



Gather Around the Table

A Messiah University Community Cookbook

Here's what's cookin': Pumpkin Bread

Recipe from: Grandma G. Serves:

- 3 1/2 cups flour
- 3 cups sugar
- 1 cup oil
- 2 cups pumpkin
- 2/3 cup water
- 1 1/2 tsp salt
- 1 tsp cinnamon
- 1 tsp nutmeg
- 2 tsp baking soda
- 4 eggs

mix in with
large bowl

bake at 350°
grease loaf

PARTY CHEESE

Crust:

- 36 Ritz cracker
- 1/4 c. butter
- 1/4 c. sugar

Blend together cracker
margarine and sugar.
sides of 9" pie plate

Filling:

2-8oz. pkgs. soft

Pumpkin Pie

- 2 c. canned pumpkin
- 1 1/2 t. cinnamon
- 1 3/4 c. sugar
- 5 eggs
- 3 T. flour
- 3 c. milk

mix dry ingredients, Add
then

Biscuits

- 2 cups flour + 1/4 t
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp kosher salt
- 1 stick frozen unsalted butter
- 1 cup milk

Preheat 450°

PREPARATION T.
NUMBER OF SERV.
SOURCE OF RECIPE

Recipe

INGREDIENTS:

- Dough:
- 1 stick butter
- 3 oz. cream cheese
- 1 cup flour

Filling:

- 1 cup chopped nuts
- 1 cup brown sugar
- 1 egg
- 1/2 c. vanilla

TITLE: _____
FROM THE KITCHEN OF: _____
PREP TIME: _____
DIRECTIONS:

Stir dough
Shape into
Place balls
Fill with
Bake at

Cool
Refr

1/2-1 cup apple cider, apple
or pineapple juice
areas, core
heat

RECIPE FOR: Cinnamon-Apple Crisp

FROM: Shawna Raymond via Betty Crocker's

- 6-8 medium tart cooking apples, such as
1 T. lemon juice
1 t. ground cinnamon
1 c. quick-cooking or old-fashioned
1 c. packed brown sugar
3/4 c. flour
1/2 c. margarine @ room temp

Preheat oven to 375°F. Grease
8x8 square pan. Peel + slice
apples. Spread apples in pan.

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Recipe for:

Fruit Pizza

From: Megan Hoffman
1/2 cup margarine
1/4 cup sugar

- Add: 1 egg
1 1/2 cups flour
1/2 teaspoon baking soda
1 teaspoon cream of tartar
Dash salt

Mix. Pat onto greased pan with
Bake at 375°

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Messiah University's 2026 Humanities Symposium from the Center for Public Humanities focuses on the topic of Food and Culture. Food is just one way to express our unique self. From preparing to consuming to sharing, it tells a story of who we are as it showcases our identity, heritage, habits, and traditions. It adds zest and flavor to our daily lives.

Whether you're a baker, cook, or just an enjoyer of good food, this cookbook is for you. Foods evoke memories of home, family, friends, and connection. It awakens all the senses. The sound of dishes clanging, the smells wafting out of the kitchen, or the tangible feelings of rolling, stirring, and chopping with care transport our memories to a particular moment in time.

When we're food secure, food can be more than sustenance. In having sufficient, safe, and nutritious food for a healthy life, the act of eating leads us to the comforts of sharing, conversation, and connectedness. Food in all its forms can bring us together. Messiah University has a tradition of embodying and sharing gracious hospitality. Gracious hospitality provides a warm, sincere welcome that makes others feel genuinely cared for. You're invited to use these recipes for generous and open-hearted reception of guests, neighbors, and strangers.

With just over 100 recipes, our Messiah University community has shared their stories and photos related to food. From around the globe and across the generations, these recipes reflect our past and present relationship to food and our culture. Some recipes are contemporary favorites and others have been refined over the years and passed down. Chef Thomas Keller said, "A recipe has no soul. You, as the cook, must bring soul to the recipe." Each of these recipes is just words on a page, but for each of our submitters, it is infused with personality and dimension tied to the people, places, and experiences that made them special. Their generosity to share is warmly appreciated. Browse the pages, try something new, and nourish the connections that food inspires. Then it's time to gather around the table.

May good food and good conversation bless your table and nourish your soul.



Sarah K. Myers
Cookbook Project Coordinator

Many thanks to all who made this project possible, especially Maddie Graham, Glen Pierce, Michele Buhr, Amy Nichols Villeda, Dwayne Magee, Heather Seaman, Janet Vogel, Liz Kielley, Rachael Jasitt, and Beth Transue.

February 18, 2026

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Freezes
Well



Gluten
Free



Hot &
Spicy



Kid-
Friendly



Quick &
Easy



Vegan

An asterisks (*) denotes several historic recipes retrieved from Messiah or BIC cookbooks found in the Messiah University & Brethren in Christ Archives

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Appetizers & Beverages

Broccoli Cheddar Dip



8 oz. cream cheese, softened

8 oz. sour cream

1 ½ cups shredded cheddar cheese

½ packet Hidden Valley Ranch seasoning

10 oz. chopped broccoli, thawed and drained

Preheat oven to 325°F. In a mixing bowl, combine the cream cheese, sour cream, cheddar, ranch seasoning, and broccoli. Mix until well blended.

Spread mixture into a pie plate or 8"x8" baking dish.

Bake for 25 minutes, or until heated through and slightly bubbly.

My mom always used to make this on New Year's Eve and has since become a family favorite!

Caitlin Renner
Student, Class of 2026



Crockpot Buffalo Chicken Dip

Crockpot Buffalo Chicken Dip



16 oz. cream cheese (full fat is best)
softened

½ cup ranch dressing

½ cup sour cream (full fat is best)

⅓ cup blue cheese crumbles divided

2 cups cooked and shredded chicken
(rotisserie chicken is great for this)

½ cup buffalo wing sauce

2 cups shredded cheddar cheese,
divided

3 green onions sliced (for garnish)

Fresh parsley minced (for garnish)

Additional blue cheese crumbles (for
garnish)

In a mixing bowl, combine cream cheese, ranch dressing, sour cream, 1/4 cup of the blue cheese crumbles, chicken, buffalo wing sauce, and 1 cup of cheddar cheese. Stir to combine well.

Lightly spray a 3-quart slow cooker with non-stick cooking spray. Transfer mixture to slow cooker and top with remaining 1 cup of cheese.

Cover and cook on LOW for 2-3 hours, until hot and bubbly.

Serve. Sprinkle with remaining blue cheese, green onions and parsley (if using).

Crockpot buffalo chicken dip, served with celery sticks and tortilla chips, is a Lehman family favorite for almost any gathering and any season! And it's an easy recipe to prep in the crockpot ahead of time.

Cindy Lehman
Senior Lecturer of Mathematics &
Assistant Chair of Computing, Mathematics, and Physics

Kutya (Ukrainian Traditional Christmas Dish)



500 g wheat berries

100 g walnuts, to taste

3 Tbsp. honey

~ 80 g raisins, to taste

3 L water

~ 4 g salt, to taste

50 g poppy seeds

Clean and prepare the wheat grains, poppy seeds, water, honey, raisins, and walnuts for Kutya. The best is spring water or filtered. Separate wheat from shelling if there is any.

Carefully wash wheat in cold water three times, soak in 1 L of spring or filtered water for 5 hours (or for the night). Drain water, add 2 L of fresh water, add salt and 1 tsp of sugar to taste, bring to a boil. Reduce the fire to a minimum and cook it under a closed cover until the grains become soft (~ 30-40 min.). If necessary, add warm water if it is boiling up. After cooking, drain water, and put the finished wheat into a deep dish, in which ingredients for Kutya will be mixed.

Add hot water to poppy seeds in a deep bowl and soak for 1 hour. Drain and strain through cheesecloth. Grind to a homogeneous whitish mass.

Add raisins and all the other optional ingredients to wheat in a deep bowl and mix.

Finely cut nuts, mix with poppy seeds, add to other ingredients.

In a glass (150 mL) of warm water (~ 40°C) put honey and mix. Add to the other ingredients.

Kutya is the first out of twelve dishes served for Sviata Vecheria to be tasted. Can be eaten warm or cold.

Kutya is the most significant dish on the Christmas table. Kutya is a very ancient and sacred dish that took on a new meaning with the advent of Christianity. Kutya symbolizes prosperity and well-being, while also marking the unity of the living and the dead. To me, kutya is also a symbol of my grandmother, who always made it, and my siblings and cousins would help her prepare the dish. It is now a reminder of her legacy and a link between us and her in heaven. In Ukrainian families, it is customary to leave kutya on the table after dinner for passed family members to come and join the celebration.

Oksana Moroz
Assistant Professor of English, Director of Writing



Olive Cheese Balls



2 cups shredded sharp natural cheddar cheese (8 oz.)

1 ¼ cups Gold Medal™ all-purpose flour

½ cup butter or margarine, melted

48 small pimiento-stuffed olives, drained and patted dry

Stir together cheese and flour in large bowl. Stir in butter thoroughly. (If dough seems dry, work with hands.)

Mold 1 teaspoon dough around each olive; shape into ball. Place 2 inches apart on ungreased cookie sheet. Cover and refrigerate at least 1 hour but no longer than 24 hours.

Heat oven to 400°F. Bake 15 to 20 minutes or until light brown.

My father was a pastor and in between Christmas Eve services, my mother would have everyone over that had to be at both services. This recipe was a favorite and so easy because you could make it ahead. Once I was married, it became a New Year's Eve request from my husband. I inherited the 1960s Betty Crocker Hostess cookbook with this recipe in it. The book practically opens to the page.

Liz Kielley
Discovery and Metadata Librarian, Murray Library

Eggnog



5 eggs	Cinnamon
1 cup sugar (plus a touch more)	4 cloves
2 cups milk	Nutmeg
1 cup heavy cream	Vanilla

Separate eggs and mix the yolks with sugar (save the whites). Add milk, cream, cinnamon, and cloves to a pot and scald. Temper the yolk and sugar mixture with half the milk and cream mixture. Add the tempered yolks back to the pot and heat until thick. Strain mixture. Add a touch of sugar to the egg whites and beat until stiff. Fold in the egg whites and add the vanilla and nutmeg. Chill and serve garnished with more nutmeg.

This is a recipe that I started making a couple of years ago. It quickly became a family favorite. The sugar can be reduced, as it can be very sweet for some.

Esther Hess
Student, Class of 2027

Whipped (Dalgona) Coffee



2 Tbsp. instant coffee
2 Tbsp. sugar
2 Tbsp. boiling water
8 oz. milk
Ice

Pour 8 oz. milk over ice in a heat-safe glass or mug. Mix the coffee, sugar, and boiling water together for several minutes until it is a frothy consistency. Pour this mixture over the milk and enjoy!

I love coffee and enjoy experimenting with different coffee recipes. This is a delicious (and very strong) South Korean coffee beverage. If you don't have a milk frother, using a fork or small whisk also works well.

Rachel Fleagle '23 '25
Administrative Assistant - General Education, Common Learning,
Academic Support & Assessment

Breads & Muffins

Banana Bread with Chocolate Chips



½ cup sugar

1 ¾ cup flour

½ tsp. salt

½ tsp. baking soda

1 Tbsp. baking powder

1 cup mashed ripe bananas (2 or 3 bananas)

⅓ cup vegetable oil

½ cup water

½ cup chocolate chips

Combine in a large bowl: ½ cup sugar, 1 ¾ cup flour, ½ tsp. salt, ½ tsp. baking soda, and 1 Tbsp. baking powder.

In a smaller bowl, mix together: 1 cup mashed ripe bananas, ⅓ cup vegetable oil, ½ cup water, and ½ cup chocolate chips.

Add the contents of the smaller bowl to the mixture in the larger bowl and stir to combine.

Place mixture in a greased loaf pan. (I like to use a 9" stone loaf pan.)

Bake at 325°F for at least an hour, probably more, but test with a toothpick for doneness.

This is a recipe I got from my grandmother! It's a unique recipe which requires no eggs, making it easier to make while at school without consistent access to fresh ingredients (besides the bananas, every single other ingredient is nonperishable).

So the story starts with how I came into a large sum of pre-peeled bananas. A Lottie worker was peeling over ripe bananas so they could go through the somat easier and I noticed what he was doing and asked if instead of throwing the bananas away, if I could take them because they would be perfect for banana bread. I got permission from the manager to take them as long as I could find a way to get them out of Lottie. So I acquired some brown paper bags and loaded them up with peeled bananas. When I got back to my dorm, I knew what I needed to do. It was time to whip out this trusted recipe. I had about 30 bananas to work with, so I got busy and made 2 loaves and 24 muffins using 4x this recipe. I genuinely surprised everyone when I brought some back to Lottie as a thank you for the ripe bananas because they did not think I was actually going to do it, let alone by dinner time, and it made a memory that will be treasured amongst Lottie Dining Hall and its workers. I was then encouraged to share this delicious recipe after converting several banana bread haters with its amazingly moist and balanced texture and taste.

**Madison Hause
Student, Class of 2029**

Biscuits

2 cups flour + ¼ cup for dusting

½ tsp. kosher salt

2 tsp. baking powder

1 stick frozen unsalted butter

½ tsp. baking soda

1 cup buttermilk

Preheat oven to 450°F. Mix dry ingredients. Grate butter. Add butter. Mix in buttermilk. Fold the biscuits (8 times). (At the end the dough should be a little springy). Cut into 1-inch thickness, use a 3-inch round cutter. Increase temperature to 500°F. Make sure biscuits touch. Bake 15-18 minutes.

Maya Georgieva
Associate Professor of Counseling



Cinnamon Swirl Orange Bread

Bread:

1 pkg. active dry yeast

1 Tbsp. grated orange peel

¼ cup warm water

¾ cup orange juice

1 cup scalded milk

6 ½ - 7 cups sifted all purpose flour

½ cup granulated sugar

1 egg, slightly beaten

¼ cup shortening

1 ½ tsp. salt

Cinnamon mixture:

½ cup granulated sugar

1 Tbsp. cinnamon

Icing:

1 cup sifted confectioner's sugar

1 tsp. grated orange peel

4 tsp. orange juice

Soften yeast in warm water. Mix milk, sugar, shortening, salt, grated orange peel, and orange juice; cook to lukewarm. Sift flour. Stir into lukewarm liquid 2 cups of flour. Beat smooth. Stir in yeast and slightly beaten egg. Beat well. Add enough of remaining flour to make a soft dough. Turn onto lightly-floured surface and knead till smooth- 10 mins. Place into greased bowl, turning dough once. Cover and let rise till double - 1 ¼ hours. Punch down and divide in half. Cover and let rest for 10 mins. Roll each half into a 15" x 17" rectangle, ½" thick. Make the sugar and cinnamon mixture and spread each rectangle with half the mixture. Sprinkle each with 1 tsp. water and smooth with spatula. Roll. Seal edge. Place sealed edge down in greased 8 ½" x 4 ½" x 2 ½" loaf pan. Cover and let rise till double -- 1 hour. Bake at 350°F. for 30 mins. Cool. Frost with icing, drizzling back and forth across top of loaves.

Baked at Christmas time and we give it to friends.

Glen Pierce '70

Director of the Messiah University & BIC Historical Library and Archives

Gingerbread

2 cups flour

½ tsp. ginger

1 cup sugar

1 egg, well beaten

½ cup shortening

1 cup sour milk

½ tsp. cinnamon

1 tsp. soda

½ tsp. nutmeg

2 Tbsp. molasses

In a bowl, combine the flour, sugar, and shortening. Mix well.

Take out one heaping tablespoon of crumbs from this mixture and set aside.

Add the cinnamon, nutmeg, ginger, well-beaten egg, sour milk, soda, and molasses to the remaining mixture.

Beat for 10 minutes. Pour the batter into a greased, floured pan. Sprinkle the reserved crumbs on top. Bake slowly at 350°F for 30 to 40 minutes.

Lona Climenhaga

Wife of President Arthur Climenhaga (1960-64)*

Mint Chip Scones

2 ½ cup all-purpose flour

2 Tbsp. granulated cane sugar

1 Tbsp. baking powder

½ teaspoon kosher salt

½ cup unsalted butter

2 fresh large eggs

¾ cup heavy cream

½ cup Andes baking chips

Preheat oven to 400°F and line baking sheet pans with parchment paper.

Place flour, sugar, baking powder, and salt in a large bowl. Whisk to combine. Cut butter into small pieces and place it in the dry ingredients. Cut the butter into the flour mixture using a pastry blender or fork, until the mixture resembles coarse crumbs. Make a well in the center of the flour and butter mixture. In a medium bowl whisk eggs, whipping cream, and mint chips. Pour into the well in the center of the flour mixture. Use a fork to stir just until moistened. Turn out dough onto a lightly floured surface. Knead dough lightly until it is nearly smooth, about 10-12 folds in on itself. Divide dough in half, pat into a roughly 6-inch circle and cut into 6 or 8 wedges, depending on the size you want. Repeat with second dough ball. Place scones on cookie sheet. Brush the wedges with additional whipping cream or milk and sprinkle with a bit of sugar. Bake for 12-14 minutes or until golden. Cool before topping. Serve scones warm or room temperature.

Dining Services

Pie Crust

Makes 1 crust bottom or top

1 cup flour

½ tsp. salt

Approximately 2 Tbsp. ice cold water

Fat (choose one):

⅓ cup + 1 Tbsp. Shortening

¼ cup unsalted butter

¼ cup lard (sometimes less, depending on the humidity)

Combine flour and salt. Cut in fat until chunks are no larger than a pea. Sprinkle in ice water and mix until dough just comes together. Form dough into a puck, wrap in plastic wrap, and chill. Roll out with plenty of flour.

This is based off my Grandmother's pie crust recipe. Over the years, I have experimented with it to make it my own.

Esther Hess
Student, Class of 2027

Potato Dough Rolls

1 package active dry yeast	$\frac{2}{3}$ cup olive oil or shortening
1 $\frac{1}{2}$ cups warm water (105-115°F)	2 eggs
1 cup sugar	1 cup mashed potatoes
1 $\frac{1}{2}$ tsp. salt	7 - 7 $\frac{1}{2}$ cups white flour

Dissolve yeast in warm water. Stir in sugar, salt, shortening/oil, eggs, potatoes and 4 cups of flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle.

Turn dough onto lightly floured board: knead until smooth and elastic, about 5 minutes. Place in greased bowl; turn greased side up. Cover bowl tightly: refrigerate at least 8 hours or until ready to use. Dough can be kept up to 5 days in the refrigerator.

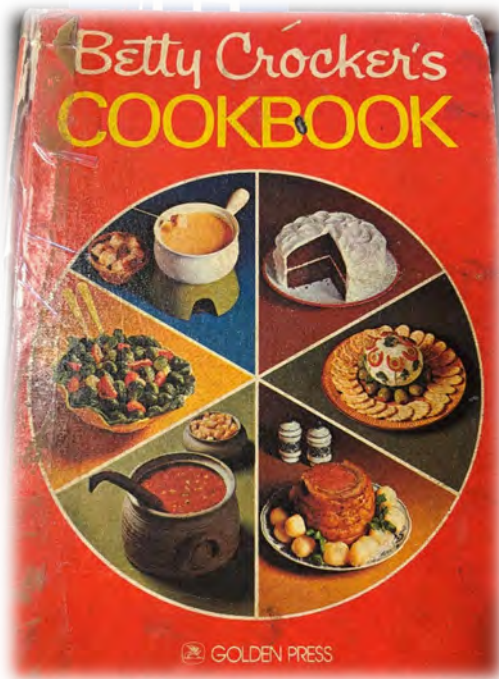
Punch down dough. Divide into 2 parts and roll into dough balls. Place in 2 eight- or nine-inch round cake pans. Let rise 1 $\frac{1}{2}$ hours. Heat oven to 375°F and bake for 20-25 minutes.

Additional notes:

The dough should be wetter than you think, and instant mashed potatoes on the runny side are what my mom uses. My mom might use more sugar than the recipe calls for (she doesn't always measure). She always uses olive oil. Don't over knead, but feel free to use a mixer to do the kneading for you. My mom uses her old 1970s Sunbeam mixer, and I use a KitchenAid (maybe that's the difference?). When making the balls of dough, I often wrap them around my fingers like yarn if I can't get a ball to form by rolling them. A lighter colored pan helps, and I usually use 350°F for the oven temp and not 375°F because my oven tends to over brown the rolls before they are done in the middle. This means they will take longer to cook, though, so pay attention!

My mom has been making these rolls from the 1976 Betty Crocker cookbook since before I was born. She is famous for them, and although many of us have tried to make them, including my grandmother who was an incredible baker, no one can make them quite the same way. After more than 20 years of trying to replicate them myself, I've discovered a few tips and tricks, which I included in the recipe notes above. These rolls take some time to make, but it's worth it. Even when I don't think they taste quite right, the people who haven't had the "real" ones from my mom think they are the best rolls they've ever had, so give it a try!

Janet Vogel '03
Director of the Murray Library



A well loved 1976 Betty Crocker Cookbook & freshly made potato dough rolls

Pumpkin Bread



2 cups all-purpose flour, spooned into measuring cup and leveled-off

½ tsp. salt

1 tsp. baking soda

½ tsp. baking powder

1 tsp. ground cloves

1 tsp. ground cinnamon

1 tsp. ground nutmeg

1½ sticks (¾ cup) unsalted butter, softened

2 cups sugar

2 large eggs

1 (15 oz.) can 100% pure pumpkin (I use Libby's)

Preheat the oven to 325°F and set an oven rack in the middle position. Generously grease two 8 x 4-inch loaf pans with butter and dust with flour (alternatively, use a baking spray with flour in it, such as Pam with Flour or Baker's Joy).

In a medium bowl, combine the flour, salt, baking soda, baking powder, cloves, cinnamon, and nutmeg. Whisk until well combined; set aside.

In a large bowl of an electric mixer, beat the butter and sugar on medium speed until just blended. Add the eggs one at a time, beating well after each addition.

Continue beating until very light and fluffy, a few minutes. Beat in the pumpkin. The mixture might look grainy and curdled at this point -- that's okay.

Add the flour mixture and mix on low speed until combined.

Turn the batter into the prepared pans, dividing evenly, and bake for 65 – 75 minutes, or until a cake tester inserted into the center comes out clean. Let the loaves cool in the pans for about 10 minutes, then turn out onto a wire rack to cool completely.

I started making this recipe every fall break when I was a freshman. I started bringing it back for all of my friends on campus and they fell in love with it.

Marissa Altenburg
Student, Class of 2026

Speedy Italian Focaccia



2 ¼ tsp. dried yeast (or one packet)

2 tsp. honey

2 Tbsp. olive oil (plus more to coat the bowl and baking sheet)

750 g flour

1 small red onion, sliced into very thin rings

Whisk together the yeast, honey, 2 Tbsp. olive oil, and 500 mL warm water in a large bowl.

Add the flour and mix until the dough is wet and shaggy.

Cover the bowl tightly with plastic wrap.

Leave in a warm spot until the dough has doubled in size.

Place the dough on a lightly floured surface and knead until smooth and elastic. Dust lightly with flour.

Drizzle a little olive oil into the same bowl and coat the sides.

Place the dough back in, turning it so it picks up an olive oil coating.

Cover the bowl tightly with plastic wrap.

Let the dough double again—about 1 hour.

Preheat oven to 415°F/215°C.

Generously coat a large baking tray with olive oil.

Place the dough in the pan, pressing and lightly stretching it to fill the pan.

Drizzle more olive oil on top, then cover lightly with plastic wrap for 45–60 minutes.

When the dough looks puffy, use your fingers to poke dimples all over it—like you're playing the piano.

Arrange the onion rings over the entire surface.

Drizzle more olive oil on top.

Bake 35–45 minutes, until the onions are caramelized.

Just Slightly Cool, Slice & Serve!

While all of my ancestors were Italian, this is not the precise Focaccia recipe used by my maternal grandmother, yet it is delicious, and can go with a variety of meals instead of bread. It also evokes memories of walking into my house at the end of a school day and smelling my grandmother's warm & wonderful focaccia!

Linda Eremita
MU Board of Trustees

Zucchini Bread



3 eggs

1 ½ tsp. cinnamon

2 ¼ cups sugar

½ tsp. baking powder

1 cup oil

2 cups shredded zucchini (squeeze juice out through paper towel or cheesecloth)

3 tsp. vanilla

3 cups flour

Optional additions: chocolate chips, nuts, pumpkin, apples

1 tsp. salt

1 tsp. baking soda

Beat the eggs. Beat in the sugar. Add the oil slowly and beat well. Add the vanilla. Sift the flour and all other dry ingredients into the mixture.

Fold in the zucchini and optional additions.

Divide the batter between 2 greased bread pans. Bake at 350°F for 45–50 minutes.

My grandma shared this recipe with me when I first started baking. Every July growing up we would go to her house before the county fair and bake this recipe to enter. We now have so much fun sharing with each other every time we bake this bread.

Marissa Altenburg
Student, Class of 2026

Breakfast & Brunch

Big Dutch Babies

½ cup butter

6 eggs

1 ¼ cup milk

1 ¼ cup flour

Place ½ cup butter in a 9"x5" pan (a 9"x9" pan also works) and place in the oven while preheating to 425°F. (It's okay if it browns slightly but watch that it doesn't burn!)

Break eggs into a bowl and beat on high for 1 minute.

Add milk and beat briefly.

Add flour gradually, blending after each addition.

Carefully remove pan from the oven and pour egg mixture into the pan with the (now melted) butter.

Bake for 20-25 minutes until the babies are puffy and golden brown.

Remove the BDBs from the oven, dust with powdered sugar and serve with berries, syrup and whipped cream. They are also tasty with yogurt.

I first encountered Big Dutch Babies at our campus ministry team Christmas Breakfast in 2004 when Tim Bogertman, the Loft Director at the time, made them for us. We were wowed by the fluffy, custardy confection topped with berries and served with syrup and lots of whipped cream! He shared this favorite family recipe with us and I have made them for special breakfast occasions ever since.

Evie Telfer

Friend of Murray Library and Former Student Ministries Pastor

Breakfast Pizza



1 tube (13.8 oz.) refrigerated pizza crust

Olive oil

10 eggs

1 (30 oz.) package of bacon

1 cup shredded Monterey Jack cheese

1 cup shredded cheddar cheese

Unroll crust onto a greased 15"x10" baking pan. Flatten the dough and build up the edges around the pan slightly. Brush with olive oil. Prick dough thoroughly with a fork.

Bake the dough at 400°F for 5–8 minutes, until it is lightly browned.

Meanwhile, cook the bacon per package instructions and set to the side.

In a small bowl, whisk eggs and then scramble them. Set these aside as well.

When the crust is lightly browned, remove from the oven and spread the scrambled eggs, cooked bacon, and cheese on top.

Bake for 5–7 minutes or until cheese is melted.

Although this is 'Breakfast' Pizza, I have ironically always had this meal for dinner. My mom usually makes it for dinner during the holiday season. The Holidays are an especially busy time, and this is a recipe that she found is quick and easy to make for the family. This recipe is special to me because it reminds me of coming home from big family gatherings and enjoying one last meal of the day with my family. It represents family, tradition, and the idea that ordinary meals can be transformed with meaning when made with love.

Lauren Miller
Student, Class of 2026

Cinnamon Swirl Pancakes

3 cups all-purpose flour

½ cup butter, melted

¼ cup granulated sugar

2 tsp. vanilla

4 tsp. baking powder

½ cup packed light brown sugar

½ tsp. salt

¼ cup all-purpose flour

2 ½ cups milk

1 Tbsp. ground cinnamon

2 eggs

In a large bowl stir together flour, granulated sugar, baking powder, and salt. Make a well in the center of the flour mixture. In a medium bowl whisk together milk, eggs, butter, and vanilla. Add to flour mixture; stir just until combined (mixture may be a little lumpy).

In a small resealable plastic bag combine ¾ cup of the batter, the brown sugar, ¼ cup flour, and cinnamon. Seal bag and knead well until mixture is combined. Snip a ¼-inch hole from one corner of the plastic bag.

For each pancake pour about ¼ cup batter onto a hot, lightly greased griddle or heavy skillet. Swirl some of the cinnamon mixture over each. Cook over medium heat about 2 minutes on each side or until pancakes are golden brown; turn over when surfaces are bubbly and edges are slightly dry. Serve warm.

My family loves both pancakes and sticky buns and this recipe is the perfect combination of the two!

Heather Seaman
Graphic Designer

Many Mouths Egg Casserole



2 lbs. sausage

24 eggs

1 bell pepper

4 Tbsp. butter

6 -7 medium potatoes

1 Tbsp. mustard (optional)

½ yellow onion

2 cups shredded cheese (optional)

Servings: 15 people

Brown sausage in a pan on medium heat until thoroughly cooked and golden brown by stirring it occasionally. While the sausage is cooking, cut potatoes into ¼-inch cubes and set aside. Once the sausage is done, place it in a deep 9 by 13 pan and spread evenly across the bottom. Melt the butter in the bottom of a pan on low-medium heat in a pan on the stove and add the potatoes. Cook the potatoes until soft by stirring occasionally (approximately 30 minutes). During this time, dice the pepper and onion and then brown them in a pan over medium heat with a little butter. Add the potatoes then the peppers and onions to the casserole dish and distribute them evenly. Preheat the oven to 350°F. Crack all of the eggs in a bowl and stir in the mustard if you would like. Make sure the egg yolks are all broken. Pour the egg mixture over everything and place the dish in the oven. Cook for 1 hr or until cooked through. You may add cheese for the last 15 minutes of cooking if desired.

Cooking tips:

You may do everything up to the egg preparation the night before and store the casserole dish with the sausage, potatoes, peppers, and onions in the fridge. Just prepare the eggs the next morning and put it in the oven.

We made this recipe every week this semester for a morning book study with friends. It was a bit of a hallmark and regular rhythm that marked out the midpoint of the week. We made adjustments through the semester to get it dialed in as an energizing-power-casserole. Add hot sauce to taste!

Messiah University Cross Country Team

Mom's Waffles



2 cups flour

1 tsp. baking soda

2 tsp. powder

½ tsp. salt

2 eggs

2 cups buttermilk

6 Tbsp. oil

Whisk together flour, soda, powder, salt. In another bowl, combine eggs, buttermilk, oil. Mix dry and wet together. Can add 1 Tbsp. flaxseed flakes.

"Mom" refers to Dr. Paris' mother, Bette Williams of Brooklyn Park, MN. Dr. Paris grew up eating these waffles, and now her sons like them, too!

Jenell Paris
Professor of Anthropology and Criminal Justice

Oliver Paris
Student, Class of 2028

Wesley Paris
Student, Class of 2028

Max Maris
Student, Class of 2029



Three Paris sons who love Mom's waffles, a cherished recipe passed down from their grandma.

Orange Juice Coffee Cake

Cake:

- | | |
|---------------------|----------------------|
| 1 cup butter | 4 cups flour |
| 1 ¼ cup white sugar | 4 tsp. baking powder |
| 2 eggs | ½ tsp. baking soda |
| 2 cups orange juice | |

Topping for cake:

- 1 cup brown sugar
- 4 Tbsp. butter
- 1 tsp. cinnamon
- 1 cup chopped walnuts

Cream butter and white sugar. Add eggs; beat well. Add dry ingredients alternately with orange juice. Pour into greased 9 x 13 pan.

For Topping: Combine brown sugar, butter & cinnamon (sometimes I use a pastry blender). Stir in nuts. Sprinkle over cake batter. Bake at 370 or 375 in a 9x13 baking pan for 35-40 minutes. Check at 30 minutes if using a glass pan.

Cake is done when a toothpick is inserted and comes out clean or just with a few crumbs (no batter)

I found the recipe in Good Housekeeping magazine. I first made Orange Juice Coffee cake about 40 years ago. It has become a family favorite for my children and grandchildren. When I have overnight guests, I serve the cake for breakfast. When I serve it I think of the happy times I have had with family and friends around the table.

Beth Hostetler Mark '72
Retired Messiah Librarian & Friend of Murray Library

Resurrection Biscuits



- 1 (10 oz.) can refrigerated crescent dinner rolls
- 2 Tbsp. white sugar
- 2 Tbsp. ground cinnamon
- 8 large marshmallows
- ¼ cup melted butter

Preheat the oven to 400°F (200°C). Lightly grease a baking sheet.

Separate crescent rolls into individual triangles.

Mix sugar and cinnamon together in a small bowl.

Dip a marshmallow into melted butter, then roll in sugar mixture. Place marshmallow into the center of a dough triangle; carefully wrap dough around marshmallow. Pinch the seams together tightly to seal in marshmallow as it melts. Make sure the dough is completely sealed before putting it in the oven, so the marshmallow completely melts. Place roll on a baking sheet; repeat with remaining dough and marshmallows.

Bake rolls in the preheated oven until golden brown, about 15 minutes.

These fun biscuits, perfect for Easter morning, represent Jesus's burial and resurrection. My family and I always make them before church on Easter, and it's also a great tool to use when explaining Easter to little kids. The marshmallow represents Jesus' body, the cinnamon and sugar represent the spices put on his body, and the dough represents the tomb. Then, after they're cooked, when opened up, the marshmallow has disappeared, showing an empty tomb!

Savannah Schmidt
Student, Class of 2029



Soups & Salads

Apple Barrel Chicken Soup



1 carrot	1 sprig parsley
$\frac{3}{4}$ cup of celery	4 Tbsp. butter
1 green pepper	$\frac{1}{3}$ cup flour
2 onions	$\frac{3}{4}$ cup cooked chicken
1 apple (peeled; cut into $\frac{1}{4}$ -inch thick)	4 cups chicken broth
1 16 oz. can tomatoes	2 cups milk

Sauté in butter, chopped carrot, celery, pepper, onions, and parsley. Add flour to vegetables and mix. Add broth, chicken, tomatoes, and apple. Simmer for 50 minutes. Add milk and bring to a boil.

While this recipe itself didn't come from my family's table, it comes from something that is part of my heritage: the Pennsylvania State Grange cookbook. In communities like the one I grew up in, Grange cookbooks were more than collections of recipes - they were snapshots of rural life, local gardens, and the home-cooked meals that brought families together. By cooking from this book, we feel connected to the people and traditions that shaped the place we come from.

Dwayne Magee
Director of Printing and Mailing Services and MU Student

Broccoli Cheese Soup



6 cups of chicken broth	1 package chopped broccoli
5 cups of whole milk	1 package angel hair pasta
1 pound of Velveeta cheese cubed	

Heat chicken broth and add cubes of Velveeta until melted. Pour in whole milk. Heat broccoli as instructed on package; chop further into small pieces and add into soup mixture. Prepare pasta as instructed and add as the final step.

This is a family favorite that is a staple when it's a good night for soup. It's also incredibly easy to prepare.

Jon and Shari Stuckey
Interim President of Messiah University

Cheesy Chicken Wild Rice Soup



- | | |
|---------------------------------|--|
| 1 package (6 oz.) wild rice mix | 1 can condensed cream of chicken soup, undiluted |
| 4 cups milk | 4 oz. cheddar cheese, grated |
| 1 medium carrot, shredded | 4 oz. cream cheese, cubed |
| 2 tsp. minced onion | 1-2 cups cooked, shredded chicken |

In large saucepan, prepare rice mix according to package directions. Stir in milk, carrots, onion, soup, cheese and chicken. Cook and stir until cheese is melted and carrots are tender.

Yield: 6-8 servings

He always tweaked this recipe, cooking onions and carrots in some butter to soften and adding extra cheese.

This recipe comes from a Lancaster County farm recipe book. My late husband's vocation was agri-business. We supported farmers in all sorts of ways. We were gifted this book and in the last few years of his life he enjoyed making soup and delivering it to his sisters. This was one that he turned to again and again. I'm including it because the soup not only nourishes physically, but it was a gift of love he gave from his heart. I've made it a few times since he died, but it has never tasted quite as good. He had a special touch!

In addition to making soup, he would make applesauce with the grandchildren and deliver it to family and friends. We have continued the tradition after his death, making it in December around his December 16th birthday. It's bittersweet but becoming a beloved way to remember an awesome man and grandpa.

K. Doneen Ruhl Dourte '79
MU Board of Trustees



Nevin Dourte and family making applesauce together



Delivering applesauce to Nevin's sister. Maxine, his oldest sister on the right, is pictured with our grandchildren.

Chicken Coconut Curry

10 ½ oz. Spanish onion (diced small ¼")

2 Tbsp. coconut oil

10 ½ oz. diced chicken

3 ⅓ cloves fresh garlic, minced

1 ¼ tsp. ground ginger

1 ¼ tsp. ground coriander

2 ¼ cup unsweetened coconut milk

1 ¼ cup chicken broth

½ cup + 2 Tbsp. julienne carrots

¼ cup + 1 Tbsp. red curry paste

⅝ tsp. kosher salt

⅜ tsp. black pepper

1 Tbsp. lime juice

1 Tbsp. light brown sugar

Sautee onion in coconut oil until translucent. Add garlic, ginger and coriander, stirring until fragrant. Add rest of ingredients except chicken and bring to a simmer. Once simmering, remove from heat and blend until smooth. Add chicken and thicken with corn starch if necessary. Yield: 1 ½ quart + ½ cup.

Makes: 13 - 4 oz. servings

Dining Services

Crockpot Chicken Taco Soup

2 boneless skinless chicken breasts, (about 1 lb.)

1 can chili-style beans (14 oz.)

1 can corn (with juice, 12 oz.)

1 ½ cup water

1 cup jarred tomato salsa

2 tsp. taco seasoning

½ cup heavy cream*

salt and pepper to taste

Place chicken breasts, beans (with sauce), corn (with juice), water, salsa and taco seasoning into a 3-4 quart slow cooker.

Cook on low for 3-4 hours (a little longer is fine here, but the chicken will be cooked in about 3 hours).

Remove chicken from the slow cooker and shred. Stir chicken back into the slow cooker with the cream. Adjust seasonings to taste, then cover and heat through.

*To make this dairy free just use full fat coconut milk

This is a favorite because it's the best of chicken tacos and soup; perfect for cold winter nights.

Heather Costabile
Administrative Assistant - VP for Operations

Lotties and Lynda's Broccoli Salad

12 oz. fresh broccoli crowns	1 ½ oz. Spanish onion
1 ½ oz. shredded cheddar cheese	1 ¼ cup mayonnaise
2 oz. diced bacon bits	¼ cup + 2 Tbsp. sugar

Trim broccoli into bite sized pieces. Prepare broccoli, chop onions, mix sugar with mayonnaise. Combine all ingredients together and chill for 3 hours. Serve.

The creator of this recipe is Lynda Bauer, who worked as a dining employee in Lottie many years ago.

Dining Services



Broccoli Salad is a favorite on the Lottie Salad Bar

Mama Bea's Bacon Corn Chowder

1 lb. bacon	2 cans whole kernel corn or 2 cups of fresh shucked corn kernels
1 cup celery, diced	1 can creamed corn
1 medium onion, diced	1 ½ cup milk
4 cups diced potatoes	Salt, pepper, parsley to taste
1 cup water	

Dice the bacon and fry until crisp in a soup pot. Remove the bacon from the pot but reserve the fat. Saute the celery and onion slowly in the bacon fat until soft. Add the potatoes, water and juice from the two cans of whole kernel corn. Cover and simmer 15 minutes or until potatoes are tender. Stir in the 2 cans of whole kernel corn, 1 can of creamed corn, milk, salt, pepper, parsley, and cooked bacon. Excellent when made with fresh corn.

Mama Bea (Beattie Hillegas) was a grandmother figure who accepted my family into her family; Mama Bea became like a grandmother to me. She was an amazing cook who was head cook at a nearby summer camp for decades. Every visit I would request this chowder and I would consume bowls of it. Mama Bea told me how her mom made this chowder during the Great Depression because they had many of these ingredients from their farm and large garden.

Beth Transue '93
Information Literacy Librarian, Murray Library

Oxtail Stew

1.5 kg oxtail	4 thyme sprigs
2 Tbsp. flour	1 Tbsp. sugar
3 Tbsp. oil	1 ½ cups red wine
1 large onion, chopped	1 cup beef stock
2 tsp. garlic, minced	sea salt and freshly ground black pepper to taste
2 carrots, roughly chopped	8 sweet corn cobs, quartered
2 tomatoes, chopped	rice or mashed potatoes for serving
2 bay leaves	

Toss the oxtail in the flour until lightly coated. Heat the oil in a large saucepan and brown the meat thoroughly. Remove from pan and set aside.

In the same pan, fry the onion, and garlic until soft. Add the carrots, tomatoes, bay leaves, and thyme. Simmer for 5 minutes, then return the oxtail to the pan.

Add the sugar, wine, and beef stock and simmer for three to four hours, or until oxtail is cooked and tender. Check every 30 minutes to ensure the stew does not dry out.

Add more stock or water if needed. In the last half hour, add the sweet corn into the pan.

Ester Moyo
Student, Class of 2026

Papa's New England Clam Chowder



¼ lb. diced salt pork	¼ tsp. pepper
1 qt. clams, chopped plus juice	2 cups boiling water
2 onions, chopped or diced	1 qt. milk
1 stalk celery, sliced	2 tsp. butter
3 cups raw potatoes, diced	1 pt. light cream
½ tsp. salt	

Sauté pork until crisp. Add onions and cook 6 minutes. Add potatoes, water, and seasonings. Cover and simmer 15 minutes over low heat. Add clams and juice, milk, butter, and cream. Heat and serve.

This is my maternal grandfather's recipe. He is the best. This clam chowder is extremely delicious, especially when we used to go clamming for the recipe ourselves.

Jordan Rodgers
Student, Class of 2026

Peanut Soup

2 cups raw peanuts	2 cubes beef bouillon
½ tsp. vegetable oil	1 ½ tsp. chili powder
3 large tomatoes, cut in wedges	½ tsp. chili seasoning mix (optional)
1 green pepper, diced	¼ tsp. garlic powder
1 large onion, diced	2 Tbsp. ketchup
¾ lb. hamburger	1 ½ tsp. salt
1 ½ cups water	Oregano (to taste)
2 cups tomato juice	3 Tbsp. sugar

Soak the raw peanuts overnight. Drain off the water. Add ½ tsp. vegetable oil to the nuts and enough water to cover. Cook for 1 ½ hours or pressure-cook for 20 minutes.

Sauté the tomatoes, green pepper, and half of the onion; set aside.

Brown the hamburger with the remaining diced onion.

Combine the peanuts, tomato mixture, and meat.

Add the water, tomato juice, beef bouillon cubes, chili powder, chili seasoning mix (optional), garlic powder, ketchup, salt, oregano, and sugar. Simmer for 20–30 minutes.

The secret of the soup is to taste and re-taste as you add seasonings until you reach the desired flavor. The amount of seasonings can be altered to suit individual tastes. Serve anytime when soup is appropriate. It goes nicely with brown muffins and also with rice or stiff cornmeal porridge (nshima).

Phyllis Engle '56
Retired Messiah Librarian

Potato Soup I



*This tastes good gluten and dairy free as well, just omit the sour cream and cheese, and use a splash of oat or rice milk (not 2 cups like the recipe says)

1 or 2 packs bacon	6 medium-sized potatoes
1 cup white or yellow onion	½ cup sour cream or Greek yogurt
¼ cup flour (Gluten Free flour works here too)	1 cup sharp Cheddar cheese
2 Tbsp. butter or bacon grease (I like to add extra)	1 tsp. salt (I like to double this)
2 cups chicken stock	½ tsp. pepper (I like to double this as well)
2 cups warmed milk	Green onion (optional – for garnish)

Fry the bacon in a pan until fully cooked and crispy. Save 2 Tbsp. of bacon grease when finished cooking. Transfer bacon to plate with paper towel (Make sure it's crushed in small pieces. I like to cut the bacon into pieces with a sharp knife before cooking, but it can really be done any way).

While the bacon is cooking, chop up the onions and potatoes. Chop the onions into small pieces and the potatoes into ½-inch to 1-inch cubes. Saute onions in butter or bacon grease for 5 minutes or until fragrant. Make sure to stir occasionally. After 5 minutes, stir in the ¼ cup of flour and cook for 30 seconds. Add the chicken stock and deglaze the soup pot.

Once everything is fully stirred, add the bacon, milk, and chopped potatoes. Bring the mixture to a bubble (not a full boil), and let simmer for 15 minutes or until potatoes are soft. Once potatoes are soft, add the sour cream or Greek yogurt, Cheese, salt, and pepper.

Serve with extra sour cream, cheese, and green pepper to garnish! Eat like a hobbit (Samwise Gamgee: "Po-Tay-Toes, boil em, mash em, stick em in a stew" - or soup)

Potato soup is a dish that was originally primarily made by my sister. However, once I started making it, she passed the potato soup torch to me. Now I am the main maker of potato soup whenever I visit home. I have memories of the first time I made potato soup and how it took almost two hours to make. Now it takes me roughly one hour if I'm quick. This recipe has become part of my family culture because now for every school break when I visit home, I am expected to make it, and I do not mind. I enjoy making potato soup for my family.

Ava Gruenwald
Student, Class of 2028

Potato Soup II

1 stalk celery, chopped	10-12 large potatoes, cubed
3 small onions, chopped	½ cup (1 stick) butter
1 ½ quarts water	1 Tbsp. parsley
1 ½ tsp. salt	4 Tbsp. cornstarch
¼ tsp. black pepper	¾-1 cup milk
½ tsp. garlic powder	

Add celery, onions, water, salt, black pepper, and garlic powder to a 6-quart stock pan and simmer for 15 minutes. Add potatoes, and more water to cover the potatoes (approximately another 1 ½ quarts). Boil for 15-17 minutes until the potatoes are cooked but firm. Add the stick of butter, salt to taste, and the parsley. Combine the milk and cornstarch, and whisk until smooth. Add this mixture to the soup to thicken it to gravy consistency. As it cools, a thin film will settle on top.

Comfort food that smells wonderfully rich, but is inexpensive to make. It fed my Mom's seven hungry family members during the construction business winter lay-off seasons.

Rebecca Rosser
Evening Circulation Supervisor, Murray Library

Salted Vegetable Soup with Tofu

200 g salted vegetables	20 g ginger – peeled and cut
300 g spare ribs or pork bones	¾ tsp. white peppercorns (optional for heat) – roughly crushed
1 large tomato – cut into wedges	6 cups water
½ carrot – peeled and cut diagonally	
1 block of soft tofu - cubed	

Soak salted vegetables for 10 minutes. After 10 minutes, tear a small piece and taste. If you find it too salty, soak for another 5 minutes. Do not over soak or it will turn tasteless. Tear or cut the salted vegetables into pieces. Parboil spare ribs in a small pot of boiling water to remove impurities. Place all ingredients except tofu into a soup pot. Bring to boil over high heat. Then lower heat and gently simmer for about 1 ½ hours. When it's almost ready, add the tofu. Serve hot!

Abi Boo
Student, Class of 2027

Ukrainian Borsch (Beet Soup)

12 cups low sodium beef broth, or
beef bones + cold water (see notes)

5 cups green or red cabbage, thinly
sliced

1 large onion, chopped

3 medium carrots, chopped

2 Tbsp. olive oil

3 large beets, peeled and cut into
matchsticks

4 large potatoes, peeled and cubed

6 oz. can tomato paste, low sodium

2 tsp. salt

3 bay leaves

1 Tbsp. white vinegar

Pinch of sugar or maple syrup

3 large garlic cloves, grated

Ground black pepper, to taste

¼ cup dill or parsley, finely chopped

Yogurt, sour cream and rye bread, for
serving

In a large pot (I use a 6 quart Dutch oven), add beef broth and bay leaves and bring to a boil. Or you can make beef broth with bones and meat first, please see notes. Meanwhile, wash, peel and cut vegetables.

Once beef broth is boiling, add cabbage, cover and bring to a boil. Then reduce heat to low and cook for 20 minutes.

Meanwhile, preheat a large skillet on medium heat and swirl 1 Tbsp. of oil to coat. Add onion, carrots and saute for 5 minutes, stirring occasionally.

Add beets, remaining 1 Tbsp. of oil and cook for another 3-4 minutes.

Transfer sauteed veggies to a pot along with potatoes, tomato paste and salt. Cover, bring to a boil and cook on low heat for 20 minutes.

Turn off heat. Add vinegar, sugar, garlic and pepper. Stir and let borscht sit for 10 minutes to allow flavours to marry each other. Add dill, stir and adjust any seasonings to taste.

Serve hot with a dollop of yogurt or sour cream, bread and garlic clove on the side (this is not for everyone).

Borsch is a Ukrainian dish served at lunch or dinner. It takes pride in rich flavours and Ukraine-grown produce, such as beets, dill, potatoes, and carrots. It is truly a symbol of Ukraine and is listed on UNESCO's Intangible Cultural Heritage List.

Oksana Moroz
Assistant Professor of English, Director of Writing

Vegetable Coconut Curry



- | | |
|---------------------------------------|---------------------------------|
| 1 ½ oz. onion fresh - ½" dice | 2 ¼ cup water - hot |
| 1 ⅛ tsp. pureed ginger | 1 Tbsp. + ½ tsp. vegetable base |
| ⅛ tsp. fresh garlic | ¼ tsp. kosher salt |
| 1 - #10 can diced tomatoes | ⅛ tsp. white pepper |
| ¼ cup + 2 Tbsp. celery | ¾ cup fresh baby spinach |
| ¼ cup + 2 Tbsp. carrots diced | 1 ⅛ tsp. garam masala |
| ¼ cup + 2 Tbsp. red bell pepper diced | ⅝ tsp. ground paprika |
| 4 ¾ oz. fresh cauliflower | ¼ tsp. chili powder |
| 4 ¾ oz. diced fresh sweet potatoes | 1 cup unsweetened coconut milk |

In stockpot, sweat onion, celery, ginger, garlic, carrots, peppers until tender. Add water, and vegetable base and bring to a boil. Add sweet potatoes, cauliflower, tomatoes, and spices. Cook for 30 mins, then add coconut milk, and spinach and simmer 10 mins and serve.

Yield: 1 ½ quart + ½ cup. Makes: 13 - 4 oz. servings

Dining Services



Vegetables & Side Dishes

Chakalaka

Oil for frying

1 onion, finely chopped

2 chilies, finely chopped

2 tsp. garlic, minced

1 tsp. ginger, grated

2 Tbsp. mild curry powder

½ green, red, yellow pepper, diced

4 carrots, grated

1 tomato, grated

1 tsp. sugar

1 can baked beans

Salt and pepper to taste

Heat oil in a pan and fry until soft and translucent. Add chilies, ginger, garlic, and curry powder. Stir to combine. Add the peppers and cook for another 2 minutes. Add the carrots and stir to coat in the curry. Fry on low heat until carrots are cooked. Add the tomatoes and sugar. Season with salt and pepper. Cook to thicken for 10 minutes. Remove from heat and stir in the baked beans. Serve hot or cold.

Ester Moyo
Student, Class of 2026

Chicken and Dressing



½ cup butter

2 ½ cups each of chopped onion,
green bell pepper, and celery

1 Tbsp. minced garlic

2 (6 oz.) packages buttermilk
cornbread mix, baked according to
package directions

6 frozen buttermilk biscuits, baked
according to package directions

Preheat oven to 350°F. Spray a 13x9-inch baking dish with nonstick cooking spray.

2 cups shredded cooked chicken

1 Tbsp. of poultry seasoning

1 tsp. each of rubbed sage and dried
thyme leaves

2 large eggs, lightly beaten

32 oz. box of chicken broth

In a large skillet, melt butter over medium heat. Add onion, green pepper, celery, and garlic, and cook for 8 to 10 minutes or until very tender.

In large bowl, crumble baked cornbread and biscuits; add cooked vegetables, chicken, poultry seasoning, rubbed sage and dried thyme leaves. Stir until combined. Gradually stir in chicken broth just until dry ingredients are moistened to pouring consistency. Pour mixture into prepared pan.

Bake for 30 to 45 minutes or until center is set. Let stand for 10 minutes before serving.

Note: This is not my mother's exact recipe but contains little shortcuts that she didn't dare take fully cooking her cornbread, biscuits and broth from scratch a day before.

My mother makes this dish each holiday and has passed it down to her children. The sharing of good food in our family has always been to give us sustenance but also strength to meet life's challenges. Meals for us has always been a time of special fellowship with family and friends that can break down barriers. Some of my favorite memories have been around the table or in the warmth and aroma of the kitchen. The history of this recipe can actually be traced back to a West African dish known as Kusha. There are many variations of dressing in the South, but one thing is certain, and that is that it starts with good homemade cornbread. We call it dressing because it is not cooked inside the turkey but created and served as a side dish with or without chicken added to the recipe. Serve it with cranberry sauce and enjoy.

Denise Brown

Administrative Assistant - Department of Language, Literature & Writing

Chinese Chive/Leek Dumplings



Servings: ~ 100 medium-sized dumplings

Time: ~ 2-3 hours

Filling

1.5 lbs. ground pork butt	1 egg
1 Tbsp. Shaoxing wine	1.5 tsp. salt (add more to taste)
1 Tbsp. corn starch	2 inches grated ginger
1 Tbsp. sesame oil (add more to taste)	1 small bunch minced cilantro
1 tsp. black pepper	25 minced jumbo shrimp
5 Tbsp. soy sauce	2 bunches minced Chinese chives/leeks (~ 3 heaping handfuls)

Chinese cabbage core (~ size of corn on cob), minced; mix

with ½ tsp. salt & squeeze out liquid

Wrappers

2 packs dumpling wrappers (~ 100 total)

1 small bowl water

Flour (sprinkled on some trays/plates to prevent sticking)

1 damp clean cloth or paper towel

Pan-Frying

Avocado oil

Dipping Sauce

6 Tbsp. soy sauce

Minced ginger: 2 in. (optional)

2 Tbsp. vinegar

Minced red chili to taste (optional)

1 Tbsp. sesame oil

Minced garlic: 1 bulb (optional)

Dipping Sauce

Mix all the dipping sauce ingredients in a bowl and set aside.

Wrapping

Invite 2-3 friends to help you wrap and eat dumplings.

Prepare all the ingredients. Adjust measurements according to your own preferences. My family doesn't measure ingredients when we cook, so I just made some estimates.

Add all filling ingredients to a large bowl and mix thoroughly.

Open pack of dumpling wrappers and cover with damp cloth to keep from drying.

Put one rounded spoonful of filling in the center of a wrapper. Dip your finger in the bowl of water and wet the edges of the wrapper to help them stick together as you fold the dumpling.

Look up a video on how to fold dumplings or just fold them in half. Pinch the edges tightly, so they don't come apart when you cook them.

Arrange wrapped dumplings on the floured tray/plate, so they do not touch/stick.

Freeze raw dumplings that you want to cook later by sticking tray/plate in the freezer. After the dumplings are frozen, then you can put them in freezer bags for easier storage (up to 2-3 months for optimal freshness).

Boiling

Fill a large pot slightly more than half full, cover with a lid (glass is preferable) and bring to a boil.

Add however many dumplings you want to eat without overcrowding the pot.

Stir gently to make sure nothing is sticking to the bottom, cover with a glass lid (so you can monitor the bubbles), and boil. When the bubbles rise to the top of pot, take off the lid before the bubbles spill over, add a cup of cold water, cover, and boil again. When the bubbles rise to the top again, turn off the heat.

Use a slotted ladle to remove the dumplings and arrange them in a single layer on large plates. Shake the plates slightly to help prevent sticking.

Serve immediately with dipping sauce.

Pan-Frying

Add avocado oil to lightly coat the bottom of a large nonstick pan. You will need a lid. Nest dumplings in concentric circles in the pan. Add water until the dumplings are halfway submerged.

Cover with lid and boil/fry on medium-high heat. When the water has boiled off and you start to hear crisping noises, lower the heat to medium-low and uncover the pan.

Let the dumplings fry for a few minutes and adjust the heat to prevent burning.

Slide dumplings onto a large plate and serve immediately with dipping sauce.

This is my version of a family recipe that I learned from my mother, who learned it from my grandmother, and so on. As the first person in my family to be born in the United States, I grew up in an immeasurably different world than that of my mother, who grew up under martial law in Taiwan, and that of my grandmother, who grew up in a fishing village in Shandong, a Northeastern Chinese province renowned for its wheat-based cuisine of dumplings, steamed buns, and noodles. Despite our vast differences, these dumplings connect us. My family would make them together and eat them together on special days like Lunar New Year's Eve. Shaped like silver ingots, dumplings represent traditional blessings for abundance. Dumplings are too much work to make by yourself, but they create delightful opportunities for community. They also celebrate individuality, as each person folds dumplings in an idiosyncratic way. No matter what they look like, dumplings taste like love. One final word about dumplings: They are very difficult to explain how to make in writing, as I have found, so you may just have to befriend me to get a live demonstration.

Bonnie E. Lin
Assistant Professor of Christian Ministries





Dumpling Crew: Professor Lin's husband Nathan Hieb (local BIC pastor & adjunct theology professor at Messiah), Hong Huo (Assistant Professor of Graphic Design & Digital Media), and her husband Cha Yang (Messiah alumnus).

Corn Pudding

1 12-oz. can whole kernel corn

2 17-oz. cans cream style corn

5 lightly beaten eggs

½ cup sugar

4 Tbsp cornstarch

1 ½ tsp. season-all seasoned salt

½ tsp. dry mustard

1 tsp. instant minced onion

½ cup milk

½ cup melted butter

Combine whole kernel corn, cream style corn, and 5 lightly beaten eggs in a large bowl. Mix sugar, cornstarch, seasoned salt, dry mustard, and instant minced onion in a separate bowl, then add to corn and egg mixture. Stir in milk and melted butter. Pour into greased 3-qt. casserole dish. Bake in 400°F oven for 1 hour or until browned on top. Stir once while baking (optional).

My mom always made this delicious side dish for holiday dinners. It now makes its popular appearance at family gatherings throughout the year. Every time I eat it, I am reminded of precious times around the table with those I hold most dear.

Cindy Steffan
**Administrative Assistant - Biological Sciences, Chemistry and
Biochemistry, and Nutrition and Dietetics**

Grandma Swander's Dressing

5 cups bread

2 cups diced celery

¼ cup onion, cut fine

1 stick of butter

1 small tsp. poultry seasoning

½ tsp. salt

½ tsp. pepper

1 egg

1 can chicken broth

Break down bread or use dried bread cubes. Cover celery with water and cook until beginning to get tender. Don't cook too long. Melt butter in small skillet with onion, until onion begins to get tender. Use medium heat. Add salt, pepper, and poultry seasoning to bread. Heat chicken broth and pour over bread. Then add celery with the liquid. Add onions and butter. Add egg. Mix. Add more water if needed. Mix well. Pour in pan or baking dish and bake at 350°F for about an hour or until brown and bubbling.

Grandma Swander's Dressing is faithfully made by all of my extended family each Thanksgiving and Christmas. The card is handwritten by my mom (Grandma Swander's daughter), which includes the incorrect marking of one tablespoon of salt instead of one teaspoon. I remember the holiday I followed the recipe exactly as written—and we ended up with a memorable and very salty dressing.

**Christine J. Gardner
Provost**



Our son Daniel in the Kylo Ren costume he received as a gift on Christmas morning, dutifully fulfilling his annual task of ripping the dried bread into pieces for the dressing.

Macaroni Salad

1 box macaroni	4–5 hard-boiled eggs, finely diced
2 celery stalks, finely diced	2 eggs, well beaten
1 green pepper, finely diced	½ cup mayonnaise (my mom always used Hellman's)
½ cup olives, finely diced	½ cup sugar
1 small onion, finely diced	¼ cup apple cider vinegar
¼ cup carrots, finely diced	1 tsp. mustard

Cook the macaroni according to the package instructions. Drain and allow to cool completely in a large bowl. Once the macaroni is cool, add the diced celery, green pepper, olives, onion, carrots, and hard-boiled eggs.

In a medium bowl, beat the 2 raw eggs well. Add the mayonnaise, sugar, apple cider vinegar, and mustard to the beaten eggs. Whisk until smooth and fully combined.

Beat together and add to the bowl with the macaroni. Stir Well. Refrigerate until chilled all the way through.

My mom, Shirley, almost always made a massive bowl of macaroni salad for family gatherings, holiday meals, and summer picnics with friends and family. The meal wasn't complete unless that large speckled melamine bowlful was on the table. Yes, she had a specific bowl she always used! I have many fond memories of sitting around the table with family and friends passing around her macaroni salad from which we enjoyed hearty helpings, and from which we continued to enjoy large helpings over the next several days until fully devoured. Her recipe for macaroni salad was far and away the best, at least as far as I and many others were concerned. Hope you enjoy it as much as we did!

Deb Roof
Circulation Supervisor, Murray Library

Mashed Potatoes



¼ cup + 2 ½ tsp. heavy cream

¾ cup + 3 Tbsp. 2% milk

1 ¼ oz. unsalted butter

1 ¾ oz. margarine

2 tsp. kosher salt

1 ⅜ tsp. white pepper

2 lbs. + 4 ½ oz. fresh whole peeled potatoes, steamed

Using a wire whip attachment:

Place heavy cream, milk, butter, salt & pepper in mixer bowl. Add potatoes, whip 2 minutes. Add hot milk and whip 3-5 minutes. Transfer whipped potatoes to a warmed steam table pan, cover and hold in 180°F warmer until served.

Dining Services



Serving mashed potatoes in Lottie at the 2025 Thanksgiving Dinner. Photo by Lu-Zheng Lau.

Main Dishes: Meat & Casseroles

Baked Macaroni and Cheese

2 cups cooked macaroni, cooked al dente and drained

10-12 oz. extra sharp cheddar cheese, grated

A few pats of butter

2 ¼ cups milk

1 tsp. dry mustard

½ tsp. salt

Paprika

Grease a 13"x9" glass Pyrex pan. Layer the macaroni, then cheese, then macaroni, and cheese again in the pan. Put pats of butter over the top of macaroni. Microwave the milk, mustard and salt for 1 minute, until heated and stir. Pour the mixture over the macaroni; it should just meet the top of the noodles. Sprinkle with paprika. Bake at 350°F for 45 minutes or until golden brown on top.

Many covered dish/potluck dinners have been served this fantastic combination of macaroni and cheese. It is not creamy, but has much more flavor than the boxed stuff! The top gets a little crispy, which adds to the texture.

Rebecca Rosser
Evening Circulation Supervisor, Murray Library

Cheese Fondue Casserole

1 cup stale bread cubes

1 cup diced sharp cheese

1 cup milk

3 eggs

1 Tbsp. soft butter

½ tsp. salt

Mix bread cubes, cheese, and butter. Add egg yolks beaten well. Add salt. Heat the milk to scalding and pour over all. Beat egg whites very stiff and fold into mixture. Pour into small casserole. Bake at 350°F for 35 minutes.

Audrey Hostetter
Wife of President D. Ray Hostetter (1964-1994)*

Chicken and Noodles with Broccoli

¾ cup cooked broccoli - seasoned with butter, garlic salt, and parsley

2 cups cooked egg noodles

1 ¾ cups cooked diced chicken

2 cups milk

¾ cup sour cream

¾ cup half and half

½ cup cheddar cheese, shredded

1 Tbsp. Parmesan cheese

$\frac{3}{4}$ cup water

2 Tbsp. chopped onion

$\frac{1}{4}$ cup mushroom pieces

2 Tbsp. chicken broth/juice

1 tsp. butter

$\frac{1}{4}$ tsp. sugar

$\frac{1}{2}$ tsp. garlic powder

$\frac{1}{4}$ tsp. celery salt

$\frac{1}{4}$ tsp. paprika

Salt and pepper to taste

Combine all ingredients from chicken down in a saucepan, and heat till smooth and warmed, and onions are tender. It should be a thinner sauce with a tang to it.

Toss the cooked broccoli into the cooked noodles, and spoon sauce over the noodles. Makes 2 servings, but you can scale it up.

During my Mom's college days, she purchased a similar tasting prepared meal which she thought was very tasty. Being frugal, she read the ingredients list and set out to make her own version. While she doesn't remember the brand name of the product, it is very close to the original flavor.

Rebecca Rosser
Evening Circulation Supervisor, Murray Library

Creamy Sun-Dried Tomato Orzo



12 oz. bag of Delallo Gluten Free Orzo

2 - 4 Tbsp. olive oil

16 oz. ground sweet Italian sausage

1 Tbsp. butter

1 sweet onion

1 fennel bulb (if you do not like fennel, sub with an additional onion)

5 garlic cloves

$\frac{1}{4}$ cup dry white wine (optional)

11.3 oz. can of Mantova sun dried tomatoes

Olive oil from sun dried tomatoes (optional)

5.3 oz. Boursin garlic and herb cheese

24 oz. chicken broth (Chicken broth should be double your orzo amount. Since I use 12 oz. of orzo, I use 24 oz. of chicken broth. Adjust accordingly.)

Salt and pepper to taste

Oregano

Red pepper flakes

4 cups of spinach

$\frac{1}{2}$ cup freshly grated Parmesan

Preheat oven to 425°F.

Add 2 Tbsp. of olive oil to a Dutch oven. Warm olive oil on medium high heat for one minute.

Add ground Italian sausage to the Dutch oven in meatball sized chunks. Allow sausage to brown slightly before breaking it up. Cook until sausage has no remaining pink.

While sausage is cooking, thinly slice the onion and fennel. Roughly chop the garlic cloves. Cut sun-dried tomatoes into desired size – I chop them into about quarter of their original size.

Once sausage is cooked through, remove it from the pan and set it aside.

Add 1 Tbsp. of olive oil and 1 Tbsp. butter to the pan. Add the onion and fennel. Cook on medium low heat for 10-12 minutes, until cooked through. Just before onion and fennel are finished cooking, add the garlic. Once cooked though, turn off heat. You'll know it's done when everything is soft and translucent.

Note: If your onions and fennel are dry and sticking to the pan, you'll want to add a little liquid. Deglaze your pan with some dry white wine. If you prefer not to cook with wine, add some more olive oil to prevent sticking. I would recommend using the olive oil from your sun-dried tomato jar for extra flavor. If you're feeling crazy, add both the wine and the olive oil. That's what I do.

Add sun-dried tomato to the pan and mix in with the onion and fennel. Add the whole Boursin wheel to the center of the pan, with the veggies around it in a circle. Pour the orzo on top of the veggies, surrounding the Boursin. Add your chicken broth. Nearly everything should be covered with liquid. Season with salt, pepper, oregano, and red pepper flakes. Mix seasonings in slightly. Cover Dutch oven and add to the preheated oven for 25 minutes.

Remove from oven after 25 minutes. Add spinach and recover. Cook for an additional 5 minutes. Once done, remove Dutch oven from oven.

Add the already cooked Italian sausage and fresh grated parmesan to your Dutch oven. Stir it all together and enjoy!

Like an old sweater or a hug from a friend, this meal oozes comfort. It's the meal you make when the weather turns crisp or the first snow falls. It's warm, hearty, and bound to keep you full for hours. I've made mine with gluten-free orzo, but it can be easily replaced with regular orzo or another pasta of your choice. It's a one pot Dutch oven meal, making clean up a breeze. I hope you enjoy.

Julia Varela
Assistant Director of Enrollment, Graduate & Professional Studies



Creamy Sun-Dried Tomato Orzo

Crispy Pork Belly (Siu Yuk)

2 lbs. pork belly (skin on center cut with even ratio of fat to meat)

Kosher salt

White vinegar

Neutral oil

Seasoning

1 tsp. kosher salt

½ tsp. sugar

½ tsp. chicken powder

¼ tsp. white pepper

¼ tsp. Chinese 5 spice

1 tsp. Shaoxing wine

Poke holes into the skin of the pork belly making sure to puncture through the fat but not the meat. If you puncture through the meat, moisture will come out preventing the skin from being crispy. Slice slits on the meat side of the pork belly making sure not to cut all the way through.

Mix seasoning ingredients to form a paste. Rub all over meat side of the pork belly.

Lightly brush vinegar on the skin side of the pork belly and generously season with salt to draw out moisture.

Dry brine in the fridge for 1-2 days until the skin is dry and has firmed up.

Place pork belly on aluminum foil and fold the sides up to cover the meat while exposing the skin.

Roast at 315°F for 30-35 minutes then take out the pork belly. Wipe off any moisture on the skin, poke more holes, and brush with a thin layer of oil on top.

Rais the heat to 475°F and roast for 30-40 minutes until the skin has puffed up and becomes golden brown and crispy.

Let rest for 15 minutes then turn over to slice using the slits you made earlier. Cut into bite sized pieces and enjoy.

Cheng Eu
Student, Class of 2025

Hamloaf

You will need 1 thawed loaf of hamloaf (there are two sizes - you can use the same amount of sauce for either size)

1 cup brown sugar

½ cup vinegar

1 cup crushed pineapples

1 tsp. mustard

Preheat the oven to 350°F. Grab a 9"x13" pan if using the 2.5 pound loaf or a 7.5"x11" (or something similar) if using a 1.5 pound loaf.

Grab approximately a handful of hamloaf and roll it into medium-sized balls and put them in the pan. Get a bowl and mix together the brown sugar, vinegar, crushed pineapples, and mustard. Pour the sauce over the hamloaf balls. Put it into the oven and cook for about 45-60 minutes. The smaller the balls, the shorter you'll want to cook it. If you're using the larger pack of hamloaf, you may want to cook it a bit longer. Cook to an internal temperature of 160°F.

Hamloaf is one of my favorite meals and something that I ate fairly regularly growing up. The particular brand we typically buy is Gene Wenger's hamloaf - who lives about 15 minutes from where I grew up. This is a fairly common Lancaster County/PA Dutch food, and not one that many people I know have heard about. It may sound a bit weird, but it's really good!

Ashley Barnes
Administrative Assistant - Office of Student Engagement

Hong Kong Pork Chop Rice

½ onion

1 can of diced tomato

Bone in pork chop

1 egg

Shredded cheese

1 Tbsp. soy sauce

4 cups cooked rice (from 1 ½ cups/300g raw rice)

Sauce

¼ cup ketchup

1 Tbsp. oyster sauce

½ Tbsp. cornstarch

2 Tbsp. sugar

¼ cup water

Heat 1 Tbsp. of oil in medium heat, add rice, 1 Tbsp. soy sauce, 1 egg. Fry until fragrant. Put in the baking dish.

Fry pork chop until cooked.

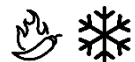
Prepare the sauce.

Add pork chop on top of the rice. Add tomato sauce.

Add shredded cheese on top. Put into oven to bake for 15 minutes.

Abby Ng
Student, Class of 2026

Hot Ham and Spinach Pasta Bake (Spicy Pasta)



1 lb. cavatappi, corkscrew pasta with lines

Salt

1 Tbsp. extra-virgin olive (EVOO)

2 Tbsp. butter

1 medium onion, chopped

3 cloves garlic, chopped

Black pepper

3 Tbsp. all-purpose flour

1 ½ cups whole or 2% milk

½ pound sliced capicola, sliced into thin ribbons

1 box frozen chopped spinach, defrosted and excess liquid squeezed out

½ cup grated Parmigiano-Reggiano

½ tsp. nutmeg

1 pound ball fresh mozzarella -- buy a piece wrapped, not packed in water, then cut into ½-inch cubes

Preheat oven to 350°F.

Place a large pot of water over high heat and bring to a boil. Add the pasta, salt water and cook to al dente.

While the water is coming to a boil for the pasta, heat a medium, deep skillet over medium heat. Add 1 tablespoon EVOO and the butter. When butter melts into the oil, add onions and garlic and season with salt and pepper. Cook, stirring frequently, for 2 minutes, then dust with flour and continue to cook for 1 minute. Slowly whisk in milk. Gently bring milk to a bubble, allow the milk to thicken a bit, then stir in the capicola, spinach and ½ cup grated Parmigiano. Season sauce with nutmeg and cayenne and remove from the heat.

Combine the cooked pasta and the cubed mozzarella with the sauce, stir to coat completely by turning over and over. Transfer dressed pasta to a baking dish.

Bake at 350°F until cheese is melty.

If cooking from frozen, thaw in fridge and cook covered at 350°F until heated throughout.

In my family of 5, food tastes vary greatly and crowd-pleasing recipes are hard to find. This meal has become a family favorite among my entire crew. My son at a young age would ask for this by requesting “spicy pasta” and that is how it is known in our home. We often serve it for small family celebrations. The capicola gives it a little kick so we like to serve it with sweet strawberries for balance.

This recipe freezes well and easily feeds 6-8 people. I often double the recipe and divide it into 3 meals, serving one that night and freezing the others for another day.

Elise Buchanan
Administrative Assistant - Office of Faculty Development



Livingston Lasagna



1 lb. ground meat of your choice
1 box oven ready lasagna noodle
67 oz. jar of Prego
15 oz. tub of ricotta
2 lbs. of mozzarella cheese (you decide if you want to shred it or buy preshredded)

Large bowl
Nonstick foil
Cookie sheet
Disposable 9"x13" lasagna pan to leave at a friend's house

Preheat the oven to 375°F. Brown 1 lb. of the meat of your choice. To keep it healthier I go with ground turkey. In a bowl dump out the ricotta (skim is OK) and add a couple good handfuls of Mozzarella cheese. Mix until it is the consistency of cookie dough. If it's not tight enough, add more Mozz! You don't want runny cheese, that's gross. Once meat is browned, start building your layers in your lasagna pan! Layers are sauce in the bottom of the pan, noodles, meat, little dollops of sauce, noodles, sauce, cheese layer, noodles, sauce, and cover with Mozzarella cheese. If you use the second bag of cheese all the better! This is to be for a happy occasion and it makes folks happy. Don't be a Scrooge! Bake in your oven with pan on a cookie sheet for about 45 min covered with nonstick foil. Remove foil and you will more than likely need to cook it another 15-20 min. This allows noodles to finish up and the cheese to brown. Check it with a knife in the middle. When the noodles are soft, it's done. Take it out and let it rest 30 min. Dig in! Leftovers are even better as it allows the flavors to marry together in the fridge. To reheat, cut a slab to your desired portion, put on foil on a cookie sheet and heat at 350°F approximately 20 min. It's SO good! Bon Appetite!

Great for a meal train meal! Or if you have guests coming into town. This recipe was the result of two French Canadian New England dairy farm sisters who married two NY Italian cousins. The French brought their know-how of all things dairy and cheese related wisdom and married it with Italian tomatoey pasta goodness. It was passed down and used at many family functions on Jockholm farm, and when I moved to Alaska it became a crowd favorite because it "goes" and its pure love and comfort when life is hard or crazy.

Jodie Jacque McAllister
Messiah Alumna, Class of 2001

Meatloaf

1 can condensed cream of mushroom soup

2 lbs. ground beef

½ cup fine dry bread crumbs

⅓ cup finely chopped onion

1 egg, slightly beaten

1 tsp. salt

⅓ cup water

Mix thoroughly ½ cup soup, beef, bread crumbs, onion, egg, and salt. Shape firmly into loaf (8"x4"); place in shallow baking pan. Bake at 375°F for 1 hour and 15 minutes. Blend remaining soup, water, and 2-3 tablespoons drippings. Heat; stir occasionally. Serve with loaf. Makes 6 servings.

My grandmother made this recipe for my dad when he was a child. It was a childhood favorite for him, so he made the same meatloaf for me when I was a child. He would make it for special occasions due the amount of time it would take to prepare the dish. I have special memories of requesting a meatloaf for my birthday dinner.

Amanda Palmer
Student, Class of 2026

Mennonite Style Meat Loaf

½ lb. hamburger

1 or 2 eggs, beaten

1 cup soft breadcrumbs

1 tsp. salt

1 cup milk or tomato juice (I prefer tomato juice)

1/8 tsp. pepper

1 medium-sized onion, minced

6 strips bacon (or however many you can fit on top)

Soak breadcrumbs in milk or tomato juice and add beaten egg. Add meat, onion, and seasoning. Form into loaf (do not pack) and place in baking dish; then put strips of bacon on top of loaf.

Bake at 375°F for 1 hour.

Serves 6

Since I grew up in the Mennonite tradition, we have many cookbooks with a plethora of recipes with Mennonite and Pennsylvania Dutch roots, but this one is my favorite! The really unique thing about this recipe is the use of bacon on top of the meat loaf - in my opinion, the best part! The use of bacon on meat loaf was something I had never seen before, prior to this recipe, and my dad and I both agree, as bacon lovers, it takes the meat loaf to the next level!

Kate Hockman
Student, Class of 2026

Mini Matt's Meatballs



Servings: 6-7 People, Prep Time: 30 minutes, Cook Time: 45-55 minutes

1.5 lbs. ground meat	2 cloves garlic, minced
1 large egg, lightly beaten	1 small onion, finely grated or minced (optional, but adds moisture)
½ cup plain breadcrumbs (Panko or homemade is excellent)	1 tsp. salt
¼ cup grated parmesan cheese	½ tsp. black pepper
¼ cup milk	¼ tsp. dried oregano
¼ cup finely chopped fresh parsley	2 Tbsp. olive oil (for searing)

In a small bowl, combine the milk and breadcrumbs. Let them sit for about 5 minutes until the milk is absorbed. This is the secret to extra-tender meatballs.

In a large bowl, gently combine the ground meat, soaked breadcrumb mixture, beaten egg, Parmesan cheese, parsley, minced garlic, grated onion (if using), salt, pepper, and oregano.

Use your hands to mix everything together, but do not overmix. Overmixing results in tough, dense meatballs. Stop as soon as the ingredients are just combined.

Roll the mixture into meatballs about 1.5 inches. You should get approximately 20-25 meatballs.

Heat the 2 tablespoons of olive oil in a large skillet or Dutch oven over medium-high heat. Sear the meatballs in batches until browned on all sides (about 3-4 minutes per batch). They do not need to be cooked through yet.

Remove the seared meatballs and set them aside on a plate lined with paper towels. You will finish cooking them in the sauce.

Creamy White Alfredo Sauce

1 cup (2 sticks) unsalted butter	½ tsp. freshly ground nutmeg (essential for classic alfredo depth)
2 cups heavy cream (do not substitute with milk or half-and-half)	½ tsp. salt (or to taste)

¼ tsp. white pepper (or black pepper)

2 cups freshly grated Parmesan cheese (don't use the kind in a

canister, as it won't melt correctly)

1 lb. fettuccine or your favorite pasta (to serve with)

In the same large skillet/Dutch oven (wipe out any excess oil from the meatball searing, but leave the brown bits for flavor) or a separate saucepan, melt the butter over medium heat.

Once the butter is melted, pour in the heavy cream. Stir in the nutmeg, salt, and pepper. Bring the mixture to a gentle simmer, then reduce the heat to low.

Carefully nestle the seared meatballs into the simmering cream sauce.

Cover the pan partially and let the meatballs simmer in the Alfredo sauce for 15-20 minutes. This allows the meatballs to cook through and absorb the flavor of the sauce, and it allows the sauce to thicken slightly.

While the meatballs simmer, cook the 1 lb. of pasta according to package directions until al dente. Drain the pasta, reserving about ½ cup of the starchy pasta water.

Turn the heat off under the sauce. Remove the meatballs to a separate plate (this keeps them intact while mixing the pasta). Immediately add the 2 cups of grated Parmesan cheese to the sauce, stirring vigorously until the cheese is completely melted and the sauce is smooth and glossy. If the sauce is too thick, add a splash of the reserved pasta water until it reaches your desired consistency.

Toss the drained pasta directly into the sauce and gently coat.

Return the meatballs to the pan, or serve the pasta with a portion of the meatballs and sauce spooned over the top.

Serve immediately with an extra sprinkle of Parmesan, fresh parsley, and a side of crusty Italian bread to soak up every last drop of the Alfredo.

Mini Matt's meatballs are a mouthful sensation paired with a white Alfredo sauce, guaranteed to give the eater a taste of Italy. These meatballs were famously made by my Italian friend, who gave his life to Christ yet tragically died in a car accident thereafter. Every year since, on December 23, his family and ours get together to celebrate his legacy. Even though he is no longer with us, the memory of his mouthwatering meatballs lives on. I want to share Matt's incredible recipe with Messiah and invite everyone to participate in keeping his legacy alive.

Ben Grieco
Student, Class of 2026

Pad Kra Pow

600 g lean ground beef

2 Tbsp. oil

8 cloves garlic

2 shallots

2 Birds Eye chilies

1 Tbsp. regular soy sauce

½ Tbsp. dark soy sauce

1 Tbsp. oyster sauce

¾ Tbsp. fish sauce

¾ Tbsp. sugar

1 large handful Thai basil leaves

1 large egg

Peel Thai basil leaves. Rinse them, dry them with a paper towel, and set aside for later.

Finely chop shallots, garlic, and chilies.

Heat up a wok over high heat with oil then add the chopped shallots, garlic, and chilies. Stir for 30 seconds.

Add lean ground beef. Continue to cook and break it apart until 80% cooked through, about 3 to 5 minutes.

Add sauces and mix to combine.

Add your large handful of basil leaves, then stir for one minute. Serve on top of white rice and top with a crispy fried egg.

Qi Wei Chew
Student, Class of 2026

Pork Belly Kor (ខ្សែសាច់ជ្រូក)



Pork belly or pork loin (we often use both)

Hard boiled eggs, peeled

Bamboo shoots, sliced (optional)

Palm sugar (regular granulated sugar is fine, too)

Fresh ginger, sliced thinly

Garlic, minced

Oyster sauce

Fish sauce (optional)

Grounded black pepper

MSG (optional)

Chicken powder

Salt

Substitutes or extras: Fish (in place of pork); Oil (optional-ish)

This recipe does not have exact measurements.

Cube pork. Marinate pork with salt, MSG, oyster sauce, and chicken powder for 15 minutes. Over medium (a little below medium, actually) heat, add palm sugar and stir until sugar browns/carmalizes.

Switch to low heat and add garlic, a little more chicken powder, and fish sauce. Stir. Add pork and increase to medium heat. Stir until the meat sweats out (liquid/oil comes out of the pork) for 10 minutes.

Add black pepper and water, and let simmer on medium heat for approximately 30 minutes. Add bamboo shoots, ginger, and hardboiled eggs and let simmer on low. Adjust seasonings to taste.

There are different ways to enjoy this dish! I mainly like to enjoy it plain with white rice. You can also serve kor in a bowl topped with green onions. Alternatively if you have unripened mango, you can shave it, put it at the bottom of the bowl, and top the bowl off with Kor. Always eat kor with rice.

Tips:

- Simmering longer will make the meat more tender. We like the meat to be extra tender.
- Adding more water will make it more liquidy—this is another preference thing. I prefer my Kor to be less liquidy but liquidy enough so that I'll be able to scoop the liquid to coat my rice for added flavor.
- If you're using pork belly, no need to add oil. If you're not using pork belly, you may want to add some oil to your pan before browning your sugar.
- If you want extra freshness, serve with fresh cucumbers!
- If you don't want to or can't use pork, you may use fish! Follow the same recipe and just substitute pork for fish. My grandma (who passed away in November 2025) used to make Kor with both fish and pork together.
- Bamboo shoots are an acquired taste. Use to your discretion.

These days, while my motherland is under attack again, I find that I'm extremely lucky to be sheltered and secure while my people experience more displacement and instability. I don't take any of it lightly. I never have. My ម៉ែ (grandma) passed away in November of 2025 after surviving the Civil War in the 1960s and the Khmer Rouge Genocide in the 1970s. She was the matriarch, always finding a way to feed the whole community through meals cooked in pots filled to the brim over her clay bucket stove. Legend has it that my grandma carried my ម៉ែ (mom), who was barely three years old when Pol Pot invaded Phnom Penh, around her waist all the time. I guess that's maybe how my mom picked up the skill of cooking such unfalteringly scrumptious meals that you can smell in your sleep. Seriously, I think my nostrils are adapted to this melty mouthwatering umami goodness that seems to replace every bad day with a full stomach and a deep urge to rest. This must be the smell of the good life, despite it all. Kor is a family favorite—maybe for many or all Cambodians everywhere. Served on top of Jasmine rice, Kor is the flavor of home returning to our bloodstreams. May we always find a way home.

Phalika Oum
Messiah Alumna, Class of 2023

Pennsylvania Coal Region BBQ

1 lb. ground beef (I use 80/20 hamburger)

1 medium onion, chopped

1 ½ Tbsp. white vinegar

1 ½ Tbsp. brown sugar

1 ½ tsp. yellow mustard

¾ cup ketchup

Salt & pepper to taste

4-6 hamburger buns

Crumble the ground beef in a large skillet over medium-high heat.

Add onion; cook and stir until meat is no longer pink.

Drain excess grease, and stir in the vinegar, brown sugar, mustard, ketchup, salt and pepper.

Simmer uncovered over medium heat for approximately 15 minutes.

Serve on hamburger buns. Sometimes we top the sandwich with Mt. Olive Mild Banana Pepper Rings.

For those who grew up enjoying "Manwich" Sloppy Joes, this is a tasty homemade version.

Keith Jones '87
Weekend Circulation Supervisor, Murray Library

Slow Cooker Buffalo Chicken Chili



1 lb. ground chicken

15 oz. canned white navy beans, drained and rinsed

14.5 oz. can fire roasted tomatoes, drained

2 cups chicken broth

¼ - ½ cup buffalo wing sauce start with ¼ cup and add more at end if needed

1 package ranch dressing mix

1 cup frozen corn kernels

½ tsp. onion powder

½ tsp. garlic powder

½ tsp. celery salt

½ tsp. dried cilantro

¼ tsp. salt

8 oz. cream cheese

Blue cheese crumbles (optional)

Brown ground chicken until fully cooked, place in crockpot (or brown ahead of time and store in fridge until ready to assemble)

Add remaining ingredients except for cream cheese and blue cheese and give it all a stir to combine

Add block of cream cheese on the top and cover

Cook on high for 4 hours or low for 8

Stir to incorporate cream cheese and add additional wing sauce as desired

Top individual bowls with blue cheese crumbles if desired

Easy and delicious crock pot meal!

Abby Titus
Graduate Student, Class of 2028

Swiss Steak

2 lbs. round steak

1 green pepper, sliced

2 cans of diced Italian style tomatoes
(or 1 quart of canned tomatoes)

A sprinkle of flour, if desired

1 large onion, coarsely chopped

Salt and pepper to taste

2 cloves minced garlic

2 Tbsp. steak sauce

Layer the steak on a greased cookie sheet or in a glass Pyrex dish. Add the vegetables and other ingredients, with the steak sauce added directly on top of the steak. Add a small amount of water, rising just to the edge of the steak. Cover with foil and bake at 350°F for 3 hours. This can also be done in a crockpot on low for about 8 hours. Meat will be tender and fall apart, with great tomato flavor.

This is my Mom's adaptation of her Grandmother's go-to dinner. Her Grandmother would fry the meat coated with flour in her electric fry pan until brown, then add the tomatoes, vegetables and seasonings, and simmer it for 3 more hours. It took all afternoon to prepare while she washed and folded clothes, watched her soap operas, and waited for her family to return from work and school.

Rebecca Rosser
Evening Circulation Supervisor, Murray Library

Tamales



Corn husks - at least 1 bag

Maseca - at least 1 bag

2 whole chickens

1 tomato - average size

8 ancho chili

1 small onion

15 guajillo chili

Several garlic cloves

Several cloves

Small cinnamon sticks

Pinch of oregano

1-2 extra containers chicken broth

Avocado oil (or oil of choice)

Salt to taste

Boil chickens in salty water until meat falls off bone. Make as much broth as your pot will hold. While chicken is cooking take stems, seeds, and white veins out of chilis. Clean and soak corn husks in water. When chicken is done and broth is ready, remove chicken from broth with slotted spoon. In a large cast iron skillet, toast chilies until fragrant. Remove chilies and set aside. In same skillet, fry tomato, onion, and garlic in oil on med-high heat. Blend chilies, broth, and veggies in a blender and pour back into same skillet. Add cloves, cinnamon, oregano, and salt to taste and cook down until mole is thickened (approx. 25 min.) Take chicken off bone. In a large bowl, prepare masa with about ½ bag of Maseca, about a ½ cup of oil, salt, and broth (enough to get to consistency to roll into balls). Mix. Assemble with masa, mole, and chicken on husks. Steam for 1 hour. Repeat.

This recipe for tamales that was passed down from my Dad's side of the family who immigrated from Mexico and transcribed by my mom. The tamales freeze well and should be reheated with a damp towel for about 3-4 minutes in a microwave from frozen.

Sam Ramos
Messiah Alumnus, Class of 2024



Upside-Down Supper

1 ½ cups cubed cooked ham

1 cup lima beans (substitute peas or black beans)

1 small can creamed corn

1 cup shredded cheddar cheese

2 Tbsp. minced onion

1 tsp. Worcestershire sauce

⅔ cup Bisquick

⅓ cup cornmeal

1 egg

⅓ cup milk

Mix ham, lima beans, creamed corn, cheddar cheese, onion, and Worcestershire sauce together. Pour into a greased 1 ½ qt. casserole dish. Cover and bake at 400°F for 15 minutes. Mix remaining ingredients together and spoon over the hot mixture, spreading evenly to edge of pan. Bake uncovered for at 400°F for another 20 minutes. Scoop out and invert onto a plate to serve.

A family favorite! This is a tried and true crowd-pleaser and can be tweaked with many different ingredients or flavors. It's a one dish meal that is ready in 35 minutes, or to make ahead, heat, and eat for those rushed weeknights.

Rebecca Rosser
Evening Circulation Supervisor, Murray Library



Desserts & Sweets

Blueberry Buckle

$\frac{3}{4}$ cup sugar

$\frac{1}{4}$ cup soft shortening

1 egg

$\frac{1}{2}$ cup milk

2 cups flour

2 tsp. baking powder

$\frac{1}{2}$ tsp. salt

2 cups fresh, frozen, or canned blueberries, drained

Crumb topping

$\frac{1}{2}$ cup sugar

$\frac{1}{3}$ cup flour

$\frac{1}{2}$ tsp. cinnamon

$\frac{1}{4}$ cup soft butter

Heat oven to 375°F. Mix thoroughly sugar, shortening, and egg. Stir in milk. Mix flour, baking powder and salt. Stir in. Blend in berries. Spread in greased and floured 9-inch square pan. Sprinkle with crumb topping. Bake 45-50 minutes or until toothpick stuck into center comes out clean. Serve warm.

Ruth N. Musser

Director of Messiah College's Library, 1947-1972*

Caramel Pretzel Chocolate Chip Cookies

2 cups all-purpose flour

1 tsp. baking soda

1 tsp. salt

1 cup butter, softened

1 cup brown sugar, packed

$\frac{1}{2}$ cup granulated sugar

1 tsp. vanilla extract

2 large eggs

2 cups pretzel twist, plus more for topping

1 $\frac{1}{2}$ cups chocolate chips

1 $\frac{1}{2}$ cups caramel candy, unwrapped

Preheat the oven to 400°F (200°C).

In a medium bowl, whisk together the flour, baking soda, and salt. Set aside.

In a large bowl, beat together the butter, brown sugar, granulated sugar, and vanilla extract until smooth.

Add the eggs, 1 at a time, beating to incorporate before adding the next. Add the flour mixture a bit at a time while beating, until it forms a smooth dough.

Add the pretzels to a zip-top bag and crush with a rolling pin.

Fold in the chocolate chips and crushed pretzels until evenly combined.

Press a caramel flat and place in the middle of a ball of dough, about 2 tablespoons.

Fold the dough around the caramel, using a bit more to seal if necessary. Place on a well-greased or parchment-lined baking sheet. Bake for 8-10 minutes, then remove from the oven.

While still warm, press a single pretzel into the top of each cookie. Serve with a cold glass of milk or on their own!

Enjoy! Makes 12.

A family favorite!

Kathleen Johnston
Associate Professor of Accounting

Chocolate Chip Cookies



1 cup Imperial vegetable oil spread or butter

1 cup white sugar

1 cup packed brown sugar

2 eggs

2 tsp. vanilla

1 tsp. baking soda

2 tsp. hot water

½ tsp. salt

3 cups flour

2 cups chocolate chips

Preheat oven to 350°F. Cream butter with sugar until smooth. Beat in eggs one at a time. Stir in vanilla. Dissolve baking soda in the hot water and add to batter with salt. Stir in flour and then chocolate chips. Drop by large spoonful onto ungreased pan. Bake for about 10 min or until golden brown.

I found this recipe online somewhere and made it for my high school sports team. Everyone loved them, and I was always asked to make them for a game day. Over the years, they've become one of my favorite things to make and share with others. Chocolate chip cookies may be simple, but they always seem to bring people together.

Leah Kreider
Student, Class of 2026

Chocolate Whoopie Pies



Cookies

3 cups flour	1 cup butter
1 tsp. salt	2 cups sugar
1 ½ cups cocoa - I use dark chocolate cocoa	2 eggs
1 tsp. baking soda	2 cups buttermilk
½ tsp. baking powder	1 tsp. vanilla

White Creme Filling

1 egg white (can use powdered egg white)	2 tsp. milk
2 tsp. vanilla	2 cups confectioners' sugar
2 tsp. flour	¾ cup shortening (Crisco)

Mix in a big bowl. Start mixing ingredients together with mixer, then finish by hand. I use a cookie scooper to place cookie batter on parchment covered cookie sheets. Bake 12 minutes at 350°F and then cool on pan 5 minutes. Remove from pan, cooling another 5-10 minutes.

Filling: Beat egg white until stiff. Add all other ingredients. Beat until smooth and fluffy. Drop icing with cookie scoop in the middle of cookie and place another cookie on top. Wrap individually in plastic wrap to keep them moist and fresh. Makes 34 complete pies.

Whoopie Pies (a.k.a. “gobs” in Pittsburghese) have origins coming from the Pennsylvania Dutch, while some insist on Maine. My mom has spent years tweaking her recipes and dabbles in local baking contests, where her creativity shines, and we’re the lucky recipients of her delicious extras. These are best enjoyed with a big glass of milk. Perfectly sized for giving, whoopie pies were the first sweet thing I shared with my new Murray Library colleagues after being hired in 2016. I am grateful that my mom has always been a collaborative baker, teaching and demonstrating the ways of baking, and now we both get to pass that on to my daughter.

Sarah K. Myers
Public Services Librarian, Murray Library

Christmas Rice

½ L of short grain rice

1 almond

3.2 L of milk

1 box of chocolates

1 tsp. salt

Pour boiling water over the rice. Pour into the saucepan and add 1.2 L of milk. Bring to a boil, stirring all the time cook very gently for 18 minutes with the lid on, stirring occasionally. Add 2 L of milk and bring back to boil. Cook for approx. 30 minutes, stirring now and then to make sure it doesn't stick. Blanch the almond in the pot if the diners are older. When there are kids, just get it into a kids bowl! The meal is served with butter, granulated sugar, and Ribina. The almond winner gets a box of chocolates to share.

From my Norwegian grandma

Joseph Collins
Student, Class of 2026

Christmas Spritz Cookies

2 ½ cups flour

1 egg

½ tsp. baking powder

1 tsp. vanilla

1 cup butter

Colored dusting sugar for sprinkling

¾ cup sugar

Red and green food coloring/paste
(optional)

A dash of salt

Sift together the flour and baking powder. Cream the butter, sugar, and salt in separate bowl. Add the egg and vanilla, and beat until smooth. Mix in the flour and powder mixture. If adding coloring, divide the dough into 2 or three parts, and mix in colors. Pump through a cookie press onto a cookie sheet. If you do not have a cookie press, roll into 1-inch balls and use a fork to press a criss-cross pattern down into the balls on the cookie sheet. Sprinkle with dusting sugar. Bake at 350°F for 8-9 minutes until just golden on edges. Cool on a rack. Makes 45 cookies.

My Mom has a long-standing Christmas tradition of making festive cookie plates with a variety of cookies on them for church, friends, family, and neighbors. One of these varieties are her famous Spritz cookies, enjoyed by many. It's a versatile recipe that can come in many shapes and colors!

Rebecca Rosser
Evening Circulation Supervisor, Murray Library



Colorful Spritz Cookies

Cookie Dough Pie

2 large eggs

½ cup all purpose flour

½ cup sugar

4 oz. brown sugar

6 oz. unsalted butter

1 cup semi-sweet chocolate chips

1 pie shell

Beat eggs until foamy. Beat in flour and sugars. Blend in melted butter. Blend in chips. Pour in pie shell. Bake at 325°F for 45 minutes. Should be a little JIGGLY in the middle.

Dining Services

Cookie Joe's Chocolate Chip Cookies

½ cup butter

½ cup margarine

¾ cup sugar

½ cup light brown sugar

2 eggs, at room temperature

2 tsp. vanilla

3 cups flour

¼ tsp. salt

1 tsp. baking soda

1 tsp. baking powder

12 oz. chocolate chips

½ cup chopped walnuts, optional

Cream butter, margarine and sugars; then add each listed ingredient in order, mixing well. Spoon onto a cookie sheet. Bake at 375°F for 7 minutes, until slightly

browned on top. Cool, and store in an air-tight container. These cookies raise well and don't flatten after cooling. Makes 4 ½ dozen.

When my Grandpa retired from his long-time job, he kept asking my Grandma to make chocolate chip cookies. Since he had more time to make them than she did, she gave him the recipe and he started making cookies for himself. Over the next 20+ years, he made thousands of these cookies to share with our local community, earning the nickname, "Cookie Joe".

Rebecca Rosser
Evening Circulation Supervisor, Murray Library



Cookie Joe and his famous cookies

Cracker Pudding



1 ½ cup cracker crumbs (Ritz or saltines)

1 cup sugar

1 qt. milk

2 egg whites

1 tsp. vanilla

Boil cracker crumbs, sugar, and milk until thickened. In a separate bowl, beat egg whites until stiff and then add in vanilla. Fold into the cracker mixture after cooked.

This is a recipe from my grandma. The page it's on is old and yellowing, but the recipe is still amazing! It belonged to my grandma's Aunt Ruth and is over 60 years old.

Leah Kreider
Student, Class of 2026

Cranberry and Apple Cake



12 oz. fresh cranberries, rinsed and picked over for stems

1 Granny Smith apple, peeled, cored, and diced

½ cup light brown sugar, lightly packed

1 Tbsp. grated orange zest (2 oranges)

¼ cup orange juice

1 1/8 tsp. ground cinnamon, divided

2 large eggs, at room temperature

1 cup plus 1 Tbsp. granulated sugar

¼ pound (1 stick) unsalted butter, melted and slightly cooled

1 tsp. pure vanilla extract

¼ cup sour cream or plain yogurt

1 cup all-purpose flour

¼ tsp. kosher salt

Preheat the oven to 325°F.

Combine the cranberries, apple, brown sugar, orange zest, orange juice, and 1 teaspoon of the cinnamon in a medium bowl. Set aside.

In the bowl of an electric mixer, beat the eggs on medium-high speed for 2 minutes. With the mixer on medium, add 1 cup of the granulated sugar, the butter, vanilla, and sour cream and beat just until combined. On low speed, slowly add the flour and salt.

Pour the fruit mixture evenly into a 10-inch glass pie plate. I use a 9" glass pie plate and then put a little fruit and batter in two ramekins, too, for taste testing. Pour the batter over the fruit, covering it completely. Combine the remaining 1 tablespoon of granulated sugar and 1/8 teaspoon of cinnamon and sprinkle it over the batter.

Bake for 55 to 60 minutes, until a toothpick inserted in the middle of the cake comes out clean and the fruit is bubbling around the edges. Serve warm or at room temperature.

This recipe is originally from Ina Garten and I've tweaked a bit. I come from a family who enjoys good and yummy things made with love. It's fun when we all gather and know that if a certain person is there, that they'll bring a certain dish to share. For example, my Nana made glorified fruit, my cousin Joyce makes a coconut cake, and my mom always makes twisty sugar cookies for certain reunions or holidays. I've always wanted to be one of those people where I'd have a signature item. This has been mine for almost a decade and I'm so glad to bake and share it around the winter holidays. Just invite me over and this is probably what I'll bring.

Sarah K. Myers
Public Services Librarian, Murray Library

Cut Out Butter Cookies

2 cups (4 sticks) butter

1 ½ cups sugar

2 eggs

1 tsp. vanilla extract

5 cups all-purpose flour

2 tsp. baking powder

¼ tsp. salt

Preheat oven to 375°F. Cream butter in large mixing bowl. Gradually add sugar and beat until light and fluffy. Blend in eggs and vanilla. In a separate bowl, combine flour, baking powder, and salt. Gradually add to creamed mixture; mix well. Divide dough into four equal portions. Roll one quarter portion of dough at a time on lightly floured surface to ⅛-inch thickness. Cut into desired shapes with floured cookie cutters. Place on unbuttered cookie sheets. Bake 6 to 8 minutes. Remove from cookie sheet immediately and cool completely on wire racks; decorate as desired.

Note: This recipe makes a lot of cookies! My family would typically half the recipe.

Ever since I can remember, my family makes these cut out cookies during Christmas. While my mom would typically bake the other cookies on her own, my sisters and I would help out with the cookie cutters and decorating the cookies too. I can't imagine making Christmas cookies without these cut out cookies! This originally came from a recipe pamphlet from the American Dairy Association.

Rachael Jasitt '19

Collection Strategies Librarian, Murray Library

Double Chocolate Peppermint Cookies



Dough

2 cups flour (we use Bob's Red Mill flour to make gluten free)

½ cup unsweetened cocoa powder

½ tsp. salt

1 tsp. baking soda

1 cup unsalted butter (softened)

1 cup packed brown sugar

½ cup granulated sugar

1 tsp. vanilla

½ tsp. peppermint extract

1 large egg

1 egg yolk

¾ cup dark/semi-sweet chocolate chips

Coating

1 ½ cups dark chocolate chips

½ cup white (or melting white chocolate) chips

½ cup crushed candy canes

Preheat oven to 350°F and line a large baking pan with parchment paper.

In a large bowl, whisk together flour, cocoa powder, baking soda, and salt. In a separate bowl, cream together butter and both sugars with an electric hand mixer until fluffy. Add vanilla, peppermint extract, egg, and egg yolk and beat until smooth. Add dry ingredients and mix until dough is formed. Fold in chocolate chips.

Place scooped dough on baking sheets and bake cookies for 10–12 minutes. Let cookies cool completely. Once cookies have cooled, dip in melted chocolate and sprinkle peppermint on top. Let cool again.

Finally, drizzle with white chocolate and let harden on baking rack. Serves 22–24.

Notes: we are gluten free and we've found that Bob's Red Mill flour or Wegman's brand of flour is the best substitute when making this dessert gluten free. Enjoy!

This recipe is important to my family because we bake it every Christmas to share with friends and family. It reminds me of baking with my grandma when I was little and helps keep her spirit alive even though she is no longer with us. Baking has always been a way for my family to connect and this recipe helps us do that.

Maddie Graham
Student, Class of 2027



Easy No Bake Oatmeal Cookies

2 cups sugar

½ cup milk

½ cup cocoa

½ cup butter (1 stick)

½ cup peanut butter

3 cups oatmeal

1 tsp. vanilla

Place sugar, milk, cocoa, and butter in a 2-quart saucepan, and bring to a rolling boil for 1 minute. Remove from heat, stir in the vanilla and peanut butter, then add the oatmeal. Drop by the spoonful onto wax paper. Makes 36 cookies.

This quick, easy depression era recipe has been made quite often by 5 generations of our family. They are a satisfying chocolate and peanut butter delight. Enjoy!

Rebecca Rosser
Evening Circulation Supervisor, Murray Library

French Silk Pie

6 oz. deep dish frozen pie crust
baked according to package

1 cup unsalted butter softened

1 ½ cups granulated sugar

2 oz. unsweetened chocolate melted
and cooled completely

2 tsp. vanilla

4 large eggs

8 oz. heavy whipping cream or 8 oz.
tub Cool Whip

1 Tbsp. powdered sugar

Bake a homemade pie crust or use a Pillsbury refrigerated crust and make according to package directions for a fully baked crust. Set aside to cool.

Melt the chocolate and set aside to cool completely.

Beat sugar and butter on medium high until light and fluffy, about 6-7 minutes.

Add cooled chocolate and vanilla and beat until incorporated.

Add eggs, two at a time, beating a full 5 minutes after each addition.

Pour filling into cooled pie crust.

Chill in the refrigerator for two hours then top with whipped cream. Then chill again in the refrigerator for 6 hours or overnight. You can also wait until two hours or so before serving to add the whipped cream.

To make the whipped cream, beat the heavy whipping cream and powdered sugar with a whisk attachment on medium-high speed until stiff peaks just begin to form. Add prepared whipped topping to top of pie.

When ready to serve, optionally garnish with shaved bittersweet chocolate.

My family has a tradition of making a dessert buffet for Thanksgiving. We have an entire table filled with a variety of desserts to enjoy on Thanksgiving night. These desserts vary from Pumpkin Pie to Jewish Apple Cake to even a Chocolate Chip Cookie Pie. This French Silk Pie is a new family favorite. My younger sister first made it for Thanksgiving 2024, and it instantly became a hit. This is an incredible dessert and now a big part of our family dessert tradition because we are not just about pumpkin at our house.

Abi Borger
Student, Class of 2027

Frozen Peanut Butter Pie

2 small Graham cracker crusts	$\frac{2}{3}$ cup smooth peanut butter
8 oz. cream cheese	1 cup milk
2 cups powdered sugar	16 oz. Cool Whip

Beat cream cheese, powdered sugar, and peanut butter until smooth. Add milk and fold in cool whip. Freeze. Makes 2 pies.

Abigail Smucker
Student, Class of 2026

Grandma's Apple Cake

Crust

$\frac{1}{2}$ stick butter
 $\frac{1}{3}$ cup sugar
1 egg
1 cup flour
1 tsp. baking powder

Filling

6 McIntosh apples	1 tsp. sugar
A bit of cinnamon and sugar combined	3 Tbsp. sour cream
2 eggs	1 tsp. vanilla

Grease an 8-inch easy release baking pan with butter and flour. Make the crust: cream butter, sugar, egg, flour and baking powder. Press dough into pan. Peel and cut apples into thick slices and place in circles on the crust. Dust with a bit of

cinnamon and sugar. Make the topping. Mix eggs, sugar, sour cream and vanilla. Pour over the apples.

Bake at 350°F for 40 minutes. Let cool before releasing. Store in the refrigerator.

My maternal grandmother, Sophie, immigrated to the US from post WWI Germany (as did all of my grandparents). She was the one who modeled the importance of hospitality for me and this recipe was our family favorite. I continue to make it today for holidays and whenever our daughter Brooke comes home for a visit. I also enjoyed making it for my predecessor Rod Sawatsky who loved German food.

Kim Phipps
Messiah University President, 2005-25

Homemade Chocolate Pudding

$\frac{2}{3}$ cup sugar	$\frac{1}{4}$ tsp. salt
$\frac{1}{3}$ cup cocoa	2 $\frac{1}{4}$ cups milk
3 Tbsp. cornstarch	1 $\frac{1}{2}$ tsp. vanilla

Mix dry ingredients in a 2-quart saucepan, then gradually whisk in the milk. Cook over medium heat, stirring constantly until the mixture boils. Boil for exactly 1 minute. Remove from heat, stir in the vanilla, and pour into dessert bowls. Chill in the refrigerator for at least 1 hour, covering the top with plastic wrap to prevent dry skin on top. Serve with whipped cream.

Being a dairy farm family with lots of available milk meant always having fresh pudding for dessert. My Mom can still envision her Grandma stirring it at the stove!

Rebecca Rosser
Evening Circulation Supervisor, Murray Library

Homemade Peppermint Patties



4 cups powdered sugar
 $\frac{1}{4}$ cup milk (any kind)
1 $\frac{1}{2}$ tsp. peppermint extract
2 cups chocolate chips

In a medium mixing bowl, mix together powdered sugar, milk, and peppermint extract. When mixed (should be crumbly) form the mixture into small flat circles and place on a pan with parchment paper. Freeze the patties for an hour.

While the patties are in the freezer, (near the end of the freezing time) melt the chocolate chips in a microwaveable bowl or using the double boiler method.

Remove the patties from the freezer and cover each of the patties in chocolate and tap off the excess. A spoon or fork works best for this step. Place the finished patties back on the pan and place back in the freezer for about 15 mins and enjoy!!

*Best stored in a freezer

This recipe is very special to me because I made the recipe! During Covid as a middle schooler there was not much to do at home so I took up cooking and baking! After following many recipes I decided I wanted to make my own and after much experimentation, my homemade mint peppermint patties were born!

Sarah Craig
Student, Class of 2029

Jewish Apple Cake

1 apple (thin slices)	3 tsp. baking powder
3 cups flour	4 eggs
2 cups sugar	2 tsp. vanilla
1 cup oil	½ cup orange juice

Mix 5 Tbsp. sugar, 5 Tbsp. brown sugar, and 2 tsp. cinnamon, then set aside to use over the apples in the middle. Slice the apples and set aside. Mix the remaining ingredients together. Put half of the batter in a bundt pan, then add a layer of apples. Sprinkle the sugar–cinnamon mixture over the apples. Bake at 350°F for 1 hour. Frost with vanilla icing so it drips down the sides.

Linda Poston
Director of Murray Library, 2018-2023

Mallo Cup Cookies

1 cup unsalted butter, softened	2 tsp. vanilla
1 cup sugar	1 tsp. baking soda
1 ½ cups dark brown sugar	3 cups flour
2 eggs	10-12 Mallo Cups

Cream together the first 5 ingredients. Add flour and baking soda and mix. Scoop dough into mounds on cookie sheets. Make an indentation into the cookie dough. Put ⅓ of a Mallo Cup in and wrap dough around it. Put all the mounds into refrigerator until firm and chilled. Bake cold cookie for 12-14 minutes at 350°F.

Hints: Cut cups at room temperature and then freeze pieces ahead of time for easier handling. Don't overcrowd the cookie sheet. Keep dough cold.

This recipe is a blend of all my favorite things. As a newcomer to the Pittsburgh wedding cookie-table custom, I watched my mom spend months baking enough cookies to generously treat guests at our 2023 wedding with a smorgasbord of sweets. One ingredient is special: Boyer's Mallo Cups, made in Altoona, the hometown of my husband's family, and my longtime favorite candy. Every batch brings the joy and love of that day. You can substitute any candy cup you like, but nothing beats a dark chocolate Mallo Cup.

Sarah K. Myers
Public Services Librarian, Murray Library

Mango Sago

1 cup of sago

5 cups water

1 cup evaporated milk

½ can of sweetened condensed milk

Chunks of mango

Add 1 cup of sago (appears as little white balls, turns translucent after fully cooked) to about 5 cups of boiling water. Simmer until sago is clear. Stir often. Let cool for 10 minutes.

Strained sago (tapioca), add 1 cup of evaporated milk, half can of sweetened condensed milk, stir.

Add chunks of mango into mixture.

Optional for more mango taste: Blend chunks of mango with some evaporated milk and pour into mixture.

Chill in fridge until cold. Add ice cubes and serve.

Phoebe Lim
Student, Class of 2026

Mrs. Fields' Chocolate Chip Oatmeal Cookies



1 cup butter

1 tsp. vanilla

1 tsp. baking soda

1 cup brown sugar

2 cups flour

1 tsp. baking powder

1 cup sugar

2 ½ cups oatmeal

12 oz. chocolate chips

2 eggs

1 tsp. salt

Cream together butter and both sugars. Add eggs and vanilla. Add dry ingredients and mix in chocolate chips. Bake at 350°F for 10-12 minutes.

Linda Poston
Director of Murray Library, 2018-2023

Mrs. Sigg's Snickerdoodles

Cookies:

1 ½ cups white sugar	2 ¾ cups all-purpose flour
½ cup butter, softened	2 tsp. cream of tartar
½ cup shortening	1 tsp. baking soda
2 large eggs	¼ tsp. salt
2 tsp. vanilla extract	

Cinnamon-Sugar Coating:

2 Tbsp. white sugar	2 tsp. ground cinnamon
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Preheat the oven to 400°F (200°C).

Make cookies: Beat sugar, butter, shortening, eggs, and vanilla in a large bowl until smooth and creamy.

Whisk flour, cream of tartar, baking soda, and salt together in a separate bowl. Gradually mix dry ingredients mixture into the wet ingredients just until combined.

Shape dough into walnut-sized balls.

Make cinnamon-sugar: Combine sugar and cinnamon in a small bowl or zip-top plastic bag.

Place dough balls in cinnamon-sugar and roll or shake until coated. Place 2 inches apart on ungreased baking sheets.

Bake in the preheated oven until set but not too hard, 8 to 10 minutes, switching racks halfway through.

Remove from the oven and immediately transfer to wire racks to cool. Enjoy!

A family favorite!

Kathleen Johnston
Associate Professor of Accounting

My Grandma's Texas Sheet Cake



Cake

2 cups sugar	4 Tbsp. cocoa
1 tsp. baking soda	1 cup water
2 cups flour	2 eggs
½ tsp. salt	½ cup buttermilk
2 sticks of butter	1 tsp. vanilla

In a bowl, combine dry ingredients: sugar, baking soda, flour, salt. Set aside.

In a saucepan, melt 2 sticks of butter + 4 Tbsp. cocoa + 1 cup water.

Bring to a boil and pour wet ingredients over dry ingredients in a large bowl. Beat well. Add 2 eggs, ½ cup buttermilk, and 1 tsp. vanilla.

Pour into a sheet cake pan (18x12x2 pan).

Bake at 300°F for 12 minutes or longer. (When toothpick is clean with no cake sticking to it, it's done.)

While the cake is baking, make the icing:

Icing

1 stick of butter	6 Tbsp. buttermilk
4 Tbsp. cocoa	1 lb. powdered sugar

Melt 1 stick butter, 4 Tbsp. cocoa, & 6 Tbsp. buttermilk together. Bring to boil. Remove from heat and slowly add 1 lb. powdered sugar. (Stir a little sugar at a time or the powdered sugar goes everywhere!) Beat well. Pour icing on the cake while it's still warm.

Enjoy ☺ This cake is also great frozen.

Texas sheet cakes are popular in central southern Missouri, where I'm from. This recipe has been passed down in my family - from my great-grandma to my grandma to my mom. It's my favorite cake (chocolately, moist, rich) and really easy to make.

Sarah Myers (faculty)
Associate Professor of History &
Department Chair of History, Politics, and International Relations



Freshly poured frosting on warm Texas Sheet Cake

Napoleon Cake



Makes 1 cake, 18 cm/7-inch diameter

For the dough:

200 g butter

460 g flour

1 egg + 1 yolk

160 g of ice water

1 tsp. white vinegar

½ tsp. salt

In a large bowl of stand mixer sift the flour and then start to grate butter on top of it. Quickly mix everything with hands, just to cover pieces of butter with flour. Attach the bowl to the mixer and turn it on at the lowest speed.

Add 1 whole egg with 1 yolk, vinegar and salt to the water and whisk well. With a mixer running on a low speed, start to add liquids to dry mixture. Turn off the mixer when the dough has just got together, don't overmix it. Divide the dough to 10 balls and place them covered with plastic wrap in the fridge for 1-2 hours. Meanwhile prepare cream.

When the dough is chilled enough, preheat the oven to 210°C/410°F. Line two baking sheets with parchment paper.

Working with one piece of dough at a time, sift the surface with flour and roll the dough very thinly, trying to shape round 22 cm/8.5 in in diameter. Transfer the dough to a piece of parchment paper and make small holes with a fork on its entire surface. Bake for 7-8 minutes, until it becomes dry and golden.

Transfer the layer to a table and immediately cut round 18 cm/7 in in diameter using a large baking circle (or a plate of appropriate size as a guide). Don't eat leftovers just yet, you'll use them for decoration. Repeat the baking process with the remaining dough. Cool the layers on a rack.

For the vanilla cream:

750 g milk

12 Tbsp. of sugar

1 spoon vanilla bean (or vanilla extract)

100 g butter, at room temperature

6 egg yolks

In a heavy bottom pan place milk and vanilla seeds (along with a pod). Heat over medium heat until mixture becomes hot, almost boiling.

Meanwhile in a separate bowl combine sugar and egg yolks to dry ingredients and whisk everything together until mixture becomes light and homogenous.

Once liquid is hot enough, pour $\frac{1}{3}$ of it into egg mixture and whisk well until combined. Add another portion of milk and whisk again. Pour the remaining milk and return the whole mixture back to the pan. Heat over medium heat whisking constantly until the mixture begins to thicken. Remove the pan from the heat and thicken mixture by whisking it for about 2-3 minutes. Return to the heat and whisk vigorously at a boil for another minute or so.

Remove the pan from the heat and transfer cream to a clean shallow bowl. Add pieces of butter and whisk all together. Cover the cream with plastic wrap directly on the surface, let it cool for 10-15 minutes and then place in the fridge for 2-3 hours.

When ready to assemble the cake combine two parts — start by adding a small part of whipped cream to pastry cream, mix well; continue to add whipped cream mixing all together with rubber spatula.

To assemble the cake:

Place the first layer of the cake on a plate, put about 2-3 Tbsp. of cream on top and distribute it evenly, cover with the second layer. Continue the process, alternating cake layers and cream. You'll need to have some cream leftovers to use on top and sides later. When the last layer is placed, gently press the whole cake with fingers and place it in the fridge for 2 hours; the cake should become softer.

After 2 hours, squeeze the cake a little bit more and add cream on top and sides, smooth the cream with the offset spatula. Crush the layers leftovers with a rolling

pin and put them on top and sides of the cake. Decorate with fresh berries or nuts and let it rest in the fridge overnight (the longer the better).

Napoleon cake has been a staple in our Ukrainian household since I can remember myself as a child. My mother always made it for birthday parties or any holidays to treat our guests. Later, I became a master of this cake, and now I always make it for my guests or children's parties. I have memorized its recipe, and even though it is a tedious, lengthy process to make from scratch, I now make it very quickly. To me, this homemade cake from scratch is the essence of my childhood memories, and the taste is unforgettable.

Oksana Moroz
Assistant Professor of English & Director of Writing



A birthday Napoleon Cake. Dr. Moroz wearing a traditional Ukrainian shirt while cutting Easter bread that they make to bless on Easter Day.

4-Ingredient Peanut Butter Cookies



1 cup peanut butter

1 egg

1 cup white sugar

Sea salt

Makes 24 cookies | Bake at 350°F for 10 minutes

Mix the peanut butter, sugar, and egg together using electric mixer to form a smooth and creamy mixture.

Roll mixture into 1-inch balls and place 2 inches apart on ungreased cookie sheet.

Flatten each ball with a fork, making a criss-cross pattern. Sprinkle lightly with sea salt. Bake for about 10 minutes (edges should be firm) and cool briefly on the baking sheet before moving to a wire rack to cool completely.

After discovering I was allergic to gluten a few years ago, this is one of the first gluten-free cookie recipes I stumbled across. My family and I enjoy it because of the rich peanut-butter flavor and the sweet and salty combination from the sea salt.

Rachel Fleagle '23 '25
Administrative Assistant - General Education, Common Learning & Academic Support, and Assessment

Peanut Butter Cup Pie



3 - 3.4 oz. packs instant chocolate pudding

$\frac{3}{4}$ cup sugar

3 cups graham cracker crumbs (2 packs from the box with 3 packs)

1 $\frac{1}{2}$ cups peanut butter

5 cups milk

Combine graham cracker crumbs and sugar. Melt peanut butter in glass bowl in microwave and mix into graham cracker mixture. Press mixture onto bottom of 9x13 pan. Whisk pudding mix into milk gradually. Whisk for 3 minutes.

Spread over graham layer and chill for a few hours, covered. Cut and enjoy!

First devoured at Leib Elementary School (Dover Area SD) and made lovingly by our spectacular lunch ladies through high school when PB Cup Pie was served as a treat on Fridays with pizza. A school newsletter shared the recipe which has been a family favorite ever since.

Amanda Sigel
Friend of Murray Library

Pecan Toffee



1 cup chopped nuts

1 cup butter

1 cup brown sugar

½ cup chocolate chips

Grease 9 x 13 pan. Sprinkle nuts on bottom of pan. Melt butter and sugar. Boil for six (6) minutes. Pour mixture over nuts. Sprinkle chocolate chips on top. When melted, spread. Cool in refrigerator. Break into pieces to serve.

Linda Poston
Director of Murray Library, 2018-2023

Pumpkin Bars

Bars:

4 eggs

2 tsp. baking powder

1 ⅔ cups sugar

2 tsp. cinnamon

1 cup oil

1 tsp. salt

16 oz. pumpkin

1 tsp. baking soda

2 cups flour

Frosting:

3 oz. cream cheese

1 stick butter

1 tsp. vanilla

2 cups powdered sugar

Beat eggs, oil, sugar, and pumpkin until light and fluffy. Add dry ingredients. Mix. Spread in 9 x 13-inch greased pan. Bake at 350°F for 25-30 minutes.

Linda Poston
Director of Murray Library, 2018-2023

Pumpkin Cheese Pie

Cheese Layer

8 oz. Philadelphia cream
cheese, softened

½ cup sugar

½ tsp. vanilla

1 egg

Pumpkin Layer

1 ¼ cups pumpkin

½ cup sugar

1 tsp. ginger

1 tsp. nutmeg

Dash of salt

2 eggs, slightly beaten

1 cup evaporated milk

One deep 9-inch unbaked pastry shell

In a mixing bowl, beat together the softened cream cheese, ½ cup sugar, and vanilla until smooth. Add 1 egg and mix well. Spread this mixture evenly over the bottom of the unbaked deep 9-inch pastry shell.

In a separate bowl, combine the pumpkin, ½ cup sugar, ginger, nutmeg, and a dash of salt. Mix well. Blend in the slightly beaten eggs and evaporated milk until smooth.

Carefully pour the pumpkin mixture over the cheese layer in the pastry shell.
Bake at 350°F for 1 hour.

Miriam Bowers

Director of Murray Library, 1972-1977*

Pumpkin Cookies



¾ cup brown sugar

¾ cup cinnamon sugar butter spread
(Land O Lakes)

2 egg yolks

½ tsp. salt

2 tsp. vanilla extract

1 tsp. pumpkin spice (or substitute ½
tsp. cinnamon + ½ tsp. nutmeg)

2 cups all purpose flour

½ tsp. baking powder

½ tsp. baking soda

½ cup pumpkin puree (remove
moisture with a paper towel before
adding)

In one big bowl, add the brown sugar, cinnamon sugar butter spread, egg yolks, salt, vanilla extract, and pumpkin spice (or cinnamon and nutmeg). Mix everything together, then add the flour, baking powder, baking soda, and pumpkin puree. After mixing the ingredients, place the cookies on a nonstick baking tray using a cookie scoop. Bake in the oven at 350°F for 12 minutes.

This recipe was created by a nutrition coach and the inventor of Cooklikeimbook, Calvin Kang. I started using many of his recipes to make meals while I was living 3 hours away from home for my undergraduate studies. This recipe reminds me of why I love the Fall season. Moreover, this is an edited version of Pumpkin Cheesecake cookies as I removed the cheesecake frosting from the original recipe.

Aruldeep Babu
Graduate Student, Class of 2028

Pumpkin Pie

2 cups canned pumpkin*	5 eggs
1 ½ tsp. cinnamon	3 Tbsp. flour
1 ¾ cups sugar (can be reduced to 1 ¼ cups)	3 cups milk

Preheat oven to 350°F.

Prepare crusts. Mix dry ingredients in large bowl. Add pumpkin then eggs, then gradually milk. Pour into unbaked pie crusts**. Bake for one 50-60 minutes. Pies will firm while cooling on cooling racks. Makes two 9-inch pies.

*Libby canned pumpkin is recommended

**Pillsbury premade refrigerated pie crusts work well (or homemade crust)

Grandma (Ferne) Lehman's pie recipe is the family favorite! Only one spice is used - cinnamon. At Thanksgiving, we'd step into the screened breezeway and see a table filled with six to eight pumpkin pies, cooling and waiting for dessert. Her children and grandchildren continue to carry on the Thanksgiving tradition.

Cindy Lehman
Senior Lecturer of Mathematics &
Assistant Chair of Computing, Mathematics, and Physics



Rice Pudding

1 cup white rice (not instant)

A pinch of salt

1 tsp. cinnamon

1 cup sugar

¼ tsp. nutmeg

3 qts. milk

Stir milk into all other ingredients placed in an oven safe 6-quart stock pot or at least a 4-quart casserole dish. Line the top of pan with some butter to prevent the mixture from boiling over when cooked. Bake in the oven at 375°F for approximately 2 hours, stirring every ½ hour while skimming off the top if desired, until rice is soft and milk has thickened a bit. As it cools, it will become thicker. Serve warm or cool in the refrigerator. Raisins can be included if desired.

Easy and delicious! Though this is typically served as a dessert, my Mom enjoyed this many times for breakfast as a child.

Rebecca Rosser
Evening Circulation Supervisor, Murray Library

Shoo-Fly Pie

1 cup flour	1 egg, slightly beaten
½ cup brown sugar	1 tsp. baking soda
1 Tbsp. shortening	¾ + ¼ cup hot water
⅓ cup mild Brer Rabbit molasses	1 unbaked pie shell
⅔ cup King Syrup	

Mix the flour, brown sugar, and shortening until crumbly. Take out and save ½ cup for crumbs. To the remaining crumbs, add the mild Brer Rabbit Molasses, King Syrup, slightly beaten egg, and ¾ cup hot water. Mix well. Separately, add 1 tsp. soda to ¼ cup hot water and then add to the mixture. Pour into an unbaked pie shell. Top with the reserved crumbs. Bake at 350°F for 40–45 minutes.

Shoo Fly Pie has become a cherished yearly treat in the Murray Library thanks to Dr. Dave Weaver-Zercher. Whenever he teaches Honors FYS-Old Order Amish and Us, he often brings in the leftover pie to share with our team. This version is the classic wet-bottom style, with its layer of gooey molasses goodness tucked beneath a crumbly top. It's especially perfect in the morning with a cup of coffee. It's even made an appearance at our library's Monday coffee break. It's a sweet reminder of community and the simple joy of gathering together. The recipe is attributed to Grandma Hershey.

Murray Library

Soft Sugar Cookies



2 cups sugar	1 tsp. baking soda
1 cup margarine	1 cup buttermilk
3 eggs	4 cups flour
1 tsp. vanilla	

Mix together the sugar, margarine, eggs, vanilla, baking soda, buttermilk, and flour. Drop by teaspoon onto a greased baking sheet. Sprinkle sugar on top before baking. Bake at 375°F for 8–10 minutes.

A favorite to bake each Christmas season! Or whenever a craving strikes!

Abby Titus
Graduate Student, Class of 2028

Springerle Cookies

4 eggs, room temp

500 g (4 cups) powdered sugar (icing/confectioners)

1/8 tsp. baking powder

Flavoring Ideas: 2 tsp. vanilla extract or 1 tsp. almond extract or anise seed or 1 tsp. pumpkin spice seasoning, Kirsch, or other! Get creative!

420-440 g (3 ½ cups) cake flour (non-rising, T45)

Beat the eggs with the whisk attachment until foaming in an electric mixer. Slowly add in the powdered sugar and whip on medium speed for 10-15 minutes until the mixture is thick and resembles a buttercream. In the last 5 minutes, add the pinch of baking powder, and the flavoring of choice.

Slowly add in the flour, whipping on low-medium speed. Then wrap well with plastic wrap touching the surface and chill for several hours or overnight.

Roll out small pieces at a time on a cornstarch-dusted surface to about ¼-inch (6mm) thick (go with the thickness of the mold). Dust the top with cornstarch and press the mold into the dough. Cut around the design, and lay on a cornstarch dusted surface to rest at room temperature for 12-24 hours, avoiding a drafty or humid area.

When ready to bake, preheat oven to 145°C/290°F. Place each cookie on a damp paper towel for about 30 seconds to moisten the bottom of the cookie and then transfer to a parchment lined tray (this can be sprinkled with a seasoning of choice).

Bake for 18-20 minutes for larger cookies (4-5") and 15-17 minutes for medium/small cookies. The cookie will rise on a little foot, and not move when gently wiggled on the top when done. (If baking two trays at a time, be sure to flip and rotate the trays halfway through).

Keep in an airtight container at room temperature, or dry and use as ornaments.

Note about the flour: It is strongly recommended to use a fine flour (cake or pastry for best results). If in France, this would be a T45. If you have to use all-purpose, you will use considerably less at 2 ¾ cups (340 g). Go by the texture as indicated in the recipe. You may need to add more flour (between ¼-½ cup) if you add a lot of flavoring (1 tablespoon or more of extracts, etc).

Springerle cookies may look like tiny works of Renaissance art - each one embossed with birds, flowers, villagers - but don't let their charming good looks fool you. While these sculpted designs appear to promise old-world sweetness, biting into one feels like nibbling on a mildly sugared brick of disappointment. They're the sort of cookie my great-grandmother insisted were "special" while we all quietly reached for anything else on the dessert table. Beautiful? Absolutely. Delicious? Well... let's just say they make a lovely display.

Dwayne Magee
Director of Printing and Mailing Services and MU Student



Sticky Buns



1 stick of butter

2 Tbsp. milk

1 box vanilla pudding (Cook & Serve, NOT instant)

1 cup brown sugar

1 tsp. cinnamon

1 loaf frozen bread dough

Instructions

Thaw a loaf of frozen bread dough. Grease a big bowl. Add loaf of frozen bread. Cover with saran wrap, then with a towel. Let sit overnight for bread dough to rise.

In the morning, break dough into small, walnut sized pieces. Put into greased 8- or 9-inch round baking pan.

In a saucepan on medium heat, mix together the brown sugar, butter, milk, pudding, and cinnamon. DO NOT BOIL THE MIXTURE.

Pour mixture over bread pieces. Let sit for ½ hour or longer – will rise.

Bake at 350°F for 15-20 minutes or until the top is golden brown. (Note that dark coated baking pans will cook faster.)

Cool in the pan on a cooling rack for 5 minutes (only) and then flip onto a serving platter so the goop is on top and goes down through the bread dough.

This is a kid favorite! Anytime my kids have friends over, they request that I make these. These sticky buns are much faster than the old-fashioned method of using yeast but just as delicious.

Laurie Zaring
Assistant Professor of Education

Walnut Tarts



Dough:

1 stick butter

3 oz. cream cheese

1 cup flour

Filling:

1 cup chopped nuts

1 cup brown sugar

1 egg

1 tsp. vanilla

1 Tbsp melted butter

Stir dough until smooth. Shape in 24 balls. Place balls in miniature muffin pan. Fill with filling mixture. Bake at 350°F for 15-20 minutes. Cool in tins for 10 minutes. Remove and sprinkle with powdered sugar.

Linda Poston
Director of Murray Library, 2018-2023

Welsh Cookies

7 cups sifted flour	1 cup margarine
2 cups sugar	4 eggs
3 tsp. baking powder	$\frac{2}{3}$ cup milk
1 tsp. salt	1 lb. dried Zante currants
1 tsp. baking soda	Extra sugar for rolling cookies in after cooking
3-4 tsp. nutmeg, depending on taste	
1 cup butter	

Add the sifted flour, sugar, baking powder, salt, baking soda, and nutmeg into a large mixing bowl. Then cut in margarine and butter with a pastry cutter or two butter knives until the mixture is crumbly like pie crust. Beat the eggs and milk in a separate bowl, just until blended, and add this to the flour mixture. When mixed well, add the currants. The dough will be stiff. Cover and chill for about 1 hour. Divide the dough into thirds, and roll out on a lightly floured surface to $\frac{1}{4}$ -inch thickness. Cut out 2-inch rounds with a cookie cutter or a small glass.

Heat an electric griddle or fry pan lightly coated with vegetable oil to 320°F. Test the griddle with a sprinkle of water droplets; if the pan sizzles, it is ready. Bake the cookies on the griddle slowly, perhaps just a few at a time until the tops puff and turn shiny, then turn them over like pancakes until just golden brown. The total time would approximately be 6 minutes. Remove from the griddle and coat with extra sugar in a shallow bowl, all around the cookie. Cool on a wire rack, then store in a tightly sealed container. This recipe freezes well. Makes 6 or 7 dozen.

These cookies are a prime example of the best of our Welsh heritage and traditions. In early Spring, there is nothing like a bouquet of daffodils sitting on the table, next to a steaming cup of tea, with a few sweet Welsh cookies to enjoy. They are made with simple ingredients, but certainly bring back memories of cozy afternoons by a fireplace, with quiet conversations and laughter of many cherished family members.

Rebecca Rosser
Evening Circulation Supervisor, Murray Library



Welsh Cookies

Yoyos

Dough ingredients

- 125 g butter, softened
- $\frac{3}{4}$ cup (115 g) plain flower
- $\frac{1}{4}$ cup (45 g) of powdered sugar
- $\frac{1}{3}$ cup (50 g) custard powder

Combine or mix. Roll into balls. Press with a fork.

Cook for 10-12 minutes in a moderate oven.

Filling

- 60 g butter, softened
- $\frac{2}{3}$ cup (110 g) powdered sugar
- Add vanilla extract to taste

**Abigail Smucker
Student, Class of 2026**

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Tamales

25

PREP TIME 3.5 hours
INGREDIENTS & DIRECTIONS

corn husks - at least 1 bag
2 whole chickens
8 chili ancho
15 chili guajillo
Maseca - at least 1 bag
1 tomato - average size
1 small onion
1 small garlic cloves

Small cinnamon stick
pinch of oregano
1-2 extra container chicken broth
Avocado oil (or oil of choice)
Salt to taste

Boil chickens in salty water
until meat falls off bone. Make
as much broth as your pots will hold.

1 egg
1 cup milk
1/2 cup salad oil or
melted shortening
Add quickly just till
lumpy and rough.
Add one cup of blueberries
before frozen, thaw
into stir.

2 lbs. mixed salted nuts
12 oz. cherries
8 oz. Rice Chex
8 oz. Cheese crackers
(or corn chex)
+ chex
(substitute)

BLUEBERRY MUFFINS

Sift altogether into mix
a well in center.

Add all of these ingredients
above flour mixture.
Add all of these ingredients
above flour mixture.

either fresh or frozen. If blueberries have
and add two tablespoons of sugar and toss lightly
ed berries into the batter. Sprinkle a bit of
ins. Fill only 2/3 rds. full. Bake about 20-25 minutes in a 400 degree oven.

BLUEBERRY COFFEE CAKE

Mix sugar, shortening and egg. Stir in
milk and sifted dry ingredients alter-
nately. Blend in blueberries. Put into
grease pan about 13 x 9 inches.

Combine
batter
50 ml

BLUEBERRY

fruit (about 1 1/2 qts)
on juice (1 lemon)
gar
t Pectin
ush thoroughly abo
ups into a very 1
and measure 2 t
ed fruit in sa
e. Mix well.
HARD 1 MINU
to. Skim
cool slight
nce with 1/8 inch hot paraffin or

A Recipe For

Ingredients

Zucchini Bread

3 eggs
2 1/4 C. sugar
1 C. oil
3 tsp. vanilla
3 C. flour
1 tsp. salt
1 1/2 tsp. baking soda
1/2 tsp. cinnamon
2 C. minced zucchini

BLUEBERRY PIE

Combine blue
salt,

POTATO REFRIGERATOR DOUGH

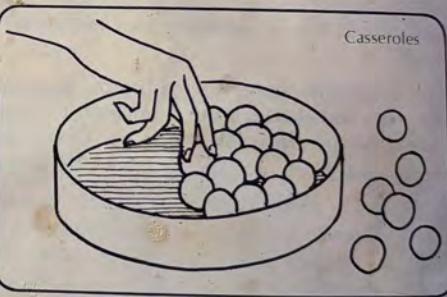
- 1 package active dry yeast
- 1 1/2 cups warm water (105 to 115°)
- 3/4 cup sugar
- 1 1/2 teaspoons salt
- 3/4 cup shortening
- 2 eggs
- 1 cup lukewarm mashed potatoes
- 7 to 7 1/2 cups all-purpose flour*

Dissolve yeast in warm water. Stir in sugar,
salt, shortening, eggs, potatoes and 4 cups of the
flour. Beat until smooth. Mix in enough remain-
ing flour to make dough easy to handle.

Turn dough onto lightly floured board; knead
until smooth and elastic, about 5 minutes. Place
in greased bowl; turn greased side up. Cover
bowl tightly; refrigerate at least 8 hours or until
ready to use. (Dough can be kept up to 5 days
in refrigerator at 45° or below. Keep covered.)

Punch down dough; divide into 4 parts. Use 1/4 of
dough in each of the Variations. Let rise 1 1/2 hours
before baking. Heat oven to 400°. Bake rolls 15
to 25 minutes.

*If using self-rising flour, omit salt.



Casseroles





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