



COMFORT FOOD
FOR THE SOUL
Recipe Bundle

WWW.SUSIEDAVIS.ORG



SUSIE'S EASY PECAN PIE RECIPE

THIS IS PERFECT RECIPE TO MAKE FOR THE FIRST TIME AND TAKE TO FRIENDS OR FAMILY OVER THE HOLIDAYS. AND IT'S NOT JUST FOR HOLIDAYS EITHER. IT'S A GREAT PIE TO MAKE FOR YOUR NEIGHBORS, FRIENDS OR JUST ANYONE YOU WANT TO LOVE ON ANY TIME OF YEAR. BECAUSE IT'S A HOMEY, DELICIOUS SURPRISE WHEN SOMEONE SHOWS UP WITH PECAN PIE. OH JOY!

Ingredients

1 CUP LIGHT CORN SYRUP
1/2 CUP SUGAR
3 TABLESPOON FLOUR
1/2 TEASPOON SALT
1/2 TEASPOON CINNAMON

1/2 TEASPOON VANILLA
2 EGGS, LIGHTLY BEATEN
3 TABLESPOON MELTED BUTTER
1 CUP BROKEN PECANS

Directions

PREHEAT OVEN TO 300 DEGREES. COMBINE SUGAR, FLOUR, SALT AND CINNAMON. ADD CORN SYRUP, MELTED BUTTER AND EGGS. MIX UNTIL WELL INCORPORATED. FOLD IN PECANS. POUR IN PASTRY LINED PIE PAN. BAKE ON LOW RACK FOR ONE HOUR.



SUSIE'S NO ROLL PIE CRUST

YES, IT REALLY IS THAT EASY. AND IT'S FASTER THAN DRIVING TO THE STORE, PARKING THE CAR, WALKING ALL THE WAY TO THE BACK SECTION AND THEN BUYING THE NOT-SO-HOMEMADE PIE CRUST. I ACTUALLY MAKE THIS RECIPE IN THE PIE PAN SO THERE'S ONE LESS DISH TO CLEAN UP LATER.

Ingredients

1 1/2 C FLOUR

2 T SUGAR

1/2 T SALT

1 T MILK

1/2 C VEGETABLE OIL

Directions

MIX TOGETHER DRY INGREDIENTS. WHISK TOGETHER WET INGREDIENTS. MIX TOGETHER ALL INGREDIENTS. PRESS IN PIE PAN. DONE.

SUSIE'S CHICKEN & DUMPLINGS

THIS RECIPE IS MY GO-TO WHEN MY WHOLE FAMILY GATHERS IN ESTES PARK AT OUR FAMILY CABIN. THERE'S NOTHING LIKE A BIG BOWL OF CHICKEN AND DUMPLINGS AFTER A NICE LONG HIKE IN THE ROCKY MOUNTAIN NATIONAL PARK. EVERYBODY LOVES IT AND EVERYBODY GOES BACK FOR MORE. ENJOY A BOWL!

Ingredients

2 POUNDS CHICKEN BREASTS	1/2 T BAKING POWDER
1/2 T. OF FOLLOWING: SAVORY SPICE	1/2 T SALT
SHOP'S HERBES DE PROVENCE, GRAND	2 T BUTTER
GARLIC SALT, AND SHALLOT SALT (OR	1 C MILK
SEASONED SALT)	2 QUARTS CHICKEN BROTH
2 C FLOUR	

Directions

GENEROUSLY SPRINKLE 2 POUNDS CHICKEN BREASTS WITH SAVORY SPICE SHOP'S HERBES DE PROVENCE, GRAND GARLIC SALT, AND SHALLOT SALT. BAKE AT 350 DEGREES FOR 20 MINUTES. WHEN COOL, CUT OR TEAR INTO 1 - 2 INCH PIECES.

IN A BOWL, MAKE PASTRY BY MIXING: 2 C. FLOUR, 1/2 T. BAKING POWDER AND 1/2 SALT. CUT IN 2 T. BUTTER THEN WHEN THOROUGHLY INCORPORATED, ADD IN ABOUT 3/4 C. MILK OR MORE UNTIL PASTRY FORMS A DOUGH BALL. HEAVILY FLOUR SURFACE AND PAT OUT DOUGH USING FLOUR AS NECESSARY TO MANAGE DOUGH. WITH A DULL KNIFE, CUT DOUGH INTO 1-2 INCH CUBES.

POUR 2 QUARTS CHICKEN BROTH INTO A LARGE POT ~ AND BRING TO A BOIL. DROP THE DUMPLINGS IN ONE AT A TIME, GENTLY STIRRING TO KEEP THEM FROM STICKING TOGETHER. DON'T WORRY ABOUT EXCESS FLOUR ON THE DUMPLINGS, IT JUST THICKENS THINGS UP NICELY. COOK FOR 15 MINUTES THEN CAREFULLY ADD THE CHICKEN. ALLOW TO SIMMER 5 MORE MINUTES AND YOU'RE DONE!

MIMI'S GOOEY CAKE

MY MOM TAUGHT ME TO MAKE GOOEY CAKE WHEN I WAS IN HIGH SCHOOL. AND SINCE THEN, I'VE MADE LOTS OF DIFFERENT VARIATIONS LIKE CHAI SPICE GOOEY CAKE AND PUMPKIN GOOEY CAKE. THE GREAT THING ABOUT THIS RECIPE IS THAT YOU REALLY CAN'T FAIL. IT'S GOOD EVERY TIME. PERFECT FOR THE BEGINNER BAKER OR ANYTIME YOU WANT A QUICK EASY CAKE TO CELEBRATE.

Ingredients

CAKE LAYER:

1 16 OZ PACKAGE YELLOW CAKE MIX
2 EGGS
1 STICK BUTTER, MELTED

FILLING:

1-8 OZ PACKAGE CREAM CHEESE, SOFTENED
2 EGGS
1 TEASPOON VANILLA
1 BOX (16 OUNCES) POWDERED SUGAR

Directions

PREHEAT OVEN TO 350. COMBINE CAKE MIX WITH EGGS AND MELTED BUTTER, AND MIX WELL. PRESS MIXTURE INTO A GREASED AND FLOURED 9 X 12 INCH PAN. IN A SEPARATE BOWL, BEAT CREAM CHEESE, EGGS, AND VANILLA TOGETHER UNTIL SMOOTH AND FLUFFY. ADD POWDERED SUGAR AND MIX WELL. SPREAD ON TOP OF UNBAKED CAKE LAYER. BAKE ABOUT 40 MINUTES OR UNTIL GOLDEN BROWN. THE CENTERS WILL STILL BE SLIGHTLY GOOEY. ALLOW TO COOL BEFORE SERVING.

SUSIE'S PESTO MAC & CHEESE

SOMETIMES, THE BEST THINGS HAPPEN SPONTANEOUSLY. THIS RECIPE WAS SPONTANEOUS. GLORIOUSLY, FABULOUSLY AND DELICIOUSLY SPONTANEOUS. YOU WILL WANT TO MAKE IT OVER AND OVER AGAIN. AND YOU'LL WANT TO MAKE EXTRA ... SO WHEN YOUR KIDS ARE SCRAMBLING TO GET READY FOR SCHOOL IN THE MORNING AND YOU HAVE NOTHING FOR THEIR LUNCH, YOU CAN SIMPLY GRAB THE GORGEOUS LITTLE LEFT-OVER CONTAINER OF PESTO MAC & CHEESE AND POP IT IN THEIR LUNCH BAG. BECAUSE YOU ~ ARE A GENIUS.

Ingredients

12 OZ. MINI BOW TIE PASTA

1 CUP FRESH PESTO

1 BALL FRESH MOZZARELLA (CUBED)

FRESHLY GRATED PARMESAN

SALT TO TASTE

Directions

PREPARE PASTA IN SALTED WATER ~ AL DENTE. ON COOK TOP ~ GENTLY HEAT PESTO AND MOZZARELLA UNTIL WELL COMBINED THEN ADD PASTA. (NOTE: IT WILL BE GOOEY. LIKE YOU'RE MAKING RICE KRISPIE TREATS. THIS IS A GOOD SIGN.) SCOOP INTO BOWLS AND SPRINKLE WITH FRESH PARMESAN.

BE WARNED: ONE RECIPE OF THIS DELICIOUS SPONTANEITY WILL NOT LAST. MIGHT TRY DOUBLING OR TRIPLING. AND IT'S JUST AS TERRIFIC CHILLED.

MIMI'S PUMPKIN BREAD

THIS RECIPE IS FOR MIMI'S PUMPKIN BREAD. MIMI IS MY MOM. :) SHE IS THE KINDEST, GENTLEST HUMAN I'VE EVER MET. REALLY. THE EPITOME OF WHAT IT MEANS TO BE A MOTHER. AND ON TOP OF THAT, SHE BAKES THE BEST, MOST REQUESTED, MOST DELICIOUS PUMPKIN BREAD. AND GOOD NEWS, IT'S SO EASY. PLUS THIS RECIPE MAKES TWO LOAVES. ONE FOR YOU, ONE FOR A FRIEND.

Ingredients

3 1/3 CUP FLOUR	1/2 T GINGER
3 CUP SUGAR	2/3 CUP WATER
2 T. BAKING SODA	2/3 CUP VEGETABLE OIL
1 1/2 T. SALT	4 EGGS
2 T. CINNAMON	2 CUPS CANNED PUMPKIN (JUST PUMPKIN, NOT PUMPKIN PIE MIX)
2 T. NUTMEG	

Directions

COMBINE DRY INGREDIENTS. ADD REMAINING INGREDIENTS AND MIX WELL WITH A HAND MIXER. POUR IN 2 GREASED, FLOURED PANS. (OR USE BAKER'S JOY!) BAKE AT 350 DEGREES FOR 1 HOUR OR MORE. IF USING A GLASS PAN, DECREASE HEAT TO 325 DEGREES. ALLOW TO COOL 15 MINUTES BEFORE REMOVING FROM PAN TO COOL ON WIRE RACK. COOL ONE HOUR BEFORE SLICING

I ALWAYS TEST THE LOAVES BY INSERTING A KNIFE OR CAKE TESTER TO MAKE SURE THEY ARE COMPLETELY DONE. JUST BE PATIENT. BUT LET ME TELL YOU, IT'S WORTH THE WAIT. THE SMELL OF THE PUMPKIN BREAD FILLS THE WHOLE HOUSE AND IT'S HEAVENLY.