

BLACK MAGIC CAKE

1¾ cups unsifted all-purpose flour
2 cups sugar
¾ cup cocoa
2 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
2 eggs
1 cup black coffee
1 cup buttermilk or soured milk (add 1 Tbsp. vinegar to 1 cup milk to sour)
½ cup oil
1 tsp. vanilla

Combine dry ingredients and then add remaining ingredients. Beat 2 minutes at medium speed. Batter will be thin. Pour into 2 9-inch greased and floured pans. Bake at 350 degrees for 30-35 minutes. Ice with your favorite frosting.

Claudia Jaggars
Centerville

BLACK MAGIC CAKE

1¾ cups flour
2 cups sugar
¾ cup cocoa
2 tsp. baking powder
1 tsp. salt
2 eggs
1 cup brewed coffee
1 cup sour milk
½ cup oil
1 tsp. vanilla

Peanut Butter Icing:

1 stick butter
½ cup peanut butter
2 cups powdered sugar (maybe less)
1 tsp. vanilla
Milk (enough to make it creamy)

Mix cake ingredients and bake at 350 degrees for 35-40 minutes. When cake is cooled, frost with Peanut Butter Icing.

Patricia Wolfe
Brenda Krizan
Parker

BLUEBERRY APPLE CRISP

3 cups blueberries
3 cups very tart apples, sliced
Brown sugar to taste
1 cup flour
¾ cup sugar
1 tsp. baking powder
¾ tsp. salt
1 egg
1/3 cup butter
½ tsp. cinnamon

Grease baking dish and add apples and blueberries. Sprinkle on brown sugar to taste. Mix flour, sugar, baking powder, salt and unbeaten egg with a fork until mixture becomes crumbly. Sprinkle this over fruit. Top with cooled, melted butter and sprinkle with cinnamon. Bake in 350-degree oven for 30 minutes or until top is golden brown. Serve warm with cream. Makes 6-8 portions.

Lakenya Jacobs
Union High School

BLUEBERRY COFFEECAKE

1 large tube biscuits, cut into quarters
1¼ cups packed brown sugar
1½ tsp. cinnamon
1 stick margarine or butter
1½ cups blueberries
½ cup sugar
½ cup quick oatmeal

Combine brown sugar and cinnamon. Melt butter. Dip quartered biscuits into butter then roll in sugar mix. Arrange dipped quarters in 9- by 9-inch lightly sprayed baking dish. Toss blueberries with sugar. Over biscuits, layer ¼ cup oatmeal, half of the berry mix, the rest of the oatmeal and the rest of the berries. Pour any remaining butter over top. Bake at 350 degrees 30-35 minutes. Serve for breakfast or as a dessert with ice cream or whipped topping.

Charlotte Stover
Franklin

BOILED SPICE CAKE

1½ cups brown sugar
1½ cups granulated sugar
3 cups water
1½ cups shortening
3 tsp. ground cloves
3 tsp. ground cinnamon
1½ tsp. salt

Stir together above ingredients in a large pot on stove. Boil for 10 minutes; cool. Then add:

3 tsp. baking soda
4½ cups sifted flour

Beat with mixer for 1-2 minutes. Pour into greased and floured tube pan. Bake at 375 degrees 55-60 minutes, or until knife inserted comes out clean. You also can add 3 cups of any combination of raisins, dates and walnuts into the batter before baking.

Frosting:

1½ cups powdered sugar
3 Tbsp. Crisco
¾ tsp. vanilla extract
2-3 Tbsp. milk

Beat ingredients with mixer until fluffy. Frost while cake is slightly warm. Allow frosting to drizzle down the sides. Can decorate top of cake with red and green cherries and crushed walnuts, if desired.

Donna E. Daugherty
Strattanville

BROWNIE CREAM CHEESE

1 pk. brownie mix or your own
8 oz. cream cheese, softened
½ cup sugar
1 egg
½ tsp. vanilla

Blend ingredients into brownie mix. Place chocolate chips and nuts on top. Bake at 350 degrees 30-45 minutes.

Gertrude Jolly
Titusville

BUTTERMILK PECAN PIE

Crust:

5½ Tbsp. butter, at room temperature
4-oz. pkg. Philadelphia Cream Cheese, at room temperature
1/3 cup all-purpose flour

Filling:

3 eggs, lightly beaten
2 cups sugar
½ cup all-purpose flour
¾ cup buttermilk
1 tsp. vanilla extract
Pecan halves

Using a pastry cutter or your fingertips, combine butter, cream cheese and flour in a medium bowl. Knead several times to form a smooth dough. Shape into a disk. Wrap in plastic wrap and refrigerate at least 3 hours or overnight. Transfer chilled dough to a floured surface and roll out to about a 10-inch circle. Fit dough into a 9-inch pie plate; crimp edges and chill in the refrigerator while you make the filling. Whisk together all the ingredients except pecans until smooth. Pour into pie shell and arrange pecan halves on top. Bake at 325 degrees until golden and a wooden pick inserted into the center comes out clean, about 45 minutes. Cool completely before serving.

Claudia Jaggars
Centerville

CARAMEL APPLE CHEESECAKE

1 cup packed brown sugar
½ cup butter
1 Tbsp. cinnamon
¼ tsp. nutmeg
¼ tsp. cloves
4 small apples, thinly sliced

Melt butter in large skillet. Add brown sugar, cinnamon, nutmeg and cloves. Cook and stir until sugar is dissolved. Add apples. Cook and stir over medium heat until apples are tender, about 7 minutes. Cool completely and top your favorite cheesecake. Also good served warm over ice cream.

Rachel Smith
Franklin

Editor's Note: The recipes featured in the 2009 Creative Cookbook are published as they were submitted to the newspaper.

Readers are advised to pay close attention to all recipes to ensure canning and other food preparation efforts are adequate and safe.

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