

Renfrow Family Dessert Recipes

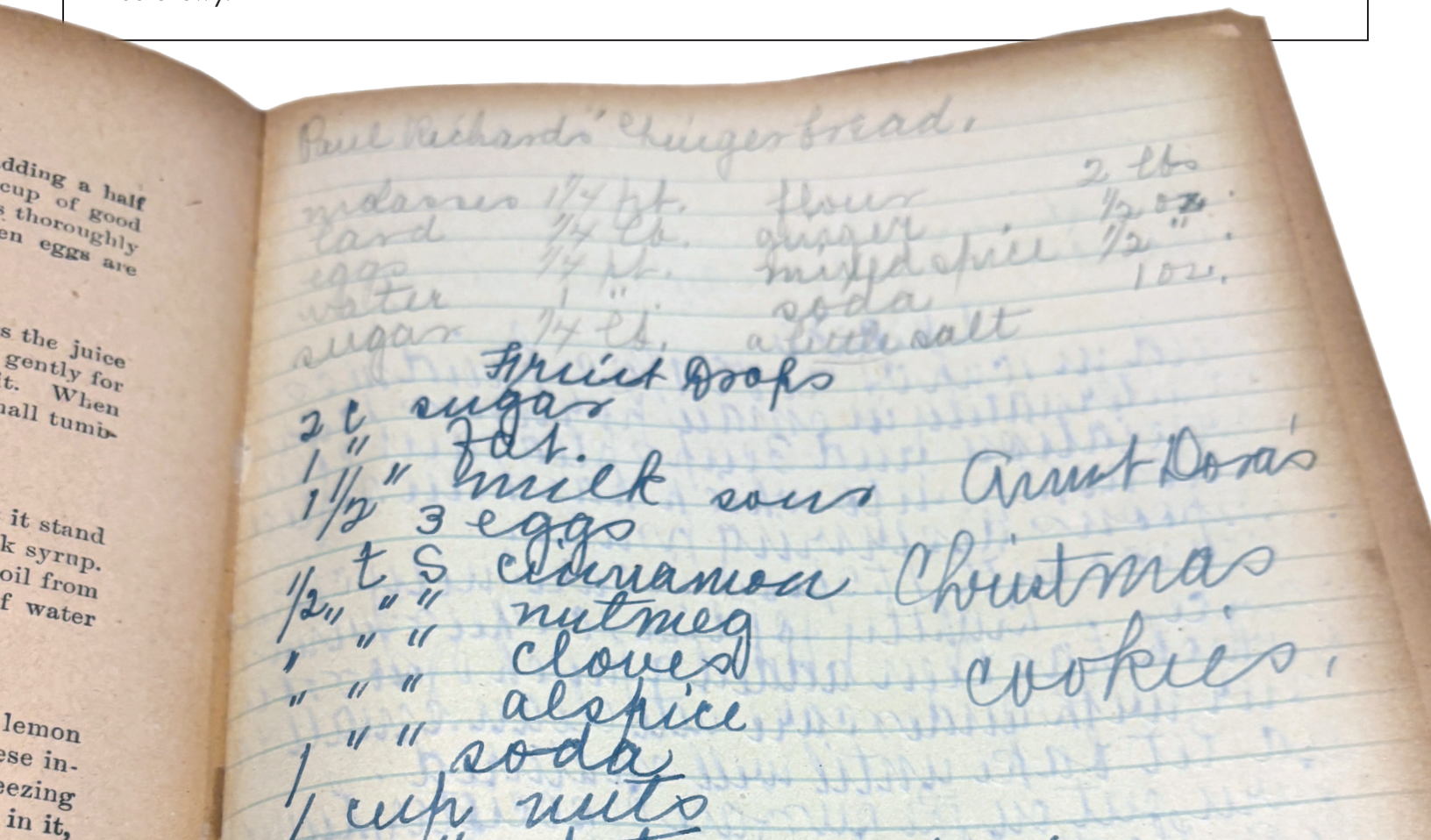
Fruit Drop Cookies with Pecans (OL)

Yield and Portion: Makes 65 cookies

Ingredients and Instructions:

1-1/2 cups whole milk	1/2 teaspoon cinnamon
1/2 teaspoon apple cider vinegar	1/2 teaspoon ground cloves
2 cups sugar	1/2 teaspoon ground allspice
3/4 cup Crisco shortening	1 teaspoon baking soda
5 large eggs (approximately 6 tablespoons liquid egg)	1-1/4 cups pecan pieces
4-1/2 cups all-purpose flour	1 cup raisins
	1-3/4 cups whole pecans

- Combine the milk and vinegar to sour the milk. Set aside while mixing the cookie.
- Cream together the sugar and Crisco at speed #2 for 3 minutes while scraping the bowl.
- Slowly add the eggs and cream over another 2 minutes.
- Add the dry ingredients and the sour milk and mix until combined.
- Combine the pecans and raisins in the food processor or blender and lightly chop, leaving the raisins very coarse.
- Add to the creamed mixture and mix for another 2 minutes.
- Drop tablespoon-sized heaping spoonfuls 4x6 onto lined sheet pans. Place one whole pecan in the center of each cookie before baking. Press down slightly.
- Bake at 350 degrees for 7-8 minutes until light brown around the edges. This cookie is cake-like and should be chewy.



Ginger Cookies (OL)

Yield and Portion: Makes 38 cookies

Ingredients and Instructions:

$\frac{3}{4}$ cup sugar
 $\frac{3}{4}$ cup + 2 tablespoons molasses
 $\frac{1}{3}$ cup + 1 tablespoon Crisco shortening
 $\frac{1}{3}$ cup hot water
1 tablespoon baking soda

1- $\frac{1}{2}$ teaspoons ground ginger
 $\frac{1}{2}$ teaspoon ground cloves
 $\frac{1}{2}$ teaspoon cinnamon
3- $\frac{3}{4}$ cups all-purpose flour
1 large egg (liquid eggs)

- Cream together the sugar, molasses, and shortening on speed #2 for 3 minutes until fluffy.
- Add the hot water to the dry ingredients and mix on speed #1 while adding the eggs. Mix until smooth and scrape the bowl as needed.
- Drop tablespoon-sized heaping spoonfuls 4x6 on lined sheet pans. Flatten slightly and sprinkle with sugar.
- Bake at 350 degrees for 7-8 minutes until cookie is firm around the edge. Don't overbake — the cookie should be chewy.

Vitamin B Quaker Oatmeal Cookie (OL)

Yield and Portion: Makes 32 cookies

Ingredients and Instructions:

1 cup + 1 tablespoon sugar
3 tablespoons Crisco shortening
2 large eggs (liquid eggs)
1- $\frac{1}{4}$ cups all-purpose flour
3 cups oatmeal

1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{4}$ teaspoon salt
2 teaspoons vanilla
 $\frac{1}{3}$ cup whole milk
1 cup raisins

- Cream together the sugar and shortening at speed #2 for 3 minutes, while scraping the bowl.
- Slowly add the eggs and cream for another 2 minutes.
- Add the dry ingredients, vanilla, and milk; mix until just combined. Add the raisins. Mix for another minute.
- Drop tablespoon-sized heaping spoonfuls 4x6 on lined sheet pans. Flatten a little bit more than other cookies, as this one will not spread when baked.
- Bake at 350 degrees for 7-8 minutes until lightly brown.

Vitamin B Quaker Oatmeal Cookies
 $\frac{1}{4}$ c shortening
1" sugar
2 eggs
1 c + 2 ts flour
1 ts baking powder
1" vanilla
1 cup seeds/raisins
 $\frac{1}{4}$ ts salt
Drop 2

Texas Sheet Cake

Yield: 40 servings / half sheet pan

Ingredients and Instructions:

Combine in large bowl and set aside:

4-½ cups all-purpose flour

4-¼ cups white sugar

Bring to rapid boil, mixing occasionally:

1 cup (2 sticks) butter

¾ cup oil

½ cup cocoa powder

1-¾ cups water

While boiling previous mixture, whisk together and set aside:

4 large eggs

1 cup + 2 tablespoons buttermilk

2 tablespoons vanilla

- Once boiling, add mixture to flour mixture and whisk. Slowly add wet ingredients, whisking constantly to avoid cooking eggs.

Add and whisk in:

1 teaspoon cinnamon

2 teaspoons baking soda

- Pour into greased and floured baking sheet. Bake at 350 degrees for 23–26 minutes.
- Halfway through baking period, start making the frosting.

Measure into large bowl and set aside:

8 cups powdered sugar, sifted

Bring to simmer:

¾ cup (1-½ sticks) butter

⅓ cup cocoa powder

¾ cup milk (whole)

2 tablespoons vanilla

- Add simmering mixture to powdered sugar and whisk until combined and no longer lumpy. Frost cake while still hot to avoid tearing.
- Let cool and set up before cutting.



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