Crockpot Cheesy Potatoes
Submitted by Bev Franken

2 - 32 oz. bags frozen hash browns
1 16 oz. carton French onion dip
2 cans cream of mushroom soup
1/4 cup milk
1 stock of butter, cut up
3/4 block of 2 lb. Velveeta
Thaw bags of hash browns in fridge overnight. Mix all ingredients together and place in a crock pot with liner for easy clean up. Cook on high, 3-4 hours. Serves 30
Calories 220; Total Fat 13g; Sodium 690mg; Sugars 4g

Sweet Potato Bake
Submitted by Darlyne Johnson

3 cups sweet potatoes, mashed
1/2 cup butter + 1/3 cup butter
2 eggs, whipped
1/2 cup sugar
1/3 cup brown sugar
1/2 cup flour
1 cup pecans, chopped
Mix well sweet potatoes, 1/2 cup butter, eggs and 1/2 cup butter, and sugar and press on bottom of cake pan or in 8" x 8" pan. Mix together brown sugar, flour and 1/3 cup butter with pastry blender until it looks like corn meal. Add pecans.
Bake at 350° for 50 minutes. 9 Servings
Calories 340; Total Fat 20g; Sodium 180mg; Sugars 24g

Cowboy Beans
Submitted by Darlyne Johnson

1 pound hamburger
2 cups onion, chopped
2 (31 oz.) pork and beans
1 (15 oz.) can kidney beans
1 (15 oz.) can red beans
1 (15 oz.) can lima beans
1 (15 oz.) large butter beans
1 lb. bacon
1 1/2 cup barbeque sauce
1/2 cup brown sugar
3 T vinegar
1 T liquid smoke
1 T salt
1 T pepper
Brown hamburger and drain. Cook bacon to crisp. Place on paper towel to remove grease. Combine all ingredients. Cook in crockpot for 3 hours, stirring occasionally. 15 Servings
Calories 420; Total Fat 18g; Sodium 1840mg; Sugars 15g

Cherry Chocolate Candy

2 cups sugar
2/3 cup evaporated milk
12 large marshmallows
1/2 cup margarine
1 package cherry chips
1 tsp. vanilla
1 6 ounce package chocolate chips
1 package (large) crushed peanuts.
Combine sugar, evaporated milk, marshmallows and margarine in a saucepan and boil 5 minutes over medium heat. Remove from heat and add cherry chips and vanilla. Pour into 9 x 13 buttered pan. Melt chocolate chips. Add peanut butter and crushed peanuts. Spread over cherry mixture and chill. 40 Pieces
Calories 190; Total Fat 10g; Sodium 95mg; Sugars 15g

Cream Puff Dessert
Submitted by Donna Caudle

1 stick margarine
1 cup water
1 cup flour
4 eggs
1 large box vanilla instant pudding mix
3 cups milk
8 ounce cream cheese, softened
8 ounce cool whip
Mix pudding and cream cheese and spread on top of puff crust. Spread cool whip on pudding mix.
Optional: Dribble chocolate or Carmel syrup on top.
15 servings
Calories 260; Total Fat 16g; Sodium 380mg; Sugars 17g

Recipes are due
December 15, 2019 from Happytime Homemakers.