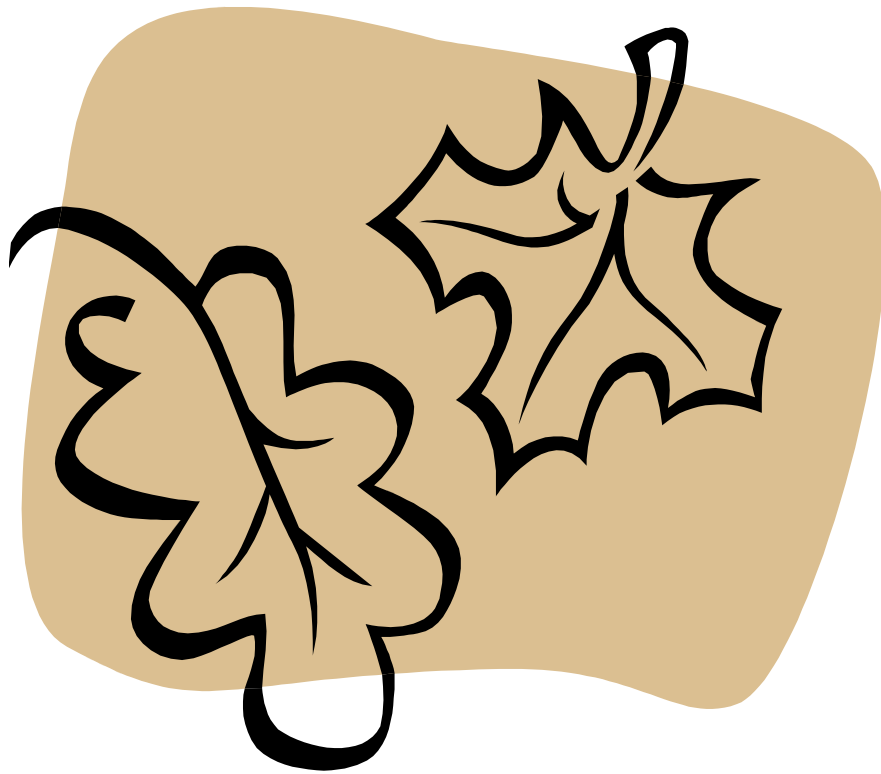


A utumn B lessings

*...a collection of recipes celebrating
the blessings of autumn...*



by A Noble Calling

Chapters:

1. Game Day Snacks & Appetizers
2. Fall Breads & Baked Goods
3. Cozy Morning Breakfasts & Beverages
4. Warm Soups, Stews, & Chili's
5. Gather 'Round the Fire Dinners
6. Autumn Goodies & Sweet Treats
7. Seasonal Scents

Introduction:

Autumn is a time of gathering around the table with the ones you love; the air is cool and crisp and the scents are delightful. We light the fireplace for the first time and bring out those old favorite comforting recipes that remind you of home. School starts again and football season is in full swing. Pumpkins and apples are everywhere, and the smell of cinnamon and cloves fill the air. It's the time to wear cozy sweaters, boots and scarves. Leaves are changing into marvelous colors. Blankets and quilts are making their grand entrance into our homes for the cold weather seasons. We are reminded to "give thanks to the Lord" and count our blessings. Autumn is a sweet time of year filled with opportunities for memories to be made. Find a cozy blanket, pour yourself a hot cup of tea, and light a warm candle, and enjoy the season of thankfulness.

Thank you for downloading a copy of "*Autumn Blessings*". This book is a collection of seasonal recipes that celebrate the beautiful season of autumn. I hope you enjoy looking through these recipes and maybe even find a couple new family favorites!

Happy Autumn & Have Fun Cooking!

Chapter 1:

Game Day Snacks & Appetizers

Corn Dip

1 (8 oz.) pkg. cream cheese	salt
3/4 cup mayo	pepper
3 cups frozen corn	garlic powder
1 1/2 cups shredded cheddar cheese	onion powder
1/4- 1/2 tsp. each of the following:	

Mix all together in a bowl. Spread into a greased 7×11 inch pan and bake at 350* for 40 minutes. Serve hot with tortilla chips. Enjoy!

Sausage Balls

1 (1-pound) package ground sausage-- pork (Tennessee Pride, Jimmy Dean, Williams, etc)
3 cups baking mix
4 cups grated sharp Cheddar--- we use mild cheddar
1/8 tablespoon pepper

Preheat the oven to 375 degrees. Spray a baking sheet with vegetable oil cooking spray. Combine all ingredients in a large glass bowl. Mix well with your fingers. The mixture will be very crumbly. Form into 1 inch balls, squeezing the mixture so it holds together, then rolling it between the palms of your hands to form balls. Place the balls on the baking sheet. Bake for 18 to 20 minutes or until golden brown. To prevent sticking, move the balls with a spatula halfway through cooking.

Blizzard Party Mix

1 lb. package of white almond bark
5 cups Chex cereal
4 cups Cherrios
2 cups pretzel sticks
2 cups dry roasted peanuts
12 oz. M&M plain or peanut butter candies
Melt almond bark in either the microwave or on a double broiler.

Combine the remaining ingredients in a large bowl. Slowly pour melted almond bark over mixture and stir to evenly coat. Spread mixture on wax or parchment paper and cool. Break apart and store in an airtight container or large baggie.

Fruit & Nut Granola Bars

1 3/4 cups quick oats	5 oz. dried cherries
1/2 cup packed brown sugar	5 oz. dried cranberries
1/3 cup flour	2/3 cup canola oil
1/2 tsp. salt	1/3 cup peanut butter
1/2 tsp. cinnamon	1/3 cup honey
1/2 cup shredded coconut	1 1/2 cups rice krispies
1 cup chopped walnuts	1/2- 3/4 cup mini chocolate chips
3/4 cup slivered almonds	1/4 cup hot water
3/4 cup raisins	2 tsp. vanilla

Combine oats, brown sugar, flour, salt, cinnamon, and coconut together in a large bowl. Then add the walnuts, almonds, raisins, rice krispies, chocolate chips, cranberries and cherries. In a smaller bowl, mix together the oil, peanut butter, honey, water and vanilla. Pour the wet mixture into the dry mixture. Press into two 7 x 11 greased pans. Bake at 350 for 20-22 minutes or until the edges are golden brown. Let cool in pan. Then cut into bars and store in an airtight container.

Crunchy Roasted Pumpkin Seeds

(Submitted by Katie R. of <http://liliesofgrace.blogspot.com/>)

Remove seeds from pumpkin, wash and strain. Boil in large pot of water for 10 minutes. Strain and pat dry. In a bowl coat very lightly with oil. Spread on a baking sheet and sprinkle with salt. Bake at 400 for 8 minutes, toss with a spatula and bake for 8 minutes longer or until seeds are a toasty brown. Remove from oven and let cool completely before storing in order to retain crunch.

Chapter 2:

Fall Breads & Baked Goods

Pumpkin Bread

1 1/4 cup sour cream	1/2 tsp. ground ginger
4 tsp. baking soda	4 eggs
2 cups butter, room temp.	1/2 cup vegetable or canola oil
4 cups sugar	1/4 tsp. vanilla
2 (14.5 oz.) cans pumpkin puree	8 cups flour
1 tbsp. pumpkin pie spice	2 tsp. baking powder
1 tsp. cinnamon	1 tsp. salt
1/2 tsp. nutmeg	

Combine sour cream and baking soda, set aside. Beat together the butter and sugar. Add the sour cream mixture. In another bowl, combine pumpkin puree, cinnamon, nutmeg and ginger-whisk to combine. To pumpkin mixture, whisk in the eggs- one at a time. Then add the oil and vanilla. Note: The batter WILL be watery!! Add the pumpkin mixture to the creamed butter mixture until well blended.

Combine the flour, baking powder, and salt into the pumpkin sugar mixture. Beat with electric mixer until well combined. Divide batter into bread pans- greased well! Bake at 350 for 35-45 minutes or until a toothpick comes out clean. **Note- This recipe makes a ton! I make this full recipe and wrap the extra loaves in plastic wrap and freeze it. They last for a very long time.**

Banana Bread

1 cup sugar	1 2/3 cup flour
1/3 cup softened butter	1 tsp. baking soda
2 eggs	1/2 tsp. salt
1 1/2 cup mashed ripe bananas	1/4 tsp. baking powder
1/3 cup water	1/2 cup chopped walnuts or pecans

Beat all together and pour into greased bread pans. Bake at 350 until a toothpick comes out clean.

8 in. pan- 1 1/4 hours
9 in. pan- 55-60 mins.

Cranberry Nut Sweet Potato Bread

1/3 cup softened butter	1/2 tsp. baking powder
1 1/4 cup sugar	1/2 tsp. baking soda
1 egg	1/2 tsp. salt
1 cup puréed canned sweet potatoes	1/2 cup dried cranberries
1 3/4 cup flour	1/2 cup chopped walnuts or pecans
1 tsp. cinnamon	

Cream butter and sugar. Add egg and sweet potatoes. Combine dry ingredients and gradually add to the creamed mixture. Fold in cranberries and nuts. Transfer to a greased 9 inch bread pan. Bake at 350 for 55-65 minutes or until a toothpick comes out clean. Cover loosely with foil if the top browns too quickly.

Monkey Muffins

1 cup softened butter
1 cup sugar

Beat until fluffy. Add:

2 eggs
1 cup mashed bananas
2/3 cup peanut butter
1 tbsp. milk
1 tsp. vanilla

Beat all until well combined. In a separate bowl, combine:

2 cups flour
1 tsp. baking soda
1/2 tsp. salt

Add slowly to wet mixture. Then fold in 3/4 cup mini chocolate chips. Fill greased or paper-lined mini muffin tins 3/4 of the way full. Bake at 350 for 14-16 minutes or until a toothpick comes out clean.

Apple Butter Muffins:

1 cup oats	1/2 cup brown sugar
1 cup milk	1 tsp. baking powder
3/4 cup apple butter	1/2 tsp. baking soda
2 eggs	1/2 tsp. salt
1 cup flour	

In a bowl combine all the ingredients until very well mixed. Evenly spoon into 12 greased muffin tins. Bake at 350 for 20-25 minutes or until a toothpick comes out clean.

Chocolate Chip & Peanut Butter Scones

2 cups flour	1/3 cup creamy peanut butter
1/2 cup sugar	1/2 cup sour cream
1 tbsp. baking powder	2 tsp. vanilla
1 stick cold butter, cut into squares	1 cup mini chocolate chips
1 egg	

Whisk together flour, sugar, and baking powder. Cut in the butter until mixture resembles coarse crumbs. Add peanut butter, sour cream, and vanilla. Stir to combine. If mixture is too dry add a little milk until the batter comes together. Add chocolate chips. Roll into a circle and cut into triangles. Lay on a greased baking sheet. Bake for 12-15 minutes on 375. Cool completely.

Drizzle

1/2 cup creamy peanut butter
1 cup powdered sugar

Whisk together adding milk 1 tbsp. at a time- until the consistency reaches how you want it. Drizzle evenly over the scones.

Red Velvet Scones

2 cups flour	1/4 cup cocoa powder
3 tsp. baking powder	3/4 cup heavy cream
1/2 tsp. salt	1 tsp. vanilla
1/2 cup sugar	red food coloring
6 tbsp. cold butter, cut into squares	

In a bowl mix together flour, baking powder, salt, sugar, and cocoa. Cut in the butter until crumbly. Add heavy cream and vanilla. Add a little food coloring at a time until it gets the color you want. Roll out into a circle. (If the batter is too wet add more flour; if it is too dry add more cream.) Place on a greased baking sheet. Bake at 375 for 12-15 minutes.

Drizzle

Whisk together powdered sugar and milk, adding a little at a time. Drizzle over cooled scones.

Spiced Pumpkin Scones

2 cups flour	3 tbsp. milk
1/2 cup sugar	1 egg
1 tbsp. baking powder	1/2 tsp. ground cinnamon
1/2 tsp. salt	1/2 tsp. ground nutmeg
1 stick cold butter, cut into squares	1/2 tsp. ground ginger
1 cup canned pumpkin	1/4 tsp ground cloves

Mix together: flour, sugar, baking powder, salt, and spices in a bowl. Cut in cold butter with pastry blender (or forks/knives) until crumbly. Add in pumpkin, milk, and egg. Stir to combine. If dough is too wet add more flour; if dough is too dry add more milk. Roll out into a circle and cut into thick triangles. Place on a greased baking sheet. Bake at 375 for 12-15 minutes or until golden brown.

Drizzle

1 cup powdered sugar	1/4 tsp. nutmeg
2 tbsp. milk	1/8 tsp. cloves
1/4 tsp. cinnamon	1/8 tsp. ginger

Whisk together and drizzle on cooled scones.

Pumpkin Cream Cheese Muffins

(Submitted by Catie G.)

Muffins:

4 cups flour	1 tsp. cinnamon
2 tsp. baking soda	1 tsp. nutmeg
3 cups sugar	1 cup cooling oil
1 tsp allspice	1 (14 ½ oz) can of pumpkin
¼ tsp. clove	2/3 cup milk
½ tsp. salt	4 eggs
1 tsp baking powder	

Cream Cheese Mix:

8 oz cream cheese, softened
½ cup powdered sugar
1 egg (optional – gives it different consistency, play with it and see which you like better)
½ tsp vanilla (optional)

Add all the dry ingredients to a large mixing bowl, mix, and stir in the rest of the items. Place baking cups in a muffin tin, and fill ¾ of the way full with the pumpkin mix.

Beat the ingredients for the cream cheese mix together until well combined. Spoon cream

cheese mix onto the pumpkin in the muffin tins, pressing down slightly to make it sink down into the top of the muffin.

Bake at 350 until muffins are set, about 45 minutes.

Chapter 3:

Cozy Morning Breakfasts & Beverages

Hashbrown Morning Casserole

1 pkg. shredded hashbrowns	12 eggs, beaten
¼ cup melted butter	¾ cup milk
3 cups cooked and crumbled breakfast sausage	Salt and pepper to taste
8-12 oz. shredded cheddar cheese (or any kind you prefer)	

Spread potatoes in bottom of a prepared 9x13 pan. Pour butter over top. Bake at 425 for 20-25 minutes. Remove from the oven and add sausage and ½ of the cheese. Mix eggs and milk and pour over top. Top with remaining cheese. Bake at 350 for 40-45 minutes. Serve and enjoy!

Honey Walnut Granola

3 cups oats	6-8 tbsp. maple syrup (or pancake syrup)
¾ cup chopped walnuts	4 tbsp. water
6-7 tbsp. honey	¾ tsp. vanilla
4 tbsp. olive oil	

Mix all ingredients together and spread out on a greased baking sheet pan. Bake at 315* for 20 minutes, then remove from the oven and give it a quick stir. Put the pan back in the oven for another 8-10 minutes (or longer if you like it more crunchy). Remove from the oven and let the granola cool completely on the sheet pan. Then break up and store in a plastic ziploc baggie or an airtight container. It's the perfect breakfast or snack and it's especially great with yogurt!

Spiced Tea

2 cinnamon sticks

10 whole cloves

3 cups water

2 individual tea bags

3 cups juice or nectar of choice (cranberry, apple, orange, apricot, peach, etc)

2/3 cup sugar

¼ cup lemon juice

Place cinnamon sticks and cloves on a double thickness of cheesecloth. Tie up securely. Place water and spice bag in saucepan. Bring to a boil. Remove from heat. Add tea bags and let steep, covered for 5 minutes. Discard tea and spice bags. Add remaining ingredients to the pan, stirring to dissolve sugar. Serve.

Chapter 4:

Warm Soups, Stews, & Chili's

Simple Vegetable Soup

2- 14 ounce cans diced tomatoes, undrained
1 large onion- diced
1- 15 ounce can kidney beans- undrained
1- 15 ounce can green beans
3 medium to large sized carrots- diced
1- 15 ounce can whole kernel corn
½ cup frozen lima beans
½ cup diced celery
½ cup frozen butter beans

1- 15 ounce can potatoes- diced
1 small can mushrooms
1 cup frozen peas- it's best not to use the canned kind
1 tsp. Italian seasoning
1 bay leaf
salt and pepper- add the amount you want. I start with ½ tsp. salt and ¼ tsp. pepper, then add more as it cooks if it needs it.

Place all ingredients in a large pan. Then add enough water to completely cover the veggies. Bring to a boil, then reduce the heat to low. Let cook for at least an hour. It will begin to smell wonderful!!! Then serve it up and enjoy!

Also note: this soup freezes really well.

Taco Soup

1 lb. ground beef
1 cup chopped onion
3 (15 oz.) cans kidney beans
1 (30 oz.) can pinto beans
1 can corn- drained
1 can diced tomatoes
1 can Rotel

1 can green chilies
1 can black olives, sliced
1 pkg. taco seasoning (this can be homemade)
1 pkg. Ranch salad dressing mix (this can be homemade)

Brown the ground beef and drain. Add all other ingredients and simmer for about 1 hour. To serve you can layer tortilla chips in a bowl and pour soup over and add cheese, sour cream, onions, etc. But we just like it plain!

White Chicken Chili

3 chicken breasts, cut into bite size pieces	1 ½ cups frozen corn, or 1 can drained
8-10 cups chicken broth	1 tbsp. oregano
1 tbsp. minced garlic	8 oz. sour cream
1 large onion, chopped	4 oz. Cheddar cheese, shredded
1 (8 oz.) can green chilies	
1 tsp. pepper	
1 lb. dry Northern White beans- soak overnight and drain or 4 cans drained and rinsed	

In a saucepan, drizzle 1 tbsp. olive oil and add chicken, onion, and garlic. Cook until chicken is cooked through. Add broth, chilies, beans, corn, pepper, and oregano. Bring to a boil and simmer for 1 1/2 to 2 hours or until beans are tender. If you are using canned beans this will only need to cook for 30 minutes. Next, add the sour cream and cheese. Stir until all combined and cheese is melted.

Once again, if you are using canned beans, you can put all of this in the crock pot and cook on low for 3-4 hours!

Broccoli Cheddar Soup

6 tbsp. butter	¼ tsp. nutmeg
1 small onion, diced	salt and pepper
¼ cup flour	5 cups broccoli- chopped
2 cups milk	2 carrots, diced
3 cups chicken broth	3 cups grated cheddar cheese
2 bay leaves	

Melt butter in pot over medium heat. Add onion and cook until tender. Whisk in flour and cook for a minute. Gradually add the milk and whisk until smooth. Add chicken broth, bay leaves, nutmeg, salt and pepper. Bring to a boil. Reduce heat to low and simmer for 20 minutes until thickened. (It will not get real thick unless you use half and half instead of milk.) Remove bay leaves and add broccoli and carrots. Simmer until tender. Using an immersion blender, blend the soup until it is smooth. You could also use a regular blender, but do it in small batches. Add cheese and stir until melted. Serve with bread or crackers and enjoy!

Irish Stew

2 tbsp. oil	1 cup carrots- diced
1 lb. cubed roast beef meat	1-2 quarts of beef stock
1 lb. potatoes- peeled and quartered	2 or 3 cabbage leaves, thinly sliced
1 cup chopped onion	salt and pepper
1 cup leeks- cleaned and finely sliced	

Heat the oven to 350*. In a large frying pan, heat half the oil to hot. Add the meat and brown on all sides. Place meat and all veggies (EXCEPT cabbage) and salt and pepper in a large casserole dish or Dutch oven. Add beef stock until everything is covered. Stir until everything is combined and evenly distributed. Cover with a tight lid and bake for 1 hour.

After the first hour, remove pan from the oven and add the cabbage leaves. Cook for 1 more hour. Check from time to time to see if the liquid is still covering everything- if it is not, add more beef stock or water. After the second hour is up, make a slurry of corn starch and water- about ½ cup total. Add this to the stew and stir. Return to the oven for another 10-15 minutes. This will help thicken it up some. You can also add some Kitchen Bouquet for color. Enjoy!

Beef Vegetable Soup

2 lbs. ground beef- cook and drain	1 tbsp. basil
6 cups tomato juice	2 tbsp. onions
1 small can mushrooms, drained	1 tsp. garlic powder
1 cup chopped celery	1 tsp. Worcestershire sauce
2 cups green beans	1 bay leaf
1 cup sliced carrots	1 tsp. oregano
2 cups sliced green cabbage	Salt and pepper

Add all ingredients to a large stock pot. Simmer for several hours. Remove the bay leaf before serving.

Chili Stew

1 lb. ground beef- cook and drain	1 tbsp. chili powder
2 cans kidney beans, drained	½ tsp. salt
1 can whole kernel corn, drained	¼ tsp. onion powder
1 can petite diced tomatoes	¼ tsp. garlic powder
1 can tomato sauce	

Simmer for 30 minutes and then serve.

Chicken and Dumplins

3 boneless, skinless chicken breasts, cooked and chopped/shredded	½ cup chopped celery
6 cups chicken broth	2 cups flour
1 cup water	1 tbsp. baking powder
2 carrots, diced	1 ¼ tsp. salt
	1 cup + 2 tbsp. milk

Pour chicken broth and water in a pot. Boil. Combine the flour, baking powder, salt and milk. Stir until smooth. Let dough rest for a few minutes and then roll it out to ½ inch thick. Cut into dumpling size pieces. Drop into the broth. Add veggies. Simmer for 20-30 minutes. Add chicken and cook another 10 minutes. Season with salt and pepper and then serve.

Minestrone

¼ cup olive oil

1 ½ cup chopped celery

1 can (6 oz.) tomato paste

4 ¾ cup shredded cabbage

1 can kidney beans, drained

1 cup sliced carrots

¾ cups green beans

¾ cups chopped zucchini

2 cups uncooked pasta

1 clove garlic, minced

1 ¼ cup chopped onion

1 tbsp. chopped parsley

1 ½ cups frozen peas

1 can petite diced tomatoes

11 cups water

Heat olive oil in a pan. Add the garlic, onion and celery. Sauté for 5 minutes. Add remaining ingredients, except pasta. Bring to a boil and then reduce the heat, and simmer for 45 minutes or until veggies are tender. Add pasta and cook until tender

Chapter 5:

Gather 'Round the Fire Dinners

Campfire Skillet

1 lb. kielbasa, cut into 1/2 inch slices
1/2 medium onion diced
1/3 bag baby carrots, sliced
2 celery ribs, diced
2 garlic cloves, minced
1 can petite diced tomatoes, drained
1 can cannellini beans, rinsed and drained
salt and pepper to taste
Cooked rice

In a skillet, cook the kielbasa, carrots, onions and celery in a little oil until well heated and the veggies are tender. Then add the garlic, salt and pepper. Let cook for 1 minute. Add the beans and tomatoes. Bring to a boil and let cook for 5 minutes. Serve over warm, cooked rice.

Fireside Packets

1 lb. hamburger meat- seasoned and formed into 4 patties
6 potatoes, quartered
6 carrots, halved
1 onion, sliced into 4 sections
salt and pepper
foil

Double layer the foil on a flat surface. Place a hamburger patty, 1 onion slice, 6 pieces of potato, and 3 pieces of carrot. Sprinkle all with salt and pepper. Place a pat of butter on top of the veggies. Carefully and tightly wrap up each packet. Either cook over the campfire or in the oven until the meat is done through and the veggies are tender.

Lemon Roasted Chicken

Clean a whole chicken. Cut at least two lemons in half. Place as much of the lemons in the inside of the chicken. Season the outside of the chicken with olive oil, salt, and pepper. (Also do this to the inside of the chicken.) Squeeze a little lemon juice over the outside skin. Tuck the wings under and tie the legs in place. Place in a roasting pan and bake until the chicken is thoroughly cooked. (Use a meat thermometer.)

Honey Roasted Chicken

2 lbs. chicken pieces
½ cup teriyaki sauce
1 tbsp. Dijon mustard
1 cup honey
¼ cup orange juice

Place chicken in a single layer of a baking dish. In a bowl, combine the other ingredients and then pour over chicken pieces. Bake uncovered for about 45 minutes at 375 or until chicken is tender and cooked through. Baste with the honey mixture occasionally while cooking.

Harvest Casserole

(submitted by Lisha of <http://theblishblog.blogspot.com/>)

5 tbsp. butter	3 T all-purpose flour (I use g-free flour)
1 jumbo onion, sliced into 1/4" slices	1 ½ tsp salt
2 cloves garlic, minced	¼ tsp black pepper
1 lb of carrots (about 6), peeled & thinly sliced	¼ tsp ground nutmeg
1 lb of parsnips (about 6), peeled & thinly sliced	2 ½ cups milk
1 lb rutabaga (about 1 small), peeled & cut into quarters then thinly sliced	¼ cup grated parmesan
	chopped fresh parsley for garnish (optional)

(I also add in a quartered & sliced turnip and a potato or two if I need to make it larger if it's meant to be a side dish)

1. Preheat the oven to 375F. In 10" skillet, melt 3T butter over medium heat. Add onion & garlic; cook 15-20 minutes until soft and golden. 2. In a 2 1/2 to 3 quart casserole dish, toss carrots, parsnips, rutabaga, onion mixture (& turnip/potatoes if added) until well combined. Cover casserole and bake 45 minutes until veggies are fork-tender. 3. Meanwhile, in 2-qt saucepan, melt the remaining 2T butter over medium heat. Stir in flour, salt, pepper, & nutmeg. Stir for one minute. 4. Gradually (<---important!) stir milk into flour mixture in saucepan; cook, stirring constantly, until sauce thickens slightly & boils. 5. Stir sauce into vegetables. Sprinkle parmesan evenly on top. Bake, uncovered, for 15 minutes until sauce is bubbly & cheese is golden. Sprinkle with parsley before serving, if desired.

You can also add in a cup or so of diced ham, precooked chicken or beef roast - just add it along with the milk sauce. It's great with a loaf of crusty bread & a big leafy salad!

Chapter 6:

Autumn Hoodies & Sweet Treats

Homemade Pumpkin Pie Spice

3 tbsp. ground cinnamon

2 tsp. ground ginger

2 tsp. ground nutmeg

1 ½ tsp. ground allspice

1 ½ tsp. ground cloves

Mix well to combine. Store in a small jar or airtight container.

Pumpkin Bars

4 eggs

2 tsp. baking powder

1 2/3 cups sugar

2 tsp. cinnamon

1 cup oil

1 tsp. salt

15 oz. canned pumpkin

1 tsp. baking soda

2 cups flour

Mix well to combine. Bake in a 9x13 greased baking dish at 350 for 30 minutes. Cool completely.

While the bars are cooling, make the frosting. Beat together:

8 oz. softened cream cheese

2 cups powdered sugar

1 stick softened butter

1 tsp. vanilla

Spread evenly over the cooled bars. Cut into serving pieces and enjoy!

Cowgirl Cookies

1 1/3 cup flour	1/2 cup sugar
1 tsp. baking powder	1/2 cup brown sugar
1 tsp. baking soda	1/3-1/2 cup chopped pecans or walnuts (I left this out)
1/4 tsp. salt	1 egg
1 cup oats	1/2 cup butter, slightly melted
3/4 cup chocolate chips	1 tsp. vanilla
3/4 cup M & M's (or Reese's pieces)	

Preheat oven to 350. In a large bowl, combine the egg, butter, and vanilla. Stir or beat until combined. Next add the sugars and stir again. In a smaller bowl, combine flour, oats, baking soda and powder, and salt. Add the dry ingredients to the wet ingredients. Now mix in the chocolate chips and M & M's. Place in balls on a greased cookie sheet and flatten slightly with your fingers. Bake for about 10- 12 minutes. Enjoy!

Chocolate Cream Pie

2 graham cracker pie crusts (or regular pie crusts, baked)	Pinch of salt
2 cups sugar	4 egg yolks
1/2 cup flour	4 cups milk
2/3 cup cocoa	2 tsp. vanilla

Add everything to a large bowl. Stir to combine. Heat in the microwave on high in 2 minute increments until thickened to right consistency. (thick and creamy) Stir after each 2 minutes. Divide in half and pour into pie shells. Chill completely and then top with whipped cream.

(This can also be done on the stove top.)

Pumpkin Pie

3/4 cup sugar	2 eggs
1 tsp. cinnamon	1 can (15 oz) pumpkin
1/2 tsp. salt	1 can evaporated milk
1/2 tsp. ginger	1 unbaked 9 inch deep-dish pie crust
1/4 tsp. ground cloves	

Mix together all ingredients (except pie crust). Pour into pie crust. Bake in a 425 oven for 40-50 minutes or until a knife inserted in the center comes out clean. Cool for 2 hours. Serve with fresh whipped cream. Store in the refrigerator.

Apple Brownies

1 cup flour	½ cup softened butter
1 tsp. cinnamon	1 cup sugar
½ tsp, baking powder	1 egg
½ tsp. salt	2 large tart apples, peeled and diced
¼ tsp. baking soda	

Beat together the butter, sugar, and egg. Add the flour, cinnamon, baking soda, baking powder, and salt. Fold in the apples. Pour into a greased 8x8 inch pan. Bake at 350 for about 40 minutes, until golden brown and slightly firm. Cool, cut and serve!

No-Bake Chocolate Oatmeal Cookies

In a pot, boil for 1 minute:

2 cups sugar	½ cup milk
3 tbsp. cocoa	Dash of salt
1 stick butter	

Remove from the heat and stir in:

½ cup peanut butter	1 tsp. vanilla
3 cups oatmeal	

Drop by spoonfuls onto waxed paper. Cool and store in a container or baggie.

Trail Mix Cookies

2 ½ cups flour	1 tsp. vanilla
1 tsp baking soda	2 eggs
1 tsp salt	3 tbsp. milk
½ cup oats	1 ½ cup chocolate chips
1 ½ sticks softened butter	½ cup sweetened shredded coconut
2/3 cup sugar	½ cup pecans or walnuts, chopped
¾ cup packed brown sugar	½ cup dried cranberries

Cream together butter and sugars. Add milk, eggs and vanilla. Combine flour, soda, salt and oats in a separate bowl. Add slowly to butter/ sugar mixture and mix until well combined. Fold in last ingredients. Drop by rounded tablespoons, then flatten slightly, onto a greased baking sheet and bake for 10-12 minutes.

Molasses Cookies

(submitted by Abigail of <http://jubilantjoys.blogspot.com/>)

¾ cup butter, melted	2 tsp. baking soda
1 cup sugar	½ tsp. salt
1 egg	1 tsp. ground cinnamon
¼ cup molasses	½ tsp. cloves
2 cups flour	½ tsp. ground ginger

Mix all ingredients together. Refrigerate for one hour (this step is very important if you want easy to roll cookies!). Put onto aluminum foil or wax paper and roll into long "snake" shape. Cut into small cookies and roll in about ½ cup sugar. Bake at 350 for 9-10 minutes or until tops are cracked. These are very yummy, spicy, cinnamon with a hint of cloves. Yummy fresh out of the oven!

Chapter 7:

Seasonal Scents

Cozy Home Scent

Fill a pot with water. Add a couple cinnamon sticks and/or ground cinnamon. Add vanilla OR peppermint extract. Boil and simmer. Add more water as needed.

Autumn is in the Air Scent

In a pot, add:

3 cups water	½ tsp. nutmeg
1 apple, sliced	15 whole cloves
4 cinnamon sticks	1 orange, sliced

Simmer and add more water as needed.

Holiday Scent

Fill a pot with water and add:

3 tbsp. cinnamon	2 tbsp. apple pie spice
3 tbsp. cloves	2 tsp. ginger
2 tsp. nutmeg	

Simmer and add more water as needed.

Cranberry Bliss Scent

1 orange, sliced	2 cinnamon sticks
½ lemon, sliced	1 tbsp. cloves
1 cup cranberries	

Simmer in a pot of water and add more water as needed.

Autumn Day Scent

1 orange, sliced

4 cinnamon sticks

4 bay leaves

1 lemon, sliced

2 tbsp. whole cloves

½ cup cranberries

4 cups water

Simmer and add more water as needed.

About:



Libby is a redeemed sinner striving to serve the Lord as a daughter at home. Homemaking, femininity, cooking, reading, crafting, and biblical womanhood are among her favorite things. She shares her journey as a stay at home daughter and seeks to encourage other young ladies to joyfully serve their families at home while diligently preparing to be a wife, mother and homemaker at *A Noble Calling*.