

**Throwback Tastes of
OCONEE STATE BANK**

2020

Beverages

The Best Lemonade

Jo'elle Yarbrough

Ingredients:

8 Lemons

½ cup Superfine sugar, plus more to taste

5 cups Water

Ice Cubes

Directions:

1. Wash lemons under warm water. Roll them on the countertop with the palm of your hand to get them ready for juicing.
2. Cut the lemons in half through their bellies. Juice lemons using either your hands or a juicer, reserving 2 lemon halves.
3. Add the lemon juice to a pitcher. Add sugar and water and stir until sugar has completely dissolved. Add ice cubes and the reserved lemon halves.

Breakfast

Amy's Cream Cheese Danish

Margaret Whieldon

Ingredients:

- 2 cans Crescent rolls
- 2 8oz pkg Cream cheese
- 1½ cups Sugar
- 1 Tbsp Vanilla
- 1 Tbsp Cinnamon
- 1 stick Butter

Directions:

1. Preheat oven to 350°.
2. Lay one can of rolls on bottom of a 9 x 13 pan; stretch to meet corners.
3. Beat cream cheese with 1 cup of sugar and vanilla; spread on top of rolls.
4. Layer other can of rolls on top.
5. Mix ½ cup sugar and cinnamon; sprinkle on top of rolls.
6. Pour melted butter over the top.
7. Bake for 30 minutes.

Bread

Onion-Cheese Supper Bread

Margaret Whieldon

Ingredients:

½ cup Onion, chopped | 1¼ cups Bisquick
1 Tbsp Shortening | 1 cup Sharp cheddar cheese
1 Egg, slightly beaten | 1 Tbsp Poppy seeds
½ cup Milk | 2 Tbsp Butter, melted

Directions:

1. Preheat oven to 400°.
2. Sauté onion in shortening until golden.
3. Mix egg and milk; then blend with Bisquick. Add onion and half of cheese.
4. Spread dough in greased 8 x 1½-inch round cake pan.
5. Sprinkle top with remaining cheese and poppy seeds.
6. Pour melted butter over all.
7. Bake for 20 to 25 minutes.
8. Serve hot with butter.

Appetizers

Cattleman's Spread

Linda Culp

Ingredients:

1 cup Chopped pecans
2 Tbsp Butter or margarine | 2 2 ½oz pkg Dried beef,
chopped | 2 8oz pkg Cream cheese softened | 4 tsp Diced
onion | 1 8oz cup Sour cream | Crackers or breadsticks
½ tsp Garlic powder

Directions:

1. Preheat oven to 350°.
2. In a skillet, sauté pecans in butter until golden; set aside.
3. In a mixing bowl, beat cream cheese until smooth. Add sour cream and garlic powder; mix well.
4. Stir in beef and onion.
5. Spread into a greased 8-inch square baking dish. Top with pecans.
6. Bake uncovered for 20 minutes or until heated through.
7. Serve with crackers or breadsticks.

Cheese Ball

Peggy Hardigree

Ingredients:

- 1 10oz bag Shredded sharp cheddar cheese
- 2 8oz pkg Cream cheese (room temperature)
- 1 dash Tabasco
- 2-3 Tbsp Lemon juice (Optional) | Seasoning salt
- 2 Tbsp Finely chopped bell pepper (Optional) | Paprika
- 2 Tbsp Grated red onion | Chopped pecans
- 2 Tbsp Crushed pimento

Directions:

1. Mix cheeses together with lemon juice.
2. Add bell pepper, red onion, pimento, Tabasco, seasoning salt and paprika.
3. Form into a ball and roll in chopped pecans.
4. Garnish with strips of bell pepper.
5. Serve with crackers or bread sticks.

Cheese Ring

Kim Carey

Ingredients:

1½ pkg Cracker Barrel sharp cheddar cheese

1 medium Onion, grated

¾ cup Mayonnaise

1 cup Chopped pecans

Strawberry preserves

Ritz crackers

Directions:

1. Mix grated cheese, onion, mayonnaise and pecans.
2. Shape into a ring.
3. In the middle of the ring, spoon in strawberry preserves.
4. Chill and serve with Ritz crackers.

Chocolate Chip Cheese Ball

Jo'elle Yarbrough

Ingredients:

- 1 18oz pkg Cream cheese (softened)
- ½ cup Butter (softened) | ¾ cup Finely chopped pecans
- ¼ tsp Vanilla extract Graham crackers
- ¾ cup Confectioners sugar
- 2 Tbsp Brown sugar
- ¾ cup Mini semi-sweet chocolate chips

Directions:

1. In a mixing bowl, beat cream cheese, butter and vanilla until fluffy.
2. Gradually add sugars; beat until combined. Stir in chocolate chips.
3. Cover and refrigerate for 2 hours.
4. Place cream cheese mixture on a large piece of plastic wrap; shape into a ball and refrigerate at least 1 hour.
5. Roll cheese ball in pecans just before serving. Serve with graham crackers.

Coconut Cheese Balls

Elaine Meeler

Ingredients:

- 2 8oz pkg Cream cheese
- 1 can Crushed pineapple, drained
- 1 to 2 cups Chopped pecans
- 1 large bag Coconut

Directions:

1. Mix together cream cheese, pineapple and chopped pecans. Chill.
2. Form into balls and roll in coconut.

Mexican Spread

India Landrum

Ingredients:

1 8oz pkg Cream cheese, softened
Jalapeno peppers
3 Tbsp Sour cream
Shredded lettuce
Garlic salt
Chopped tomatoes
1 4oz can Salsa
Grated cheddar cheese
Green olives, sliced
Grated Monterey Jack
Green onions, chopped
Doritos

Directions:

1. Spread cream cheese on round glass plate.
2. Spread sour cream over cream cheese.
3. Sprinkle garlic salt over sour cream.
4. Layer salsa, olives, onions, peppers, lettuce, tomatoes and grated cheese.
5. Serve with Doritos.

Oyster Bacon Wraps

Kim Carey

Ingredients:

1 can Oysters

1 1lb pkg Bacon

1 pkg Wooden toothpicks

Directions:

1. Wrap 2 or 3 oysters in bacon.
2. Run a toothpick through the oysters and bacon.
3. Grill or microwave until bacon is cooked.

Pumpkin Dip

Jo'elle Yarbrough

Ingredients:

1 8oz pkg Philadelphia cream cheese, softened

1 7oz jar Jet-Puffed marshmallow crème

½ cup Canned pumpkin

¼ tsp Ground cinnamon

¼ tsp Ground nutmeg

Directions:

1. Mix all ingredients until well blended; cover.
2. Chill for several hours.
3. Serve with assorted fruit.

Shrimp Dip

India Landrum

Ingredients:

- 1 cup Chopped celery
- 1 cup Chopped green onions
- 1 cup Mayonnaise
- 1 Tbsp Worcestershire sauce
- 2 8oz pkg Cream cheese
- 3 Tbsp Lemon juice
- 2 cans Tiny shrimp

Directions:

1. Combine all ingredients and chill for 24 hours.
2. Serve with Sociable Crackers or Cracker Quarter.

Soups

Bean-and-Ham Soup

Margaret Whieldon

Ingredients:

3 15oz cans Bush's Best Great Northern beans | 1 small Onion, diced
1 14oz can Chicken broth | 8 oz Cooked ham, cubed
2 Tbsp Butter | ¼ tsp Pepper

Directions:

1. Rinse and drain beans. Process 1/3 can of beans and half of chicken broth in a food processor until smooth. Set aside.
2. Melt butter in a Dutch oven over medium heat. Add onion, and sauté 5 minutes or until onion is tender. Add ham, and sauté 10 minutes or until lightly browned, stirring constantly.
3. Add bean puree, remaining beans, and remaining chicken broth. Bring to a boil; reduce heat, and simmer 10 minutes. Stir in pepper. Serve immediately.

Chicken-and-Bean Chili

Cristi Donahue

Ingredients:

¾ lb Skinless boneless chicken thighs, trimmed of all visible fat, cut into ¾-inch pieces

2 (14½ oz) cans Diced tomatoes with roasted garlic and onion

1 (15½ oz) can Chili beans with seasoning

2 large Green or yellow bell peppers, seeded and cut into ¾-inch pieces

1 Chipotle en adobo, chopped

1 tsp Adobo sauce

Directions:

1. Spray a nonstick Dutch oven or large saucepan with nonstick spray (preferably olive-oil spray) and set over medium-high heat. Add the chicken and cook until browned on all sides, about 6 minutes.

2. Stir in the tomatoes, chili beans, bell peppers, chipotle, and the adobe sauce.

3. Bring the chili to a simmer and cook, stirring occasionally, until the bell peppers are tender and the flavors are blended, about 12 minutes. Serve in bowls.

Chicken Chili

Dave Phlegar

Ingredients:

8 Chicken breast halves | 1 tsp Cumin
2 med Onions, diced | 1 tsp Salt
3 cloves Garlic, minced | 1 tsp Fresh black pepper
4 14oz cans Stewed tomatoes, undrained | 1 tsp Basil
2 cans Pinto or Great Northern
Beans, drained and rinsed
1 tsp Oregano
1 1/3 cup Mild salsa | 1/4 tsp Cayenne
2 tsp Chili powder | 1/4 tsp Paprika

Directions:

1. Dice chicken in 1/2" pieces.
2. Brown onion and garlic in olive oil. Remove onion and garlic and brown chicken.
3. Place tomatoes in blender; puree.
4. Return chicken, onion and garlic to pot. Add tomatoes, salsa and spices.
5. Cover and simmer 30 minutes. Add beans and simmer an additional 30 minutes.

Creamy Potato Soup

India Landrum

Ingredients:

6 slices Bacon 2 soup cans Milk
1 cup Chopped onions 1 tsp Salt
2 cups Cubed Potatoes 2 Tbsp Snipped parsley
1 cup Water
2 10½ oz cans Cream of chicken soup

Directions:

1. In a saucepan, cook bacon until crisp. Set aside.
2. Pour off all, but 3 Tbsp, bacon drippings from saucepan.
3. Add onions and brown.
4. Add potatoes and water. Cook covered for 15 minutes or until potatoes are tender.
5. Blend in chicken soup, milk and salt.
6. Heat, but DO NOT boil.
7. To serve, garnish with crisp bacon, cheese, onions and parsley.

Denise Skelton's Chili

Margaret Whieldon

Ingredients:

3 lbs Ground beef

Chopped onions

Ketchup

Garlic salt

1 Jar Ragu garden-style super mushroom sauce

Worcestershire sauce

1 lg can Tomato juice

Chili powder

Mushrooms

Directions:

1. Brown ground beef.
2. Sauté onions and mushrooms.
3. Combine all ingredients and cook in crock-pot over night.

Fruits & Veggies

Broccoli Casserole

Stephanie Wright

Ingredients:

- 1 cup Cooked rice
- 1 pkg Frozen chopped broccoli
- 1 12 oz jar Cheese whiz

Directions:

1. Preheat oven to 350°.
2. Cook broccoli according to package directions.
3. Drain broccoli and rice and place in a 13x9 casserole dish.
4. Mix in cheese whiz while hot.
5. Bake for 15 minutes.

Broccoli & Cheese Casserole

Joni Gabriel

Ingredients:

- 1 pkg Frozen broccoli
- ½ cup Mayo
- 1 cup Cooked rice
- 1 cup Shredded cheese
- 2 Eggs

Directions:

1. Preheat oven to 350°.
2. Mix all ingredients together.
3. Spread into greased casserole dish.
4. Sprinkle more cheese on top.
5. Bake for 35 minutes.

Cheddar Squash Bake

Faye Seagraves

Ingredients:

- 6 cups Thinly sliced squash, cooked, drained
- 2 Slightly beaten egg yolks
- 1 cup Dairy sour cream | 1 Tbsp Melted butter
- 2 Tbsp All-purpose flour | ¼ cup Fine dry bread crumbs
- 2 Stiffly beaten egg whites
- 1 ½ cups Shredded cheddar cheese

Directions:

1. Preheat oven to 350°.
2. Salt cooked squash.
3. Mix together egg yolks, sour cream and flour; fold in egg whites.
4. Spread the squash, egg mixture and cheese in 12 x 7 ½ x 2-inch dish.
5. Mix butter and crumbs; sprinkle over casserole.
6. Bake for 20 to 25 minutes.

Corn Casserole

Joni Gabriel

Ingredients:

- ½ cup Sugar
- 2 pkg Frozen cream corn
- 4 Tbsp Flour
- 3 Eggs
- 1 cup Milk
- Salt to taste

Directions:

1. Preheat oven to 325°.
2. Mix sugar, flour and corn.
3. In a bowl, beat eggs and add milk.
4. Add egg and milk mixture to corn. Season with salt.
5. Pour into casserole dish.
6. Bake for 60 minutes.

Cranberry Salad

Elaine Meeler

Ingredients:

- 1 can Whole cranberry sauce
- 1 lg can Crushed pineapple
- 1 can Mandarin oranges, drained
- 1 lg pack Cherry or raspberry Jell-o
- 1 cup Chopped pecans

Directions:

1. Drain the can of pineapples into a sauce pan. Heat the pineapple juice to boiling.
2. Add Jell-o to heated pineapple juice. Stir well.
3. Add cranberries, mandarin oranges, pineapple and pecans. Mix well.
4. Chill before serving.

Cranberry Salad

Marianne Scott

Ingredients:

- 1 pkg Fresh whole cranberries
- 1 cup Walnuts or pecans
- 1 Fresh orange
- 1 Fresh apple, cored
- 1½ cups Sugar
- 1 lg box Orange or strawberry Jello

Directions:

1. Finely chop all fruits and nuts in food processor.
2. In a large bowl, mix together fruits, nuts and sugar. Let stand about 1 hour.
3. Prepare 1 large box of Jello using only 3 cups of water. After Jello cools and starts to set, add to fruit mixture and pour into Jello mold or large dish.
4. Refrigerate until firm.

Crunchy Romaine Toss

India Landrum

Ingredients:

1 cup Chopped walnuts Dressing:

1 3oz pkg Ramen noodles, uncooked, broken | 1 cup Vegetable oil

4 Tbsp Unsalted butter | 1 cup Sugar

1 bunch Broccoli, coarsely chopped | ½ cup Wine vinegar

1 head Romaine lettuce, torn into pieces | 1 Tbsp Soy sauce

4 Green onions, chopped | Salt & pepper to taste

Directions:

1. Discard ramen noodle flavor packet.
2. Brown noodles and walnuts in butter. Cool on paper towels.
3. Combine walnuts and noodles in a bowl with broccoli, lettuce and onions.
4. Pour one cup of dressing over the top and toss to coat well.

Gingered Fruit Salad

India Landrum

Ingredients:

1 8oz pkg Cream cheese, softened

1/3 cup Orange juice | 3 cups Strawberries, hulled and halved

2 Tbsp Sugar | 3 Granny Smith apples, cored, chopped

½ tsp Ground ginger | 1 11oz can Mandarin oranges, drained

3 cups Green grapes, halved

Directions:

1. Combine cheese, orange juice, sugar and ginger in a small bowl; blend well.
2. Combine grapes, strawberries, apples and oranges in a large bowl.
3. Pour ginger mixture over fruit and toss gently.
4. Serve immediately.

Hash Brown Casserole

Kim Carey

Ingredients:

- 1 lb bag Shredded hash browns (thawed)
- 1 can Cream of mushroom soup
- 1 can Cream of chicken soup
- 1 8oz container Sour cream
- 1 stick Melted butter
- 1 Small chopped onion
- 1 16oz bag Shredded cheese
- ¼ cup Bacon bits

Directions:

1. Preheat oven to 350°.
2. In a large bowl, mix all ingredients, using only half of the cheese.
3. Bake for 35 minutes.
4. Remove casserole from oven and top with remaining cheese.
5. Bake for 10 minutes.

Mandarin Orange Salad

Shannon Gailey

Ingredients:

8 oz Cottage cheese

1 box Orange jello

12 oz Cool Whip

½ cup Chopped pecans

1-15 oz can Mandarin orange slices

1-8 oz can Pineapple

Directions:

1. Combine all ingredients in a large mixing bowl.
2. Chill and serve.

Maple Mashed Sweet Potatoes

Herbert Adams

Ingredients:

4 lb Sweet potatoes, peeled and cubed

3 Gala apples, peeled and cubed

6 Tbsp Butter

¼ cup Heavy whipping cream

½ cup Maple syrup

Directions:

1. Boil water in a large pot.
2. Add sweet potatoes and apples. Boil until tender.
3. In a small sauce pan, heat butter and cream.
4. Drain potatoes and apples; mash. Mix in butter, cream and maple syrup.

Potato Salad

Kristy Cawthon

Ingredients:

4 lbs Red potatoes 2 Eggs
1 sm jar Pimentos 1 sm Chopped onion
3 Tbsp Sweet relish 1 Tbsp Mustard
3 Tbsp Mayonnaise

Directions:

1. Peel and cube potatoes; boil until soft.
2. Boil eggs; peel and dice.
3. Drain potatoes. Mix all ingredients together. Add pepper to taste.
4. Keep refrigerated until ready to serve.

Rene's Coleslaw

Tammy Cheek

Ingredients:

5 cups Shredded cabbage

Dressing:

½ cup Almonds, toasted | ½ cup Mayonnaise

1½ cups Dried cranberries | 1 Tbsp Sweet pickle relish

½ cup Diced celery | 1 Tbsp Honey mustard

½ cup Chopped green onions | 1 Tbsp Honey

½ cup Chopped green bell pepper

Salt and pepper

Directions:

1. Combine the cabbage, almonds, cranberries, celery, green onions, and green bell pepper in a large plastic bowl with a snap-on lid.
2. Combine all of the dressing ingredients, adding salt and pepper to taste, and refrigerate until ready to serve.
3. Pour the dressing on just before serving. Stir well.

Southwestern Cornbread Salad

Margaret Whieldon

Ingredients:

1 6oz pkg Mexican cornbread mix | 1 1oz pack Buttermilk Ranch salad dressing mix
1 small head Romaine lettuce,shredded | 2 large Tomatoes, chopped
1 15oz can Black beans, rinsed and drained | 1 15oz can Whole kernel corn with red
and green peppers, drained | 1 8oz pkg Shredded Mexican four-cheese blend
6 Bacon slices, cooked and drained | 5 Green onions, chopped

Directions:

1. Prepare cornbread according to package directions; cool and crumble. Set aside.
2. Prepare salad dressing according to package directions.
3. Layer a large bowl with half each of cornbread, lettuce, tomatoes, beans, corn, cheese, bacon, and onions; spoon half of dressing evenly over top.
4. Repeat layers with remaining ingredients and dressing; cover and chill for 2 hours.

Squash Casserole

Lacey Paul

Ingredients:

6 cups Yellow and Zucchini squash, diced | ½ cup Sour Cream
Vegetable oil | 1 cup Grated Cheddar Cheese
1 large Onion, chopped | 4 Tbsp Butter
1 cup Crushed butter crackers (Ritz)

Directions:

1. Preheat oven to 350°.
2. Saute the squash in a little vegetable oil over medium-low heat until it has completely broken down, about 15 to 20 minutes. Squeeze excess moisture from the squash. Set aside.
3. In a medium size skillet, sauté the onion in butter for 5 minutes. Remove from pan and mix all ingredients together except cracker crumbs.
4. Pour mixture into a buttered casserole dish and top with cracker crumbs.
5. Bake for 25 to 30 minutes.

Strawberry Pretzel Salad

Janet Bischoff

Ingredients:

2 cups Crushed pretzels | 1 8oz Cool Whip
1 cup Pecans | 1 8oz Cream cheese
1 cup Sugar | 1 lg box Jello
3 Tbsp Sugar | 1 lg pkg Strawberries
1 stick Butter
2 Tbsp Lemon juice

Directions:

1. Preheat oven to 350°.
2. Combine pretzels, pecans, butter, and 3 Tbsp of sugar.
3. Press into a 9 x 13 dish and bake for 10 minutes.
4. Mix Cool Whip, cream cheese, sugar and lemon juice.
5. When crust is cool, spread cream cheese mixture on top.
6. Mix Jello according to directions on box. Let cool and add strawberries.
7. Pour over cream cheese mixture. Refrigerate and let set.

Sweet Potato Casserole

Sandi Riddling

Ingredients:

3 cups Sweet potatoes Glaze:

1 cup Sugar | 1 tsp Vanilla

½ tsp Salt | 3 tsp Butter

2 Eggs | 1 cup Brown sugar

1 ½ tsp Butter | ½ cup Sugar

½ cup Milk | 1 cup Pecans

Directions:

1. Preheat oven to 350°.
2. Mix together sweet potatoes, sugar, salt, eggs, butter and milk.
3. Spread into casserole dish and bake for 20 minutes.
4. In a bowl, combine all glaze ingredients.
5. Remove casserole from oven and pour glaze over the top.
6. Cook for 10 to 15 minutes.

Traditional Potato Salad

Mary Cartey

Ingredients:

3(1 ½ lb) Medium potatoes ½ tsp Salt
1 Tbsp Cider vinegar ½ tsp Celery seed
1 tsp Sugar ¾ cup Mayonnaise
½ cup Chopped celery 2 Hard-boiled eggs, chopped
1/3 cup Chopped onion
¼ cup Chopped stuffed olives

Directions:

1. Boil potatoes until tender.
2. Peel and cube potatoes; place in medium bowl.
3. Sprinkle with vinegar and sugar.
4. Add celery, onion, olives, salt and celery seed; fold in mayonnaise and eggs.
5. Cover and refrigerate for at least 1 hour.

Twice Baked Potato Casserole

Jennifer Rudd

Ingredients:

8-10 Baking potatoes | 8 oz Sour cream
2-3 cups Mozzarella and cheddar cheese, mixed 1 stick Butter
1 ½ cup Crumbled bacon Salt and pepper

Directions:

1. Preheat oven to 350°.
2. Bake potatoes until well done. While hot, chop and add butter and sour cream.
3. Whip together (with skins) until most of the chunks are smooth.
4. Stir in 1 cup crumbled bacon and 1 ½ cup shredded mozzarella and cheddar cheeses.
5. Spread in casserole dish and top with remaining cheese and bacon.
6. Bake until cheese is melted and casserole is heated all the way through.

Meat

Chicken Bake

Holly Jackson

Ingredients:

4 tsp Butter | 2/3 cup Evaporated milk

½ Chopped onion | 2 cups Cubed chicken

Pepper to taste | ½ cup Shredded cheddar cheese

½ tsp Salt | 2 cups Boiled rice

1 4oz can Sliced mushrooms | ½ cup Chopped water chestnuts

1 can Cream of chicken | 1 can Cream of mushroom

Directions:

1. Preheat oven at 350°.
2. Mix all ingredients together.
3. Place mixture in a casserole dish.
4. Bake for 30 minutes.
5. Remove casserole from oven and sprinkle with shredded cheese.
6. Return casserole to oven and bake until cheese is melted.

Chicken Casserole

Kim Golden

Ingredients:

- 2 cups Fully cooked chicken, shredded
- 1 8 oz tub Sour cream
- 1 can Campbell's cream of chicken
- 2 packs Ritz crackers, crumbled
- 3 Tbsp Butter

Directions:

1. Preheat oven at 350°.
2. Spread chicken evenly in bottom of casserole dish.
3. Mix sour cream and cream of chicken together and pour over chicken.
4. Sprinkle crumbled crackers on top. Pour butter evenly across crackers.
5. Bake for 20 minutes or until crackers brown.

Deer Burger Casserole

Jo'elle Yarbrough

Ingredients:

2 cups Macaroni

1 ½ lbs Deer burger

1 can Cream of mushroom soup

1 lb Mild cheddar cheese

Salt and pepper to taste

Directions:

1. Preheat oven to 275°.
2. Boil macaroni until tender.
3. In a skillet, brown meat and drain.
4. Spread macaroni in bottom of a 2 quart baking dish.
5. Add meat on top of macaroni.
6. Spread soup over meat and top with cheese.
7. Bake until cheese is melted and bubbly.

Easy Lasagna

Kim Carey

Ingredients:

1 pkg Lasagna noodles (10)

1 8oz cup Creamed cottage cheese | 1 tsp Garlic salt

1 8oz cup Sour cream | ½ tsp Oregano

1 lb Ground meat, browned Dash Pepper

½ cup Chopped onion | 1 large Ragu sauce

2 cups Tomato sauce | ¾ cup Shredded cheddar & mozzarella cheese

Directions:

1. Cook noodles, drain and return to pot.
2. Brown meat with onions. Add oregano, garlic salt and pepper.
3. Mix in Ragu sauce and tomato sauce.
4. Coat noodles with cottage cheese and sour cream.
5. Layer noodles and sauce in a baking dish.
6. Bake for 45 minutes at 350°. During last 10 minutes of baking add cheese on top of the lasagna.

Pizza Chicken

Susan Auckland

Ingredients:

- 6 Boneless, skinless chicken breast halves
- 1 med jar Pizza sauce
- 10-12 oz Mozzarella cheese

Directions:

1. Preheat oven to 350°.
2. In a skillet, brown chicken on both sides.
3. Arrange chicken in a single layer in a baking dish.
4. Pour sauce over chicken.
5. Bake for 50 minutes.
6. Remove from oven, sprinkle cheese on top and bake for approximately 10 minutes.

Dessert

Apple Cake

Faye Seagraves

Ingredients:

3 cups Flour | 1¼ cups Wesson oil
2 cups Sugar | 2 Eggs, well beaten
1 tsp Soda | 2 tsp Vanilla
½ tsp Salt | 3 cups Apples, cut in ¼ cubes
1 tsp Cinnamon | 1 cup Nuts

Directions:

1. Preheat oven to 325°.
2. Sift together flour, sugar, soda, salt and cinnamon.
3. Add Wesson oil.
4. Add eggs, vanilla, apples and nuts.
5. Grease and flour pan. Bake for 1½ hours.
6. Cool before removing from pan and serving.

NOTE: Do not mix with mixer.

Butterfinger Cake

Rebekah Hammond

Ingredients:

- 1 box Chocolate or vanilla cake mix + cake mix ingredients
- 1 jar Caramel Sundae topping
- 1 can Eagle Brand sweetened condensed milk
- 1 8oz tub Cool Whip
- 2 bars Butterfinger

Directions:

1. Bake cake according to directions on box.
2. While cake is baking, stir milk and sundae topping until well blended.
3. Immediately after removing cake from oven, use a straw to poke holes in cake.
4. Pour mixture on top of hot cake so the cake will soak up the mixture; cool.
5. Combine 8 oz. Cool Whip with 1 crumbled Butterfinger bar.
6. Smooth Cool Whip mixture over top of cooled cake.
7. Crumble remaining Butterfinger bar over top of Cool Whip. Serve cold.

Banana Oatmeal Cookies

Susan Auckland

Ingredients:

1½ cups Flour | 1 cup Mashed bananas

1 tsp Salt | 1 tsp Vanilla

½ tsp Baking soda | 1½ cups Oatmeal

½ tsp Nutmeg | ½ cup Chopped nuts

¾ tsp Cinnamon | 1 Egg

¾ cup Margarine | 1 cup Sugar

Directions:

1. Preheat oven to 400°.
2. Sift flour, salt, soda, nutmeg and cinnamon; set aside.
3. Beat butter, sugar and egg until light and fluffy.
4. Beat in bananas and vanilla until smooth.
5. Gradually stir in flour mixture, oats and nuts.
6. Refrigerate for 30 minutes.
7. Drop by teaspoon 2 inches apart on greased cookie sheet; bake 12 to 15 minutes.

Banana Pudding

Cathy Clark

Ingredients:

½ cup Sugar Dash Salt

1/3 cup Flour 2 Eggs

½ tsp Vanilla 2½ cups Milk

4-5 Ripe bananas, sliced 1 box Nilla Wafers

Directions:

1. Mix sugar, flour, salt, milk and eggs in the top of a double boiler. Cook, uncovered, over boiling water 10-12 minutes or until thickened, stirring constantly.
2. Remove from heat and add vanilla.
3. Layer wafers, sliced bananas and pudding in a 1 ½-quart baking dish and finish with remaining wafers on top.

Cheesecake Brownies

Deesha Hagwood

Ingredients:

1 box Chocolate cake mix

4 Eggs

1 stick Melted butter

1 lb box Powdered sugar

1 8oz pkg Philadelphia cream cheese

1 tsp Vanilla

Directions:

1. Preheat oven to 325°.
2. Combine cake mix, butter and 1 egg together and spread in bottom of pan.
3. In a bowl, beat cream cheese until finely whipped and add 1 egg at a time until all 3 remaining eggs are used.
4. Add powdered sugar and vanilla to cheese mixture. Mix until well blended.
5. Pour cheese mixture over cake mixture.
6. Bake for 50 minutes.

Chocolate Pecan Pie

Ruth Weaver

Ingredients:

- 1 pkg Semi-sweet baking chocolate | 1 tsp Vanilla
- 1 Refrigerated pie crust | ¼ cup Packed light brown sugar
- 2 Tbsp Butter | 1 cup Karo light corn syrup
- 3 Eggs, slightly beaten | 1½ cups Pecan halves

Directions:

1. Preheat oven to 350°.
2. Coarsely chop 4 squares of the chocolate and set aside. Microwave remaining 4 squares of chocolate and butter in large microwavable bowl on high 1 to 2 minutes or until butter is melted. Stir until chocolate is completely melted.
3. Line 9" pie plate as directed on package of pie crust. Brush bottom of pie crust with small amount of beaten egg. Stir sugar, corn syrup, eggs and vanilla into chocolate mixture until well blended. Stir in pecans and chopped chocolate. Pour into pie crust.
4. Bake 55 minutes or until inserted knife comes out clean. Cool.

Cream Cheese Brownie Delight

Sandi Riddling

Ingredients:

1 pkg Brownie mix | 2 pkg Cream cheese

2 Eggs | 1 tub Vanilla frosting

3 tsp Water | 1 can Strawberry pie filling (or your favorite topping)

½ cup Vegetable oil

Directions:

1. Follow the directions on the brownie mix box and bake at required temperature and time. Allow to cool for 30 minutes.
2. Soften two packages of cream cheese. Mix cream cheese and vanilla frosting. Blend with mixer until it reaches a butter-like consistency. Spread mixture evenly on cooled brownies.
3. Top with your favorite topping.
4. Refrigerate for at least one hour prior to serving.

Cream Cheese Pound Cake

Mary Zimmerman

Ingredients:

3 sticks Margarine, softened

3 cups Sugar

1 8oz pkg Cream cheese

6 Eggs

3 cups Plain flour

1½ tsp Vanilla

Directions:

1. Preheat oven to 300°.
2. Cream margarine, sugar and cream cheese together.
3. Alternate adding eggs and flour to the mixture.
4. Add vanilla.
5. Pour into a greased and floured tube pan or 2 loaf pans.
6. Bake for 1½ hours.

Easy Dessert Cake

Susan Auckland

Ingredients:

- 1 box Yellow cake mix
- 1 to 2 cans Pie filling (any flavor)
- 1 Cool Whip

Directions:

1. Prepare cake mix according to directions on the box. Bake in a 9 x 13 pan.
2. Spread pie filling over cake just before serving.
3. Spread Cool Whip over the top of the pie.

Easy & Tasty Pumpkin Pie

Rebekah Blanton

Ingredients:

$\frac{3}{4}$ cup Sugar | $\frac{1}{2}$ tsp Salt

1 tsp Cinnamon | $\frac{1}{2}$ tsp Ginger

$\frac{1}{4}$ tsp Ground cloves | 1 tsp Vanilla extract

2 large Eggs | 1 15 oz can Libby's 100% pure pumpkin

1 5 oz can Carnation evaporated milk

1 9" Deep dish pie shell

Directions:

1. Preheat oven to 425°F.
2. Mix sugar, salt, cinnamon, ginger and cloves in a small bowl. Beat eggs in a large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.
3. Pour into pie shell.
4. Bake for 15 minutes. Reduce temperature to 350°; bake 40-50 minutes or until knife inserted near center comes out clean. Let cool for 2 hours.

Mounds Bars

Susan Auckland

Ingredients:

Crust:

- 2 cups Crushed graham crackers
- ¼ cup Powdered sugar
- ½ cup Melted butter

Filling:

- 1 can Sweetened condensed milk
- 2 cups Flake coconut
- 1 tsp Vanilla
- Chocolate chips

Directions:

1. Preheat oven to 350°.
2. Mix crust ingredients and pat in bottom of 9 x 13 pan.
3. Bake for 10 minutes.
4. In a bowl, combine filling ingredients and pour over crust.
5. Bake for another 10 minutes.
6. Add chocolate chips over the top. Cool. Cut into bars.

Ooey Gooney Bars

Erin McElroy

Ingredients:

1 box Duncan Hines yellow cake mix

3 Eggs

1 stick Melted butter

1 box Confectioners sugar

1 8oz pkg Philadelphia cream cheese

½ - 1 cup Chopped pecans or chocolate chips (Optional)

Directions:

1. Preheat oven to 350°.
2. Combine cake mix, butter and 1 egg together. Add pecans or chocolate chips if desired and press mixture into ungreased 9 x 13 pan.
3. In a bowl, combine Confectioners sugar, 2 eggs and cream cheese.
4. Pour cheese mixture over cake mixture.
5. Bake for 35-40 minutes.

Pebbles Bars

Jo'elle Yarbrough

Ingredients:

1 stick Butter

$\frac{3}{4}$ cup Creamy peanut butter

1 10½ oz pkg Miniature marshmallows

5 cups Cocoa Pebbles cereal

Directions:

1. Microwave butter and peanut butter in large microwavable bowl for 1 minute or until butter is melted; stir until well blended.
2. Add marshmallows; mix to coat.
3. Microwave 1 minute or until marshmallows are completely melted.
4. Add cereal and mix well.
5. Press mixture firmly into a lightly greased baking pan.
6. Refrigerate 1 hour.
7. Cut into bars before serving.

Punchbowl Cake

Rebekah Hammond

Ingredients:

1 box Yellow cake mix
2 boxes Instant vanilla pudding mix | 1 lg Cool Whip
2 lg cans Crushed pineapple | 1 pkg Chopped nuts
1 lg can Cherry pie filling | 1 jar Cherries

Directions:

1. Prepare cake mix as instructed on the box and bake in 2 9-inch pans.
2. Crumble one layer of cake into bottom of glass punchbowl.
3. Prepare pudding as directed. Pour and smooth half of pudding on top of first layer.
4. Crumble remaining layer of cake. Pour and smooth remaining pudding.
5. Drain pineapple and add on top of layers.
6. Smooth cherry pie filling on top of pineapple.
7. Spread Cool Whip on top of filling.
8. Top with chopped nuts and cherries.

Sweet Potato Pie

Felicia Huff

Ingredients:

4 Sweet potatoes | 1 cup Milk
2 lg Graham cracker pie crusts | 1 stick Butter
1 Tbsp Cinnamon | 4 Eggs
2 Tbsp Vanilla flavor | ¼ cup Flour
2 cups Sugar

Directions:

1. Preheat oven to 300°.
2. Boil sweet potatoes (unpeeled) in 4 cups of water until you are able to stick fork completely through. Drain potatoes. You should be able to peel them with a fork.
3. Add other ingredients and blend until smooth.
4. Pour mixture into pie crusts.
5. Bake for approximately 45 minutes or until firm.
6. Garnishing with nuts or whipped cream is optional.

Turtle Dessert

Susan Auckland

Ingredients:

17 Ice cream sandwiches | 12 oz Frozen whipped topping
1 12 oz jar Caramel topping | $\frac{3}{4}$ cup Hot fudge topping, heated
1 $\frac{1}{4}$ cups Chopped pecans, toasted

Directions:

1. Place $8\frac{1}{2}$ ice cream sandwiches in a 13x9 inch baking dish.
2. Spread evenly with caramel topping and sprinkle with 1 cup of pecans.
3. Top with 2 cups of whipped topping. Top with remaining ice cream sandwiches.
4. Spread remaining whipped topping evenly over sandwiches.
5. Sprinkle with remaining $\frac{1}{4}$ cup of pecans.
6. Cover and freeze at least 2 hours. Let stand 5 minutes before serving. Cut into squares and drizzle with fudge topping.

Happy Cooking!

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