

Recipies Submitted by SCC Members

Anyone wishing to submit a recipe, send to Carmella at <mailto:Treasurer@suffolkcommitteeforcamping.org>

Pumpkin Muffins (Wanda Dunham)

Ingredients:

- 4 eggs
- 1 ½ cups cooking oil
- 2 tsp baking powder
- 2 cups raisins
- 2 tsp baking soda
- 2 cups sugar
- 1 14-oz can pumpkin
- 3 cups flour
- 1 tsp salt
- 1 tbs cinnamon

Directions:

1. Beat eggs slightly.
2. Add sugar, oil and pumpkin.
3. Measure dry ingredients and sift over creamed mixture.
4. Blend and stir in raisins.
5. Bake at 400° for 18 minutes.

Makes 2 ½ dozen

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Christine's Peanut Butter Cookies (Mary Marino)

Ingredients:

- ½ cup butter
- ½ cup peanut butter
- ½ cup sugar
- ½ cup brown sugar
- 1 egg
- ½ tsp vanilla
- 1 ¼ cup flour
- ¾ tsp baking soda
- ¼ tsp salt

Directions:

1. Cream together first six items.
2. Add flour, baking soda and salt
3. Shape into 1-inch balls.
4. Roll in sugar.
5. Place 2 inches apart on ungreased baking pan.
6. Crisscross with fork.
7. Bake at 375° for 10 minutes.

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Cheesecake (Angela Preuss)

Ingredients:

- 4 Pkgs. Philadelphia cream cheese
- 1 ½ cups sugar
- 1 16-oz Breakstone sour cream
- ¼ stick sweet butter
- 2 tbs cornstarch
- 1 tsp fresh lemon juice
- 1 tsp vanilla
- 5 large eggs

Directions:

IMPORTANT—all ingredients must be at room temperature for a smooth creamy cheesecake.

1. In a large mixing bowl, beat cream cheese with sugar.
2. Add sour cream, butter, cornstarch, lemon juice and vanilla.
3. Add eggs one at a time.
4. Put in 10-inch spring form pan
5. **Important**—put spring form pan in large roasting pan filled half way up the side with water.
6. Bake at 375° for 1 hour.
7. Test center for cheesecake to be done.
8. Cook longer if needed.
9. Remove pan from water. Let cool, refrigerate.

Cake is better if made a few days in advance.

This cheesecake will keep in the refrigerator for a long time and freezes well.

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Traditional New Orlean's Bread Pudding (Jeff & Joleen)

Ingredients:

- 10 oz French bread
- 1 cup coconut shredded
- 1 cup pecans chopped
- 1 cup raisins
- 1 tbs fresh cinnamon grated
- 1 tbs fresh nutmeg grated
- 3 eggs
- 4 cups milk
- 2 tbs vanilla
- 1 ¼ cups sugar

Directions:

1. Tear the French bread into medium size chunks and toss into a large mixing bowl along with the coconut, pecans, raisins, cinnamon and nutmeg.
2. In a separate bowl, lightly beat the eggs with the milk and vanilla.
3. Add the sugar and stir until dissolved.
4. Pour the egg and milk mixture into the bowl with the dry ingredients and mix lightly with your fingers so that the mixture is moist, but not soupy.
5. Allow this to soak for 30 minutes.
6. Butter a 9 x 12 inch baking dish.
7. Pour the pudding mixture into the buttered dish.
8. Place in center of unheated oven.
9. Set oven for 350° and bake until the top of the pudding is golden brown. About 1 ¼ hours.
10. Remove and cool for 30 minutes.

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Crumb Cake (Angela Preuss)

Ingredients:

- 1 box Duncan Hines Butter Rich cake mix
- $\frac{2}{3}$ cup oil
- 4 eggs
- $\frac{2}{3}$ cup milk

Crumb Topping

- 2 sticks margarine melted
- 1 stick butter melted
- 4 cups flour
- $\frac{2}{3}$ cup brown sugar
- $\frac{2}{3}$ cup white sugar
- 1 tsp cinnamon
- 1 tsp vanilla

Directions:

1. Mix cake mix with oil, eggs and milk.
2. Put in greased jelly roll pan.
3. Bake at 350° for 20 minutes.
4. Take out of oven and cool slightly.
5. Mix all ingredients for crumbs and place on top of cake.
6. Bake at 350° for another 20 minutes.
7. Cool and sprinkle with confectionary sugar.

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Phil's Best Ever Chocolate Oatmeal Cookies (Mary Marino)

Ingredients:

A

- 1 $\frac{3}{4}$ cups shortening (Crisco)
- $\frac{1}{2}$ cup sugar
- 1 cup firmly packed brown sugar
- $\frac{1}{4}$ cup water
- 1 tsp vanilla
- 1 egg

B

- 1 tsp salt
- $\frac{1}{2}$ tsp baking soda
- 1 cup flour

C

- 3 cups old fashion oats (not quick oats)
- $\frac{1}{2}$ bag (12 oz) chocolate chips

Directions:

1. Combine ingredients in A and mix well.
2. Add ingredients in B and mix well again.
3. Add C and mix well again.
4. Drop on greased cookie sheet with a teaspoon.
5. Bake 10-12 minutes at 350°.
6. Be careful not to over bake.

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Crumb Cake (Bill & Mary Johnson)

Ingredients:

- 1 box yellow cake mix (no pudding)
- 1 extra egg (more than what is on the cake mix box)

Topping

- $\frac{3}{4}$ to 1 lb margarine
- 4 cups flour
- 1 $\frac{1}{2}$ cups sugar
- 3 tsp vanilla
- 3 tsp cinnamon

Directions:

1. Follow the directions on the cake mix box except for adding the extra egg.
2. Bake cake mix for 20 minutes.
3. Blend topping mixture in pastry blender.
4. Place crumbs on cake.
5. Bake another 20 minutes for more, if needed.
6. When cool, sprinkle with confectioner's sugar.

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One Pan Fruit & Cake (Betty Green)

Ingredients:

- 1 pkg (18.25 oz) devils food cake
- ¼ cup vegetable oil
- 2 eggs
- ½ cup water
- 1 20-23 oz can cherry pie filling

Directions:

1. Preheat oven to 350°.
2. Pour oil in 13 x 9 inch pan, tilting to cover entire bottom.
3. Mix cake mix, eggs and water stirring with a fork until blended. (about 2 minutes)
4. Spread batter evenly into pan.
5. Spoon pie filling into batter.
6. Use a fork to fold into batter just enough to create a marbled effect.
7. Bake 35-40 minutes.
8. Toothpick should come out clean when inserted in middle of cake.
9. Cool cake then sprinkle with powdered sugar before serving.

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Peanut Butter & Jelly Cheesecake (Phil Marino)

Ingredients:

- 1 cup graham cracker crumbs
- 3 tbs sugar
- 2 tbs melted butter
- 2 8-oz pkgs cream cheese softened
- 1 cup sugar
- 1/3 cup crunchy peanut butter
- 3 tbs flour
- 4 eggs
- 1/2 cup milk
- 1/2 cup any flavor fruit jam

Directions:

1. Preheat oven to 325°.
2. In medium bowl, combine graham cracker crumbs, 3 tbs sugar and butter.
3. Mix well and press into bottom of a 9-inch spring form pan.
4. Bake in preheated oven for 10 minutes.
5. Remove from oven and allow to cool.
6. In large bowl, beat cream cheese, 1 cup sugar, peanut butter and flour together until smooth.
7. Mix in eggs one at a time.
8. Blend in milk.
9. Pour batter into prepared crust.
10. Bake in preheated oven for 10 minutes.
11. Reduce oven temperature to 250° and continue to bake for 40 minutes.
12. Let cool to room temperature, then refrigerate for at least 4 hours before removing from pan.
13. Stir jam until smooth and drizzle over cake in lattice design.

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Apple Macaroon (Nancy Horton)

Ingredients:

- 6-8 apples pealed and thinly sliced
- Sprinkle of cinnamon and sugar
- 1 cup flour
- 1 cup sugar
- 1 egg
- 4 tbs butter or margarine

Directions:

1. Preheat oven to 350°
2. Grease 9-inch pie plate.
3. Sprinkle apples with cinnamon and sugar.
4. Fill pie plate to rim with apples.
5. Mix flour, sugar, egg and butter. Sprinkle mixture on top of apples.
6. Bake 45 minutes or until golden brown.