

Now that Thanksgiving is behind us and we need a break from turkey and leftovers, it's time for some new comfort foods to change up the weekly menu.

ALSO - It's not too late to send in your recipes for a chance to win a Darlene Dixon cookbook prize package!

Submit your recipe and register to win at: clickit.entries@gmail.com

(All submissions will be entered into the drawing and need to be received by Dec. 18, 2023. Please include: Name and phone number/email address. Winner will be announced and contacted. We do not ship the prizes, but are available for pick up Mon.-Thurs., 8:30 a.m. - 4 p.m.)

Pancake Bread

Level: Easy

Total: 3 hr 10 min

Yield: 8 to 10 servings

Pinch ground cinnamon
9 T. unsalted butter, at room temperature, plus more for serving
2 C. plus 2 T. all-purpose flour
1 C. plus 2 T. packed dark brown sugar
salt
1 tsp. baking soda
1/2 tsp. baking powder
1 C. sour cream
2/3 C. pure maple syrup, plus more for serving
2 tsp. pure vanilla extract
2 lg. eggs

Position an oven rack in the center of the oven and preheat to 350° F. Thoroughly grease a 9-by-5-inch loaf pan with nonstick spray, then line with parchment, leaving a 2-inch overhang on the 2 long sides of the pan. Grease the parchment with nonstick spray.

Using the tines of a fork, smash the cinnamon, 1 T. butter, 2 T. flour, 2 T. brown sugar and a pinch of salt together in a small bowl until combined and buttery clumps form. Set aside until ready to bake.

Whisk together the baking soda, baking powder, remaining 2 C. flour and 1 tsp. salt in a medium bowl until combined. Whisk together the sour cream, maple syrup and vanilla in a small bowl until completely combined and no lumps of sour cream remain. Beat the remaining 8 T. butter in a large bowl with an electric mixer on medium-high speed until light and creamy, about 3 minutes. Gradually add the remaining 1 C. brown sugar and beat until light and fluffy, 3 minutes more. Add the eggs one at a time, beating until fully incorporated after each addition; continue to beat until the mixture is light and fluffy, about 1 minute more. Reduce the speed to low. Add the dry ingredients in 3 additions, alternating with the sour cream mixture in 2 additions, beginning and ending with the dry ingredients. Scrape the batter into the prepared loaf pan and smooth the top. Sprinkle with the reserved crumb mixture.

Bake until the top is brown and a tester inserted in the center comes out clean, 1 hour to 1 hour 10 minutes. Transfer the pan to a wire rack and let the bread cool in the pan for 30 minutes. Run a paring knife around the sides to loosen and use the parchment overhang to carefully lift the bread out of the pan. Let sit on the rack until cooled, about 1 hour more. Serve with softened butter and a drizzle of maple syrup.

Slow-Cooker Chai Tea

15 slices fresh gingerroot (about 3 oz.)
3 cinnamon sticks (3 inches)
25 whole cloves
15 cardamom pods, lightly crushed
3 whole peppercorns
3-1/2 quarts water
8 black tea bags
1 can (14 oz.) sweetened condensed milk

Place first 5 ingredients on a double thickness of cheesecloth. Gather corners of cloth to enclose seasonings; tie securely with string. Place spice bag in water in a 5- or 6-qt. slow cooker. Cook, covered, on low 8 hours. Discard spice bag.

Add tea bags; steep, covered, 3-5 minutes according to taste. Discard tea bags. Stir in milk; heat through. Serve warm.

One-Skillet Hearty Chili and Cornbread

Prep Time: 10 mins

Cook Time: 35 mins

Total Time: 45 mins Servings: 8

Chili:

1 lb. ground beef
1/2 lg onion, diced
1 (15.5 oz.) can kidney beans, rinsed and drained
1 (15.5 oz.) can black beans, rinsed and drained
1 (15 oz.) can tomato sauce
1 (15 oz) can water
2 T. chili powder
1 T. brown sugar

1 T. ground cumin
1 tsp. unsweetened cocoa powder
1/2 tsp. salt
1/2 tsp. dried oregano
1/2 tsp. garlic powder
1/2 tsp. onion powder
1/4 tsp. cayenne pepper
1/4 tsp. ground black pepper
1/4 tsp. ground paprika

Cornbread:

3/4 C. all-purpose flour
5 T. cornmeal
1/4 C. white sugar
2 tsp. baking powder
1/2 tsp. salt
1/2 C. milk
1 large egg, lightly beaten
2 T. salted butter, softened
1/4 tsp. vanilla extract

Preheat the oven to 400° F.

Preheat a 12-inch oven-safe skillet over medium-high heat, rotating occasionally, until hot, 5 to 8 minutes. Add ground beef and onion; cook and stir until meat is browned and onion is soft, 5 to 7 minutes. Drain grease.

Reduce heat to medium and add kidney beans, black beans, tomato sauce, water, chili powder, brown sugar, cumin, cocoa powder, salt, oregano, garlic powder, onion powder, cayenne pepper, black pepper, and paprika. Bring to a simmer and cook until heated through, about 5 minutes.

While the chili is heating, whisk flour, cornmeal, sugar, baking powder, and salt for together in a small bowl. Mix in milk, egg, butter, and vanilla extract. Dollop cornbread mixture over top of chili.

Bake in the preheated oven until cornbread is crisp and golden brown, about 20 minutes.

White Chicken Enchilada Slow-Cooker Casserole

Prep Time: 30 mins

Cook Time: 4 hrs

Total Time: 4 hrs 30 mins

Servings: 10

12 boneless, skinless chicken thighs*
1 (26 oz.) can condensed cream of chicken soup
2 cloves garlic, chopped
1 (16 oz.) container sour cream
1 (7 oz.) can diced green chile peppers
15 flour tortillas
3-1/2 C. shredded Monterey Jack cheese
1 (10 z. can) sliced black olives
1 bunch chives for garnish
black pepper to taste

Place chicken in a pot, cover with water, and bring to a boil over high heat. Continue to boil until the chicken is done, about 10 minutes. Drain, allow chicken to cool, and cut into small pieces.

Place chicken pieces in a large bowl. Stir in soup, garlic, sour cream, and green chiles.

Spray the inside of slow cooker lightly with non-stick cooking spray.

Tear tortillas into pieces, and arrange half of the pieces in one overlapping layer across the bottom of the slow cooker. Arrange half of the chicken, half of the soup, and half of the cheese on top. Repeat with remaining tortillas, chicken, soup, and cheese. Top with black olives.

Cook on Low setting for 3 to 4 hours. Top with chives.

***Optional:** Can use 5-6 boneless, skinless chicken breast halves instead of thighs.

Copycat Lofthouse Cookies® at Home

6 C. all-purpose flour
1 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
1 C. unsalted butter, at room temperature
2 C. granulated sugar
3 eggs
1 tsp. vanilla extract
1-1/2 C. full-fat sour cream

For the frosting:

1 C. unsalted butter, at room temperature
1 tsp. vanilla extract
4 C. confectioners' sugar
salt
4 T. heavy whipping cream
Food coloring
Colorful sprinkles

In a medium bowl whisk together the flour, baking soda, baking powder and salt. Set aside.

In the bowl of a stand mixer with the paddle attachment, cream together the butter and granulated sugar at medium speed until light and fluffy, about 3-4 minutes. Scrape down the sides of the bowl with a rubber spatula as needed.

Add the eggs, one at a time, beating until each is incorporated.

Add the vanilla and sour cream and beat at low speed until just combined.

Add in the dry ingredients and beat at low speed until just combined, scraping down the bowl as needed. Dough will be slightly sticky.

Divide the dough into two sections and flatten into rectangles about 1-1/2 inches thick, then wrap with plastic wrap. Chill in the refrigerator overnight or at least two hours until firm. Don't skip this step—it's important to chill cookie dough.

Preheat the oven to 425°F. Line large baking sheets with parchment paper and set aside.

Flour the countertop and the top of the dough. With a rolling pin, roll the dough out to 1/4-inch thickness. Using a 3-inch round cookie cutter, cut out circles and transfer to a baking sheet.

Alternatively, divide the dough into equal parts, around the size of golf balls. Place the dough balls onto the baking sheet and flatten slightly.

Bake for 7 minutes, until pale golden. Immediately transfer cookies to a wire rack to cool. Cool cookies completely before frosting.

Make the frosting: In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and vanilla. Slowly beat in the powdered sugar and a pinch of salt.

Once smooth and creamy, add in heavy cream, 1 T. at a time until you reach the desired consistency. Beat at medium-high speed for 1-2 minutes until light and fluffy. If desired, add food coloring and beat until combined.

Once cookies are completely cooled, frost and add sprinkles. You can also try different edible decorations!

Allow the frosting to set before storing. In an airtight container, gently place the cookies and divide layers with waxed paper. You can also store cookies in a single layer in a zip-close bag. Cookies will last for 1 week if stored properly. You can also freeze the cookies, thawing them in the refrigerator when needed.

Baked Apple Pie Enchiladas

1 (21 oz.) can apple pie filling
6 (8 inch) flour tortillas
1 tsp. ground cinnamon
1/2 C. butter
1/2 C. white sugar
1/2 C. brown sugar
1/2 C. water

Preheat oven to 350°F. Butter a 9 x 13 inch baking dish.

If necessary, soften the tortillas in a microwave to make them easier for rolling.

Sprinkle 1/4 C. of the pie filling onto each tortilla. Place the tortillas seam-side down in a greased baking pan.

Bring butter, sugar, brown sugar, and water to boil in a large saucepan. Reduce heat to medium and simmer for three minutes, stirring continuously.

Sauce over enchiladas. Sprinkle extra cinnamon if desired. Let stand for 45 minutes.

Bake in a preheated oven for 20 minutes or until golden. Serve warm with vanilla or whipped cream. Top with the desired amount of caramel sauce.

Quote of the Week:

“Love keeps the cold out better than a cloak.”

~ Henry Wadsworth Longfellow