



**GRATITUDE – APPRECIATION GIFTS**

Extra gum: You are Extra Special!  
 Tea bags: You are tea-rific  
 Teddy Bears, Gummy bears, or Berry Basket: You're the beary best!  
 Rollos, Tootsie Rolls or Cinnamon Rolls: We love how you roll!  
 Bit-O-Honey: BEE kind, grateful, you, happy. I Beelieve in you!  
 Bee theme or Jelly Beans: I've BEEN (BEAN) thinking of you, missing you.  
 Starbursts: "Be a star..."  
 Starbursts or Skittles: gratitude colors  
 Pop Rocks: You Rock!  
 Pen: You hapPEN to be INKcredible!  
 Coffee: Thanks a latte for all you do.  
 Maze book: You are Amazing!  
 Raisins: There are many raisins I am thankful for you!  
 Reese's: Have I told you Reese-cently how much I appreciate you?

**SHARING – SIMPLE GIFTS**

◀ **APPRECIATION GIFTS**

A cartoon, poem, quote, recipe or bookmark  
 Affirmation notes  
 Cards - e-cards from [gratefulness.org](http://gratefulness.org)  
 Coloring pages  
 Chocolate: kisses or Dove  
 Teabags with shortbread or butter cookies  
 Candles or mini flashlight with "Be a star..."  
 CDs or music gift card with a Symphony bar  
 Books  
 Flowers  
 Cinnamon rolls or doughnuts  
 fresh baked bread, muffins, or cookies

BE A TORCH OR BE A SPARK.  
 BE A CANDLE IN THE DARK.  
 BE A SUNBEAM OR A STAR.  
 BE THE SHINING LIGHT YOU ARE.



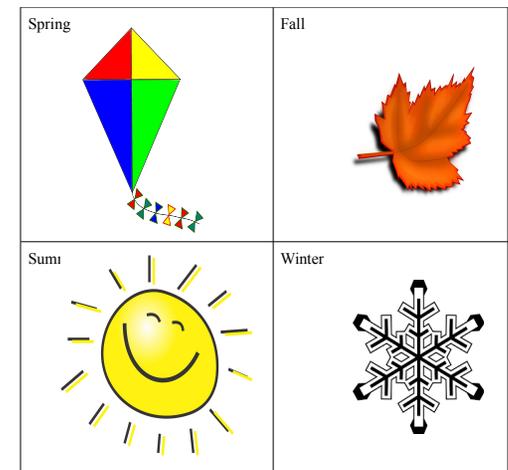
▼ **SEASONAL TREATS**

**UPLIFT – RANDOM ACTS OF KINDNESS**

- Leave money taped to a vending machine
- Leave a favorite quote or recipe in a library book
- Give away a balloon
- Put some money in a box of diapers
- Pay anonymously for someone's coffee or meal
- Buy two of something you like and share with someone
- Donate to a food pantry
- Talk to someone who looks lonely
- Offer directions to someone who looks lost
- Hold the door for someone
- Let someone in front of you in line is no others are waiting
- Offer to rake leaves in someone's yard, or mow the lawn

**SHARING – SEASONAL TREATS**

- **SPRING**  
 Strawberry slab pie  
 Lemon bars
- **SUMMER**  
 Rice Krispie bars  
 Peanut Butter Fingers
- **FALL**  
 Apple slab pie  
 Pumpkin pie dessert
- **WINTER**  
 Cherry cheese danish  
 Red velvet cupcakes



SEASONAL TREATS

SPRING

Easy Lemon Squares 35 min @350

1 (18.25 ounce) package lemon cake mix  
 1 stick butter, melted  
 1 egg

TOPPING

1 8 oz cream cheese, softened  
 2 eggs  
 1 lb. Powdered sugar

Mix 1<sup>st</sup> 3 ingredients together and press into 9x13" pan. Mix ingredients for topping and pour over cake mixture. ( 1 lb powdered sugar = 3 cups)  
 bake 35 min @350. Cut into squares when cool. ([Allrecipes](#))

SUMMER

1 cup butter  
 1 cup granulated sugar  
 1 cup brown sugar  
 2 eggs  
 2/3 cup peanut butter  
 1 teaspoon baking soda  
 1/2 teaspoon salt  
 2/3 1 teaspoon vanilla  
 2 cups all-purpose flour  
 2 cups old-fashioned oats

Peanut Butter Fingers

20 min @350 degrees

Topping:

12 ounces chocolate chips  
 1/2 cup powdered sugar  
 1/4 cup peanut butter  
 2 to 4 tablespoons milk

1. Preheat oven to 350F. 2. Cream together butter and sugars. Add eggs and peanut butter. Stir until smooth. Add remaining ingredients (excluding topping ingredients) and mix until evenly blended. 3. Grease a 13 x 9-inch baking dish. Press mixture evenly into the pan. 4. Bake for 20 minutes. 5. Remove from oven, cover immediately with chocolate chips and allow chips to melt, then spread evenly. 6. Blend together powdered sugar, peanut butter and milk until smooth. Spread topping mixture evenly over the melted chocolate chips, making a swirl pattern. 7. Cool, cut and serve. ([Taste of Home](#))

SPRING

Slab Strawberry Pie Crust 9-12 min @450 degrees ([Betty Crocker](#))

1 box refrigerated pie crusts  
 6 C sliced fresh strawberries (2 lb)  
 3/4 C sugar  
 1/4 C cornstarch  
 1/2 C water  
 1T lemon juice

1 8 oz pkg cream cheese  
**1** Roll crusts to 17x12-inch rectangle & fit into ungreased 15x10x1-inch pan, pressing into corners. Fold extra crust even w/pan edges. Bake & cool 15min.  
**2** Meanwhile, in 2-quart saucepan, beat sugar, cornstarch, water and lemon juice with whisk. In small bowl, mash 1 1/2 cups of the sliced strawberries with bottom of whisk or fork to make 1 cup finely mashed strawberries; stir into pan. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir one minute. Pour into medium bowl; cool 5 minutes. Stir remaining sliced strawberries into cooked strawberry mixture.  
**3** Spread cream cheese in bottom of cooled baked crust. Top w/strawberry mixture; spread evenly.  
**4** Refrigerate until set, about 3 hours. Serve with whipped cream if desired.

SUMMER

Marshmallow Crisp Cookies

1/4 C butter  
 1 pkg large marshmallows (about 40)  
 5 C crispy rice cereal

**1.** Melt butter in large bowl, 1 min in microwave  
**2.** Add marshmallows & microwave 2 – 2 1/2 min.  
**3.** Stir with wooden spoon, add rice cereal, and press into 12x8 pan

([Kelloggs](#))

## SEASONAL TREATS

### FALL

#### Slab Apple Pie

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33-38 min @425 degrees

1 box refrigerated pie crusts ½ C sugar 3 T flour 2 t apple pie spice or cinnamon 9 C thick sliced peeled apples (9 med)	<b>Streusel</b> 1 C flour ½ C sugar ¼ C oats ½ C butter, cut into pieces
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**1** Heat oven to 425°F. Remove pie crusts from pouches. On lightly floured surface, unroll and stack crusts one on top of the other. Roll to 17x12-inch rectangle.

**2** Fit crust into ungreased 15x10x1-inch pan, pressing into corners. Fold extra crust even with edges of pan.

**3** In large bowl, mix 1/2 cup sugar, 3 tablespoons flour and apple pie spice. Stir in apples to coat. Spoon apple mixture into crust-lined pan.

**4** In medium bowl, mix Streusel ingredients, cutting in butter with fork or pastry blender until crumbly. Sprinkle evenly over apples.

**5** Bake 33 to 38 minutes or until crust is golden brown, Cool 45 minutes before serving. ([Pillsbury](#))

### FALL

#### Pumpkin Pie Bars 45-50 min @350 degrees

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- 1 (18,25 oz) pkg yellow cake mix
- ½ C melted butter
- 3 eggs
- 3 C pumpkin pie filling
- 2/3 C milk
- ¼ C sugar
- 1 t ground cinnamon
- ¼ C butter

**1** Preheat oven, grease 9x13 inch pan

**2** Pour 1 C cake mix into mixing bowl & set aside.

**3** Combine remaining cake mix, ½ C melted butter & 1 egg. Mix well & press into pan.

**4** Pour sugar & cinnamon into bowl w/1 C cake mix. Cut in butter til crumbly. Sprinkle over pumpkin filling.

**5** Bake 45-50 min or til knife inserted comes out clean. ([Taste of Home](#))

### WINTER

#### Cherry Cheese Danish

30-35 min @350

2	tubes	crescent rolls
1	8 oz pkg	cream cheese
1	cup	sugar
1	teaspoon	vanilla
1	can	cherry pie filling
1	T	sugar
1	T	butter, melted
0.5	C	slivered almonds

Unroll 1 pkg crescent rolls and fit into bottom of ungreased 9 x 13 baking dish. Combine cream cheese, 1 c sugar and vanilla. Spread over dough. Spread cherry pie filling over cream cheese mixture. Top w/other pkg of crescent rolls. Mix remaining ingredients and sprinkle over dough. ([Taste of Home](#))

### WINTER

#### Red Velvet Cupcakes 25-35 min @350 degrees

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- 1 pkg german chocolate cake mix
- 1 C sour cream
- ½ C water
- 1/4 C oil
- 1 bottle red food coloring
- 3 eggs

**1** Preheat oven, grease or line muffin pan

**2** Combine cake mix ingredients on low; beat 2 min on high

**3** Pour batter into pan.

**4** Bake 25-30 min

**5** Top with cream cheese frosting

([Betty Crocker](#))

## MUFFIN MANIA

### Basic Breakfast Muffins

18-20 min@400

2 C flour  
 1 T baking powder  
 ¼ C sugar  
 ¾ t salt  
 2 eggs  
 1 C milk  
 ½ C oil  
 1 ½ t vanilla

- 1 Preheat oven, grease or line muffin pan
- 2 Combine dry ingredients
- 3 Beat eggs, milk, oil & vanilla 1 min on med
- 4 Add dry ingredients and beat just to mix
- 5 Pour batter into pan.
- 6 Bake 18-20 min

### Mix It Up!

**Apple Pie:** add 1 t cinnamon, ½ t nutmeg, & ½ – 1 C chopped apple  
**Banana Chocolate Chip:** add 1 mashed banana & ½ C chocolate chips  
**Blueberry Streusel:** add 1 C blueberries to batter. Top muffins with streusel: combine ¼ C flour, ¼ C brown sugar, ½ t cinnamon, 2 T butter  
**Cinnamon Sugar:** top w/mixture of 3 T sugar & 1 t cinnamon  
**Lemon Poppy Seed:** substitute 1 t lemon juice for vanilla & +2 T poppy seeds to batter  
**Oatmeal Raisin:** Add 1 C raisins to batter & sprinkle tops w/rolled oats  
**Raspberry Almond:** Fill muffin cups 1/3<sup>rd</sup> & spoon 1 t raspberry jam in middle. Top w/more batter & sprinkle w/slivered almonds before baking

### Pumpkin Cupcakes

16-21 min@350

1	pkg	spice cake mix
1	can	pumpkin
3		eggs
1 3rd	c	oil
1 3rd	c	water
1	container	cream cheese frosting

Mix & beat 2 minutes on medium. Pour into muffin cups ¾ full. Cool & top w/frosting. Bundt pan: fill 2/3 full, bake 30 min, cool 10 min before removing

### Bran Muffins

20-25 min @400

1 C +2T shortening  
 2 C sugar  
 4 eggs  
 1 qt buttermilk  
 4 C allbran  
 5 C flour  
 5 t baking soda  
 1 t salt  
 1 C raisins (optional)

Cream shortening, sugar and eggs in large bowl. Add buttermilk, raisins, and dry ingredients. Bake in muffin tins. Dough will keep in refrigerator for 6 weeks. Makes 36 muffins.

## ENTERTAIN

### Menus

Spaghetti or Lasagna Salad	Chicken Cordon Bleu
Garlic Bread	Hash Brown Casserole
Fruit Salad	Corn on the cob
Chocolate Eclair Dessert	Croissants
	Fruit Pizza
Grilled Ham Steaks	Chili
Sweet Potatoes	Baked Potatoes
Baked beans	Sour cream, shred cheese
Pineapple	Cornchips and cornbread
Peanut Butter Fingers	Melon Chunks
	Brownies

(PB Fingers see Seasonal Treats)

### Hash Brown Casserole

35 min @350

- 1 (2 pound) package frozen hash brown potatoes, thawed
- ½ cup butter, softened
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- ½ cup chopped onion
- 1 (10.75 ounce) can condensed cream of chicken soup
- 2 cups shredded Cheddar cheese

Combine ingredients and place in 9x13" pan. Bake 35 min @350.

### Baked Beans

Oven 1-3 hrs @350

2 cans pork & beans  
 5 T brown sugar  
 4 T catsup  
 2 t mustard  
 1 T chopped onion  
 Bacon bits  
 Liquid smoke (optional)

Brown bacon and crumble. Mix all ingredients together in dish.  
 Crockpot: cook 6-8 hours on low.

### Notes

Chicken Cordon Bleu may be purchased frozen, baked in Crockpot ([allrecipes](#)) lo 4-6 hrs, hi 2-3 hrs or Oven ([allrecipes](#)) 30-35 min @350.

### Baked potatoes

[Crockpot](#) lo 8 hrs, hi 4 hrs (regular or sweet potatoes)

- Oven baked potatoes 1 – 1.5 hours @350
- Oven sweet potatoes 50 minutes @425

**5 minute Brownies** **30-35 min @350 degrees**

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<p>¾ C cocoa ½ t bkg soda 2/3 C oil ½ C boiling water 1 1/3 C unsifted flour</p>	<p>2 C sugar 2 eggs 1 t vanilla ¼ t salt</p>
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- 1** Stir cocoa & bkg soda in bowl.
  - 2** Blend in 1/3 C oil
  - 3** Add boiling water & stir til thickened
  - 4** Stir in sugar, eggs & remaining oil til smooth
  - 5** Add flour, vanilla & salt, blend completely.
- Bake at 350 degrees 30-35 min

**Fruit Salad**

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<p>Chopped apples Grapes, halved Sliced bananas Chopped nuts Mini marshmallows Raisins</p>	<p>½ C Mayo 1 T sugar</p>
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- 1** Blend mayo & sugar in bowl
- 2** Add other ingredients
- 3** Mix together

**Chocolate Eclair Dessert** **Refrigerate 24 hrs**

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<p>2 3oz pkgs french vanilla pudding 3 C milk 1 16oz box graham crackers 1 9 oz container whipped topping</p>	<p>2 T butter 4 T cocoa powder 2 t corn syrup 1 t vanilla 3 T milk 1.5 C powdered sugar</p>
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Mix pudding and milk til thick. Fold in whipped topping. Layer a 13 x 9 baking dish w/graham crackers. Spoon half the pudding mixture on top. Repeat layers. Cover 1<sup>st</sup> 2 layers w/another layer of grapham crackers. Heat all icing ingredients in saucepan til dissolved. Pour over graham crackers.

**Fruit Pizza** **15-18 min @350**

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1 package sugar cookie dough  
1 package cream cheese  
¼ C powdered sugar  
½ t vanilla  
Fruit: strawberries, blueberries, peaches, grapes, mandarin oranges  
Apricot preserves

Press cookie dough into 9x13" pan. Bake 15-18 min @350. Cool. Mix cream cheese, powdered sugar & vanilla; spread on top of crust. Arrange fruit on top and brush with preserves.