

Grandma's Sour Cream Twists

Recipe From The Kitchen Of Mary Beth DeWall

INGREDIENTS

3 1/2 cups flour	1/4 cup warm water
1 tsp salt	3/4 cup thick real sour cream
1/2 cup butter	1 whole egg + 2 egg yolks
1/2 cup margarine	1 tsp. Vanilla
1 pkg dry yeast	1 cup sugar

PREPARATION

Sift flour and salt into mixing bowl. Cut in butter and margarine. Dissolve yeast in warm water. Stir into flour mixture with sour cream, eggs, and vanilla. Mix well, cover with damp cloth and refrigerate 2 hours. Roll half dough into an 8 x 16 inch oblong on board dusted with sugar. Fold ends towards center, ends overlapping. Sprinkle with sugar, roll again to same size, and fold in ends again, and sprinkle with sugar. Repeat 3rd time and then roll to 1/4 inch thick. Cut into 1" wide strips and twist ends in opposite directions--placing dough on ungreased baking sheet in a horseshoe shape--pressing down ends to keep shape. Repeat with other half of dough. Bake immediately in a 375 degree oven for 15 minutes or until delicately brown. Remove from baking sheet immediately. Makes about 3 dozen sweet chewy twists. For holidays sprinkle with red or green sugar before last rolling.



2026 CCF Taste of America's Favorites 250 Years of Family Favorite Recipes!



Potato Puff Caramel Rolls

Recipe From The Kitchen Of Angie Beem

INGREDIENTS

1 cup milk	1 tsp salt
1 egg	2 tsp yeast
1/4 cup shortening	3 cups flour
1/4 cup instant potatoes or 1/3 cup regular mashed potatoes	
3 tbsp sugar	

PREPARATION

Prepare following the breadmaker instructions for dough.

Prepare caramel - 1 cup brown sugar, 1/2 cup oleo, 1/4 cup water, 2 tablespoons white syrup. Heat until sugars melt. Spray 9"x12" pan. Pour caramel into pan.

When dough is ready, roll out on a floured surface into a rectangle. Spread with softened oleo or butter. Sprinkle a liberal amount of cinnamon and sugar over the oleo. Roll up and then cut into 12 pieces. Place on caramel in pan. Let rise in a warm place until the dent remains when touched. Turn them out on a rack over the baking pan lid to catch any drips. Should make 1 dozen rolls. Enjoy!



Meatloaf with Potatoes and Cheese

Recipe From The Kitchen Of Kristal Jensen

INGREDIENTS

For the Meatloaf Layer:

1 lb ground beef (85/15 preferred)
½ cup plain breadcrumbs
⅓ cup milk
1 egg
¼ cup ketchup
1 teaspoon garlic powder
1 teaspoon onion powder
½ teaspoon salt
½ teaspoon black pepper

Mashed Potato Layer:

3 cups mashed potatoes (prepared or leftover)
¼ cup sour cream
2 tablespoon butter
Salt & pepper, to taste

Topping:

1 ½ cups shredded cheddar cheese
Fresh parsley (optional, for garnish)

PREPARATION

1. Preheat oven to 375°F (190°C). Grease a 9×9-inch baking dish or line it with parchment paper. 2. Mix the meatloaf. In a large bowl, combine the ground beef, breadcrumbs, milk, egg, ketchup, garlic powder, onion powder, salt, and pepper. Mix gently until just combined. 3. Press meat into the dish. Spread the meat mixture evenly in the bottom of the prepared baking dish. Bake uncovered for 20–25 minutes. 4. Prepare the mashed potatoes. Warm the mashed potatoes and stir in sour cream and butter. Season with salt and pepper. 5. Layer the mashed potatoes. Carefully spread the mashed potatoes over the baked meatloaf layer. 6. Add cheese and bake again. Sprinkle shredded cheddar evenly over the top. Bake an additional 10–15 minutes until the cheese is melted and bubbly. 7. Rest, garnish, and serve. Let cool for 5–10 minutes. Garnish with chopped parsley if desired. Slice and enjoy!



2026 CCF Taste of America's Favorites 250 Years of Family Favorite Recipes!



Caramel Apple Salad

Recipe From The Kitchen Of Janet Wheatley

INGREDIENTS

6 small apples, cored and cut into bite size pieces
1 8 oz can unsweetened crushed pineapple (do not drain)
1 box sugar free butterscotch instant pudding mix, unprepared
1 cup miniature marshmallows
¼ cup chopped peanuts (optional)
1 8 oz container fat-free cool whip

PREPARATION

In a large bowl, mix first 5 ingredients and stir well. Gently fold in cool whip and chill.

