



GO-TO, NEVER-FAIL,
CROWD-PLEASER
recipes

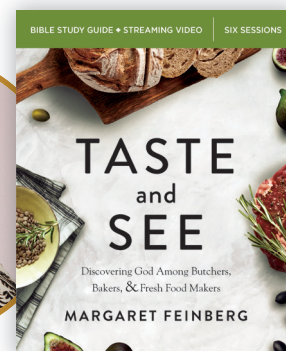
from church  sourceSM

DARK CHOCOLATE SEA SALT COOKIES (GLUTEN-FREE)

We hope you and your group enjoy this amazing cookie recipe from Margaret Feinberg's tastiest Bible study!



- 3 cups powdered sugar
- 3/4 cup unsweetened dark chocolate cocoa powder
- 1/4 teaspoon fine salt
- 1/2 teaspoon salt flakes
- 4 large egg whites at room temperature
- 2 teaspoons vanilla
- Parchment paper
- (Bonus ingredients: 2-1/2 cups walnuts and 1 cup peanut butter chips)



DIRECTIONS

1. Preheat oven to 350 degrees. Line two baking sheets with parchment paper.
2. In a large bowl, mix powdered sugar, cocoa powder, and fine salt. Add egg whites and vanilla and whisk together until most clumps are gone. If you over-whisk, the batter will stiffen. Spoon onto baking sheet, making 22–24 cookies. Sprinkle a few salt flakes on the top of each cookie.
3. Bake cookies 15–18 minutes. Pull from oven when cookies are glossy, firm to the touch, and cracked on the surface.
4. Slide the parchment paper on two wire cooling racks. Use a spatula to loosen the cookies from the parchment paper shortly after they come out of the oven.

BONUS: Leif prefers to add 2-1/2 cups of walnut halves and 1 cup of peanut butter chips to the recipe. We'll often bake our cookies side by side and when we share them, we'll ask people to vote between Team Margaret and Team Leif to decide which is best.

We'd love to know your vote! If you try both recipes, email us at hello@margaretfeinberg.com and let us know which you prefer.



PEANUT BUTTER APPLE CRISP



Karen Ehman's Bible study, *Keep It Shut*, challenges us to dig deep into what the Bible says about the ways we use our words—both in person and online—and when we should just keep our lips zipped. But you will definitely NOT want to keep it shut when you smell this delicious crisp coming out of the oven!



Filling

tart apples (Granny Smith, Spy, Golden Delicious, Pink Lady, etc.; don't use an "eating apple")

2 Tablespoons lemon juice

1/2 teaspoon salt

1/4 cup flour

3/4 cup sugar

Topping

one stick real butter, softened

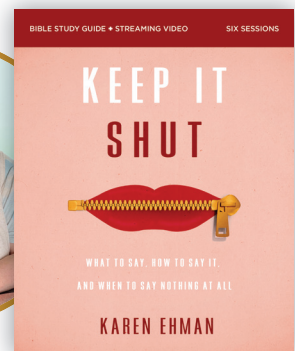
1 cup chunky peanut butter

1/2 teaspoon salt

1 cup sugar

3/4 cup flour

1-1/2 cup rolled oats (not the quick-cooking variety)



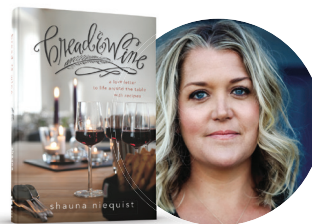
Spray a 9"×13" pan with cooking spray. Peel and slice enough tart cooking apples to fill the pan. Sprinkle with lemon juice and salt. Mix together flour and sugar; shake over the top of the apples. Toss gently.

For the topping, mix butter and peanut butter. Add in the next four ingredients. It should hold together in clumps when pressed in your fist. If it's too sticky, add a little more flour. Sprinkle topping over the apples and bake at 375 degrees for about 25-30 minutes, until apples are tender and topping is lightly golden. Serve with vanilla ice cream or whipped cream. FABULOUS!

Breakfast Cookies (Gluten free!)

This recipe is adapted from Nikki's Healthy Cookies, from Heidi Swanson's lovely blog, 10cookbooks.com.

from **BREAD & WINE** by



Shauna NIEQUIST

INGREDIENTS

- | | |
|---|--------------------------|
| 3 large ripe bananas, well mashed (about 1 ½ cups) | ½ teaspoon sea salt |
| ¼ cup coconut oil, warmed just a little so it isn't solid (or alternatively, olive oil) | 1 teaspoon baking powder |
| 1 teaspoon vanilla | ⅔ cup shredded coconut |
| 2 cups rolled oats | ½ cup chopped walnuts |
| ⅔ cup almond meal | ¼ cup chocolate chips |

INSTRUCTIONS

1. In a large bowl, mash the bananas with a fork, then add in coconut oil and vanilla.
2. Add the oats, almond meal, salt, and baking powder, and stir until combined. Add the coconut, walnuts, and chocolate chips, and stir again.
3. Form the dough into 12 balls on a parchment-lined baking sheet and flatten them a little bit. Bake at 350 degrees for 14 to 16 minutes. Makes: 12 cookies

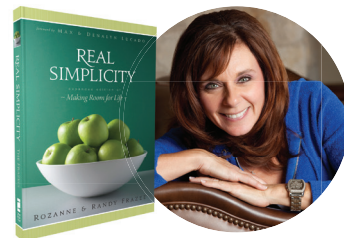
Heidi's recipe calls for chopped dark chocolate, cinnamon, and unsweetened coconut flakes. I reduce the amount of chocolate because it's breakfast, and the point of this cookie is that I want to feel deeply virtuous when I eat it in the morning, so I replace most of the chocolate with chopped walnuts. Also, forget what I just said about virtue, because I use sweetened coconut. It's the only kind I can get without a trip to Whole Foods, which isn't always part of our weekly routine. The sweetened coconut makes the cookie sweeter, obviously, so you don't miss the chocolate as much. And I omit the cinnamon, because I don't really like cinnamon.

Also, Heidi makes sweet little cookies, little bites almost, but when it's five in the morning, I only have it in me to do one batch, so I make big breakfast cookies, dropped on to the baking sheet in heaping tablespoons.

And sometimes I make a cherry almond version: instead of the walnuts and chocolate chips, add ½ cup slivered almonds and ¼ cup dried cherries; instead of vanilla, add almond extract.

lasagna soup

from **REAL SIMPLICITY**
by *Rozanne & Randy* **FRAZEE**



INGREDIENTS

4 pounds of ground beef
1 cup chopped onion
3 cloves of minced garlic
8 cans (14.5 ounces each) beef broth
4 cans (14.5 ounces each) diced tomatoes (with basil and garlic)
1 teaspoon dried Italian seasoning
5 cups uncooked Mafalda or corkscrew pasta
1 cup grated Parmesan cheese

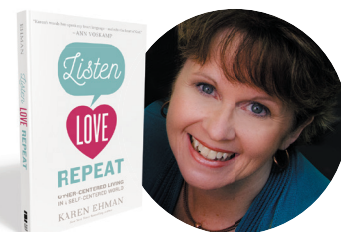
INSTRUCTIONS

1. Cook beef, onion, and garlic in a large soup pot or Dutch oven until browned. Drain.
2. Add the broth, tomatoes, and Italian seasoning. Heat to a boil.
3. Stir in the pasta right before you want to serve and cook for 10 minutes or until pasta is done.
4. Stir in cheese. Serve with additional cheese if desired.

This recipe can be made a day ahead, but do not add the pasta or cheese until just before serving. If you make the soup ahead of time and freeze it, wait to add the pasta until you have thawed the soup and are ready to heat it.

pumpkin bread

from **LISTEN, LOVE, REPEAT**
by *Karen* **EHMAN**



This is the most heavenly bread—with the perfect blend of sweetness and spices. I found it in an old 1960s cookbook I bought at an estate sale for a quarter. You're welcome.

INGREDIENTS

In a large bowl, blend:

3½ cups pumpkin
3½ cups sugar
1 cup oil
2 eggs

In a medium bowl, stir together:

4 cups all-purpose flour
1½ teaspoons cinnamon
1½ teaspoons salt
1 teaspoon ground cloves
½ teaspoon nutmeg
4 teaspoons baking soda

For the frosting:

2 cups powdered sugar
½ teaspoon vanilla
Half-and-half or whole milk

INSTRUCTIONS

1. **Bake the Bread:** Slowly add the dry ingredients to the wet ones just until incorporated and being careful not to over mix. Bake at 350 degrees for 1 hour in two large, greased loaf pans. Cool 15 minutes. Flip out of pans and cool for 20-30 minutes.
2. **Make the Frosting:** Combine powdered sugar and vanilla. Thin with half-and-half or whole milk until it is slightly thick but pourable. Drizzle frosting over the top of the bread. When frosting is set, wrap in foil.

