**Miniature Cheesecakes**

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\begin{align*}
\frac{1}{2} \text{ cup graham cracker crumbs} \\
2 \text{ tablespoons butter or margarine, melted} \\
8 \text{ ounces cream cheese, softened} \\
\frac{1}{4} \text{ cup sugar} \\
1 \text{ egg} \\
\frac{1}{2} \text{ teaspoon vanilla} \\
10 \text{ ounces cherry preserves}
\end{align*}
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Combine graham cracker crumbs and butter; mixing well. Line muffin pan with paper liners. Spoon 1 teaspoon graham cracker mixture into each liner; gently press into bottom. Beat cream cheese with mixer until light and fluffy; gradually add sugar and mix well. Add egg and vanilla; beat well. Spoon mixture into liners. Bake at 350° for 10 minutes. Place cherry preserves in a saucepan; heat just until preserves melt. Spoon 1 teaspoon preserves over each cheesecake. Chill thoroughly. Makes 2 dozen.

**Old Fashion Molasses Cookies**

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\begin{align*}
\frac{3}{4} \text{ cup shortening} \\
\frac{1}{4} \text{ cup molasses} \\
1 \text{ cup sugar} \\
1 \text{ egg} \\
2 \text{ cups all-purpose flour} \\
\frac{1}{2} \text{ teaspoon cloves} \\
\frac{1}{2} \text{ teaspoon salt} \\
\frac{1}{2} \text{ teaspoon ginger} \\
1 \text{ teaspoon cinnamon} \\
2 \text{ teaspoons baking soda}
\end{align*}
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Melt shortening in a sauce pan over low heat. Remove from heat and allow to cool. Add molasses, sugar and egg. Beat well. Sift flour, soda and spices. Add flour mixture to molasses mixture and mix well. Wrap in plastic and chill overnight. Form into 1-inch balls and roll each in granulated sugar. Place on a lightly greased cookie sheet and bake for 8 to 10 minutes at 350°. Cool before serving.

**Italian Sandwich**

1 pound Pepperidge Farms Italian bread loaf
Romaine lettuce
(Iceberg will work too)
8 ounces Genoa salami
(salami works well, Genoa has more garlic etc.)
1-7 ounces jar roasted peppers, drained
1 bag Sargento Italian blend cheese (has about 6 different cheeses)
1 cup hot mixed pickled vegetables (found in pickle section)
\(\frac{1}{2}\) cup Italian dressing

Mix vegetables, dressing, and cheese, set aside. Hollow out top and bottom of bread. Layer bottom half with lettuce, salami, and peppers. Fill top half with veggie mix. Put halves together. Place on wax paper, slide back into bread plastic, refrigerate. Best if constructed about 24 hours prior to serving. Slices well after refrigeration.

**Party Cheese Ball**

2-8 ounces packages cream cheese
1-2 ounces package Cheddar cheese, finely shredded
1 small jar chopped pimento
1 tablespoon finely chopped green pepper
1 tablespoon finely chopped onion
1 teaspoon lemon juice
2 teaspoons Worcestershire sauce
Dash cayenne pepper
Dash salt
Pecans, finely chopped

Programs in agriculture and natural resources, 4-H youth development, family and consumer sciences, and resource development. University of Tennessee Institute of Agriculture, U.S. Department of Agriculture and county governments cooperating. UT Extension provides equal opportunities in programs and employment.
Cream cheeses together until well blended. Add other ingredients except pecans; mix well. Shape into a ball and roll in pecans. Wrap and refrigerate for several hours. Serve with crackers or chips. Makes 1 1/2 pound cheese ball.

**Breakfast Casserole**

5 slices thick-sliced white, crust and all, buttered and cubed
1 pound mild sausage, cooked, crumbled, and drained
3 cups grated extra-sharp Cheddar cheese
4 eggs
2 cups milk
1 teaspoon dry mustard
1 teaspoon salt
1 teaspoon hot sauce

Spray a 1 1/2- quart casserole dish with vegetable oil cooking spray. Place the bread cubes in the casserole. Evenly distribute the sausage over the bread cubes. Sprinkle evenly with the cheese. Combine the eggs, milk, mustard, salt, and hot sauce and mix well. Pour the egg mixture over the bread. Cover with plastic wrap and refrigerate overnight. The next morning, remove the casserole from the refrigerator and allow it to sit on the counter for 15 minutes while you preheat the oven to 350°F. Remove the plastic wrap, place the casserole in the oven, and bake for 1 hour.

**Make-Ahead Spoon Rolls**

*The batter can be made and left in your refrigerator for up to 1 week, covered, for hot-from-the-oven rolls anytime.*

1-1/4 ounce envelope active dry yeast
1 teaspoon sugar
2 cups lukewarm water (100° to 110°)
4 cups self-rising flour
1/4 cup sugar
3/4 cup butter, melted and cooled
1 large egg, lightly beaten

Pinch of salt
2 teaspoons Italian seasoning (optional)
1/4 teaspoon garlic powder (optional)
Baking spray

Combine first 3 ingredients in a large bowl; let mixture stand 5 minutes. Stir in flour and next 6 ingredients until blended. Spoon into muffin pans coated with baking spray, filling two-thirds full. Bake at 400° for 20 minutes or until rolls are golden brown. Makes 2 dozen rolls.

**Hot Cranberries and Apples**

2 cups cranberries
3 cups apples, cut up
1 cup sugar
1 stick butter
1 cup quick oatmeal
1 cup brown sugar

Put cranberries and apples in a baking dish. Melt butter and stir in oatmeal and brown sugar. Stir and pour over cranberries and apples. Bake at 350° for 1 hour.

**Mom's No Bake Oatmeal Cookies**

1 stick butter
1/2 cup milk
2 cups sugar
1/2 cup cocoa
1/2 cup peanut butter
1 teaspoon vanilla
1 teaspoon salt
3 cups oats

Mix first four ingredients and boil 1 minute. Remove from heat and immediately add remaining ingredients. Stir until well blended. Drop by spoon onto waxed paper. Let cool before serving.

**Pumpkin Bread**

4 eggs
1/2 cup water
1 cup oil
2 cups pumpkin
3 cups sugar
31/2 cups flour
1/2 teaspoon baking powder
2 teaspoons baking soda
1/2 teaspoon salt
2 teaspoons pumpkin pie spice
1 cup black walnut
1 cup raisins

Blend dry ingredients together in a large bowl. Blend liquid ingredients and add to dry, stirring until just moistened. Pour into 2 greased and floured loaf pans. Bake at 350° for 1 hour.