

Creative Living
remembers when ...



Creative Living
with Sheryl Borden celebrates

30 years!

Foods & Nutrition Section

5200 Series

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Due to the size of this section, there are 4 different PDF files. Example: Butterfly Cake Instructions is on page I-2, which means it's in Part I on page 2, Stuffing or Dressing? is on page II-7, which means it's in Part II, page 7, etc.

COOL CUPCAKES FROM WILTON

Craving Chocolate Cupcakes

Standard Muffin Pan
Chocolate Icing
Tip 1M
Gold Foil Standard Baking Cups
Chocolate wafers
Large chocolate chips

Bake and cool cupcakes in baking cups. Prepare the chocolate butter cream recipe. Cover cupcake tops with tip 1M swirl. Insert chocolate wafers and chocolate chips.



Monster Cupcakes

Standard Muffin Pan
Pastel Baking Cups
Tip 3 & Tip 18
Scissors
Black shoestring licorice
White and red gumballs
Royal blue, Orange, Violet,
Lemon Yellow, Kelly,
and Black icing colors



Bake and cool cupcakes in baking cups. Prepare the butter cream recipe. Tint portions blue, orange, violet, green, yellow and black using icing colors. Decorate cupcake tops with tip 18 pull-out star fur in blue, orange, violet, green and yellow. Position white gumball eyes and red gumball nose. Decorate tip 3 dot pupils on eyes in black. Cut licorice to 3 in. and insert in cupcake tops for antennae.

Tasty Name Tag Cookies

Cooling Rack
Cookie Sheet
Rolling pin
Comfort Grip round
cutter

Tip 3
Spatula
Red, Blue, Lemon
yellow, Kelly
green icing colors



Bake and cool cookies. Ice surface smooth with spatula. Add round tip 3 letters, lines, and dots.

**COURTESY: Nancy Siler
Wilton Enterprises**
www.wilton.com

Watermelon Vase

1. Using a round watermelon, slice ¼ inch off the stem end to provide a stable base.
2. Determine the desired height of your vase and, using a pencil, draw a line all the way around the watermelon.
3. Cut off top with a large slicing knife.
4. Next, use an apple corer to make scalloped edge cuts around the top rim.
5. Use trimmings from the top piece to cut thin slices of white rind about 1/4" thick. Use these slices to cut out shapes with cookie cutters to decorate the vase. Attach decorative shapes with small pieces of sturdy toothpicks.
6. Insert flower stems directly into watermelon flesh to arrange.



**COURTESY: Stephanie Duda
National Watermelon Assn.**
www.watermelon.org

Wonderful Ways with Wilton

Easy Swirl Buttercream Cake

8 x 2" Round Pan
 Tip 1M
 Decorating Comb
 Cake Circle & Icing spatula
 Assorted Celebration Candles
 Kelly green icing color
 Chocolate Jimmie Sprinkles
 Buttercream Icing Recipe



Bake and cool 2-layer cake in round pan. Prepare buttercream icing and tint portions light and dark Kelly green. Using spatula, ice cake smooth in light green icing. Ice side 1/4" thick, and then comb sides with small tooth edge to form ridges. Cover cake top with tip 1M rosettes in dark green. Decorate bottom border with tip 1M stars. Sprinkle cake top and bottom stars with Chocolate jimmies. Serves 20.

Alternate versions: use same supplies with color changes.



Violet and Rose cake additional supplies needed.

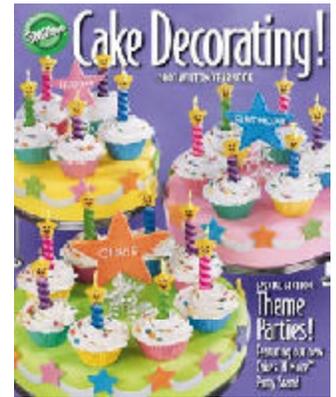
Violet and Rose Icing colors
 Celebration Assorted candles
 Tip 16
 10" cake circle
 Silver Fanci-foil

Follow directions as for feature cake, omitting the chocolate jimmie sprinkles. Add tip 16 rosettes around center of cake sides. Position Candles on top of cake.

Chocolate and tri-color rosette version

Follow directions as for feature cake, omitting the chocolate jimmie sprinkles.

Tip 1M (3 needed)
 Rose, Lemon Yellow, Kelly green Icing colors
 Chocolate Butter-cream icing
 10" Cake Circle
 Gold Fanci-foil



Brush Embroidery Cake

10" Round Cake pan
 Ready-to-use Rolled Fondant (24 oz. used)
 Fondant Fun Flower Cut-outs
 Easy Glide Fondant Smoothers
 Roll and Cut Mat
 Fondant Shaping Foam
 Confectionery Tool Set
 Candy Melting plate
 Brush Set, Tip 2 & Tip 3
 Disposable Decorating Bags
 Rose, Lemon Yellow and Leaf Green Icing colors
 12" Cake Circle & Silver Fanci-foil
 Buttercream Icing Recipe



Bake and cool a single layer 10" round cake. Prepare for fondant covering. Color fondant using Rose icing color to a light rose color. Cover Cake, rolling out fondant 1/8 to 1/4 " thick. Smooth with fondant smooth. Color remaining fondant to a medium rose color. Roll out 1/16" thick and cut out 30 medium size flowers. Shape on thick foam using ball tool. Indent center with dogbone tool. Let dry in candy melting plate to shape. Pipe centers with a tip 3 in yellow buttercream icing. On top of cake, imprint flowers and leaf shapes using large flower cut-out and medium leaf cut-out, careful not to cut through the fondant. Using thinned buttercream icing and tip 2 and pipe a heavy outline on one flower or leaf imprint. Immediately, using a damp brush, using the side of the square tip or bevel tip brush, pull the icing towards the center of the design. Do one flower or leaf completely before moving to the next. When completed, pipe centers of the flowers with a tip 2 dots and pipe center vein of leaf with a tip 2 outline. Attach medium flowers to the bottom edge of cake with buttercream icing and tip 3.

**COURTESY: Nancy Siler
 Wilton Industries, Inc.**

www.wilton.com



Gravy Mix: a Mealtime Solution

- 4 potatoes, cooked, peeled, and cut in 1/2-inch cubes
- Sour cream
- Green onions, chopped
- Bacon, fried crisp and crumbled

Melt butter or margarine in medium saucepan. Add onions and saute until tender. Add Williams Country Gravy and milk.

Heat, stirring constantly, until smooth and hot. Stir in cheese and heat until melted. Stir in potatoes. Heat over low heat 5 minutes. Spoon into bowls and top with sour cream, green onions and



bacon. Makes 4 to 6 servings. (Add an additional 1/2 cup milk if a thinner soup is preferred.)

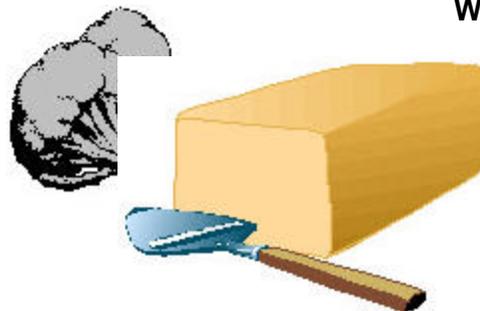
Broccoli-Cheese Soup

- 1 pkg. (2 1/2 ozs.) Williams Country Gravy Mix
- 4 cups milk
- 2 cups (8 ozs.) shredded Cheddar cheese
- 1 pkg. (10 ozs.) frozen chopped broccoli, thawed and well drained

Mix together Williams Country Gravy Mix and milk in a 2 quart saucepan. Heat, stirring constantly, until smooth and hot. Stir in cheese and heat until melted. Stir in broccoli and heat over low heat 5 minutes. Makes 4 to 6 servings.

Courtesy: Roxanne Wyss
Williams Foods, Inc.

www.williamsfoods.com



Hurry Up Chicken Pot Pie

- 1 pkg. (2 1/2 ozs.) Williams Country Gravy Mix
- 3 1/4 cups milk
- 1 cup (4 ozs.) shredded Cheddar cheese
- 1/2 tsp. tarragon, optional
- 2 cups diced cooked chicken
- 2 cups frozen mixed vegetables
- 1 can (4 ozs.) mushroom stems and pieces, drained
- 1/2 pkg. (15 ounces) refrigerated pie crust

Preheat oven to 450°. Combine Williams Country Gravy mix and milk in large saucepan. Cook until heated through and slightly thick. Stir in cheese and tarragon, stirring until blended. Add chicken, frozen mixed vegetables and mushrooms and simmer over low heat 5 minutes. Pour into greased deep, straight-sided, 2-quart baking dish. Place pie crust over chicken mixture; fold edges under and flute, pressing crust to side of casserole dish. Cut a 1/2-inch hole in center of pastry to allow steam to escape. Bake 15 minutes; reduce oven temperature to 375° and bake an additional 10 minutes or until crust is browned and mixture is thoroughly heated. (Cover edges of pie with aluminum foil after 15 minutes of baking to prevent over browning, if desired.) Makes 6 servings.

Note: If desired, substitute 2 (5-ounce) cans chunk chicken, drained, for diced, cooked chicken.

Creamy Potato Soup

- 2 Tbsp. butter or margarine
- 1/2 cup chopped onion
- 1 pkg. (2 1/2 ozs.) Williams Country Gravy Mix
- 4 cups milk
- 2 cups (8 ozs.) shredded Cheddar cheese