



2020

# LEGAL AID RECIPES



*The*  
**Legal Aid Society**  
— *of Cleveland*  
*Since 1905*



# INTRODUCTION

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In a normal year, our Legal Aid team would gather at our December all-staff meeting. The famous bakers among us would treat us to year-end goodies from their home kitchens.

But, of course, 2020 is not a normal year. The coronavirus pandemic prevents us from gathering. We continue to creatively rely on virtual and remote ways of connecting. This collection of recipes, with the box of Cleveland treats it accompanies, is one way to keep us connected while we work in 100+ remote offices as we close this unusual year.

From March 16 when we nimbly and quickly transitioned to remote work, we have stayed open and available for our clients. We witnessed the spotlight that the coronavirus pandemic cast on the existing racial, ethnic, and economic inequities and systemic barriers to opportunity in our community. And we witnessed the pandemic exacerbate those inequities. You have done incredible and important work throughout 2020: beginning new programs, serving more clients, and doing more outreach to help extend justice. And, in between, to alleviate stress and enjoy a break – you probably baked and cooked a bit more at home.

This cookbook goes beyond the yummy bakery shared at our all-staff gathering. It includes recipes for entrees, appetizers, snacks and desserts from many Legal Aid colleagues. And, as a special surprise, we included favorite recipes of past Annual Meeting keynote speakers.

Good smells and nostalgic tastes are therapeutic. Cooking, baking and sharing favorite recipes is a way to show kindness and love. Use and share these recipes and think of your colleagues at Legal Aid.

Bon appetite,

Colleen M. Cotter

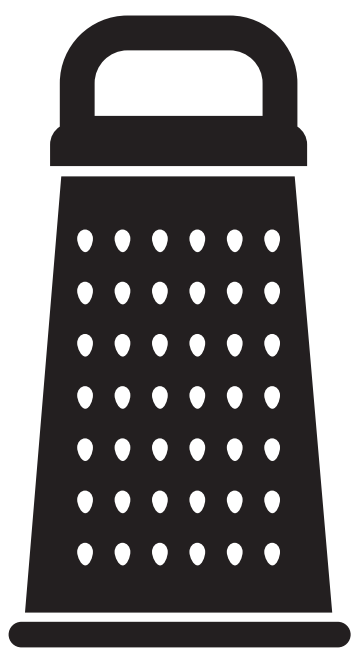
Colleen M. Cotter, Esq.



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**SIDES**

# APPLE SAUCE

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*contributed by Senator Sherrod Brown*

*Senator Brown was the keynote speaker at Legal Aid’s Annual Meeting in 2015.*

Every year, my mother, Emily Campbell Brown, made a huge vat of applesauce. In the last few years, I’ve started making it myself.

Today, I’m thinking back to last weekend, which was our annual applesauce extravaganza. Four of our seven grandchildren were here to help with the festivities, and to create a little havoc in the kitchen. It reminds me of watching our daughters help their grandmother make this recipe, and of how much of her wisdom and empathy I see in them.

source: <https://www.facebook.com/sherrod/posts/10156592388419800>

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## Ingredients

- 4 apples - peeled, cored and chopped
  - ¾ cup water
  - ¼ cup white sugar
  - ½ teaspoon ground cinnamon
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## Instructions

1. In a saucepan, combine apples, water, sugar, and cinnamon.
2. Cover, and cook over medium heat for 15 to 20 minutes, or until apples are soft.
3. Allow to cool, then mash with a fork or potato masher.



# AUNT SUE’S SLOW COOKER FRENCH ONION SOUP

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*contributed by Jenn Kinsley*

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## Ingredients

- 3 tablespoons unsalted butter thinly sliced
  - 4 large yellow onions
  - ¾ teaspoons sugar
  - Salt and pepper to taste
  - ¼ cup dry white wine
  - ¼ cup medium dry sherry
  - 5 cups beef stock
  - 2 sprigs fresh thyme
  - 12 slices baguette
  - ½ cup grated cheese (parmesan or gruyere)
  - 3 tablespoons chopped chives for garnish
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## Instructions

1. In heavy pan over medium heat, melt butter.  
Stir in onions, cover and cook (stirring occasionally until soft but not brown, approx. 15 minutes)
2. Stir in sugar, ½ t salt, and several grinds of peppercorn.  
Continue cooking until onions are golden brown, approximately 20 minutes.
3. Transfer onions to slow cooker.
4. Pour wine and sherry into pan and stir any browned bits left on bottom of pan.  
Transfer to slow cooker.
5. Stir in stock and thyme. Cover and cook on low for 4 to 5 hours.
6. Just before serving, preheat broiler.  
Arrange baguette slices on rimmed baking sheet and top with cheese. Broil for 30 seconds.
7. Remove thyme. Serve in shallow bowl and top with baguette slices.
8. Enjoy!

# BAKED CANDIED YAMS

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*contributed by Nicole Riggins*

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## Ingredients

- Five medium sized yams (or sweet potatoes)
- 1 ½ sticks of salted butter
- 1 ½ teaspoons cinnamon
- ½ teaspoon nutmeg
- ¼ teaspoon ginger (if desired)
- ¼ teaspoon clove (if desired)
- 1 cup brown sugar
- 1 cup white sugar
- 1 tablespoon Pure Vanilla extract

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## Instructions

1. Preheat oven to 350 degrees.
2. Wash the yams, peel, and chop up so they are in pieced about ½ inch thick.
3. Put cut yams in a 9x13 cake pan.
4. Melt butter in a sauce pan over medium heat.
5. When the butter is melted add the sugars and spices.
6. Once well mixed, remove from heat and add the vanilla.
7. Pour mix over the yams and toss making sure they are fully covered.
8. Cover with foil and bake for 30-40 minutes.
9. Remove from oven, baste yams with the sauce.
10. Cover with foil and continue baking for 15-20 minutes more.
11. Let yams sit for about 10 minutes before serving.





# CORN PUDDING

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*contributed by Chief Justice Nathan Hecht*

*Chief Justice Hecht was the keynote speaker at Legal Aid’s Annual Meeting in 2019.*

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## Ingredients

- ¼ cup butter
  - ¼ cup flour
  - 2 teaspoons salt
  - 1 ½ tablespoons sugar
  - 1 ¾ cups half & half
  - 3 cups frozen corn
  - 3 eggs, beaten until frothy
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## Instructions

1. Melt butter in saucepan, stir in flour, salt, and sugar. Cook over low to medium heat until small bubbles form, stirring frequently. (If you are doubling this recipe, this may take a while.)
2. Then add half & half, stirring constantly with a whisk, and cook until thick. Remove from heat. Stir in the corn. I chop ½ of the corn in a food processor, using on-off pulses, but you may chop all or none of the corn, as you prefer.
3. Stir in the beaten eggs. Pour into a well-oiled, large souffle dish and bake at 350 degrees about 45minutes to an hour, or longer. Check frequently toward the end of the baking time.

# CRUNCH-TOPPED SWEET POTATO CASSEROLE

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*contributed by Colleen Cotter*

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## Ingredients (Casserole)

- 5 sweet potatoes
- ¼ cup melted butter
- 1 cup sugar
- ½ teaspoon salt
- 2 eggs, well beaten
- ½ cup milk
- ½ teaspoon vanilla

## Ingredients (Topping)

- 1 cup firmly packed brown sugar
- ¼ cup butter
- ⅓ cup flour
- 2 teaspoons cinnamon
- 1 cup chopped nuts

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## Instructions

1. Boil whole sweet potatoes until soft, drain. When cool enough to handle, peel.
2. Mash potatoes with butter. Add remaining ingredients and blend well.  
Turn into a 9 inch square glass baking dish.
3. In a saucepan, combine brown sugar, butter, flour and cinnamon.  
Heat gently over medium heat. Remove from stove and stir in nuts. Spread over sweet potatoes.
4. Bake at 350 for 40 minutes. Can be made ahead.



# FRIED EGGPLANT WITH CHICKPEAS IN SPICY TOMATO SAUCE

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*contributed by Alex Abramowitz*

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## Ingredients

- 2 small eggplant or 1 very large one, sliced into ¼ to ½ -inch-thick rounds
- Salt as needed
- 3 to 4 tablespoons olive oil, more as needed (you will need more for the eggplant frying)
- 1 large white onion, halved and thinly sliced
- 4 garlic cloves, minced
- 1 tablespoon ground cumin
- 1 ½ teaspoons ground coriander
- 1 ½ teaspoons ground cardamom
- 1 teaspoon sweet paprika
- 1 teaspoon black pepper
- 1 teaspoon cayenne, more if you like heat
- 1-2 pounds ripe tomatoes, chopped or whole canned tomatoes (crush them!)
- ¾ cups (one 15-ounce can) cooked chickpeas, drained and rinsed if canned
- Greek yogurt, for serving
- Mint leaves, for serving

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## Instructions

1. Season eggplant slices all over with salt. Heat a large skillet over medium-high heat, then add 1 tablespoon olive oil and heat until it thins out in the pan. Add enough eggplant slices to fit in one layer without overlapping. Cook until the bottoms are browned, then flip and continue to cook until well browned and soft, even mushy, 3 to 5 minutes per side. Add more oil as needed. Transfer cooked eggplant to a plate lined with paper towels, and repeat with more oil and eggplant until all the eggplant is cooked. Taste eggplant and add more salt if necessary.
2. Heat another tablespoon of oil in pan, then add the onions. Cook until softened and golden, about 4 minutes. Add garlic and cook until fragrant, 1 to 2 minutes longer. Add spices and cook for 1 minute, then add tomatoes, chickpeas and 2 tablespoons water.
3. Partly cover the pan and let the mixture simmer until tomatoes start to break down, 10 to 15 minutes. Add eggplant to the pan and cook for another 5 to 10 minutes, until sauce thickens.
4. Serve topped with mint and yogurt.

# GARLIC CHEESE GRITS

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*contributed by Chief Justice Nathan Hecht*

*Chief Justice Hecht was the keynote speaker at Legal Aid’s Annual Meeting in 2019.*

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## Ingredients

- 1 ½ cups grits
  - 6 cups boiling water
  - 1 roll garlic cheese
  - 10 ounces (approximately) enough sharp cheddar cheese, grated, to make 1 pound total cheese when added to garlic cheese roll
  - 1 teaspoon salt
  - 1 teaspoon sugar
  - 3 medium garlic cloves, finely chopped (I use a small processor)
  - Dash of Tabasco
  - 3 eggs, beaten
  - ½ stick butter
  - milk
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## Instructions

1. Cook grits as directed on the package in salted water until grits are very, very, thick. Remove from heat.
2. Add garlic cheese and cheddar cheese, cut in chunks and grated, respectively, and butter. Stir to melt.
3. Beat eggs in a measuring cup (by hand) and then add milk to the same cup to make one cup in total.
4. Add the egg/milk mixture to the grits, mix well and pour into greased baking dish. Bake for one hour or until done at 350 degrees.
5. Notes: This can be doubled. I follow the directions on whatever brand of grits I use. These quantities for water match the directions on Quaker 5 Minute Grits, last time that I used them. Garlic cheese rolls have been unavailable for several years. I usually substitute about 6 to 8 oz. Velveeta and double the amount of fresh garlic cloves, so that would be a total of 6 garlic cloves.



# IAN’S JALAPENO CRANBERRY SAUCE/RELISH

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*contributed by Mike Russell*

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## Ingredients

- 2 Packages fresh cranberries
- 1 ½ cups raw sugar
- 2 fresh jalapenos with skins removed and diced
- ½ bunch of cilantro
- 1-2 tablespoons lime juice

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## Instructions

1. Place all ingredients in a blender.
2. Blend until you reach your desired consistency.

# SPINACH BALLS & MUSTARD SAUCE

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*contributed by Sarah Shaw*

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## Ingredients (Spinach Balls)

- 3 packages frozen spinach
- 3 cups breadcrumbs
- 1 ½ cups parmesan cheese
- ¾ cup butter, melted
- 6 scallions
- 3 eggs

## Instructions (Spinach Balls)

1. Preheat oven to 325 degrees Fahrenheit.
2. Defrost the spinach and squeeze it dry.
3. Combine all the ingredients in a large bowl and mix thoroughly.
4. Shape mixture into balls (about ¾ of an inch diameter) and bake for about 20 minutes or until browned.

## Ingredients (Mustard Sauce)

- ½ cup dry mustard
- ½ cup vinegar
- 1 egg yolk
- ¼ cup sugar

## Instructions (Mustard Sauce)

1. Mix the mustard and vinegar in a bowl and let stand overnight.
2. Add the egg yolk and sugar.
3. Stir over a low heat until the sauce thickens.





**ENTREES**

# ITALIAN SAUSAGE LASAGNA

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*contributed by Wendy Horvath*

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## Ingredients

- 1 pound bulk reduced fat Italian sausage
- 1 medium onion, chopped
- 1 garlic clove, finely chopped
- 3 tablespoons chopped fresh parsley or 3 teaspoons dried
- 1 tablespoon chopped fresh basil or 1 teaspoon dried
- 1 teaspoon sugar
- 1 can (14.5 ounces) whole tomatoes, undrained
- 1 can (15 ounces) tomato sauce
- 12 uncooked white lasagna notes
- 1 container (15 ounces) reduced-fat ricotta cheese
- ¼ cup grated Parmesan cheese
- 1 tablespoon chopped fresh oregano leaves or ½ teaspoon dried
- 2 cups shredded reduced fat mozzarella cheese

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## Instructions

1. Cook sausage, onion and garlic in 10" skillet over medium heat, stirring occasionally, until sausage is no longer pink. Drain.
2. Stir in 2 tbsp of the parsley, the basil, sugar, tomatoes and tomato sauce, breaking up tomatoes. Heat to boiling stirring occasionally.
3. Reduce heat to low and simmer uncovered for 45 minutes or until slightly thickened.
4. Heat oven to 350°. Cook and drain noodles.
5. Mix ricotta cheese, 1/4 cup Parmesan, remaining tbsp of parsley and the oregano.
6. Layer lasagna: Sauce, Noodles, Cheese mixture, Sauce, Mozzarella, Noodles, Cheese mixture, Sauce, Mozzarella, Noodles, Sauce, Mozzarella, Parmesan
7. Cover and bake 30 minutes. Uncover and bake another 15 minutes. Let stand 15 minutes before cutting.





# FAVORITE FOODS

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## *U.S. Supreme Court Associate Justice Sonia Sotomayor*

*Justice Sotomayor was the keynote speaker at Legal Aid’s Annual Meeting in 2010.*

Today, the justices are allotted one hour for lunch and have their own dining room. Most days, the justices eat either food they brought from home, takeaway from the Senate cafeteria or have something delivered. Justice Sotomayor revealed she favors sushi, salads and Indian cuisine.

New York City pastries are a common treat from Justice Sotomayor, who said she “loves food” and that no meal should be wasted. On weekends, she brings in bagels with various cream cheeses, and tasks her clerks with finding new delivery places in Washington.

“One of my clerks’ responsibilities during the year is to find a restaurant I haven’t eaten at,” she said. “It has expanded my knowledge of DC restaurants.”

*source: <https://www.bbc.com/news/world-us-canada-36439148>*



# ROASTED PEPPER ENCHILADAS

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*contributed by Bobbi Wilson*

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## Ingredients

- For the sauce:
- 7-8 Fresh peppers (Usually used with hatch peppers but those are only seasonal and it's not hatch pepper season and roasted red peppers are just great too!)
- ½ Onion
- 1 garlic clove
- 1 cup stock (I use chicken stock)
- 1 teaspoon oregano
- Pinch of cumin
- ¼ teaspoon salt
- Freshly cracked black pepper
- Olive oil
- 1 large chicken breast
- 8 tortillas (I use flour tortillas just because I like them better but you can use corn!)
- 2-3 tablespoons finely chopped onion
- 1 cup shredded Jack cheese

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## Instructions

1. Set the oven to 400F.
2. Give the peppers a good rinse. Roast the peppers in the oven for 20-30 minutes (if you want to save time, you can buy roasted peppers)
3. To poach the chicken, cover the chicken breast with cold water and bring to a boil. Once boiling, reduce heat and let simmer for 20 minutes or until the chicken is cooked through (I use an Instapot here and just pressure cook the chicken breast for 10 minutes with some stock or water). Once cooked, set aside to cool and then shred using two forks. You can also add a half onion, cilantro and salt.
4. After the peppers are roasted, de-stem them and de-seed if you want them to have less spice.
5. Place the chiles in a blender with a splash of stock and combine well.
6. Finely dice the ½ onion and keep a few tablespoons for the chopped onion. Sauté the majority of the chopped onion in some oil over medium heat. Once the onions are softened, add a minced garlic clove and cook for an additional minute or so.
7. Add the chiles from the blender to the sauté pan and add 1 cup stock, oregano, cumin, salt and freshly cracked pepper. Bring the sauce to a simmer.
8. Heat the tortillas in the oven for a few minutes (or put them in the microwave to 20 seconds under a damp paper towel).
9. In a glass baking dish (I use one that is about 10x6 but any will work), put down a layer of the sauce to the bottom to prevent sticking.
10. On a plate, add a couple spoonfuls of the sauce to dip each side of the tortilla in.
11. Fill the tortilla with the shredded chicken, onion and shredded cheese. Roll tight and place seam side down in the baking dish. Add remaining sauce on top of the enchiladas along with another layer of cheese.
12. Bake for 10 minutes in a 400F oven or until cheese is completely melted.
13. Serve immediately! I add cilantro on top and serve with sour cream!



# SWEET & SOUR MEATBALLS

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*contributed by James Sandman*

*Jim Sandman, former president of the Legal Services Corporation, was the keynote speaker at Legal Aid’s Annual Meeting in 2017.*

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## Ingredients

- ½ pound ground chuck
- 3 tablespoons butter
- 3 onions
- ½ cup brown sugar
- 3 teaspoons cinnamon
- Salt and pepper
- 1 can tomato paste
- Juice of half a lemon
- 1 cup raisins

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## Instructions

1. Mix meat with salt and pepper and make small meatballs.
2. Melt butter and add 3 sliced onions. Cook onions in butter until brown.
3. Add meatballs.
4. When meat balls are cooked, add tomato paste and one can of water.
5. Add sugar, lemon, raisins, and cinnamon.
6. Simmer for one hour.



# SWEET POTATO RISOTTO

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*contributed by Colleen Damerall*

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## Ingredients

- 2 large sweet potatoes
- Salt, pepper, and nutmeg (to taste)
- 6 cups broth (vegetable or chicken)
- 4 tablespoons butter
- 1 ½ tablespoons olive oil, plus additional for roasting sweet potatoes
- 2 shallots, chopped (can also substitute or add garlic)
- 2 cups arborio rice; if arborio is unavailable, a short-grain or medium-grain rice is appropriate
- ¼ cup dry white wine
- 1 cup freshly grated Parmesan cheese (about 3 ounces)

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## Instructions

1. Peel and dice sweet potatoes. Drizzle with olive oil and sprinkle with salt, pepper, and nutmeg. Roast at 350 degrees in the oven for about 20-30 minutes, or until pleasantly mushy. Roughly mash with a fork.
2. Bring broth to simmer. Keep warm.
3. To cook the rice, use a deep nonstick skillet, enameled Dutch oven, or other large saucepan. Over medium heat, sauté shallots (and/or garlic) in 2 tablespoons of butter and 1 ½ tablespoons of olive oil.
4. Add rice; stir 1 minute. Rice should become aromatic and begin to look translucent around the edges.
5. Add wine and stir vigorously until evaporated.
6. Add 1 ½ cups broth; simmer and stir until fully absorbed. Continue to add broth ½ cup at a time, allowing broth to be absorbed before adding more and stirring frequently until rice is creamy and tender. Once all broth is used, stir smashed sweet potato. Remove from heat. Stir in parmesan and remaining 2 tablespoons butter. Can be garnished with parsley and additionally seasoned with salt and pepper, to taste. Enjoy!



# SZEKELY GOULASH

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*contributed by Julie Cortes*

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## Ingredients

- 4 points pork shoulder cut into small pieces
- 2 large onions chopped
- 4 cloves garlic chopped
- 3 pounds sauerkraut
- 1 stick butter
- 1 ½ cups sour cream
- 4 teaspoons paprika
- Salt and pepper to taste

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## Instructions

1. Fry onions & garlic in butter. Remove from pan
2. In large pot brown meat. Add seasonings and onions.
3. Cook about 45 minutes on low heat.
4. While cooking wash sauerkraut in water several times and drain it.  
Squeeze out excess juice, leaving some juice
5. Add sauerkraut to pan, cover and cook on low for 1 hour and 15 minutes.  
Add sour cream and continue cooking for 30 minutes.
6. It's great with some fresh, crusty bread!



# TAMALE PIE

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*contributed by Sabah Bhat*

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## Ingredients

- 1 ½ pounds ground meat, shredded chicken, vegetarian crumbles, or diced sweet potatoes
- 3 cups salsa
- ½ cup olives
- 1 tablespoon chili powder
- 1 tablespoon cumin
- 1/2 teaspoon cinnamon
- 1 ⅓ cups water
- 1 cup broth
- 2 teaspoon baking powder
- 1 ½ teaspoon salt
- ⅓ cup vegetable oil
- 3 cups cornmeal
- 2 eggs
- 3 cups grated cheese (cheddar is good)
- ¼ cup hot water

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## Instructions

1. Note on Salsa: Canned salsa is just fine, but usually what I do is get a can of rotel, or other spiced canned diced tomatoes, and add kidney beans, a small onion chopped finely, corn and cumin, chili powder and even maybe lime.
2. Brown the ground meat (or substitute) in a skillet or pot and add the salsa, the olives, chili powder, cumin and cinnamon. Simmer for about 10 minutes.
3. Boil the broth and 1 1/3 cups water in a small saucepan. Meanwhile set your oven to 400 degrees to preheat.
4. Mix in a large bowl the baking powder, salt and oil. Stir in the cornmeal until its coated with the oil, then add the boiled broth mixture. Wait until it cools slightly and add in two eggs.
5. Spread all BUT 1 1/2 cups of the mixture in a greased 13 x 9-inch pan, squashing it so it covers the sides as well (glass is best or disposable).
6. Add the filling mixture and cover with the grated cheese. Mix the reserved batter with the 1/4 cup of hot water and spread thinly over the top of the casserole.
7. Bake 40 minutes and let cool for 15 minutes before cutting. Great hot or cold!



# WILD RICE & CHILI CORN CASSEROLE

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*contributed by Anne Schleicher*

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## Ingredients

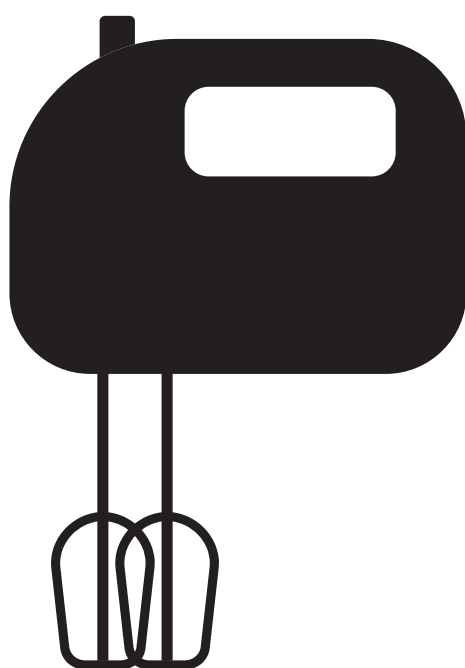
- 3 cups cooked wild rice - a 4-ounce box makes enough (can also use quinoa or regular rice)
- 1 can (15 ounces) can corn (or equivalent of frozen), drained
- 1 yellow onion, finely chopped (use a smallish onion)
- 1 cup milk
- 1 - 2 cups fire-roasted salsa
- 4 ounce can chopped green chilies
- 1 tablespoon chili powder
- 1 teaspoon cumin
- 2 cups shredded cheddar cheese
- salt and pepper to taste
- 1 cup pre-cooked turkey or chicken sausage (optional)
- up to a pound of cooked ground beef (optional)
- 1 can of black beans, rinsed
- 2 cans (4.5 ounces) of cooked chicken, drained

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## Instructions

1. Preheat oven to 375 degrees. Spray a 2-quart casserole dish with nonstick cooking spray.
2. In a large bowl, combine all the ingredients, using 1 cup of the salsa and 1½ cups of the cheese.
3. Smooth the mixture into the casserole dish and top it with the remaining cheese.  
Bake it for 45 minutes, or until it is heated through.
4. Let it set for 10 minutes. Serve topped with salsa if desired.





**DESSERTS**



# 5-INGREDIENT CHEESECAKE

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*contributed by Sarah Shaw*

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## Ingredients

- 2 packages cream cheese
- 2 eggs
- ½ cup sugar
- 1 teaspoon vanilla
- Prepared graham cracker crust

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## Instructions

1. Soften the cream cheese and add it to a bowl with eggs, sugar, and vanilla.
2. Beat together for four minutes or until the batter is smooth.
3. Set the crust in a springform pan.
4. Pour the cake batter into the pan.
5. Set the oven to 350 degrees Fahrenheit and bake for 35 to 40 minutes.
6. Chill and leave in the refrigerator until ready to serve.

*Notes:* Any prepared, nine-inch graham cracker crust will work. Do not preheat the oven. Set the oven temperature when the cake is ready to go in. Putting the cake in a cold oven will prevent the top from cracking while it cooks. Test the cake with a toothpick to determine if it is done. It is done when the center is just slightly mushy.

# ARMENIAN BAKLAVA

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*contributed by Melanie Shakarian*

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## Ingredients

- 4 cups of flour
- 0.7 pound (300 grams) of butter
- 4 eggs
- 0.7 pound (300 grams) of sour cream
- 2 cups of sugar
- 0.7 pound (300 grams) of walnuts
- 1 teaspoon of baking soda
- 3 to 4 tablespoons of natural honey

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## Instructions

1. Place flour in a bowl. Make a small hole in the flour with a knife and put the sliced butter into the hole.
2. Mix everything with a knife until the flour forms crumbs.
3. Add 1 teaspoon of baking soda to the sour cream. Separate egg whites from yolks.  
Make a hole in the flour once again and add 3 egg yolks (don't add whites; you'll need them in a little while), sour cream and water.
4. Mix everything and knead the dough. The dough should be stiff and soft at the same time.  
Divide it into 3 parts (one of them a little bit bigger than the rest), and put them into the fridge for 30 minutes to 1 hour.
5. While dough is resting, make the filling. Chop walnuts with a knife (you can use a blender or grinder, but I don't recommend it, as the taste will be slightly different).
6. Mix chopped walnuts with sugar; whip the egg whites (4 eggs) lightly(!)
7. When the dough is ready, take it out, and roll each piece of the dough, making it approximately 0.2 inches (0.5 centimeters) thick.
8. Put the dough layer into the baking pan and brush it with the lightly whipped egg whites.  
Add half of the filling (put it evenly on the whole layer).
9. Put another layer on top of it and repeat (brush with egg whites and add the rest of the filling evenly).
10. Now roll out the biggest piece of the dough, then put it on top and wrap all the edges down.
11. Brush baklava with yolk and cut it into pieces (don't cut all the way, just the top layer).  
You can decorate each piece with walnut halves
12. Put baklava into the COLD OVEN. Heat the oven with the baklava inside to 400°F to 430°F (200°C to 220°C). Once it's heated, bake for 30 minutes or until the crust is golden.
13. Remove the baklava from the oven and brush it with honey (especially the cuts and the walnuts).
14. Put it back in the oven for 5 minutes.
15. Cool it, cut it into pieces, and enjoy!

(c/o <https://delishably.com/world-cuisine/Baklava-Pakhlava-Recipe>)



# CANDIED SNACK MIX

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*contributed by Elizabeth Zak*

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## Ingredients

- 3 cups Crispix cereal (Crispix holds up better than Chex, which are flatter)
- 1 cup Cheerios
- 1 cup raisins
- 1 cup salted peanuts or mixed nuts
- 1 cup small salted pretzels
- ½ cup shredded coconut
- 16 ounces white chocolate baker’s wafers

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## Instructions

1. Mix all dry ingredients in large bowl.
2. Melt white chocolate in saucepan over low heat, stirring constantly.
3. Pour white chocolate over candy mix and stir until evenly distributed.
4. Spread mix onto wax paper and let cool for at least 1 hour.

# CARROT CAKE WITH CREAM CHEESE ICING

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*contributed by Sarah Shaw*

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## Ingredients (Cake)

- 2 cups flour
  - 2 teaspoons baking powder
  - 1 ½ teaspoons baking soda
  - 1 teaspoon salt
  - 2 teaspoons cinnamon
  - 2 cups sugar
  - 1 ½ cups vegetable oil
  - 4 eggs
  - 2 cups raw carrots, peeled and grated
  - 1 can (8 ounces) crushed pineapple, drained
  - ½ cup chopped nuts (optional)
  - Raisins (optional)
- 

## Instructions (Cake)

1. Preheat oven to 350 degrees Fahrenheit.
  2. Mix all the dry ingredients except for the sugar.
  3. Add the sugar, oil, and eggs and mix well.
  4. Stir in the carrots, pineapple, nuts, and raisins.
  5. Pour batter in to a thoroughly greased and floured Bundt pan.
  6. Bake for one hour or until a toothpick comes out clean.
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## Ingredients (Icing)

- ½ cup butter
  - 8 ounces cream cheese, softened
  - 1 teaspoon vanilla
  - ¾ pound confectioners’ sugar
  - Milk
- 

## Instructions (Icing)

1. Cream together butter, cream cheese, and vanilla.
2. Gradually add the sugar.
3. Add milk to thin as needed to get the desired consistency.
4. Frost on to a cold cake.



# CHOCOLATE CHERRY COOKIES

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*contributed by Colleen Cotter*

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## Ingredients

- 1 ½ cups all-purpose flour
- ½ cup unsweetened cocoa powder
- ½ cup butter or ½ cup margarine
- 1 cup sugar
- ¼ teaspoon baking soda
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- 1 large egg
- 1 ½ teaspoons vanilla
- 48 undrained maraschino cherries (reserve 4 teaspoons cherry juice)
- 1 cup semisweet chocolate piece
- ½ cup sweetened condensed milk

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## Instructions

1. Combine flour and cocoa; set aside.
2. Beat butter in a medium bowl on medium speed until softened.
3. Add sugar, baking soda, baking powder and salt.
4. Beat until well mixed.
5. Beat in egg and vanilla, scraping the side of the bowl.
6. Gradually beat in flour mixture.
7. Shape dough into 1-inch balls.
8. Place 2-inches apart on an ungreased cooking sheet.
9. Press down the centers with your thumb.
10. Drain cherries, reserving juice.
11. Place a cherry in the center of each cookie in the depression you made with your thumb.
12. Combine chocolate pieces and condensed milk in a small saucepan.
13. Cook and stir over low heat until the chocolate is melted.
14. Stir in 4 teaspoons of the reserved cherry juice.
15. Spoon about 1 teaspoon of the chocolate and milk mixture over each cherry, spreading to cover cherry.
16. If the frosting is too thick, thin with additional cherry juice.
17. Bake in a 350°F oven for about 10 minutes or until edges of cookie is firm.
18. Cool on cookie sheet for 1 minute.
19. Transfer to a wire rack to finish cooling.

# CORINNE'S APPLE CRISP WITH BOURBON CARAMEL

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*contributed by Corinne Huntley*

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## Ingredients

- 6 golden delicious apples, peeled and chopped
- ¼ cup plus 2 tablespoons granulated white sugar
- 2 teaspoons ground cinnamon (divided)
- 1 ½ teaspoons lemon juice
- 1 cup plus 1 tablespoon light brown sugar
- ¾ cup old fashioned oats
- ¾ cup all-purpose flour
- ½ cup cold unsalted butter, diced into small cubes (it is very important that the butter is cold) plus ¼ cup butter (room temperature)
- pinch of kosher salt
- ¼ cup water
- ½ cup heavy whipping cream (room temperature)
- 1 teaspoon vanilla extract
- 2 tablespoons bourbon
- 1 teaspoon fine sea salt

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## Instructions

1. Preheat oven to 350 F degrees. Butter an 8x8 baking dish, or spray with non-stick cooking spray (I prefer butter). Set aside.
2. In a bowl, add apples, granulated sugar, 1 teaspoon of the cinnamon, 1 tablespoon brown sugar, and the lemon juice. Stir to combine and put buttered baking dish.
3. In a separate bowl, add topping ingredients (brown sugar, oats, flour, 1 teaspoon cinnamon, salt, and diced cold butter). Use a pastry cutter (forks work too, just be careful to not use your hands too much as they will soften and melt the butter) to cut the butter into the oat mixture (kind of cut downward and twist at the same time), the mixture should then look like pea-sized crumbs.
4. Spread crumble topping over apples in baking dish, and even it out. (spreading with hands will work fine). Bake 40-50 minutes (should be bubbly and golden brown).
5. Combine the sugar and water in a heavy-bottomed pot. Briefly stir to combine.
6. Turn the burner on to medium-high heat. **THIS IS IMPORTANT:** do not stir or touch the pan until the sugar has caramelized (color order: go from clear to white wine colored to light gold and then darker shades of brown/amber. Once it begins to caramelize it the darker color will start to happen fast. When the sugar reaches a deep amber color (think the color of a copper penny), remove the saucepan from the heat.
7. Right away, begin to pour the heavy cream slowly and carefully (it is important that it is room temperature otherwise the shock in temperature change will cause the sugars to seize -- you can briefly microwave the cream to bring it to a warmer temperature) into the sugar mixture, whisking as you pour to quickly incorporate the cream (there will be a lot of bubbles and sugar burns you so please be careful). Add in the butter (also can be microwaved to room temperature) and whisk until combined. Add in the vanilla, bourbon and salt, and whisk until combined.  
The caramel will keep for two weeks.



# DAIRY FREE CHOCOLATE PIE RECIPE

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*contributed by Sabah Bhat*

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## Ingredients

- 2 cups chocolate chips
- 1/3 cup coffee liqueur, other flavored liqueur, or strong coffee
- 1 block silken tofu
- 1 teaspoon vanilla extract
- 1 tablespoon honey
- 1 prepared chocolate or graham cracker crust

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## Instructions

1. Place a small metal bowl over a saucepan with simmering water.  
Melt the chocolate and coffee liqueur in the bowl. Stir in vanilla.
2. Combine the tofu, chocolate mixture, and honey in the blender jar. Liquefy until smooth.
3. Pour the filling into the crust and refrigerate for 2 hours, or until the filling is set.

# DUTCH BABY FROM HALF BAKED HARVEST

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*contributed by Dan Natalie*

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## Ingredients

- 4 tablespoons salted butter, plus more for serving
- 4 large eggs
- $\frac{2}{3}$  cup whole milk
- $\frac{2}{3}$  cup all-purpose flour
- 2 teaspoons pure vanilla extract
- $\frac{1}{2}$  teaspoon kosher salt
- Whipped cream
- Fresh fruit
- Confectioners' sugar
- Pure maple syrup

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## Instructions

1. Preheat the oven to 450 degrees Fahrenheit with a rack in the center. Set a 10-to-12-inch cast-iron or other oven-safe skillet on the rack and put 2 tablespoons of the butter in the skillet to melt. (Do not leave the pan in the oven longer than 10 minutes.)
2. In a small saucepan, melt the remaining 2 tablespoons of butter. Set aside to cool.
3. In a blender or food processor, combine the eggs, milk, flour, vanilla, salt, and cooled melted butter. Pulse for 30 seconds to 1 minute, or until the batter is smooth, being sure no lumps of flour remain. Remove the hot skillet from the oven and pour in the batter. Return the skillet to the oven and bake for 20 to 25 minutes, or until the pancake is fully puffed and browned on top. Do not open the oven during the first 15 minutes of cooking or your pancake might deflate.
4. Remove the Dutch baby from the oven and serve with butter, whipped cream, fruit, confectioners' sugar, and maple syrup... go big or go home.





# STRAWBERRIES AND DEVONSHIRE CREAM

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*from former First Lady & Secretary of State Hillary Clinton*

*First Lady & Secretary of State Clinton was the keynote speaker at Legal Aid’s Annual Meeting and 100th anniversary celebration in 2005.*

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## Ingredients

- 2 ½ cups fresh strawberries, washed and stemmed
- ¼ cup water
- 2 ½ cups sugar
- 1 tablespoon apple pectin
- A couple of drops of red food coloring (optional)
- Devonshire Cream, lightly whipped

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## Instructions

1. Wash, dry, and hull strawberries but leave them whole.
2. Place the strawberries in a pot large enough for all of them to lay side by side.
3. Sprinkle the sugar over the berries and pour in water.
4. On low heat bring the liquid to a simmer and cook the berries until they are soft.  
Shake the pan often so the strawberries do not burn. Be careful not to break the berries.
5. Carefully remove three-quarters of the liquid.
6. Sprinkle the rest of the sugar mixed with the apple pectin. Gently stir in red food coloring.
7. Bring to a boil and cook five to eight minutes. Let the strawberries cool in the syrup.
8. For service, fold strawberries into lightly whipped Devonshire Cream.
9. Serve immediately or cover with plastic wrap and refrigerate.

# MOM'S BLUEBERRY OR APPLE CAKE

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*contributed by Abby Staudt*

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## Ingredients

- 1 teaspoon cinnamon
- 2 cups sugar, divided
- 2 sticks of butter, 1 cold and 1 room temperature
- 3 cups flour, divided
- 4-6 apples, chopped and peeled OR 1 quart of blueberries
- Pinch of salt
- 2 teaspoons baking powder
- 1 cup of mixture containing 1 egg, 1 teaspoon vanilla, and milk (together it is a combined volume of 1 cup)

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## Instructions

1. Make the topping by crumbling together the cinnamon, 1 cup sugar, 1 stick of cold butter, and 1 cup flour. Set aside.
2. Preheat oven at 400 degrees. Grease and 9x13 pan.
3. Combine the remaining dry ingredients (1 cup sugar, 2 cups flour, salt, baking powder). Add in the butter and the milk combination. Mix until smooth. Spread on the bottom of the cake pan.
4. Add the apples or blueberries on top of the cake batter.
5. Add the crumble on top of the fruit layer.
6. Bake for 35 to 45 minutes.



# NOT YOUR MAMA’S BANANA PUDDING

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*contributed by Jessica Baggett*

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## Ingredients

- 2 (7.25 ounce) bags Pepperidge Farm Chessmen Cookies
- 8 medium bananas, sliced
- 1 cup milk
- 1 (3.4 ounce) box French vanilla instant pudding mix
- 1 (14 ounce) can sweetened condensed milk
- 1 (8 ounce) package cream cheese, softened
- 1 (8 ounce) container frozen whipped topping, thawed

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## Instructions

1. Line the bottom of a 13x9-inch baking dish with 1 bag of cookies and arrange banana slices on top.
2. In a large bowl, beat milk and pudding mix with a mixer at medium speed until thickened and smooth.
3. In another large bowl, beat condensed milk and cream cheese with a mixer at medium speed until creamy and smooth; fold in whipped topping until well combined.
4. Fold cream cheese mixture into pudding mixture until well combined. Pour mixture onto bananas, and cover with remaining cookies. Refrigerate for at least 1 hour before serving or for up to 2 days.

# PEANUT BUTTER BANANA MUFFINS

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*contributed by Corrylee Drozda*

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## Ingredients

- 2/3 cup peanut butter
- 1/2 cup mashed bananas
- 3/4 cup buttermilk or plain yogurt
- 1/4 cup honey
- 2 teaspoons vanilla
- 2 eggs
- 1 1/2 cups whole wheat flour  
(Note: The original recipe calls for sifted whole wheat pastry flour. For these heartier muffins, I don't think it's worth the extra step of sifting, and I always just use regular whole wheat flour because that's what I have on hand.)
- 2 teaspoons cinnamon
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 cup sunflower seeds or any other nuts or seeds you like (optional)
- 1/4 cup berry jam (optional)

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## Instructions

1. Preheat oven to 400 F.
2. Grease a muffin tin or line with baking cups.
3. In a large bowl, mix together the peanut butter, bananas, yogurt or buttermilk, honey, vanilla, and eggs.
4. In another bowl, mix together the flour, cinnamon, baking powder, baking soda, and salt.
5. Add the dry ingredients to the wet ingredients and mix just enough to combine them, making sure not to overmix.
6. If using, fold in the sunflower seeds.
7. If using the jam, fill the muffin cup halfway, top with a spoonful of jam, and then fill the rest of the muffin cup with batter.
8. If you want to skip the jam, just fill the muffins cups normally.
9. Bake for about 20 minutes until the tops are golden and cake tester comes out clean.



# REGAL PECAN TART

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*contributed by Jennifer Teeter*

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## Ingredients (Crust)

- 1 cup all-purpose flour
- 1/3 cup powdered sugar
- 12 tablespoons (1 1/2 sticks) unsalted butter (cold and cut into pieces for food processor or room temperature for mixer)
- Pinch of salt

## Ingredients (Filling)

- 3/4 cup firmly packed dark brown sugar
- 3 tablespoons unsalted butter at room temperature
- 3 large eggs at room temperature
- 3/4 cup dark corn syrup
- 2 teaspoons vanilla
- 1/8 teaspoon salt
- 2 cups chopped pecans (about 8 ounces)
- 1 1/2 cups pecan halves (about 6 ounces)
- Whipped cream or vanilla ice cream for serving (optional)

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## Instructions

1. Preheat oven to 350 degrees.
2. Place flour, sugar, butter, and salt in a food processor fitted with a metal blade or in a medium-size bowl. Mix until dough holds together and forms a soft bowl. Press pastry evenly over bottom and 1 inch up the sides of a spring form (9x3 or 9 1/2x2 inch pan) Prick crust with fork and set aside.
3. Beat brown sugar and butter in a large bowls with electric mixer on medium speed until fluffy, about 2 minutes. Add eggs, syrup, vanilla, and salt. Mix thoroughly.
4. Sprinkle chopped pecans over bottom of crust and cover with the half the filling. Place pecan halves in concentric circles over entire top of pie. Pour remaining filling carefully over pecans.
5. Place pan on baking sheet. Bake in the oven for 60 to 70 minutes or until knife inserted into middle comes out clean and pastry is golden.
6. The tart may be kept covered at room temperature or in the refrigerator overnight, or it may be frozen in the pan covered with plastic wrap and foil.
7. Serve tart at room temperature, or reheat in 350 degree oven for 15 minutes and serve warm. Before serving, remove sides of springform and top with whipped cream or ice cream if desired.

# SWEET POTATO COBBLER

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*from Congressman John Lewis*

*Congressman Lewis was the keynote speaker at Legal Aid’s Annual Meeting in 2011.*

“My mother made it best—she would use only fresh sweet potatoes, and she added all kinds of spices, butter, and sugar. Sometimes I still dream about digging into a bowl of it.”

*source: <https://www.oprahmag.com/entertainment/a32758483/congressman-john-lewis-documentary-interview/>*

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## Ingredients (Filling)

- 3 ½ medium sweet potatoes, peeled and cut into chunks
- ¼ cup white sugar
- ½ teaspoon vanilla extract
- 1 (2 inch) cinnamon stick
- ¼ cup loosely packed brown sugar
- 1 teaspoon pumpkin pie spice
- 1 teaspoon cornstarch

## Ingredients (Crust)

- ½ cup all-purpose flour
  - ½ cup white sugar
  - ½ teaspoon baking powder
  - 1 pinch salt
  - ½ cup cold unsalted butter, cut into small pieces
  - 1 large egg
  - ½ teaspoon vanilla extract
- 

## Instructions

1. Combine sweet potatoes, sugar, vanilla extract, cinnamon stick and water to cover in a medium pot over medium heat. Bring to a simmer and cook until sweet potatoes are barely tender, 8 to 10 minutes. Remove from heat, discard cinnamon stick and strain potatoes. Allow potatoes to cool slightly.
2. Preheat oven to 375 degrees. Grease a 9 inch pie plate, baking dish, or casserole dish of your choice.
3. Combine flour, sugar, baking powder and salt for curst in a mixing bowl. Cut cold butter into the mixture until crumbly. Stir in egg and vanilla.
4. Combine warm potatoes, brown sugar, pumpkin pie spice, and cornstarch in a separate bowl; mix until thoroughly combined. Spoon filling in to the prepared pie plate and spoon crust mixture over top.
5. Bake in the preheated oven until crust is golden brown and filling is bubbly, about 35 minutes.

*source: <https://www.allrecipes.com/recipe/281685/sweet-potato-cobbler/>*

# TOFFEE WHITE CHOCOLATE MACADAMIA NUT COOKIES

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*contributed by Karen Wu*

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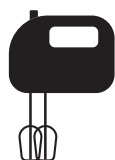
## Ingredients

- ½ cup plus 2 tablespoons unsalted butter, at room temperature
- 1 cup packed light or dark brown sugar
- ½ cup sugar
- 2 large eggs
- 1 teaspoon vanilla
- 2 ½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon coarse salt
- 1 cup white chocolate chips
- 1 cup macadamia nuts
- 1 ½ cup toffee bits

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## Instructions

1. Preheat oven to 375°F and line a sheet pan with parchment paper.
2. Beat the butter, brown sugar, and sugar on medium high speed with an electric mixer until light and creamy, about 4 minutes. Add the eggs one at a time, mixing after each. Add the vanilla extract.
3. In a separate bowl, combine the flour, baking soda, and salt. Add to the wet ingredients and mix until just combined. Add the white chocolate chips, macadamia nuts, and toffee bits and mix until incorporated.
4. Spoon by the tablespoon onto the prepared baking sheet, leaving 2 inches in between each cookie. Bake until golden brown, 10-12 minutes.



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**Legal Aid Society**  
— *of Cleveland* —  
*Since 1905*