



## Molten Chocolate Cake

Gregg & Kelly Matte  
Senior Pastor

### INGREDIENTS

*Oops! One of the ingredients listed in the December Welcome Guide was incorrect. Please use this list instead!*

- 2 tablespoons butter, melted
- 2 tablespoons unsweetened cocoa
- 3/4 cup butter, cut into pieces
- 3 (4 oz) premium semisweet chocolate baking bars, broken into chunks\*
- 1/2 cup whipping cream
- 1-1/4 cups of egg substitute (see NOTE below)
- 3/4 cup sugar
- 2/3 cup all-purpose flour
- powdered sugar

### INSTRUCTIONS

1. Brush 16 muffin cups with 2 tablespoons melted butter. Sprinkle evenly with cocoa, shaking out excess. Place in refrigerator to firm butter.
2. Place 3/4 cup butter and chocolate in a large heavy saucepan. Cook over low heat, stirring often, until butter and chocolate melt. Slowly whisk in cream; set aside.
3. Combine egg substitute and sugar in a large mixing bowl. Beat at medium speed with an electric mixer 5 to 7 minutes or until slightly thickened; add chocolate cream and flour, beating until blended. Pour batter into muffin cups, filling to about 1/4-inch from tops. Cover and chill at least 1 hour or up to 24 hours.
4. Bake, uncovered, at 450° for 10 to 11 minutes or just until edges of cakes spring back when lightly touched, but centers are still soft. Let stand 3 minutes before loosening edges with a knife. Quickly invert cakes onto a baking sheet. Transfer to dessert plates using a spatula. Sprinkle with powdered sugar. Serve immediately. Yield: 16 servings.

\* Do not substitute semisweet chocolate morsels for the baking bars. Find the baking bars in most stores alongside other baking chocolate; if not, look on the candy aisle.

NOTE: The recipe uses egg substitute instead of real eggs because the cakes aren't in the oven long enough for eggs to cook thoroughly.



## Pecan Fudge Pie

David & Bonnie Self  
Executive Pastor

### INGREDIENTS

*Oops, again! One of the ingredients listed in the December Welcome Guide was incorrect. Please use this list instead!*

- 1-1/4 cups of light corn syrup
- 1/2 cup sugar
- 1/3 cup baking cocoa
- 1/3 cup all-purpose flour
- 1/4 teaspoon salt
- 3 eggs
- 3 tablespoons butter or margarine, softened
- 1-1/2 teaspoons vanilla extract
- 1 cup chopped pecans
- 1 unbaked pastry shell (9 inches)
- whipped cream, optional

### INSTRUCTIONS

In a large mixing bowl, beat the first eight ingredients until smooth. Stir in nuts; pour into pie shell. Bake at 350° for 55-60 minutes or until set. Cool completely. Garnish with whipped cream if desired. Yield: 6-8 servings.



## Mommy Ann's Macaroni & Cheese

William & Nancy Taylor

Missions Pastor

### INGREDIENTS

- 1/2 small box Velveeta Cheese (I used 12 ounces of a large box)
- 1 eight ounce box of macaroni
- 3 eggs
- 4 cups of whole milk
- 8 ounces sharp cheddar cheese, grated
- salt and pepper
- 1/2 stick of butter

### INSTRUCTIONS

Preheat oven to 450°. Boil macaroni in salted water 8 to 10 minutes. Spray a large/deep casserole dish with Pam and pour in the cooked and drained macaroni. Spread the grated cheddar cheese on top of the macaroni, leaving a small amount to use on top of the egg mixture. In blender, blend milk, eggs, Velveeta, butter, and salt and pepper until frothy. Pour this on top of macaroni and cheese. Place the remaining cheddar cheese on top. Place in the preheated oven and then lower the temperature to 350°. Bake for 45 minutes to 1 hour. You may have to place a piece of tented aluminum foil on top if it begins to get too brown.



## Zuppa Toscana Soup

Stephen & Star Smith  
Gathering Pastor

### INGREDIENTS

- 2 teaspoons olive oil
- 1 pound Italian sausage, hot or mild
- 4 oz bacon, diced into 1/2 inch pieces
- 1 small onion, minced
- 5 cups low sodium chicken broth
- 2 cups water
- 2 medium russet potatoes, skins washed
- 1-1/2 teaspoons sugar
- salt and fresh ground pepper
- 2-1/2 cups half and half
- 1 cup packed kale chopped into bite size pieces
- 1 cup finely shredded Romano cheese for serving

### INSTRUCTIONS

1. Heat olive oil in a large dutch oven over medium heat until shimmering. Crumble sausage (remove casings) and cook, breaking large clumps apart, until sausage is fully cooked and browned. Remove with a slotted spoon onto a paper towel-lined plate or bowl. Remove all but 1 teaspoon fat from the pan. Add diced bacon and sauté for about 5 minutes. Add onion and sprinkle with a pinch of salt. Sauté until the bacon is cooked through (not crunchy) and onions are soft, about 5 minutes more.
2. While the sausage and bacon cook, slice the potatoes lengthwise, and slice each half lengthwise again. Slice each portion crosswise into thin slices approximately 1/8 inch thick.
3. Add the chicken broth, water, sliced potatoes, sausage, kale, sugar, salt and pepper to the bacon/onion mixture. Bring soup just to a boil, then reduce heat to medium low and simmer, covered, for 20 minutes or until the potatoes are very tender. Remove excess fat from the surface with a large spoon or ladle. Stir in the half and half. Season with salt and pepper to taste. Sprinkle about 1 tablespoon of cheese over individual servings. Garnish with seasoned croutons if desired. Serve.