

Veggie Stuffed Mushrooms

1 cup Butternut Squash, finely diced	½ tsp. rubbed Thyme
1 cup Acorn Squash, finely diced	½ tsp. Rosemary leaves
1 cup Onions, finely chopped	½ tsp. Black Pepper
1 cup Green Peppers, finely chopped	¼ tsp. Salt
1 cup condensed Cream of Celery Soup	1 ½ tbs ground Sage
1 cup Parmesan Cheese, shredded	1 cup Bread Crumbs
16-20 large white mushrooms w/ stems	1 cup Carrots, grated
Shredded Mozzarella Cheese	1 egg, beaten
Olive Oil	

Remove stems from mushrooms. Scrap gills from caps and set aside. Finely chop stems. In a large skillet or wok, sauté chopped stems, onions, butternut squash, acorn squash and spices with generous splash of olive oil. Remove from heat and allow to cool slightly. In a large mixing bowl, combine green peppers, grated carrots, and cream of celery soup. Stir in vegetable and spice mixture. Add beaten egg, bread crumbs and Parmesan cheese. Blend thoroughly.

Preheat oven to 375 F. Grease the bottom of a large baking dish with olive oil. Fill each mushroom cap with a generous spoonful of stuffing mix and arrange in baking dish. Sprinkle with shredded mozzarella cheese. Bake for 20 to 25 minutes. Serve immediately. Refrigerate any leftovers and reheat in microwave later.

Hazelnut Crackers

1 cup hazelnut flour	1 cup all purpose flour**
1 teaspoon baking powder	½ teaspoon salt
3 tablespoons shortening	½ cup milk
2 tablespoons melted butter	

Preheat oven to 400 F. Whisk together flours, baking powder and salt. Cut in shortening until mixture is coarse. With a fork, stir in enough milk to make a soft dough. Roll into a ball and divide in half. On a floured surface, roll out half of dough into a 10x14" rectangle. With knife or cookie cutter, cut to desired shape. Repeat with remaining dough. Brush 2 baking sheets with melted butter and arrange crackers close together on the sheets. Bake for 8 to 10 minutes or until golden in color. Cool on wire rack. Store in airtight container.

**Gluten Free recipe – substitute 1 cup white rice flour (or sorghum flour or oat flour) and ½ teaspoon Xanthan Gum for the all purpose flour

Egyptian Raisin Cake

¾ cup butter	½ teaspoon cinnamon
2 cups sugar	½ teaspoon nutmeg
3 eggs	½ teaspoon cloves
3 cups sifted flour	2 tablespoons cocoa
1 ½ teaspoon baking soda	1 ¾ cups applesauce
¾ teaspoon salt	1 ½ cups dark raisins
1 cup finely chopped nuts (optional)	

Cream butter and sugar until light and fluffy. Add eggs, one a time, beating well after each addition. Sift dry ingredients together. Blend into creamed mixture alternately with applesauce. Fold in raisins and nuts. Turn into 3 greased and floured 9" cake pans. Bake in moderate oven at 350 F for 25-30 minutes. Turn out onto wire racks to cool. When cold, put layers together with Panocha Frosting.

Panocha Frosting - - Melt ½ cup butter and stir in 1 cup brown sugar. Cook 2 minutes over low heat, stirring constantly. Add ½ cup milk and cook until mixture boils. Remove from heat; cool to lukewarm. Gradually stir in 1 ¾ to 2 cups powdered sugar, beating until smooth.