



Gator Eats
Chomp the Holidays



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Appetizers & Sides





Beef Salad

Submitted by Raluca Salajan
Department of Psychology

“This Beef Salad, known as ‘Salata de Boeuf’ in Romania, is a popular dish typically served as an appetizer or a side dish at holiday celebrations, such as Easter or Christmas. The salad typically consists of boiled beef, diced carrots, potatoes and pickles, all mixed together with mayonnaise and sometimes other seasonings or herbs.”

Ingredients

- 2 lbs beef (or turkey or chicken, white or dark meat)
- 2 lbs potatoes (peeled)
- 1 lb carrots (peeled)
- 1 1/2 cups pickles (chopped)
- 1 cup frozen peas
- 1 cup mayonnaise
- 1/4 cup mustard
- 1/2 tsp salt (or to taste)
- 1/2 tsp pepper (or to taste)

Directions

- Add the beef to a pot of boiling water and cook it for about 2 hours. If using an Instant pot cook it on high pressure for 1 hour. Transfer the meat to a bowl and let it cool before chopping.
- Add the potatoes and carrots to a large pot and cover with water. Season with a tsp of salt. Bring the water to a boil and cook the potatoes and carrots until they are fork tender, should take about 15 minutes. Drain and cool slightly.
- Chop the meat, potatoes, carrots and pickles; they should all be small pieces about 1/4 inch by 1/4 inch. Drain all the liquid from the diced pickles and the peas. I usually place them in a paper towel lined bowl to soak up all the extra liquid.
- Add all the veggies and meat to a big bowl, then add the mayo and mustard, season with salt and pepper and mix everything together.
- The salad is often decorated to make it more visually appealing and festive. This typically involves arranging colorful vegetables, herbs and other garnishes on top of the salad in an attractive and creative way.
- Serve the salad immediately or put it in the fridge to stay cold.

Browned Butter Mashed Potatoes with Garlic & Parmesan

Submitted by Chelsea McCall

UF College of Liberal Arts & Sciences

Ingredients

- 5 lbs potatoes (recommend using russet potatoes)
- 10 oz unsalted butter
- 7 cloves garlic crushed
- 3/4 cup parmesan cheese grated
- 1 2/3 cup milk (more if needed)
- 1/4 sour cream (more if needed)
- 1/2 cup potato water

Directions

- Peel potatoes and cut into large chunks. Boil in salted water for 20 minutes or until fork tender (not falling apart). Halfway through cooking time, prepare browned butter.
- Heat butter in a small pan over medium-heat.
- When butter begins to foam, add the crushed garlic and reduce heat to medium. Stir continuously and swirl the pan until the butter changes color and turns golden brown with a nutty aroma.
- Remove immediately from heat. Set aside.
- Drain potatoes and transfer them back to the pot (save 1/2 cup of the potato water).
- Strain just over half of the browned butter over the boiled potatoes through a sieve. Reserve crispy garlic pieces to serve later.
- Add the parmesan cheese and milk. Beat with a hand beater until smooth and creamy (about 1–2 minutes) or use a potato masher.
- Add extra milk if you like a thinner mashed potato consistency.
- Serve with reserved browned butter, extra parmesan cheese, and crispy garlic pieces.



Cassandra's World Famous Vegan Greenbean Casserole

Submitted by Cassandra Williams
Veterinary Hospitals Operations

“I transitioned to a vegan lifestyle when I was freshly 18 years old and living on my own for the first time. My first time going home for Thanksgiving was very emotionally difficult for me; my family didn't understand why I was eating and acting differently, and I didn't understand how they couldn't see it from my point of view.

“The next year my angel of a mother sensed my anxieties and fear, and we spent hours in the kitchen turning her classic recipes into vegan versions I could enjoy for years to come.

“Now I live to share these recipes with others trying to transition to a new lifestyle or even for those who just want to try something new!”

Ingredients

- 1/2 medium onion, diced
- 3/4 cup chopped button mushrooms
- 1 tbsp vegetable oil
- 1/2 tsp oregano
- 1/2 tsp thyme
- 1/2 tsp sage
- Salt and pepper, to taste
- 1 1/2 cups unsweetened oat milk (any non-dairy milk should work)
- 1 cube vegetarian bouillon
- 2 1/2 tbsp cornstarch
- 2 tbsp cold water
- 1 can cut green beans
- 1 6-oz can french-fried onions (I buy 2 cans because I like the crunch)

Directions

- Preheat the oven to 350°F.
- Sauté the onions and mushrooms in the vegetable oil in a skillet. Add the herbs, salt, and pepper.
- Heat the oat milk and bouillon in a saucepan, stirring until the bouillon dissolves. Do not bring to a boil. Mix together the cornstarch and water and add to the pan, stirring well.
- Quickly add the green beans, the sautéed veggies, and about half of the French-fried onions and stir well.
- Pour the mixture into a casserole dish and top with the remaining French-fried onions.
- Bake for about 15 minutes, or until the onions begin to brown.

Cheesy Lemon Artichoke Dip

Submitted by Rachel Powers

Community Dentistry and Behavioral Science

“This is my aunt’s recipe that she makes for her annual Christmas in July party. She hosts this party in July with all the holiday trimmings — fake tree, music, lights, ugly sweaters — as a festive way to get together in the summer outside the business of the holiday season.”

Ingredients

- 3 (184g/6 1/2 oz) jars marinated artichokes, drained and coarsely chopped
- 1 (226 g/8 oz) cream cheese
- 170g (6 oz) Gruyère, grated (1 1/2 cups)
- 114 g (4 oz) sharp white cheddar (1 cup)
- 1 cup full-fat sour cream
- 2 tbsp fresh lemon juice
- 1/4 tsp freshly ground black pepper
- Parsley for garnish

Directions

- Heat oven to 400°F
- Combine all ingredients in a bowl and stir until smooth.
- Pour into an 8-inch oven-proof dish.
- Bake until dip is bubbling and lightly golden on top — approximately 25 minutes.
- Sprinkle with parsley as garnish if desired.
- Let cool for 10 minutes before serving.
- Serve with toasted baguette slices, crackers, or veggies/crudites.



Cat Hair-Free Cranberry Sauce

Submitted by Victoria Masters
UF College of the Arts

“Inspired by our Director of Finance, Anika Nathan’s, legendary holiday tradition of canned cranberry sauce, Microsoft Copilot and I decided to craft a fun version for this submission. Anika’s tradition is a testament to the beauty of simplicity and the joy of minimal effort. In households like mine, where cats reign supreme and culinary skills are... let’s say, ‘developing,’ this recipe is a lifesaver.

“Picture this: It’s Thanksgiving morning, and you’re frantically trying to prepare a feast. The cat is weaving between your legs, shedding fur like it’s their job. You remember Anika’s tradition and breathe a sigh of relief. You grab the can of cranberry jelly, open it with a flourish, and slide it onto a plate. Voilà! A masterpiece that’s not only delicious but also free of cat hair. Your guests are impressed, your cat is content, and you’ve upheld a cherished holiday tradition with a modern twist: Your cranberry won’t be scary because now it’s not hairy!”

Ingredients

- 1 can of cranberry sauce/jelly (the kind that retains the shape of the can)
- 1 plate (preferably cat-free)

Directions

- Head to your local grocery store. Navigate to the canned goods aisle. Locate the cranberry sauce/jelly.
- Choose the can that speaks to you. Maybe it's the one with the slightly dented corner, giving it character. Maybe it's the one on BOGO. Maybe it's sugar free, or vegan even.
- Pay for your can of cranberry goodness. Smile at the cashier and wish them a Happy Holidays. Alternatively, use self check out and speak to no one.
- Back at home, just before the meal is ready, carefully open the can. This is the most critical step. Use a can opener (type is up to you). Make SURE your cat is not assisting with this step to avoid cat hair!
- Gently slide the cranberry jelly out of the can onto a plate. Double check there are no cats near you. Take a moment and admire how it retains the perfect cylindrical shape. It's a work of art. And, most importantly, it should still be cat hair-free!
- Quickly place the plate in the center of your holiday table before the cat sees you. Bask in the compliments from your guests on your culinary prowess and your ability to keep the dish free of cat hair.
- Sit back, relax, and enjoy the fruits of your labor. You've earned it.



Easiest Corn Souffle Ever!

Submitted by Alyson Rodriguez
Brown Center for Leadership & Service

“A friend introduced this recipe to us about 20 years ago and it has been my go to dish for every holiday, party or potluck. It is soooo easy to make — easily readable ingredients — and an absolute crowd favorite — everyone asks me for this recipe for themselves.”

Ingredients

- 2 boxes Jiffy Corn Muffin Mix
- 2 eggs
- 2 sticks of unsalted butter
- 2 cans creamed corn
- 2 cans of sweet corn (drained)
- 1 16-oz sour cream
- 1 9x13 aluminum pan

Directions

- Mix all ingredients in 9x13 pan and stir together until smooth. Tap pan to even out.
- Bake for 1 hour at 375°F degrees or until the top is slightly golden brown.
- That is it! Delicious and almost like dessert. Fan favorite and so simple.



Roasted Carrots & Whipped Feta

Submitted by Renee Hancock
UF Information Technology

“An easy appetizer or side option perfect for families needing gluten free and/or vegetarian options.”

Ingredients

Whipped feta

- 8–10 oz of feta cheese
- 1 cup of Greek yogurt
- Juice and zest of one lemon
- 3 cloves of garlic
- Splash of olive oil

Garnish

- Olive oil drizzle
- Fresh chopped parsley
- Pomegranate arils

Roasted carrots

- 1 lb carrots
- 2–3 tbsp olive oil
- 2–3 tbsp honey
- 1/2 tsp paprika
- 1/2 tsp garlic powder
- Salt & pepper
- Sprinkle of cinnamon

Directions

- Preheat oven to 425°F.
- Wash the carrots well and cut the tops off. If the carrots are larger, peel and cut in half lengthwise.
- Toss carrots in oil and seasoning.
- Arrange on a baking sheet in a single layer.
- Place in oven and bake for 20–30 minutes, until fork tender.
- While the carrots are baking, start on the whipped feta.
- Add the feta — crumbled — into a blender or food processor with one cup of Greek yogurt, lemon juice, lemon zest, minced garlic, and a splash of olive oil until the feta mixture is smooth.
- Spread the whipped feta mixture onto your serving plate, gently lay the roasted carrots on top of the mixture, and garnish with a drizzle of olive oil, finely fresh chopped parsley, and pomegranate arils.
- Serve and enjoy!



Roasted Garlic Parmesan Potatoes

Submitted by Darrice Montgomery
Department of Pediatrics

Ingredients

- 2 lbs baby potatoes
- 5 garlic cloves
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 parsley, fresh
- 1/2 tsp Italian seasoning
- 1/2 tsp paprika
- 1 tsp pepper
- 1 tsp salt
- 3 tbsp olive oil, extra virgin
- 1/2 cup parmesan cheese

Directions

- Cut the potatoes in half or quarters (if they're extra large) and place them in a mixing bowl.
- Add olive oil, minced garlic, parsley, salt, and pepper, and toss everything together until the potatoes are well coated. Then, transfer them to a baking pan.
- Cook the potatoes for 45–55 minutes at 400°F or until they're golden brown. Stir the potatoes halfway through and add freshly grated parmesan cheese in the last five minutes.



Wild Rice with Mushroom Butter

Submitted by Kristin Moorehead
Department of Journalism

“This is my Grandma Sally’s wild rice and mushroom butter recipe. It’s a staple at every holiday meal. My grandma always makes extra because my dad can put away about half of it by himself, it’s his favorite.

“I like to serve the rice and mushroom butter on the table in separate containers, and let people pour the butter over their rice themselves to control how much goes on their plate. It’s not the healthiest recipe, but that’s not really what the holidays are about!”

Ingredients

- 3 cups uncooked wild rice
- 1 tbsp salt
- Water, to cover
- 1 cup unsalted butter
- 2 green onions
- 1 lb fresh mushrooms
- Salt, to taste

Directions

Wild Rice

- Soak the rice in water overnight.
- Rinse the rice three times in warm water.
- Bring about 12 cups of water to a boil with the salt.
- Add rice, return to a boil. Reduce heat to low and simmer for 30-45 minutes, or until rice is beginning to open but not mushy.
- Drain excess water using a fine sieve colander or cheesecloth.

Mushroom Butter

- Melt butter over medium low heat until just bubbling.
- Add green onions and simmer 1-2 minutes.
- Add mushrooms and simmer until water cooks off.
- Salt to taste.

Desserts & Treats



(Almost) Traditional Baklava

Submitted by Aubrey Bonsal
Department of Psychiatry

“My stepmom and I have always wanted to go to Greece, but haven’t made it over yet. About 20 years ago, we decided to try our hand at making baklava and it’s become a bit of a tradition, with our alterations replacing some of the more precise steps. I make this every year before Christmas, and we end up eating it all the way until New Year’s Eve.

“Every year when I make this, my kids run into the kitchen for the final step of pouring the syrup over the pastry — it makes the most delicious sound and fills your house with the smell of cinnamon sugary sweetness — and we always make a recording of it and send it to my stepmom.”

Ingredients

- 1 lb nuts, somewhere between chopped and crushed.

“Some years I do all walnut, or walnut/pecan. Sometimes I clean out the assorted bags and jars of nuts that live on top of my fridge. Last year I did a mix of walnut, pecan, pistachio, and almond.”

- 1 tsp cinnamon
- 1 box of frozen Phyllo dough, brought to room temperature
- 1 cup butter
- 1 cup sugar
- 1/2 cup whiskey or bourbon or honey

“A lot of recipes call for honey — truly traditional recipes will call for rosewater. Somewhere along the line we started using booze in my family for this step — Captain Morgan has always served us well, but sometimes I get inspired and do a flavored bourbon or whiskey, like Jim Beam Honey or Fireball.”

Directions

- Preheat oven to 350°F.
- Melt butter in a small pot on stove and keep on warm.
- Mix nuts and cinnamon in a bowl.
- Layer two sheets of Phyllo dough in pan of choice and coat generously with melted butter (I use a silicon pastry brush). Repeat until you have a total of eight sheets of dough, then spread on 1/3 of nuts.

“I’ve done baking sheets before, but prefer a Pyrex dish — no matter what, you want to make sure it’s at least an inch or two deep. If you are a perfectionist, working with Phyllo dough will draw this recipe out. I am not a perfectionist — I layer torn sheets and parse together torn sheets and I have never had a complaint.”

- Two more sheets of dough, then butter, then 1/3 of nuts. Two more sheets of dough, then butter, then rest of nuts. Two sheets of dough, then butter — and repeat until you have 6–8 total sheets of dough on top.
- Paint butter generously on top — you want the dough pretty soft. Using a sharp knife (and offering a prayer to the Greek gods), cut your dough.

“I make 4 long rows across the pan, then make diagonal cuts to produce diamonds. Common sense will tell you to make these diamonds smaller, but the smaller you go the more difficult it will be to work with the dough as you cut. It will also produce crumbly baklava. My method is to make big pieces, then stand next to someone you’d be willing to share with when you eat it.”

- Once your pan is properly cut, pop into oven for 50 minutes and immediately start the next step.
- Now, for the syrup. Some recipes might tell you to discard the melted butter and use a new saucepan. I say, “You’re making baklava — now is not the time to worry about calories or extra dirty dishes.” Add one cup of water to whatever butter is left in your original pot, one cup of sugar, and your booze (or honey — no judgement). Bring to a boil, then simmer on low until your baklava comes out.
- When your timer goes off, your baklava should be golden brown. Once you pull it out of the oven, immediately pour your syrup over. It will sizzle and bubble and steam and your house will smell amazing. Let it sit overnight (or longer) at room temp, then eat these little morsels of heaven.

[Watch the Video](#)



Becca's Spiced Pecans

Submitted by Rebecca DeCesare
Department of Compliance and Ethics

“This is a recipe adapted from a Star Wars Holiday cookbook (how nerdy!). The recipe originally called for almonds, but swapping them out for pecans gives the nuts a more tender texture paired with the sweet/spiced crunch of the coating.

“I have been making these for a couple of years now, giving them out as holiday goodies to family and work colleagues. I have been told by a handful of people that they look forward to my spiced pecans every year!”

Ingredients

- 1 large egg white
- 2 cups of pecans (whole or halves)
- 1 tsp vanilla extract
- 3/4 cup packed light brown sugar
- 1 tsp ground cinnamon (or more!)
- 1/4 tsp ground nutmeg
- 1/4 tsp salt

You can substitute the individual spices for pumpkin or apple pie spices, as long as you have at least 1 1/4 tsp of spices total.

This recipe calls for pecans, but you can swap out the type of nut based on your preference.

Directions

- Preheat oven to 250°F and prep a baking sheet with parchment paper.
- Using a hand mixer, whip the egg white until frothy (1–2 minutes). Stir in the pecans and vanilla extract, tossing to coat.
- In a large resealable bag, add the brown sugar, spices, salt, and pecan mixture. Shake until the pecans are fully coated.
- Spread the pecans evenly on the prepped baking sheet. Bake for 1 hour, stirring the pecans every 15 minutes. This ensures the sugar melts and that the pecans do not stick to the baking sheet.
- Let cool completely and then serve.



THE BEST Chocolate Chip Cookies

Submitted by Kristin Moorehead
Department of Journalism

“This recipe comes from a 1979 Betty Crocker cookbook that has been in my family for three generations. Hidden among the tuna jello salads and pot roasts, this cookie recipe is the only recipe we still use from it. The pages have been warped where it has fallen open and been stained with batter over the years.

“These are the cookies I grew up with. My mom would make them for every special occasion, including Christmas. I remember standing on a step stool and helping her measure ingredients into the stand mixer, and sneaking batter from the bowl when she wasn’t looking.

“They are perfectly soft and chewy on the inside with just a hint of crust on the bottom.”

Ingredients

- 2/3 cup shortening
- 2/3 cup butter or 2/3 cup margarine, softened
- 1 cup granulated sugar
- 1 cup brown sugar (packed)
- 2 eggs
- 2 tsp vanilla
- 3 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 12-oz package semi-sweet chocolate chips

Directions

- Heat oven to 375°F.
- Cream the butter, shortening and sugars. Add eggs and vanilla.
- Stir in remaining ingredients until just combined (don't over mix the flour). If using self-rising flour, omit baking soda and salt.
- Drop dough by rounded spoonfuls 2 inches apart onto ungreased baking sheets.
- Bake 8–10 minutes or until light brown.
- Cool slightly before removing from baking sheet.



Big Egg Tart

Submitted by Erica Chow

Warrington Teaching and Learning Center

“Egg tarts are a popular dessert in Hong Kong. You can find them at any bakery and they have an iconic pink box they’re typically packaged in. Because they’re usually palm sized, you can buy a pack of four and give them as gifts when you visit a friend or relative.

“It became a ritual for me to show up at my grandma’s with a box of tarts so it’s no question that my family is fond of them. Since there aren’t many bakeries in America, we’ve had to be more creative. Being the lazy person that I am, I didn’t want to hand make so many little tarts with my tiny oven. So I just poured all the mix into a single pie crust one day. Is this still a tart? Is this a pie now? Not sure, but it’s definitely easy to make.”

Ingredients

- 3 eggs
- 1/2 cup sugar
- 1/2 cup milk
- 1 cup hot water
- 1 tbsp vanilla extract
- 1 frozen pie crust (or make your own)

Directions

- Preheat oven to 350°F.
- Mix sugar with hot water until fully dissolved.
- In a separate bowl, whisk eggs until fully beaten.
- Gently mix eggs with milk and vanilla.
- Gradually add and mix in sugar water mixture.
- Scoop out any bubbles or unbeaten whites.
- Use a fork to poke holes all along the bottom of the pie crust. You may need to let the pie crust thaw for a few minutes to avoid the whole crust cracking.
- Pour in mixture.
- Bake for anywhere from 15–20 min. To avoid the crust from overcooking, you can wrap only the edges with aluminum foil.
- Let tart cool for a few minutes so hot liquid mixture can solidify to create a soft, smooth, flan like texture.

Chocolate Chip Oat Cookies with Espresso

Submitted by Kelsi Matwick

Department of Journalism

“This was the first recipe I mastered, often baking it with my twin sister and discovering our shared love for food. These cookies — with their tender centers, toasted oats, and rich chocolate — have grown with us, now featuring espresso and darker chocolate for a more sophisticated flavor. Perfect with a cup of coffee or an iced mocha, they reflect my journey and research into the language of food in cookbooks and cooking shows. Enjoy an updated nostalgic classic that’s just as satisfying now as it was then.”

Ingredients

- 1/2 cup butter, room temperature
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 egg
- 1 tsp vanilla
- 1 cup flour
- 1 1/4 cups rolled oats, ground
- 1/4 tsp salt
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1 tsp cinnamon
- 2 tsp espresso powder
- 12 oz bag of semi-sweet chocolate chips
- 2 oz Hershey’s bar, grated (or your favorite dark chocolate bar for less sweet chocolate)
- 1/3 cup nuts (pecans, walnuts), chopped

Directions

- Preheat oven to 375°F.
- Cream butter, sugars, egg, and vanilla until very smooth and fluffy.
- In a separate bowl, mix together flour, salt, baking powder, baking soda, cinnamon, and espresso powder.
- In a food processor, blend oatmeal until fine. Add to flour mixture.
- Stir butter mixture into flour/oatmeal mixture. Blend well.
- Add chocolate chips, grated chocolate, and nuts. Stir until blended.
- Optional: Add 2 tbsp cacao nibs for extra crunch and a richer chocolate flavor. These raw, “nibbed” (chopped) cocoa beans can be found online and at natural food stores.
- Roll into golf balls size and bake for 7–9 minutes.

Note: To make flatter cookies, bake 5 minutes and flatten, then bake an additional 3 mins.



Flan Cheesecake

Submitted by Anita Stephen
College of Nursing

“This recipe was given to me by my friend 30 years ago. The original recipe was to steam the flan in a double broiler. I didn’t have one at that time so I decided to bake it in a dish and also cut the sugar in half for the caramel base. This did not affect the recipe in anyway. It still tastes great and is easy to make. This is my husband’s favorite dessert. I make it for him on his birthday every year.”

Ingredients

- 4 eggs
- 1 can (12 oz) of evaporated milk
- 1 can (14 oz) of condensed milk
- 1 pkg (8 oz) of cream cheese at room temperature
- 1 tsp vanilla extract
- 1/2 cup white sugar
- 1/4 cup water

Directions

- Mix the first five ingredients in a blender till well incorporated and in liquid consistency.
- Combine sugar and water on medium high heat till it boils and starts to brown. Once it starts to brown turn of heat and transfer into the middle of a baking pan. I recommend a 9 inch round glass or corning wear pan. Sugar will be sticky. Don't worry if it looks like it doesn't cover the bottom of the pan. The baking will melt it again.
- Now, pour the blended mixture into the pan. Slowly transfer dish into the oven. Bake at 350°F for 30–45 minutes till knife inserted in the center comes out clean.
- Cool for 15 minutes and serve. You can also flip the flan to a flat dish and decorate with seasonal berries.



Molasses Sugar Cookies

Submitted by Lisa Bacorn
Diabetes Research Program

“This recipe was perfected by my childhood next door neighbor, Mrs. Ross, who has since passed from breast cancer. As you can see from the photo of the copied recipe card, this recipe has been a staple in our family since the early 1980’s when it was shared with my mother. Every year during the 80’s one of the children in my family made a batch to enter into the Dade County Youth Fair in Miami, FL. Each entrance won either 1st or grand prize in the division.

“In 1989 my family relocated to a rural area just south of Cleveland, Ohio, where we continued the tradition of entering this same recipe into the local fairs until the youngest of my siblings graduated high school in 2016, always winning 1st prize or better. All 5 of my siblings, myself and our mother are expected to bring these Molasses Sugar Cookies to all functions involving food, but especially throughout the holidays!”

Ingredients

- 3/4 cup Crisco
- 1 cup sugar (plus additional for coating)
- 1/4 cup molasses
- 1 egg
- 2 tsp baking soda
- 2 cups all purpose flour
- 1/2 tsp cloves
- 1/2 tsp ginger
- 1 tsp cinnamon
- 1/2 tsp salt

Directions

- Melt Crisco. Cool.
- Add remainder of ingredients and combine.
- Chill dough for 15 minutes.
- Form balls and roll in additional sugar. Place on greased cookie sheet.
- Bake 8 minutes at 325–350°F until the cookies flatten and begin to crack on top.
- Remove from oven and cool slightly on sheet before moving to rack to continue cooling. Cookies should be slightly crisp on outside and melt in your mouth on the inside.

“If you double the recipe as I do, begin to keep an eye on your cookies at the 5–6 minute mark as they will get done faster as the heat rises in your oven. They are still tasty when they are fully crisped, but I prefer them to be melt in your mouth yummy.”



Pecan Pie Bread Pudding

Submitted by Katie Barnes

Clinical Research Hub, College of Medicine

“I saw someone online mention making this, and my very Southern family likes both Pecan Pie and Bread Pudding, so I figured I’d try it out. This is sweeter and gooier than most recipes for these two dishes. There is definitely a bit of “measure things with your heart” with the ingredients, so it can easily be adjusted.

“It is great with some ice cream, and it is also really good as a leftover dish that can be reheated.”

Ingredients

- 1 day old package of small butter croissants from Publix
- 3 1/2 cups of sweetened condensed milk
- 4 large eggs, lightly beaten
- 1 cup granulated sugar
- 1 tbsp vanilla extract
- 1/8 tsp salt
- 1/2 cup butter, softened
- 1 1/2 cups packed brown sugar
- At least 1 cup of chopped pecans (more is recommended, especially if you use a large casserole dish)

Directions

- Preheat oven to 350°F.
- Rip apart the croissants with your hands. Put the pieces into a large bowl.
- In a different bowl, beat the eggs, condensed milk, sugar, salt, vanilla, and a splash of the alcohol. Pour over the bread, mix it all in, and allow to sit for 5–10 minutes.
- In another bowl, combine with a fork softened butter, brown sugar, pecans, and a splash of the alcohol. It should end up with the consistency of wet sand.
- Pour half of the bread mixture into a casserole dish. The original recipe recommended 8x8. I say go with whatever size you have. If it is big, you will need more of the pecan mixture to layer in.
- Pour half of the pecan mixture to layer over top of the bread mixture.
- Pour the rest of the bread mixture on.
- Pour the rest of the pecan mixture on.
- Place the pan on a cookie sheet just in case it spills over
- Cook for about 45–50 minutes until it looks good.
- Allow to cool before serving.



Pomegranate Cake with Cream Cheese Frosting

Submitted by Angelina Sobchenko

Department of Ophthalmology

“I am from Ukraine, so I have baked many variations of this cake using a European Sponge Cake Base. It is very simple to make and is always fluffy, moist, flavorful and scrumptious. I’ve shared this recipe with friends, family and coworkers who have said they’re never going back to using boxed cake mix. One family member even took a bite while on a Keto diet because he ‘had to see what all the fuss was about.’ That’s when I knew this cake would be a hit with all audiences.

“The pomegranate filling and topping is always my go to for any Holiday dinners or potlucks. I do adapt the recipe to include other fruits or berries when they are in season. My favorite for the summertime is a mango puree for the layers and arranging the mango slices in a rose formation on top. I’ve also made a secondary cake with gluten free flour on occasion and have not been able to tell a noticeable difference in flavor between the two. This cake can also be baked in a rectangular pan for larger gatherings, I would just use 1.5x or 2x the ingredients depending on the size of your pan, and for the frosting I would recommend making 1.5x the amount regardless. I hope this recipe brings some cheer to your home this Holiday season!”

Ingredients

Cake Layers

- 6 large eggs, room temperature (if cold, put them in warm water 15 min.)
- 1 cup sugar
- 1/2 tsp baking powder
- 1 cup unbleached all-purpose flour *measured correctly (you may also substitute with gluten-free flour)
- 1/2 tsp vanilla

Syrup

- 1 1/2 cups pomegranate Juice (POM brand)
- 2 tbsp sugar

Pomegranate Cream Cheese Frosting

- 2 sticks unsalted butter, softened to room temp
- 3 cups powdered sugar
- 1/4 tsp fine sea salt
- 16 oz (2 blocks) cream cheese, softened to room temperature and cut into 16 pieces
- 4 tbsp of pomegranate juice (POM brand)

Pomegranate Topping

- 6 oz (3/4 cup) pomegranate juice (Pom Wonderful)
- 2 tsp unflavored gelatin powder (I used Knox brand)
- 1 tsp vanilla
- 2 tbsp sugar
- Seeds of one large pomegranate (1 1/4-1 1/2 cups)

Directions

Cake Layers

- Preheat Oven to 350°F. Line the bottoms of two 9" cake pans with parchment paper.
- Combine 6 eggs and 1 cup sugar in the bowl of your electric mixer and beat on high speed for 12 minutes or until tripled in volume and fluffy. Whisk together 1 cup flour and 1/2 tsp baking powder then sift it into the beaten eggs in 2 additions, folding it in with a spatula just until all of the flour is incorporated. Add 1/2 tsp vanilla and blend together. Remember that you are relying on the fluffy air-infused batter for the cake to rise. DO NOT OVERMIX or your cake won't rise well. Transfer your batter to your lined cake pans. Set aside.
- Bake at 350°F for 25–28 minutes or until the top is golden brown and a toothpick comes out clean (poke the side, not the center so your center won't cave) and don't open the oven until 25 minutes have passed. Let the cakes cool down on wire racks, then remove from the pans.

Syrup (for soaking cake layers)

- Combine 1 1/2 cups pomegranate Juice (POM brand) with 2 tbsp sugar and stir to combine.
- Set aside to and stir occasionally until sugar is all dissolved.

Frosting

- In the bowl of a stand mixer fitted with the whisk attachment, mix the 2 sticks of butter with 3 cups powdered sugar and salt on low speed or until combined (1 min.). Increase speed to medium-high and beat until the mixture is pale and fluffy (2 min.).
- Add cream cheese 1-piece at a time and mix until combined. I waited maybe 3 seconds in between each piece; it's one after another really. Once all of the cream cheese is incorporated, continue to beat 1 more minute.
- Add 4 tbsp POM juice, 1 tbsp at a time and mix until combined (1 min). Refrigerate frosting until ready to use.

Assembling your Cake

- Cut the cake layers in half so you end up with 4 layers. Place the first layer, cut-side-up on your serving platter. Brush 1/4 of the POM/sugar syrup over the first layer. Frost the top. Do this with all 4 layers. You only need a very small amount of frosting on the very top of the cake since you are going to have the Pomegranate topping.
- Wipe any excess syrup from the cake platter, then frost the sides. I used My large Wilton 1M star tip. You want a border that will contain a generous layer of pomegranate topping. Refrigerate your cake for at least 30 minutes before adding the pomegranate topping.

Pomegranate Topping

- Make this after your cake is done and in the fridge.
- Place 3/4 cup of POM juice in a small saucepan, add the 1 tsp vanilla and sprinkle in 2 tsp gelatin, then let stand 1 minute to soften gelatin before putting it on the heat.
- Wisk in 2 tbsp sugar and cook over medium heat, stirring, until sugar dissolves and mixture is steaming.
- Remove from heat and let it cool down a bit (or transfer into a mixing bowl if you don't want to wait) then set the saucepan into a larger bowl of ice water, stirring gently until it is cold and slightly thickened but not set. It doesn't take long so stay with it. Remove from the ice bath.
- Stir in pomegranate seeds and immediately spoon topping onto the chilled cake. Refrigerate your cake until the topping is set (about 1 hour).

Pumpkin Bars

Submitted by Bri Henebury

Department of Restorative Dental Sciences

“My mom and I make these every year to share with our family, friends, neighbors, and co-workers! They are not too ‘pumpkiny’ tasting either, so even people who aren’t fans of pumpkins enjoy them!”

Ingredients

Cake Layers

- 1 cup vegetable oil
- 2 cups granulated sugar
- 4 eggs
- 1/2 tsp salt
- 1 tsp baking soda
- 1 tsp cinnamon
- 1 1/2 tsp pumpkin pie spice
(alternative: 1/2 tsp ginger, 1/2 tsp cloves, 1/2 tsp nutmeg)
- 2 cups flour
- 2 tsp baking powder
- 1 can of pumpkin puree

Frosting

- 3 oz cream cheese
- 1 stick butter (1/2 cup)
- 1 3/4 cup powdered sugar
- 1 tsp milk
- 1 tsp vanilla

Directions

- Mix in the ingredients in order. Add the pumpkin AFTER you’ve mixed everything else well.
- Grease or butter a 12x18 inch pan and spread mix as evenly as possible.
- Bake at 350°F for 20–25 min.
- Allow to fully cool before adding the frosting.
- To make the frosting, mix all of the ingredients together until smooth.
- After they are frosted, keep them refrigerated. Served best a little chilled.



Sour Cream Pound Cake

Submitted by Vanessa Fayo

School of Forest, Fisheries and Geomatics Sciences

“I grew up going to family reunions in Georgia and sour cream pound cake was always a family favorite. I searched for recipes and then ‘tweaked’ it, so it tasted more like the ones I grew up on and added the ‘grease pan and sprinkle sugar instead of flour’ so it gives you the ‘crunchies’ you remember from your grandmother’s cakes.”

Ingredients

- 1 tsp vanilla
- 1/2 tsp baking soda
- 6 large eggs
- 3 cups all-purpose flour
- 1 cup sour cream
- 3 cups sugar
- 2 sticks butter

Directions

- Preheat oven to 325°F.
- In a large mixing bowl, combine and cream the butter and sugar. Once combined, add the sour cream. Sift the baking soda and flour together. Add the sifted flour to the creamed mixture alternating with eggs, beating each egg one at a time, starting with flour and ending with flour. Add the vanilla.
- Grease a bundt pan and sprinkle grease with sugar (not flour). Pour mixture into pan and sprinkle a small amount of sugar on top of the batter (this adds the additional 'crunchies' you find on your grandmother's pound cake).
- Bake for 1 hour and check 'doneness' with a toothpick. It is done when the toothpick comes out clean and you'll notice it slightly pulling away from the sides of the pan.

A Sweet Dream

Submitted by Tabitha Hill

Finance, Student Engagement

“This dish is simple and really good. I made this years ago and I have family every year ask if it will be part of the spread just to make sure. There are so many heavy dishes at thanksgiving that I though a fruity light dessert would be a nice change, and it worked. The most requested plate by my family!”

Ingredients

- 8 oz block cream cheese
- 13 oz jar Jet Puff marshmallow
- 1 container strawberries

Directions

- Allow the cream cheese to soften on counter for 10 min.
- Mix cream cheese & puff marshmallow together well and place in serving bowl.
- Cover bowl with plastic wrap.
- Wash & cut tops off strawberries.
- Arrange a round plate placing bowl in middle and strawberries with cut side down around bowl.
- Keep cool in fridge until party. It tastes like candy!



Sweet Potato Pie

Submitted by Alyson Rodriguez
Brown Center for Leadership & Service

Ingredients

- 1/4 tsp ginger, ground
- Olive oil
- Salt
- 2 lb bag of sweet potatoes
- 2 eggs
- 1/2 cup evaporated milk
- 1/2 cup brown sugar
- 2 tsp cinnamon
- 1/2 tsp nutmeg
- 1 tbsp vanilla
- 1 pie crust (Pillsbury ready to bake)
- 1/2 cup butter, unsalted
- 1 cup granulated sugar

Directions

- Preheat the oven to 400°F, then wash the sweet potatoes until clean.
- Prick each potato four times with a fork and place them onto a baking sheet. Drizzle olive oil and salt onto them and bake for 45–50 minutes until the sweet potatoes are tender. Remove from the oven and allow to cool.
- Add pie crust to round pie dish and fold over edges.
- Peel the skin from the sweet potatoes and place the sweet potatoes into a large mixing bowl.
- Reduce the oven heat to 350°F and add butter to the sweet potatoes and mash until smooth.
- Add white sugar, brown sugar, vanilla extract, milk, and the eggs. Mix until well combined.
- Add cinnamon, nutmeg and ground ginger and mix.
- Pour into the unbaked pie crust and bake the pie until the center of the pie is set, about 1 hour. Remove the pie from the oven and allow to cool.

