



G C S M O M S L E A G U E

from our tables to yours

A COLLECTION OF RECIPES FROM THE
GCSML 2022-2023 LEADERSHIP TEAM



GCSMOMSLEAGUE.ORG



"The table
is a meeting
place, a
gathering
ground, the
source of
sustenance &
nourishment,
festivity,
safety, and
satisfaction.

A person
cooking is a
person giving:
Even the
simplest food
is a gift."

Laurie Colwin



Starting this league year, we had a vision that included serving our members, giving back to you and simply appreciating each and everyone of you. Creating this recipe book is one of the ways we wanted to give you something special that our team hopes will bring you joy. Each member of the leadership team took the time to find some of their favorite recipes ranging from dinner to dessert and even some drinks to personally share. We want to say thank you for being apart of GCS Moms League!



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*Amanda Chambers, GCSML President
Elysa Ellis, GCSML Vice President*



BREAKFAST

super hero muffins

INGREDIENTS

- 2 cups, all-purpose flour
- 1 tsp baking soda
- ½ tsp salt
- ¼ tsp nutmeg
- ½ tsp cinnamon
- ½ cup sugar
- 4 tbs butter
- 2 large eggs
- 1 tsp vanilla extract
- 1 small zucchini-pureed
- 1½ medium carrot-boiled and pureed
- 2 medium over ripe bananas
- ¼ cup unsweetened applesauce
- ¼ cup honey greek yogurt

DIRECTIONS

Preheat oven to 375 degrees F.

In a medium size bowl, mix together flour, baking soda, salt, nutmeg, and cinnamon. Set aside.

In a mixer or another bowl, mix the sugar, softened butter, eggs, vanilla and Greek yogurt. Beat well.

Boil the carrots until they are soft

In a food processor, combine the soft carrots, zucchini, banana, and applesauce. Pulse until thoroughly mixed to a thick puree.

Combine the fruit and veggie puree into the wet ingredient mixture and beat until mixed.

Finally, add the dry ingredients and mix just until combined and wet.

Spray muffin tin with cooking spray or use silicone muffin cups.

Scoop the mixture into a prepared muffin pan. Fill each cup about 3/4 of the way full.

For mini muffins: Bake in a 375° F oven for 15-20 minutes for mini-muffins

For regular size muffins: Bake in a 375° F degree oven for about 20-25 minutes.

Bake until the tops are slightly brown and a toothpick comes out clean or they bounce back when you touch them with your finger.

Contributed by Ashley Pearson, Sponsor Relations Chair

banana crumb muffins

INGREDIENTS

- 1½ cup all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- 3 large ripe bananas, mashed
- ¾ cup sugar
- 1 egg, lightly beaten
- ⅓ cup butter, melted

Topping:

- ⅓ cup packed brown sugar
- 1 tablespoon all purpose flour
- ⅛ teaspoon cinnamon
- 1 tablespoon butter, softened

DIRECTIONS

Preheat oven to 375°.

In a large bowl, combine dry ingredients. Next, combine bananas, sugar, egg, and butter; mix well. Stir into dry ingredients until just moistened.

Fill greased or paper lined muffin tin ¾ full. Combine the first three topping ingredients; cut in butter until crumbly. Sprinkle topping over muffin batter. Bake at 375 for 18-20 minutes. Cool in pan 10 minutes before removing to a wire rack. Yields about 1 dozen.

Contributed by Sarah Barton, Playgroup Chair



spanish coffee cake

INGREDIENTS

Cake:

- 2 ½ cups flour
- 1 cup brown sugar
- ¾ cup sugar
- 1 tablespoon cinnamon
- ½ teaspoon salt
- ¾ cup salad oil
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1 cup buttermilk
- 1 egg

Topping:

- ⅓ cup of chopped nuts

DIRECTIONS

Preheat oven to 350°. Mix flour, sugar, cinnamon, salt and oil thoroughly. Set aside ½ cup of mixture to use in topping.

Add remaining cake ingredients and mix together. Pour into a greased 9x13 pan.

Topping:

Mix reserved ½ cup of cake mixture with ⅓ cup of chopped nuts. Sprinkle mixture over top.

Bake at 350 for 30 minutes or until toothpick inserted in middle comes out clean.

Contributed by Krista Rice, Breakfast Social

banana bread

INGREDIENTS

- ½ cup margarine
- 1½ cups sugar
- 2 eggs
- 1½ cups flour
- ½ teaspoon. Salt
- 1 cup mashed bananas
- ½ cup chopped nuts (optional)
- 1 teaspoon baking soda mixed in ½ cup buttermilk
- Shredded Coconut

DIRECTIONS

Cream margarine and sugar. Add eggs, flour and salt mix. Add buttermilk mixture and beat. Mix in bananas, shredded coconut and nuts (optional). Pour into greased flour loaf pan. Bake at 350 for 1 hour or until done. Yields 1 loaf.

*Contributed by Maggie Taylor
Community Service Chair*

sausage balls

INGREDIENTS

- 1lb breakfast sausage
- 1 cup shredded cheese
- $\frac{2}{3}$ cup milk
- 3 cups Bisquick

DIRECTIONS

Preheat oven to 350°. Mix all ingredients together and roll into small balls. Cook for 30 mins at 350 on ungreased cookie sheet.

perfect pancakes

INGREDIENTS

- 1½ cups of flour (sifted)
- 1 teaspoon salt
- 3 tablespoons sugar
- 1¾ teaspoons baking powder
- 2 eggs (separated)
- 3 tablespoons melted butter
- 1 to 1¼ cup milk

DIRECTIONS

Sift flour prior to measuring. Once measured, resift with salt, sugar, and baking powder.

Mix egg yolks with butter and milk.

Combine milk mixture with dry ingredients.

Beat egg whites until stiff and fold lightly into batter.

Contributed by Katie Trammell, Care Team Chair



oatmeal pancakes

INGREDIENTS

- 2 cups quick oats
- ½ teaspoon baking soda
- 2½ cups buttermilk
- 1 cup flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 tablespoon sugar
- ⅓ cup vegetable or canola oil
- 2 eggs, beaten

DIRECTIONS

Combine oats, baking soda, and buttermilk. Let mixture stand for 5 minutes.

In another bowl combine flour, baking powder, salt, and sugar. Add the oil and eggs to the oat mixture and stir to combine.

Add the dry ingredients to the oat mixture and stir until blended. Cook on lightly greased griddle or skillet.

Contributed by Beth Moore, Marketing + Technology Chair





APPETIZERS

slow cooker tomato basil soup

INGREDIENTS

- 2 cans whole peeled plum tomatoes with basil (28 oz)
- 1 can tomato sauce (15 oz)
- 1½ cups vegetable broth
- 3 cloves garlic, minced
- 1 onion, diced
- 1 red bell pepper, diced
- 2 tablespoons tomato paste
- 1½ teaspoon dried oregano
- 1 teaspoon sugar
- ½ teaspoon kosher salt
- ½ teaspoon freshly ground pepper
- ⅓ cup heavy cream
- ⅓ cup chopped fresh basil

For the Parmesan Cheddar Croutons:

- 4 cups French bread cubes
- 1 cup shredded extra-sharp cheddar
- cheese
- ¼ cup freshly grated Parmesan

DIRECTIONS

Preheat oven to 375°. Lightly oil a baking sheet or coat with nonstick spray.

To make the parmesan cheddar croutons, spread bread cubes in a single layer onto the prepared baking sheet; sprinkle with cheeses. Place into oven and bake until crisp and golden, about 10 to 12 minutes, stirring halfway; set aside and let cool.

Place tomatoes into a 6-quart slow cooker. Stir in tomato sauce, vegetable broth, garlic, onion bell pepper, tomato paste, oregano, sugar, salt and pepper until well combined. Crush the tomatoes into chunks using the back of a spoon.

Cover and cook on low heat for 7 to 8 hours or high heat for 3 to 4 hours.

Contributed by Alyson Plog, Adult Special Events Chair

classic hummus

INGREDIENTS

- 1 can (14 ounces) garbanzo beans, drained and liquid reserved
- 1/4 cup plus 2 tablespoons garbanzo bean liquid
- 2 tablespoons fresh lemon juice
- 2 tablespoons olive oil
- 1 clove garlic
- 1 tablespoon tahini
- 1/2 teaspoon ground cumin
- 1/2 teaspoon salt

DIRECTIONS

Place all ingredients into Regular 24-ounce blender cup in the order listed. Ultra Blend for 1 minute. Remove blades after blending and serve in dish.

Contributed by Candice Griggs, Social Media Chair

strawberry basil crostini

INGREDIENTS

- 1 package of strawberries (sliced)
- 8-10 oz goat cheese
- 1 cup of basil
- 36 slices French bread baguette (1/4 inch thick)
- 1/2 cup of olive oil
- Nonna's balsamic glaze

DIRECTIONS

Preheat oven to 400°. Arrange bread slices on an ungreased baking sheet; brush tops and bottoms with olive oil. Bake until lightly toasted, 4-6 minutes. Remove from pan to a wire rack to cool. Cut 1/4 cup of basil into small pieces and mix with the goat cheese. Spread the goat cheese over the bread pieces. Place strawberries on top of the goat cheese. Place one basil leaf on top of the strawberries. Drizzle with balsamic glaze.

Contributed by Katie Cassell, Children's Events Chair

summer salad

INGREDIENTS

Dressing

- 1 cup olive oil
- ½ cup red wine vinegar
- ½ cup honey
- 1 tablespoon Dijon mustard
- Fresh grated garlic (½ clove)
- Salt and pepper

Salad

- Half and half salad blend
- ½ package fresh sliced strawberries
- Prosciutto
- 1 tablespoon oil
- Goat Cheese

DIRECTIONS

Combine dressing ingredients and set aside. Heat oil in fry pan on high heat. Add prosciutto. Flip once and remove when crispy. Lightly toss salad in a bowl with the desired amount of dressing. Layer strawberries and prosciutto on top. Sprinkle with cheese.

*Contributed by Brooke
Kronschnabel, Gala Chair*





ENTREES

turkey chili

INGREDIENTS

- 2 teaspoons. butter
- 16 oz. ground turkey
- sea salt & black pepper to taste
- 1 cup red bell pepper
- 1 medium onion
- ¾ cup celery
- 1 clove garlic
- 1 teaspoon ground cumin
- 2 teaspoons chili powder
- 1 teaspoon paprika
- ⅛ teaspoon cayenne pepper
- 2 cups plum tomatoes
- ½ cups chicken stock
- 1 bay leaf

DIRECTIONS

Prepare the vegetables: Coarsely chop the red bell pepper, onion, and celery. Mince the garlic. Chop the tomatoes.

Heat half of the butter in a 3-quart saucepan over high heat. Add the turkey, and season to taste with the salt and black pepper. Break up the turkey and cook for 4–5 minutes, or until browned. Remove to a bowl and cover to keep warm.

Reduce the heat to low, heat the remaining butter, and cook the red pepper, onion, celery, and garlic for 3–5 minutes, or until vegetables begin to soften. Add the chili powder, paprika, cumin, and cayenne and cook, stirring, for 1 minute. Increase the heat to medium, and add the tomatoes, stock, and bay leaf. Bring to a boil over high heat. Reduce the heat to medium-low, and simmer uncovered for 15 minutes.

Add the browned turkey, and simmer 5 minutes more. Remove and discard the bay leaf before serving.

**Note: This is chili, NOT soup, so there is not a ton of liquid in the final dish. If you want this dish to be more “soup-y,” increase the amount of chicken broth or add some water.*

Contributed by Candice Griggs Social Media Chair

garlic ginger beef + green beans

INGREDIENTS

- 1 lb ground beef or any other meat you would like
- 1 lb of fresh green beans (trimmed)
- ½ cup bone broth or your favorite broth
- ¼ cup soy sauce or to taste
- 2 tbsp garlic powder or to taste
- 2 tbsp ground ginger or ginger paste to taste
- 1 teaspoon pepper or to taste
- 1 tbsp of vegetable oil
- Optional: 2 cups of rice

DIRECTIONS

Place skillet on medium. Wait until it's hot and then add beef (or meat of choice). Brown meat. If you are using a lean meat (like ground pork or turkey), do not drain it when it's done. If you are using a higher-fat meat (like ground beef), drain once it is browned.

While meat is browning, stir-fry green beans with 1 tbsp of vegetable oil + 1 tbsp of soy sauce until tender

When meat is browned, add the bone broth, seasonings and soy sauce. Simmer until liquid reduces to desired sauce consistency.

Spoon into bowls and enjoy!

Optional: Prepare rice in rice cooker or on the stove, based on package direction. Serve over rice. Serves 4.

*Contributed by Elysa Ellis
GCSML Vice President*



spinach lasagna

INGREDIENTS

- 15 lasagna noodles
- 2 tablespoons olive oil
- 1 cup chopped fresh mushrooms
- 1 cup chopped onions
- 1 tablespoon minced garlic
- 2 cups fresh spinach
- 3 cups ricotta cheese
- $\frac{2}{3}$ cup grated Romano cheese
- 1 egg
- 1 teaspoon salt
- 1 teaspoon dried oregano
- 1 teaspoon dried basil leaves
- $\frac{1}{2}$ teaspoon ground black pepper
- 3 cups shredded mozzarella cheese
- 3 cups tomato pasta sauce
- 1 cup grated Parmesan cheese

DIRECTIONS

Preheat the oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add lasagna noodles and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, heat olive oil in a skillet over medium-high heat. Add mushrooms, onions, and garlic and cook until onions are tender; drain excess liquid and cool.

At the same time, bring a small pot of water to a boil; add spinach and simmer for 5 minutes. Drain and cool slightly; squeeze out any excess liquid and finely chop.

Combine ricotta cheese, Romano cheese, egg, salt, oregano, basil, and pepper in a bowl. Add cooled mushroom mixture and spinach; beat with an electric mixer on low speed for 1 minute.

Lay 5 lasagna noodles in the bottom of a 9x13-inch baking dish. Spread $\frac{1}{3}$ of the ricotta-spinach mixture over noodles, then sprinkle with 1 cup mozzarella cheese and $\frac{1}{3}$ cup Parmesan cheese. Spread 1 cup pasta sauce over top. Repeat layers two more times, then cover with aluminum foil.

Bake in the preheated oven for 1 hour. Cool 15 minutes before serving.

*Contributed by Beth Moore
Marketing/Technical Chair*



cheesy chicken enchilada soup

INGREDIENTS

- 3 cups chicken broth, low sodium
- 2 lbs chicken breasts, skinless and boneless
- 1½ cup enchilada sauce
- ½ cup yellow onion, diced
- 3 cloves garlic, minced
- 1 (14.5 ounce) diced tomatoes
- 1 (15 ounce) black beans, drained and rinsed
- 1 (15.25 ounce) whole kernel corn
- 1 (7 ounce) diced green chiles
- ½ tsp ground cumin
- 1 tsp salt
- 8 ounces cheddar cheese, shredded

DIRECTIONS

Stovetop Instructions:

Heat 1 tbsp of oil in a large dutch oven over medium heat.

Add the chicken to sear for 2-3 minutes, then flip and cook an additional 2-3 minutes on the other side.

Remove the chicken from the dutch oven, set aside.

Add the onion and cook until softened and translucent. Add the garlic and continue to cook an additional 30 seconds.

Pour in the chicken broth and enchilada sauce. Stir to combine.

Add in diced tomatoes, black beans, corn and diced green chiles. Add in salt and cumin.

Return the chicken to the soup. Bring the soup to a simmer. Cover and cook for 20-30 minutes until soup reaches 165° and chicken is fully cooked. Remove the chicken, shred, then return to the soup.

Remove the soup from the heat. Add in the shredded cheese and stir as it melts.

Slow Cooker Instructions:

Add all ingredients to the crockpot except for the shredded cheese.

Cook on LOW heat for 6-8 hours or HIGH heat 4-5 hours.

Remove the chicken from the crockpot and shred, then return to the soup.

Add in the cheese, stir, and allow the cheese to melt for about 5 minutes.

Contributed by Ashley Pearson, Sponsor Relations Chair

creamy mushroom pasta

INGREDIENTS

- 2 cups mushrooms
- 1 package of pasta (any kind)
- ½ onion
- 3 tablespoons butter
- 1 tablespoon flour
- 1 cup heavy cream
- 1 cup chicken broth
- 1 tablespoon thyme
- 1 teaspoon paprika
- 2 teaspoons crushed garlic
- 1 teaspoon cayenne pepper
- salt and pepper to taste
- pesto (optional)

DIRECTIONS

In a pan cook onions until they are soft and translucent, remove. Add the mushrooms to the pan with the spices, flour, butter, and season with salt and pepper.

Allow the mushrooms to fry until golden brown then add the garlic and fry until fragrant. Start salted water for the pasta on a separate burner.

Add onions back into the pan as well as the broth and cream. Cook pasta according to directions. Reduce heat on the sauce to keep it from boiling. When sauce thickens add pasta and serve warm.

championship chili

INGREDIENTS

- 4 lbs meat (2 chili meat, 1 venison, 1 ground sirloin)
- 2 large white onions chopped
- 1 bell pepper chopped
- 1½ can green chilies
- 2 cans (15 oz) diced tomatoes
- 1 clove garlic minced
- 1¼ tablespoon honey
- ¼ teaspoon red pepper
- ½ teaspoon cumin
- ½ teaspoon black pepper
- ¼ teaspoon oregano
- 3-4 teaspoons chili powder
- 6 oz Shiner Bock beer

DIRECTIONS

Brown meat, onions, bell pepper, green chilies, and garlic. Drain well.

Add tomatoes, tomato sauce, seasonings, and honey. Add Beer

Simmer for at least 2 hours.

*Contributed by Katie Cassell
Children's Events Chair*

crockpot pot roast

INGREDIENTS

- 1 chuck roast (2-3 lbs)
- 2 tablespoons of olive oil
- Salt & Pepper for seasoning
- 2 cans of cream of mushroom soup
- 1 packet of French onion dip mix
- 3 bay leaves
- 1 cup of beef broth
- 2 - 1lbs bag of mini carrots
- 1 small bag of red potatoes (halved)
- 1 medium yellow onion (quartered)

DIRECTIONS

Heat oil on medium heat. Season roast with salt and pepper. Sear roast 3-4 minutes per side. In crock pot, empty 2 cans cream of mushroom soup and stir in French onion dip mix. Place seared roast in pot. Add carrots, potatoes, onion, beef broth, and bay leaves. Cook on low for 6-8 hours.

cheesy chicken

INGREDIENTS

- 1 pound boneless skinless chicken breast
- 1 can of French's Crispy Fried Onions
- $\frac{3}{4}$ cup grated parmesan cheese
- $\frac{1}{4}$ cup breadcrumbs
- 1 teaspoon paprika
- $\frac{1}{2}$ teaspoon salt
- Dash of pepper
- 1 egg
- 1 tablespoon milk
- $\frac{1}{4}$ cup butter

DIRECTIONS

Crush crispy fried onions in Ziploc bag. Add cheese, breadcrumbs, paprika, salt and pepper; mix. In a bowl, beat egg with milk. Dip chicken in egg mixture and then into seasoning mix. Place chicken in casserole dish. Melt butter and pour over chicken. Bake at 350 degrees for 35 minutes or until chicken is cooked.

Contributed by Madeline Cooper, Breakfast Social Chair



spinach pesto pasta bake

INGREDIENTS

- 16 oz penne pasta cooked
 - 6 cups cooked chicken (optional)
 - 4 cups shredded italian cheese blend
 - 3 cups fresh baby spinach
 - 1 - 15 oz can crushed tomatoes
 - 1 - 15 oz jar alfredo sauce
 - 1½ cups milk
 - 1 - 8oz jar pesto
- Topping:*
- 2 cups seasoned bread crumbs
 - ½ cup grated parmesan cheese
 - 1 Tbsp olive oil

DIRECTIONS

Combine ingredients in a large bowl and transfer to a 9x13 baking dish. Combine topping ingredients and spread evenly over pasta mixture. Bake covered at 350 for 40-45 minutes, or until bubbly. (I usually use two 8x8 baking dishes, then bake one for dinner and freeze one before baking. To use from frozen, just thaw overnight in the refrigerator, take out 30 minutes before baking, then bake at 350 for 45-50 minutes. Huge time-saver and tastes just as good from frozen!)

Contributed by Sarah Barton, Playgroup Chair



sausage & rice casserole

INGREDIENTS

- 2 tablespoons extra-virgin olive oil divided
- 12 ounces cooked Italian chicken sausage links not breakfast sausage, cut into ¼-inch slices
- 1 red bell pepper cored and ½-inch diced (about 1 cup)
- 1 orange or yellow bell pepper cored and ½-inch diced (about 1 cup)
- 1 small or ½ large yellow onion ¼-inch diced (about 1 cup)
- 1 teaspoon dried basil
- ½ teaspoon kosher salt
- ¼ teaspoon black pepper
- 1 cup instant brown rice
- 2 cloves garlic minced
- Pinch red pepper flakes (optional)
- 1 cup low-sodium chicken broth
- 1 15-ounce can fire-roasted tomatoes in their juices
- Chopped fresh parsley optional for serving

DIRECTIONS

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Contributed by Pretika Kalia, Membership Chair

chicken enchilada casserole

INGREDIENTS

- 4 chicken breasts (shredded or cubed)
- Shredded Monterey Jack cheese
- 1 can diced green chilis
- 1 large carton sour cream
- 1 diced onion
- 8 garlic cloves
- Corn tortillas
- ¼ cup olive oil
- 3 tablespoons flour

DIRECTIONS

In large skillet, sauté diced onions and crushed garlic in olive oil and simmer on low (will take about 15-20 min) until transparent. Wisk flour, chicken broth and sour cream in mixing bowl, then add green chilies, salt and pepper to taste to onion pan. Simmer until slightly thickened.

In a 13x9 baking dish, spray bottom of glass dish with cooking spray. Put a layer of corn tortillas, layer with shredded or cubed chicken, shredded Monterey Jack cheese, and then a layer of sauce. Repeat.

Cover with foil and bake at 350* for about 35 minutes. Uncover and let sit for 5 minutes before serving.

Contributed by Amanda Chambers, GCSML President



DESSERT

blue ribbon carrot cake

INGREDIENTS

Cake

- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- ½ teaspoon salt
- 3 eggs
- ¾ cup vegetable oil
- ¾ cup buttermilk
- 2 cups granulated sugar
- 2 teaspoons vanilla extract
- 8 oz crushed pineapple, drained
- 2 cups grated carrots
- 3½ ounces shredded coconut
- 1 cup seedless raisin
- 1 cup coarsely chopped walnuts

DIRECTIONS

For Buttermilk Glaze:

In small saucepan over high heat, combine sugar, baking soda, buttermilk, butter, and corn syrup. Bring to a boil. Cook 5 minutes, stirring occasionally. Remove from heat and stir in vanilla. Set aside until cake is baked

For cake:

Preheat oven to 350. Generously grease a 9x13 baking dish or 2 9" cake pans. Sift flour, baking soda, cinnamon and salt together. Set aside. In large bowl, beat eggs. Add oil, buttermilk, sugar and vanilla and mix well. Add flour mixture, pineapple, carrots, coconut, raisins and walnuts and

Buttermilk Glaze

- 1 cup granulated sugar
- ½ teaspoon baking soda
- ½ cup buttermilk
- ¼ cup butter (one half stick butter)
- 1 tablespoon light corn syrup
- 1 teaspoon vanilla extract

Frosting

- ¼ cup butter (one half stick butter)
- 8 oz cream cheese, room temp
- 1 teaspoon vanilla extract
- 2 cups powdered sugar
- 1 teaspoon freshly squeezed orange juice
- 1 teaspoon grated orange peel

stir well. Pour into prepared pan. Bake for 45-55 minutes or until toothpick inserted in the center comes out clean. Remove cake from oven and slowly pour over buttermilk glaze over hot cake. Cool cake in pan until buttermilk glaze is totally absorbed, about 15 minutes.

For Frosting:

In large bowl, cream butter and cream cheese until fluffy. Add vanilla, powdered sugar, orange juice and orange peel. Mix until smooth. Frost cake and refrigerate until frosting is set. Serve cake chilled.

Contributed by Beth Moore, Marketing/Technical Chair

rosemary lemon cake

INGREDIENTS

Cake

- 2½ cups cake flour, plus extra for dusting pans
- 1¼ teaspoon baking powder
- ¼ teaspoon baking soda
- ¾ teaspoon kosher salt or
- 1 ¾ cups granulated sugar (divided)
- 10 tablespoons unsalted butter, melted and cooled slightly

- 1 cup buttermilk, room temperature
- 3 tablespoon vegetable oil
- 2 teaspoon vanilla extract
- 1 tablespoon lemon zest
- 1 tablespoon fresh rosemary, minced
- 6 large egg yolks, room temperature
- 3 large egg whites, room temperature

Frosting

- 8 oz cream cheese, softened
- ½ cup unsalted butter softened
- 1 tablespoon lemon zest
- 2 tablespoons lemon juice
- 1 teaspoon vanilla
- 2½ cup confectioners sugar



DIRECTIONS

For cake:

Preheat oven to 350F. Grease two 8" or 9" round cake pans. Dust pans with flour and tap out excess any excess. In a large bowl whisk together flour, baking powder, baking soda, salt, and 1 1/2 cups sugar. In another bowl whisk together the melted butter, buttermilk, oil, vanilla, lemon zest, rosemary and egg yolks.

For Frosting:

In the bowl of your stand mixer fitted with whisk attachment, beat egg whites at medium speed until foamy. With machine running, stream in the remaining 1/4 cup sugar. Beat at high speed just until stiff peaks form. Gently transfer to a bowl and set aside.

Add flour mixture to the empty stand mixer bowl fitted with whisk attachment. With mixer running at low speed, gradually pour in butter mixture and mix for about 10 seconds. Stop mixer and thoroughly scrape down the bowl. Mix again on medium for 20 more seconds just until combined.

Using rubber spatula, gently fold in 1/2 of the meringue just until incorporated. Then fold in the rest of the meringue. Be very gentle to not deflate the air in the meringue. You will have a few white streaks in the batter. Divide batter evenly between your prepared cake pans.

Place pans on a half-sheet pan and bake on the center rack in the oven at 350F for 20-25 minutes, rotating halfway through. The cake will begin pulling away Bake until cake layers begin to pull away from sides of pans and will no longer jiggle in the center when it is finished.

Cool cakes in pans on wire rack for 20 minutes. Run a thin bladed knife around the sides of the pans to loosen cakes then invert on a greased wire rack. Allow to cool completely (about 1 more hour) before frosting.

Contributed by Amanda Chambers, GCSML President

peppermint bark

INGREDIENTS

- 2 (11 oz.) bags white chocolate chips
- 1 cup crushed candy canes or peppermint candies
- 1 tsp. mint extract
- 2 (8 oz.) bags bittersweet chocolate, melted

*Contributed by Kerry Klein
??? Chair*

DIRECTIONS

Melt white chocolate chips on stove or in microwave, stirring constantly. Remove from heat and stir in crushed candy and mint extract. Line a small sheet pan with wax paper. Pour in white chocolate mixture and spread evenly. Refrigerate until firm.

Melt bittersweet chocolate and spread evenly over white chocolate layer. Refrigerate until firm. Break into pieces. Store in refrigerator. Best served chilled

strawberry jello cake

INGREDIENTS

- 1 butter yellow cake mix (plus ingredients to make cake)
- 1 regular carton of cool whip
- 1 large size strawberry jello
- 1 small box or tub frozen strawberries with syrup

DIRECTIONS

Bake cake as directed and let cool completely. Once it is cool, take a wooden spoon or other similar kitchen utensil. Using the handle end, poke holes all over the cake all the way to the bottom about 2 inches apart.

Prepare jello in boiling water using half the water that you would use for regular jello. Pour the jello over the cake, being sure to pour some into each hole. Refrigerate 2 hours. Set out strawberries to defrost.

For the frosting, put the cool whip and strawberries into a mixing bowl and mix well with mixer. Pour and smooth over cake. Store in fridge until ready to eat.

Contributed by Tiffany Robles, GCSML Secretary

banana walnut muffins (gluten free)

INGREDIENTS

- 2½ medium bananas
- 1 egg
- 1 teaspoon coconut oil
- 1¼ cup almond flour
- ½ teaspoon baking soda
- 1 pinch sea salt
- ½ cup walnuts

DIRECTIONS

Preheat oven to 350°F. Line 8 muffin cups with liners. Mash the bananas in a bowl (very ripe bananas are best for this recipe). Add coconut oil (melted) and eggs, and blend until mixture is smooth. Add almond flour, salt, and baking soda; mix well. Add chopped walnuts, and stir to combine.

Spoon the batter into muffin cups. Bake for 20-25 minutes, or until the muffins are golden brown and a toothpick inserted in the center of a muffin comes out clean. Let muffins cool in the pan for about half an hour, then serve. Two muffins are one serving.

Contributed by Candice Hakemack, Adult Events Chair





DRINKS

chocolate coffee martini

INGREDIENTS

- 2oz vodka
- 2oz Baileys
- 1 shot espresso

DIRECTIONS

Combine vodka, Baileys and espresso. Shake over ice and serve in a martini glass.

chocolate martini

INGREDIENTS

- 1 part Godiva
- 1 part cocoa creme
- ½ vanilla vodka
- Half and half

DIRECTIONS

Mix 1 part Godiva, 1 part cocoa creme, and ½ vodka. Add a splash of half and half. Shake with ice and serve!

ladies old fashioned

INGREDIENTS

- 1 ounce of whiskey
- ½ ounce Cointreau
- Five dashes of bitters
- Sprite
- Cherry

DIRECTIONS

Mix whiskey, Cointreau, and bitters. Top with Sprite and garnish with a cherry.

Contributed by Amanda Chambers, GCSML President

cranberry martini

INGREDIENTS

- 1oz vodka
- 1oz 100% cranberry juice
- ½ oz Cointreau
- ½ oz lemon juice
- 2 teaspoons simple syrup (or maple syrup)

DIRECTIONS

Prepare glass with granulated sugar for the rim (optional). Combine vodka, juice, Cointreau, lemon juice, and simple syrup or maple syrup. Shake over ice. Garnish with fresh cranberries or a lemon wedge.

pecan pie martini

INGREDIENTS

- 6oz rum chata
- 6oz creme de cacao
- 3 oz bourbon whiskey

DIRECTIONS

Mix rum chata, creme de cacao, and bourbon. Shake over ice. Garnish (optional): 1/3 cup glazed pecans, 3 tablespoons of honey, whipped cream, sprinkle of cinnamon.

pound punch

INGREDIENTS

- 750 ml Bicardi Limon
- 1 liter Malibu Rum
- 2-liters Fresca
- 1.5 liters of raspberry lemonade

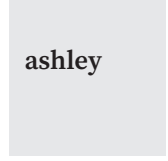
DIRECTIONS

Combine all ingredients in a 3-gallon container and enjoy!



Contributed by Tiffany Robles, GCSML Secretary and Amanda Chambers, GCSML President





"I'm just someone
 who likes cooking
 and for whom
 sharing food is a
 form of expression."

Maya Angelou

ashley

*Pictured left (top to bottom) –
 Amanda Chambers, Elysa Ellis, Sarah Barton,
 Katie Cassell, Madeline Cooper, Candice
 Griggs, Candice Hakemack, Pretika Kalia*

*Pictured right (top to bottom) –
 Brooke Kronschnabel, Beth Moore,
 Ashley Pearson, Alyson Plog, Melisa Snyder,
 Tiffany Robles, Maggie Taylor, Katy Trammel*

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