

Patricia Hansen
November 6, 2012

Chocolate Cake *(from the kitchen of my Aunt Joan Hansen)*

For starters, I am not a cake eater. When it comes to cakes I dislike basically every kind that does not include chocolate. So, it makes sense that this particular cake is the one that I have had for every birthday celebration since I was about eight years old. My mother is always the one to make this extremely rich, chocolaty, and slightly caffeinated dessert for me. I greatly missed not being able to have it this year for my birthday seeing as I was off at college.

If you are a chocolate and coffee fan, you will love this dessert!

Mix:

1 1/3 cups flour
2 cups sugar
3/4 cup cocoa
2 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt

In a separate bowl mix:

2 eggs
1 cup black coffee, brewed
1/2 cup oil
1 cup buttermilk
1 teaspoon vanilla

Mix dry ingredients. Mix wet ingredients. Then add wet ingredients into dry ingredient bowl until the batter looks thin. Grease and flour pan.

Bake at 350 degrees for 35 minutes. Use either cream cheese or powder sugar frosting.

Butter Crumb Coffee Cake *(from the kitchen of Kathy Fitzgerald Goethe)*

Butter Crumb Coffee Cake is a recipe that I found in a cookbook my mom's friend Kari Brandt wrote called *Seasons of a Farm Family with Recipes and Stories*. I wanted to share this dessert because it was the first item I ever baked when I was about eleven, and my brothers and sisters and I wanted something sweet to eat. We all loved it and to this day it reminds me of both the Brandt family of ten people, and a fun day I shared eating out of a pan with my younger siblings.

1 1/2 cups flour
1/8 teaspoon salt

2 teaspoons baking powder
1/3 cup sugar
4 tablespoons butter, melted
1 egg
2/3 cup milk
1/2 teaspoon vanilla

For topping:

1/4 cup sugar
1/4 cup butter
1/2 cup flour
1 teaspoon cinnamon
1/2 cup chopped walnuts

In a large bowl sift together flour, salt, baking powder, and sugar. In another bowl, beat together melted butter, egg, milk, and vanilla. Add dry ingredients to wet; beat until smooth. Pour into a well-greased 8- or 9-inch square pan.

To make toppings, cream sugar and butter together in a small bowl. Add flour, cinnamon, and nuts.

Sprinkle toppings over first mixture and bake at 375 degrees for 25-30 minutes. I double this and put into a 9x13-inch pan.

Makes about 6 servings

Mom's Pesto Pizza *(from the kitchen of my mother, Cecelia Hansen)*

Since I was a little kid, I have loved my mother's pesto pizza. Not only because it is delicious, crunchy, and full of healthy ingredients, but also because it reminds me of family times. When mom made pizza, we all knew that company was coming over to be filled with our heaps of delectable pizza. Even my Grandma Dottie, who is as picky as they come, would divulge into my mom's yummy pizza dinners. Eating this pesto pizza carries me back home to a warm kitchen with delicious smells, a heated oven, and flour littering our countertop and floor.

Crust:

3 cups flour
1 heaping tablespoon of crushed garlic
2 teaspoons of dried oregano
3 tablespoons of olive oil
2 teaspoons of yeast

After all ingredients are mixed add ½ cup water and keep adding water until dough is at a dry consistency. Roll out crust thinly on top of a lot of flour so that the crust is crispy. Then, grease a pizza pan with olive oil spray and then throw that dough onto the pan.

Toppings:

Basil pesto thin layer, on top of that put crushed chopped spinach, artichoke hearts in 1/4s, roma tomato slices, red onions in thinly sliced rings, sliced black olives, crumbled feta cheese, shredded mozzarella cheese, and finally oregano sprinkled on top.

Cook at 400 degrees until cheese is melted and the crust is a light golden brown on the bottom. Approximately 15 minutes.

One Quick Cafeteria Tip *(from the mind of Patricia Hansen)*

As of late, I have become extremely sick of chocolate milk, regular milk, and soda at the cafeteria. One day, in my boredom, I decided to try mixing up some drinks. So, knowing that Coca-Cola is always a great base for any drink I filled my glass half full with my favorite bubbly pop. I then proceeded over to the next drink machine, where I chose to add about ¼ of my cup with lemonade. Then, with Arnold Palmers on my mind, I enhanced the drinks flavor by adding raspberry ice tea. My drink creation brings me back to hot summer days sipping on a Coke and eating freshly ripened fruits while relaxing at the beach. There you have it folks, my cafeteria drink I like to call Fizzy Palm.