

*HBC Women's*  
**Friendship for the Heart**



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November 2017

**Thanksgiving/Fall Recipes from Ladies of Hope**

**From the kitchen of Kristie Breisch**

Apple Crisp Cookies

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|---|-------------------------------------|
| 1 c. shortening                                       | 1-1/2 tsp. baking soda              |
| 1/2 c. marg. or butter                                | 1/2 tsp. salt                       |
| 1-1/2 c. packed brown sugar                           | 3 eggs                              |
| 1 c. sugar  | 2 tsp. vanilla                      |
| 1- 0.7 oz. instant spiced<br>apple-flavored drink mix | 3 c. quick-cooking rolled oats      |
| 1 Tbsp. cinnamon                                      | 3 c. flour                          |
| 1-1/2 tsp. baking powder                              | 1-1/2 c. raisins                    |
|   | 1-1/2 c. chopped dried apple pieces |

In an extra large mixing bowl beat shortening and marg. with an electric mixer on medium to high speed for 30 seconds. Add brown sugar, sugar, drink mix, cinnamon, baking powder, baking soda, and salt. Beat till combined, scraping the sides of the bowl occasionally. Beat in eggs and vanilla till combined. Beat in as much flour as you can with the mixer. With a wooden spoon, stir in remaining flour, oats, raisins, and dried apples. Drop dough by rounded teaspoons onto an ungreased baking sheet. Bake in a 350 degree oven for about 12 minutes or till lightly browned. Makes about 7 dozen.

<p><b>From the Kitchen of Patti Kolek</b></p> <p><i>Orange-Cranberry relish</i></p> <p><i>1 whole orange</i>  <i>2 cups fresh cranberries</i>  <i>3/4 cup sugar</i></p> <p><i>Quarter the unpeeled orange and remove the seeds. Grind the orange to a fine pulp in a food processor. Add the cranberries and chop. Stir in the sugar and let stand at least 30 minutes before</i></p>	<p><b>From the Kitchen of Ann VanDyke</b></p> <p><b>Cranberry relish</b></p> <p>1 pkg. Fresh cranberries                  2 large Sunkist oranges                  1 tsp. Almond extract                  2 heaping cups sugar                  1 cup pecans</p> <p>Run thru old fashioned meat grinder:                  cranberries                  and oranges, peeling and all.</p> <p>Add sugar, almond extract and pecans.                  Let marinate, serve</p>
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From the kitchen of Sharon Petrov

Pecan Pie without corn syrup (grain free, paleo, primal, & gluten free)

ingredients for crust: 2 c. almond flour  
4T. coconut flour  
1/2 t. gelatin  
1/4 t. sea salt  
1 t. coconut sugar  
8 T. butter, cut up

ingredients for filling: 1 c. plus 1 T. maple syrup  
1/2 c. sugar ( of your choice)  
2 T. butter  
3 lg. eggs, lightly beaten  
1 t. vanilla  
1/4 t. sea salt  
1 - 1 1/4 c. whole pecan halves ( or more)

Pie crust:

Put in food processor: flours, gelatin, salt & coconut sugar (or your choice) and combine by pulsing 2 - 3 times. Add butter to the flour mixture and pulse for eight 1 - second pulses and then leave the processor on until the dough forms into a ball.

(If too crumbly, add 1 - 2 T. of water. Press dough in bottom and up sides of a 9 inch pie plate ( I used a springform pan).

Put in frig to chill for 30 min.

Pie filling:

Preheat oven to 400 degrees with rack on lower or middle. Heat maple syrup over med. heat in saucepan. Simmer until syrup reaches 225 degrees, about 10 - 15 min. Meanwhile place sugar & butter in bowl. As soon as syrup reaches temp., immediately

pour syrup over mixture in bowl. Let sit for 1 min. and whisk together. Whisk in eggs, vanilla and salt. (may be grainy) Place prepared crust in plate on a lg. baking sheet. Pour mixture into crust and top with pecans. Cover crust with pie shield or foil.

Bake 15 min. Reduce heat to 350 degrees and bake for 15 more min. The filling will not be set in the middle, but will set while

it cools. May serve at room temp or warm.

**Missionary Blessing,**

One year ago, fall of 2016, we had a missionary family stay with us for the missionary weekend at Hope. They needed to stay longer than just the weekend, so they were with us 5 nights, I think. It was Jeff and Becky Raymond & family. They had 4 children, one of which was an infant. It was a house full, but they had stayed with us before and we have the room, so it was good to get reacquainted.

During this time, I received a call from my daughter who had been taken to the hospital. They needed me to stay with their 2 month old. I had to leave our guests to fend for themselves. I felt bad, but want to help my daughter as well. I spend one night away and when we realized I would need to keep him for more days, I came back to the house, adding yet another infant. It was such a special time. We were up in the middle of the night together, taking care of the little ones together. What started out kind of crazy, ended up in a beautiful time of bonding.

I also saw Jeff and Becky working together as a team, trying to schedule out travel arrangements. It wore me out just watching. Mapping out their route. Calling the churches. Figuring out who they know in the area. I came to understand HOW much is involved in just getting from one place to another and the timing of it all.

If you ever have the opportunity to house a missionary family, I would encourage you to do so. It is such a blessing!

Cindy Forster



From Michelle Graham

**Sweet Potato Casserole**

**Cooking Time 30 min Preheat oven to 350 F**

**3 cups sweet potatoes, boiled and mashed  
1 cup sugar  
2 eggs  
1 tsp vanilla  
½ cup melted butter**

**Mix well & pour into greased baking dish.**

**Topping:**

**1 cup brown sugar  
1 cup chopped pecans  
½ cup flour  
⅓ cup melted butter**

**Mix & sprinkle over sweet potato mixture.  
Bake.**

**Women's Ministry Team**

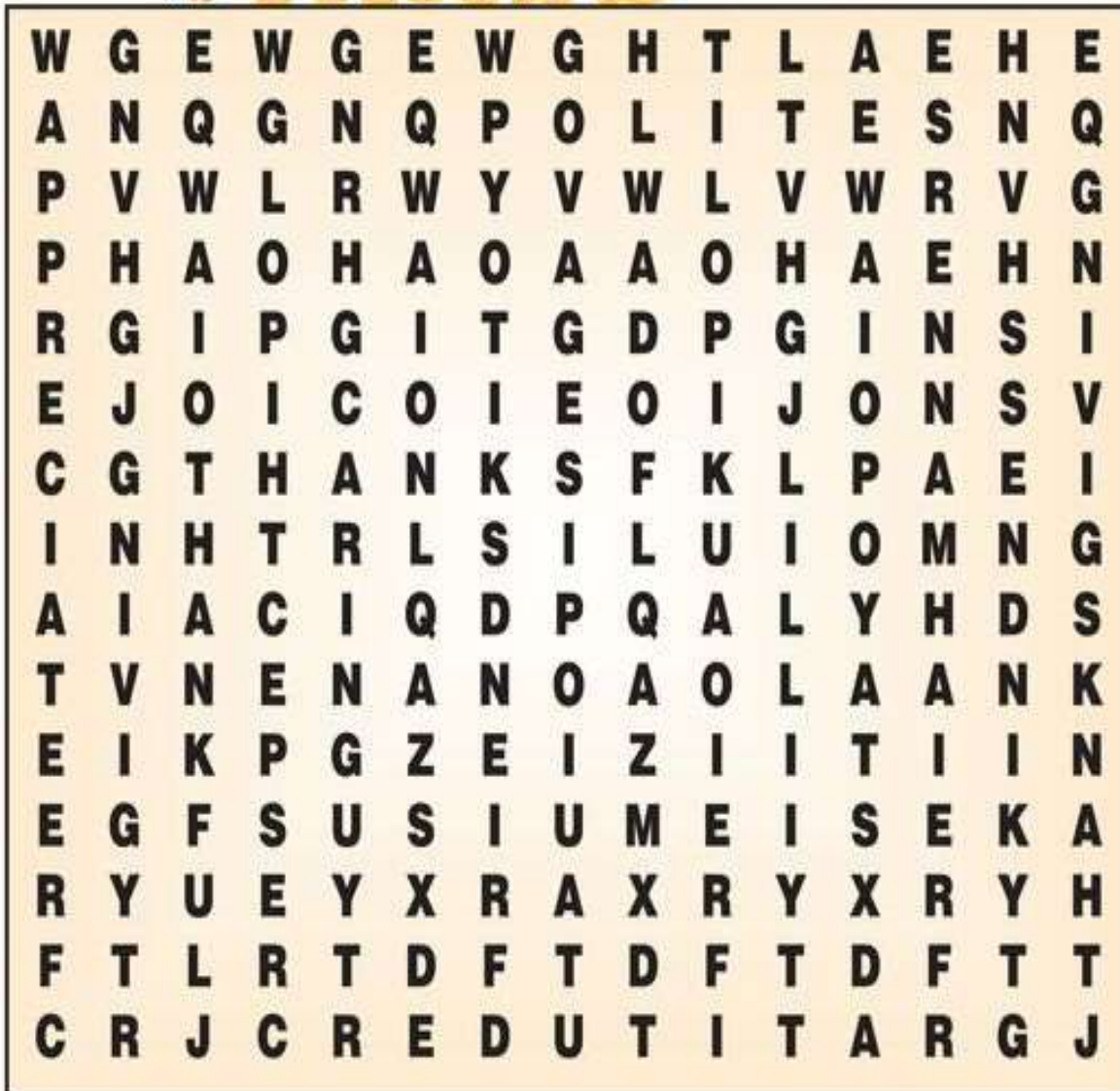
**Newsletter Compiled by:  
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Food Ministry Coordinator: Teresa Frey  
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Friendship of the Heart can be viewed on  
HBC website: hopebiblechurch.com**



**REMINDER:  
Baby Shower for  
Andrew and Stephanie York  
Sunday, Dec. 3 at 2 p.m.  
Registered at Amazon**



# Word Search



See how many of these newspaper related words you can find in the puzzle.  
The words can be forward, backward or diagonal.

Created by Sue Lindvall  
Grand Forks Herald 2012

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|-----------------|--------------|----------------|--------------|
| 1. GIVING       | 5. GRATEFUL  | 9. FAMILY      | 13. RESPECT  |
| 2. THANKS       | 6. GRATITUDE | 10. FRIENDS    | 14. THANKFUL |
| 3. THANKSGIVING | 7. KINDNESS  | 11. HEALTH     | 15. POLITE   |
| 4. HOLIDAY      | 8. CARING    | 12. APPRECIATE | 16. MANNERS  |