

The Kiwanis Club of Tiffin

presents the 2025 Edition of

Favorite Recipes of Kiwanians

In conjunction with the 2025
'For the Love of Cooking' Show

THE KIWANIS CLUB OF TIFFIN PRESENTS
FOR THE
LOVE OF
FOOD
Cooking Show
February 13 • 7-9 pm
Doors Open at 5:00 pm
Tiffin Columbian Auditorium
Featuring Celebrity Chefs
Jess and Brenda
Old Fort Country Market
Check out booths from local businesses (free samples!)
Dessert Auction! • Door Prizes!
Purchase your tickets for \$10 each at Kiwanis Manor,
Tiffin City Schools Administration Building and Superior Credit Union
For more information or to reserve your spot for a booth, email tiffinkiwans@gmail.com

For the recipes of the Celebrity Chefs, go to: www.tiffinkiwans.org

Contents

About Kiwanis	3
Appetizers	5
Breads	6
Breakfast	10
Casseroles	11
Salads	15
Entrees	16
Pasta	18
Soups	20
Sweets & Desserts	22

About the Kiwanis Club of Tiffin

The Kiwanis Club of Tiffin is one of more than 8,300 clubs in over 75 countries around the world. Our 60+ members join over 350,000 Kiwanians in these countries to further the objectives of Kiwanis.

The Tiffin Kiwanis Club was organized at a meeting of 36 men in The Shawhan Hotel on October 4, 1928. The Club received its charter from Kiwanis International on November. 15, 1928, in a meeting at The Masonic Temple with the Fostoria Kiwanis Club being the sponsor.

Through the years the Kiwanis Club has undertaken many fund-raising projects. The proceeds of these various projects are returned to the community in the form of activities and services which have enriched the lives of thousands of citizens.

Weekly Meetings

Thursdays at 12 Noon - Kiwanis Manor, 7 W. Market St., Tiffin 419-449-4541

Membership

Men and women aged 18 and older, with time to serve through an organization are eligible. Submit proposals to membership chairperson or club secretary for Board approval. Click [here](#) to download a membership application.

Here is a sample of the projects of the Kiwanis Club of Tiffin

Some of the projects of the Kiwanis Club of Tiffin include those below and these projects:

The Kiwanis Garage Sale	Ralph Hyatt Achievement Awards
Habitat for Humanity	Chemo Care Packs
Fire Prevention for Kids	Eldon Wert Awards
Children's Christmas Fund	Kiwanis Magazine for library
Ponytail Softball League	Key Leader Scholarships
Junior Achievement	Choke Tubes for Family Fest
Junior Fair Awards	Seneca Co. Teen Center (The HUB)
Black Swamp Boy Scouts	Birthday Program
Tiffin Seneca Public Library	Patchworks House
Seneca County Opportunity Center	Family Children First Council
Seneca County Family Fair Lights	

The Tiffin Kiwanis Cooking Show

The Cooking Show has been a long-standing tradition in Tiffin for many years. After a brief hiatus from previous leadership, the Kiwanis Club of Tiffin took on the project as a fundraiser for its local projects, mainly dealing with the needs of local children.

The recipes in this collection come from members of the Tiffin Kiwanis Club and their friends, some of whom you may know. The Kiwanis Club has not tested these recipes, and copied and pasted them exactly as they were submitted. It takes no responsibility for any errors. The Kiwanis Club of Tiffin assumes that the submitters tested the recipes.

The Kiwanis Club of Tiffin is grateful the supporters of the Cooking Show, the donations of door prizes, the guest chefs: the Jess and Brenda from the Old Fort Country Mart, the vendors who brought their wares and work, those who donated desserts for auction, and especially the community who turn out to support the work of the Kiwanis Club of Tiffin.

2025 VENDORS AND DONORS

Vendors

Active Nutrition
Ava Cakes
Baked by Bells
Carmie's / Camden Falls
Clip n Snip Crafts
Coins Place
Heavenly Pizza
Hempy
Kristi's Buttercream Kitchen
Mary Kay - Brenda Brown
Parkhurst
Sandco Sweets
Smokin' Sow BBQ & Catering
Superior Credit Union
Shiloh Studios
Handmade 4 U
Crazy Plant Lady

Crazy Plant Lady
Deckers Furniture
Dell Burtis Law
Ewald Furniture
Greene's Plumbing, Heating & Electrical
Handmade 4 U
Heavenly Pizza
Hempy Water
Jeff Shawberry DDS
Jolly's
Kristi's Buttercream Kitchen
Leslie Reinhart
Madison Street Tavern
Mary Kay - Brenda Brown
MJ Brown
Parkhurst
Professional Appraisal Services
PT Services Inc
Pyramid Recruiting
Sandco Sweets
Shiloh Studios
Smokin' Sow BBQ & Catering
Superior Credit Union
The Willows of Tiffin
Threads
Tim & Pat Demonte
Tom Rodgers Flowers
Viewpoint Graphics
Wely Insurance
Your Legacy Federal Credit Union

Donors & Door Prizes

Active Nutrition
Arm and Hammer
Ava Cakes
Baked by Bells
Ballreich's
Bascom Communications
Beth McFarland - Hutson
CF Professional
Clouse Construction
Coastal Swing
Carmie's / Camden Falls
Clip 'n Snip Crafts
Coin's Place

Appetizers

REUBEN DIP

INGREDIENTS:

8 oz cream cheese, cut into bits and softened
1/2 cup Sour cream
1 cup drained sauerkraut, chopped
1/2 lb cooked lean corned beef, chopped fine
2 tsp finely chopped onion
1 tbsp ketchup
1 tsp spicy brown mustard
1 cup grated Swiss cheese (about 3 oz)
crackers as an accompaniment

DIRECTIONS:

- Preheat the oven to 375 degrees F
- In a large bowl, combine well the cream cheese, sour cream, sauerkraut, corned beef, onion, ketchup, mustard, and Swiss cheese
- Transfer the dip to a small ovenproof casserole and bake it, uncovered, for 30 minutes, or until bubbles form around the edges
- Remove the cover and bake the dip for 5 minutes more, or until it begins to turn golden
- Serve the dip warm with crackers
- Recipe may be multiplied for larger parties

Pam Greene

Pam is the President-elect of the Kiwanis Club of Tiffin and chairs the Family Fest and Young Children Priority One programs.

Breads

FOOLPROOF CINNAMON BREAD

INGREDIENTS

1 1/3 c white sugar divided
2 c all-purpose flour
1 tbs. baking powder
1/2 tsp. salt
1 egg
1 c plus 3 tbs milk, divided
1/2 c vegetable oil
2 tsp cinnamon
4 tbs butter, softened
2 c brown sugar
1 tsp vanilla

DIRECTIONS

- Preheat oven to 350 degrees F
- Grease a 1 1/2 pound loaf pan
- In a medium mixing bowl, add 1 c of the sugar, the flour, the baking powder, and salt
- Add the egg, 1 cup of the milk, cinnamon-sugar mixture and swirl it using a knife
- Pour the remaining bread batter into the top of the swirl
- Top the batter with the remaining cinnamon-sugar and swirl it with a knife
- Bake until a toothpick comes out clean- about an hour
- Allow to cool for 10 minutes before transferring the bread from pan
- In a medium mixing bowl, add the butter, the powdered sugar, vanilla, and remaining milk and stir to combine
- Drizzle mixture over the bread
- Serve and enjoy!

Kim Dominguez

Kim Dominguez is a member of the Kiwanis Club of Tiffin and recently represented the Club at the recent International Convention.

MAPLE BACON MONKEY BREAD

INGREDIENTS

½ cup pure maple syrup

4 tablespoons butter

¾ cup packed light brown sugar

½ cup all-purpose flour

1 teaspoon vanilla extract

12 oz. bacon cooked and crumbled

½ cup chopped pecans

3 tubes refrigerated biscuits, cut each biscuit into quarters, 7.5 oz. each

INSTRUCTIONS

- Preheat oven to 450 degrees F. Grease a 9×13-inch baking dish or spray with cooking spray and set aside.
- In a medium saucepan over medium-low heat, cook the maple syrup and butter until the butter is melted. Add the brown sugar. Stir until well combined. Slowly add the flour, whisking well between each addition until all of the flour has been added. Remove sauce from heat and add the vanilla. Pour sauce into the prepared pan.
- Sprinkle the cooked and crumbled bacon evenly over the top of the sauce in the baking dish. Sprinkle pecans evenly over the top. Top with quartered biscuits.
- Bake for 15-17 minutes or until the biscuits are cooked through and golden brown and the sauce is bubbly.
- Remove from the oven. Cover with serving dish. Quickly and carefully invert the biscuits out onto the serving dish. While the sauce is still hot, scrape any sauce still in the baking dish out over the biscuits.

Serve immediately.

Beth McFarlan-Hutson

Beth McFarlan-Hutson is on the staff of Kiwanis Manor. She is the Co-Secretary of the Kiwanis Club of Tiffin and a Past-President. She is a former Lt. Governor of the 12th Division of Ohio Kiwanis. She co-chairs the Community Services Committee and is the advisor for the Aktion Club at the Seneca County Opportunity Center.

NO KNEAD CRANBERRY WALNUT BREAD

INGREDIENTS

½ teaspoon active dry yeast
1 ½ cups warm water - warmed to 110 to 115 degrees F
1 teaspoon granulated sugar
2 teaspoons Kosher salt
3 cups bread flour, plus 2 tablespoons- plus more for surface
¾ cup dried cranberries
½ cup dried walnuts, roughly chopped
1 tablespoon honey
1 tablespoon orange zest

INSTRUCTIONS

- Make sure you have an oven-proof 5-to-6-quart Dutch oven with a tight-fitting lid that is safe up to 450 degrees F
- Dissolve the yeast and sugar with the warm water (110 to 115 degrees F). Let it sit for 10 minutes or until foamed up. If it doesn't, discard and start over.
- In a large bowl, whisk the bread flour with salt. Add the yeast mixture and honey, and combine until no pockets of flour remain, without over-mixing. Add the cranberries, walnuts, and orange zest. Stir until just combined. The dough will be very sticky and wet, that's normal. Cover bowl tightly with plastic wrap (without touching the dough) and let it rest for 18 hours on your kitchen countertop at room temperature. Yes, 18 hours!
- After 18 hours, the dough will be very wet and sticky. Do NOT punch the dough
- Transfer dough to a well-floured surface and turn to coat with flour. Sprinkle more flour as needed and also flour your hands. Gently fold the dough over from the edges to the center to form ball, being careful not to burst the air bubbles trapped inside. Then, turn the dough smooth side up and gently press the sides to re-shape if needed. Carefully transfer to a sheet of lightly floured parchment paper, smooth side up
- Cover with plastic wrap and let it rest over the counter for 30 minutes (no need to transfer it back to the bowl)
- Meanwhile, place the Dutch oven with the lid inside the oven. Preheat the oven to 450 degrees F for 30 minutes
- Score an X or any pattern you'd like on the ball of dough

- Remove the hot pot from the oven, and immediately lift the parchment paper to transfer the dough into the hot pot. Cover with the lid tightly and securely. Bake at 450 degrees F for 30 minutes – during this time, do not open the lid, as you can't let the steam trapped inside escape. Then, remove the lid and continue baking for another 8 to 10 minutes, until the crust is golden brown
- Remove from oven and lift it up with the parchment paper. Let it cool completely before slicing. Enjoy!

Beth McFarlan-Hutson

Breakfast

LAZY FRENCH TOAST

INGREDIENTS

2 tablespoons unsalted butter
1 (12.4-ounce) can refrigerated cinnamon rolls, icing reserved
3 large eggs
1/4 cup heavy cream
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
1/2 cup maple syrup

DIRECTIONS

- Preheat the oven to 375 degrees F
- Lightly spray an 8 x 8-inch baking pan
- Separate the cinnamon rolls and slice each roll into 8 pieces
- Set the icing container aside
- Melt the butter and pour it into the prepared baking dish
- Arrange the cinnamon roll pieces all over the butter layer
- In a small bowl, beat together the eggs, the heavy cream, the cinnamon, and the vanilla until well combined
- Pour the heavy cream mixture on top of the cinnamon roll pieces
- Drizzle the maple syrup over the heavy cream mixture
- Bake until the top of the cinnamon rolls is golden brown, about 20-25 minutes
- Allow the cinnamon rolls to cool, about 3-5 minutes
- Discard the metal lid from the icing container

Melissa Mullins

Melissa Mullins is a member of the staff at Kiwanis Manor and is the current President and Co-Secretary of the Kiwanis Club of Tiffin. She chairs the Kiwanis Cooking Show, the Birthday Project, and co-chairs the Community Services Committee.

Casseroles

CHEESY MAC-N-CHEESE

INGREDIENTS

4 tbsp butter, cut into pieces
1/2 cup sour cream
2 cups grated cheddar cheese
4 cups cooked drained elbow macaroni (8oz dry)
1/2 tsp salt
1 cup half & half or milk

DIRECTIONS

- Preheat oven to 350 degrees F
- Once you have the macaroni cooked and drained, place in a large bowl and while still hot, add the cheddar cheese
- In a separate bowl, combine the remaining ingredients and add to the macaroni mixture
- Pour the macaroni mixture into a casserole dish and bake for 30 - 45 minutes
- Top with additional cheese if desired
- Can be multiplied for larger parties and potlucks (4x to fill a 6-qt crockpot)

Pam Greene

GRANDMA'S CHICKEN CASSEROLE

INGREDIENTS

3 or 4 boneless skinless chicken breasts, split in 2
1 or 2 cans of cream of chicken soup
2 cups (or more) Pepperidge Farm Stuffing
Swiss cheese slices...enough to cover chicken breasts
melted butter

DIRECTIONS

- Preheat the oven to 350 degrees F
- Lay the chicken breasts in a greased 9 x 13 pan
- Cover each piece with a slice of Swiss cheese
- Spread the soup over the top
- Cover with stuffing and drizzle melted butter on top
- Bake for 1 hour

Pam Greene

TATER TOT “BLIZZARD” CASSEROLE

INGREDIENTS:

32 oz bag frozen tater tots

1 lb Ground beef

10.5 oz can cream of celery or mushroom soup

2 cups (or more) shredded cheddar cheese

DIRECTIONS

- Bake the tater tots per baking instructions
- While the tater tots are baking, brown the ground beef in a skillet, then drain
- Combine the ground beef and the can of soup
- Once the tots are done baking, place them in the bottom of a 9x13 pan
- Spread the beef and soup mixture over the layer of tots
- Cover the entire top with the shredded cheese
- Reduce oven temperature to 350 degrees F and bake for 15 minutes or until the cheese is melted

Pam Greene

WEEKEND PIZZA BAKE

INGREDIENTS

- 1 pound ground beef
- 2 (15-ounce) cans crushed tomatoes
- 1 teaspoon garlic salt
- 1 tablespoon Italian seasoning
- 1 (16-ounce) box penne pasta, cooked and warm
- 3 cups mozzarella
- 1 (6-ounce) package pepperoni, sliced
- Additional toppings, as desired*
 - 1/4 cup Parmesan cheese

DIRECTIONS

- Preheat the oven to 350 degrees F
- Grease a 9x13-inch baking dish
- In a large pan over medium heat, add the beef and cook, while crumbling, until it is no longer pink. Drain the excess grease
- Add the crushed tomatoes and their juices, the garlic salt, and the Italian seasoning to the cooked beef and stir to combine
- Evenly spread 1/2 of the cooked penne into the bottom of the prepared baking dish and evenly top with 1/2 of the beef mixture. Evenly sprinkle the beef mixture with 1/2 of the mozzarella, then evenly layer with 1/2 of the pepperoni slices. (additional toppings) Repeat the layers once
- Evenly sprinkle the Parmesan Cheese over the pizza bake, then cover the baking dish with foil
- Bake the pizza bake, about 30 minutes
- Discard the foil and bake the pizza bake again until it is bubbly and brown, about 15 minutes
- Let the pizza bake cool, about 5 minutes

Melissa Mullins

Salads

CARROT SALAD

INGREDIENTS

2 lbs of cooked carrots

The following raw ingredients:

1 large onion

1 large mango

1 cup sugar

1 can of tomato soup

3/4 cup vinegar

1/2 cup vegetable oil

1 tsp of dry mustard

1 tsp of salt

1/2 tsp pepper

DIRECTIONS

- Mix All Ingredients and let chill over night

Del Ray Fox

Del Ray Fox is the 2024 - 2025 Lt. Governor of Division 12 of the Kiwanis District of Ohio. He provides this in memory of Donna Fox

Entrees

CRISPY ONION CHICKEN

INGREDIENTS

1/2 cup butter, melted
1 tablespoon Worcestershire sauce
1 teaspoon ground mustard
1/2 teaspoon garlic salt
1/4 teaspoon pepper
1 (6-ounce) can cheddar or original crispy fried onions, crushed, divided
4 chicken breast halves, boneless and skinless

DIRECTIONS

- Preheat the oven to 350 degrees F
- Grease a 9-inch square baking pan
- In a shallow bowl, combine the butter, the Worcestershire sauce, the mustard, the garlic salt, and the pepper
- In another shallow bowl, place 1/2 cup of the crushed onions
- Dip the chicken into the butter mixture and then coat it with the crushed onions in the bowl
- Place the chicken in the prepared baking dish and top it with the remaining onion
- Drizzle the chicken with any of the remaining butter mixture
- Bake until a thermometer inserted into the center of the chicken reads 170 degrees F, about 30-35 minutes

Kim Dominguez

Kim is a member of the Kiwanis Club of Tiffin and represented the Club at the most recent International Convention.

EASY AND AWESOME PORK TENDERLOIN

INGREDIENTS:

2 pork tenderloins (1 lb each)
1-1/2 tsp salt
1 tsp black pepper
1 tsp granulated garlic
1/4 dry rosemary
1/4 dry thyme
1/4 dry basil
1/4 oregano
4 tsp olive oil
1/2 cup chicken stock

DIRECTIONS

- Preheat oven to 400 degrees F
- Trim the silver skin from each pork tenderloin and season evenly with salt, pepper, garlic, rosemary, thyme, basil, and oregano
- Heat oil in a large oven-proof skillet over med-high heat until barely shimmering
- Add both pork tenderloins and cook, undisturbed, until golden brown and easily released from the pan, about 5 minutes
- Flip each piece and cook for an additional 3 minutes, undisturbed
- Add chicken stock and cook for 1 minute
- Remove the pan from the stove and place in the oven
- Bake in the preheated oven until the pork is slightly pink in the center, 15 - 19 minutes - thermometer inserted into the center should read at least 145 degrees F
- Remove from the oven and allow to rest for 5-10 minutes before slicing
- Serve with pan juices

Pam Greene

Pasta

EASY RAVIOLI BAKE

INGREDIENTS

1 20 oz package or refrigerated cheese ravioli
3 1/2 cups pasta sauce, store bought or homemade
2 cups small curd cottage cheese, shredded
4 cups mozzarella cheese
1/4 cup Parmesan cheese, grated
fresh parsley, optional

DIRECTIONS

- Preheat oven to 350 degrees F
- In a large pot of salted boiling water cook the ravioli until it is *al dente*
- Drain ravioli
- Add 1/2 of the ravioli to the baking dish, add 1 cup pasta sauce and spread it out evenly
- Add half the cottage cheese and half the mozzarella and Parmesan cheese on top
- Repeat the layers, starting with the ravioli
- Bake uncovered until bubbly and cheese is melted about 30-40 minutes
- Let stand for 5-10 minutes

Melissa Mullins

ONE POT GARLIC PARMESAN PASTA

INGREDIENTS

½ cup Parmesan cheese finely grated
3 Tablespoons butter divided
4 cloves fresh garlic minced
2 cups chicken broth
1 cup milk
8 oz angel hair pasta
fresh parsley to garnish

Optional seasonings – ¼ tsp of each: onion powder, oregano, thyme, parsley, pepper

Note: Angel hair cooks very quickly. Refer to the time on package and set a timer to avoid overcooking it in the sauce in step 6, as overcooked noodles become clumpy.

DIRECTIONS

- Grate the Parmesan cheese and set it aside to allow it to get to room temperature
- Melt 2 tablespoons of butter over medium heat in a large skillet
- Add the minced garlic and cook for 1-2 minutes, stirring occasionally
- Add the chicken broth and optional seasoning mix. Slowly add the milk, stirring as you do so. **Bring to a boil**
- Add the pasta noodles. You can break them in half for a better fit or allow them to heat and use kitchen tongs to twist them into the skillet as they soften
 - **Note:** Make sure the liquid is boiling when the pasta is added for the right consistency
- Let the pasta simmer for 4-5 minutes, stirring occasionally to ensure the noodles don't stick together. **Reduce heat to low**
- Add 1 tablespoon of butter to the warm pasta and toss to coat
- Gradually sprinkle in the Parmesan cheese, stirring as you do so, until smooth and well-combined
 - **Note:** The sauce will be thin at first but will thicken nicely upon standing. The pasta will continue to absorb more of the sauce as well
- Sprinkle with fresh parsley and serve with garlic bread with cheese

Beth McFarlan-Hutson

Soups

LOVE STORY SOUP

Making this soup means never having to say you're sorry . . .

INGREDIENTS

For the soup:

4 chicken breast halves, boneless and skinless
1 (1-ounce) packet chicken fajita seasoning mix
2 tablespoons canola oil
1/2 stick butter, cubed
1/2 cup onions, chopped
1/3 cup all-purpose flour
2 (14.5-ounce) cans chicken broth
1/3 cup canned diced tomatoes with green chilies, drained
1 cup Velveeta® cheese, cubed
1 cup Monterey Jack cheese, shredded
1 1/2 cups half-and-half

Optional, for serving:

1 cup cheddar cheese, shredded
1/2 cup Monterey Jack cheese, shredded
guacamole, optional, to taste, store-bought or homemade
tortilla chips, optional, to taste

DIRECTIONS

- In a bowl, add the chicken halves and the fajita seasoning mix and toss or turn to coat
- Allow the chicken halves to marinate in the prepared fajita seasoning mix for at least 10 minutes
- In a large skillet over medium-high heat, add the canola oil
- Add the chicken to the hot oil and cook, while flipping the chicken halves once, until the meat reaches an internal temperature of 165 degrees F, about 8-10 minutes per side
- Transfer the chicken halves to a cutting board and allow them to cool slightly
- Using two forks, shred the chicken halves
- In a large saucepan, melt the butter
- Add the onions to the melted butter and cook, while stirring occasionally, until tender, about 4 - 5 minutes

- Add the flour to the onions and cook, while stirring, until the raw flour smell disappears, about 1 - 2 minutes
- Gradually add the broth to the onion mixture, while stirring, until combined and no lumps remain
- Bring the broth mixture to a boil
- Cook the broth mixture, while stirring, until thickened and bubbly, about 2 minutes
- Add the tomatoes, the Velveeta cheese, and 1 cup of the Monterey Jack cheese to the broth mixture and cook, while stirring, until the cheeses are melted
- Add the half-and-half and the shredded chicken to the soup mixture and cook, while stirring to combine, until it is heated through but not boiling
- Sprinkle the soup mixture with the cheddar cheese and the remaining Monterey Jack cheese
- Serve with the guacamole and the tortilla chips

Melissa Mullins

Desserts & Sweets

CAKE MIX COOKIES WITH LEMON FILLING

INGREDIENTS

1 (15.25 ounce) package white or yellow cake mix

½ cup vegetable oil

2 large eggs

1 can of lemon pie filling

DIRECTIONS

- Gather all ingredients and preheat the oven to 350 degrees F
- Stir cake mix, oil, and eggs together in a large bowl until it comes together as a dough
- Form dough into 1-inch balls and place 2 inches apart on ungreased baking sheets
- Bake in the preheated oven, about 6 to 10 minutes, depending on how soft you like your cookies. Take the back of an ice cream scoop and make a divot in the cookie. Cool cookies on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely
- Spoon lemon pie filling into the depression. Sprinkle with powdered sugar and garnish with red raspberries or cool whip, if desired
- Serve and enjoy!

Mary Jo Stemen

Mary Jo Stemen is a resident of Kiwanis Manor

CINNAMON POKE CAKE

1 box white cake mix, plus ingredients called for below

FOR THE FILLING

1 (14-ounce) can of sweetened condensed milk
¼ tablespoons butter, melted
½ cup brown sugar, packed
1 teaspoon cinnamon
kosher salt, to taste

FOR THE FROSTING

½ cup heavy cream
1 (8oz) package of cream cheese, softened
¼ tablespoons butter, softened
1 cup powdered sugar
1 teaspoon pure vanilla extract
kosher salt, to taste

DIRECTIONS

- Preheat oven to 350 degrees F
- Grease 9x13-inch baking pan with the cooking spray
- Prepare the cake batter according to package
- Pour batter into cake pan
- Bake cake until done and let cool
- Whisk together the condensed milk, ¼ tbs of the melted butter, the brown sugar, cinnamon, and the salt in a medium bowl.
- Beat the heavy cream a large bowl using a hand mixer, until stiff peaks form
- In another large bowl beat the cream cheese and the remaining soften butter until no lumps
- Add the powdered sugar to the cream cheese mixture and beat until smooth
- Add vanilla and salt to the cream cheese mixture
- Fold the whipped cream into the cream cheese mixture until just combined, taking care not to knock the air out of it.
- Using the handle of a wooden spoon poke holes all over the cake
- Pour the condensed milk mixture over the cake and use a rubber spatula to push the filling in to the holes
- Frost the cake with the cream cheese frosting
- Refrigerate for 20 minutes
- Serve and enjoy!

Melissa Mullins

DESSERT BALL

FOR THE BALL:

8 ounces cream cheese, softened
1/2 cup butter, softened
1 teaspoon vanilla extract
3/4 cup powdered sugar
1/4 cup brown sugar
3/4 cup mini semi-sweet chocolate chips
1/3 cup toffee bits

FOR THE TOPPING:

1/2 cup pecans, chopped
1/3 cup mini semi-sweet chocolate chips
1/4 cup toffee bits

DIRECTIONS

- Add the cream cheese, the butter, and the vanilla to a mixing bowl and cream them together with an electric mixer
- Add the powdered sugar and the brown sugar to the cream cheese mixture and mix until all of the ingredients are fully combined
- Add 3/4 cup of the chocolate chips and 1/3 cup of the toffee bits to the cream cheese mixture and stir well
- Cover the bowl and chill the cream cheese mixture for at least 2 hours and up to overnight
- Place the cream cheese mixture on plastic wrap and cover, then gently press on the plastic wrap to shape the mixture into a ball
- Pour the pecans, the remaining chocolate chips, and the remaining toffee bits into a bowl and stir well
- Unwrap the dessert ball and place it in the topping bowl, rolling it around until it is completely coated

Kelly Hammond

HEAVENLY BANANA DESSERT

INGREDIENTS

1 (14-ounce) can sweetened condensed milk
1 (8-ounce) package cream cheese, softened
1 (5.1-ounce) package instant vanilla pudding mix
2 cups whole milk
1 teaspoon vanilla extract
3 cups heavy cream
1/4 cup powdered sugar
1 (11-ounce) package vanilla wafer cookies
5 ripe bananas, sliced, plus more, to taste, for garnish

DIRECTIONS

- In a large bowl, beat the sweetened condensed milk and the cream cheese with a hand mixer until fluffy
- Add in the pudding mix, the milk, and the vanilla and continue beating until well-mixed
- In a separate bowl, beat the heavy cream until soft peaks form
- Add the powdered sugar to the heavy cream and beat until stiff peaks form
- Set 2 1/2 cups of the whipped cream aside for topping
- Fold the remaining whipped cream into the pudding mixture
- Line the bottom of a 9x13-inch pan or two 9x9-inch pans with the vanilla wafers, then top the wafers with the 5 sliced bananas
- Spread the pudding mixture over the top of the banana layer, ensuring the bananas are completely covered
- Top the pudding layer with the remaining whipped cream
- Cover and refrigerate the dessert for at least 4 hours and up to overnight
- Garnish with the extra banana slices and serve

This recipe was submitted anonymous member – many Kiwanians support the community without taking recognition for their work –

MAGICAL LEMON COBLER

INGREDIENTS

1/2 cup 1 stick unsalted butter
1 cup all-purpose flour
1 1/2 tsp baking powder
1/4 tsp salt
1 cup granulated sugar
1 cup buttermilk or whole milk
1 tsp vanilla extract
1 tsp lemon extract optional
21 oz can lemon pie filling or lemon curd

INSTRUCTIONS

- Preheat oven to 350 degrees F. Place butter in a 9×9 inch baking dish and melt in preheated oven for 3-4 minutes until fully melted. Remove from oven
- In a bowl, whisk together the flour, baking powder, salt, and sugar
- Whisk in the buttermilk, vanilla, and lemon extract (if using) until a smooth batter forms
- Pour the batter evenly over the melted butter in the baking dish (do not stir)
- Spoon the lemon pie filling or lemon curd evenly over the batter
- Bake for 45-55 minutes until puffed and golden brown around the edges
- Remove from oven and let cool slightly. The lemon filling will be a pudding on the bottom!
- Serve warm, topped with whipped cream, ice cream, lemon slices, powdered sugar, or desired toppings

Beth McFarlan-Hutson

MAPLE BROWN SUGAR COOKIES

INGREDIENTS

1 cup unsalted butter, softened
1 cup brown sugar, packed
1/4 cup pure maple syrup
1 large egg
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon

FOR THE MAPLE GLAZE:

1 cup powdered sugar
2 tablespoons pure maple syrup
1-2 tablespoons milk (for consistency)
Optional: a sprinkle of cinnamon for garnish

INSTRUCTIONS

- **Preheat Oven:** Preheat your oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper or silicone baking mats
- **Cream Butter and Sugar:** In a large bowl, cream together the softened butter and brown sugar until light and fluffy, about 2-3 minutes. Add the maple syrup, egg, and vanilla extract, beating until smooth and well combined
- **Mix Dry Ingredients:** In a separate bowl, whisk together the flour, baking soda, salt, and cinnamon. Gradually add the dry ingredients to the wet mixture, mixing on low speed until combined. Avoid overmixing to keep the cookies tender
- **Shape the Cookies:** Roll the dough into 1 1/2-inch balls and place them on the prepared baking sheets about 2 inches apart. Gently flatten each ball with the palm of your hand to create a flat surface
- **Bake:** Bake for 8-10 minutes, or until the edges are just golden and the centers are set. Be careful not to overbake – these cookies are best when slightly soft and chewy. Allow the cookies to cool on the baking sheets for a few minutes before transferring them to a wire rack to cool completely
- **Prepare the Maple Glaze:** In a small bowl, whisk together the powdered sugar, maple syrup, and enough milk to reach a smooth, pourable consistency. Drizzle the glaze over the cooled cookies and sprinkle with a touch of cinnamon if desired
- **Serve:** Let the glaze set for a few minutes before serving. Enjoy these cozy maple brown sugar cookies with a cup of coffee or tea!

NOTES

- Use pure maple syrup for an authentic, rich maple flavor that perfectly complements the brown sugar
- These cookies can be stored in an airtight container for up to 5 days

Clark Hutson

Clark Hutson is the Treasurer of the Kiwanis Club of Tiffin Foundation.

PECAN CREAM PIE

1 9-inch pie crust, unbaked
1 cup heavy whipping cream
1/3 cup powdered sugar
2 (8 oz) packages cream cheese, softened
1/2 cup light brown sugar
1/4 cup pure maple syrup
1 1/2 cups pecans, finely chopped

DIRECTIONS

- Blind bake crust according to package directions. Let cool completely while you make the filling
- In a small bowl, beat the whipping cream and powdered sugar with an electric mixer until stiff peaks form
- In a separate large bowl, beat the cream cheese, brown sugar, salt, and maple syrup until smooth and creamy
- Fold the whipped cream into the cream cheese mixture until combined. Gently stir in 1 cup of the pecans
- Spread mixture into cooled pie crust and top with remaining pecans. Chill until firm, at least 2 hours and up to overnight

Beth McFarlan-Hutson

SEAN'S FAMOUS FUDGE RECIPE

No-Cook Peanut Butter Fudge

INGREDIENTS

1/3 cup margarine
3/4 cup peanut butter
1/2 tsp vanilla
1/2 cup light corn syrup
4 1/2 cups powdered sugar

DIRECTIONS

- Mix margarine, peanut butter, vanilla, corn syrup in a large bowl
- Gradually add powdered sugar, stir. Knead with hands when too stiff to stir
- Dump on powdered sugar surface. Flatten to 3/4 inch thick
- Cut into squares

Sean A.

Sean is a member of the Aktion Club of the Seneca County Opportunity Center. It is a very active group in the community and sponsored by the Kiwanis Club of Tiffin.