



# The Vitrano Family Cookbook

A collection of our favorite  
appetizers, dinners, & desserts!

## Appetizers: Delicious bites sure to wow every appetite



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PREP  
TIME : **10mins**

TOTAL  
TIME : **30mins**

RECIPE  
YIELDS : **12muffins**

# Vegetable Quiche Cups to Go

Spinach, bell peppers, and onions are baked with egg resubstitute in muffin cups to make the perfect on the go breakfast or favorite halftime treat! This easy to make snack can also be frozen and reheated in the microwave.

## Ingredients:

1 pkg (10 oz) frozen chopped spinach  
1/4 cup liquid egg substitute  
3/4 cup shredded reduced fat cheese  
1/4 cup diced green bell peppers  
1/4 cup diced onions

## Directions:

- 1 Microwave the spinach for 2 1/2 minutes on high. Drain excess liquid. Line a 12-cup muffin pan with foil baking cups. Spray the cups with cooking spray.
2. Combine the egg substitute, cheese, peppers, onions, and spinach in a bowl. Mix well. Divide evenly among the muffin cups. Bake at 350 for 20 minutes, until a knife inserted in the center comes out clean.
3. Quiche cups can be frozen and reheated in the microwave. Any combination of appropriate vegetables and reduced fat cheese may be used.



PREP : **5mins**  
TIME :

TOTAL : **10mins**  
TIME :

RECIPE : **8servings**  
YIELDS :

# Ramen Noodle Salad

This ridiculously amazing Ramen Noodle Salad will have you and your guests going back for thirds or fourths. Everyone will be asking for the recipe and you'll want to bring this easily 10 minute dish to every potluck or family gathering! This salad is a hit with adults and kids alike!



## Salad Dressing:

2 flavor packets from ramen noodles  
3/4 cup salad oil (not olive oil)  
3/4 cup sugar  
1/3 cup white vinegar

## Salad Ingredients:

3 pkgs ramen noodles, any flavor  
1-16 oz package cole slaw mix  
6 to 8 medium carrots, shredded  
2 bunches scallions, cleaned and thinly sliced  
1 cup slivered almonds  
1 cup sunflower seeds (roasted or plain)

## Directions:

1. Mix dressing ingredients and refrigerate until just before serving time. (You will have an extra packet of seasoning from the third package of noodles which can be discarded)
2. Prepare noodles as directed on package. Rinse with cold water. Toss with slaw mix, shredded carrots, scallions, almonds, and sunflower seeds.
3. Just before serving whisk salad dressing, add to salad and toss until everything is moist.

PREP : **15mins**  
TIME :

TOTAL : **75mins**  
TIME :

RECIPE : **8servings**  
YIELDS :

# Artichoke and Spinach Dip

A go to appetizer for parties, this spinach and artichoke dip has all the creamy-inside, brown and crispy on top texture and cheesy taste that makes dips like this appealing, and comparable to restaurant menu options!

## Ingredients:

4 cloves garlic  
1 (10 ounce) package frozen chopped spinach, thawed and drained  
1 (14 ounce) can artichoke hearts, drained and chopped  
1 (10 ounce) container Alfredo-style pasta sauce  
1 cup shredded mozzarella cheese  
1/3 cup grated Parmesan cheese  
1/2 (8 ounce) package cream cheese, softened

## Directions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Place garlic in a small baking dish. Bake in the preheated oven 20 to 30 minutes, until soft. Remove from heat. When cool enough to touch, squeeze softened garlic from skins.
3. In an 8x8 inch baking dish, spread the roasted garlic, spinach, artichoke hearts, Alfredo-style pasta sauce, mozzarella cheese, Parmesan cheese, and cream cheese.
4. Bake in the preheated oven 30 minutes, or until cheeses are melted and bubbly. Serve warm.

## Seafood Variation:

- 1 can (6.5 ounce size) crab meat, drained and shredded

Combine crab meat with ingredients in 1 1/2-quart slow cooker. Cover and cook on HIGH for 1 1/2 to 2 hours or until hot, stirring dip after 1 hour. (Dip will stay warm in slow cooker for 2 hours).



PREP  
TIME • **10mins**

TOTAL  
TIME • **30mins**

RECIPE  
YIELDS • **4 1/2 dozen**

# Pigs in a blanket

Easy pigs in a blanket recipe, with hot dogs wrapped in a biscuit mixture make for the perfect treat for kids and adults alike! Feel free to add cheese or any other type of topping under the pastry before baking. Serve with your favorite condiments!

## Ingredients:

2 pounds (about 60) mini hot dogs  
Cheddar cheese, cut into small pieces, optional  
Caramelized Onions, optional  
1 large egg  
All-purpose flour, for work surface  
1 box (17 1/2 ounces) frozen puff pastry, thawed  
Poppy, sesame, or mustard seeds, optional  
Mustard, for serving  
Ketchup, for serving

## Directions:

1. Cut hot dogs lengthwise 3/4 of the way through. Insert a piece of cheese or 1/2 teaspoon caramelized onions into each hot dog, if using; set aside. If not using cheese or onions, poke hot dogs several times with the tip of a knife.
2. On a lightly floured work surface, working with one sheet of puff pastry at a time, roll into a 14-by-11-inch rectangle. Cut lengthwise into seven 1 1/2-inch wide strips. Cut each strip crosswise into 4 rectangles, each about 3 1/2 inches long.
3. In a small bowl, beat together egg and 1 tablespoon water; set aside. Line baking sheets with parchment paper or a nonstick baking mat; set aside. Place a hot dog on the narrow end of one piece of pastry. Roll to enclose, brushing with some of the beaten egg to adhere; transfer to prepared baking sheet. Repeat process with remaining hot dogs and pastry.
4. Brush the tops of puff pastry with egg and sprinkle with seeds, if using, then transfer to refrigerator and let chill for 15 minutes.
5. Preheat oven to 450 degrees.
6. Transfer baking sheets to oven and bake until puffed and golden, about 20 minutes. Let cool briefly before serving with mustard and ketchup.



PREP TIME : **25mins**

TOTAL TIME : **45mins**

RECIPE YIELDS : **12servings**

# Mouth Watering Stuffed Mushrooms

These mouthwatering cream cheese filled mushrooms are my go to dish to bring to any family event or neighborhood function! The cream cheese create an extra twist on the normal breadcrumb filling that keeps making you come back for more!

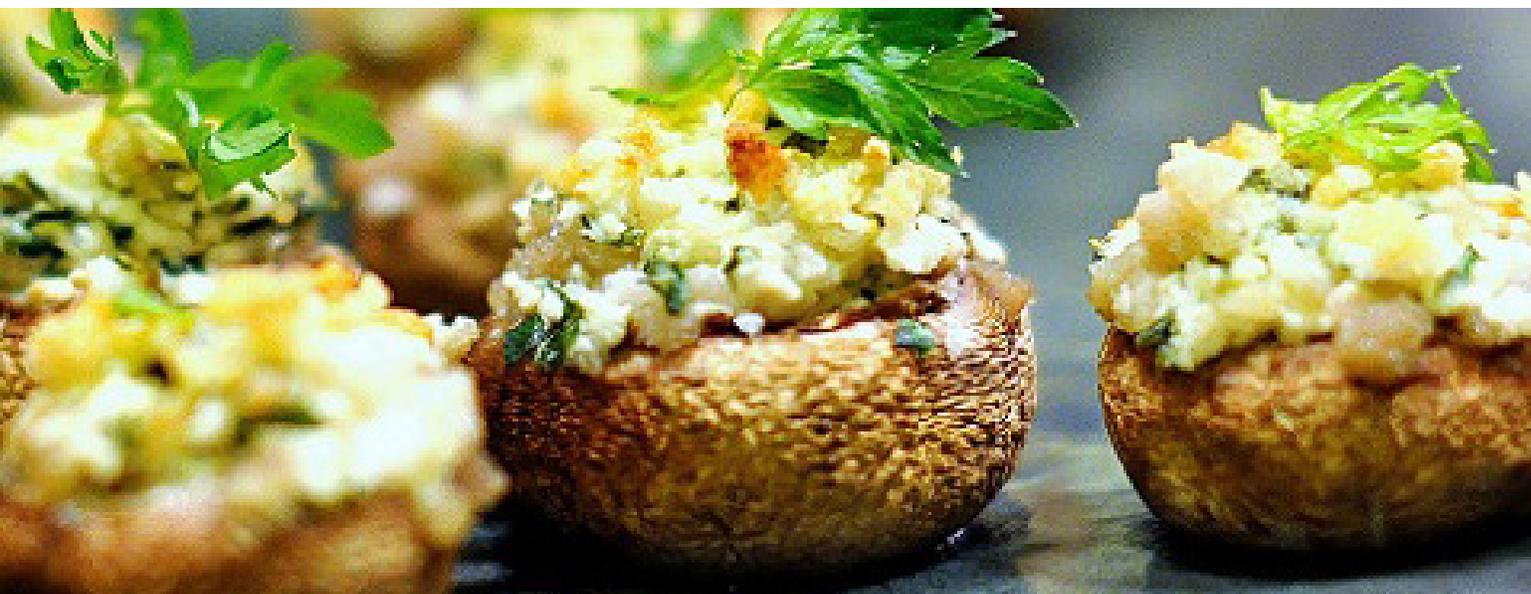
## Ingredients:

12 whole fresh mushrooms  
1 tablespoon vegetable oil  
1 tablespoon minced garlic  
1 (8 ounce) package cream cheese, softened  
1/4 cup grated Parmesan cheese  
1/4 teaspoon ground black pepper  
1/4 teaspoon onion powder  
1/4 teaspoon ground cayenne pepper

For more delicious stuffed mushroom recipes please visit: [www.allrecipes.com](http://www.allrecipes.com)

## Directions

1. Preheat oven to 350 degrees F (175 degrees C). Spray a baking sheet with cooking spray. Clean mushrooms with a damp paper towel. Carefully break off stems. Chop stems extremely fine, discarding tough end of stems.
2. Heat oil in a large skillet over medium heat. Add garlic and chopped mushroom stems to the skillet. Fry until any moisture has disappeared, taking care not to burn garlic. Set aside to cool.
3. When garlic and mushroom mixture is no longer hot, stir in cream cheese, Parmesan cheese, black pepper, onion powder and cayenne pepper. Mixture should be very thick. Using a little spoon, fill each mushroom cap with a generous amount of stuffing. Arrange the mushroom caps on prepared cookie sheet.
4. Bake for 20 minutes in the preheated oven, or until the mushrooms are piping hot and liquid starts to form under caps.



PREP TIME : **20mins**

TOTAL TIME : **45mins**

RECIPE YIELDS : **4servings**

# Chicken Francaise

I know I say a lot of recipes are my favorite dinner time meal, but seriously this Chicken Francaise recipes is my all time favorite! My mom makes this by the container full because she knows I can eat this every night for dinner for a week!



## Ingredients:

- 2 Large Eggs
- 1 tbsp Milk
- ¼ cup Parmesan Cheese
- 2 cups flour
- 1 tsp black pepper
- 2 tsp salt
- 4 chicken breasts
- 3 tbsp Olive Oil
- ¼ butter cut into small squares
- ¼ cup dry white wine
- ¼ cup chicken broth
- 1 fresh lemon – squeezed
- 1 box pasta of choice

## Directions:

1. Beat eggs, milk and parmesan cheese together.
2. Mix salt, pepper and flour together separately, dredge the chicken in the flour then dip in egg mixture.
3. Cook in olive oil until lightly brown and just tender, about 3 minutes on each side
4. Remove the chicken from skillet and pour off any excess oil. Coat the butter with flour and add to pan with white wine
5. Add chicken broth and stir, simmer for 1 minute until the liquid thickens and is smooth
6. Return chicken to the skillet until heated. Serve over favorite pasta



## Seafood Variation:

- 4 flounder fillets, 6 to 8 oz
- 2 ounces (1/4 cup) sliced almonds

Dip the fish into the egg mixture and cook on both sides until just golden. Toast almonds over moderate heat and reserve.

PREP TIME : **10mins**

TOTAL TIME : **35mins**

RECIPE YIELDS : **6servings**

# Farfalle Con Piselli

Farfalle Con Piselli is one of my favorite “skinny” creamy pasta dishes. This recipe comes to us from Teresa Giudice’s Skinny Italian cookbook and is served at my house at least once a month. You would never know that this meal delivers a minimal amount of fat and calories considering how much flavor this dish packs!

## Ingredients:

- 1 pound farfalle pasta
- 1 tablespoon extra virgin olive oil
- 1 medium onion - chopped
- 1 garlic clove - finely chopped
- 1 cup cooked fresh or thawed frozen peas
- 1/3 cup light cream
- 1/4 teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- 1 tablespoon chopped fresh parsley

## Directions:

1. Bring a large pot of lightly salted water to a boil over high heat. Add the farfalle and cook according to the package directions until just tender. Time the pasta so it is done at about the same time as the sauce.
2. Meanwhile, heat the oil in a medium skillet over medium heat. Add the onion and garlic and cook, stirring occasionally, until tender but not browned, about 5 min. Add the peas, cream, salt, and pepper and bring to a boil. Remove from the heat and cover to keep warm.
3. Drain the pasta well. Return the pasta to the pot. Add the sauce and toss well. Sprig with parsley and serve hot.



PREP : 15mins  
TIME :

TOTAL : 45mins  
TIME :

RECIPE : 8servings  
YIELDS :

# Shrimp Scampi with Linguine

With succulent shrimp, and long juicy linguine this classic entree is one of my families all time favorites! This recipe includes a dash of red pepper to add a bit of extra heat to this classic dinner entree. You can also swap out the shrimp with chicken to try this meal in a different variation!



## Ingredients:

1 pound linguine  
4 tablespoons butter  
4 tablespoons extra-virgin olive oil,  
2 shallots, finely diced  
2 cloves garlic, minced  
Pinch red pepper flakes, optional  
1 pound shrimp, peeled and deveined  
Kosher salt and freshly ground black pepper  
1/2 cup dry white wine  
Juice of 1 lemon  
1/4 cup finely chopped parsley leaves

For more scampi recipes please visit:  
[www.foodnetwork.com](http://www.foodnetwork.com)

## Directions:

1. For the pasta, put a large pot of water on the stove to boil. When it has come to the boil, add a couple of table-  
spoons of salt and the linguine. Stir to make sure the pasta separates; cover. When the water returns to a boil, cook  
for about 6 to 8 minutes or until the pasta is not quite done. Drain the pasta.
2. Meanwhile, in a large skillet, melt 2 tablespoons butter in 2 tablespoons olive oil over medium-high heat.
3. Saute the shallots, garlic, and red pepper flakes (if using) until the shallots are translucent, about 3 to 4 minutes.
4. Season the shrimp with salt and pepper; add them to the pan and cook until they have turned pink, about 2 to 3  
minutes. Remove the shrimp from the pan; set aside and keep warm.
5. Add wine and lemon juice and bring to a boil. Add 2 tablespoons butter and 2 tablespoons oil.
6. When the butter has melted, return the shrimp to the pan along with the parsley and cooked pasta. Stir well  
and season with salt and pepper. Drizzle over a bit more olive oil and serve immediately.

PREP  
TIME : **20mins**

TOTAL  
TIME : **30mins**

RECIPE  
YIELDS : **4servings**

# Japanese inspired Hibachi Steak

I used to love ordering the steak option at my near by Japanese steakhouse, but lets face it we all can't afford to eat out there every time we're craving it. This simply recipe will have you feeling like a steakhouse chef in under 30 minutes! This recipe has become one of my families favorites and hopefully it will be for your family too!

## Ingredients:

2 tablespoons canola oil  
1 large carrot, thinly sliced  
1 zucchini, thinly sliced  
1 medium onion, thinly sliced  
1 (8-ounce) package sliced mushrooms  
1 1/2 pounds top round steak  
1 pound egg roll wrappers  
1/2 cup reduced sodium soy sauce  
2 tablespoons cider vinegar  
2 teaspoons chopped garlic  
1 teaspoon cornstarch  
2 tablespoons butter

## Directions:

1. Put a large skillet over medium-high heat and add half of the oil. When the oil is hot, add the vegetables and stir-fry until the vegetables are almost done, about 5 minutes. While the vegetables are cooking, heat a second skillet over high heat and add the remaining oil.
2. Cut the steak into small cubes, and stir-fry until browned on all sides, about 4 to 5 minutes.
3. Bring a large pot of salted water to a boil over medium heat. Separate the egg roll wrappers into 2 piles. Roll each pile up into a log. Slice the log into thin strips about 1/4-inch thick and separate them into individual noodles. Put half of the noodles into the boiling water and cook for 3 minutes. Drain and add to a serving bowl or platter. (Reserve the remaining noodles for the Online Round 2 Recipe, Japanese Noodle Bowl.)
4. In a small bowl combine the soy sauce, vinegar, garlic, and cornstarch and set aside.
5. Add the steak, along with any accumulated juices, to the pan with the vegetables. Stir the cornstarch mixture into the vegetables and cook until the sauce has thickened, about 2 to 3 minutes. Stir in the butter. (Reserve 2 cups for the Online Round 2 Recipe, Japanese Noodle Bowl). Top the cooked noodles with the steak and vegetable mixture and serve.



PREP TIME : **20mins**

TOTAL TIME : **50mins**

RECIPE YIELDS : **2servings**

# Simple Grilled Chicken Breasts

Your favorite weeknight cut of chicken gets a jolt from citrus zest and mustard. Two hours is the minimum amount of time for this marinade, but the meat can take more than that: Stick it in the fridge before you head to work and simply remove and grill once you've returned home.

## Ingredients:

2 boneless, skinless chicken breasts  
1 tsp kosher salt  
1/2 tsp freshly ground black pepper  
1 lemon, zested  
2 large garlic cloves, grated  
1 tsp Dijon mustard  
1 tsp fresh thyme leaves  
3 tbsp extra virgin olive oil

## Directions:

1. Season both sides of your chicken breasts with salt and pepper.
2. Mix lemon zest, garlic, mustard and thyme in a 1-gallon plastic bag. Add chicken breasts and oil. Seal bag, carefully press out air, and massage chicken to mix and coat with marinade. Refrigerate for 2-4 hours.
3. Heat grill pan on high until almost smoking. Cook chicken breasts 2-3 minutes on each side, or until a meat thermometer reads 165°F. Remove from pan and let rest for 5 minutes.
4. Slice crosswise and serve.



PREP  
TIME : **10mins**

TOTAL  
TIME : **25mins**

RECIPE  
YIELDS : **8servings**

# Paula Deen's Chicken Stir Fry

Create a tasty Asian restaurant fare at home and do so in less than 30 min with Paula Deen's Chicken Stir Fry recipe. With juicy chicken, colorful veggies, and a sauce that will make your mouth water, this recipe makes stir fry weeknight easy!

## Ingredients:

1 tablespoon vegetable oil  
1 tablespoon sesame oil  
2 pounds boneless, skinless chicken breast, cut into 1/2-inch pieces  
1 bunch broccoli, cut into florets  
1 package shiitake mushrooms  
2 to 3 carrots, thinly sliced  
1 red bell pepper, chopped  
1 (8-ounce) can sliced water chestnuts, drained  
1 cup chicken broth  
1/4 cup hoisin sauce  
1 tablespoon soy sauce  
1 teaspoon powdered ginger  
2 tablespoons cornstarch

## Directions:

1. In a large skillet, heat the oils over medium-high heat. Add the chicken and cook for 4 to 5 minutes or until lightly browned. Add broccoli, mushrooms, carrots, pepper, and cook an additional 5 minutes, stirring frequently.
2. Stir in the water chestnuts. In a small bowl, combine broth, hoisin sauce, soy sauce, ginger, and cornstarch. Add to chicken mixture and bring to a boil over medium-high heat.
3. Reduce heat to medium or medium-low, and simmer for 4 to 5 minutes, or until sauce thickens. Serve over hot, cooked rice noodles



PREP TIME • **10mins**

TOTAL TIME • **60mins**

RECIPE YIELDS • **10servings**

# Sour Cream Coffee Cake

This sour cream coffee cake is so moist, flavorful, and delicious! Enjoy it with a delicious cup of tea or coffee in the morning or serve it as a dessert at a girls night or family party. Your guests will be begging your for the recipe!



## Topping Ingredients:

Set aside in small bowl  
1/3 Cup brown sugar, firmly packed  
1/4 Cup granulated sugar  
1 Teaspoon cinnamon  
1 Cup chopped walnuts

## Batter Ingredients:

1 Cup butter or margarine  
1 Cup sugar  
2 Eggs  
1 Teaspoon vanilla  
2 Cups sifted flour  
1 Teaspoon baking powder  
1 Teaspoon baking soda  
1/2 Teaspoon salt  
1 Cup (8 oz.) dairy sour cream

## Directions:

1. Mix butter, sugar 2 eggs (one at a time), vanilla together. Put flour, baking powder, baking soda, salt together, sift into butter mixture, alternating with sour cream. Not all at once.
2. Put half the batter in the pan (I use a tube pan), sprinkle 1/3 of the sugar mixture on the batter. Put the other half of batter on top of sugar mixture. Smooth another 1/3 sugar mixture on the batter. Take a spoon and spread the sugar mixture into the top half of the batter (gives the ripple affect in the cake). Add remaining sugar mixture on the top.
3. Bake at 350 degrees for one hour then let cool on a wire rack for at least 30 minutes.

PREP • 5mins  
TIME

TOTAL • 50mins  
TIME

RECIPE • 10servings  
YIELDS

# Joan's Holiday Cinnamon Pecans

This recipe from my boyfriend's mother is my all time favorite for around the holidays! Put them on the appetizer and desserts tables for Thanksgiving, throw them in your salad, put them in jars for Christmas gifts, eat them by the handful (or tin full like I do!) Just make sure you have a good hiding place for them, because once you start eating them, you won't be able to stop, trust me!



## Ingredients:

3/4 lb pecans  
2 egg whites  
1 tsp water  
1 cup sugar  
1 tbsp cinnamon  
1/4 tsp salt

## Directions:

1. Beat the egg whites and water till frothy.
2. Combine the sugar, cinnamon and salt.
3. Dip the pecans in the egg whites and then roll in the sugar mixture.
4. Place nuts on tin foil on a cookie sheet and bake at 250 degrees -- turn at 15 and 30 minutes with a big spoon.

## Tips and Tricks:

- You can't leave the nuts in the egg too long. The first time I made them, I put the whole bag in the egg whites and then took a spoonful at a time to dip in the sugar. The nuts got too soggy.
- I baked them an hour total and they were more crunchy with the extra 15 minutes, so whichever you prefer.



PREP TIME • **20mins**

TOTAL TIME • **85mins**

RECIPE YIELDS • **8servings**

# Mom's Cheesecake

Not only is this dessert a great follow up to a delicious meal but with its moist center and cherry pie filling topping, its no wonder a classic cheesecake is one of my all time favorite desserts. This recipe was passed down from my grandmother who by far whipped up the best batches of cheesecake I ever tasted!

## Ingredients:

1 lb cottage cheese  
1 lb cream cheese (2 - 8 oz pkg at room temperature)  
1 pint sour cream  
1 ½ cups sugar  
4 eggs lightly beaten  
1 ½ tbsp lemon juice  
1 tsp vanilla  
3 tbsp flour  
3 tbsp cornstarch  
¼ lb melted butter

## Directions:

1. Cream cottage cheese and cream cheese together, use electric mixer, gradually add sugar, and eggs and beat well.
2. Stir in lemon juice and vanilla.
3. Mix flour and cornstarch together and add to the bowl, then add melted butter; Lastly add sour cream, mix well.
4. Bake in a 10 inch spring pan at 325-350 for 1 hour or until firm & light golden brown, then turn off oven and let sit for 2 hours with door shut.
5. Garnish with cherry pie filling



PREP • 20mins  
TIME •

TOTAL • 65mins  
TIME •

RECIPE • 6servings  
YIELDS •

# Greek Yogurt Berry Trifle

“Angel food cake cubes float on clouds of Greek nonfat yogurt and assorted berries”, doesn’t that sound like heaven on earth! This delicious Greek yogurt recipe is a great lite, fun, alternative to a strawberry shortcake in my opinion. If you are a fruit fanatic like me you can’t go wrong with this fun summertime recipe!



## Ingredients:

4 cups fresh sliced assortment of berries  
2 TBSP sugar  
The juice and zest of one navel orange  
4 cups cubed angel food or pound cake  
3 cups Oikos Greek nonfat vanilla yogurt

For more yogurt recipes please visit:

[www.oikosyogurt.com](http://www.oikosyogurt.com)

## Instructions:

1. Mix together the berries, sugar, and the juice and zest of orange, tossing to coat. Set aside for 15-20 minutes.
2. In one cup of 6 wine glasses or glass bowls place 1/3 cup cake cubes, 1/3 cup berries and 1/4 cup yogurt. Repeat process ending with yogurt.
3. Repeat with the remaining glasses, refrigerate trifles until ready to serve. Top with a mint if desired.

PREP TIME : **45mins**

TOTAL TIME : **60mins**

RECIPE YIELDS : **24cupcakes**

# White Chocolate Mousse Dessert

This tasty dessert gives the illusion of a sweet indulgence while still maintaining a healthy side with the incorporation of fresh fruit. With its versatile ingredients, this dessert is ready for the table as soon as it is prepared, chilled or even frozen. This is a perfect summer treat or a great addition to any potluck or family gathering!

## Ingredients:

- 1 can of sweetened condensed milk
- 1 can of evaporated milk
- 1 small can or cup of heavy whipping cream
- 1-2 cups of granola
- 1/2 pound to one pound of fresh fruit
  - If fresh fruit is not available, you can use canned fruit after draining all of the juice or syrup.
  - Have a cup of milk on hand to thin the sauce mixture if desired.

## Preparation Instructions:

1. Cut up a variety of fresh or canned fruit into bite-sized pieces and put into a casserole dish or mixing bowl.
2. In a blender or large bowl, mix the sweetened condensed milk, evaporated milk and heavy whipping cream until smooth. If the sauce is too thick for your liking, add a little bit of milk to thin it out.
3. Pour the milk mixture over the fruit and stir with a spatula to coat all of the fruit pieces evenly. Once you have coated the fruit evenly, add the desired amount of granola to the top of the mixture.



## Serving Instructions:

- This dessert is served in a number of ways: As soon as it is ready, it is great at room temperature and is even better chilled after a few hours of refrigeration.
- For a tasty treat on a hot summer day, freeze the dish and cut into squares.

PREP TIME • **15mins**

TOTAL TIME • **60mins**

RECIPE YIELDS • **8servings**

# Emma's Carrot Cake

This is my favorite Carrot Cake Recipe. It is full of flavor and moist without being mushy. Grate the carrots in the largest setting of the grater. Pair this cake with Cream Cheese Frosting recipe and you will find it hard not to have another slice.



## Ingredients:

- 2 cups unsifted flour
- 2 tsp baking soda
- 2 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp salt
- 3 eggs
- 1 1/2 cups sugar
- 3/4 cup mayonnaise
- 1 can (8 oz) crushed pineapple in own juice, undrained
- 2 cups shredded carrots
- 1/2 cup coarsely chopped walnuts

## Directions:

1. Grease and flour pans (2-9 inch round, tube etc, then heat oven to 350 degrees.
2. In bowl, stir first 5 ingredients, set aside
3. In large bowl, with mixer at medium speed, beat next 4 ingredients until well blended.
4. Gradually beat in flour mixture until well mixed; with spoon stir in carrots, and walnuts.
5. Pour into pans and bake 30-35 minutes or until cake tester inserted in center comes out clean.
6. Cool pans for 10 minutes
7. Remove & cool, then frost with whipped cream or cream cheese icing.



No longer will we have to rummage through old emails for Mom's passed down Cheesecake recipe or try and figure out which page our favorite pasta dish, Farfalle con Piselli, is on in Teresa Giudice's Skinny Italian book. This cookbook compiles some of my families favorite: appetizer, dinner, and dessert reciepes all in one spot!



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