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## I Can't Believe It's Not Pie! Soup

Winner of the 2008 Soup Cook-off



### Ingredients

- 1 cup cranberries
- 1 medium pear, cored and cut into bite-size pieces
- 1 medium cooking apple (such as Rome, Jonathan, or Fuji), cored and cut into bite-size pieces
- 1 package raspberries
- 3 cups cranberry-apple juice
- 1/4 cup packed brown sugar
- 1 tablespoon lemon juice
- 2 3-inch pieces stick cinnamon

### Directions:

In a large saucepan combine cranberries, pear, apple. Stir in cranberry-apple juice, brown sugar, lemon juice, and cinnamon stick. Bring to boiling; reduce heat. Simmer, covered, for 5 to 6 minutes or until fruit is tender and skins on cranberries pop. Remove cinnamon sticks; discard. Add raspberries. Enjoy!

## Amish White Bread

Winner of the 2008 Soup Cook-off



### Ingredients

- 2 cups warm water (110 degrees)
- 2/3 cup white sugar
- 1 1/2 tablespoons active dry yeast
- 1 1/2 teaspoons salt
- 1/4 cup vegetable oil
- 6 cups flour

### Directions:

1. In a large bowl, dissolve the sugar in warm water, and then stir in yeast. Allow to proof until yeast resembles a creamy foam.
2. Mix salt and oil into the yeast. Mix in flour one cup at a time. Knead dough on a lightly floured surface until smooth. Place in a well oiled bowl, and turn dough to coat. Cover with a damp cloth. Allow to rise until doubled in bulk, about 1 hour.
3. Punch dough down. Knead for a few minutes, and divide in half. Shape into loaves, and place into two well oiled 9x5 inch loaf pans. Allow to rise for 30 minutes, or until dough has risen 1 inch above pans.
4. Bake at 350 degrees for 30 minutes.