

Recipe Collection Sheet

Recipe Title _____

Submitted By _____

Contact Phone No. _____

Please check the correct category:

- | | |
|--|---|
| <input type="checkbox"/> Appetizers & Beverages | <input type="checkbox"/> Breads & Rolls |
| <input type="checkbox"/> Soups & Salads | <input type="checkbox"/> Desserts |
| <input type="checkbox"/> Vegetable & Side Dishes | <input type="checkbox"/> Cookies & Candy |
| <input type="checkbox"/> Main Dishes | <input type="checkbox"/> This & That (sauces, s. dressing, etc) |

Instructions:

- **Print** neatly in **ink** (not pencil) and place only one recipe per form
- Please write **legibly** as this will greatly reduce errors
- List all ingredients in order of use under the ingredients list
- Include container sizes (e.g., 2 (8 oz.) cans), temperatures and baking/cooking times
- Keep directions to paragraph style. Do not submit recipes in steps, columns or charts.
- Use names of ingredients in the directions (e.g., “combine flour and sugar)
- Do NOT use general statements like “combine first three ingredients”
- Be consistent with the spelling of your name for each recipe you contribute
- If more room is needed, use another sheet of the same size and staple together
- Any special notes (up to 375 characters) under Recipe Notes (e.g., why the dish is special to you, dedications, etc.)

- Submissions can be sent to: Tina Marbury – tina.marbury@gmail.com 229-881-4693 or can be dropped off at the church office during normal business hours.
- Recipes are due **no later than 6/25/2023**
- All proceeds to benefit Sunday Evening with our Neighbors (SEWN)

Ingredients: Use abbreviations (e.g., pt., qt., pkg., env., c., tsp., T., oz., lb., gal., doz., sm., med., lg.)

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Directions: _____

_____ Serving Size _____

Recipe Notes: (limited to 375 characters total)

Reservations:

Please reserve _____ cookbook(s) for me!

Internal Use Only:

Date Received: _____ Recipe No: _____

Reviewed

RECIPE WRITING TIPS

Use the following abbreviations for cookbook consistency:

c. – cup	env. – envelope	qt. – quart
pt. – pint	pkg. – package	lg. – large
tsp. – teaspoon	oz. – ounce	med. – medium
T. – tablespoon	gal. – gallon	sm. – small
lb. – pound	opt. – optional	ctn. – carton or container
doz. – dozen	reg. – regular	

1. List ingredients in the order used. Make sure all ingredients are included in the directions.
2. Include all amounts and container sizes: 2 (8-oz.) cans, 1 (14-oz.) pkg. Use parentheses to separate amounts.
3. Abbreviate measurements in the ingredients list (see standard abbreviations below) but spell them out in the directions.
4. Be consistent with names, ingredients, etc., e.g., don't use "1 c. butter" on some recipes and "2 sticks butter" on others.
5. Use ingredient names in the directions, e.g., use "Combine flour and sugar" rather than statements such as "Combine the first two ingredients."
6. Include temperatures and all cooking, chilling, baking, or freezing times.
7. Make sure ingredients and directions are clear, thorough, and accurate. For example, don't assume the reader knows how to make yeast bread.

8. Submit recipes exactly as you want them to appear.
9. Write directions in 1 paragraph. Do not submit recipes in steps, columns, charts.
10. Ingredients may include trademarked names, e.g., Miracle Whip. Do NOT use trademarked words for recipe titles.

Recipes Notes:

- A recipe note is content that does not pertain to recipe preparation. Anything other than ingredients, directions, contributor names, serving size, and the recipe title is a recipe note. See sample recipe below (#11). Recipe notes may include nutritional information, recipe history, uses, etc., and cannot be included in the directions.
- Recipe notes are printed after the directions and cannot exceed 375 characters.

Contributor Information

- Be consistent with spellings of names, titles, etc. (R.N. vs. Registered Nurse or Bill Jones vs. William Jones). This affects the contributor index.
- Two extra lines may be included FREE (town, department, in memory of, title, etc.) after each contributor name. Additional content is considered a recipe note.

CHOCOLATE CHIP MIRACLES

Sarah Jackson

2 $\frac{1}{4}$ c. all-purpose flour
1 tsp. baking soda
1 tsp. salt
1 c. butter, softened **4**

$\frac{3}{4}$ c. packed brown sugar
1 tsp. vanilla
2 eggs
12 oz. chocolate chips

6 Preheat oven to 375° (gas oven to 350°). Mix all of the dry ingredients together, then mix the wet ingredients together. After both substances are mixed, slowly mix the dry ingredients in with the wet until the texture is smooth. Put cookies on sheet and leave each batch in oven for 8 to 10 minutes for soft texture.

11 **Note:** These cookies are a favorite with my children and vanish within two days.

SNICKERDOODLES

*Heather Gemske
Dorothy Engstrom*

1 1 stick butter, softened **4**
3 $\frac{1}{2}$ c. shortening
1 $\frac{1}{2}$ c. sugar
2 eggs
3 2 $\frac{3}{4}$ c. all-purpose flour

2 tsp. cream of tartar
1 tsp. baking soda
 $\frac{1}{4}$ tsp. salt
2 T. sugar
2 tsp. cinnamon

3 Heat oven to 400°. Mix thoroughly butter, shortening, 1 $\frac{1}{2}$ cups sugar and the eggs. Blend in flour, cream of tartar, baking soda and salt. Shape dough by rounded teaspoonfuls into balls. Mix 2 tablespoons sugar and cinnamon; roll balls in mixture. Place 2 inches apart on ungreased baking sheet. Bake 8 to 10 minutes or until set. Immediately remove from baking sheet. Makes about 6 dozen cookies. If using self-rising flour, omit cream of tartar, baking soda and salt.

MAGIC COOKIE BARS

*Steve Casley
Jeff Marcino*

2 $\frac{1}{2}$ c. butter, softened
1 $\frac{1}{2}$ c. graham cracker crumbs
1 (14-oz.) can Eagle Brand **10**
sweetened condensed milk

1 c. chocolate chips
1 (3 $\frac{1}{2}$ -oz.) can flaked coconut
1 c. chopped nuts

Preheat oven to 350°. Using a 13 x 9-inch pan, melt butter in oven. Sprinkle crumbs over butter, pour milk over crumbs. Top with remaining ingredients. Bake 25 to 30 minutes. Cool before eating.