

NCD  
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Recipes  
2015

Thank-you  
Pat Otto

# Crockpot Cake

recipe: Served at Pat Otto's Home

Minister's Delight submitted by Clara Hitt from our NCDA 2008 Cookbook

1 can Fruit Pie mix

1/3 cup water

1 – 8 oz. Cream Cheese

1 box Yellow Cake Mix

1 stick Butter

3/4 cup Chopped Nuts

Place all ingredients in the crock pot in the order listed.

Note: Chop and sprinkle the Cream Cheese and Butter

Cook on low heat for 3 hours. Serve with a spoon.



From First Baptist Church of Coral Springs Cookbook

**Hot Artichoke Dip**..served at Pat Otto's Home

recipe:

1 can Artichoke Hearts, drained and chopped

1 cup grated Parmesan Cheese (not the powder)

1 cup Hellman's Mayonnaise

Mix all ingredients together, spread in an ovenproof dish.

Bake at 350° until lightly browned

and bubbly. Serve with Crackers or Chips



## Zucchini or Summer Squash Casserole

recipe:served at Pat Otto's Home

2 lbs squash ( I used 1/2 a large, baked, spaghetti squash)

1/4 cup chopped onion

1 can cream of chicken soup

1 cup sour cream

1 cup shredded carrots

1/2 cup butter

1 – 8 oz. package

seasoned stuffing mix

Cook sliced squash and onion in boiling water for about 3 minutes. Drain. Combine chicken soup and sour cream. Stir in shredded carrots, squash and onions; salt to taste.

Combine stuffing with melted butter. Spread half the stuffing on bottom of 12 x 7 x 2 inch baking dish.Spoon vegetable mixture on top of stuffing, and then sprinkle the rest of the stuffing on top. Bake at 350° for 30 minutes until hot and bubbly .

