

## **HONEY BUN CAKE**

**Submitted By: Kristopher Ector**

**20 minutes prep time**

**45 minutes cook**

**1 hour 5 minutes total time**

**Serves 12**

### **INGREDIENTS:**

**1 (18 ounce) package yellow cake mix**

**2/3 cup vegetable oil**

**4 eggs**

**1 (8 ounce) container sour cream**

**1 cup packed brown sugar**

**1/3 cup chopped pecans**

**2 teaspoons ground cinnamon**

**1 cup powdered sugar**

**1 tablespoon milk**

**1 teaspoon**

**Add cake mix, oil, eggs and sour cream to a large mixing bowl**

**Beat with an electric mixer on medium speed until well mixed.**

**Spread half of the batter into a greased 13x9 inch baking pan.**

**In a smaller bowl, add the brown sugar, pecans, and cinnamon; stir to mix.**

**Sprinkle mixture evenly over the batter.**

**Spread the remaining batter over the pecan mixture.**

**Bake at 350 degrees for about 45 minutes or until golden brown.**

**In a bowl, stir the powdered sugar, milk and vanilla until it is thin enough to spread.**

**Take a toothpick and prick the surface of the warm cake several times.**

**Spread the sugar glaze over the cake**

**Let cool for 1 hour**

## **MACARONI AND CHEESE**

**Submitted By: Christopher Dorsey**

**10 minutes prep**

**25 minutes cook**

**Total time 35 minutes**

**Serves 4-6 servings**

### **INGREDIENTS:**

**1 tablespoon salt, plus more for pasta water**

**1 pound large elbow macaroni**

**6 tablespoons butter**

**6 tablespoons all purpose flour**

**3 cups milk**

**1 cup heavy cream**

**1 tablespoon ground black pepper**

**1 pound shredded white cheddar cheese**

**4 ounces shredded sharp cheddar cheese**

**4 ounces shredded mozzarella cheese**

**Preheat oven to 325**

**In a large pot filled with water add 3 pinches of salt and the macaroni and place over high heat. Bring to a boil and let cook until al dente, about 8 minutes. Drain. Set aside**

**In a large saucepan, melt butter. Sprinkle flour over butter and cook 2 to 3 minutes on medium heat, whisking until a roux or paste forms. Add cold milk and whisk vigorously until dissolved. Cook sauce on medium-low heat until thick and bubbly. Add cream, all cheeses, 1 tablespoon of salt, and 1 tablespoon pepper. Cook until cheeses are fully melted, stirring occasionally.**

**Add cooked macaroni to cheese mixture and mix thoroughly. Place macaroni mixture in a 13 by 9 baking dish and bake until golden brown.**

## **PILLSBURY MONKEY BREAD**

**Submitted by: Timothy Striblin**

**25 minutes prep time**

**7 ingredients**

**1 hr 5 minutes total time**

**12 servings**

### **INGREDIENTS:**

**½ cup granulated sugar**

**1 teaspoon cinnamon**

**2 cans (16.3oz each) Pillsbury Grands Flaky Layers refrigerated biscuits**

**½ cup chopped walnuts, if desired**

**½ cup raisins, if desired**

**1 cup firmly packed brown sugar**

**¾ cup butter or margarine, melted**

**Heat oven to 350. Lightly grease 12-cup flute tube pan with shortening or cooking spray. In large storage plastic food bag, mix granulated sugar and cinnamon.**

**Separate dough into bag 16 biscuits; cut each into quarters. Shake in bag to coat. Arrange in pan, adding walnuts and raisins among the biscuit pieces.**

**In small bowl, mix brown sugar and butter; pour over biscuit pieces.**

**Bake 28 to 32 minutes or until golden brown and no longer doughy in center. Cool in pan 10 minutes. Turn upside down onto serving plate; pull apart to serve. Serve warm**

**I took home Economics in the 6<sup>th</sup> grade and one day we made what I call “Monkey Brains” but the correct name is “Monkey Bread”. I enjoyed making the Monkey Bread with my other classmates and my teacher, but what really intrigued me was the mixture of butter and cinnamon. Those two being baked on anything sent a lingering smell throughout the classroom. But the best part is it tastes as good as it smells, and it’s a fun project to do with your children and makes a great holiday treat after dinner.**