



Burke Quilters Guild

Recipes 12/08/2025

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Main Courses



Ham & Swiss Cheese Sliders

Appetizer, Main Dish • Sandwich • Guild
allrecipes.com - made by Marcie Bandy

Serving size: 24 | **Cook time:** 20 mins

Ingredients

24 Kings Hawaiian Rolls
1 lb thin sliced ham
1/2 lb thin sliced Swiss Cheese
3/4 c melted butter
1 1/2 Tbsp Dijon mustard
1 1/2 tsp Worcestershire Sauce
1 1/2 Tbsp Poppy seeds
dried minced onions (optional)

Directions

Grease baking dish.

Separate the tops from bottoms by slicing pkg of rolls horizontally.

Lay bottoms in greased baking dish.

Layer 1/2 the ham onto rolls.

Add layer of Swiss cheese.

Top with remaining ham.

Mix butter, Dijon mustard, Worcestershire Sauce, poppy seeds & dried onion in bowl.

Place tops of roll on sandwiches.

Pour mixture over rolls.

Bake @ 350° for 20 min.

Cut apart.



Melt in Your Mouth Chicken Pie

Main Dish • Chicken • Guild
Judy Brittain

Ingredients

1 whole chicken
2 cans cream of chicken soup
2 cups reserved chicken broth
1 cup self-rising flour
1 tsp salt
1/2 tsp pepper
1 stick melted margarine
1 cup buttermilk

Directions

Simmer chicken until tender (reserving broth).

Remove meat from bones.

Cut chicken into small pieces.

Place chicken in a 9x13 pan.

In saucepan or microwave, heat up chicken broth and soup.

In mixing bowl combine flour, salt, pepper, margarine and buttermilk. Mix thoroughly with whisk to form a batter.

Pour broth mixture over chicken.

Spoon batter over top.

Bake at 425° for 25 to 30 minutes or until browned.

Notes

This recipe has been used at our family gatherings and is always a big hit. It feeds a large number of people and is so EASY!

Vegetable Cassarole

Main Dish, Side Dish • Casserole, Vegetable • Guild
Judy Abernethy

Cook time: 20 mins

Ingredients

1 large can Veg-all (29 oz.) (or 2 small cans 15 oz. each)

1 can diced water chestnuts

1/2 cup finely diced onions

1/2 cup finely diced celery

1 cup mayo

Topping

1 sleeve Ritz Crackers, crushed

1 stick melted butter

Directions

Saute the onions and celery in 1 Tbsp of oil.

Stir all casserole ingredients together with the mayo. Place in 9x13 pan or similarly sized casserole pan.

Combine the crackers and melted butter.

Cover the casserole with crushed cracker crumb/butter mixture.

Bake at 350° for 15 to 20 minutes to heat up and brown the topping.

Side dishes / Salads



Apple, Pomegranate and Wheat Berry Salad

Side Dish • Salad • Guild
www.food.com

Serving size: 6 serving(s) | **Prep time:** 15 mins | **Cook time:** 1 hour

Ingredients

1 cup wheat berries
2 cups water
1 large apple, cut into 1/2-inch pieces
1/2 cup pomegranate seeds, from 1 pomegranate
1/4 cup of fresh parsley chopped
1/3-1/2 cup orange juice, juice of 1 orange
3 tablespoons fresh lime juice
2 tablespoons olive oil
2 teaspoons honey

Directions

1. Sort through wheat berries carefully, discarding any stones. Rinse well under cool running water.
2. Place in a large heavy saucepan with 2 cups of water. Bring to a boil over high heat, then reduce heat to low, cover, and simmer gently for 1 hour. Drain and rinse.
3. Whisk together the orange juice, oil, honey, grated orange rind, salt and pepper.
4. Toss together wheat berries, chopped apple, pomegranate seeds, parsley and dressing.

1 1/2 teaspoons orange rind,
grated

1/8 teaspoon salt (to taste)

1/8 teaspoon fresh ground black
pepper (to taste)

5. Refrigerate for at least 30 minutes to allow the flavors to
combine.

6. Serve cold or at room temperature.

Nutrition

Amount per serving

Calories: 88.5

Total Fat: 4.8g

Saturated Fat: 0.7g

Cholesterol: 0mg

Sodium: 53.2mg

Total Carbohydrate: 12.3g

Dietary Fiber: 1.9g

Sugars: 9g

Protein: 0.6g

Notes

Submitted by Nancy Harris

Corn Salad

Side Dish • Vegetable • Guild
Nolita Wacaster

Ingredients

2 (12-oz) cans corn drained
2 tomatoes, chopped
1 cup green pepper, chopped
1/2 cup purple onion, chopped
1 sm. cucumber (unpeeled)
chopped

Dressing

1/2 cup commercial sour cream
1/4 cup mayonnaise
2 tablespoons vinegar
2 tablespoons sugar
1 tsp. salt
1/2 tsp. celery seed
1/2 tsp. dry mustard
1/8 tsp. pepper

Directions

Into a bowl add all of the vegetables.

Mix dressing and pour over vegetables.



Cranberry Fluff

Side Dish • Guild
www.mybakingaddiction.com

Serving size: 12 | **Prep time:** 5 mins

Ingredients

1 can whole berry cranberry sauce (14 ounces)
1 can crushed pineapple (20 ounces, drained)
8 ounces frozen whipped topping (thawed)
3 cups mini marshmallows

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 156
Total Fat: 1g

Directions

1. In a large bowl, stir together cranberry sauce and crushed pineapple.
2. Fold in whipped topping until thoroughly combined.
3. Stir in mini marshmallows
4. Cover and chill for at least two hours before serving.

Saturated Fat: 1g
Cholesterol: 3mg
Sodium: 26mg
Total Carbohydrate: 37g
Dietary Fiber: 1g
Sugars: 29g
Protein: 1g

Jello Salad

Dessert, Side Dish • Guild
Kathy Eagle Davila

Ingredients

1 pk jello - cranberry, black
cherry or your choice
1 can jellied cranberry sauce
1 cup celery (optional)
3/4 cup chopped nuts
1 can crushed pineapple
1 cup boiling water

Directions

Mix jello with hot water. Add cranberry sauce and mix well.

Add other ingredients and chill.

Enjoy!

Marinated Veggies

Side Dish • Salad, Vegetable
Opal Woody

Ingredients

1 Cup apple cider vinegar
1 Cup sugar
1 can of garbanzo beans, rinsed
and drain
1 can of green peas, drained
1 can of white corn, drained
1 can of French cut green beans,
drained
1 onion, finally chopped
1 jar pimentos, not drained

Directions

Combine sugar and vinegar and stir until sugar desolves.

Combine all of the vegetables (you may use any vegetables
that you prefer)

Pour all the liquid over veggies and allow to set at least a
day in the refrigerator

Roasted Vegetable Salad

Side Dish • Casserole, Vegetable • Guild
Cheryl Svendsen

Cook time: 25 mins

Ingredients

1 Medium Sweet Potato cut into
1/2 inch cubes
6 Ounces Brussels Sprouts
trimmed and cut in half
1 Medium Red Onion sliced
2 Cloves Garlic mashed
2 Tablespoons Olive Oil
1 Teaspoon Kosher Salt
½ Teaspoon Ground Black
Pepper

For the Dressing:

1/3 Cup Olive Oil
2 Tablespoons Apple Cider
Vinegar
2 Tablespoons Pure Maple
Syrup
1 Tablespoon Dijon Mustard
2 Cloves Garlic mashed
1/2 Teaspoon Dried Thyme
1 Pinch Sea Salt to taste
1 Pinch Ground Black Pepper to
taste

For the Salad:

Directions

To make this salad, start by preheating your oven to 375° F and lining a baking sheet with parchment paper.

Next, prepare the roasted veggies. Wash and chop the sweet potato, Brussels sprouts, and red onion, and add them to a bowl alongside the mashed garlic, sea salt, olive oil, and black pepper.

Toss them until the veggies are fully coated in the oil and seasonings, and then transfer the veggies to the baking sheet.

Place the tray with the veggies in the oven for 20-25 minutes, until the veggies have roasted and have slight char marks on them.

Then, while the veggies are in the oven, prepare the Maple Dijon Vinaigrette by whisking the dressing ingredients in a small bowl. Taste and adjust the salt and pepper as needed, then set it aside until ready.

Next, prepare the kale and spinach. Wash and remove the stems from the leaves. Add to a large bowl.

Remove the warm roasted veggies from the oven and add them to the bowl with the cranberries and grated parmesan cheese.

3 Cups baby spinach and baby
kale mix
½ Cup Dried Cranberries
½ Cup Parmesan Cheese freshly
grated

Nutrition

Amount per serving
Calories: 291
Total Fat: 19g
Saturated Fat: 4g
Cholesterol: 6mg
Sodium: 598mg
Total Carbohydrate: 26g
Dietary Fiber: 4g
Sugars: 15g
Protein: 5g

Finally, pour the dressing over top of the salad and use your clean hands to toss until everything is evenly coated in the dressing.

Once it's done, serve it and enjoy! Store any leftovers in an airtight container.



Scalloped Potatoes

Side Dish • Potato • Guild
Judy Piercy

Cook time: 30 mins

Ingredients

1/2 c. finely chopped onion
2 Tbsp plain flour
1 tsp. salt
1/4 tsp. pepper
4 cups potatoes cut sliced thin
3 T butter divided
2 cup milk
Paprika

Directions

Combine onion, flour, salt & pepper.

Place 1/2 of the potatoes in a greased 2 qt. baking dish.

Sprinkle 1/2 flour mixture over potatoes and dot with 1 Tbsp butter.

Top with remaining 1/2 potatoes and other 1/2 of flour mixture and dot with rest of butter.

Pour milk over all.

Sprinkle with paprika.

Bake covered at 325° until almost done.

Uncover and bake the last 30 minutes until potatoes are tender.

Desserts

Blender Pie

Dessert • Pie • Guild
Joanne Hinkle

Ingredients

1 cup coconut
pinch salt
1/2 stick margarine
3/4 cup sugar
4 eggs
2 cup milk
1/2 cup flour

Directions

Put all in blender and mix well.

Grease and flour 9" pie plate. Pour in mixture and bake at 350° 45 min.

Bo-bo Bars

Dessert • Cookie
Janice Gravely

Ingredients

1/2 c. brown sugar
1/4 c. honey
3 tbsp. butter
3 heaping tbsp. peanut butter
3 cups granola
1/2 c. peanut butter
6 oz. (about 1 cup) semisweet
chocolate chips

Directions

Line 8x8 cake pan with foil or parchment paper.

Melt together the brown sugar, honey, butter, and peanut butter.

Mix with granola.

Pour into the pan and press a bit.

Melt together the peanut butter and chocolate chips.

Pour over the granola mixture.

Place in refrigerator several hours.

Cut into squares.

Notes

A vintage recipe shared from a co-teacher in Pennsylvania in 1975!



Chai Spice Blondies

Dessert • Cookie • Guild

Sally's Baking 101, Sally McKenney, made by Sharmon Kenyon

Serving size: 16 bars | **Prep time:** 20 mins | **Cook time:** 30 mins

Ingredients

Blondies

2 cups all-purpose flour (250g)

½ teaspoon baking powder

½ teaspoon ground cinnamon

½ teaspoon salt

¼ teaspoon ground cardamom

¼ teaspoon ground ginger

1 teaspoon ground allspice

½ teaspoon ground nutmeg

Pinch of freshly ground black pepper

1 cup brown sugar (200g)

Directions

Make the blondies: Preheat the oven to 350°F (177°C). Line a 9-inch square metal baking pan with parchment paper, leaving a few inches of overhang on two opposite sides.

In a large bowl, whisk the flour, baking powder, cinnamon, salt, cardamom, ginger, allspice, nutmeg, and pepper.

In a medium bowl, whisk the brown sugar, melted butter, and granulated sugar. Whisk in the egg, egg yolk, and vanilla and mix until combined. Pour the butter mixture into the flour mixture and whisk to combine. The batter should be thick. Using a spatula, fold in the 4 ounces chopped white chocolate and spread the batter evenly in the prepared pan.

¼ cup unsalted butter, melted

½ cup granulated sugar (100g)

1 large egg, at room temperature

1 large egg yolk, at room temperature

1 tablespoon vanilla extract

4 ounces white chocolate, chopped, or ½ cup white chocolate chips

Topping

1 tablespoon granulated sugar

Pinch of ground cardamom

Pinch of ground cinnamon

2 ounces white chocolate, chopped (57g)

Make the topping: In a small bowl, stir together the sugar, cardamom, and cinnamon. Sprinkle the topping evenly over the blondies.

Bake for 30 to 32 minutes or until a toothpick inserted in the center comes out with only a few moist crumbs. Cool the blondies completely in the pan set on a cooling rack.

Melt the 2 ounces chopped white chocolate. Drizzle over the cooled blondies, then place the pan in the refrigerator for about 20 minutes to set the white chocolate.

Lift the blondies out of the pan by gripping the parchment paper overhang, transfer to a cutting board and cut into squares. Store covered tightly at room temperature for up to 1 week.



Cherry Chews

Dessert • Cookie • Guild

Ingredients

4 beaten eggs
2 cups sugar
Pinch salt
½ tsp almond extract
2 cups chopped dates
2 cups chopped walnuts
2 cups coconut
1 tsp vanilla

Powdered sugar
Candied cherries

Directions

Mix altogether and bake in 9 inch greased pan at 350° for 25 minutes. Stir well. Cool. Roll into 1 inch balls.

Roll in powdered sugar and top with ¼ of a candied cherry.



Cream Cheese Tarts

Dessert • Cookie • Guild
Mrs. C made by Janet Fisher

Cook time: 20 mins

Ingredients

Vanilla wafers
2 pkgs. - 8oz. veg. cream
cheese
2 eggs
1 tsp vanilla
1 tsp. lemon juice
3/4 c. sugar

Cherry or Pineapple Pie Filling

Directions

Cream the cheese, eggs, sugar, vanilla and lemon juice together. Beat until smooth.

Place 18 cupcake papers in cupcake pans.

Place one wafer on the bottom of each cupcake paper.

Top with cream cheese mixture to fill one and a half dozen papers.

Bake at 350° for 15-20 minutes.

After cooling, top with cherries or pineapple pie filling.



Crockpot Candy

Dessert • Candy, Christmas
thesimpleparent.com

Prep time: 10 mins | **Cook time:** 1 hour 30 mins

Ingredients

2 lb lightly salted peanuts
1 12 oz bag of semi-sweet
chocolate chips
1 12 oz bag of dark
2 10 oz bag of peanut butter
chips
1.5 lb package of almond bark
candy coating

Nutrition

Amount per serving
Serving size: 1 candy

Directions

1. Place all ingredients in a crock pot.
2. Cook on LOW for 1.5 hours stirring every 30 minutes until melted.
3. Spoon the mixture onto wax paper or parchment paper and allow to cool completely.
4. Enjoy and share!

Notes

While still warm, sprinkle with Christmas sprinkles for a

more festive look.

A small box of these make nice thank you gifts.



Derby Pie

Dessert • Pie • Guild
Glenda Barrier

Prep time: 15 mins | **Cook time:** 40 mins

Ingredients

1 stick butter, melted
1 cup sugar
1/2 cup self-rising flour
2 eggs
1 cup chopped nuts
11 oz chocolate chips

Directions

Mix sugar, flour, and eggs.

Add melted butter and stir well. Add nuts and chocolate chips.

Pour mixture into a deep-dish pie crust.

Bake slowly for 40-45 minutes at 350°F.

Serve warm with whipped cream.

Pecan Dump Cake

Dessert • Cake • Guild
Patsy Renfro

Ingredients

1 1/2 cups brown sugar
1/2 tsp salt
1 cup corn syrup
2 tsp vanilla
4 eggs, beaten
1 cup butter, melted and divided
2 cups pecans, divided
1 pkg yellow cake mix
1/2 tsp cinnamon

Directions

In large bowl, mix brown sugar, salt, corn syrup, vanilla extract and 1/2 cup melted butter. Mix well.

Stir in 1 cup pecans until evenly distributed.

Pour mixture into greased 9x13 pan.

In medium bowl, mix cake mix and cinnamon. Sprinkle over pecan mixture.

Drizzle 1/2 melted butter over top. Sprinkle remaining pecans on top.

Bake 40-45 minutes at 350°.



Rhubarb Cake

Dessert • Cake • Guild
Grandpa Quinions (by way of Gloria Vodan)

Ingredients

4 cups rhubarb cut into pieces
1 pkg (3 oz) strawberry jello
1/4 cup sugar
1 pkg plain white cake mix (not
the pudding kind)
1 cup water
6 tbsp oleo

Directions

Grease a 9x13 pan. Spread rhubarb on the bottom. Sprinkle dry jello and sugar over the top. Cover this evenly with dry cake mix, then pour on water and dot with oleo.

Bake at 350° for 1 hour (or until slightly puffed and light golden brown).

Serve warm topped with ice cream.



Very Moist Coconut Sheet Cake

Dessert • Cake • Guild

Joan Williford

Ingredients

Cake ingredients

1 Duncan Hines white cake mix

3 eggs

1 cup milk

1/2 cup vegetable oil

1 small box vanilla pudding

1 tsp vanilla extract

Cake toppings

1 can cream of coconut

1 can sweetened condensed milk (I use fat free)

Directions

Mix together all cake ingredients until smooth and creamy. Pour into 9x13 greased and floured pan. Bake at 350° for 32-35 minutes or until toothpick comes out clean.

When cake is done and while still hot, poke holes in the cake. Pour over the cake the cream of coconut and sweetened condensed milk.

Let the cake cool and frost with the following the Extra Creamy Cool Whip. Spread the frozen grated coconut on top of cool whip.

Refrigerate at least 8 hours before serving. Even better the next day.



Wonderful Desert

Dessert • Cake • Guild
Marlene Mankins

Cook time: 20 mins

Ingredients

Crust:

1½ Sticks of butter-melted
1½ Cups chopped walnuts
1½ Cups flour

Filling #1:

1 8oz Pkg. Cream Cheese
1 cup Powdered Sugar
1 Cup Cool Whip

Filling #2:

2 Pkg. each (3oz each) of

Directions

For crust:

Mix together and press on the bottom of 9×13 pan.

Bake at 350° for 20 minutes.

For filling #1:

Combine all filling ingredients and spread filling over cooled crust.

For filling #2:

Combine puddings, add milk and mix until set.

Instant Vanilla and Instant
Chocolate Pudding

4 Cups milk

Topping:

Remaining Cool Whip from
container

Hershey's Chocolate shavings

Pour over filling #1.

For topping:

Spread remaining Cool Whip over filling #2.

Shave a Hershey Chocolate bar on top if desired.

Refrigerate overnight until set.



Vanilla Bean Shortbread Bars

Sally's Bakery 101 by Sally McKenney, made by Sandra Kenyon

Serving size: Yield: 16 bars | **Prep time:** 10 mins

Ingredients

16 tablespoons unsalted butter,
at room temperature (226g)
2/3 cup granulated sugar (133g)
2 cups all-purpose flour (250g)
1/4 cup cornstarch (28g)
1 1/2 teaspoons vanilla extract
Seeds scraped from 1/2 of a
vanilla bean
1/2 teaspoon salt
Coarse sparkling sugar, for
topping

Directions

1. Preheat the oven to 350 degrees F (177 degrees C). Line a 9-inch square metal baking pan with parchment paper, leaving a few inches of overhang on two opposite sides.
2. In a large bowl using a handheld or stand mixer fitted with the paddle, beat the butter and granulated sugar on medium-high speed until the mixture is light and creamy, about 3 minutes. Add the flour, cornstarch, vanilla, vanilla bean seeds, and salt, and beat on low speed until combined. The dough should be thick and stiff.
3. Press the dough evenly into the prepared pan, smoothing out the surface as much as possible. Sprinkle lightly with coarse sugar and prick the surface a few times with a fork.

4. Bake for 28 to 32 minutes or until the edges are golden brown. Cool in the pan set on a cooling rack for 30 minutes.

5. Lift the shortbread out of the pan by gripping the parchment paper overhang; transfer to a cutting board and cut into squares while still slightly warm. Store covered tightly at room temperature for up to 1 week.

Appetizer



Sun-Dried Tomato Basil Roll-Ups

Appetizer • Vegetarian • Guild
Julie Pearson

Ingredients

8 ounces cream cheese,
softened
3/4 cup oil-packed sun dried
tomatoes, drained and patted
dry
3/4 cup frozen spinach, thawed
and squeezed dry
2 garlic cloves, minced
3/4 cup parmesan cheese,
shredded
Salt and pepper to taste
Fresh basil leaves (about 18-20)
or dried basil (about 1/4-1/2 tsp
to taste)
3 large flour tortillas

Directions

In a bowl, thoroughly mix together the cream cheese, sun-dried tomatoes, spinach, garlic, and parmesan cheese. Add salt and pepper to taste.

Spoon 1/3 of the filling on each tortilla and spread out evenly (covering the entire surface).

Place 1/3 of fresh basil leaves or dried basil on top of the filling layer.

Roll up each tortilla tightly. Wrap in plastic wrap and refrigerate for at least an hour.

Use a serrated knife to carefully cut the tortillas into 1/2-inch slices. Arrange on a platter.

Makes about 3 dozen