



## Mamow Cake

*From the Talley Family. The recipe is named after Ashley's grandma, Joyce Hanson (Mamow), because it's always on her kitchen table when you go over.*

### Instructions:

Mix the ingredients and then bake at 350 degrees for 40 minutes.

### Ingredients:

1 stick margarine, softened	One 3.4 oz pkg of vanilla instant pudding
4 eggs	1/3 cup Splenda® or 1/2 cup sugar
1 box butter cake mix	1/3 cup olive oil
8 oz sour cream	



## Peach Fluff Pie

*From the Greene family.*

### Pie Filling:

1/2 qt fresh fruit (peaches, strawberries, or raspberries)	1/2 cup sugar
1 package Dream Whip®	8 oz cream cheese
	1 pie crust

Combine sugar and cream cheese. Fold in prepared Dream Whip®. Spread in crust and top with fresh fruit.

### Glaze:

1/2 cup sugar	2 tbsp Karo® syrup
1/2 cup water	Dash of salt
2 tbsp cornstarch	2 tbsp Jello® mix (dry)

Combine sugar and cornstarch. Stir in water, salt, and Karo®. Microwave until thick. Stir in Jello®. Pour over the top of the prepared pie and enjoy.



## Cookie Squares

*From the Mourot family. This family recipe is from Melanie's granny Lorene Kordsmeier. She was famous for her cookie squares and now her family makes them to keep her memory alive.*

### Ingredients:

1 box Duncan Hines® butter cake mix	1/2 cup Wesson® canola oil
2 eggs	1 tsp vanilla
2 tbsp water	

### Instructions:

Mix for three minutes on medium speed if using a stand mixer. Pour into greased and floured pan. Bake at 325 degrees for 20-25 minutes. Put on rack, let cool, and then cut into squares.

