

Homemade at Harmony

*A collection of recipes
from our Harmony Family
2022*



Thank you to all associates and residents for submitting their cherished recipes.



"The fondest memories are made when gathered around the table"

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Chicken Pie

*From Resident
Mary Anne Utley &
Dorothy Gouge*

Ingredients

4 Chicken Breasts
1 Can Cream of Chicken Soup
1 3/4 Cup Chicken Broth
1 Cup Milk
1 Cup Flour
1 teaspoon Baking Powder
1 Stick Butter, melted

Prep

Preheat oven to 350*

Mix chicken, cream of chicken soup, and chicken broth in a deep baking dish.

Combine milk, flour, baking powder, and butter. Pour on top of the chicken in the baking dish.

Bake for 1 hour or until batter topping is brown.

Sugarplum Cake

*From Resident
Fran Garratt*

*Fran was runner-up in
a Pillsbury bakeoff in
Junction City, AR with
this recipe when she was
17-years old.*

Ingredients

3/4 Cup Vegetable Oil
1 1/2 Cup Sugar
3 Eggs
2 Cups AP Flour
2 1/2 teaspoons Baking Powder
1 teaspoon Cinnamon
1 teaspoon Allspice
1 teaspoon Nutmeg
1/2 teaspoon salt
1 teaspoon soda
1 Cup Buttermilk
1 Cup Prunes (pitted and chopped)
1 Cup Pecans (chopped)

1 Cup Sugar
1/2 Cup Buttermilk
1 teaspoon Vanilla
1 teaspoon Corn Syrup

Buttermilk Sauce Prep
Combine all ingredients and
bring to a boil. Boil for 1
minute.

Prep

Preheat oven to 350*

In medium sized bowl. Pour 1 cup buttermilk over 1 cup prunes, and 1 teaspoon soda. Set aside.

Sift together flour, soda, cinnamon, allspice, nutmeg, salt.

Combine oil and sugar, beat in eggs, and vanilla

Add the dry ingredients and the prune mixture. Alternating - beginning and ending with dry ingredients.

Fold in chopped pecans.

Turn into well-greased and floured 13x9x2 pan.

Bake at 350* for 55 -60 minutes or until a toothpick inserted in the middle comes out dry.

Spread Buttermilk Sauce over warm cake. Cut and serve warm.

Oatmeal Cookies

*From Resident
Ken Godwin*

*This recipe is a favorite
of Mr. Godwin. His
mother would make
and share these cookies
during the
Christmas Holidays.*

Ingredients

2 Cups AP Flour
2 Cups Quick Oats
1 Cup Shortening
1 Cup Sugar
1 Cup Chopped Walnuts
1/2 Cup Seedless Raisins
2 Eggs
1 teaspoon Vanilla extract
1 teaspoon Baking Soda
1 teaspoon Cinnamon

Prep

Preheat oven to 375* Line baking sheet with parchment paper.

In small saucepan over medium heat cook the raisins for 10-15 mins in enough water to cover them. Drain raisins and save 1/2 cup of the water.

Once cooled. Dissolve baking soda into raisin water. Add salt and vanilla.

Using a mixer - beat shortening add sugar and eggs. Beat for another 2 minutes.

Add in flour and cinnamon until combined.

By hand, stir in the cooked raisins, and 1/2 cup raisin water, oats, and walnuts.

Scoop dough into balls and onto the prepared baking sheet 2 inches apart.

Bake for 12-15 mins. Let cool on baking sheet, then transfer to a wire rack.