Recipes
from
Shirley’s Kitchen
Thank you, Shirley, from the bottom of our hearts.

This Cookbook has been compiled to honor Mrs. Shirley Copple for her 31 years of faithful service to Butler University and particularly to the College of Pharmacy and Health Sciences.
Chocolate Trifle

1 Brownie mix
1 (6 oz.) chocolate pudding
1 (12 oz.) Cool Whip
Heath bars

Bake brownie mix as directed. Make pudding according to instructions. Once brownies and pudding have cooled, break up brownies and layer with pudding, Heath bar pieces, and Cool Whip (2 or three layers of each) in a trifle bowl.
Pretzel Salad

Mix together:

1 8oz. Cream Cheese
8 oz. Cool Whip
1 can Crushed Pineapple, Drained

Melt together:
2/3 Cups butter
1/3 Cup Sugar

Mix in 1 Cup Broken Pretzels

Bake 7-8 min on cookie sheet @ 350°
Cool then mix cream cheese mixture with cooled pretzels.

Cakes

It has been Shirley’s practice to bake a couple of cakes every month to honor the birthdays of the month.

Everyone loves Shirley’s cakes. The recipes for some of our favorites follow.
Hot Chicken Salad

Mix together:

4 Chicken cooked breasts or (I use rotisserie chicken from Sams (the best) —use dark and white meat to equal what 4 Chicken Breasts might be. I like the flavor of the rotisserie chicken)
1 cup celery, chopped fine
1 sm. Onion, chopped fine
1 can sliced water chestnuts
1 can mushroom soup
2 cups mayonnaise (I use reduced fat)
Salt and Pepper to taste
Pepperidge Farm herb dressing mix

Melt ½ stick butter or margarine and stir in ¾ of small bag of Pepperidge Farm herb dressing mix. Pour on top of other ingredients and bake at 350° for 30 min.
Champagne Salad

1 (8 oz.) pkg. cream cheese
¾ cup sugar
1 large can crushed pineapple, drained
1 (12 oz.) pkg. frozen strawberries, thawed
2 bananas
1 cup pecans, chopped
1 (10 oz.) Cool Whip

Blend cream cheese with sugar. Fold in Cool Whip, strawberries, pineapple, and pecans. Freeze

Brownies with Bananas

One large brownie mix (baked according to instructions on box - I love nuts so I put in an additional 1/2 cup or so - pecans or walnuts)

Bake & Cool

Cut 3 bananas - in 1/4” rounds and layer over top of baked and cooled brownie mix

1 lg. instant chocolate pudding - mixed with less milk than recipe calls for - probably 1 – 2 cups. Keep to a good consistency for spreading over cooled brownies

Place over bananas - let set

Then top it with Cool Whip

That's it!!

Enjoy!
2 cups sugar  
1½ cups Wesson Oil  
4 eggs  
½ tsp. Vanilla — few drops black walnut extract (if desired)  
2 tsp. cinnamon  
2 cups self-rising flour or (all purpose flour and add: 2 tsp. baking soda and 1 tsp. Salt)  
3 cups shredded carrots (approx. 1#)  
1 cup broken nuts  

Combine sugar & oil. Mix well, add extracts and eggs — one at a time.  
Add cinnamon to flour — mix well and stir into sugar/oil mixture.  
Add carrots & nuts — Mix well.  

Bake 30 — 40 min at 350° oven.  

When done remove from oven and prick generous with fork or straw and immediately pour this mixture over cake:  

Cook until foamy:  
½ tsp. Vanilla  
1 Tbsp. white corn syrup  
½ cup buttermilk  
½ tsp. Soda  

Icing:  
1 stick butter  
1# box powder sugar  
8 oz. cream cheese  
1 tsp. Maple flavoring

We have also enjoyed some of Shirley’s other wonderful dishes over the years and again, the recipes for our favorites follow. We hope you enjoy them as much as we have at our various “pitch-in” meals.
Tres Leches Cake  (pronounced Tray Leh-Chey)

CAKE:
1 box (1 lb 2.25 oz) yellow cake mix with pudding (Pillsbury)
1 cup water
1/3 cup vegetable oil
3 eggs

SAUCE:
1 cup whipping cream
1/3 cup rum or 1 tsp. rum extract plus 1/3 cup water
1 can (14 oz) sweetened condensed milk (not evaporated)
1 can (12 oz) evaporated milk

TOPPING:
1 cup whipping cream (I used Cool Whip)
1/3 cup coconut, toasted*
1/3 cup chopped macadamia nuts

Heat oven to 350°. Grease 13 x 9 glass (or whatever) baking dish. In large bowl, beat the cake mix, water, oil and eggs with electric mixer on low speed about 30 seconds or until blended. Beat on medium speed 2 minutes, scraping bowl occasionally. Pour batter into baking dish. Bake 25 to 35 minutes or until toothpick inserted in the center comes out clean.

Meanwhile, in large bowl, mix sauce ingredients. Using fork, pierce hot cake in baking dish every 1 to 2 inches. Slowly pour the sauce mixture over cake. Refrigerate cake at least 3 hours to chill. (Cake will absorb most of the sauce mixture).

Before serving, in small bowl, beat 1 cup whipping cream until still peaks form (I used Cool Whip). Spread over cold cake. Sprinkle with coconut and macadamia nuts. Cover and refrigerate any remain cake

* (To toast coconut – set oven temperature 400°. Put coconut in glass pie dish and bake for about 10 minutes – stirring often – watch carefully. I toasted the macadamia nuts too – same as toasting coconut.)

Earthquake Cake

1 cup coconut
1 cup chopped pecans
1 German chocolate cake mix, prepared as directed
1 (8 oz.) cream cheese
1 stick butter
1 lb. powdered sugar

Grease 13 x 9 inch pan. Sprinkle in coconut and pecans. Pour prepared cake batter over coconut and pecans gently. Melt cream cheese and butter. Using electric mixer, combine with powdered sugar. Spoon or pour gentle over cake batter. Bake at 350° for 50 minutes (more time may be needed). Cake will be brown and cracked. Serve warm or cold. (The recipe does not call for a topping, but when cool spread Cool Whip on top.)
Hummingbird Cake

3 c. flour
1-1/4 c. vegetable oil
2 c. sugar
1-1/2 tsp. vanilla
1 tsp. salt
1 (8oz) can crushed pineapple, not drained
1 tsp. baking powder
1 c chopped pecans or walnuts
1 tsp. cinnamon
1 c. mashed bananas
3 eggs, well beaten

Cream Cheese Icing
1 (8 oz) pkg. cream cheese softened
1 lb. powdered sugar (more if needed)
1 c. butter, room temperature
2 tsp. vanilla (I use maple)
1 c. chopped nuts

Mix flour and sugar, salt, baking soda and cinnamon. Add eggs and oil. Stir until dry ingredients are moistened (don’t beat). Stir in vanilla, pineapple and nuts; add bananas. Bake 35 to 40 minutes at 350° (test with toothpick to see if done) may need more time.

Frosting: Combine cheese and butter; beat together until smooth. Add powdered sugar. Beat with electric mixer until frosting is light and fluffy. Stir in vanilla. Sprinkle nuts on top.

Swedish Nut Cake

2 eggs
2 cups sugar
2 cups flour
1/2 tsp. salt
2 tsp. soda
20 oz. can crushed pineapple (do not drain)
1 tsp. vanilla
3/4 cup pecans (or walnuts)

Mix together all ingredients. Spray 9 x 13 cake pan with Pam, and bake for 35 – 40 min (or until toothpick comes out clean – this is important) — oven temp. 350°.

Topping
8 oz. cream cheese (soft)
1 stick butter (soft)
About 2½ cups powdered sugar (may need more to make a good spreading consistency)
2 Tbsp. Maple flavoring
1/2 cup finely chopped nuts

Beat mixture until smooth, place on cooled cake.
Pineapple Cream Cake

Ingredients:
1 15 oz. can crushed pineapple, undrained
1 Yellow cake mix
2 large eggs
1 11 oz. can mandarin oranges, drained and save juice
½ c. mayonnaise
1 12 oz. container frozen whipped topping, thawed
1 5.1 oz. pkg vanilla instant pudding

Instructions:
Preheat oven to 350°. Drain pineapple, reserving juice, set pineapple aside.

Combine pineapple juice, cake mix, eggs, mandarin oranges (not the saved juice from the oranges), and mayonnaise in a large mixing bowl. Beat at medium speed until blended. Pour batter into a greased 9 x 13 baking dish. Bake 30 minutes or until wooden toothpick inserted in center comes out clean. Cool cake.

Combine drained pineapple, liquid from mandarin oranges, and instant vanilla pudding. When mixed well, blend in whipped topping. Spread mixture evening over cake. Cover and chill at least 1 hour before serving. Store in refrigerator.

Lemon Cake

Ingredients:
Lemon Cake mix
2 cups cold milk
1 ¼ cups water
2 small boxes of Jell-O Lemon Flavor Instant Pudding & 1/3 cup granulated sugar
1 Tbsp. of grated lemon peel
2 Tbsp. of freshly squeezed lemon juice
Cool Whip

Instructions:
Preheat oven to 350° - prepare cake batter as directed on package. Pour into greased 13 x 9 baking dish – set aside.

Pour milk and water into large bowl. Add dry pudding mixes, granulated sugar, grated lemon peel, and freshly squeezed lemon juice. Beat with wire whisk 2 min. or until well blended. Pour over batter. Place baking dish on baking sheet to catch any sauce that might bubble over sides of dish as dessert bakes. Bake 55 min to 1 hour or until wooden toothpick inserted in center of cake layer comes out clean. Cool 20 min. (Sauce will thicken slightly as it cools.

When cool cover ice Cool Whip

If serving warm – do not use the Cool Whip until you serve it individual serving
Mandarin Orange Cake

1 Golden Yellow Cake Mix (with pudding - Pillsbury)
1 Can Mandarin oranges with juice (sm can)
4 eggs
1 cup Wesson Oil

Combine and bake at 350° - about 30 min.

Icing:
1 lg Can crushed pineapple with juice
1 - lg. Instant Vanilla Pudding
1 - 12 oz Cool Whip

Mix pineapple with the Vanilla Pudding. Carefully fold in the Cool Whip

Oatmeal Cake

INGREDIENTS:
1/2 cups boiling water
1 cup rolled oats
1/2 cup butter
1 cup packed brown sugar
1 cup white sugar
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon salt
1/4 cup packed brown sugar
1/2 cup white sugar
1 cup flaked coconut
6 tablespoons butter, melted
1/4 teaspoon vanilla extract
1/4 cup cream

DIRECTIONS:
Preheat oven to 350 degrees. Grease a 9 x 13 pan.

1. In a small bowl, pour boiling water over oats. Mix well, and cool.
2. In a large bowl, combine butter or margarine, 1 cup brown sugar, 1 cup white sugar, eggs, flour, baking soda, spices, and salt. Add cooled oatmeal mixture, and stir to combine. Pour batter into pan.
3. Bake for 35 minutes.
4. While cake is baking, combine 1/2 cup white sugar, 1/4 cup brown sugar, coconut, melted butter or margarine, vanilla, and cream in a mixing bowl. Remove cake from oven, and turn on broiler. Drop mixture by small spoonfuls on top of cake. Spread evenly and carefully. Broil for 2 to 5 minutes, until topping is bubbling and lightly browned.