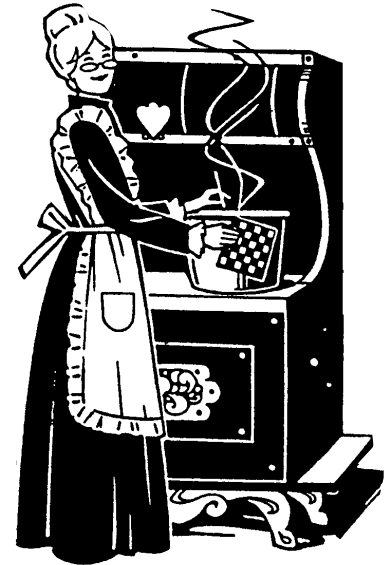


Here's what's cooking in our . . .

# Country Kitchen

For the past several years *Country Living* has included a "Country Kitchen" page in each issue, printed with recipes submitted to us by our readers. You are invited to share your favorite recipe – for a main dish, casserole, salad, vegetable, dessert or snack. If we feature it in our winner's box, we'll mail you \$5! Recipes should be clearly written or typed, with full instructions, and mailed to:

"Country Kitchen," c/o *Country Living*, P.O. Box 69, Covington, OH 45318



## BROCCOLI CASSEROLE

*Great for Family Get-Togethers!*

Cook 1 lb. frozen chopped broccoli in a saucepan until tender. In a separate bowl, mix 1 can cream of mushroom soup, 1 cup mayonnaise, and 2 eggs. Mix well. Add 16 oz. bag shredded cheddar cheese. Mix together. Pour broccoli into an 8x10 casserole dish. Pour cheese mixture over broccoli.

In a separate bowl, mix 2 Tbsps. margarine (melted) and 1 cup croutons. Sprinkle over the top of broccoli and sauce.

Bake in 400 degree oven for 30 minutes or until croutons are browned.

**6-8 Servings**

**SUBMITTED BY:**  
Carol Coffman

8333 Keister Rd., Middletown, Ohio 45042-1074

## CHOCOLATE LUSH

1 cup flour	2 Tbsps. melted shortening (cooking oil)
2 tps. baking powder	1/2 cup milk
3/4 cup sugar	1 tsp. vanilla
2 Tbsps. cocoa	1/2 cup chopped nuts (if desired)

Put all ingredients into a mixing bowl and mix until well blended. Pour into an 8"x8"x2" pan.

### **COMBINE:**

3/4 cup brown sugar	1-3/4 cups hot water
4 Tbsps. cocoa	1 tsp. vanilla

Mix, then pour this liquid slowly over the top of the batter (pour the liquid onto a tablespoon so it won't make a hole in the batter).

Bake in 350 degree oven for 45 minutes. DELICIOUS!

Double this recipe for a 9"x15" pan.

**SUBMITTED BY:**  
June Strawser

10486 W. Emerick Rd., Laura, Ohio 45337

## PEACHES & CREAM COFFEE CAKE



2/3 cup flour	1 egg
1 tsp. baking powder	1/2 cup milk
1/2 tsp. salt	3 Tbsps. melted butter
1 large can sliced peaches or 2-1/2 cups sweetened fresh peaches	

### **CREAM FILLING:**

8 oz. cream cheese	1/2 cup sugar
3 Tbsps. peach juice	

### **TOPPING:**

1 Tbsp. sugar & 1/2 tsp. cinnamon

Mix flour, baking powder, and salt. Add egg, milk, and butter. Beat. Pour into a well-greased 8 in. round pan. Drain peaches, reserving juice. Arrange peaches over batter. Cream together filling and spoon over peaches. Sprinkle sugar mixture on top. Bake for 30-35 minutes at 350 degrees.

**SUBMITTED BY:**  
Irene Wickey  
3410 S. U.S. Highway 27  
Berne, Indiana 46711-9769

## **Please Send Us Your Recipes!**

*Do you have a favorite recipe you'd like to share with our readers? Jot it down and send it to us at the address above. We would especially like recipes for main dishes or casseroles, but we also welcome salad, vegetable, dessert, and snack recipes. Be sure to include specific instructions for mixing ingredients, as well as oven temperature, baking time, etc. We're looking forward to hearing from you soon!*