

The TowerPinkster Family

Cookbook



Award-worthy food from 2016's best A|E firm to work for in the nation.

TowerPinkster
ARCHITECTS | ENGINEERS

Starters and Sides

— BREADS, DIPS, ETC. —

Baking Powder Biscuits

INGREDIENTS

2 c flour
2 tbs Crisco
2 tsp baking powder
1 tsp salt
1 c milk (very cold)

DIRECTIONS

Preheat oven to 425 degrees. Mix and sift dry ingredients twice. Work Crisco in with finger tips, gradually add milk, mixing with knife to form a soft dough. Toss on floured board; pat and roll to ½" thickness. Cut with biscuit cutter. Place on a greased baking sheet and bake for 12 to 15 minutes.

Cornbread

INGREDIENTS

2 eggs
¾ c canola oil
⅔ c flour
½ c yellow cornmeal
1 c white self-rising cornmeal
4 tsp baking powder
1 tsp baking soda
¼ c sugar
1 ½ tsp salt

DIRECTIONS

Preheat oven to 400 degrees. Grease a glass or cast iron pan and place it in the oven while it is preheating and let the pan heat for at least five minutes once the oven reaches 400 degrees.

Mix wet ingredients first. Add dry ingredients. Add chilies or jalapenos for an extra kick. Remove heated pan from the oven, pour batter quickly into the pan and return it to the oven for 20 minutes. Check bread periodically; outside edges should be a dark golden brown.

Cobb Dip

INGREDIENTS

1/4 c bacon; cooked and crumbled
1/2 c corn
1/2 c tomato
1 c romaine lettuce or spinach
1 package Hidden Valley Ranch Dip mix
1/4 c blue cheese crumbles
1.2 c shredded cheddar cheese
8 oz cream cheese
1 c sour cream

DIRECTIONS

Combine cream cheese, sour cream, and ranch mix until creamy. Spread into 9"-11" round pan. Top with lettuce, tomatoes, corn, bacon and cheeses. Serve with tortilla chips or pretzel thins.

Crock Pot Cheesy Dip

INGREDIENTS

1lb zesty hot ground pork sausage
1lb sage ground pork sausage
1 (32oz) package Velveeta cheese
1/4 c milk (for melting)
1/4 c taco seasoning mix
1 family-size bag corn chips

DIRECTIONS

Brown sausage over stove top, drain grease and set aside. Chop cheese into cubes and add to crock pot (set to high) with milk. Stir cheese occasionally until melted, add milk as needed (can also be melted over stove to save time). Add sausage to crock pot, stir into cheese until evenly mixed. Add taco seasoning, to taste. Turn crock pot to low. Enjoy with corn chips!

Disappearing Chicken Dip

INGREDIENTS

2 - 8oz cream cheese (softened)
1 c mayo
1 c sour cream
2 (4.5 oz) cans chopped green chillies
16 oz shredded sharp cheddar
2 cooked chicken breasts, shredded
Garlic salt, to taste

DIRECTIONS

Preheat oven to 350 degrees. Mix ingredients well, and in order. Place in a shallow baking dish. Bake at 350 degrees for 30 to 45 minutes or until nice and melted. Serve with tortilla chips or your favorite items to dip; chips, bread or veggies.

Fried Corn Cakes

INGREDIENTS

2 cans of corn, drained or 6 large ears of corn, kernels removed from cob
4-5 green onions, finely sliced
2 eggs, divided
2 tbs vegetable oil
1 tps Salt
½ tsp pepper
Pinch of garlic powder
¼ c flour
¼ c corn meal
2 tbs butter

DIRECTIONS

Process half of the corn kernels in a food processor or blender so that they're finely chopped, but not pureed. Add the processed corn, the other half of the corn kernels, green onions, 2 egg yolks, oil, salt, pepper, and garlic powder to a large mixing bowl and whisk to combine. Be sure to save your egg whites. Next add your flour and cornmeal and gently stir, just until combined. In a medium bowl, beat your egg whites until soft peaks form. Then gently fold into the corn cake mixture.

Heat a large skillet over medium-high heat with the butter. When skillet is hot and butter is melted, add corn cake batter. Add about ¼ cup of batter and only cook two corn cakes at a time so there is room to flip. Cook each corn fritter for about 2-3 minutes on one side, or until lightly browned. Flip the fritter over and continue cooking on the other side for an additional 1-2 minutes, or until lightly browned. Serve warm.

Pepperoni Pizza Puffs

INGREDIENTS

¾ c flour
¾ tsp baking powder
1 tbs italian seasoning
Pinch of salt (optional)
Pinch of red pepper flakes (optional)
¾ c whole milk
1 egg, lightly beaten
1 c shredded mozzarella cheese
¼ c grated parmesan cheese
1 c cubed pepperoni
½ c pizza sauce

DIRECTIONS

Preheat the oven to 375 degrees. Grease a 24-cup mini-muffin pan. In a large bowl, whisk together the flour, baking powder, Italian seasoning, salt and red pepper flakes (if using); whisk in the milk and egg. Stir in the mozzarella, parmesan and pepperoni; let stand for 10 minutes. Stir the batter and divide among the mini-muffin cups. Bake until puffed and golden, 20 to 25 minutes. Meanwhile, microwave the pizza sauce until warmed through. Serve the puffs with the pizza sauce for dipping.

Wontons

INGREDIENTS

3 packs of Johnsonville Sausage Patties
1½ pints of sour cream
3 c cheddar cheese
1 - 2 packages of wonton wrappers

DIRECTIONS

Preheat oven to 300 degrees. Fry sausage. Chop up sausage finely (easiest way is to use a blender). Add sour cream and cheese to taste. Place wonton wrappers in mini muffin trays. Place mix in wonton Wrappers, and leave the wrapper open at the top. Bake at 300 degrees for about five minutes, or until wonton is golden brown.

Soups

SOUPS AND CHILI

Cincinnati Chili

INGREDIENTS

1 tbs vegetable oil	1 bay leaf
½ c chopped onion	½ (1 oz) square unsweetened chocolate
2 lbs ground beef	2 (10.5 oz) cans beef broth
¼ c chili powder	1 (15 oz) can tomato sauce
1 tsp ground cinnamon	2 tbs cider vinegar
1 tsp ground cumin	¼ tsp ground cayenne pepper
¼ tsp ground allspice	¼ C shredded cheddar cheese
¼ tsp ground cloves	

DIRECTIONS

Combine all ingredients in crock-pot and cook for 4-6 hours on medium heat. Serve over spaghetti with cheddar cheese and chopped onions. Add beans if desired.

Creamy Avocado Cucumber Soup

INGREDIENTS

3 large cucumbers - peeled, seeded, and coarsely chopped

1 large avocado, peeled and pitted

2 tbs olive oil

2 limes, juiced

1 large clove garlic

salt and ground black pepper to taste

1 large avocado - peeled, pitted, and coarsely chopped

1 pint cherry tomatoes, halved

DIRECTIONS

Place cucumbers, 1 avocado (peeled and pitted), olive oil, lime juice, garlic, salt, and black pepper in a food processor. Puree until smooth. Transfer to a serving bowl. Stir chopped avocado and tomatoes into soup. Serve at room temperature or chilled.

Rina's Award Winning Chili

INGREDIENTS

¼ c vegetable oil
½ tsp cumin seed
1 large bay leaf
1 tsp powdered cumin
1 tsp (or to taste) red pepper powder / flakes
4-6 chopped garlic cloves
1" piece of ginger, finely chopped
1 lb pork sausage (you can substitute hamburger, or a mix of beef and pork)
1 tsp garam masala

1 large red onion, finely chopped
2 large green chillies to taste
2 large tomatoes, chopped
1 c frozen green peas
2 tsp dried fenugreek leaves (kasuri methi) - optional
salt and black pepper to taste
1 tsp apple cider vinegar
Chopped onion, cilantro, bell peppers, tomatoes to garnish

DIRECTIONS

Heat up the vegetable oil. Add cumin and bay leaf. When the cumin starts to turn brown add in the powdered cumin and red pepper, followed by the ginger and garlic.

Mix, then add the meat. Continue to sauté until meat is brown, and then add the garam masala and black pepper. Sauté 3-5 minutes, scraping off the bits from the pan as you go. Add in the onions and chillies, sauté 7-10 minutes. Add in half of the chopped tomato, sauté another 7-10 minutes.

Transfer to crock-pot with enough liquid to cover, and the rest of the chopped tomatoes. Cook on high for two hours, add salt and pepper to taste. Add dried fenugreek and frozen peas, and cook another hour. Before serving add in the apple cider vinegar. Garnish. Serve hot as a chili, or over rice, or with naan.

White Chicken Chili

INGREDIENTS

4 boneless chicken breasts
1 medium onion
1 48oz can of great northern beans (do not drain)
16oz hot salsa
2 c shredded mountain jack cheese
2-3 thick slices of pepperjack cheese from brick
14oz can creamed corn
2 c chicken broth
2 tsp cumin

DIRECTIONS

Saute, grill, or bake chicken. If saute, then include onion. Let cool and cube. Combine all ingredients, except cheeses, and cook on medium-low on the stove top for 2-3 hours or in the crock pot for 6-8 hours. Add cheese about one hour before serving and turn heat down as it tends to burn if left unattended. If too thick, add water. Serve with sour cream, tortilla chips, and chopped tomatoes.

Yvonne's Award Winning Chili

INGREDIENTS

2 lbs of ground beef	2 - 16 oz cans of hot brook chili beans
1 small onion	
3 stalks of celery chopped	1 - 46 oz tomato juice
1 red pepper chopped	1 tsp of salt
1/2 green pepper chopped	1 tbs of sugar
1/2 - 1 small can of chopped green chilies	3 tsp of chili powder
	Hot sauce if desired

DIRECTIONS

Combine ground beef, onion, and celery in skillet. While cooking, add remaining ingredients to crock-pot. Drain excess fat from skillet once burger mixture is fully cooked and add to crock-pot. Stir ingredients together, and allow to cook on low for at least 3-4 hours.

Zucchini Soup

INGREDIENTS

3½ c diced zucchini
½ c chopped celery
1 c diced carrots
½ c diced onion
½ c margarine
1 tbs all-purpose flour
1¾ c milk
1 (10.75 ounce) can condensed cream of mushroom soup
1¼ c water
2 cubes chicken bouillon
½ c dry white wine (optional)
½ c sour cream

DIRECTIONS

In a large stock pot saute zucchini, celery, carrots and onion in margarine, until done (approximately 20 minutes). In a small mixing bowl combine flour and milk. Mix until smooth and then add to stock pot. Cook soup until thickened and then puree in a blender or food processor until smooth and creamy. Pour pureed soup back into stock pot and add cream of mushroom soup, water, bouillon cubes and sour cream. If desired also add white wine. Simmer until heated through and then serve.

Main Dishes

— BREAKFASTS AND DINNERS —

Hash Brown Quiche

INGREDIENTS

3 c refrigerated hash brown potatoes
2 tbs butter melted
1 c diced ham
1 c shredded sharp cheddar cheese
1 c shredded monterey jack cheese
4 drops hot pepper sauce
2 eggs
½ c milk
¼ tsp seasoned salt

DIRECTIONS

Preheat oven to 425 degrees. Press hash browns onto bottom and up the sides of a 9" round pie plate to form a crust. Drizzle melted butter over crust and bake for 20-25 minutes, until lightly browned. Remove from oven. Reduce oven temperature to 350 degrees. Toss the ham, cheeses and hot pepper sauce. Place on top of hash brown crust. Beat eggs, milk, and seasoned salt together, and pour over ham and cheeses. Bake uncovered for 25-30 minutes or until knife inserted near center comes out clean. Let stand for 10 minutes before serving.

Holiday French Toast

INGREDIENTS

1 country-style loaf of bread
3 c egg-nog
6 egg

DIRECTIONS

Evening Before

Combine eggs and eggnog whisking thoroughly. Dip bread slices in mixture and place in a greased 9x11 pan. You may need to slice the bread to fit. Layer three deep. Pour any remaining mixture over the bread. Cover with foil sprayed with vegetable spray to prevent sticking, and refrigerate overnight.

Next Morning

Leave pan out for about an hour before baking so it can come to room temperature. Preheat oven to 350. Bake covered with tin foil for 45 minutes; bake additional 15 minutes uncovered. Serves eight.

Note: If you need to increase the recipe (1½ recipe) to cover all the bread, then increase the covered baking time by at least ten minutes. Then bake uncovered until lightly browned.

Bacon and Brussel Sprout Hash

INGREDIENTS

4 strips bacon, cut into 1 inch pieces
1 small onion, diced
1 small sweet potato, cut into 1/2 inch pieces
1 clove garlic, chopped
1 lb brussels sprouts, trimmed and sliced
salt and pepper to taste
4 eggs

DIRECTIONS

Cook the bacon in a pan over medium heat and set aside.
Add the onion and sweet potato to the pan and saute until tender, about 5-7 minutes. Add the garlic and saute until fragrant, about a minute. Add the brussels sprouts, saute until tender, about five minutes. Let sit until the bottoms start to caramelize, about five minutes, mix everything up, let sit for five minutes and mix it all up.
Season with salt and pepper to taste.
Create four small wells in the hash, add the eggs and cook until done.

Baked Lasagna

INGREDIENTS

1 lb pork sausage	2 2 oz cartons (3 cups) large curd cream cottage cheese
1 clove garlic, minced	½ c parmesan cheese
1 tbs parsley flakes	2 beaten eggs
1 tbs basil	2 tsp salt
1 1-lb can (2 cups) tomatoes	½ tsp pepper
2 6-oz cans (1-1/3 cups) tomato paste	2 tbs parsley flakes
1 10-oz package wide or lasagna noodles	1 lb thin-sliced mozzarella
	½ lb american cheese

DIRECTIONS

Brown meat slowly. Drain fat. Add next five ingredients to meat. Simmer for 45 minutes to one hour until thick, stirring occasionally.
Cook noodles in boiling water till tender; drain; rinse in cold water.
Combine cottage cheese with next five ingredients.
Place half of the noodles in 13 x 9-inch backing dish; spread half of the cottage cheese mixture over noodles; place half the mozzarella and American cheese over the cottage cheese; and half the meat mixture over the cheese. Repeat.
Bake at 375 degrees for 30 minutes. Let stand 10 to 15 minutes.

Chili Cheese Dog Bake

INGREDIENTS

1 large yellow onion, diced
2 lbs ground beef
1 tsp salt
1 tsp pepper
2 c tomato sauce
2 c ketchup
3 ½ tbs chili powder
1 ½ tbs brown sugar
8 hot dogs
1 can crescent rolls
4 tbs butter, melted
½ tsp garlic powder
2 tbs fresh parsley, chopped
1 c shredded cheddar cheese

DIRECTIONS

Preheat oven to 350 degrees. In a bowl combine tomato sauce, ketchup, brown sugar and chili powder. Set aside. In a deep skillet, cook onion until it begins to soften. Add ground beef, salt and pepper. Crumble the beef with the onions, cooking thoroughly. Drain ground beef and onion mixture. Return to skillet. Add tomato sauce mixture. Stir, bring to a boil, reduce heat and simmer for 10 minutes. Chop hot dogs and put them in 9 x 13 baking dish. Add ground beef mixture to baking dish and mix in with hot dogs. Cut crescent roll tube into 1/2 inch disks. Cut disks into 6 pieces. Place in mixing bowl. Add garlic powder to melted butter. Pour over cut crescent roll dough. Add chopped parsley and cheese to dough pieces. Mix until all pieces are evenly coated. Evenly place dough mixture over chili dog mixture. Bake 15 - 20 minutes, until crescent rolls are golden brown and baked through.

Crockpot Killer Shredded Beef

INGREDIENTS

2 lb english roast
4 tbs butter
1 packet gravy mix of your choice (brown gravy and onion gravy are both great)
Worcestershire sauce

DIRECTIONS

Place roast in crock pot, leave fat on roast. Cover top of roast generously with Worcestershire sauce and gravy mix. Slice butter into 1/2 tablespoon pieces and place all over the top of the roast. Place lid on crock pot. Let cook on low for 4 - 6 hours, do not remove lid while cooking. Shred using two forks. Pull the fat off before shredding.

Crispy Cheddar Chicken

INGREDIENTS

Chicken

- 4 large chicken breasts
- 2 sleeves of Ritz crackers
- ¼ tsp salt
- ⅛ tsp pepper
- ½ c milk
- 3 c cheddar cheese, grated
- 1 tsp dried parsley

Sauce

- 1 14 oz can cream of chicken soup
- 2 tbs sour cream
- 2 tbs butter

DIRECTIONS

Preheat oven to 400 degrees. Slice each chicken breast into 3 large chunks. In a small food processor grind up the Ritz crackers. Pour the milk, cheese and cracker crumbs into 3 separate small pans. Toss the ¼ t salt and 1/8 t pepper into the cracker crumbs and stir the mixture around to combine. Dip each piece of chicken into the milk, then cheese, and finally the cracker crumbs.

Spray a 9x13 pan with cooking spray and lay the chicken inside the pan. Sprinkle dried parsley over the chicken. Cover the pan with tin foil and bake at 400 degrees for 35 minutes. Remove the tin foil, bake for an additional 10 minutes, or until the edges of the chicken are golden brown and crispy.

In a medium sized sauce pan combine the cream of chicken soup, sour cream and butter with a whisk. Stir it over medium high heat until the sauce is nice and hot. Serve over the chicken.

Parmesan Chicken

INGREDIENTS

- ½ c croutons
- 5 chicken breasts
- ¼ tsp garlic salt
- 1 tsp parsley
- ⅓ c parmesan cheese
- 1 egg (white only)

DIRECTIONS

Preheat oven to 450 degrees. Mix dry ingredients, dip chicken breasts in egg white then into dry mix. Place in a pan and cook for 15 minutes.

Tandoori Chicken

INGREDIENTS

4 chicken leg quarters	2 finely chopped green chili peppers
1 c greek yogurt	2 tsp tandoori seasoning
1 tsp lemon/lime juice	1 tbs melted ghee (substitute - melted butter will work in a pinch)
salt and black pepper to taste	1 tbs kasuri methi (dried fenugreek - optional)
½ grated red onion	
1 tsp garlic paste	
1 tsp ginger paste	

DIRECTIONS

Remove skin from the chicken. Wash, pat dry. Cut three slashes in the thigh and drumsticks. Mix the ingredients for the marinade, add to the chicken. Mix well, and leave covered (or in a Ziplock bag) in the refrigerator for at least an hour, preferably overnight.

Turn on grill to medium heat. Though charcoal gives a better flavor, an extremely hot grill pan would also work. Grill, turning as required, till done. Garnish with chopped cilantro, green chilies, and sliced red onion. Serve with hot naan.

Tortilla Roll Ups

INGREDIENTS

1/3 cup canola oil + 2 grated garlic cloves
8-10 flour tortillas
2 tsp dried cilantro
2 tsp chili powder
Avocado-Lime Dip
1 ripe avocado, peeled and mashed
6 ounces plain greek yogurt
Juice and zest of one lime
1 tsp dried cilantro
2-3 drops Tabasco

Filling

6 ounces non-fat Greek yogurt
12 oz cooked chicken, shredded
1 cup colby jack cheese
½ cup corn kernels
1 small jalapeno or serrano pepper, seeded and chopped
1-2 green onions, sliced
2 garlic cloves, minced
1/3 cup salsa
1 tsp cumin
Juice of half a lime

DIRECTIONS

Preheat oven to 400 degrees. Add the filling ingredients to a large mixing bowl. Stir until evenly mixed. Heat the canola oil and two grated garlic cloves in a small saucepan over medium heat. When the oil is hot, turn off the heat and let the garlic infuse into the oil for 5-10 minutes.

Assemble the tortillas by adding about 2 tbs. of the filling along the lower third of the flour tortillas, and top with extra shredded cheese. Roll up and place seam side down on a large rimmed baking sheet lined with parchment paper.

Brush each tortilla roll-up with the garlic oil and sprinkle with the salt, dried cilantro, and chile powder. Bake for 8-10 minutes, flipping over halfway through cooking so both sides brown and crisp nicely. Mix avocado-lime dipping sauce. Serve on a platter with guacamole, salsa, and/or sour cream on the side for dipping.

Turkey Tetrazzine

INGREDIENTS

¼ c butter
¼ c flour
1 tsp salt
½ tsp pepper
1 c chicken stock
2 c whole milk
1 c milk or half and half
⅓ c parmesan cheese
8 oz thin spaghetti (cooked and drained)
2 c cooked turkey (or chicken)
3 oz jar mushrooms sauted

DIRECTIONS

Preheat oven to 375 degrees. Melt butter, add flour, and salt and pepper. Bring to a boil and cook for one minute. Add chicken stock and milk. Cook until thick and smooth (never really gets thick). Add cheese, spaghetti, turkey and mushrooms to sauce. Place in 9x13 pan and top with another 1/3 cup of parmesan cheese. Bake at 375 degrees for 20 – 25 minutes. Let sit for five minutes and serve.

Unstuffed Taco Shells

INGREDIENTS

1 lb ground beef
1/2 box of small shell noodles
2 packets of taco seasoning
4oz cream cheese
1/2 jar salsa
1-2 cups of shredded taco cheese
(depending on how much you like cheese)
Tortilla chips

DIRECTIONS

Preheat oven to 400 degrees. Brown meat and add the taco seasoning as directed. Cook the shells and drain the water. Combine shells and meat in a large casserole dish. Add cubed cream cheese and stir until melted. Stir in shredded cheese and the salsa. Cover casserole dish and cook at 400 degrees for 35 minutes. Scoop with tortilla chips.

Desserts

———— CAKES, COOKIES, ETC. ————

Chocolate Zucchini Bread

INGREDIENTS

2 ½ c flour	2 c sugar
½ c cocoa	3 eggs
2 ½ tsp baking powder	2 tsp vanilla
1 ½ tsp baking soda	2 c grated zucchini
½ tsp salt	½ c milk
1 tsp cinnamon	1 6 oz package chocolate chips
¾ c margarine	

DIRECTIONS

Preheat oven to 325 degrees. Mix together the first five ingredients. Add remaining ingredients and pour into 2 bread pans (greased and floured). Bake for 55 minutes.

Chocolate Velvet Cheesecake

INGREDIENTS

Crust

8 oz. chocolate cookie crumbs
(chocolate animal crackers,
ground fine in a food processor)

Pinch of cinnamon

¼ c melted unsalted butter

Mix above ingredients and press
into a 10 in. spring form pan.
refrigerate 30 minutes

Filling

12 oz semisweet chocolate

1 tbs unsalted butter

5 - 8 oz packages of light
cream cheese, room temp

1½ c heavy whipping cream

1 tbs vanilla

1 c sugar

4 large eggs, slightly beaten

2 tbs cocoa powder

1 pint unsweetened
whipping cream for topping

Shaved dark chocolate for
topping

DIRECTIONS

Preheat oven to 350 degrees. Melt chocolate and butter in glass bowl in microwave at half power. Mix softened cream cheese in mixer until smooth, then gradually add melted chocolate, then cream and vanilla. Slowly add sugar, eggs and cocoa until well blended and smooth. Pour into spring form pan and bake at 350 degrees for 30 minutes, then reduce the oven to 325 degrees and bake for an additional 30 minutes. Turn off oven and let sit inside for additional 30 minutes with the oven door open. Cool, refrigerate overnight, and beat whipping cream to top. Sprinkle on the chocolate shavings just prior to serving.

Holiday Wreaths

INGREDIENTS

4 c mini marshmallows
4 c corn flakes
½ tsp vanilla extract
½ tsp almond extract
½ c butter
Green food coloring
Cinnamon red hots

DIRECTIONS

On the stove melt butter and marshmallows (preferably in a double boiler). Add extract and food coloring and mix in cereal. Move mixture to wax paper to shape the wreaths, and decorate with red hots. Let cool, and enjoy.

Lemon Blueberry Coffee Cake

INGREDIENTS

2 c all purpose flour	<u>Crumb Topping</u>
1½ tsp baking powder	½ c sugar
½ tsp salt	¼ c all-purpose flour
½ c (1 stick) unsalted butter, softened	3 tbs butter, melted
1 c sugar	<u>Icing</u>
2 large eggs	1 c powdered sugar
2 tsp vanilla extract	1 - 2 tbs lemon juice
½ c whole milk	
1 tbs lemon zest	
2 c blueberries, fresh or frozen	

DIRECTIONS

Preheat oven to 350 degrees. Spray a 9-inch spring form pan with non-stick cooking spray. Prepare crumb topping and set aside.

In a small bowl, whisk together flour, baking powder and salt and set aside. In a large bowl, beat butter and sugar until light and fluffy. Add eggs, vanilla and milk. Mix in lemon zest. Add flour mixture and mix just until combined. Stir in blueberries. Spread batter evenly into prepared pan. Sprinkle with crumb topping. Bake at 350° for 45 minutes or until a toothpick inserted into the center comes out clean.

Cool 10 minutes, then run a knife around the edge and remove ring. Drizzle icing on cake. Cool completely before serving.

Crumb Topping

In a small bowl, combine sugar, flour, and butter. Mix until mixture is crumbly.

Icing

Whisk together powdered sugar and lemon juice to create a thin glaze.

Meghan's Family Cheesecake

INGREDIENTS

Crust

- ½ c softened butter
- 1 ½ c of graham cracker crumbs
- ½ c brown sugar
- 1 tsp of cinnamon

Filling

- 2, 8 oz package of cream cheese, softened
- 2 eggs, beaten
- ½ c sugar

Topping

- 2 c sour cream
- 3 tbs sugar

DIRECTIONS

Spray the bottom of a spring form pan with non-stick cooking spray. Combine dry crust ingredients and mix with butter until mixture forms a large crumbly texture. Press into the bottom of a spring form pan.

Preheat oven to 350 degrees. Whip softened cream cheese. Add beaten eggs, one at a time. Add ½ C sugar and mix well. Pour over crust. Bake at 350 degrees for 25-30 minutes.

For topping, mix 3 tbs sugar and sour cream. Remove cheesecake from oven and immediately pour on the topping. Bake for another five minutes. Allow to cool completely, and store in the refrigerator.

No Bake Pumpkin Pie

INGREDIENTS

- ½ c milk
- 6 oz pkg. vanilla flavor instant pudding
- 1 tsp. pumpkin pie spice
- 1 c pure pumpkin
- 2 ½ c cool whip
- 1 graham cracker pie crust

DIRECTIONS

Combine and mix instant pudding, milk and spice for 1-2 minutes. Add pumpkin and cool whip. Pour into pie crust. Refrigerate and serve.

Peach Cake

INGREDIENTS

2 c sifted flour
3 tbs sugar
1 tbs baking powder
1/2 tsp salt
1/4 c shortening
1 egg beaten
1 c milk
4 fresh, ripe peaches, peeled
and cut in half
2 tbs sugar
1/2 tsp cinnamon

DIRECTIONS

Sift together the first four ingredients. Cut in the shortening until it resembles cornmeal. Whisk the milk and egg together, add and mix until blended. Pour batter into a well greased (bottom only) 11"x7"x1 1/2" pan. Cover with peach halves with cut side up and sprinkle with a mixture of 2 tbs sugar and 1/2 tsp cinnamon. Bake at 350 degrees for 35 minutes.

Swan's Chocolate Chip Cookies

INGREDIENTS

4 1/2 c all-purpose flour
2 tsp baking soda
2 tsp salt
2 c butter flavor Crisco
3 c light brown sugar
4 large eggs
1 pkg chocolate chips
1/2 c chopped pecans
1/2 c pecan pieces (Diamond makes
small packages of these)

DIRECTIONS

Preheat oven to 350 degrees. Cream together shortening, brown sugar, eggs, and vanilla. Slowly mix in flour and baking soda. Stir in chips and nuts. Drop teaspoon-fulls onto a greased pan or parchment paper covered cookie sheet. Bake for 12 to 14 minutes. Cool on cookie sheet for five minutes and transfer to cooling rack.

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