



## Recipe Winners at the August 2017 President's Coffee



### Non-Sweet Category

#### **Homemade Marinara with Spaghetti ~ Jo Helm**

1 lb. spaghetti, cooked

Marinara Sauce:

½ c. dried onions

3 lbs. tomatoes, Roma preferred

2-3 T. Italian Blend Spices pinch of dried rosemary, crushed 2 T. dried parsley 1 T. dried dill

2 T. Splenda

1 T. apple cider vinegar

1 c. grated parmesan cheese

Remove seeds from tomatoes, do not peel. Put everything in blender, run until smooth. Simmer until thick. Add spaghetti. Enjoy!

### Sweet Category

#### **Sopapilla Cheesecake ~ Linda Fulbruge**

2 cans Pillsbury Crescent Rolls

2 8 oz. packages cream cheese, at room temperature

1 ½ c. sugar, divided

1 t vanilla Linda substitutes almond extract

1 t cinnamon

1 stick butter (1/2 C) – not margarine

Preheat oven to 350 degrees

Spray a 9 x 13 pan with cooking spray. Unroll and press 1 can of crescent rolls into the bottom of your baking dish; press the seams together. In a separate bowl blend the cream cheese, 1 c. of the sugar and the vanilla (or almond extract). Spread over the top of the dough. Unroll the second can of crescent rolls and place on top of the cream cheese layer, pressing the seams together. Melt butter and pour over the top layer. Mix the remaining ½ c. of sugar and the cinnamon together. Sprinkle over the butter. Dough should be generously covered, so feel free to add more if you think it is a little light.

Bake at 350 degrees for 30 minutes, until bubbly and slightly brown. Cool, slice and enjoy. Refrigerate leftovers, if any. Enjoy!