

This year our Shop Hop theme was Hawaii. We served coconut macaroons and a Pina Colada slush. We had many requests for the slush recipe and did have copies available. For those who did not get the recipe, here it is:

Frozen Pina Colada

8 cups water
2 cups sugar
2 liters Sprite or Lemon Lime Soda

2 cups pineapple juice
1 can frozen pina colada mix

In a large pan dissolve the sugar in the water. Add the pina colada mix and pineapple juice and mix. Carefully pour into gallon freezer ziplok bags and freeze. You will need to gallon bags per recipe. When ready to serve, thaw at room temperature until slushy. Place in a punch bowl and add the Sprite or lemon lime soda.

Of course, Corn Wagon needs to offer you a corn recipe. This recipe comes from a wonderful restaurant in Pasadena, California called Beckhams. Any one who has been there will always tell you to be sure and order the Cream Corn. The restaurant is kind enough to give out their recipe. We are sure this will become a family favorite.

Beckham's Cream Corn

2 – 20 oz. Packages of frozen corn (try using Harward Corn -- 8 cups of corn)
1 pint half and half
1 teaspoon salt
2 Tablespoons sugar
pinch white or cayenne pepper
2 Tablespoons melted butter
2 Tablespoons flour
Parmesan Cheese

Combine the corn, half and half, salt, sugar and pepper in a saucepan and bring to a boil. Reduce heat and simmer for 5 minutes. Blend the melted butter and flour together and add to the corn. Mix well and remove from heat. Pour into casserole dish and sprinkle with Parmesan cheese. Put under broiler until brown.

Note: to cut calories you can substitute milk for the half and half and increase the flour a little.

What is Fall without apples. Try this delicious Apple Knobble cake recipe.

Apple Knobble Cake

3 Tblespoons butter—softened
1 cup sugar
1 egg
3 cup chopped apples (like Granny Smith)
1 teaspoon vanilla
1 teaspoon soda

1 cup. flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{2}$ teaspoon nutmeg
 $\frac{1}{2}$ cup chopped nuts

Cream butter & sugar, add egg & vanilla; beat well. Mix in apples. Sift together flour, soda, salt & spices. Blend into batter. Stir in nuts. Pour into ungreased 8 or 9 inch square pan and bake at 350 degrees 40-45 minutes or until done. Serve with whipped cream and/or lemon sauce. (Recipe may be doubled and put in a 9 x 13 pan).

Lemon Sauce

1 c. water
 $\frac{1}{2}$ c. sugar
juice & rind of 1 lemon

1 Tbls. butter
1 Tbls. cornstarch
a few grains of salt

Bring the water to a boil. Mix the cornstarch with the sugar, add to the boiling water and stir until smooth. Let boil gently for a couple of minutes. Remove from heat and add the butter, the lemon juice. Serve warm over the cake.