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lic, minced, 1/2 t. dry mustard; 1/2 t. paprika; 1/2 t. ground cumin; & 1/2–1 t. bottled hot pepper sauce. Bring to boiling; reduce heat. Boil gently, uncovered, about 30 min. or until mixture is reduced to 1 c. Add 2 seeded & chopped tomatoes (1 1/2 c) & half of a 6 oz. can (1/3 c) tomato paste; stir to combine. Return to boiling; reduce heat. Boil gently, uncovered, about 10 min. more or until slightly thickened, stirring occasionally. Use immediately or cool; cover & store in the refrigerator up to 1 week.

Apricot & Apple Jelly Stack Cake

3 c. all-purpose flour
 1 1/2 t. ground cinnamon
 1 1/2 t. ground ginger
 1 t. baking powder
 1 t. baking soda
 1 c. butter, softened
 1/2 c. packed brown sugar
 2 eggs
 1 c. mild-flavored molasses
 2/3 c. water
 1 (18 oz) jar apple jelly or apricot preserves (about 1 1/2 c)
 1/4 t. crushed red pepper (opt)
 3 (15 oz) can apricot halves, drained, or 1 (16 oz) pkg. frozen peach slices, thawed, drained, & cut into 1/4-in. slices
 1/4 c. pine nuts, toasted
 Sweetened whipped cream (opt)
 Preheat oven to 350°F. Grease & flour three 9x1 1/2-in. round baking pans; set aside. In a bowl combine flour, cinnamon, ginger, baking powder, & baking soda; set a side. In a large mixing bowl beat butter with an electric mixer on medium speed for 30 sec. Add brown sugar; beat until fluffy. Add eggs & molasses; beat 1 min. (mixture will appear curdled). Add flour mixture & water alternately to egg mixture, beating on low speed after each addition. Divide batter among the prepared pans (about 2 c. each). Bake about 18 min. or until a wooden toothpick inserted near center comes out clean. Cool for 10 min. in pans on wire racks. Remove cakes from pans. Cool completely on racks. While cakes cool, in a small saucepan combine jelly &, if desired, crushed red pepper. Heat over medium-low heat until jelly is just melted & spreadable, stirring frequently. Set aside. Place 1 layer on serving platter.

Mop Sauce Pizza

1 recipe Mop Sauce
 1 (2–2 1/4 lb) purchased whole roasted chicken
 1 (12-in) Italian bread shell (such as Boboli) or prebaked pizza crust
 4 oz. smoked provolone chesses, shredded (1 c)
 1/4 c. chopped green sweet pepper
 4 slices pepper bacon or regular bacon, cooked, drained, and chopped
 Prepare Mop Sauce, meanwhile, remove skin from chicken & discard. Remove meat from bones; discard bones. Use 2 forks to pull chicken into small pieces (you should have about 3–4 c). Set meat aside. Preheat oven to 450°F. Place bread shell on a large greased baking sheet. Bake for 5 min. Remove from oven. Spread Mop Sauce over bread shell to within 1/2–1-in. of the edge. Sprinkle with 2 c. of the chicken (save remaining chicken for another use), cheese, & sweet pepper. Sprinkle with bacon. Bake for 10–12 min. more or until cheese is just melted & bubbly. Cut into wedges. Serve immediately. Makes 6 servings.
MOP SAUCE: In a small saucepan stir together 1 c. apple juice; 1 c. cider vinegar; 1 t. packed brown sugar, 1 clove gar-

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Top with 1/3 of the apricot halves, cut side down. Spoon on 1/3 of the apple jelly mixture (about 1/2 c). Repeat with remaining cake layers, apricots, & jelly mixture, finishing with jelly mixture. Sprinkle top layer with toasted pine nuts. Chill cake 4 hrs. before serving. If desired, serve with whipped cream. Makes 8–10 servings.

Drop Doughnuts

1/2 c. mashed potatoes (mashed w/milk & butter)
 1/4 c. sugar
 1 eggs, lightly beaten
 1/2 c. sour cream
 1/2 t. Spice Islands® pure vanilla extract
 1 1/2 c. all-purpose flour
 1/2 t. baking soda
 1/4 t. baking powder
 Oil for deep-fat frying
 Additional sugar optional. In a large bowl, combine the potatoes, sugar, egg, sour cream and vanilla. Combine dry ingredients; stir in potato mixture. Heat oil in an electric skillet or deep-fat fryer to 375°F. Drop teaspoonfuls of batter, a few at a time, into hot oil. Fry until golden brown on both sides. Drain on paper towels; roll in sugar while warm. Makes 3–3 1/2 dozen.

Chocolate Chip Cookies

1 c. brown sugar, packed
 1/2 c. sugar

1/2 c. butter
 2 t. vanilla
 3 eggs
 2 1/4 c. flour
 1 c. milk
 1 t. baking soda
 3 T. cocoa powder
 4 oz. semi-sweet chocolate chips
 1 1/2 c. raisins
 1/2 c. walnuts
 Preheat oven to 375°F. Combine sugars & butter; mix thoroughly. Add vanilla & eggs; beat well. In separate bowl, combine flour, milk, baking soda, & cocoa powder; add to wet ingredients. Stir in chocolate chips, raisins, & nuts. Drop by heaping teaspoons onto lightly oiled cookie sheets. Bake 10 to 12 min. Remove from sheets immediately & cool on racks. Makes 60 cookies.

Burrito Casserole

Meat mixture:
 1 1/2–2 lb. hamburger, fry and crumble
 1 med. onion, chopped
 Add and then simmer:
 1 envelope Taco Seasoning
 1 can bean dip
 1 jar taco sauce (mild)
 Roll mixture up in large flour tortillas (10 large.) Cover with cheese sauce and bake until hot and bubbly. (Glass baking dish works best.)

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Romans 10:9 says...that if you confess with your mouth the Lord Jesus and believe in your heart that God has raised Him from the dead you will be saved.

Romans 10:13 says...For "whosoever calls upon the name of the Lord shall be saved."