NEW CONVENANT TEMPLE CUTURAL COMMUNITY CENTER

**RECIPE GUIDELINES**

* List the ingredients in the order they are used in the recipe.
* Give sizes of cans or packages in ounces.
* Use standard measurements; do not abbreviate.
* Spell out all words in ingredients and instructions.
* If the recipe is in two or three parts, list all the ingredients for the first part, then ingredients for the second (and third) part, and so on. List the instructions for the first part, then the second (and third), etc.

Instructions

* List all steps and procedures necessary.
* Include pan sizes, pan preparation, cooking or baking temperatures/times, and yield.
* Give hints or notes on preparing a recipe.

Here’s an example of a correctly written recipe:

Sour cream coffee cake

1 cup butter or margarine, softened ¼ teaspoon salt

2 cups sugar 1 teaspoon vanilla extract

3 eggs ¾ cup chopped nuts

1 (8 ounce) carton sour cream 2 tablespoons sugar

2 cups all-purpose flour, sifted 1 teaspoon ground cinnamon

2 teaspoons baking powder

In a large mixing bowl, cream butter and 2 cups sugar until light. Add eggs, one at a time, beating well after each addition. Add sour cream; mix well. Stir flour, baking powder, salt and vanilla into batter; set aside. Combine nuts, 2 tablespoons sugar and cinnamon; set aside. Pour half of batter into a greased and floured 10-inch fluted tube pan; sprinkle with half of nut mixture. Repeat with remaining batter and nut mixture. Bake at 350 degrees for 55 to 60 minutes or until done. Let cool slightly in pan; remove from pan and cool completely.

Yield: 12 to 16 servings.

**ATTENTION**: Please do not submit recipes from copyrighted websites.