

CHICKEN ENCHILADA CASSEROLE – Matt Pride

10 ounce Swanson's white chicken
1 small chopped onion
1 can chopped green chilies
2 cans cream of chicken soup
1 can evaporated milk
Tortillas
Grated Cheese

Combine first 5 ingredients, grease a 10" x 14" pan, layer with tortillas, then ingredients and then cheese until all is used. Bake 45 minutes at 350°.

Taco Salad – Annette Smith

1 – 16 oz. Thousand Island Dressing

1 – 8 oz. Taco Sauce

1 can Chopped Black Olives

Chopped Onion to taste

2 Chopped Tomatoes

1 pkg. Grated Cheddar Cheese

Mix together. Just before you serve, add 1 head lettuce, and crushed Doritos.
Mix well and serve.

STRIPED DELIGHT – Brenda Sisco

Crust:

1 cup flour
½ cup light margarine
1 cup nuts
2 tsp. Splenda

Cut margarine into flour and add nuts and Splenda. Press in bottom of 10" x 14" pan and bake for 15 minutes at 350°. Let Cool completely.

1st Layer:

8 tsp. Splenda
1 - 8 ounce tub sugar free cool whip
1 - 8 ounce pkg. fat free cream cheese
½ cup milk

Mix well and spread on crust.

2nd Layer:

2 – 1 ounce pkgs. Sugar free fat free chocolate pudding mix

Mix according to package directions. Spread on 1st layer.

3rd Layer:

1 - 8 ounce tub sugar free cool whip
1 - 8 ounce pkg. sugar free fat free white chocolate pudding mix
1 cup milk

Mix well and spread on 2nd layer.

Refrigerate until set and enjoy.

CHEESE BALL – Douglas Smith

- 2 – 8 ounce Cream Cheese
- 1 Tbsp. each green pepper, onion and pimento
- ½ tsp garlic salt
- ¼ tsp celery salt
- ¼ tsp. onion powder
- 1 ½ Tbsp Worcestershire sauce
- 2 pkgs. thin sliced meat, chopped

Mix all ingredients together, roll into a ball, cover, refrigerate, enjoy!

SWEET POTATOE CRUNCH – Mary Thomason

3 cups mashed sweet potatoes
1 cup sugar
2 eggs, beaten
½ cup butter, soften
1 cup milk
1 tsp. vanilla

Mix ingredients together, spoon into buttered 2 quart casserole dish. (I put this in the freezer until firm).

Topping:

½ cup butter, soften
1 cup chopped pecans
1 cup brown sugar
1/3 cup flour

Mix and spread over casserole. Bake at 325° for 30 to 40 minutes until firm.

BEEF ENCHILADA CASSEROLE – Brenda Sisco

1 pkg. soft tortillas
1 ½ lbs. ground beef
1 onion, chopped
2 cans pinto beans, drained
1 tsp. oregano
1 can cream of chicken soup
1 tsp. cumin
Salt and Pepper to taste
¾ lb. grated cheese
2 cans Rotel
1 can enchilada sauce

Line a 13" X 9" pan with ½ of the tortillas. Brown meat and onion, spread over tortillas. Spread beans and ½ of cheese, top with other ½ of tortillas. Mix soup, Rotel, enchilada sauce and spices and pour over casserole. Bake at 350° for 1 hour.

MEXICAN MAIN DISH – Matt Pride

1 ½ lb. ground beef
½ onion, chopped
1 can cream of chicken soup
1 can cream of mushroom soup
1 can taco sauce
1 can enchilada sauce
1 can pinto beans
1 can chopped green chilies
1 bag Doritos
1 cup grated cheese

Brown ground beef and onion, drain off fat. Add next 6 ingredients, mix well. Layer Doritos, mixture, cheese until gone. Bake at 400° for 20 to 30 minutes until bubbling around edges.

BANANA FLUFF – Tiffany Carnahan

16 graham crackers
¼ cup butter, melted
3 tsp. sugar
1 cup sour cream
½ cup cold milk
1 large pkg. vanilla pudding
12 ounce cool whip
3 to 4 bananas, sliced
2 tsp. pecans, chopped

Crush graham crackers, mix in sugar and butter. Press into a 9" X 11" pan, bake at 350° for 3 to 4 minutes to toast. Mix well the sour cream and milk; add pudding and cool whip mix well. Spread ½ mixture onto crust; add bananas and other ½ of mixture, sprinkle with pecans on top. Chill and serve.

DAMON'S SPECIAL DINNER – Damon Cunningham Age 6 (3-30-07)

Bread

Chili

Cheese

Grease pan. Put bread in a layer in pan. Top with chili and cheese and another layer of bread. Bake at 350° for 30 minutes. Enjoy!

MEXICAN DIP – Brenda Sisco

½ pound ground beef, browned
1 large can refried beans
1 can Rotel
1 pkg. taco seasoning mix
1 small onion, chopped
½ tsp. dry mustard
½ tsp. chili powder

Sour Cream Topping:

1 cup sour cream
2 tsp. grated cheddar cheese
¼ tsp. chili powder

Brown and drain ground beef. Stir in beans, Rotel, seasoning mix, onion, mustard and chili powder. Heat to boiling, stirring constantly. Spread in a 9" pie plate. Mix all topping ingredients and spread on top, serve with chips.

CHERRY SNOWBALLS – Brenda Sisco

1 cup butter, softened
2 ½ cups powdered sugar, divided
1 Tbsp. water
1 tsp. vanilla extract
2 cups flour
1 cup quick oats
½ tsp. salt
36 maraschino cherries, drained
¼ to 1/3 cup milk
2 cups coconut

Blend butter, ½ cup powdered sugar, water and vanilla in a large bowl, set aside. Combine flour, oats, and salt; gradually add to butter mixture. Shape a tablespoonful of dough around each cherry, forming a ball. Arrange balls 2 inches apart on an ungreased baking sheet. Bake at 350° for 18 to 20 minutes until golden on bottoms. Remove to a wire rack to cool. Combine remaining powdered sugar and enough milk to make a smooth dipping sauce to dip cookies into. Dip cookies, roll in coconut. Makes 3 dozen.

STUFFED MUSHROOMS – Brenda Sisco

20 large mushrooms
1 cup Italian Dressing
8 ounces crab meat
2 eggs beaten
¼ cup minced onion
¾ cup bread crumbs
¼ cup mayo
1 Tbsp. lemon juice

Remove stems from mushrooms and marinate in Italian Dressing in refrigerator for 24 to 48 hours.

Mix remaining ingredients and stuff into mushrooms. Bake at 375° for 15 minutes.

DUMPLINGS – Annette Smith

½ cup butter
1 tsp salt
2 to 3 cups flour
¾ cup milk
1 egg

Cut margarine into slices in a bowl, add 2 cups of flour, cut together until it looks like cornmeal. Make a hole in the middle of this mixture. In a small cup, mix the milk and egg together well. Pour into center of flour mixture until all the flour is moistened and in a ball. Turn ball onto a generously floured surface and roll out to desired thickness, cut into squares and drop into your favorite boiling chicken stock for chicken and dumplings. Stir often so they don't stick. After you have added all dumplings turn heat down to medium and cook ½ hour.

CHICKEN SPAGHETTI – Ashley Womack

- 1 lb. boneless, skinless chicken breasts
- 1 lb. Angel hair pasta
- 1 can cream of chicken soup
- 1 lb Velveeta cheese
- 1 can Rotel tomatoes

Boil chicken breasts in large pan adding a pinch of salt to water. Remove chicken when completely done. Boil noodles in broth, drain. Cut chicken into small bite-sized pieces. Cut cheese into small chunks and melt in sauce pan. Combine in large pan, mix well and serve. Serves 4.

PUMPKIN CHIFFON PIE – Damon Cunningham's 2nd Grade Teacher Miss
Grimes (2007-2008)

Mix 2 pkgs. instant vanilla pudding and 2 cups milk. Add 2 cups pumpkin, 2 tsp. pumpkin pie spice, and 2 cups cool whip. Mix well. Put into pie shells, top with cool whip. Yum! Yum!

NOODLE CABBAGE SALAD – Annette Smith

1 pkg. shredded cabbage (1 lb.)
4 green onions
1 pkg. Top Ramen Noodles chicken sesame
2 Tbsp. salted sunflower seeds
½ cup slivered almonds

Dressing:

3 tbsp. vinegar
½ cup oil
1 pkg. flavoring from Top Ramen Noodles
2 Tbsp. sugar
½ tsp. pepper

Toast seeds and almonds in 1 tablespoon butter in small pan. Watch carefully; they will burn. Let cool and add to cabbage and onion mixture. Just before serving, add broken Top Ramen Noodles and dressing; toss and serve.

PASTEL CAKE – Annette Smith

1 yellow cake mix (2-layer size)
1 small pkg. Jell-o lime flavor gelatin
1 small pkg. Jell-o lemon flavor gelatin
2 tubs cool whip

Heat oven to 350°. Prepare cake as directed on package, divide batter into two bowls. Add lime gelatin to one and lemon to the other. Stir thoroughly. Pour each into separate wax-paper lined, greased and floured 9" round cake pan. Bake 28 to 30 minutes until center is done. Cool 15 minutes; remove from pans. Cool on wire racks. Spread lime cake with 1 tub cool whip, top with lemon cake and frost with remaining cool whip. Store in refrigerator until ready to serve.

Tamales – Annette Smith

2 lbs. ground or shredded beef

2 lbs. ground or shredded pork

2 med. Onions

2 cloves garlic

6 tsp. salt

8tsp. chili powder

(Depending on how much water you have in your meat when meat is done cooking, add to make 4 cups)

Cook until thick and pasty.

Cornmeal Mush

9 cups cornmeal

2 Tbsp. salt

1 cup lard

4 tsp. chili powder

9 cups broth or hot water

Cook until it is spreadable.

Spread mush on corn husks that have been soaked in water to make pliable, spread on meat, turn ends in and roll. Makes about 60 tamales.

Southern Pecan Pie – Wayne Sutton’s Mother, Louese

1 – 8” pie crust – unbaked
3 eggs slightly beaten
¼ tsp. salt
1 cup sugar
1 cup Karo syrup
1 tsp. vanilla
2/3 cup chopped pecans

Mix all ingredients and pour into unbaked pie shell. Bake at 325° to 350° oven for 45 to 60 minutes until pie filling is set.

German Sweet Chocolate Cake – Wayne Sutton’s Mother, Louese

1 pkg. (4 oz.) Baker German sweet chocolate
½ cup boiling water
1 cup butter
2 cups sugar
4 egg yolks, unbeaten
1 tsp. vanilla
2 ½ cup sifted cake flour
½ tsp salt
1 tsp baking soda
1 cup buttermilk
4 egg whites, stiffly beaten

Melt chocolate in boiling water, cool. Cream butter and sugar until fluffy; add egg yolks, one at a time and beating after each one, add melted chocolate and vanilla mix well. Sift together flour, salt and soda. Add alternately flour and buttermilk to chocolate mixture, mix well, and fold in beaten egg whites. Pour into 3 – 8” or 9” pans or 1 – 9” X 13” pan lined with paper or grease and flour pans.

Coconut Pecan Frosting

1 cup evaporated milk
1 cup sugar
3 egg yolks
½ cup butter
1 tsp. vanilla

Combine and cook, stirring constantly, over medium heat until this, about 12 minutes. Add 1 ½ cups coconut and 1 cup chopped pecans, beat until thick to spread. Makes about 2 ½ cups frosting.

Veggie Pizza – Annette Smith

1 pkg. Crescent rolls

Press into jelly roll pan and bake according to directions. Cool.

Spread with 1 – 8 oz. cream cheese mixed with $\frac{1}{2}$ cup sour cream.

Top with your favorite veggies, cover and chill. Before serving, sprinkle with cheese. This makes a great appetizer.

Cherry Delight – Pat Spencer

Crust:

½ cup butter
1 cup flour
½ cup pecans
¼ cup sugar

Melt butter; add flour, pecans and sugar, mix with fork. Spread in 9" X 13" pan and bake at 425° for 5 to 10 minutes until just starting to turn brown around edges. Allow to cool completely.

Filing:

4 pkgs. cream cheese, softened
2 cups powdered sugar
16 oz. tub cool whip
2 – 15 oz. cans cherry pie filling

Mix softened cream cheese until smooth. Slowly add powdered sugar and continue to mix until blended well. Beat in cool whip, spread mixture over crust, top with cherry pie filling, cover and chill overnight, serve.

Skillet Cake –

½ cup butter
2 squares chocolate
2 eggs, unbeaten
1 cup flour
1 cup sugar
1 tsp. baking soda
1 cup buttermilk
1 tsp. vanilla

Melt butter and chocolate squares in iron skillet, let cool, add eggs and beat a little. In separate bowl, sift together flour, sugar and baking soda. Add buttermilk and vanilla to flour mixture, and then pour flour into skillet with chocolate and butter. Stir just long enough to mix well. Bake in 325° oven for 35 minutes. Cool.

Frosting:

1 lb. powdered sugar
1 stick butter
1/8 tsp. salt
1 tsp. vanilla
1 tsp. almond extract
3 to 4 Tbsp. milk

Cream on third of sugar with butter and salt, blend in vanilla and almond extract, 2 Tbsp. milk and remaining sugar. Gradually stir in remaining milk in to frosting until desired spreading consistency is reached.

Hot Potato Salad – Carol Moerch

5 to 6 lbs. potatoes
½ lb. bacon, chopped
¾ cup onion, diced
2 Tbsp. flour
2 tsp. salt
½ tsp. celery seed
3 Tbsp. sugar
½ cup vinegar
1 Tbsp. parsley, chopped

Cook potatoes in salted water, till tender. Peel and cut into slices. Fry bacon and onion until bacon is crisp and onion are tender. Combine flour, salt, celery seed, and sugar in small bowl. Add water and vinegar. Stir bacon and onion in. Cook on low heat until mixture boils and is thick and smooth. Add potatoes and parsley. Stir gently, serve hot.

Pumpkin Parfait – Darin Sharp

15 oz. can pumpkin
10 oz. marshmallow crème
1 tub cool whip
¼ tsp. ginger
1 tsp. pumpkin spice
40 ginger snap cookies, crushed

Mix pumpkin, marshmallow crème, ginger, and pumpkin spice till smooth. Fold in cool whip.

Fill bottom of parfait glass with with cookies, then layer with mix and cookies, top with more cool whip.

Carrot Cake – Trisha Outlaw

Cake

2 cups of flour
2 tsp. cinnamon
2 cups sugar
1 ½ cups oil
2 tsp. baking soda
4 eggs
3 cups grated carrots

Mix well and bake at 350° for about 1 hour or until toothpick comes out clean.

Frosting

1 – 8 oz. pkg. cream cheese
1 box powdered sugar
1 ½ cups pecans, chopped and roasted
1 stick butter
2 tsp. vanilla

Mix soften cream cheese and butter, add powdered sugar a little at a time to mix well, add vanilla and nuts last.

Diabetic Peanut Butter Fudge – Ray Rayfield

6 oz. cream cheese
2 tsp. vanilla
4 tsp. milk
1 pkg. sugar-free chocolate pudding mix
¼ cup chopped walnuts
5 tsp. peanut butter

Mix all ingredients together, spread in pan, place in fridge to chill. Cut into squares.

Sugar Free Fudge Recipe – Ray Rayfield

16 oz. cream cheese, softened

2 unsweetened chocolate quares, melted and cooled

½ cup sugar substitute (aspartame sweetener)

1 tsp. vanilla extract

½ cup pecans, chopped

Beat cream cheese, chocolate, sweetener and vanilla until smooth. Stir in pecans. Pour into pan lined with foil, refrigerate and cut into squares.

Pineapple Whip Cream Cake – Annette Smith

1 white cake mix
1 pkg. vanilla pudding
8 oz. cream cheese, softened
1 can crushed pineapple, drained well
Chopped pecans
Cool Whip

Bake cake according to directions. Prepare pudding according to directions, mix in cream cheese, spread onto cake, top with pineapple, cool whip and pecans.

Layered Macaroni and Cheese – Annette Smith

6 Tbsp. butter
6 Tbsp. flour
½ tsp. cayenne pepper
1 tsp. salt
½ tsp. pepper
3 ¾ cups milk, heated
1 pound cheddar cheese
1 pound macaroni, cooked
½ cup milk

Preheat oven to 350°. Melt butter over low heat, add flour, stirring constantly till light brown, about 4 minutes. Stir in cayenne and season to taste with salt and pepper. Whisk in hot milk, ¼ cup at a time, and cook, whisking constantly, until sauce thickens.

Reduce heat to low and stir in 2 cups of cheese, stirring until cheese melts.

Combine cheese sauce and a cooked macaroni in a large bowl and season with salt. Sprinkle ½ cup of cheese over the bottom of a buttered 8" X 11" baking dish. Put on third of the pasta in the dish, top with ½ cup of cheese and continue, ending in cheese and making 3 layers in all. Pour milk over assembled macaroni and a cheese. Bake until bubbling at edges; allow to rest for 10 to 15 minutes before serving.

Fried Pie Crust – Layla Caughman

Pie

2 ½ cups flour

½ tsp. salt

½ tsp. sugar

½ tsp. baking powder

½ cup shortening

1 can evaporated milk

1 egg

Chopped fruit

Mix all together. Roll out and cut around a small saucer. Fill half of crust with your choice of fruit, fold over and pinch seams to seal. Fry in shortening and drain on paper towel.

Raisin Sauce

1 ½ cups raisins

1/3 cup brown sugar

1 cup water

1 Tbsp. lemon juice

2 to 3 Tbsp corn starch

Mix all ingredients in pan. Heat to bubbling, about 5 to 10 minutes. Add corn starch, stirring well, cook until desired thickness. Pour over each pie to serve.

Fat Free/Sugar Free Cheesecake – Ray Rayfield

- ¼ cup Splenda
- 1 large Pkg. Sugar free fat free vanilla pudding
- 1 – 8 oz. pkg. fat free cream cheese
- 1 cup fat free sour cream
- ½ cup 1% or fat free milk
- 1 can sugar free cherry pie filling
- 1 graham cracker pie shell

Mix all ingredients, except cherry pie filling, well. Add ½ can of cherry pie filling, mix well, pour into pie shell, top with remaining pie filling, and chill well.

Sour Cream Chili Bake – Annette Smith

1 lb. hamburger
1 – 15 oz. can pinto beans, drained
1 – 10 oz. can enchilada sauce
1 – 8 oz. tomato sauce
1 ½ cup shredded cheese
Chopped onion
1 to 2 cups Fritos, crushed
Sour cream

Brown meat and onion drain fat. Add beans, sauces, 1 cup cheese and 1 cup Fritos, mix well in put into covered casserole dish, bake at 375° for 30 minutes. Spoon on sour cream and ½ cup cheese, sprinkle with remaining corn chips, return to oven uncovered for 5 minutes, until cheese melts.

Cole Slaw – Annette Smith

1 pkg. Cole slaw

Dressing

¼ cup Ranch dressing

¼ cup mayo

2 Tbsp. sugar

2 Tbsp. vinegar

½ tsp. celery seed

Salt and pepper

Mix all ingredients together and pour over slaw, you may need to make more dressing depending on the size of bag of slaw.

Lemonade Stand Pie – Annette Smith

1/3 cup Country Time Lemonade
1/2 cup water
2 cups vanilla ice cream, softened
1 tub (8 oz.) cool whip
1 graham crust

Stir lemonade and water until dissolved. Beat mixture with ice cream until blended. Stir in cool whip. Freeze until mixture mounds, spoon into crust. Freeze until firm. Let stand at room temperature 15 minutes to cut easily. Store in freezer.

Taco Cornbread Pizza – Annette Smith

1 pkg. corn muffin mix
1 lb. ground beef
1 packet taco seasoning

Prepare muffin mix according to directions, spread batter in greased 12" pizza pan, and bake at 400° for 8 to 10 minutes until lightly browned.

Brown meat, drain, add seasoning, prepare as directed on packet. Sprinkle 1 cup cheese over crust, top with meat and 1 cup of cheese. Bake 4 to 5 minutes until cheese is melted. Top with your favorite taco toppings.

Cream Puff Dessert – Annette Smith

Crust

1 cup water

½ cup butter

1 cup flour

4 eggs

Bring to boil water and butter, add flour stir well until a ball forms, take off heat, and stir in eggs one at a time. Pat into 9" X 13" greased pan. Bake at 400° for 35 to 40 minutes until golden.

Filling

3 sm. Pkgs. vanilla pudding

4 cups milk

8 oz. pkg. cream cheese

Combine all ingredients, pour into crust, spread on cool whip, drizzle with Hershey syrup.

Hot Cranberry Jerry - Nola Becker

1 qt. Cranberry juice
1 cinnamon stick,
5 whole cloves
2 Tbsp. brown sugar, packed, optional
2 eggs
¼ cup sugar
¼ tsp. salt
¼ tsp. ground cinnamon
1/8 tsp. ground nutmeg
2 Tbsp. dark rum or ½ tsp. rum flavoring
1 cup whipping cream, whipped
1 to 2 Tbsp. dark rum to serve in each cup, optional

Heat juice, cinnamon stick, whole cloves and brown sugar to simmering, about 5 minutes. Beat eggs until fluffy; gradually add sugar, beat until very light and lemon colored. Stir in salt, cinnamon, nutmeg and rum. Fold egg mixture into whipped whipping cream.

To serve, put about ¼ cup egg mixture into bottom of mug, add hot juice, top with another dollop of whipped mixture.

****You can double the ingredients to make a bigger batch but don't double the spices in the cranberry juice mixture.

Bailey's Chocolate Liqueur – Annette Smith

3 egg whites, beaten well

1 cup Irish whiskey

1 – 14 oz. can sweetened milk (thick version)

Or

1 – 14oz. can condensed milk (thinner version)

½ pint whipping cream

2 tsp. of instant coffee

2 Tbsp. chocolate syrup

Beat egg whites well. Blend whiskey and coffee, and then mix with egg whites.

Add milk and blend, add remaining ingredients.

Keep stored in refrigerator and shake before using.

Tiramisu – Annette Smith

6 egg yolks
1 cup sugar
1 pound mascarpone cheese
6 egg whites, stiffly beaten
¼ cup heavy cream
3 Tbsp. Kirshwasser (cherry brandy)
Or
3 Tbsp. cherry flavoring
1 ¼ cups strong coffee, cold
25 lady fingers
1 Tbsp. unsweetened cocoa powder

Beat egg yolks and 1/3 cup sugar. Using a wooden spoon, stir in mascarpone cheese, beaten egg whites, cream and Kirshwasser; stir until smooth, set aside. Dissolve remaining 2/3 cup sugar in coffee. Quickly dip ends of ladyfingers in coffee mixture, place ladyfingers in a single layer in a 9" X 13" dish. Spread a layer of cheese mixture over the ladyfingers; repeat layers, ending with cheese mixture. Cover and refrigerate for several hours. Sprinkle with cocoa just before serving.

Chicken Crepe – Annette Smith

½ cup cream of chicken soup
2 ½ Tbsp mayo
2 ½ Tbsp. cream
1 tsp. curry powder
1 ½ tsp. lemon juice
Salt and pepper
2 to 3 cups cooked chicken

Mix and stir ingredients together, set aside.

Topping

1 to 2 cups grated cheddar cheese
1/3 cup cream

Crepes (Makes about 2 cups batter)

1 ½ cups milk
3 eggs
2 Tbsp. butter, melted
1 cup all purpose flour
½ tsp. salt

Combine ingredients into blender, blend until smooth, about 1 minute.
To cook crepes, using a small slope-sided skillet, make sure the skillet is hot enough for water to skitter on pan, pour batter in a lightly greased pan, enough to thinly cover bottom of skillet, the batter should begin to set immediately. When crepe is dry on top and edges are brown, turn crepes if you want, it isn't necessary to brown both sides because filling goes on the un-browned side.

To make crepes

Divide chicken mixture evenly among eight crepes. Roll each crepe to enclose filling on all sides. Place filled crepes seam side down in baking dish, sprinkle with cheese and cream, (topping), bake at 200° for about 25 to 30 minutes or until cheese is golden. Serve hot.

Banana Crepes – Annette Smith

Crepes

1 cup all-purpose flour
½ cup powdered sugar
2 eggs
1 cup milk
3 Tbsp. butter, melted
1 tsp. vanilla extract
¼ tsp. salt

Sift flour and powdered sugar into a mixing bowl, add remaining ingredients and beat until smooth. Heat a lightly greased pan, add about 3 Tbsp. batter, tilt skillet so that batter spread to cover bottom of skillet. Cook until lightly browned; turn and brown the other side.

Filling

¼ cup butter
¼ cup packed brown sugar
¼ tsp. ground cinnamon
¼ tsp. ground nutmeg
¼ cup half and half cream
6 bananas, halved lengthwise
1 ½ cups whipped heavy cream
1 pinch ground cinnamon

Melt butter in skillet, stir in brown sugar, ¼ tsp. cinnamon and nutmeg. Stir in cream and cook until slightly thickened. Add half the bananas at a time to skillet; cook for 2 to 3 minutes, spooning sauce over them. Remove from heat.

Roll a crepe around each banana half and place on serving dish, spoon sauce over crepes, top with whipped cream and pinch of cinnamon.

