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Baking it to the big time

New Gooseberry Patch cookbook includes recipe from local cook

Sara Waite, J-A staff writer
Tuesday, July 15, 2008



BUTTERSCOTCH CHEESECAKE BARS

1 - 12 oz. pkg. butterscotch chips (or you could substitute another flavor)

1/3 cup butter

2 cups graham cracker crumbs

1 cup chopped pecans

8 oz. cream cheese, softened

1 can sweetened condensed milk

1 tsp. vanilla

1 egg, beaten

Melt the chips and butter in saucepan on low heat; stir in cracker crumbs and pecans. Pat half of the mixture into ungreased 9x13 pan.

Beat cream cheese until fluffy; stir in condensed milk. Add vanilla and beaten egg and combine well. Pour over crust.

Sprinkle rest of crumb mixture on top.

Bake at 350 degrees 25-30 min.

Chill until firm before cutting into bars.

STERLING — Local cook Marsha Konken has something sweet to share, and now she's sharing it with everyone.

Her recipe for Butterscotch Cheesecake Bars can be found on page 86 of the new Gooseberry Patch cookbook, "Christmas Cookie Jar." The cookbook goes on sale this month and contains more than 200 recipes.

Konken said that the recipe is one she found and "tweaked" before submitting it for publication.

She selected the Butterscotch Cheesecake Bars recipe because it sounded good and it doesn't require a lot of ingredients.

"It's easy, number one, and I only do things that are easy," she said.

The process for submission is simple, she said.

"You just send it in."

She said she learned several months ago that her recipe would be included in the cookbook, and she just received her complimentary copy of the book.

This is not Konken's first recipe to be published in a Gooseberry Patch cookbook. Her name also appears in "Autumn in the Country." She has also had recipes published in several other cookbooks. Still, she said she is excited to be a part of yet another cookbook.

Konken said she does a lot of cooking and baking, including preparing Wednesday night suppers for her church twice a month. It is something she finds relaxing.

"I just plain like to cook and bake, and have for a long time," she said.

The Gooseberry Patch Web site, www1.gooseberrypatch.com, offers the following description of the "Christmas Cookie Jar" cookbook: "Bake up special treats like raspberry shortbread thumbprints and frosted ginger creams. Quickies like oh-so-easy cut-outs and 1-2-3 cookies bake up in a jiffy and candies

like Grandpa's famous caramels are perfect for gift-giving. There's even an all-chocolate chapter! With creative gift-giving ideas sprinkled in, it's sure to become a favorite."

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