Tony Davidson’s
Triple Berry Cream Cheese Cobbler Dump Cake

2 cups frozen blackberries
2 cups frozen blueberries
2 cups frozen raspberries
¼ cup granulated sugar
1-8 oz. package cold cream cheese, cut into ½-inch cubes
1 box Betty Crocker™ SuperMoist™ yellow cake mix
¼ cup butter, melted
2 tablespoons powdered sugar

Heat oven to 350° F. Toss frozen berries with granulated sugar, and spread evenly in bottom of 13x9 pan. Top evenly with cubed cream cheese, then sprinkle evenly with dry cake mix. Pour melted butter evenly over the top, covering as much cake mix as possible. Bake 50-60 minutes or until top of cake is light golden brown and bubbling on edges. Cool 10 minutes. Sprinkle with powdered sugar just before serving. Serve warm.
USCL’s summer reading program was out of this world!

Charlene Beeler’s Vegetarian Baked Beans
1–28 oz. can Bush’s Vegan or Original Baked Beans
1-15 oz. can cannellini beans, drained
1-15 oz. can red kidney beans, drained
½ cup finely chopped onions
½ cup raw honey
½ cup ketchup
2 teaspoons mustard
Mix all together in a slow cooker.
Cover and cook on high for 2-3 hours.

The Angeline group and Carolyn Riedlinger’s Ranch Potato Salad
2 lbs. baby red potatoes, halved
1 cup sour cream
2 tablespoons mayonnaise
1 tablespoon fresh lemon juice
1 tablespoon Hidden Valley Ranch seasoning and salad dressing mix
9 slices cooked bacon
1 ½ cups shredded cheddar
¾ cup plus 2 tablespoons freshly chopped chives
In a large pot, cover potatoes with water and season with salt. Bring water to a boil and cook until potatoes are tender, 8-10 minutes. Drain and let cool slightly. In bottom of large bowl, stir together sour cream, mayonnaise, lemon juice, and ranch seasoning. Add cooled potatoes to dressing, season with salt, and toss to combine. Crumble 6 slices of bacon into the potato salad and fold in 1 cup of the cheddar cheese and ¼ cup of the chives. Top with the remaining bacon, cheese and chives. Refrigerate at least 1 hour before serving.