

## Food for Thought

by Leslie Barnes



### BURRITO CASSEROLE

- 2 lb ground beef
- 1/2 medium yellow onion (chopped)
- 6 corn tortillas
- 1 pkg taco seasoning
- 1 (28 oz) can refried beans
- 2-3 cups shredded taco cheese (or cheddar cheese)
- 1 (10-3/4 oz) can cream of mushroom soup

4 oz sour cream  
hot sauce (optional)

Preheat oven to 350°F.

In a large skillet brown ground beef and onion. Drain. Add taco seasoning and stir in refried beans. In a separate bowl mix together cream of mushroom soup and sour cream.

Spread 1/2 of the sour cream mixture onto the bottom of a casserole dish. Tear up 3 tortillas and spread them over the sour cream mixture. Put 1/2 of the meat and bean mixture on top of that. Add a layer of shredded cheese (add hot sauce is using). Repeat the layers.

Sprinkle cheese over the top, place in oven and bake uncovered for 20-30 minutes.

Serves 6.

### CHOCOLATE PEANUT BUTTER CAKE W/CREAM CHEESE AND BUTTERFINGER FROSTING

Begin preparing the cake one day ahead.

#### Filling

- 2-1/4 cups heavy whipping cream
- 1/2 cup (packed) golden brown sugar
- 12 oz bittersweet or semisweet chocolate, finely chopped
- 1/2 cup old-fashioned (natural) chunky peanut butter

#### Cake

- 2-1/2 cups all purpose flour
- 1 tsp baking powder
- 1 tsp baking soda

- 1/2 tsp salt
- 10 T (1-1/4 sticks) unsalted butter, room temperature
- 1/2 cup old-fashioned (natural) chunky peanut butter
- 1 lb golden brown sugar
- 4 large eggs
- 1 tsp vanilla extract
- 1 cup buttermilk

#### Frosting

- 1-1/2 8-oz pkgs cream cheese at room temperature
- 2 cups powdered sugar, divided
- 6 T (3/4 stick) unsalted butter, room temperature
- 1 tsp vanilla extract
- 3/4 cup chilled heavy whipping cream
- 2 Butterfinger candy bars

#### For filling:

Bring cream and sugar to simmer in saucepan, whisking to dissolve sugar. Remove from heat. Add chocolate; let stand 1 minute. Whisk until smooth. Whisk in peanut butter. Chill uncovered overnight.

#### For cake:

Preheat oven to 350°F.

Butter three 9-inch-diameter cake pans with 1-1/2-inch-high sides. Line bottoms with parchment paper. Sift first 4 cake ingredients into medium bowl. Using electric mixer, beat butter and peanut butter in large bowl until blended. Beat in sugar. Beat in eggs, 1 at a time, then vanilla. At low speed, beat in flour mixture in 4 additions alternately with buttermilk in 3 additions.

Divide batter among pans and spread evenly. Bake cakes until tester inserted into center comes out clean, about 25 minutes. Cool cakes 5 minutes. Turn out onto racks; peel off parchment. Cool cakes completely.

#### For frosting:

Using electric mixer, beat cream cheese, 1-1/4 cups powdered sugar, butter, and vanilla in large bowl to blend. Whisk whipping cream and 3/4 cup powdered sugar in bowl until mixture holds medium-firm peaks. Fold into cream cheese mixture in 3 additions; chill until firm but spreadable, about 1 hour.

Place 1 cake layer, bottom side up, on 9-inch tart pan bottom. Spread with half of filling. Place another layer, bottom side up, on work surface. Spread with remaining filling; place atop first layer. Top with remaining cake layer, bottom side up.

Spread frosting over top and sides of cake. (Can be made 1 day ahead. Cover with cake dome; chill. Let stand at room temperature 2 hours before continuing.)

Break candy bars up by hand, then press onto top of cake.

Serves 12.

### CINNAMON ROLL PANCAKES

#### Pancakes

- 1 cup all-purpose flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1 cup milk
- 1 T olive oil
- 1 large egg, lightly beaten

#### Cinnamon Filling

- 1/2 cup butter, melted
- 3/4 cup brown sugar, packed
- 1 T ground cinnamon
- Cream cheese glaze**
- 4 T butter
- 2 oz cream cheese
- 3/4 cup powdered sugar
- 1/2 tsp vanilla extract

Prepare pancake batter: In a medium bowl, whisk together flour, baking powder and salt. Whisk in milk, oil and egg, just until batter is moistened (a few small lumps are fine).

Filling: In a medium bowl, mix butter, brown sugar and cinnamon. Scoop the filling into a small zip baggie and set aside. You don't want this to remain super-liquidy. It's best if it becomes a

**Please see page 22**

## Church Directory

#### VERNONIA FOURSQUARE CHURCH

Carl Pense, Pastor  
850 Madison Avenue, Vernonia  
503 429-1103

Sunday Worship Service: 10:30 a.m.  
Children's Sunday School

#### SEVENTH DAY ADVENTIST

Larry Gibson, Pastor  
2nd Ave. and Nehalem St., Vernonia  
503 429-8301

Morning Worship, 11:00 a.m.  
Sabbath School 9:30 a.m.

#### ASSEMBLY OF GOD

Wayne and Maureen Marr  
662 Jefferson Ave., Vernonia,  
503 429-0373

Sunday School 9:45 a.m.  
Morning Worship 11:00 a.m.

#### ST. MARY'S CATHOLIC CHURCH

Rev. Luan Tran, Administrator  
960 Missouri Avenue, Vernonia  
503 429-8841  
Mass Sunday 12:00 Noon  
Religious Educ. Sunday 10:30 a.m.

#### FIRST BAPTIST CHURCH

Pastor John D. Murray  
359 "A" Street, Vernonia  
503 860-3860

Sunday School 9:45 a.m.  
Sunday Worship Service 11:00 a.m.  
Wednesday Prayer Meeting 7:00 p.m.

#### VERNONIA COMMUNITY CHURCH

Ralph Young, Pastor  
957 State Avenue, Vernonia  
503 429-6790

Sunday Bible Classes 9:00 a.m.  
Family Praise & Worship 10:30 a.m.  
Wednesday Prayer 6:30 p.m.  
Thursday Ladies Study 7:00 p.m.  
Nursery 10:15 a.m.

Vernonia Community Preschool

#### VERNONIA CHRISTIAN CHURCH

Sam Hough, Minister  
410 North Street, Vernonia  
503 429-6522

Sunday School 9:45 a.m.  
Sunday Worship 11:00 a.m.  
(meets in Youth & Family Center)  
Various Home Group Meetings

#### PIONEER BAPTIST FELLOWSHIP

John Cahill, Pastor  
939 Bridge Street, Vernonia  
503-429-1161

www.pbfalive.com  
Sunday School 9:30 a.m.  
Sunday Morning Worship 11:00 a.m.  
Thursday Prayer 7:00 p.m.

#### NEHALEM VALLEY BIBLE CHURCH

Gary Taylor, Pastor  
Grant & North Streets, Vernonia  
503 429-5378

Sunday School 10:00 a.m.  
Morning Worship 11:00 a.m.  
Nursery available  
Wednesday Service 7:00 p.m.

#### CHURCH OF JESUS CHRIST OF LATTER DAY SAINTS

Marc Farmer, Branch President  
1350 E. Knott Street, Vernonia  
503 429-7151  
Sacrament Meeting, Sunday 10 a.m.  
Sunday School & Primary 11:20 a.m.  
Relief Society, Priesthood and  
Young Women, Sunday 12:10 p.m.