

Recipes for EFD: Recipes for Success w/Pastor Charisse

Pomegranate Lemonade

Utensils you will need: 1 pitcher, long mixing spoon

Ingredients:

- Spring Water
- Lemons
- 100% Pomegranate Juice
- Sugar

Blueberry Cobbler

Utensils you will need: mixing spoons, bowl, measuring cups, 8 x 8 glass square baking dish

Ingredients:

- 4 cups of frozen blueberries
- 2 tsp vanilla extract
- 1 stick of butter (cut up)
- 2 tbs flour
- 1 1/2 c brown sugar
- Topping:
 - 1 c flour
 - 1/2 c brown sugar
 - 1/2 c softened butter

Delicately mix the blueberries with flour, brown sugar and vanilla. Pour into a greased 8 x 8 baking dish. Cut the stick of butter into pieces and place on top of the mixture.

Prepare the topping by mixing 1 c of flour, 1/2 c of butter and 1/2 c of brown sugar. Mix with a fork until crumbly and place on top of the blueberry mixture. Put in a 350 degree oven and cook for 40 minutes or until bubbly along the edges and golden on top.

Southern Sweet Cream Biscuits

Utensils you will need: rolling pin, bowl, measuring cups, wooden spoon, greased cookie sheet, biscuit cutter or medium sized plastic cup or glass

Ingredients

- 2 c. Self rising flour
- 1 1/2 c heavy cream
- 1 tbs. sugar

Mix cream and sugar and place in a bowl. Add flour and mix until all liquid is absorbed. Empty onto a floured counter and lightly knead. Roll out dough to 1/4 inch thickness and cut biscuits with the biscuit cutters or with the mouth of a plastic cup or glass. Place biscuits 1 inch apart on the cookie sheet. Bake at 450 for 15-20 minutes. Enjoy!