

## Sandy's Chocolate



### Cake

1 cup butter, softened  
3 cups packed brown sugar  
4 large eggs  
2 teaspoons vanilla extract  
2-2/3 cups all-purpose flour  
3/4 cup baking cocoa  
3 teaspoons baking soda  
1/2 teaspoon salt

1-1/3 cups sour cream  
1-1/3 cups boiling water

#### **FROSTING:**

1/2 cup butter, cubed  
3 ounces unsweetened chocolate, chopped  
3 ounces semisweet chocolate, chopped  
5 cups confectioners' sugar  
1 cup sour cream  
2 teaspoons vanilla extract

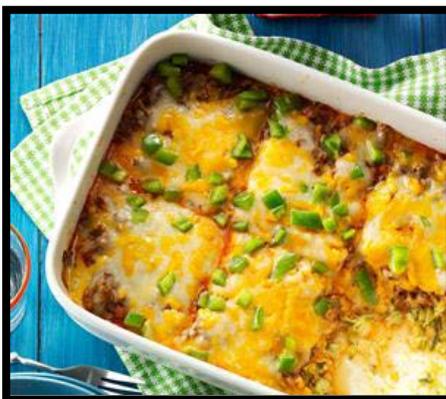
#### **Directions**

1. Preheat oven to 350°. Grease and flour three 9-in. round baking pans.
2. In a large bowl, cream butter and brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. In another bowl, whisk flour, cocoa, baking soda and salt; add to creamed mixture alternately with sour cream, beating well after each addition. Stir in water until blended.
3. Transfer to prepared pans. Bake until a toothpick comes out clean, 30-35 min. Cool in pans 10 minutes; remove to wire racks to cool completely.
4. For frosting, in a metal bowl over simmering water, melt butter and chocolates; stir until smooth. Cool slightly.
5. In a large bowl, combine confectioners' sugar, sour cream and vanilla. Add chocolate mixture; beat until smooth. Spread frosting between layers and over top and sides of cake. Refrigerate leftovers. Yield: 16 servings.

<https://www.tasteofhome.com/recipes/sandy-s-chocolate-cake>

## Zucchini Pizza Casserole

4 cups shredded unpeeled zucchini  
1/2 teaspoon salt  
2 large eggs  
1/2 cup grated Parmesan cheese  
2 cups shredded part-skim mozzarella cheese, divided  
1 cup shredded cheddar cheese, divided  
1 pound ground beef or turkey  
1/2 cup chopped onion  
1 can (15 ounces) Italian tomato sauce  
1 medium green or sweet red pepper, chopped



#### **Directions**

- Preheat oven to 400°. Place zucchini in colander; sprinkle with salt. Let stand 10 min., then squeeze out moisture.
- Combine zucchini with eggs, Parmesan and half of mozzarella and cheddar cheeses. Press into a greased 13x9-in. or 3-qt. baking dish. Bake 20 min.
- Meanwhile, in a large saucepan, cook beef and onion over medium heat, crumbling beef, until meat is no longer pink; drain. Add tomato sauce; spoon over zucchini mixture. Sprinkle with remaining cheeses; add red pepper. Bake until heated through, about 20 min longer.
- **Freeze option:** Cool baked casserole; cover and freeze. To use, partially thaw in refrigerator overnight. Remove from refrigerator 30 min. before baking. Preheat oven to 350°. Unwrap casserole; reheat on a lower oven rack until heated through and a thermometer inserted in center reads 165°. Yield: 8 servings.

<https://www.tasteofhome.com/recipes/zucchini-pizza-casserole>

## Lemonade Icebox Pie



1 package (8 oz.) cream cheese, softened  
1 can (14 oz.) sweetened condensed milk  
3/4 cup thawed lemonade concentrate  
1 carton (8 oz.) frozen whipped topping, thawed  
Yellow food coloring, optional  
1 graham cracker crust (9 inches)

#### **Directions**

1. In a large bowl, beat cream cheese and milk until smooth. Beat in lemonade concentrate. Fold in whipped topping and, if desired, food coloring. Pour into crust. Cover and refrigerate until set. Yield: 8 servings.

<https://www.tasteofhome.com/recipes/lemonade-icebox-pie>



## Farfalle with Spring Vegetables

(13oz) farfalle or penne  
24 stems asparagus (halved lengthways if very thick)  
2tbsp olive oil  
6.5 oz. peas, thawed if frozen  
3.25 fl oz. double cream  
20 basil leaves, roughly chopped  
2 tbsp chopped flat-leaf parsley  
Grated zest and juice of 1 lemon  
Fresh grated Parmesan



1. Put a large pan of salted water on to boil. Meanwhile, trim the asparagus, cutting off any woody ends and cut the stems into 10-12cm (4-5in) lengths.
  2. Heat the oil in a large frying pan and add the asparagus. Cook for about 2 minutes, making sure to toss the asparagus, and then add the peas. Cook and stir over a medium heat, until the vegetables have softened and are bright green. Keep the mixture warm over a gentle heat.
  3. Add the pasta to the boiling water and cook until al dente. A few minutes before the pasta is ready, add the cream and a squeeze of lemon juice to the vegetables, raise the heat and bring to the boil. Boil until reduced so that the cream coats the vegetables. Season to taste.
  4. Drain the pasta and return to pan. Pour vegetables and sauce over the pasta and stir in the herbs and lemon zest. Serve immediately with Parmesan.
- <http://www.houseandgarden.co.uk/recipe/farfalle-spring-vegetables>



## June Bug - The Drink

3 cups ginger ale  
4 tablespoons grenadine  
4 tablespoons orange juice  
3 scoops orange sherbet

### Directions

Blend together ginger ale, grenadine, orange juice, and sherbet. Pour into ice-filled cocktail glasses. (To make a version with alcohol, add white rum.)

<https://www.bhg.com/recipe/drinks/june-bug/>

why does cooking take like six hours  
and eating like three seconds and  
washing dishes like seven days and  
seven nights

Enjoy the day,

~Tricia  
Spencer's Fresh Markets  
Morro Bay and Santa Maria

## June Bug Facts

*I had one of these make its way into my house the other night. I can tell you I couldn't get it out fast enough. They rate right up there with potato bugs! Yuck!! ~Tricia*

**My Home:** Found all over North America, I hide in trees during the day. As adult beetles, we swarm in great numbers in early summer, usually at dark and are strongly attracted to lights.

**What I eat:** As a larva, I live underground and eat the roots of grasses and other plants. As an adult, I feed at night and eat vegetation, usually the leaves from trees and bushes.

### What I look

**like:** I am less than one inch in length, am dark brown to blackish



in color, have a hard casing and have wings.

**How I am born:** I go through four stages of development: egg, larva, pupa and adult. My egg is laid in the ground, and I can live for two to three years in the ground as a larva before surfacing to become an adult. My total lifespan is up to four years.

### Fun Facts

June bugs get their name from emerging in great quantities in June. These beetles make a tasty food for your pet toads and lizards.

