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ST. PAUL UNITED METHODIST CHURCH



Food For The Soul

Peace and Blessings, I enjoy cooking for the church and the community. I really hope everyone is enjoying the home cook meals I prepare each Wednesday

RECIPIE FOR THE MONTH: Easy Thanksgiving Cookies: 1 package orange cake mix, 1 cup sweetened dried cranberries, or more to taste, 1/2 cup vegetable oil, 2 eggs Add all ingredients. Directions; 1-Preheat oven to 350 degrees. 2– Mix cake, dried Cranberries, Vegetable oil, and egg together in a bowl until dough is smooth. Drop 1 to 2 tablespoons batter per cookie onto a baking sheet. 3 - Bake in the oven until cooked through, 6 to 10 minutes on baking sheet for

about 5 minutes. Let the cool and the enjoy. Wednesday Dinner begins with prayer at 5pm please bring a friend.



November Menu

November 7, 2018 Chicken Alfredo, Garlic Bread, Vegetables, 7-Up Pound Cake

November 14, 2018 Cabbage, Meatloaf, Mac-N-Cheese, Rice, Red Velvet Cake **November 21, 2018** HAPPY THANKSGIVING

November 28, 2018 Baked Mixed Chicken, Cornbread, Broccoli-N-Rice Casserole, Cinnamon Roll Swirl Cake

Did You Know?... You can make a sunny-side egg by covering your pan with a lid and letting the stem cook your egg. No flipping required.

November Bible Verse: " I salm 118:28 "You are my God, and I will give you thanks; you are my God, and I will exalt you."