"Festive Deviled Eggs" (BIV version)

- 6 eggs at room temperature
- 1 Tbsp. Cherchies Champagne Mustard or Cherchies Hot Banana Pepper Mustard
- 1/4 jar Cherchies Pretty Peppers, drained
- 1 Tbsp. cream cheese
- 2 Tbsp. mayonnaise
- 1/2 tsp. salt

Hard boil eggs. ●Cool and shell ●Cut in half, remove yolks and place in a bowl with remaining ingredients. ●Mix until smooth. ●Spoon or pipe into egg whites.

BIV Breakfast or Dessert Pastries—the easy way!

A fun snack to enjoy making together with friends and family..... open a can of refrigerator crescent roll dough. Separate the dough into the sections (usually 8) and place a tablespoon, more or less, of your favorite jam, preserves or fruit spread on each section. We use Cherchie's Cherry Butter, Apple Butter, and seedless Blackberry Preserves here at BIV. Roll (or fold) each section into a ball or crescent shape and bake according to directions on can— usually about 9--13 minutes at 350 – 375 degrees. While still warm out of the oven roll each piece in powder sugar. Enjoy warm or cooled. (embellish these by adding a bit of cream cheese or chocolate chips along with the preserves before rolling and baking.)

Birds-I-View

573-638-BIRD(2473)
www.birds-i-view.biz

Birds-I-View

Our mission statement:

Committed to providing products and information to benefit wildlife.

See our Educational Page on our website:
www.birds-i-view.biz

The Birds-I-View Motto:
"Eat while you Watch Birds Eat!

Drop by BIV soon for more Recipes...We love to Share!

Spice Cake Gooey Butter Cookies

a Traditional Gooey Butter Cookie Recipe with a Sweet, Spice-filled twist!

6 TBS softened Butter
6 ounces softened Cream Cheese (about 3/4 of an 8 ounce block)
1/3 Cup Cherchie's brand Apple Butter (the best!)
1 TBS vanilla extract
1 Egg
1 box Spice Cake mix (We use Duncan Hines)
Powdered Sugar

Blend Butter, Cream Cheese, and Cherchie's Apple Butter. Add Vanilla and Egg. Blend in Cake Mix. Chill dough for 1 to 2 hours... overnight is ok! Form into teaspoon sized balls -Roll in powdered sugar. Bake at 350 degrees for 14-16 minutes (do not overbake, however they may take longer to bake than traditional recipe Gooey Butter Cookies.)

This recipe also works well using Chocolate cake mix and Cherchie's Cherry Butter

Birds-I-View is a Wild Bird and Nature Store , founded in 1991 and owned by Steve and Regina Garr, longtime veterans of the Wild Bird Feeding industry.

Bird Watching Recipes for the Season!

Birds-I-View

Our Official Motto:
"Eat while you Watch Birds Eat!"

Because watching the birds is always more fun when shared with good friends and good food.

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BIV Special Cocktail Meatballs!

- 1 jar of Cherchies Cherry or Cranberry Hot Pepper Jam
- 2-3 tablespoons of your favorite chili seasoning with 6-8 ounces of water
- 1 ½ - 2 lbs. small frozen meatballs

Preparation: Heat Hot Pepper jam in a large sauce pan or skillet until warm. Mix Chili seasoning with water and blend into the Hot Pepper jam. Stir well. Add the frozen meatballs. (No need to thaw meatballs prior to mixing with sauce). Heat thoroughly over medium heat and serve with toothpicks.

NOTE: Cherry and Cranberry Hot Pepper Jams are also great served atop a softened block of cream cheese with your favorite crackers!

Savory Scones *featuring our Rabbit Creek Classic Scone gourmet mix*

Add to the Scone Mix:

- 1/2 Cup grated/shredded cheddar cheese
- 1– 1 1/2 Tablespoons fresh Sage, coarsely chopped
- 1 Cup Heavy Whipping Cream (No substitutions on this part, really)

Blend ingredients well and turn out onto a floured surface. For small scones , divide the dough into two equal portions and form a ball with each. Flatten each ball with your hands to make two six inch circles. Cut each circle into 8 wedges—giving you 16 small scones.

Top the scones with a very small amount of coarse sea salt. Dust the bottoms of the scones with cornmeal before baking (optional). Bake in a preheated 400 degree oven for 10—13 minutes for small scones or 15-18 minutes for large scones. Experiment with different herbs and cheeses.

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Rosemary Shortbread Sandwich Cookies with Blackberry Butter Cream Filling

Birds-I-View's Signature Snack!

2 Cups unsalted butter, room temp.

1 ½– 2 Cups Powdered Sugar

1/4 tsp salt

1 tsp vanilla

4 Cups all purpose flour

Rosemary to taste (approx 2 tsp dried or 1 ½ TBS fresh)

Blend butter, sugar, vanilla and salt on low mixer speed until light and fluffy (10 mins). Work flour in gradually. Scrape bowl occasionally to blend all ingredients . Mix in rosemary. Divide in half and shape dough into 2 inch diameter logs. Wrap in plastic wrap and refrigerate for 2 hours.

Slice the logs into 1/4 to 1/2 inch thick slices. Lay cookies on parchment paper. Preheat oven to 300 degrees. Bake for 30 minutes, until pale golden color—not brown.

These make excellent sandwich cookies! Simply fill with blackberry butter cream frosting made with Cherchies seedless blackberry preserves sold at Birds-I-View!

Blackberry Butter Cream Frosting:

2.5 C Powdered Sugar
2 sticks unsalted Butter– room temp (1 cup)
1 tsp vanilla
1/2 TBS Heavy Whipping Cream
1/8 tsp salt
3 TBS Cherchies Seedless Blackberry Preserves
1/2 TBS Lemon Zest

Combine sugar, butter, and vanilla and beat until fluffy. Add remaining ingredients and beat until smooth.

Cranberry Jam Cake

Jam Cake Ingredients:

1– box Duncan Hines White Cake Mix
1– Cup Cherchie's Cranberry Preserves with Champagne

1-Cup Buttermilk
2/3 Cup Oil
3– Eggs
1/2 tsp Cinnamon
1/2 tsp Nutmeg

Preheat oven to 350 degrees. Mix Cake mix, Preserves, Buttermilk, Oil, cinnamon, nutmeg, and eggs in a bowl. Beat for 3 minutes on low speed and then one and 1/2 minutes on medium speed. Bake for 30 mins in a standard cake or Bundt pan, or approximately 15 minutes in muffin or cup cake pans.

Once cake is cooled, drizzle with the Orange Honey glaze.

Orange Honey Glaze Ingredients

1– Cup powdered sugar
1/4 to 1/2 Cup orange juice (more or less to achieve desired consistency)
1/2 tsp Orange Zest
1-2– TBS Honey

*(This recipe also works well using Chocolate Cake mix and substituting lemon for the orange and **Cherchies Seedless Blackberry Preserves** for the cranberry preserves.)*