18 EASY SOUTHERN RECIPES
The Ultimate Guide to Southern Cooking and Southern Comfort Food
FAVESOUTHERNRECIPES
18 Easy Southern Recipes: The Ultimate Guide to Southern Cooking & Southern Comfort Food

Letter from the Editor

Dear Southern Cooking Enthusiast,

Southern cuisine is arguably the most delicious and comforting food around. After all, what could be better than a plate of fried chicken or a crumbly piece of cornbread? Recipes from the South are wonderful because they are always made with love and soul...not to mention butter! In this eCookbook, *18 Easy Southern Recipes: The Ultimate Guide to Southern Cooking and Southern Comfort Food*, you will find a wide variety of recipes so that you can experience all that Southern cooking has to offer.

You will find that our eCookbook, *18 Easy Southern Recipes: The Ultimate Guide to Southern Cooking and Southern Comfort Food*, is divided into four convenient chapters so that you can find exactly what you’re looking for. The first chapter features classic Southern main dish recipes, such as Real Simple Fried Chicken. The next chapter features side dish recipes, including an irresistible recipe for Scratch-Made Broccoli Casserole. After the side dishes, you will find recipes for biscuits and cornbread in our chapter on Homemade Bread Recipes. We saved a sweet ending for last with our desserts chapter. The best thing about *18 Easy Southern Recipes: The Ultimate Guide to Southern Cooking and Southern Comfort Food* is that you can mix and match any of these recipes to create your own custom menu of Southern favorites.

For more delicious and easy Southern cooking recipes, be sure to visit FaveSouthernRecipes.com. While you’re there, subscribe to our free newsletter, *Everyday Southern Comfort*, to get free recipes delivered to your inbox every week.

Happy Cooking, Ya’ll!

Sincerely,

The Editors of FaveSouthernRecipes.com

Read blog articles about our recipes at RecipeChatter.com.

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CHICKEN FRIED STEAK FOR TWO

BY CHRISTINA FROM DESSERT FOR TWO

Chicken fried steak is a Southern classic, and with this recipe for Chicken Fried Steak for Two, you can make a smaller recipe for just you and someone else. Cube steak is dipped in flour and then a combination of egg and buttermilk before getting dredged in more flour. The steak then fries up in canola oil until it is golden brown and crispy. After you have made your chicken fried steak, mix up a creamy brown gravy in the pan and spoon it over the steak and a serving of mashed potatoes.

Ingredients

For the Chicken Fried Steaks
- 1 cup canola oil for frying
- 1 large egg
- 1 ¾ cups buttermilk, divided use
- ½ cup, plus 2 tablespoons flour
- 2 cube steaks, weighing about ½ pound total
- Seasoned salt, to taste (or regular salt)
- Pepper, to taste

For the Mashed Potatoes
- 1 large potato (9-10 ounces)
- 2 tablespoons unsalted butter
- ½ cup buttermilk
- ½ teaspoon salt, or to taste
- Pepper, to taste

Instructions

1. First, make the chicken fried steak. Add the canola oil to a heavy cast iron skillet and heat it over medium-high heat. In a shallow bowl, beat together the egg and ½ cup of buttermilk. In another bowl, add ½ cup of the flour. Season both sides of the cube steaks with seasoned salt (or regular salt) and pepper.

2. Dip the steaks in the flour, shake off the excess, and then dip them in the egg-buttermilk mixture. Dip them again in the flour mixture and press the flour into the steak to get a good coating. Check the temperature of the oil by sprinkling in a pinch of flour: you want it to sizzle and float.

3. Once the oil is hot (about 325-350 degrees F), gently add the steaks. Cook for 2 to 4 minutes on each side. When the steaks are golden brown and crispy, remove from oil and keep them warm in a low oven.

4. To make the gravy, drain off all the fat from the skillet except 2 tablespoons. Return it to medium-low heat, sprinkle in the remaining 2 tablespoons of flour. Whisk it to incorporate it into the fat and cook for about 1 minute. Slowly add the remaining 1¼ cup of buttermilk while whisking. Season the gravy with salt and pepper, then let it come to simmer while whisking frequently. Once it thickens, turn off the heat.

5. To make the mashed potatoes: peel and dice your potato and boil it until tender. Drain it, and then add it to a bowl with 2 tablespoons butter and ⅓ cup buttermilk. Season to taste with salt and pepper.

6. To serve, cover the steak and a scoop of mashed potatoes with lots of gravy.
REAL SIMPLE FRIED CHICKEN

BY LANA FROM NEVER ENOUGH THYME

This country fried chicken recipe is as simple as it can possibly get. You only need five ingredients to make this Real Simple Fried Chicken. Chicken, salt, pepper, flour, and oil are all that is required to help you make the crispiest, tastiest fried chicken that you have ever eaten. Seasoned chicken pieces are dredged heavily in flour and then pan fried for ten minutes on each side until the coating is perfectly golden brown. This quintessential Southern fried chicken is easier than you ever imagined!

Ingredients

- 1 frying chicken, cut up
- Salt
- Pepper
- 1 ½ cups self-rising flour
- Peanut oil

Instructions

1. Wash and thoroughly dry chicken pieces and place in a single layer in a pan.
2. Liberally salt and pepper chicken pieces on both sides. Sprinkle flour over chicken in pan. Toss chicken to coat well in flour.
3. Meanwhile, heat peanut oil in a large iron skillet.
4. Place chicken pieces, skin side down in hot oil. Cook for approximately 10 minutes or until skin is pale golden brown. Turn chicken over and cook for 10 minutes on second side. Turn chicken pieces once more, reduce heat to medium low, cover and cook approximately 10-15 minutes or until chicken is cooked through.
5. Remove chicken to paper towel lined plate and allow the chicken to drain for about 5 minutes.
GRANNY’S CHICKEN AND DUMPLINGS

BY JACKIE FROM SYRUP AND BISCUITS

Make delicious and easy chicken and dumplings just like your grandma used to make! Granny’s Chicken and Dumplings is an extremely simple but flavorful recipe that is the ultimate comfort meal. All you need for this amazing recipe is chicken, really good chicken stock, and two ingredients to make the dumplings. Granny’s secret is that the stock must be at a rolling boil before you drop in the dumplings. This ensures that the dumplings will be light, fluffy, and perfectly cooked. This Southern meal is just what you need on a chilly day to warm you up from the inside out.

Ingredients

- 2 cups baking mix, such as Bisquick
- ¾ cups buttermilk
- 2 quarts good quality chicken stock
- 1 whole cooked chicken

Instructions

1. Mix baking mix and buttermilk. Turn onto floured surface and knead about 5 times. Keep adding baking mix to keep the dough from being sticky.
2. Roll out the dough to about ¼-inch thickness. Square up the dough so that you can make the dumplings uniform in size. Save the scraps.
3. Use a pizza cutter to cut the dumplings into 2-inch pieces. Place all the dumplings and dough scraps on a floured pan to keep them from sticking.
4. Debone and chop one whole chicken.
5. Bring the chicken stock to a rolling boil. Drop the dumplings one by one into the eye of the boil. After all of the dumplings have been added, add the chicken.
6. Cook until the dumplings are toothsome and not mushy.

PUFF PASTRY CHICKEN POT PIE

BY ALI FROM JAM HANDS

This recipe for Puff Pastry Chicken Pot Pie is embarrassingly easy to make but it still tastes just like the classic chicken pot pie recipe that your mom used to make. Leftover chicken is combined with frozen vegetables, creamy soup, and sour cream to make the base of the chicken pot pie. The crust of this easy chicken pot pie is made from puff pastry dough, which allows you to get dinner on the table in no time at all. Anyone who loves a good Southern casserole recipe will love this Puff Pastry Chicken Pot Pie.

Yields: 2 pies or 8-10 servings

Ingredients

- 2 sheets puff pastry, defrosted
- 2 cans cream of chicken soup
- 1 can cream of celery soup
- 1 (8-ounce) container sour cream
- 1 teaspoon Hungarian paprika, can use more according to taste
- 1 bag mixed veggies (corn, peas, carrots)
- 1 roasted chicken, pieces of meat removed and set aside
- Egg wash: 1 egg whisked with 1 tablespoon water

Instructions

1. Cut each puff pastry sheet into strips and make into two lattices. Brush with an egg wash and bake at approximately 405 degrees F until browned. Let cool on the pan.
2. Combine cream of chicken soup and cream of celery soup in a bowl. Add sour cream and Hungarian paprika to taste. Mix with frozen veggies. Add in roasted chicken and mix. Pour into two pie plates.
3. Cook at 350 degrees F until heated through, about 30 minutes.
4. Once the filling is done, add your cooled puff pastry to the top and serve.
5. **NOTE:** This recipe can be made in a 9 x 13-inch baking dish instead of two pie pans. To make the 9 x 13-inch version, simply make the puff pastry into a single lattice instead of two lattices.

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GRANDPA’S FAVORITE MEATLOAF RECIPE

BY JAMIE FROM [JAMIE COOKS IT UP!]

Meatloaf is a classic comfort food that is the perfect meal on a cold night. If you’ve been wondering how to make meatloaf, Grandpa’s Favorite Meatloaf Recipe may become your new go-to recipe. This delicious meatloaf is baked on a bed of brown sugar and ketchup for added goodness. Crushed crackers and chopped onion give this meatloaf extra texture. Honey mustard, ketchup, and Worcestershire sauce gives amazing flavor to this delicious recipe. This recipe makes a lot, so you will have plenty of leftovers for those glorious meatloaf sandwiches!

Ingredients

For the Loaf

- 2 ½ pounds ground beef
- 1 ½ onion, chopped
- 2 sleeves saltine crackers, crushed into tiny pieces
- 4 eggs
- Salt and pepper
- 3 tablespoons honey mustard
- ½ cup ketchup
- 1 teaspoon Worcestershire sauce

For the Sauce

- 1 cup brown sugar
- 1 cup ketchup

Instructions

1. Place all loaf ingredients in a large bowl. Using your hands, mix the ingredients together until well-incorporated.
2. Spray a 9 x 9-inch baking dish with non-stick cooking spray. Sprinkle the brown sugar over the bottom of the pan.
3. Form the meat mixture into two loaves. Place them on top of the brown sugar, leaving a little alleyway between them.
4. Pour the ketchup between and around the sides of the loaves.
5. Cover with tin foil and bake at 375 degrees F for 40 minutes, or until the inside of the loaf is no longer pink.
6. Remove the pan from the oven, take off the foil, and spoon the sauce over the tops of the loaves. Return to the oven and bake for about 3-5 more minutes.
7. Take the pan out of the oven and let the loaves rest for about 5 minutes. Then, slice and serve.

MOMMA’S BAKED MACARONI AND CHEESE

BY BECKY FROM THE TWO BITE CLUB

Meals with five ingredients or less are hard to come by, but this recipe for Momma's Baked Macaroni and Cheese fits the bill and is tasty to boot. Cooked elbow macaroni noodles are layered with slices of sharp white Cheddar cheese and milk. The casserole bakes until it is golden brown and crunchy on top. For a true Southern macaroni and cheese experience, serve this must-make dish with a side of stewed tomatoes. This basic macaroni and cheese recipe is a must-have in your recipe box. You will love making this macaroni and cheese for both everyday meals and special occasions. This baked mac and cheese is sure to please both kids and those who are kids at heart.

Ingredients

- 16 ounces elbow macaroni, cooked and drained
- 1 pound sharp white Cheddar cheese, sliced into ¼-inch thick slices
- 5 teaspoons butter
- Milk
- 1 (15-ounce) can stewed tomatoes, roughly chopped

Instructions

1. Preheat oven to 350 degrees F.
2. Spray a 9 x 13-inch baking dish with non-stick cooking spray. Layer ingredients in the following order: half of the macaroni, half of the cheese, the remaining macaroni, followed by the remaining cheese.
3. Top with sliced butter.
4. Pour milk over layers until the milk fills the dish about ¾ of the way full or until you just see the milk coming through the macaroni when you’re looking at it from the top.
5. Bake uncovered in preheated oven for 50 minutes to one hour, or until the top is golden and bubbly. Let sit 10-15 minutes before serving. Serve with warmed stewed tomatoes.
QUICK-FIX PINEAPPLE CASSEROLE

When you think of pineapple recipes, you probably don’t think of a pineapple casserole. However, this easy Southern recipe combines the sharp flavor of Cheddar cheese with the sweetness of canned pineapple in a way that is unexpectedly delicious. Crushed Ritz crackers add a buttery crunch to the top of this delightful casserole. This Southern pineapple casserole only requires 6 ingredients that you probably have in your pantry! Make this uniquely tasty casserole when you’re in a pinch and need an amazing casserole recipe.

Ingredients

- 2 (20-ounce) cans pineapple chunks packed in juice, well-drained
- ¾ cup sugar
- 6 tablespoons self-rising flour
- 2 cups grated Cheddar cheese
- 4 ounces Ritz crackers
- 1 stick butter, melted

NOTE: Be sure to use self-rising flour, not all-purpose, as it already has the other necessary ingredients included

Instructions

1. Preheat the oven to 350 degrees F. Spray a 2-quart or 8 x 8-inch baking dish with cooking spray.
2. In a medium bowl, mix the sugar and flour. Then, add pineapple and cheese and stir until there are no more dry particles. Spoon this mixture into the prepared baking dish.
3. Crush crackers by pulsing in a food processor and add the melted butter with the machine running until it has the texture of wet sand. Add the crushed cracker mixture to the top of the casserole.
4. Bake about 25 minutes until the top is lightly browned.
SAVORY BRUSSELS SPROUTS WITH BACON

BY LISA FROM CREOLE CONTESSA

Believe it or not, Brussels sprouts can be delicious! This recipe for Savory Brussels Sprouts with Bacon will have you converted. To make this delicious vegetable dish, start by frying bacon in a skillet. Once the bacon has cooked, remove the bacon and cook the onions, peppers, and garlic in the bacon grease. Then, add the Brussels sprouts to the pan along with the seasonings and bacon. Finally, pour on the chicken broth and let the vegetables steam in the pan. This recipe for bacon Brussels sprouts is so delicious that you’ll forget that you’re eating vegetables. Everyone will love this savory and bacon-y vegetable dish.

Yields: 4 servings

Ingredients

- 1 ½ pounds Brussels sprouts, diced
- ½ pack of bacon, diced
- ½ cup red onion, diced
- ½ cup white onion, diced
- ¼ cup bell peppers, diced
- ¼ cup chicken broth
- 3 cloves garlic, minced
- 2 teaspoons Creole seasonings
- 1 teaspoon black pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Pinch of cayenne
- Extra virgin olive oil

Instructions

1. Mix seasoning blend together and set aside.
3. Place about 2 tablespoons of olive oil into a skillet over medium heat, add bacon and cook until crispy, or for about 7-8 minutes.
4. Remove bacon and drain on paper napkin. Reserve bacon grease.
5. Add onions and peppers to bacon grease and sauté for about 5 minutes. Season with one teaspoon of seasoning blend.
6. Add garlic and cook 1 minute more.
7. Add Brussels sprouts to pan, season with remaining seasonings, mix well, and cook for about 5 minutes.
8. Add broth, cover with a lid, and steam for about 5-7 minutes more or until veggies are tender.
9. Remove from heat, toss in bacon, and serve.

SCRATCH-MADE BROCCOLI CASSEROLE

BY MARY FROM CHATTAVORE

This recipe for Scratch-Made Broccoli Casserole is completely can-less, so you can feel good about feeding it to your family. Instead of canned cream soup, this Southern broccoli casserole gets its creaminess from a homemade mushroom sauce and the addition of Cheddar cheese. The broccoli casserole is also topped with crushed crackers and more cheese for a crunchy finish. This easy broccoli casserole would make for a great dish to share with family and friends at your next church supper or potluck.

Yields: 6-8 servings

Ingredients

- 2 heads broccoli, cut into small florets and stems diced into ¼-inch pieces
- 2 strips bacon, diced (omit bacon and start the recipe with 1 tablespoon of butter to make this a vegetarian dish)
- ½ medium onion, diced
- 4 ounces cremini or white mushrooms, halved and sliced
- 2 tablespoons unsalted butter
- 2 tablespoons flour
- ⅔ cup whole milk or half-and-half
- Salt and pepper, to taste
- ½ cup mayonnaise
- 1 egg, beaten
- 5 ounces (1 ¼ cup) shredded Cheddar cheese
- ½ -1 cup crushed butter crackers (Ritz or Townhouse)

Instructions

6. Preheat oven to 350 degrees F. Steam broccoli in large pot to desired tenderness, set aside.
7. Cook the bacon in a 9 or 10-inch skillet until almost crisp. (If you have an oven-proof skillet you can use it to bake the casserole as well.) Add the onions and sauté until translucent. Add the mushrooms and sauté until tender.
8. Make the roux: add the butter to the skillet and stir until melted. Sprinkle the flour over the vegetables and stir to coat. Cook for about a minute then slowly add the milk or half-and-half, stirring constantly to incorporate. Cook until thickened. Add salt and pepper to taste.
9. Combine the broccoli, mushroom roux, mayonnaise, egg, and 4 ounces (1 cup) of the cheese in a large bowl. Adjust seasonings, then pour back into skillet or into an 8-inch baking dish or 9-inch pie pan.
10. Sprinkle the cracker crumbs and the remaining cheese over the casserole. Bake for 30 minutes and serve while hot.

THE BEST 7-UP BISCUITS

BY ANGIE FROM ANGIE’S SOUTHERN KITCHEN

This sour cream biscuit recipe is impossibly easy to put together. The Best 7-Up Biscuits only need four ingredients to yield a ridiculously delicious biscuit. All you need to do is simply combine biscuit mix, sour cream, and 7-Up to get these biscuits started. They bake in melted butter until they are golden brown and full of flavor. This recipe is the perfect way to use up leftover soda after a party or 7-Up baking spree.

Ingredients

- 4 cups Bisquick
- 1 cup sour cream
- 1 cup 7-Up
- ½ cup melted butter

Instructions

1. Melt butter and pour in the bottom of a 9 x 13-inch baking dish.
2. Cut the sour cream into the Bisquick. Mix in the 7-Up and then dump onto a well-floured surface.
3. Pat the dough out to a 1-inch thickness. Use a biscuit cutter to cut the biscuits out and place them in the baking pan. Make sure to flour the biscuit cutter before cutting each biscuit.
OLD FASHIONED CORNBREAD

BY LANA FROM NEVER ENOUGH THYME

This recipe for cornbread is as classic as you can get. Old Fashioned Cornbread is an easy and authentic buttermilk cornbread that is simple to put together. You don’t need much more than cornmeal, flour, regular milk or buttermilk, and eggs to make this delicious cornbread. Simply mix the ingredients together, pour into a preheated cast iron skillet, and bake for true Southern flavor. This Southern staple is perfect on its own or served alongside a large bowl of chili. Everyone will love this savory cornbread recipe.

Prep time: 5 minutes
Cook time: 30 minutes

Ingredients

- 1 ½ cups fine-ground white cornmeal
- ½ cup flour
- 3 teaspoons baking powder
- ¼ cup vegetable oil
- ½ cup Eggbeaters (or two whole eggs)
- 1 ½ teaspoons salt
- 1 ½ cups skim or low-fat milk or buttermilk

Instructions

1. Spray a 12-inch cast iron skillet well with cooking spray. Preheat the skillet and oven to 400 degrees F.
2. Combine the cornmeal, flour, and baking powder in a medium mixing bowl.
3. Combine the oil, eggs (or Eggbeaters), and milk and pour into the dry ingredients. Mix well, using a whisk to make sure all ingredients are well-incorporated.
4. Pour the batter into the hot skillet.
5. Bake approximately 25 minutes or until golden brown.
HONEY-SWEETENED CORNBREAD

BY TRACEY FROM THE KITCHEN IS MY PLAYGROUND

This recipe for cornbread turns out a bread that is moist and subtly sweet. Honey-Sweetened Cornbread is the perfect cornbread to make if you want a recipe for Northern-style cornbread. Although it is not a strictly Southern-style cornbread, it would still be wonderful alongside many Southern meals. This cornbread would be excellent slathered with butter or topped with a thick slice of Cheddar cheese. Make this easy and comforting cornbread for a Northern twist on a Southern staple.

Ingredients

- 1 egg
- 1 cup buttermilk
- ¼ cup honey
- 1 cup yellow cornmeal
- 1 cup all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 3 tablespoons melted butter

Instructions

1. Beat together egg, buttermilk, and honey.
2. In a separate bowl, mix together the cornmeal, flour, baking powder, baking soda, and salt.
3. Combine buttermilk mixture, dry ingredients, and melted butter. Mix well.
4. Spread batter into a buttered 8 x 8-inch baking dish. Bake at 425 degrees for 20 minutes.
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CLASSIC PAULA DEEN-STYLE BUTTERMILK BISCUITS

BY FAVESOUTHERNRECIPES.COM TEST KITCHEN

Anyone who has ever travelled to the South knows that no one makes biscuits quite like the Southern United States. This recipe for Classic Paula Deen-Style Buttermilk Biscuits will show you all of the wonder and magic that biscuits can hold. Each bite of these homemade buttermilk biscuits will be fluffy, rich, and irresistible. Even if you do not know how to make biscuits, you will able to learn in no time with this easy Southern recipe.

Ingredients

- 2 ¼ cups, plus 2 tablespoons flour
- 1 tablespoon baking powder
- 2 teaspoons sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 8 tablespoons cold butter, cut into small cubes
- 1 cup cold buttermilk

Instructions

1. Preheat the oven to 350 degrees F. Spray an 8 x 8-inch baking pan with cooking spray.
2. In a food processor, pulse 2 ¼ cups of the flour with the baking powder, sugar, baking soda, and salt. Add the cubes of butter and pulse just until the butter is in pieces the size of small peas. Remove the mixture to a large bowl and fold in the buttermilk with a rubber spatula just until the dry mixture has absorbed the liquid. Do not overmix.
3. Place the remaining 2 tablespoons of flour on a work surface and knead the dough for 2 or 3 turns just until it holds together and smoothes out. Press into a 6 x 6-inch square. Cut into nine 2-inch squares.
4. Gently place the squares into the baking pan, not quite touching each other. Bake for 15 minutes or until a light golden brown on top. Serve while warm.

RECIPES FOR DESSERT

FAST-FIX FRIED APPLES

BY FAVESOUTHERNRECIPE.COM TEST KITCHEN

This recipe for Fast-Fix Fried Apples is a must-make, especially if you are looking for a quick-cooking and endlessly versatile dish for any occasion. You can serve these Southern fried apples as a sweet accompaniment to your dinner, or serve them with a dollop of whipped cream for dessert. These fried apples also make a great topping for pancakes, ice cream, or oatmeal. Use them as a base for your next pie or crisp, or eat them straight out of the pan. No matter how you serve them up, these Fast-Fix Fried Apples are guaranteed to be gone in a flash!

Ingredients

- 3 Granny Smith apples, peeled, cored, and cut into ⅛-inch slices
- 4 tablespoons unsalted butter
- ⅜ cup light brown sugar
- 1 teaspoon ground cinnamon
- ⅛ teaspoon ground nutmeg
- ⅛ teaspoon salt
- Juice of half a lemon

Instructions

1. Preheat a 10-inch skillet over medium heat. Add butter.
2. Once the butter is melted, add brown sugar, cinnamon, nutmeg, and salt. Stir to combine.
3. Cook butter and brown sugar mixture until syrupy, about 2 minutes. Add in sliced apples; stir to combine until all the apple slices are coated in the butter and brown sugar mixture.
4. Cover the apples and let cook over medium heat for 15-20 minutes, stirring occasionally. The apples should be soft and tender but not mushy. In the last minute of cooking, stir in the juice of half a lemon.
5. Serve as a side dish or dessert.
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SOUTHERN BANANA PUDDING

BY TINA FROM MOMMY’S KITCHEN

This classic recipe for Southern Banana Pudding is sure to remind you of your childhood growing up in the South. If you are looking for the quintessential recipe to help you make banana pudding from scratch, this is it. Homemade custard is layered with slices of bananas and vanilla wafer cookies. The layered pudding is then topped with fresh meringue and baked in the oven until it is perfectly golden brown. You can’t go wrong with this creamy and classic Southern dessert.

Ingredients

- ¼ cup sugar, divided
- ½ cup all-purpose flour
- Dash of salt
- 3 eggs, separated
- 2 cups milk
- ½ teaspoon vanilla extract
- 1 box vanilla wafers, divided
- 5 ripe bananas, sliced, divided
- Additional vanilla wafers and banana slices, for garnish

Instructions

1. Mix ½ cup sugar, flour, and salt, in top of a double boiler. Blend in 3 yolks. Set the egg whites aside to use in the meringue topping.
2. Add the milk. Cook, uncovered, over boiling water, stirring constantly for 10-12 minutes or until thickened.
3. Remove from heat; stir in vanilla. Reserve 10 wafers for garnish. Spread small amount of custard on bottom of 1 ½-quart casserole dish; cover with a layer of wafers and a layer of sliced bananas.
4. Pour about ½ of custard over bananas. Continue to layer wafers, bananas and custard to make a total of three layers of each, ending with custard.
5. Beat egg whites until soft peaks form; gradually add remaining ¼ cup sugar and beat until still but not dry.
6. Spoon on top of pudding, spreading evenly to cover entire surface and sealing well to edges.
7. Bake at 350 degrees F in top half of oven for 15-20 minutes or until browned.
8. Cool slightly or refrigerate. Garnish with additional wafers and banana slices just before serving.

CARAMEL POUND CAKE

BY LISA FROM CREOLE CONTESSA

There is nothing better than Southern caramel layer cake, except perhaps this recipe for Caramel Pound Cake. This homemade cake recipe combines classic caramel cake with Southern pound cake for an unbeatable Southern dessert recipe. The pound cake is moist and buttery but not too sweet. The thick and luscious caramel frosting that tops the cake is the perfect complement to the dense cake. Serve up a big slice of this Caramel Pound Cake with a hot cup of coffee or a cold glass of milk.

Yields: 8-10 servings

Prep time: 10 minutes

Ingredients

For the Cake

- 1 (8-ounce) package cream cheese, room temperature
- 3 sticks unsalted butter, room temperature
- 2 cups white sugar
- 1 cup brown sugar
- 6 eggs, room temperature
- 1 tablespoon vanilla
- 3 cups cake flour
- ¼ teaspoon salt

For the Caramel Sauce

- 1 (9-ounce) package Werther's baking caramels
- 2 tablespoons milk

Instructions

To Make the Cake

1. Preheat oven to 300 degrees F.
2. Spray a Bundt pan with non-stick cooking spray and set aside.
3. Cream butter and cream cheese in mixer for about 3-5 minutes.

4. Add sugars slowly to butter/cream cheese mixture.
5. Add eggs to mixture one at a time, beating for 20 seconds before adding each egg.
6. Add vanilla.
7. Mix flour and salt together. Add the flour mixture to the wet ingredients in four batches.
8. Pour mixture into baking pan. Tap baking pan on counter to remove air bubbles.
9. Bake at 300 degrees F for 1 hour and 30 minutes. Check cake with a skewer or fork. Bake 10 minutes more if needed.
10. Remove cake from oven, allow to cool 10 minutes in pan. Remove from pan and cool on cake platter for 30 more minutes.

To Prepare Caramel Sauce

1. Mix unwrapped caramels and milk together. Microwave for 2 minutes, stirring after every 30 seconds.
2. Drizzle on room temperature cake.
NANA'S OLD-FASHIONED PEACH COBBLER

BY KELLI FROM KELLI'S KITCHEN

This Southern peach cobbler recipe will remind you of the juicy, peachy cobblers that your grandmother used to make. Unlike many peach cobblers, this recipe for Nana’s Old-Fashioned Peach Cobbler is made entirely from scratch. The bottom layer of this easy cobbler recipe is made up of homemade pie crust. The pie crust is then filled with homemade fresh peach filling. The hardest step of making this peach cobbler recipe will be waiting for it to cool!

**Cooking Vessel Size:** 8 x 8-inch baking dish

### Ingredients

**For the Crust**

- 1 ½ cups all-purpose flour, sifted
- 4 tablespoons unsalted butter, cubed
- 5 tablespoons shortening, cubed
- ½ teaspoon salt
- 3-4 tablespoons ice water

**NOTE:** These ingredients will make one disk of crust. You will need two disks of crust for this recipe, so measure out these ingredients twice.

**For the Filling**

- 3 pounds of fresh peaches, peeled, pitted, and chopped
- ¼ cup fresh lemon juice
- ½ cup butter
- 2 cups sugar
- 1 tablespoon cornstarch
- ¼ teaspoon nutmeg
- ½ teaspoon cinnamon (Note: You can add up to 1 teaspoon of cinnamon according to your tastes)

Instructions

To Make the Crust

1. Cube up the butter and shortening. Then put the butter and shortening in the freezer while you measure out the other ingredients.
2. Pour the flour and salt into the food processor.
3. Take the butter and shortening out of the freezer and add them to the food processor.
4. Using the pulse setting, process for a count of 1-2-3, then stop. Repeat 3 times. Then process 1- and begin adding a tablespoon of ice water during 2-3.
5. Transfer the ingredients into a bowl.
6. Using your hands, gently bring those crumbs into a flat disk and wrap in plastic wrap. Put it in the fridge for an hour or so, and up to two days.
7. Repeat Steps 1-5 to create the second ball of dough.
8. Take the first dough out and place on a cold, lightly floured space.
9. Working it as little as possible, roll it out with a lightly floured rolling pin. Then, transfer the dough to an 8 x 8-inch glass or enameled pan.
10. Bake the dough in a 350 degree F oven for 20 minutes.

To Make the Filling

1. Put the peaches, butter, and lemon juice in a saucepan on low to medium heat, and allow butter to melt.
2. Mix together the sugar, cornstarch, nutmeg, and cinnamon.
3. After the butter has melted, add in the sugar mixture. Once it is mixed well, take off the stove and allow to cool for about 5 minutes.
4. Pour into the crust.

To Assemble the Cobbler

1. Take out the second pie crust disk and roll it out just like the directions above state.
2. Once it is rolled out, you can make a lattice (basket weave) pattern if you want. It can also simply be laid over top and crimped around the edges.
3. Make a few punctures all over the top crust. Sprinkle with 2 tablespoons of sugar and then 2 tablespoons of melted butter (not listed in the ingredients).
4. Bake in the oven for 1 hour at 350 degrees F.
5. Let the cobbler cool for 2 hours (it will still be warm) and serve.
STRAWBERRY ALMOND CRISP

BY DANELLE FROM LET’S DISH

This recipe for Strawberry Almond Crisp is so easy to make. It’s fast and it’s simple, which means you can spend less time in the kitchen and more time enjoying this fabulous summer dessert recipe. Because this crisp recipe is so simple, it's great for getting your children in the kitchen, cooking with you. They will love how easy it is, and it’s delicious, too. Take this almond crisp recipe to your next summer potluck or party, and everyone will love it. Serve it nice and warm with a heaping scoop of ice cream on top!

Yields: 8 servings

Ingredients

For the Filling

- 6 cups strawberries, hulled and quartered
- 1 tablespoon lemon juice
- 2 tablespoon cornstarch
- 3 tablespoons sugar
- ½ teaspoon almond extract

For the Topping

- ⅓ cup flour
- ⅓ cup oats
- ⅓ cup slivered almonds
- ½ teaspoon cinnamon
- 3 tablespoons sugar
- 3 tablespoons butter
- Pinch of salt

For the Glaze

- ¾ cup powdered sugar
- 1 teaspoon almond extract
- 1 tablespoon milk

Instructions

1. Preheat oven to 375 degrees F. Lightly grease a 9-inch baking dish.
2. In a medium bowl, toss together the strawberries, lemon juice, cornstarch, sugar, and almond extract. Pour into prepared pan.
3. In a small bowl, combine all of the topping ingredients, except for the butter. Cut in the butter with your fingers until the mixture resembles coarse crumbs. Sprinkle the topping over the berries.
4. Bake for 30-35 minutes, or until top is golden brown and fruit is bubbling. Remove from oven and let cool for 10-15 minutes.
5. Meanwhile, whisk together the ingredients for the glaze in a small bowl. Drizzle the glaze over the crisp and serve warm with vanilla ice cream, if desired.
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