



***“Mess Gear  
Clear the Mess Decks  
Early Chow for PO1’s  
and Watch Standers”  
Decatur Cook Book***

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### Sailor

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# *Scaccia's Cannoli Cake*



*From OUR kitchen to YOURS!!!*



# Scaccia's Cannoli Cake

## Recipe

*Italian Cannoli Cake*

*Prepared by*

*Sue Scaccia*



*Prep time 2 hours, cook time 25 mins, yield 1-(9 inch) round cake*

### Description

*Sponge cake layers are brushed with a Frangelico liqueur and then spread with cannoli frosting that is creamy and fluffy.*

### Ingredients

*Sponge Cake Layers ( makes 2 (9 inch sponge cake layers)*

*8 eggs separated, room temperature*

*1 cup sugar, divided*

*½ cup whole milk and melted butter, total (1/4 cups each)*

*1 tsp vanilla extract*

*1 ½ cups of all purpose flour*

*2 tsp baking powder*

*¼ tsp salt*

### Syrup

*¾ cup water*

*¼ cup sugar*

*1/3 cup Frangelico liqueur*

### Filling and Frosting

*2 (8oz) pkg cream cheese softened*

*1 ½ cups powdered sugar (or to taste)*

*8 oz mascarpone cheese*

*1 ¼ cups ricotta cheese*

*1 tsp vanilla extract*

*½ cup heavy cream (or whipping cream)*

*¼ mini chocolate chips for filling plus extra for decorating*

# *Scaccia's Cannoli Cake*

## *Recipe (Cont'd)*

### *Instructions*

*Preheat oven to 350 degrees F. Line the bottom of 2 – round 9 inch cake pans with parchment paper*

*Separate the eggs putting the whites in one bowl and the yolks in another  
Beat the whites using a whisk attachment on a standing mixer or hand held mixer until foamy.*

*Gradually pour in half of the sugar and mix the whites on high speed until stiff peaks form.  
Set aside.*

*In the other bowl with the yolks add the remaining sugar and use the same whisk attachment to beat the yolks until they are pale and fluffy*

*Combine the milk, melted butter and vanilla extract in a bowl or cup. Set aside*

*Using a rubber spatula fold the egg whites into the egg yolks being careful not to deflate the batter as much as possible*

*Sift the flour, baking powder and salt over the folded eggs and gently fold in the batter*

# *Scaccia's Cannoli Cake*

## *Recipe (Cont'd)*

*Set aside half of the mixture in a medium bowl. This will be used for the frosting*

*Add the ricotta cheese to the other half. This will be used for the filling.*

*NOTE: you can divide the second half into half again to add quartered fresh strawberries (about 8) to that portion of the filling and use it in the middle layer if desired. Or, just add the mini chocolate chips to the entire second half of the filling and use on all three layers*

*Add the mini chocolate chips to the remaining ricotta filling. Saving some for decorating*

*Assembling the Cake*

*Cut each cake in half horizontally*

*Using a pastry brush, brush the top and bottom of each layer with the liqueur syrup*

*Spread about 1/3 of the cannoli filling over the cake layer*

*Repeat with the rest of the cake layers, brushing the liqueur syrup over both sides of each layer and spreading the cannoli filling over the other two layers. Or, you can use the strawberry filling in the middle if desired*

*Use the frosting to cover the top and sides of the cake*

*NOTE: you can cover the side of the cake with a ground nut mixture ( pistachios is traditionally used) or whatever type of nut you like. Or toasted coconut.*

*Sprinkle the top of the cake with the mini chocolate chips*

*You can make additional frosting and pipe a decorative edge around the bottom or around the top edge if desired*

*You can also purchase a mini cannoli and place in the middle of the top of the cake to hint as to what type of cake it is.*



# *Scaccia's Easter Bread*



*From OUR kitchen to YOURS!!!*



# *Scaccia's Easter Bread*

## *Recipe*

*Easter Bread*

*Prepared by*

*Art and Sue Scaccia*

*Prep time 4 hours, cook time 30 -35 mins, yield 7 loafs*

*We use 9" X 5" loaf pans*

### *Ingredients*

*5 lbs all purpose flour (we like Ceresota or King Arthur brands if you can get it)*

*1 doz lg eggs*

*1 cup butter melted and cooled*

*2 15 oz boxes of golden raisins ( we prefer sun-maid brand)*

*½ cup toasted anise seeds*

*3 cups of warm water*

*4 1oz cube yeast or 5 pks of dry yeast*

*2 eggs beaten for egg washing the top of the loafs*

### *Directions*

*In a large bowl mix all the dry ingredients together including raisins*

*NOTE: the flour helps coat the raisins for an even distribution in the dough*

*Add yeast to warm water to activate*

*Once the yeast is activated add to the dry ingredients and mix with a spatula*

*When mixed remove dough to a floured surface and knead for approximately 8 mins*

*Return the dough to the bowl and cover with a towel*

*Place in a warm area and let it rise till doubled in size*

*When doubled in size return dough to a floured surface and punch down and knead for 5 mins*

*Divide dough into loaf size balls and shape into loafs and place in greased loaf pan*

*Place loafs in a warm place and let them double in size.*

*When loafs are nearly doubled in size, pre heat oven to 325 degrees*

*When doubled in size brush top of loafs with egg wash and bake for 30-35 mins till golden brown.*

*Test for doneness with a toothpick. It should come out clean*

*When cooked leave the loafs in the pan and move to a cooling rack.*



# *Scaccia's Calico Beans*

## *Recipe*

### *CALICO BEANS*

*Prepared by  
Sue Scaccia*

*Prep time 30 mins, cook for 40 mins*

#### *Ingredients*

*1 lb ground beef (90 percent lean is preferred)  
½ lb of maple bacon or hickory smoked if desired  
1 c diced onions  
1 14 oz can butter beans  
1 14oz can kidney beans  
1 14oz can pork & beans  
½ c ketchup  
½ c white sugar  
½ c brown sugar  
1 tsp dry mustard  
1 T apple cider vinegar  
Salt and pepper to taste*



#### *Directions*

*Chop up bacon, add to ground beef and onions and brown together and drain off fat*

*Stir in remaining ingredients.*

*Place ingredients in a heavy duty oven safe casserole bowl with lid*

*Bake covered at 350 degrees for 40 mins*

*NOTE: orginal recipe provided by Lavonsel Dawson*

# *Sully's Hamburger Pasta Hash Recipe*

*Jovial 100 % Organic Brown Rice Pasta Fusilli (springs) 12 oz.*

*Kirkland Organic Salsa Medium 2 lb. 6 oz. (2 pk. \$7.75 Costco).*

*Garbanzo Beans 1 can 15.5 oz. drained & washed.*

*Diced New Potatoes 1 can 15 oz. drained & washed.*

*Small Can Sliced Mushrooms 4 oz. drained & washed*

*Lean Ground Beef 2 ½ lbs. 95 % Sunny Farms.*

*Large Red or Yellow Hard Onion 1 ea.*

*Large Red Bell Pepper 2 ea. Sunny Farms.*

*Cut up the onion & bell peppers: potatoes & mushrooms put in a large fry pan with a lid. I cook about an hour to where they stick to the bottom. I like them crispy. Cook the pasta in a separate pan. Add hamburger. Cook well. Add Salsa, cook some more. Drain the pasta & rinse. Add Pasta & Garbanzo Beans for the final cook up.*

*This recipe has a lot of protein in it with the amount hamburger and the Garbanzo Beans. If it turns out bad, put in a bowl and feed to the neighbor's dog, should make the dog happy!!!*

# Sully's Hamburger Pasta Hash Recipe



1



2



3



4



5



6



7



8

