



recipes
from the
HEARTLAND

WITH **ROBYN MCCLOSKEY**

Robyn McCloskey has been in journalism for more than 30 years and has loved to cook and entertain for even longer. Robyn was born and raised in the Hoosier state, where she still lives with her husband, Alan.

A Taste of
Memory Lane

I have had so much fun with this issue of Madison. Please join me for a trip down memory lane as I share some recipes that I have been making for many years. Some of them are so old that they might even seem to be new again! I promise they are all tried and true and will be a hit with your friends and family.

ROBYN'S RECIPES >



Sour Cream
Coffee Cake

As a kid, it was a treat when my mom made her sour cream coffee cake. It's moist and dense and just delicious. It is best served cold. Trust me!

FOR THE CAKE:
1 cup butter, softened
2 cups sugar
2 eggs
1 cup sour cream
½ tsp. vanilla
2 cups sifted flour
1 tsp. baking powder
¼ tsp. salt

FOR THE TOPPING:
1 cup chopped nuts (I like pecans)
½ tsp. cinnamon
2 Tbsp. brown sugar

1. In a stand mixer or with an electric hand mixer, cream sugar and butter together.
2. Add eggs one at a time and mix well.
3. Fold in sour cream and vanilla.
4. Add dry ingredients and mix well.
5. Combine topping ingredients in separate small bowl.
6. Spoon half of cake mixture into greased and floured 10-inch tube pan.
7. Sprinkle cake batter with half of topping ingredients.
8. Add another layer with cake batter and sprinkle with remaining topping ingredients.
9. Bake at 350 degrees 50-60 minutes.
10. Let cool almost completely before turning out of pan on platter.
11. Refrigerate and serve cold.

MORE OF ROBYN'S RECIPES ON PG. 23-24

in the **KITCHEN**

WITH **KATRINA ADAMS**



No Bake Key Lime Pie

Summer is the perfect time to whip up delicious desserts that don't call for the oven! My mom introduced me to this recipe years ago, and it's always a big hit at all of my cooking classes with adults and kids. It's even in my "No Bake Desserts Made Easy" cookbook. I included a special touch by adding key lime yogurt and key lime juice. Wishing you a summer full of fun in the sun and creating amazing memories with family and friends!

2 packages lime Kool-Aid
1 can sweetened condensed milk
2 8-ounce tubs of Cool Whip
2 premade graham cracker crusts
2 key lime yogurts
2 Tbsp. key lime juice

1. In large bowl, add condensed milk, Kool-Aid, yogurt, Cool Whip and key lime juice.
2. Mix all ingredients together, then pour mixture over graham cracker crust.
3. Let pie chill in refrigerator at least 4 hours. Pie is best if made night before.

ALL ABOUT K MARIE

Katrina is an award-winning food blogger, cookbook author and party planner with a passion for cooking, entertaining and everything under the hospitality industry. Her recipes have been published in Talk of Alabama, Delish.com, Taste of Home magazine and Alabama Living. Visit her blog, kmariekitchen.com, for other great recipes. Katrina was born and raised in Anderson and is a graduate of Highland High School. Her parents still reside in Anderson.

