

A Story of Family,
Faith & the Power
of Giving



How to Stitch an
**AMERICAN
DREAM**

FOUNDER, MISSOURI



STAR QUILT COMPANY

Jenny Doan

with Mark Dagostino

A PDF COMPANION TO THE AUDIOBOOK

How to Stitch an American Dream
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Recipes

Doans' Big Batch Cookies

These are the cookies we made to feed lots and lots of mouths! Be warned: it'll take you a long time to get these all in and out of the oven. The note on the bottom of my recipe card says, "Bake all night!" But if you don't want to bake this many all at once, this dough can be rolled up in plastic wrap and frozen, so you'll have ready-to-go dough in the freezer. This recipe provides a base for chocolate chips, raisins, nuts, peanut butter, or almost anything else you want to add. Mix it up and have fun with it!

Makes approximately 16 dozen

2 cups shortening	7 ½ cups all-purpose flour
2 cups (4 sticks) butter, softened	4 teaspoons baking soda
4 cups (28 ounces) granulated sugar	4 teaspoons salt
4 cups (24 ounces) firmly packed brown sugar	6 cups rolled oats
8 eggs	1 large package of chocolate chips, optional
4 teaspoons vanilla extract	2 cups raisins, optional
	2 cups chopped nuts, optional

1. Preheat the oven to 350°F. Grease cookie sheets with shortening, butter, or cooking spray.
2. In a large bowl, cream together the shortening, butter, sugar, brown sugar, eggs, and vanilla.
3. Add the flour, baking soda, salt, and oats and mix well to combine.
4. If you like, stir in chocolate chips, raisins, and/or nuts.
5. Drop the dough by spoonfuls onto the prepared cookie sheets. Bake for 8 to 10 minutes, until golden brown. Remove from the oven, allow the cookies to cool for a couple of minutes, then take them off the sheets.
6. Add spoonfuls of dough to those same cookie sheets and bake additional batches into the oven, until you have the desired number of cookies. (No need to re-grease the cookie sheets in between batches.)
7. Enjoy with some ice-cold milk!

Buttermilk Chocolate Cake

This is my mother's recipe—the one Ron fell in love with the first time he came over to visit.

Makes one 11x17-inch sheet cake

Butter, for greasing pan
2 cups all-purpose flour
2 cups granulated sugar
1 teaspoon baking soda
1 teaspoon cinnamon
1 cup (2 sticks) butter
¼ cup (4 tablespoons) cocoa powder
1 cup water
½ cup buttermilk
2 eggs

1 teaspoon vanilla extract

FROSTING

½ cup (1 stick) butter
⅓ cup (6 tablespoons) milk
¼ cup cocoa powder
1 16-ounce box (4 cups) powdered sugar
½ teaspoon vanilla extract
1 cup chopped nuts, optional

1. Preheat the oven to 400°F. Grease an 11x17-inch baking pan with butter or nonstick cooking spray.
2. In a large bowl, mix together the flour, sugar, baking soda, and cinnamon.
3. In a medium saucepan, combine the butter, cocoa, and water, and bring to a rapid boil. Pour the mixture into the mixing bowl with the dry ingredients and stir well.
4. Add the buttermilk, eggs, and vanilla to the large bowl and mix well.
5. Scrape the batter into the prepared pan. Bake for 15 to 18 minutes, until a toothpick inserted in the middle of the cake comes out clean and/or the cake begins to pull a bit away from the edges.

6. For the frosting: In a medium saucepan, bring the butter, milk, and cocoa to a boil. Remove from the heat, add the powdered sugar and vanilla and stir to combine.
7. Frost the cake while it is still warm and top with the nuts of your choice (maybe half with nuts, half without. Get crazy—it's your cake!).

Frosty Strawberry Squares

This was my winning entry in one of our very first Doansbury Bake-Offs.

Makes 12 squares

CRUST

1 cup all-purpose flour
¼ cup packed brown sugar
½ cup (1 stick) butter
½ cup walnuts

or 1 (10-ounce) box thawed
frozen strawberries, plus
more for garnish
¾ cup granulated sugar
2 egg whites
2 tablespoons lemon juice
1 cup whipped cream or
Cool Whip

FILLING

2 cups sliced fresh strawberries

1. Preheat the oven to 350°F.
2. For the crust: In a large bowl, mix together the flour, brown sugar, butter, and walnuts, then spread on a cookie sheet. Bake for 15 minutes until the mixture is toasted, stirring occasionally so it doesn't burn.
3. Sprinkle ⅔ of the crust crumbs in a 9x13-inch baking pan.
4. For the filling: In a large bowl, combine the strawberries, sugar, egg whites, and lemon juice. Mix with an electric mixer until stiff peaks form, about 10 minutes. Add the whipped cream or Cool Whip and gently stir it into the berry filling.
5. Evenly spread the filling over the crust in the pan, then top with the remaining ⅓ of the crumbs. Cover and freeze for 6 hours or overnight.
6. Garnish with whole berries and serve cold.