

THE BASSETT BULLETIN™

Enough case law and commentary! The Bassett Firm would like to take this time to wish everyone a wonderful holiday season by sharing some great recipes provided by our employees.



NUT COOKIES

Courtesy of Mike & Liz Bassett



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| 1 lb butter (2 cups) | ½ cup sugar |
| 1 cup nuts (chop pecans in the blender) | 2 tsp vanilla |
| 4 ½ cups flour | |

Cook 10 minutes at 375 degrees.

Roll in powdered sugar when out of the oven.



EAST TEXAS BREAKFAST CASSEROLE

Courtesy of Angie Stevenson



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| 6 eggs | 1 cup milk |
| Sliced bread (I use Texas Toast) | Chopped onion (quantity as desired) |
| 8 sausage patties (large size patties) | 2 cups shredded cheese |
| 2 tsp Cajun seasoning | 1 tsp Garlic pepper |
| Salt & pepper | |

Lightly butter bottom of casserole dish. Layer sliced or cubed bread on bottom of dish. Layer sliced sausage patties next, and sprinkle chopped onions on top. Layer cheese next. Mix remaining ingredients and pour slowly on top of casserole.

Cook at 350 degrees for approximately 40-45 minutes, or until middle has risen.

Great with salsa on top and recipe can be doubled. Also can add drained Rotel Tomatoes & Green Chilies for added flavor.





CHOCOLATE CAKE BARS

Courtesy of Robert L. McGee, Jr.

1 $\frac{3}{4}$ cups granulated sugar	1 $\frac{1}{2}$ cups butter (3 sticks), softened, divided.
3 large eggs, divided	4 squares (1 oz. each) milk chocolate, melted
2 tsp vanilla extract	1 $\frac{3}{4}$ cups all-purpose flour
1 tsp baking soda	$\frac{1}{4}$ tsp salt
1 cup buttermilk	1 package (16 oz.) confectioners' sugar
4 milk chocolate bars (1.55 oz each) melted	
3 Tbsp whipping cream	

Preheat oven to 350 degrees. Grease & flour two 9x9 baking pans.

Combine sugar and 1 cup butter in large bowl. Beat with electric mixer until smooth.

Stir in melted chocolate and 1 tsp vanilla.

Sift together flour, baking soda & salt. Add flour and buttermilk alternately into the egg mixture, beating until smooth.

Beat egg whites in bowl until stiff peaks form. Fold into the batter & spoon into baking pans.

Bake 25-30 minutes or until inserted toothpick comes out clean. Transfer to wire racks to cool.

Beat confectioners' sugar and remaining butter in small bowl for 3 minutes. Stir in chocolate bars, whipping cream & remaining vanilla. Spread mixture between layers and on the top & sides of cake.



HOLIDAY GARLAND

Courtesy of Jennifer Ashmore

In a sauce pan, melt 3 Tbsp of butter or margarine and a bag of mini-marshmallows.

Once melted, add a little green food coloring. Stir.

Add cornflakes to the melted marshmallows and stir so the flakes are coated.

Spoon out a tablespoon size of the mixture and place onto wax paper.

Be careful! This is a sticky job!

Add 2 or 3 red hots to the top of each treat.

Let the marshmallow cool so that they are not so sticky.



Mom's Oatmeal Cookies

Courtesy of Marcie Childers

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| 1 c shortening | 1 c sugar |
| 1 c brown sugar | 2 eggs |
| 1 tsp vanilla | 1½ c flour |
| ½ tsp salt | 1 tsp baking soda |
| 1½ c 3-Minute Oats | 1½ c nuts, chopped |

Cream shortening & sugar.
Mix in eggs & vanilla.
Sift flour, salt & soda.
Fold into cream mixture.
Stir in oats and nuts.
Bake for 10-12 minutes at 350 degrees.



April's Sopapilla Cheesecake

Courtesy of John Roberts



- 1 (8 ounce) package cream cheese, softened
- 1 cup white sugar
- 1 teaspoon vanilla extract
- 2 (8 ounce) packages refrigerated crescent rolls
- ½ cup melted butter
- ½ cup white sugar

1 teaspoon ground cinnamon

Preheat oven to 350 degrees. Prepare a 9x13 inch baking dish with cooking spray.

Beat cream cheese with 1 cup of sugar & vanilla extract in a bowl until smooth; set aside.

Unroll cans of crescent roll dough, and use a rolling pin to shape each sheet into 9x13 inch rectangles. Press one sheet into the bottom of a 9x13 inch baking dish. Evenly spread cream cheese mixture into the baking dish, then cover with remaining piece of crescent dough, and brush with melted butter. Stir together ½ cup sugar with cinnamon in small bowl, sprinkle evenly over the top of the cheesecake.

Bake in preheated oven until crescent dough has puffed and turned golden brown, about 30 minutes. Allow to cool 10 minutes before serving. **Serve warm and top with a bit of honey!**

The Bassett Firm

Two Turtle Creek Village
3838 Oak Lawn Avenue
Suite 1300

Dallas, Texas 75219
(214) 219-9900 Telephone
(214) 219-9456 Facsimile
Toll Free: 1-800-310-9769
www.thebassettfirm.com



ATTORNEYS

- MIKE H. BASSETT
- JENNIFER R. ASHMORE
- CHRISTINE S. JOHNSON
- ROBERT L. MCGEE, JR.
- JAMIE J. MCKEY
- MICHAEL J. NOORDSY
- JOHN J. ROBERTS
- MATHEW SAMUEL

**Happy Holidays
From Everyone at
The Bassett Firm**



Information regarding *The Bassett Bulletin*[™] is available from **Angie Stevenson** (astevenson@thebassettfirm.com) at (214) 219-9900. ©2004 The Bassett Firm. All rights reserved.

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