



Cozy Casseroles

FOR YOUR 9X13 PAN



RECIPE BOOK

Plus, our favorite freezer ready casseroles
for easy grab and bake

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Prep Your Casseroles the Right Way

We are big fans of food prep, although maybe not in the traditional tofu-black beans-brown rice kind of way. We're talking about cooking with MEAT!

Winter seems to be a busy time, even after the holidays, and we have some recipes for you that will clear away the after-Christmas doldrums. It takes a little prep work, but in the end, you'll be grateful on a busy winter night to be able to pull a yummy casserole out of the freezer, pop it in the oven and get it to the table in a jiffy.

Let's get started!

Karin's Bake-ahead Chicken Breasts for Shredding – Makes approximately 8 cups of shredded chicken

Adapted from Gimmesomeoven.com.

1. Start with **4 lbs. Sinclair Family Farm Chicken Breasts** (approximately 4 breasts if using ours, if using store-bought, you might need a couple more. Many store-bought chicken breasts are pre-brined or pumped with fluid and will shrink.)
2. Preheat oven to 450°F.
3. Spray a large roasting pan with cooking spray. Place chicken breasts in the pan.
4. Brush with olive oil or melted butter on both sides.
5. Season on both sides with a rub made from:
 - 1 tsp. kosher salt
 - ½ tsp. freshly ground black pepper
 - ½ tsp. garlic powder
 - ½ tsp. smoked paprika
6. Bake for 15-18 minutes, or until internal temperature in the thickest part of the breast reaches 165°F.
7. Remove chicken from the oven and place on a clean plate.
8. Cover with foil.
9. After chicken rests for 5-10 minutes, add them to your stand mixer (I prefer my mom's old Kitchen Maid mixer for this part!) and whip them with the paddle attachment until they reach your desired consistency.
10. You can measure out your desired portion size and freeze in freezer bags, or set aside for your next step: Casserole building!

Make Ahead Casseroles – Tips and Tricks:

Many of our Cozy Casseroles For Your 9x13 Pan recipes can be made ahead. Once you've prepped your chicken, the rest is easy!

Since our kids are grown and gone, we make smaller meals. These recipes are great for us after a long day fixing fence or whatever else is broken and needs fixing – ranch life is rough, y'all – we just pull one out of the freezer, heat up the oven and cook for 30-50 minutes, depending on the recipe.



We've found any of these recipes that call for a 9" x 13" pan can be broken out into two 8" x 8" pans. We use disposable foil pans with plastic lids for ease of use and because they stack well in the freezer.

Once you've filled your foil pan, cover tightly with foil, pop the plastic lid on and wrap the whole thing with plastic wrap to keep the lid on and freezer burn out.



Savory Biscuits and Gravy Casserole

Let's be honest. Sometimes, you don't want to get up early and prepare a whole farm-fresh breakfast spread for the entire family. Sometimes, you'd rather lie in a little longer or enjoy your warm coffee with the morning paper. That's why we have two casseroles- one savory and one sweet- make ahead of time! If you're an early go-getter, you can also prepare it that morning.

Ingredients:

Gravy

1 pound [Sinclair Family Farm Bulk Pork Sausage](#)
1/4 cup all-purpose flour
3 cups 2% milk
1-1/2 tsp pepper
1 tsp paprika
1/4 tsp chili powder

Biscuits

2-1/4 cups biscuit/baking mix
1/2 cup sour cream
1/4 cup butter, melted



Method:

In a large skillet, cook sausage over medium heat until no longer pink, 6-8 minutes, breaking into crumbles. Remove with a slotted spoon; reserving 1/4 cup of the drippings in pan, discard the rest. Stir in flour until blended; cook and stir until golden brown (do not burn), 1-2 minutes. Gradually whisk in milk. Bring to a boil, stirring constantly; cook and stir until thickened, 2-3 minutes. Stir in sausage, pepper, paprika and chili powder. Pour into a greased 13×9-in. baking dish. Cool completely.

Meanwhile, in a large bowl, mix baking mix, sour cream and melted butter until moistened. Turn onto a lightly floured surface; knead gently 8-10 times. Pat or roll dough to 3/4-in. thickness; cut with a floured 2-1/2-in. biscuit cutter. Place biscuits over gravy. Refrigerate, covered, overnight.

Preheat oven to 400°. Remove casserole from refrigerator while oven heats. Bake, uncovered, until gravy is heated through, and biscuits are golden brown, 22-25 minutes.

Make Ahead:

To make ahead and freeze, follow all steps and stop at baking time. Wrap your casserole well and toss in the freezer. To cook it, partially thaw the casserole in the refrigerator overnight. Remove from the refrigerator 30 minutes before you're ready to bake. Bake in a 400° oven for 22-25 minutes, adding time as needed to heat through, until the biscuits are golden brown. This recipe can be split into two 8"×8" aluminum disposable pans, or one 9"×13" disposable aluminum baking dish, see tips and tricks on pages 3-4.



Baked Cream Cheese French Toast Casserole

Now to the sweet casserole! This Baked Cream Cheese French Toast Casserole is great for Christmas morning, a birthday celebration, or just to fill a craving for something sweet.

Ingredients:

1 (12-14 ounce) loaf French or sourdough bread
8 ounces full-fat brick cream cheese, softened to room temperature
2 tbsp confectioners' sugar (do not leave out)
3 tsp vanilla extract, divided
8 large [Carson Valley Meats eggs](#)
2 1/4 cups milk (whole milk is best, but 2% works well too!)
3/4 tsp ground cinnamon
2/3 cup light brown sugar, packed



Crumb Topping

1/3 cup light brown sugar, packed
1/3 cup all-purpose flour (spooned & leveled)
1/2 tsp ground cinnamon
6 tbsp unsalted butter, cold and cubed
Optional: maple syrup and/or confectioners' sugar for topping

Method:

Grease a 9×13-inch baking pan with nonstick spray. Slice, then cut, the bread into cubes, about 1 inch in size. Spread half of the cubes into the prepared baking pan.

Using a handheld or stand mixer fitted with a whisk attachment, beat the room temperature cream cheese on medium-high speed until completely smooth. Beat in the confectioner's sugar and 1/4 teaspoon vanilla extract until combined. Drop random spoonfuls of cream cheese mixture on top of the bread. Layer the remaining bread cubes on top of cream cheese. Set aside.

Whisk the eggs, milk, cinnamon, brown sugar, and remaining vanilla together until no brown sugar lumps remain. Pour evenly over the bread. Cover the pan tightly with plastic wrap and refrigerate for at least 3-4 hours and up to 24 hours. Overnight is best.

Preheat oven to 350°. Remove pan from the refrigerator.

Prepare the crumb topping: Whisk the brown sugar, flour, and cinnamon together in a medium bowl. Cut in the cold cubed butter with a pastry blender or two forks. Sprinkle the topping evenly over the soaked bread.



Bake uncovered for 45-55 minutes or until golden brown on top. Shorter cooking time keeps the insides softer.

Drizzle with optional maple syrup or dust with confectioners' sugar. Serve warm.

Cover the leftovers tightly and store in the refrigerator for 2-3 days. Adapted from Taste of Home.

Make Ahead:

To make ahead and freeze, follow all steps and stop at baking time. Wrap your casserole well and toss in the freezer. To cook, thaw overnight in the refrigerator, and then continue with step 4. You can freeze the prepared casserole with the crumb topping or add it on right before baking, but keep in mind that fresh crumb topping always gives the dish a little more texture. Reheat to your liking in the microwave or cover and bake at 300 degrees until warm throughout, at least 20 minutes.

This recipe can be split into two 8"x8" aluminum disposable pans, or one 9"x13" disposable aluminum baking dish, see tips and tricks on pages 3-4.



Cowboy Casserole

Yeehaw! There's nothing like a Cowboy Casserole on a cold and stormy day. This easy-to-make casserole can quickly become a family favorite. The kiddos will love the tater tots, and let's face it, you will too!

Ingredients:

1 pound [SFF Ground Beef](#)
1 10.75 ounce cream of mushroom soup
1/2 cup milk
1/3 cup sour cream
1 tsp onion powder
1/2 tsp salt
1/2 tsp black pepper
1 1/2 cups frozen corn
1 1/2 cups cheddar cheese shredded, divided
1/2 cup [SFF Pork Bacon](#) cooked and chopped
28 ounces tater tots frozen



Method:

Preheat the oven to 375 degrees. Spray a 9×13 pan with cooking spray.

In a skillet, cook ground beef, breaking it into small pieces, until no longer pink. Drain grease.

In a large bowl, whisk cream of mushroom soup, milk, and sour cream until smooth.

Add onion powder, salt, and black pepper. Mix until combined.

With a wooden spoon stir in ground beef, corn, 1/2 cup of cheese, and bacon until well mixed.

Pour into the prepared pan. Layer 1/2 cup cheese and tater tots on top.

Bake for 40 minutes until bubbly and tots are browned. Then top with remaining 1/2 cup cheese and bake until melted; about 5 minutes.

Serve with an additional sprinkle of bacon, if desired. Adapted from [Kitchen Fun](#).

Make Ahead:

To make ahead and freeze, follow all steps and stop at baking time. Wrap your casserole well and toss in the freezer. Bake for 40 minutes if thawed and if frozen, check after 55 minutes. This recipe can be split into two 8"×8" aluminum disposable pans, or one 9"×13" disposable aluminum baking dish. See our make ahead tips and tricks on pages 3-4.



Buffalo Chicken and Roasted Potato Casserole

Everybody likes buffalo chicken and roasted potatoes. What if we mixed them together and topped them with cheese, bacon, and green onions? Talk about yum!

Ingredients:

6 tbsp hot pepper sauce
1/3 cup olive oil
2 tbsp garlic powder
1 tbsp freshly ground black pepper
1 tbsp paprika
1 1/2 tsp salt
8 potatoes, cut into 1/2-inch cubes
2 pounds [CVM skinless, boneless chicken breasts](#), cut into 1/2-inch cubes
2 cups shredded Mexican cheese blend
1 cup crumbled cooked [SFF Pork Bacon](#)
1 cup diced green onions



Method:

Preheat the oven to 500 degrees F. Spray a 9x13 inch baking dish with cooking spray.

Heat hot pepper sauce, olive oil, garlic powder, black pepper, paprika, and salt in a large skillet over low heat, stirring until thoroughly combined. Turn off heat.

Toss potatoes in batches with the hot pepper sauce mixture to coat and use a slotted spoon to transfer potatoes to the prepared baking dish. Leave remaining sauce in skillet.

Mix your chicken cubes into the remaining sauce and allow to marinate while potatoes roast. Bake potatoes until tender inside and crisp and brown outside, 45 to 50 minutes, stirring every 10 to 15 minutes. Reduce oven heat to 400 degrees F and spread your chicken cubes over the roast potatoes.

Sprinkle shredded cheese, cooked bacon, and green onions over the chicken and return to the oven. Bake until the chicken is cooked through and the cheese topping is bubbling, about 15 minutes. Adapted from [AllRecipes](#).

Make Ahead:

To make ahead and freeze, follow all steps and stop at baking time. Wrap your casserole well and toss in the freezer. Bake for 45 minutes if thawed and if frozen, check after 60 minutes. This recipe can be split into two 8"x8" aluminum disposable pans, or one 9"x13" disposable aluminum baking dish. See our make ahead tips and tricks on pages 3-4.



Classic Chicken Cobbler

A Classic Chicken Cobbler is just the right dish to warm your belly on a cold winter night. This casserole is jampacked with veggies, chicken, and some delicious buttermilk biscuits! Its creamy deliciousness will keep you and your family well-fed- and it's great for leftovers!

Ingredients:

For the filling

- 2 tbsp olive oil
- 1 medium yellow onion, chopped (about 2 cups)
- 4 cloves garlic, minced
- 1 tbsp dried thyme
- 1/2 cup unsalted butter, cut into pieces
- 1/2 cup all-purpose flour
- 3 cups chicken broth
- 1 cup heavy cream
- 1 1/2 tsp kosher salt
- 1/2 tsp black pepper
- 1 (15-ounce) package frozen mixed vegetables thawed
- 8 cups chopped or shredded [Carson Valley Meats Chicken](#) (about 2 pounds)



For the biscuit topping

- 2 cups all-purpose flour
- 1 tbsp baking powder
- 1 tsp granulated sugar
- 1/2 tsp garlic powder
- 1/4 tsp baking soda
- 1/4 tsp kosher salt
- 6 tbsp unsalted butter, chilled, and cut into 1/2-inch pieces
- 1 cup whole buttermilk, chilled, plus more if needed
- 4 ounces sharp cheddar cheese, shredded (about 1 cup)

For the butter topping

- 1/4 cup unsalted butter, melted
- 1/2 tsp Old Bay seasoning
- 1/2 tsp garlic powder

Method:

Preheat the oven to 400°F. Grease a 9x13-inch baking dish with cooking spray.



Prepare the filling:

Heat the oil in a large skillet over medium heat. Add the onion and sauté until translucent and softened, about 4 minutes. Add the garlic and thyme, and cook, stirring constantly, until fragrant, about 1 minute.

Add the butter, stirring constantly to melt. Add the flour and cook, stirring constantly, until it has adhered to the mixture and no clumps remain, about 2 minutes.

Make the gravy and add the vegetables and chicken:

Gradually add the broth, about 1 cup at a time, whisking constantly until thickened and smooth, about 4 minutes. Whisk in the heavy cream, salt, and pepper until incorporated.

Stir in the mixed vegetables and chicken. Remove from the heat. Transfer to the prepared baking dish. Set aside.

Prepare the biscuit topping:

Whisk together the flour, baking powder, sugar, garlic powder, baking soda, and salt in a medium bowl until combined. Toss in the cold butter pieces and cut in with a pastry cutter or fork until crumbly and the butter pieces are pea-sized. Stir in the buttermilk and cheddar cheese until no pockets of dry flour remain, using your hands if needed.

Form the biscuit top:

Drop 12 (1/4-cupfuls) of dough evenly on top of the chicken mixture in the baking dish. Bake until the biscuits are golden brown, a toothpick inserted in biscuit centers comes out clean, and the cobbler is bubbly, 25 to 30 minutes. Rotate the pan from front to back halfway through the bake time. Remove from the oven and let cool for about 5 minutes.

Add the butter topping:

While cobbler bakes, stir together the melted butter, Old Bay seasoning, and garlic powder. Brush the warm biscuit topping with the butter mixture and serve hot.

Store leftovers in an airtight container for up to 3 days. Adapted from [Simply Recipes](#).

Make Ahead:

To make ahead and freeze, prepare the chicken mixture and stop at biscuit dough preparation. Wrap your casserole well and toss in the freezer. Thaw in the fridge and start creating your biscuit dough. See Biscuit Top instructions. Bake for 25 to 30 minutes until the biscuits are golden brown.

This recipe can be split into two 8"x8" aluminum disposable pans, or one 9"x13" disposable aluminum baking dish. See our make ahead tips and tricks on pages 3-4.



One-Dish Texan Ranch Chicken Casserole

You can never go wrong with a Tex-Mex dish! This chicken casserole is filled with just the right amount of veggies, spice, and flavor. If you're a Taco Tuesday household, this is a fun dish to mix it up a little bit!

Ingredients:

1 cup onion, chopped
½ cup celery, finely chopped
1 medium red bell pepper, chopped
1 medium green bell pepper, chopped
1 tbsp avocado or olive oil
2 garlic cloves, minced
3 cups cooked [CVM Chicken Breast](#), shredded
1-10 oz condensed cream of chicken soup
1-10 oz condensed cream of celery soup
1-10 oz can diced tomatoes with green chiles
1 tsp dried parsley
1 tsp ground cumin
1 tbsp taco seasoning
12-6 inch corn tortillas
2 cups cheddar cheese, shredded



Instructions:

Spray a 9x13-inch baking dish with cooking spray and preheat the oven to 350 degrees F. Heat a large skillet over medium-high heat and add the oil. Sauté the veggies until crisp and tender, about 5 minutes. Add the soups, tomatoes, seasonings, and shredded chicken.

Assemble the casserole in layers: Half of the tortillas, Half of the chicken mixture, Half of the cheese, and Repeat.

Bake for 30-35 minutes until hot and ready. Enjoy! Adapted from Tastilly.

Make Ahead:

To make ahead and freeze, follow all steps and stop at baking time. Wrap your casserole well and toss in the freezer. Bake for 30 minutes if thawed and if frozen, check after 45 minutes. This recipe can be split into two 8"x8" aluminum disposable pans, or one 9"x13" disposable aluminum baking dish. See our make ahead tips and tricks on pages 3-4.



Ready to Freeze Pesto Tortellini Bake

It's time to get Italian! Tortellini and pesto are two classic Italian delicacies that pair oh so well together, and they also freeze well together! This dish will be a lifesaver on a busy week when you're reaching for freezer meals. Make a day prepping 2-3 casseroles to freeze and use throughout the month!

Ingredients:

1 pound package cheese tortellini, frozen or fresh
2 jars of your preferred alfredo sauce
2 cloves of garlic, minced
½ cup of your favorite pesto
1 cup shredded mozzarella cheese
¼ cup grated parmesan cheese
2 cups cooked shredded [CVM Chicken Breast](#) or [Thighs](#)



Method:

In a large bowl, combine tortellini, alfredo sauce, garlic, pesto, mozzarella cheese, and chicken. Pour into a greased 9x13-inch baking dish. Preheat oven to 375 degrees F.

Cover with foil and bake for 25 minutes. Remove the foil and bake an additional 10 minutes until browned slightly.

Make Ahead:

Pour into a greased 9x13-inch disposable foil pan. Top with parmesan cheese. Cover with plastic wrap and aluminum foil (or opt for the containers with lids). Label with cooking instructions and freeze. This recipe can be split into two 8"x8" aluminum disposable pans, or one 9"x13" disposable aluminum baking dish. See our make ahead tips and tricks on pages 3-4.

To cook from frozen, preheat oven to 375 degrees F. Remove plastic wrap and foil (or lid) and then cover again with new foil. Bake for 50 minutes. Remove foil and bake an additional 10 minutes until browned and bubbly.

Adapted from Passionate Penny Pincher



Ready To Freeze Chicken Parmesan Meal

This recipe is not your typical chicken parmesan, but it sure tastes like it! We have another freezer meal for you that, with a little prep time, will make a fast and easy weeknight dinner.

Ingredients:

4 cups cooked, shredded [CVM Chicken Breast](#)
1 28-ounce container of Marinara sauce
1 cup shredded mozzarella cheese
¾ cup breadcrumbs
2 tbsp melted butter, olive oil, or coconut oil
¼ tsp basil
¼ tsp oregano
¼ tsp pepper
½ tsp salt
Dried parsley for garnish (optional)
Spaghetti noodles (optional)



Method:

Place the chicken in the bottom of a 9x9 or 8x8 baking dish that has been sprayed with cooking spray. Carefully pour the marinara sauce over the chicken. Sprinkle with mozzarella cheese and then parmesan cheese.

In a small mixing bowl, mix the breadcrumbs, melted butter, basil, oregano, salt, and pepper. Add the mixture to the casserole.

Preheat the oven to 350 degrees F. Place in oven for 30-35 minutes, uncovered. Check to make sure that the center of the casserole is about 160 degrees. Garnish with dried basil. Serve over cooked spaghetti if preferred. Adapted from My Recipe Treasures.

Make Ahead:

Cover and place the casserole in the freezer until ready to use. We recommend using disposable foil pans with plastic lids. If you do not have lids, wrap the casserole container in foil first, then plastic wrap. This recipe can be split into two 8"x8" aluminum disposable pans, or one 9"x13" disposable aluminum baking dish. See our make ahead tips and tricks on pages 3-4.

When you are ready to use, remove from the freezer and place in the refrigerator overnight to thaw.

Heat the oven to 350 degrees F, uncovered, for 30-35 minutes. Check to make sure that the center of the casserole is around 160 degrees. It may take 40-45 minutes if the center of the casserole is still frozen. Garnish with dried basil and serve. Serve over cooked spaghetti if preferred.



Ready to Freeze Shepard's Pie

While potatoes don't normally do well in the freezer, the added fat in these mashed potatoes allows them to reheat wonderfully! Shapard's Pie is a classic comfort food. Reheating this dish will warm up your home and your belly!

Ingredients:

1 tsp salt, plus more to taste
3 large (1 1/2 to 2 pounds) potatoes, peeled and quartered
8 tbsp (1 stick) butter, divided
1 medium onion, chopped (about 1 1/2 cups)
1 to 2 cups mixed vegetables, such as diced carrots, corn, or peas
1 1/2 pounds [SFF Ground Beef](#)
1/2 cup beef broth
1 tsp Worcestershire sauce
Pepper and/or other seasonings of choice



Instructions:

Boil the potatoes:

Place the peeled and quartered potatoes in a medium sized pot. Cover with at least an inch of cold water. Add a teaspoon of salt. Bring to a boil, reduce to a simmer, and cook until tender (about 20 minutes).

Preheat the oven to 400°F.

Sauté the vegetables:

While the potatoes are cooking, melt 4 tablespoons of the butter in a large sauté pan on medium heat. Add the chopped onions and cook until tender, about 6 to 10 minutes.

If you are including vegetables, add them according to their cooking time. Carrots should be cooked with the onions, because they take as long to cook as the onions do.

If you are including peas or corn, add them toward the end of the cooking of the onions, or after the meat starts to cook, as they take very little cooking time.

Add the ground beef, then the Worcestershire sauce and broth:

Add ground beef to the pan with the onions and vegetables. Cook until no longer pink. Drain the pan of excess fat, if necessary (anything more than 1 tablespoon). Season with salt and pepper.

Add the Worcestershire sauce and beef broth. Bring the broth to a simmer and reduce heat to low. Cook uncovered for 10 minutes, adding more beef broth if necessary to keep the meat from drying out.



Taste the cooked filling and, if needed, add more salt, pepper, Worcestershire, or other seasonings of your choice.

Mash the cooked potatoes:

When the potatoes are done cooking (a fork can easily pierce), remove them from the pot and place them in a bowl with the remaining 4 tablespoons of butter. Mash with a fork or potato masher, taste, and adjust seasonings with salt and pepper.

Layer the meat mixture and mashed potatoes in a casserole dish*:

Spread the cooked filling in an even layer in a large baking dish (such as a 9 x 13-inch casserole).

Spread the mashed potatoes over the top of the ground beef. Rough up the surface of the mashed potatoes with a fork so there are peaks that will get well browned.

Bake:

Place in a 400°F oven and cook until browned and bubbling, about 30 minutes. If necessary, broil for the last few minutes to help the surface of the mashed potatoes brown.

(Be careful when broiling using Pyrex or glass dishes, they have been known to shatter under the high heat of the broiler. It's not a worry if you are using a ceramic or metal casserole dish.)

Make Ahead:

Layer the Shepard's pie in a disposable foil pan rather than a ceramic dish. Cover and place in the freezer until ready to use. Make sure the casserole is completely cooled before freezing. This casserole can stay in the freezer for up to 3 months, but we recommend not going much further than that. This recipe can be split into two 8"x8" aluminum disposable pans, or one 9"x13" disposable aluminum baking dish. See our make ahead tips and tricks on pages 3-4.

Set the oven to 350 degrees F. Remove the old foil or lid and loosely cover it with new foil. Bake for 45 minutes. A thawed dish will take less time than putting it in the oven straight from the freezer.

Check on the casserole halfway through baking time, you might want to remove the foil to get nice golden-brown potatoes. The casserole is ready to eat once the middle is heated to 160 degrees.

Adapted from [Simply Recipes](#).



Chocolate Mayonnaise Sheet Cake

It wouldn't be a Carson Valley Meats Recipe Book without our favorite meal of the day-dessert! We found a deliciously wonderful recipe that you can make in a (you guessed it) 9x13 dish! Don't wrinkle your nose at the mention of mayo, it replaces the oil or butter to make the dish light, fluffy, and moist. You can follow our icing recipe or use your own to top off this delicious cake.

Ingredients:

2 cups all-purpose flour
2/3 cup unsweetened cocoa
1 tsp baking soda
1 tsp ground cinnamon
1/4 tsp table salt
1/4 tsp baking powder
Shortening
3 large [CVM farm fresh eggs](#)
1 2/3 cups firmly packed light brown sugar
2 tsp vanilla extract
1 cup mayonnaise
1 1/3 cups hot water

For The Frosting:

1 (8-oz.) package cream cheese, softened
1/2 cup butter, softened
2 tsp vanilla extract
1 (32-oz.) package powdered sugar
1/2 cup unsweetened cocoa
5 to 6 tbsp heavy cream

Instructions:

Preheat oven to 350°F. Whisk together flour and next 5 ingredients in a medium bowl. Grease (with shortening) and flour a 13- x 9-inch pan.

Beat eggs, sugar, and vanilla at medium-high speed with a heavy-duty electric stand mixer about 3 minutes or until mixture is very light brown and ribbons form when beater is lifted. Add mayonnaise, and beat at low speed until combined.

Add flour mixture to egg mixture alternately with hot water, beginning and ending with flour mixture. Beat at low speed just until blended after each addition.

Pour batter into prepared pan. Bake at 350°F for 30 to 35 minutes or until a wooden pick inserted in center comes out clean. Cool completely on a wire rack (about 1 hour). Spread your preferred frosting onto the cake.



For The Frosting:

Beat the first 3 ingredients at medium speed with an electric mixer until creamy.

Whisk together powdered sugar and cocoa in a medium bowl; gradually add to butter mixture alternately with 5 Tbsp. cream. Beat at low speed until blended after each addition. (If needed, add up to 1 Tbsp. cream, 1 tsp. at a time, to reach desired consistency.) Increase speed to medium, and beat for 1 to 2 minutes or until light and fluffy.

Adapted from [Southern Living](#).



Substitutes for Popular Items

We wish we could stay fully stocked all the time with our products, but our Online Farmers Market products truly reflect the seasonal changes in cuts, our ability to process the animals, and which animals we currently have on our farm and dairy. We work hard to keep up with the demand for animal cuts to ensure your kitchen table is full of delicious, farm-fresh meals!

If your preferred cut or product isn't in stock, we want to give you our best alternatives and substitutes so you can make your favorite recipes, no matter the season. Follow along for our best tips and tricks!

Chicken Breasts- While breasts are commonly preferred, chicken thighs can be easily used in their place. Pay attention to cooking times, as thighs are fattier and juicier and can take longer to cook all the way through.

Any recipe that requires chicken can also be easily made with our [SFF Whole Chickens](#). You can use the parts and pieces in various meals and recipes.

Pork Sausage- While we always prefer our delicious best-selling pork sausage, [ground beef](#) can be an easy substitute. Add the correct seasonings like sage, garlic powder, onion powder, and a little red pepper flakes. You can also shape it to mimic sausage patties.

Ground Beef- While we don't sell ground turkey in our online farmers market, it is a great substitute for ground beef recipes. It provides the same texture and excels in meals where the turkey is mixed with other ingredients like meatballs, tacos, and spaghetti.

Farm Fresh Eggs- Our hens are wonderful at producing eggs for our customers, but sometimes the supply just isn't enough for the demand! When our eggs are out of stock, here are some of our best substitutes for baking:

1 Egg = ¼ cup unsweetened applesauce. Avoid using more than one cup in total.

1 Egg = ¼ cup ripened mashed bananas. Very ripe bananas can leave a hint of flavor.

1 Egg = ¼ plain or vanilla soy yogurt. Works best if beaten well before adding.

