



a villi story



*Lequita & Helen*

**Lequita and her Villi Companion, Helen, made this 88-page cookbook**



*Yatya's Cookbook*  
*Christmas 2024*  
*the cookbook*



**One of Lequita's favorite pastimes is cooking with her twin granddaughters. And one of her treasures is her recipe collection.**

**This Christmas, the two came together to be YaYa's Cookbook, a special present for the twins and other family members.**

**Lequita and her Villi Companion Helen culled through hundreds of handwritten and printed recipes and combined them with special family photos to create an 88-page cookbook.**

**When twins Elizabeth and Sydney unwrapped their special Christmas gifts, they immediately went through every page with their beloved grandmother, who they call YaYa.**

**“This is so special! We’ll pass this down to our children!” they said. “It’s the best Christmas gift I’ve ever given anyone,” Lequita said. “And I’ve given a lot of Christmas gifts over the years!”**

**“We couldn’t wait for the books to arrive in the mail,” Helen said. “It was such a neat experience to get to know the family and share their memories and celebrations. I even got the sweetest thank-you note from the twins!” Creating a family cookbook is just one example of the many ways clients and companions come together to make life joyful.”**

# Yaya's Muffin Recipe

Serves 24



3 eggs  
1 cup wesson oil  
2 cups sugar  
2 cups zucchini, unpeeled, grated  
2 tsp vanilla  
3 cups flour  
1/2 tsp baking soda  
1/2 tsp baking powder  
2 tsp cinnamon  
1/2 tsp salt  
1/2 cup walnuts, coarsely chopped

Combine flour, sugar, soda, baking powder, cinnamon and salt in large mixing bowl. Combine oil, eggs and vanilla. Add to dry ingredients and mix well by hand. Add zucchini. Stir until combined. Add nuts. Sometimes the batter is more moist than other times. It depends on the size of the eggs and moisture in the zucchini.

Bake at 350 degrees for 25 minutes for muffins or 50-60 minutes for bread pans.

Makes 24 muffins or 3 bread pans.