

Pineapple Cheese Ball

- 2 - 8 oz pkgs. cream cheese
- 1 - 8oz can crushed pineapple drained
- 1 - c. Chopped pecans
- 1/2 c chopped green pepper
- 2 + chopped onion or leeks.
- 1 + seasoned salt.

Soften cheese + place all ingredients in bowl. Mix by hand until well blended. Form into 1 or 2 balls

Roll in a cup of chopped pecans if desired. Chill well

Can freeze.

Jan Richardson

Cheese Ball

5oz roquefort cheese
5oz sharp cheddar
1-8oz pkg. cream cheese
1 tsp onion juice
1 tsp worcestershire sauce

Have all ingredients at room
temp. Blend all ingred. &
form in one lg. ball - Roll in

chopped nuts or parsley.
Chill for several hrs.

(after mixing refrigerate
before forming, rolling or putting
on nuts & parsley)

Curry dip for raw vegetables
1c mayonaisse
1 t Worcesterhire sauce
1 t curry powder

Olive in. Cheese Balls

$\frac{1}{4}$ c soft butter

$\frac{1}{4}$ lb. New York State Sharp (^{cash for} cheddar)

$\frac{3}{4}$ c. flour paprika?

add lots of paprika & salt. Work butter & cheese together then work in flour. If too much butter flour, use more butter until it holds nicely in a ball. Flatten out. Put olive

on top to make a ball.

Bake at 375° for 20'.

Cheese duo dip

- 1 8oz Cream cheese
- 1 5oz jar blue cheese spread
- 1 T grated onion
- 1 t Worcestershire sauce
- 1/2 c chopped walnuts.

- 2 T lemon juice
 - 2 T water
 - 2 tsp sugar
- } marinate 1 hour
then drain

Crudités
celery sticks, cauliflower carrot,
radishes, plum tomatoes green peppers
dip

Fresh pineapple chunks
dunked from 1 pint of - set aside 1 hour
in 1/4 cup sugar, 1/2 c 1/2 c Hoffers

CHEESE "THINGIES"

1 stick butter (KRAFT)

1 jar OLD ENGLISH cheese spread
soften above and blend together

Take about 8 slices bread &
trim off the crusts. Spread
with butter/cheese blend

Roll up and spread all sides
with butter/cheese blend. Chill or
freeze. - slice into 5 or 6 portions
Bake 10-15" at 375° serve hot,

1# Sharp cheese grated

1/2 Salad oil

1 8oz tomato sauce.

green onions

1/4 green pepper.

stuffed olives

mix altogether spread in muffin

Bake 350°.

or

1c Hellman's

1/2 chpd onions

1/2 c grated cheddar

black olives

muffin.

Cocktail Weiners

- 1- 6oz jar mustard
- 1- 10oz jar currant jelly

use 1lb franks sliced diagonally
in bite size pieces
or use canned Vienna sausages or
cocktail weiners cut in half.

Cocktail Sauce

- $\frac{3}{4}$ c. chili sauce
- 2-4 T lemon juice
- 2-3 T horseradish
- 2 T Worcestershire sauce
- 1 T. grated onion

Crabmeat Hors d'oeuvres

$\frac{3}{4}$ stick butter

1 jar Old English cheese

soften-cream together

add $1\frac{1}{2}$ tsp. mayonnaise

$\frac{1}{2}$ tsp. garlic salt

Mix well

$\frac{1}{2}$ tsp. seasoned salt

1 can crabmeat - approx.
7oz.

Split 1 package of 6 Eng. muffins; spread filling.
Put in freezer until almost frozen. Cut each half into
6 pieces. Put in plastic bag. ^{freeze} Bake 10 min. at 350°

Cucumber Rye Sandwiches

1 8oz. cream cheese

1 envelope Good Seasons Italian
Salad dressing.

• mix and spread on party rye
rounds. Add a thin slice of
cucumber on top of each. Sprinkle
with dill.

GAIL KEFFER'S DRIED BEEF DIP WITH BREAD

1 pt. HELLMAN'S MAYONNAISE

6 (3oz) pkgs DRIED BEEF SHREDDED

1 pt. SOUR CREAM

2 T. MINCED ONION

2 T. DILL WEED

2 T. BEAU MONDE SEASONING

3 T. CHOPPED PARSLEY

COMBINE AND PUT IN 2lb LOAF
OF BREAD

Mexican Appitizer

Layers in this order

1 can refried beans

3 mashed avocados + 2 T lemon juice

1 C. sour cream + 1/2 c. mayo + 1 pkg ^{taco} seasoning ^{mix}

Chopped green onions

black olives

Cubed tomatoes

grated cheddar or monterey jack cheese.

Refrigerate - overnight if possible.

Ritz bits.

1 small box Cheerios	Chow mein noodles
1 " " wheat chex	^{NO} 1 sm can accent
1 " " rice chex	1 TB garlic salt
1 " " ^{CORN} wheat chex	1 TB garlic powder.
pretzel-mixed nuts	1 TB celery salt.
	1 TB allspice
	1 TB onion salt.

Mix all together 1/2 t. tabasco 1/2 t. cayenne pepper

1 lb melted butter

1 c. Wesson oil.

Bake 2 hrs at 225°
slit sides 1/2 hour.

Seasoned Pretzels

1 1/2# Troyer Farm miniature pretzels

3/4 c. wesson oil

1 t. dill weed

1 t. garlic salt

1 t. lemon pepper

1 Pkg. Hidden Valley Ranch

} mix

Pour over pretzels - Stir - Bake 350 5 min
& stir + bake 5 min more

DEB'S TACO DIP

First Layer:

1 can mild cheddar dip
1 can bean dip
1 tsp. lemon juice

Second layer:

1 cup mayo
1 cup sour cream
1 pkg. taco seasoning mix

Mix first layer and spread in pan. Mix second layer and spread over first. Cover with vegies and cheese. I use olives, gr. pepper, red pepper and cheese.

JANE VANDUSEN'S VEGETABLE DIP

1 8oz. pkg. CREAM CHEESE

8oz. MAYONNAISE (HELLMAN'S)

2 BEEF BULLION CUBES

1 t. WORCHESTERSHIRE SAUCE

1 SMALL ONION (CHOPPED)

BLEND

Vegetable Pizza

1 large & 1 small can crescent rolls
spread with hands until it covers
a large jelly roll sheet. Bake as directed

Combine 2 1/2 c cream cheese, 1 c mayonnaise
1 t dill weed & 1 pk dry ranch dressing
spread on cool crust.

Top with raw vegs. - cauliflower, broccoli,
grated carrots, gr onions, chopped tomatoes
radishes? cucumber? - Black sliced olives.

Barbara O's Punch

$2\frac{1}{3}$ c - tang

$\frac{2}{3}$ c lemon blend.

1 pkg cherry or orange KoolAid.

$\frac{3}{4}$ c sugar

water to make a gallon

Christmas Cider Punch

In a saucepan put:

1 quart sweet cider

1 c. orange juice

$\frac{1}{2}$ c. lemon juice

3 cinnamon sticks (about 4" long)

1 t whole cloves (with heads removed)

candied ginger (to = 2 tablespoons)

light brown sugar to taste

Bring to a good boil, lower heat and

simmer 15 minutes. Strain through a sieve lined with cheesecloth into a preheated punch bowl and serve.

LIBRARY Cookbook. CRANBERRY PUNCH

1 small cherry jello
1 c. boiling water

3 c. cold water

1-6 oz frozen pineapple-orange or
lemonade concentrate

1 quart cranberry juice
1/2 pint gingerale

(4x)

Quadruple this to fill
lg punch bowl, at least 6x for
a firm Xmas party - (34)
people



Excellent Punch

Julie / Vera

- 1 quart water
 - 1 cup sugar (It's pretty sweet - 2/3c. better)
 - 1 pkg. Kool Aid
 - 1 tall can pineapple juice
 - 1 quart sherbet
 - 1-2 liters gingerale
 - Rasp Kool Aid - Rasp. Sherbet ^{Good!}
 - Orange " orange *
 - Lime " lime *
- OVER

3 x this recipe plus
an extra bottle of gingerale
served 80-90 people with
plenty of refills (5oz cups)

Lemonade

Boil $\frac{1}{2}$ c. H_2O + $\frac{1}{2}$ c. sugar together
for 4-5 min. Let cool.

Combine syrup + 1 qt cold H_2O

Add $\frac{1}{2}$ c. lemon juice, 4-5
thin lemon slices and some
ice cubes.

Stir well and garnish \bar{c} mint
leaves.

Excellent Pineapple Punch

3/4 c. sugar 3 1/2
1/2 c. water 12 1/2

3/4 c. lemon juice 4 1/2

3 c. Pineapple juice 16 1/2

3/4 c. orange juice

1 qt carbonated water
2 bottles "7up"
Freeze 2 more bottles of "7up" in mold

1 qt carbonated water

2 bottles "7up"

Freeze 2 more bottles of "7up" in mold
(over)

Decorated with red cherries. Place
in center of punch bowl - pour
punch mixture over ice mold.

Wassail

1 gal. cider

3 sticks cinnamon

dash nutmeg

orange (slice after studding with
whole cloves. Orange juice +

powdered cloves may be substituted)
dash lemon juice

Heat & serve.

Chicken Noodle Soup

3-4 LB stewing chicken } cut into pieces
1 T salt }

1/4 t poultry seasoning } cook 2-2 1/2 hrs

6 peppercorns }

3 quarts water }

3 carrots, sliced }

2 stalks Celery, chopped }

1 medium onion, chopped }

1-2 cups noodles, uncooked. all but noodles }

until veg are tender. Add noodles & cook ^{or simmer} 10-15 min. }
10-15 min.

remove meat
& pepper corn.

Cut meat from

bones, return to

soup. add

all but noodles

Ham & Split Pea Soup.

2 c. dried split peas

2# Ham shank

$\frac{1}{2}$ t. salt

6 peppercorns

2 quarts water

2 stalks celery - sliced

1 med carrot chopped

Combine 1st 5 ingredients - simmer

1 hr. Add celery & carrot. Simmer

Another hour, til peas are tender & soup

thickens. Remove peppercorns & ham shank. Cut meat from bone & return to soup.

ZUCCHINI SOUP

- $\frac{3}{4}$ 1-1/2# sweet sausage, cook and drain
- 1 1 zucchini, unpeeled, seeded and cubed
- 2 3 or 4 green peppers *Sm.*
- $\frac{1}{2}$ 3 c. celery
- 2 4 large cans stewed tomatoes
- $\frac{1}{4}$ 2 T. sugar
- $\frac{1}{8}$ 1/4 t. garlic powder
- $\frac{1}{2}$ 2 t. salt
- $\frac{1}{4}$ 1/2 t. black pepper
- 1 small onion

4 - 14 oz

Bring to a boil then cover and simmer 1-1/2 hours.

BHG.

Cherry Salad Supreme

1-3oz rasp jello	}	Chill til partially set
1c boiling water		
1 cherry pie filling		
1-3oz Cream Cheese	}	Combine over.
1/3c mayonaise		
1-8 ³ / ₄ Undrained crushed pineapple		
1-3oz lemon jello		
1-boiling water		

Fold in 1/2 whipping cream whipped
or 1c to 1 1/2c cool whip
1c tiny marshmallows
Sprinkle with chopped nuts.
Chill til set.

Corned Beef Salad

1-can Libby's corned beef. (flake)
1-box frozen peas - cook & cool
1C. Chopped celery.
1 med. onion
1 green pepper - ($\frac{1}{2}$)
2 hard cooked eggs.
add 1C mayonnaise
mix all - then add 1 sm box
lemon jello - mixed with 1C water

Julie.

Salad.

1 Cherry jello.

3 T Sugar

1 C hot H₂O

1 C whole Cranberry sauce.

When partially set add.

1 C. Sour Cream

1/3 c. celery

1/3 c nuts.



Recipe Cranberry Salad.

Serves _____

1 16 oz can whole
Cranberry sauce.

1 8 3/4 oz can crushed
pineapple, drained

1 c dairy sour cream

1/4 c. sifted confection sugar.

Combine and freeze.

CUCUMBER-DILL PASTA SALAD

- 3 cups cooked pasta**
- 1/2 cup thinly sliced carrot**
- 1/2 cup thinly sliced celery**
- 1 cup parboiled broccoli florets**
- 1 green onion, thinly sliced**
- 1/4 cup chopped onion**
- 1/2 to 3/4 cup bottled cucumber
salad dressing**
- 1 teaspoon dill weed**
- Salt and pepper to taste**

Combine all ingredients in a large salad bowl. Chill until serving time.

Yield: 4-6 servings.

Feed Mill Frozen Salad.

3oz cream cheese } beat.
3/4 mayonnaise }

1 small crushed pineapple. drained

1 small maraschino cherries

2. c whipped cream

mix and freeze.

Salad.

Resolve 2 boxes orange jello in
2 cups boiling water - add

1 can ev. pineapple

1 can fruit cocktail

2 cups miniature marshmallows

Chill till firm.

Beat 1 egg - $\frac{1}{4}$ cup sugar - 2 tbs flour
2 tbs. butter - add 1 cup
orange juice - cook until thick

stirring constantly

Cool & fold in 1 pkg. cream
whip after it is made up.

Spread on jello salad when firm.

Linguine Salad

Joanie
Grover's

2 lb bag linguine
3 or 4 carrots, diced
2 green peppers, diced
1 can pitted olives
3 tomatoes, chopped
1 head broccoli chopped.

makes
2 large bowls

Cook linguine according to pkg directions
Rinse in cold water. Add vegetables

(OVER)

ADD:

3/4 jar of McCormick's salad
dressing. (this is dry - found in spices
of your grocery store?
or maybe c salad
dressings
(pkged-dry)

1 large bottle zesty Italian salad
dressing.

Mix altogether & chill in
refrigerator

Potato Salad.

4c Cubed potatoes

3 Hard cooked eggs.

2 Celery ribs -

~~1~~ 1/4c Chopped green onions

1/2c sour cream

1/2c mayonnaise

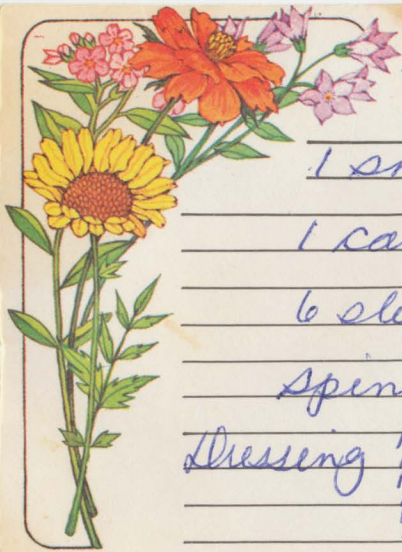
2T vinegar

2T sugar

1/2t ?? salt.

1/4t. pepper

1t prepared mustard



Recipe Spinach

Serves Salad.

1 sm can drained bean
sprouts

1 can water Chestnuts
sliced thin

6 slices bacon (fried & crumbled)

Spinach washed & drained

Dressing	1/2 c oil	2 t Worcestershire
	1/3 c sugar	1 t soy sauce
	1/4 c catsup	4 sm. green onions sliced

Spinach Salad

In a bowl combine:

- 1 bunch of spinach washed, dried stems removed
- 3-4 thinly sliced mushrooms torn in pieces
- 3-4 slices bacon (crisped & chopped)
- 1/3 c crumbled fresh goat cheese

Dressing:

2 T grated parmesan cheese, 2 T mild wine vinegar, 4-5 T olive oil, 2 tsp dijon mustard & salt & pepper to taste. Add an

egg to the dressing & whisk well.

Pour over greens & mix til coated.

Taco Salad.

Elise
Binder.

- 1 head lettuce chopped.
- 2 tomato chopped.
- 2 med onions chopped.
- { 1 1/2# ground chuck. browned, drained & cooled.
- { taco (1 pkg) flavored mix.
- 1 can kidney beans drained
- 1 bag doritos crushed.
- 8oz cheddar cheese grated
- 8oz italian dressing.
- taco sauce.

Marilyn's Banana Bread

1/2 c. oil (Cauler oil)

1 c. sugar

2 eggs

1/4 c. chopped nuts

1 t. + Vanilla

3 bananas (m. use 4)

2 cups flour

1 t. soda

1/2 t. salt

Mix all

ingredients

Bake 350° - 1 hr.

California Muffins

yield 3 doz

1 c. boiling water

2 1/2 t baking soda

1/2 c shortening

1 c. sugar

1 egg

1 egg yolk

2 c. bran cereal

1/2 t salt

2 c. buttermilk

2 1/2 c. flour

1/2 c chopped nuts

1 c Chopped dates or
raisins

Cheesy Shell Bake.

- 1 # ground beef
- 1/2 c chopped onion
- 1/2 c chopped green pepper
- 1 c garlic minced
- 1 3/4 c (15 oz can) tomato sauce
- 1/4 t pepper
- 1 1/2 c shredded Amer. cheese
- 1 c sour cream
- 1 T fresh parsley.
- 8 oz small shells -

Brown meat until almost done then add onion, pepper & minced garlic. Brown. Drain off fat. Stir in T sauce & pepper. Simmer 5 min. Combine 1 cup cheese, sour cream & parsley. Set aside. Cook small shells as package directs. Drain. Put 1/2 shells in casserole with 1 1/2 c meat sauce. Add cheese mix over that. Top remaining shells & sauce sprinkle remaining cheese. Bake covered at 350° for 20". Remove cover - bake 5" longer.

Here's what's cookin' Chicken

Serves _____

Recipe from the kitchen of Pattye L. Nicolls

Marinate ^{1 1/2 hrs} for 3 to 4 lbs. chicken using ~~lots~~
meatier pieces -



$\frac{3}{4}$ cup veg. oil - 2 tbsp. chopped onion

$\frac{1}{4}$ " soy sauce 1 large clove minced garlic

$\frac{1}{4}$ " honey $\frac{1}{2}$ tsp. ginger

2 tbsp. vinegar

Marinate chicken (with skin) all day.

Brown chicken; wrap in alum foil

(I wrap about 2 pieces per foil - I also
double wrap with foil.) Divide the liquid and put in
each package of chicken. Cook for 30 min. to 45 min. on

grill.

Serve with rice.

Chicken Club Casserole

4 T butter

5 T flour

1 c. Chicken broth

1 1/2 evaporated milk

1 t salt

} make sauce:
cook & stir
until thick
then add:

3 c Cooked rice

1 4 1/2 oz can mushrooms

1/4 c Chopped pimentos

1/4 c diced green pepper

1/2 c sauterne. Place in Casserole

TOP with 1/2 c sliced almonds 350° - 30 min

Here's what's cookin' *Fort Luck Chicken* Serves 8
Recipe from the kitchen of *Miriam B. Loh*



Use 8 Chicken Breasts
(boned if you like)
Wash and dry. Rub
in flour and season
with salt and pepper.
Brown in butter. Arrange
the breasts in a baking
dish in one layer. In the
pan in which the chicken
was browned make a sauce by

reducing the fat to 2 tablespoons.
Add 1 lb. fresh sliced mush-
rooms, Cook mushrooms
slightly, then add $\frac{1}{2}$ pt. sour
cream, $\frac{1}{2}$ cup dry white wine
and a pinch of rosemary.
Pour over chicken, covered
bake $1\frac{1}{4}$ hours at 350. Serve
with rice or noodles.

Saucy Chicken Casserole

- 1 can cr/chick soup
- 1 can cr/mushroom soup
- 2 ^{cups} ~~cans~~ sour cream (not necessary)
- $\frac{3}{4}$ c. dry white wine or chicken broth.
- $\frac{1}{2}$ med onion - chopped.
- 1 c sliced fresh mushrooms
- $\frac{1}{2}$ t. garlic powder
- $\frac{1}{2}$ t. salt
- $\frac{1}{2}$ t. poultry seasoning
- $\frac{1}{4}$ t. pepper.

6 boneless, skinless chicken breast
cooked noodles or rice halves
chopped parsley.

→ 13x9 " baking pan - 350° 1 hr.

(combine all ingredients & pour over chicken

CHICKEN & MUSHROOMS DIJON

Prep Time: 15 min. • Cook Time: 25 min.

- | | |
|-----------------------------------------------|---------------------------------------------------------------------------|
| 2 tbsp. margarine | 1 can (10 3/4 oz.)
Campbell's® NEW Cream of
Chicken & Broccoli Soup |
| 4 skinless, boneless chicken
breast halves | |
| 1 1/2 cups broccoli flowerets | 1/4 cup milk |
| 1 1/2 cups sliced mushrooms | 2 tbsp. Dijon-style mustard |

1. In skillet, in 1 tbsp. hot margarine, cook chicken 10 min. or until browned. Remove.
2. In remaining 1 tbsp. hot margarine, cook broccoli and mushrooms until tender and liquid is evaporated, stirring often.
3. Stir in soup, milk and mustard. Heat to boiling. Return chicken to skillet. Cover; cook over low heat 5 min. or until chicken is no longer pink, stirring occasionally. Serve with noodles.
Serves 4.

Ham Loaf

1 1/2 # ground ham

2 # ground pork sausage

1c cracker crumbs

1/2 t. sage

1c milk

salt & pepper

2 eggs beaten

Gloze

2T mustard

1/2c catsup

Bake 1 1/2 - 2 hrs 350°

2T br. sugar

(Florence)

Ham Loaf

1 $\frac{1}{2}$ lb. ham, finely ground

1 $\frac{1}{2}$ lb. ground pork sausage add a little liquid ^{smoke}

1 c. cracker crumbs or crushed wheat Chex

$\frac{1}{2}$ t. sage

1 c. milk

salt & pepper

2 beaten eggs mix together well

Glace for top :-

2 T. mustard, $\frac{1}{2}$ c. catsup, 2 T. brown sugar

Bake 350° 1 $\frac{1}{2}$ - 2 hrs

Ham Loaf or Ham Balls
(comstock)

2# Ham loaf mix.

1 c. cracker crumbs (30 saltines)

1/4 t pepper

2 beaten eggs

1 cup milk

325°

loaf 1 1/2 hrs.

2/3 lb sugar }
2 t dry must }
1/2 c vinegar }

1 hr
balls

Italian Burgers

- 1 1/2# grd veal (beef)
 - 1 cup soft bread crumbs
 - 1 beaten egg
 - 2 T milk
 - 1/2 t salt - dash pepper
 - 1 8oz can (1 cup) Tomato sauce
 - 1 3oz can mushrooms
 - 1/4 C white ~~wh~~ wine
 - 1 T Chopped parsley
 - 1/4 t oregano, crushed.
- } 6 patties
- } brown in hot fat.

Serves 6-8

Lasagna

9 uncooked lasagna noodles
1# ground beef
handful of chopped onion } brown together
Mix in one 32oz. jar spaghetti sauce (Ragu).
Beat 2 eggs lightly + add $1\frac{1}{2}$ c. low-fat
cottage cheese, $\frac{1}{4}$ c. parmesan cheese + $1\frac{1}{2}$ c.
shredded mozzarella cheese.

Place 3 noodles in glass baking dish
(approx. $12" \times 7\frac{1}{2}"$). Add layer of meat + tom.

mixture - then egg + cheese mixture. Add
3 more noodles, meat + tom. sauce + then
egg mixture. Top with 3 noodles + meat +
tom. sauce. Add $\frac{1}{2}$ c. hot water, pouring
around all sides of dish. Cover with foil.
Bake 1 hr. 20" at 350° . Remove from oven,
sprinkle with $\frac{1}{2}$ c. shredded moz. cheese.
Let stand ¹⁰⁻15" to firm up.

Mexican Lasagna

1-1/2 lbs. ground beef

1-1/2 t ground cumin

1 T chili powder

1/4 t red pepper

1 t salt or to taste

1/4 t black pepper

1 can (16 oz) tomatoes, chopped

10-12 corn tortillas

2 cups small curd cottage cheese, drained

1 c. grated Monterey Jack cheese & peppers

1 egg

1/2 c grated cheddar cheese

2 c shredded lettuce

1/2 c chopped tomatoes

3 green onions, chopped

1/4 c sliced black olives.

Brown ground beef; drain it thoroughly. add cumin, chili powder, red pepper, salt, pepper & tomatoes. heat through. cover bottom and sides of 13x9 baking dish w/ tortillas. Pour beef mixture over tortillas. Place a layer of tortillas over meat mixture & set aside. Combine cottage cheese, m. Jack & egg - pour over tortillas. Bake at 350 ~ 30 min. Remove from oven; sprinkle cheddar cheese, lettuce, tomatoes, gr. onions & olives over top. 6-8 servings

Quiche Lorraine.

- 1 pastry shell baked 7 min.
- 1/2# bacon - Crisped and Crumbled.
- 1 c. grated swiss cheese.

Basic custard #1

4 eggs.

3/4 c. milk

3/4 c. cream.

2 T m. butter

1 T flour.

pinch salt, Cayenne
pepper

pinch nutmeg

beat all ingred c

Whip till blended

Scatter bacon & cheese over
bottom of crust. Pour custard
over all and bake 40 min at 375°

Onion Smothered Steak

- $\frac{1}{4}$ c flour }
1 t salt } combine, & pound into meat.
 $\frac{1}{8}$ t pepper } - brown
- $1\frac{1}{2}$ lb Beef round steak
3 med onions
1 t Vinegar
1 clove garlic, minced
1 bay leaf
 $\frac{1}{4}$ t dried thyme, crushed
1 cup water.

Parsley Steak Rolls

2# $\frac{1}{4}$ inch lean round steak cut in 6 pieces

$\frac{1}{3}$ # mushrooms

1 c chopped parsley

$\frac{3}{4}$ c chopped onion

1 c grated Parmesan Cheese

salt pepper

2 T fat

1 can condensed beef consomme

2 T Corn starch dissolved in $\frac{1}{2}$ c water

Pound meat. Reserve mushroom crowns.

Chop stems & sprinkle over meat with parsley onion and cheese. Season lightly with salt & pepper. Tightly roll each piece of meat & fasten with toothpicks and lace with string. Brown.

add mushroom crowns & consomme

Bake 1 hr 15" Thicken gravy

Easy Teriyaki Stir Fry

1 T sugar
3 T soy sauce
2 T oil
2 T sherry

} marinade.

1 # sirloin or flank steak (over)
1/2 t instant beef bouillon
1/2 c water
1 T oil
1 qty (16 oz) frozen broccoli, carrots, water chestnuts
+ red pepper.

1/4 c water
4 t cornstarch
1/4 t ginger
2 t soy sauce

Let meat stand in marinade 20-30 min
chill. Dissolve bouillon in 1/2 c hot water
In lg. skillet or wok heat 1 T oil over
high heat. Add meat. Stir fry til no longer
red. add frozen vegetables & dissolved bouillon
Stir. Cover & reduce heat to low. Simmer
3-5 min & cornstarch mix & thicken.
Serve over rice.

TOSTADAS

FLOURED TORTILLAS

WARM REFRIED BEANS

COOKED GROUND BEEF OR CHICKEN

SHREDDED LETTUCE

SHREDDED CHEESE

DICED TOMATOES

SOUR CREAM

Chick n Tuna Casserole

$\frac{1}{2}$ Cup celery	$1\frac{1}{4}$ c. milk
$\frac{1}{2}$ cup onion	1 sm. can mushroom soup
$\frac{1}{4}$ c. green pepper or	$110\frac{1}{2}$ oz. can cream chicken
$\frac{1}{2}$ t. paprika	_____ soup
3 T. fat	1 T. lemon juice
2 T. Flour	salt & Pepper to taste.
	1 $6\frac{1}{2}$ oz or 7 oz can flaked tuna.

Cook onion and pepper in fat until tender.
Add milk and cook over low heat until thick
stirring constantly. Stir in chicken soup.

Add remaining ingredieths. Pour in
greased $1\frac{1}{2}$ qt. casserole. Bake in mod. oven
 350° , 30 min.

Chipper Tuna Casserole

- 1 10½ or 11 ounce can condensed cream of mushroom soup
- ¾ c milk
- 2 t minced onion
- ½ t salt
- ¼ t pepper
- 2 t lemon juice
- 1-7 ounce can tuna fish, flaked
- 3 c coarsely crushed potato chips

Combine soup, milk & onion. Heat to boiling, stirring constantly. Season. Sprinkle lemon juice over tuna. alternate layers of tuna & chips in greased 6x10" baking dish. Pour over soup mixture. Sprinkle potato chips or sliced almonds over top if desired. Bake at 350° 25 minutes.

Serves 5-6.

Tiny Tuna Puffs

2 6 1/2 or 7oz cans flaked tuna drained
1 cup chopped celery
1/3 cup Chopped sweet pickles
3 hard cooked eggs
1/4 t salt
dash pepper
3 T lemon juice
1/3 c mayonaisse
chill over

Bite - Size Cream Puffs

1/4 c. ^{1/2 stick} butter or margarine
1/2 c. boiling water
1/2 c. sifted flour
dash salt
2 eggs

Drop from tip of top 1 1/2" apart on greased cookie sheet
Bake 450 10", then 325° 10"
Remove from cool on rack.

Melt butter in boiling water. Add flour & salt all at once & stir vigorously.
Cook, stirring constantly til mixture forms a ball that doesn't separate. Remove from heat & cool slightly. Add eggs, one at a time beating vigorously after each addition til mix is very smooth

BRUCE'S BARBECUE SAUCE

~~1/2 c. MINCED ONION (OPTIONAL)~~

1 c. CATSUP ^{1/2 c}

3 T. SOY SAUCE ^{2 1/2 T Worcestershire sauce}

2 T. BROWN SUGAR ^{1 T BR sugar}

2 T. CELERY OR SESAME SEED

2 T. SALAD OIL + MORE ^{1 T}

2 t. LEMON JUICE ^{1 1/2 t. lemon}

1/2 t. GINGER ^{liquid smoke}

MIX WELL

Barbecue Sauce Pebbles

6T minced onion	2T brown sugar
3T butter	2 tsp prepared mustard
1 C catsup	2T Worcestershire
$\frac{1}{4}$ C vinegar	$\frac{1}{8}$ tsp salt

In small saucepan, saute onion in butter til tender, not brown. Stir rest of ingredients. Simmer 10 minutes

CRAB-APPLE GLAZE

COMBINE 1 c. BROWN SUGAR
AND $\frac{1}{2}$ c. SYRUP FROM CANNED
SPICED CRAB APPLES. HEAT AND
STIR. SPOON HALF OF GLAZE OVER
HAM. RETURN TO OVEN AND LET
GLAZE 15 MIN.; SPOON ON REMAINING
GLAZE, PLACE CRAB APPLES ON
RACK WITH HAM; BAKE 15 MIN. MORE.

Mayonaise

2 eggs

4 t. sugar

1 t. mustard - dry -

1 t. flour

dissolve together in 5 t. vinegar + 4 t. of water. Prepare in double boiler.

stir constantly. Before using add $\frac{1}{2}$ pt of whipping cream. If vinegar is too strong use some water. Salt ($\frac{1}{4}$ t) to taste. Also add small chunk of butter.

FLUFFY MUSTARD SAUCE

2 BEATEN EGG YOLKS

1 T. SUGAR

3 T. PREPARED MUSTARD

2 T. VINEGAR

1 T. WATER

$\frac{3}{4}$ T. SALT

1 T. BUTTER OR MARGARINE

1 T. PREPARED HORSERADISH

$\frac{1}{2}$ C. HEAVY CREAM, WHIPPED

TO EGG YOLKS, ADD SUGAR, MUSTARD, VINEGAR, WATER, AND SALT; MIX WELL. COOK OVER HOT, NOT BOILING, WATER, STIRRING CONSTANTLY, TILL MIXTURE THICKENS, ABOUT 4 OR 5 MIN. REMOVE FROM HEAT; BLEND IN BUTTER AND HORSERADISH. COOL THOROUGHLY, FOLD IN WHIPPED CREAM, (STORE IN REFRIGERATOR. SERVE W/ WARM MEAT. REMOVE FROM FRIGE 30 MIN. BEFORE SERVING.) MAKES $1\frac{1}{2}$ CUPS.

GLAZES

TANGY MUSTARD GLAZE: MIX 1 CUP BROWN SUGAR, 1 T. DRY MUSTARD, 2 TO 3 T. DRIPPINGS.

HONEY-ORANGE GLAZE: MIX 1 C. BROWN SUGAR, $\frac{1}{2}$ C. HONEY, $\frac{1}{2}$ C. ORANGE JUICE.

Raisin Sauce for Ham

1 T flour.

$\frac{1}{8}$ t salt. (why) ?

$\frac{1}{2}$ c brown sugar. (firmly packed)

$\frac{1}{2}$ c orange juice

$\frac{1}{2}$ c water

2 T Vinegar.

$\frac{1}{3}$ c raisins

Combine all ingredients & cook til thickens

Baked Pineapple

Blend 1 stick oleo.

+ 1 c. sugar.

Add 4 eggs. 1 at a time
beating well.

Add 5 slices cubed bread

+ 1 No. 2 can crushed pineapple

Bake 350° 1 hour in buttered pan.

Washed Brown Potatoes

Shred enough cooked-in-jacket potatoes, chilled & peeled onto waxed paper to make 4 cups. Add 1-2 T grated onion, 1 t salt & a dash of pepper. Toss lightly to mix.

In 10" skillet (first heat dry skillet) & heat 1/3C butter, marg or bacon drippings. Add potato mixture, pat into skillet leaving 1/2" space around ~~the~~ edg.

after cooking 10-12 " take a peek for brownness. Reduce heat if necessary. Brown 8-10 " longer til crust is golden. mark thru center with spatula then flip one half over the other. & serve.

APPLE OR PEACH BETTY

- 3/4 C. OF SUGAR [BROWN + A LITTLE WHITE]
- 1 T CINNAMON
- 1/4t ALLSPICE
- 1/4t SALT
- 2C. BREAD CRUMBS [PREFERABLY TOASTED]
- 3 C SLICED APPLES OR PEACHES
- 1/4C WATER
- 3T LEMON JUICE
- 2T BUTTER

BLEND TOGETHER THE SUGAR, SPICES + SALT. ARRANGE 1/3 OF CRUMBS IN A GREASED BAKING DISH. ADD 1/2 APPLES. SPRINKLE WITH 1/2 SUGAR MIXTURE. REPEAT THE PROCESS FINISHING WITH A LAYER OF CRUMBS. MIX THE WATER, LEMON JUICE, & POUR OVER. DOT WITH BITS OF BUTTER + BAKE IN A MODERATE OVEN [350°] FOR 45".

Apple-Raisin Betty (Raisins optional)
350° - 35 min

In saucepan combine (1 c Raisins)
1 T quick cooking tapioca
 $\frac{2}{3}$ c water. Simmer, stirring occ 5-8 min.
Add $\frac{1}{3}$ sugar, $\frac{1}{4}$ t cinnamon & $\frac{1}{4}$ t nutmeg
and $\frac{2}{3}$ T lemon juice.

Pour over 6-8 sliced, peeled apples
in square baking dish. Top with
following mixture: $\frac{3}{4}$ c flour, $\frac{1}{2}$ c
brown sugar & $\frac{1}{4}$ t salt & $\frac{1}{3}$ c butter

Va. chambers.

Cherry Dessert

8oz cream cheese whipped 'til soft
beat in 1c sifted 4x sugar
fold in 1 pkg prepared dream
whip

layer over graham cracker
crumb.

over top put 1 can of thank
you cherries. Chill 24 hrs.

Baker's Sweet Chocolate Igloo Dessert.

Soften 1 t gelatin in $\frac{1}{4}$ c cold water.

Combine $\frac{1}{3}$ c sugar

$\frac{1}{4}$ t. salt

$1\frac{3}{4}$ c milk in med saucepan.

add 1 pkg German Sweet chocolate

cook over med heat stirring constantly until choc is completely melted. Blend mixture well with egg beater.

add small amt of mixt. to 3 sl beaten egg yolks. stirring vigorously. Gradually add remaining hot mixt. stirring constantly. Return to heat. & cook over low heat until ~~sl~~ thickened. (5 min). Remove from heat. add gelatin & stir til dissolved. Pour into lg. bowl & chill til partially thickened. Stir in 1 t. vanilla. Beat 3 egg whites til foamy. add $\frac{1}{3}$ c sugar gradually (2 t at time) & beat to stiff peak. Fold in chilled choc mix
cont'd

choc. Igloo Dessert cont'd.

Spoon into 1 1/2 qt mix bowl & chill
till firm.

Prepare 1 pkg Devil's Food Cake mix
acc. to directions for 8" layers. Cool
Freeze one layer for future use.

Loosen mold at top edge w sharp knife.
Place in bowl of warm water for few
seconds. Turn & center on cake layer.

Whip 1 c. whipping cream &
spread over mold & cake. Garnish
with choc curls - 10-12 servings.

Cranberry Sherbert

4c. Cranberries 2c sugar
2 1/2 c. water juice of 2 lemons
1t gelatine dissolved in 1/2 c
cold water

Method: Cook cranberries with water until the berries stop popping; strain; add sugar; and cook until dissolved. Add gelatine; cool; stir in strained lemon juice. Pour into tray of mechanical re-

frigerator stirring occasionally. Allow two to three hours. If the gelatine is omitted it is
"Cranberry Ice"

If you don't have 4 cups of cranberries use 1 1/2 c of sugar.

Cream Filling

$\frac{1}{2}$ c sugar

3 T flour

$\frac{1}{8}$ t salt

$1\frac{1}{2}$ c milk

2 beaten eggs

$\frac{1}{2}$ t vanilla

In top of double boiler mix $\frac{1}{4}$ c sugar, flour & salt. Add $\frac{1}{2}$ c milk & stir 'til smooth. Pour in remaining 1 c milk & cook over boiling water 10 min or til smooth & thick stirring constantly.

Mix remaining $\frac{1}{4}$ c sugar & egg. Add mixture slowly stirring constantly. Return to double boiler & cook for 5 min longer or until very thick stirring constantly. Cool. Add vanilla.

DeLuxe Party Dessert

4 sq's bitter choc $\frac{1}{8}$ t salt
 $\frac{3}{4}$ c gran sugar $\frac{1}{2}$ t vanilla
 $\frac{1}{3}$ c milk 3 doz lady fingers
6 eggs separated $\frac{3}{4}$ c heavy cream, whipped
 $\frac{1}{2}$ c unsalted butter Broken pistachio nuts
 $\frac{1}{2}$ c sifted conf. sugar shaven bitter choc
melt choc in top of double boiler over hot water
Combine g. Sugar, milk + egg yolks - add to choc +
cook 'til smooth + thickened, stirring constantly. Cool.

Cream butter well. Add $\frac{3}{4}$ c conf. sugar +
cream well. add choc mix + mix well.
Beat egg whites with salt 'til stiff. Gradually
beat in rest of conf. sugar. Fold into choc
mix. Add vanilla. Line deep 9" spring
form pan with split lady fingers.
Put in alternate layers of $\frac{1}{3}$ mixture +
remaining lady fingers. Chill overnight.
Garnish with whipped cream, broken
nuts + shaved chocolate.

Hot Fudge Sauce

1 large can evaporated milk } cook
1 cup sugar } 10 min
2 sq choc } til
thick

add 1 tsp vanilla

Southern Spicy Gingerbread

2 eggs	1/2 t. salt
3/4 c. br. sugar	2 t. ginger
3/4 c. molasses	1 1/2 t. cinnamon
3/4 c. shortening	1/2 t. cloves
2 1/2 c. flour	1/2 t. nutmeg
2 t. soda	1/2 t. b. powder
1 c. boiling water	

Add beaten eggs to the sugar, molasses and melted shortening, then add dry ingredients which

have been mixed and sifted and lastly the hot water. Bake in small individual pans or in a shallow pan in a moderate oven (350°F) 30 to 40 min.

Ice Cream Dessert

1 pkg (1#) oreo cookies, crushed
 $\frac{1}{2}$ c butter (melted) mix and press
into 9x13" pan and chill

$\frac{1}{2}$ gallon softened chocolate chip ice
cream - Spread over cookie layer and
freeze. Mix 1 large can w/whip milk, 1 c sugar.

$\frac{1}{2}$ c butter and 2 oz chocolate

Boil for 10-15 min - stir & watch til thick
cool completely - spread over ice cream

Freeze. Cover top with cool whip
and sliced almonds (toasted)

PUMPKIN PIE SQUARES

CRUST: $\frac{1}{2}$ box yellow cake mix -- take out 1 CUP for topping
 $\frac{1}{2}$ Cup melted margarine
1 egg MIX these 3 ingredients; pat on bottom 13 x 9 pan

FILLING: 1 large (#2 $\frac{1}{2}$) can pumpkin $\frac{1}{2}$ Cup white sugar
3 eggs, beaten $\frac{2}{3}$ Cup evaporated milk
 $\frac{1}{2}$ Cup brown sugar $\frac{3}{4}$ Teaspoon cinnamon

MIX THOROUGHLY and pour over dough mixture in pan.

TOPPING: 1 Cup cake mix $\frac{1}{2}$ Cup chopped nuts
1 Tablespoon flour $\frac{1}{2}$ Cup sugar
 $\frac{1}{4}$ Cup margarine

MIX ALL INGREDIENTS TOGETHER. SPRINKLE ON TOP OF
PUMPKIN PIE MIXTURE.

BAKE 350° FOR 50 MINUTES.

*for NOV 12.
Thurs,*

Pumpkin Surprise

Bottom Layer:

1 box yellow cake mix

Remove 1 cup mix + set aside for topping

1 egg beaten

1/2 melted oleo

Combine + press in 9 x 13 pan.

Filling

3 eggs

1 lg can pumpkin

2/3 milk whip

1 T cinnamon

3/4 sugar

Combine + pour over bottom layer.

Topping

1 c. cake mix

1/4 c. sugar

1 T melted oleo

1 c. chopped nuts

mix + sprinkle over top

Bake 400° - 10 min.

350° - 35 min.

Serve + cool whip

Strawberry Dessert.

1 C flour.
1/2 C. butter.
1/4 C. br. sugar.
1/2 pecans. chopped.

} combine

Crumble in.

pat in 9x13 pan. - brown in 350° oven.

Keep turning with a spatula. Pat
1/2 into pan.

Beat for 2 min

1 C sugar

1 oz pkg. frozen strawberries

2 egg whites.

Fold in 1/2 pt of cream whipped
Layer on top of crust. - Top
with crumbs. Freeze.

Tapioca Pudding

2c milk
2 eggs
1 1/2 T. min. Tapioca
1/3 c. sugar
1t. vanilla

Heat milk and Tapioca in double boiler. Stir egg mixture into Tapioca slowly. Cook and stir until thick for about 15 min. Let cool, then add vanilla. Serve plain or with cream

Tiramisu

"SOPRANOS"
COOK BOOK

1# mascopone
3/4 c sugar
2T amaretto
1C heavy cream
1c brewed espresso at room temp
1/2 c Chopped bittersweet chocolate
Whisk together cheese, sugar & amaretto until smooth. Chill bowl & beaters - Beat until soft peaks form. Fold into cheese mixture
Dip ^{each} 1/2 of ~~a~~ lady finger into the espresso

24 Saviardi Italian
Ladyfingers

and arrange in bottom of an 8" square pan in a single layer. Spread half of cheese mixture over this. add another ^{top 5 1/2 of the chocolate} layer of dipped lady fingers on top of that. Spread remainder of cheese mixture on top these lady fingers & then sprinkle with remainder of chocolate. Cover with plastic wrap and refrigerate several hours or overnight.

Swans Down Angel Food

Preparations

Let eggs stand at room temperature an hour or two before using. Start oven for moderate heat (375°) Sift flour once before measuring. Lift by spoonfuls into cup until piled high, then level off cup by drawing spatula or straight knife across top. Do not pack or shake down. Sift sugar also.

Measure into sifter:

1 cup plus 2 tablespoons sifted Swans Down Cake Flour

1/2 cup sifted granulated sugar

Measure into large mixing bowl:

1 1/4 cups (10 to 12) egg whites

1/4 teaspoon salt

Have ready:

~~1 1/4~~ teaspoons cream of tartar

1 cup sifted granulated sugar

1 teaspoon vanilla

1/4 teaspoon almond extract

1. Sift flour with 1/2 cup sugar four times.
2. Beat egg whites and salt with flat wire whisk or rotary egg beater until foamy. Sprinkle in cream of tartar and beat until eggs are stiff enough to hold up in soft peaks, but are still moist and glossy.
3. Add the 1 cup of sugar in 4 additions by sprinkling 4 tablespoons at a time over egg whites and beating 25 strokes by hand or turns of beater each time. Add flavorings and beat 10 strokes more.

Swans Down Angel Food (continued)

4. Add flour-and-sugar mixture in 4 additions, sifting it over egg whites. Fold in each addition lightly with spoon or whisk, turning bowl gradually, and using 15 complete fold-over strokes each time. After last addition, use 25 strokes.

Baking

Turn into ungreased 10-inch tube pan. Bake in moderate oven (375°F.) 30 to 35 minutes. (Note this new baking temperature. Tests show that angel food cakes baked at 375 are more moist and have more volume than those baked at 325°F.)

Cooling

Remove from oven and invert pan on rack until cake

is cool (1 hour). To remove cake, loosen from sides of pan with spatula and around tube with a slender knife, gently drawing cake from pan.

Applesauce Cake

$\frac{1}{2}$ t salt 2 eggs
 $\frac{1}{2}$ c shortening
1 c sugar
1 $\frac{1}{2}$ c unsweetened applesauce
3 T molasses
1 t cinnamon
1 t allspice
2 t soda { 1 t. B.P.
 { $\frac{1}{2}$ t. soda
2 t water
1 c raisins

$\frac{1}{2}$ c walnuts
2 heaping cups flour

Bake in mod oven 1 hr or more

Ice & Creamy Icing

Apple Sauce Cup Cakes

measure into mix Bowl:

2 1/2 c flour

1 2/3 c Sugar

3/4 c applesauce

2/3 c Crisco

1 t salt

} beat 2 min

Stir in: 3 1/2 t baking powder

Bake 400°F

Add 1/2 c thru tart applesauce

15-20 min

3 eggs

1 t grated orange rind



Here's what's cookin': Banana Cake

Recipe from the kitchen of: _____

Cream $5\frac{1}{2}$ c sugar
1 $\frac{1}{2}$ lb butter

add 3 egg yolks
3 bananas, mashed
1 c chopped nuts
6 T sour cream
1 $\frac{3}{4}$ c flour
1 t $\frac{1}{2}$ soda
 $\frac{1}{2}$ t salt
1 t vanilla

serves: _____

Fold in 3 egg whites beaten to stiff
1 cup Chow Chips.

350° - ~~for~~ min 35-?

Cake - (Julie)

350° - 50 min

1 yellow cake mix

4 eggs

1/2 C oil

1 C water

1 pkg instant choc pudding

1 Sm pkg choc chips

1 C nuts

1/2 batter in angel cake pan; 1/2 chips +

1/2 nuts - Rest of batter. Rest of
nuts and chips.

Chocolate Mousse Cake

(1)

8 squares (1oz each) semisweet chocolate
1 8oz pkg cream cheese, softened
1 3oz pkg cream cheese, softened.
 $\frac{2}{3}$ c sugar
6 eggs
 $\frac{1}{3}$ c whipping cream
1 T vanilla
Whipped cream topping, (follows)
2 t cocoa

melt choc in double boiler, low heat
Cool. Combine cream cheese + sugar
in lg. mixing bowl. Beat at medium
speed of mixer til light and fluffy.
Add eggs, one at a time, beating
after each addition. Add melted
chocolate, w. cream and vanilla, mix
at low speed, til blended Pour into
Chocolate Crust. Bake at 375° for 30-35
min. or just until outside edges are
firm but center is still soft,

(2)

Let cool to room temp, cover and
Chill 8 hours. Spread cake with
Whipped Cream Topping. Remove cake
from pan. Place paper dolly on top
sift cocoa over it.

Chocolate Crust.

1/2 cup butter or marg.

3 Sqs. Semisweet choc.

1/3 c sugar. -

Melt choc slowly - add sugar cut in

butter - press into 9x13 greased
pan.

Whipped Cream Topping:

1 1/2 c whipped cream

1/4 c 4x sugar

1/2 t Vanilla

Frozen Chocolate Mousse Cake

1 measuring teaspoon butter
1 measuring tablespoon
confectioner's sugar

One 3-oz. pkg. ladyfingers

One 6-oz. pkg. (1 cup)

Nestlé Toll House semi-
sweet chocolate morsels

3 measuring tablespoons water

4 eggs, separated


¼ cup sugar

1 cup heavy cream,
whipped

Whipped cream

Chocolate shavings
and leaves

Butter sides and bottom of 8-inch springform pan. Sprinkle with confectioner's sugar; swirl pan to coat evenly. Separate ladyfingers. Line side of springform pan with ladyfingers, rounded sides against pan. Crumble remaining ladyfingers; press into bottom of pan. Combine over hot (not boiling) water, Nestlé Toll House® semi-sweet chocolate morsels and water; stir until morsels are melted and mixture is smooth. Transfer to large bowl. Add egg yolks, one at a time, beating well after each addition. Set aside. In small bowl, beat egg whites until soft peaks form. Gradually add sugar, beat until stiff peaks form. Fold egg whites and whipped cream into chocolate mixture. Pour into ladyfinger-lined pan. Freeze until firm (about 4 hours). Garnish with whipped cream, chocolate shavings and leaves, if desired. **Makes:** 10-12 servings. (Recipe as shown in photo above.)



Festive Chocolate Cake

2 packages (4 oz. each)

BAKER'S® GERMAN'S®
Sweet Chocolate

3 tablespoons water

2 packages (3 oz. each) cream
cheese, softened

2 cups confectioners sugar

1 teaspoon vanilla

3½ cups thawed BIRDS EYE®
COOL WHIP® Whipped
Topping

2 baked 9-inch chocolate cake
layers, cooled and split
into 4 layers

Stir chocolate with water over low heat until melted. Beat into cream cheese with mixer. Beat in sugar and vanilla. Blend ⅓ with topping; reserve 1 cup for decorating and fill layers with remaining mixture. Frost top and sides with chocolate frosting. Shown decorated with reserved topping mixture, sprinkles and cherries. Store cake in refrigerator.

Notes

Crème de Menthe Cake

1 Pillsbury Plus White Cake Mix

Follow directions.

add 4 T Crème de Menthe

Bake in 9x13 pan

Cool cake

Spread 11.5oz. Hot Fudge Topping

Let set.

Decorate

2 pkg Dream Whip

2 T Crème de Menthe



Caramel Devil's Food Cake

2 cups sifted Swans Down Cake Flour
1 teaspoon soda
 $\frac{1}{4}$ t salt
 $\frac{1}{2}$ t b. powder
2 eggs unbeaten
 $\frac{1}{2}$ cup shortening or butter
 $1\frac{1}{4}$ cups brown sugar firmly packed
4 squares unsweetened chocolate, melted
1 c sweet milk
1 t. vanilla

Sift flour once, measure, add soda salt & baking powder and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each addition. Add chocolate and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in two greased 10 inch layer pans or 3 9" pans in moderate oven 325°F 30 minutes +

Prize Devil's Food

2C Swans Down Cake Flour 1C brown sugar ^{firmly} packed
1 $\frac{1}{2}$ t baking powder 2 eggs well beaten
 $\frac{3}{4}$ t soda 1C heavy milk
 $\frac{1}{4}$ t salt 4 sq unsweetened
 $\frac{1}{2}$ C shortening chocolate melted
1 t vanilla

Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Cream butter thoroughly, add 1 cup sugar gradually, and cream together until

light and fluffy. Add second cup of sugar to eggs, mixing well. Combine egg and cream mixtures. Add flour, alternately with milk, in small amount at a time. Beat after each addition until smooth. Add chocolate and vanilla. Bake in two greased 9-inch layer pans in moderate oven (325°F) 30 minutes. Spread Seven Minute Frosting between layers and on top and sides of cake. Grate Baker's Unsweetened Chocolate over top.

ÉCLAIR CAKE

1 Box Graham Crackers
1 8oz..Carton Cool Whip

3 ½ C. Milk
2 Small Instant French Vanilla Pudding

Lightly grease the bottom of a 9 x 13 pan. Line the bottom with graham crackers. Mix pudding and milk for two minutes at medium speed. Blend in Cool Whip. Put ½ the mixture over the crackers. Cover the pudding with second layer of crackers. Pour remaining mixture over crackers. Cover with the last layer of crackers. Refrigerate two hours before frosting the cake.

FROSTING

2 packets of pre-melted unsweetened chocolate
2 tsp. vanilla
3T..soft butter of margarine
3T. milk

2 tsp. white Karo
1 ½ C. powdered sugar

Beat until smooth. Spread over cake.

REFRIGERATE FOR 24 HOURS.



Here's what's cookin':

Fudge Cake

Recipe from the kitchen of:

Norie Closs

4 sq. choc.

1/2 cup shortening

1 cup water

2 cups sugar

2 eggs

2 cups flour

1 tsp. salt

1 tsp. baking powder

2 tsp. vanilla

1 tsp. soda dissolved in 1/2 c sour milk
or buttermilk

2 tsp. vanilla

Melt shortening + choc in D.B. -
when melted add sugar + water - stir
until sugar crystals dissolve - remove -
cool. Add eggs - mix together dry
ingredients + add to batter. Dissolve soda
in sour milk - add it and vanilla.
pour into 9" layer pans or oblong cake
pan. Bake at 350°, 20-25 min
for layers - 35-40 min. in oblong!



The Dutch Fudge Cake

1 $\frac{1}{2}$ c. white sugar

$\frac{1}{2}$ c. brown

1 c. butter

2 c. milk

$\frac{1}{2}$ c. flour

4 eggs

4 t. Baking powder } add after

1 t. soda } flour is

pinch salt } mixed in.

2 t. vanilla

$\frac{1}{2}$ c. melted chocolate.

3 c. sugar (white)

$\frac{1}{4}$ c. sugar (brown)

$\frac{1}{2}$ c. shortening

1 c. milk

2 eggs

2 c. flour

2 t. baking powder

$\frac{1}{2}$ t. soda

salt

1 t. vanilla

$\frac{1}{4}$ c. melted chocolate.

Fudge Ripple Cake.

1 pkg Fudge cake mix
1 1/2 c water
1/2 soured cream
2 eggs.

13x9" pan

350°

35"-45"

Filling: 8oz cream cheese softened
2 eggs.
1/3 c sugar.
1 c. flaked coconut

Pour 1/2 cake batter into pan
Spoon all filling over the batter.
Cover with remaining batter. bake.

Frosting

1 pkg. Fudge Frosting Mix
3 oz cream cheese softened
1/4 c butter
1/3 c luke warm water.

OLD FASHIONED GINGERBREAD

- | | |
|------------------------------------------------|----------------------------|
| 2 eggs | 1/2 tsp. baking powder |
| 3/4 cup firmly packed
brown sugar | 2 tsp. ground ginger |
| 3/4 cup BRER RABBIT®
Light or Dark Molasses | 1 1/2 tsp. cinnamon |
| 3/4 cup shortening, melted | 1/2 tsp. ground cloves |
| 2 1/2 cups flour | 1/2 tsp. nutmeg |
| 2 tsp. baking soda | 1 cup boiling water |
| | Sweetened whipped
cream |

Beat eggs with sugar until light and fluffy. Add molasses and shortening; mix well. Sift together flour, baking soda, baking powder and spices. Add to molasses mixture; mix well. Stir in boiling water. Pour batter in greased and floured 13 x 9-inch pan. Bake at 350°F., 30 minutes or until tests done. Cool. Serve with whipped cream.

12 servings (2 1/2 x 3-inch)



G09097C

Heath Bar Crunch Cake

Bake Chocolate cake mix in 9x13 pan. While still warm, poke with holes and pour over a can of Eagle Brand sweetened condensed milk, 1 jar Mrs Richards butterscotch sauce and spread with 12oz cool whip. Crush 3 heath bars and sprinkle over top. Chill in refrigerator before serving.

Hurry Scurry Cake

3 cup flour	$1\frac{1}{2}$ c.	$1\frac{1}{3}$ c. sugar	$\frac{2}{3}$ c.
5 t. B. Powder	$2\frac{1}{2}$ t.	2 eggs	1 egg
$\frac{1}{2}$ t. salt	$\frac{1}{4}$ t.	1 c. milk	$\frac{1}{2}$ c.
$\frac{2}{3}$ c. shortening	$\frac{1}{3}$ c.	$1\frac{1}{2}$ t. vanilla	$\frac{2}{3}$ t.

Put all ingredients in all at once. Mix well. Bake for 30. minutes at 350°F

Milk Chocolate Cake

2 $\frac{1}{4}$ c sugar
2 sq's melted bitter choc
 $\frac{3}{4}$ c butter
1 t vanilla
4 eggs separated
2 $\frac{1}{4}$ c sifted cake flour
1 t cream of tartar
 $\frac{1}{2}$ t soda
 $\frac{1}{2}$ t salt
1 c milk

Add $\frac{1}{4}$ c sugar + 3 T water to choc -
Cream butter well. Add remaining 2 c
sugar gradually, beating until light
and fluffy. Add vanilla, then egg yolks
one at a time, beating well after each
addition. Add choc mixture & blend thoroug-
ly. Add sifted dry ingredients alternately
with milk, beating till smooth. Fold in
egg whites, beaten till stiff but not dry.
Pour into 3 round 9" pans. Bake 350°F
50 min or until done.
(cream filling between layers) ??

Orange Cake

2 1/3 c flour

1 2/3 c Sugar

2/3 c Crisco

1 t salt

3/4 c strained orange juice

Stir in: 3 1/2 t double acting b. powder.

Add

3 whole eggs

1/3 c water

1 T grated orange rind

} measure into
mix. bowl &
beat 1 min

} mix 2 min

Bake 375°F ²⁵⁻ 30 min

Pina Colada Cake.

1 golden vanilla or golden butter cake mix - Bake exactly as directed.
When you remove cake from oven make holes with long fork all over cake (while still hot)

Pour over this mixture

$\frac{3}{4}$ pina colada cocktail mix

$\frac{1}{2}$ c. eagle brand

Bake a yellow cake.

On the hot cake prick and pour 1#
can crushed pineapple juice + all.

Mix ~~1 pkg dream whip~~ 1 8oz ^{cool} whip
beat ~~1 box instant coconut pudding~~ VANILLA
til thick } ~~+ 1/2 c milk~~ 1c. milk

Mix together & spread over cooled
cake - Refrigerate.

Walnut Pumpkin Roll

3 eggs
1 C gran sugar.
2/3 C Canned pumpkin.
1 C Softasilk cake flour
1 t baking soda.
2 t cinnamon
1 C walnut pieces
Cream cheese filling
over.

Heat oven 375° Line jelly roll pan. c foil + grease.
Beat eggs in lg bowl, high speed, 5 min. Gradually
beat in sugar and pumpkin. Gradually add
flour, soda, + cinnamon, beating just until
batter is smooth. Pour evenly into pan.
Sprinkle c nuts. Bake 10-15 min. 'til done.
Immediately loosen from edges of pan + invert
onto towel generously sprinkled c powdered sugar.
Carefully remove foil and while hot carefully
roll cake + towel from narrow end. Cool
Spread c Cr Ch filling: 1 1/2 C 4x sugar, 8 oz cr cheese
1/4 C margarine + 3/4 t vanilla.

Quiset Cake

$\frac{1}{4}$ C. butter - $\frac{1}{4}$ C. crisco

1 C. white - 1 C. light br. sugar

$\frac{1}{2}$ sq chocolate $\frac{1}{4}$ t. salt

3 egg yolks 2 C. flour

$\frac{3}{4}$ C. milk $2\frac{1}{2}$ t. B. Powder

3 egg whites beaten (not too stiff)

Cream sugar and shortening. Add yolks and chocolate. Add dry ingredients alternately with milk. Fold in egg whites. Bake in 2 tins about 30 min at 350° F

Rocky Road Cake
(Lever's Food)

Frosting:

3□'s chocolate

3T butter

3C sifted confectionery sugar

1/8t salt

7T milk

1t vanilla

12 marshmallows
cut in small pieces

2T unsalted
roasted
peanuts

Melt chocolate and butter
over hot water. Combine sugar,
salt, milk, and vanilla and
blend. Add the hot chocolate
mixture + peanuts and let stand,
stirring occasionally, until of
spreading consistency

Sour Cream Coffee Cake. Dorothy Cline.

1 c. marg. }
2 c. sugar. } cream.

2 eggs.

1 tsp vanilla }
1 c sour cream } fold in.

1 tsp baking powder. }
2 c. cake flour } add.

Spoon $\frac{1}{2}$ batter into well greased & floured
10" tube pan. Cover with $\frac{1}{2}$ of topping

Repeat. Bake at 350° for 55"-60"
Cool completely before removing
from pan. Sprinkle top with 4x sugar.

Topping.

$\frac{1}{2}$ c. finely chopped nuts

2 T brown sugar

$\frac{1}{2}$ tsp. cinnamon

Sunday Spice Cake

measure into mix bowl:

2 1/2 c flour

1 1/4 c sugar

1 t salt

1 t Cinnamon

2/3 c Crisco

1/2 t cloves

1/2 t nutmeg

1/2 t allspice

1/3 c molasses

2/3 c milk

} Beat
2 min

Stir in: 2 1/2 t baking powder
1/2 t soda

Bake 375° 35 min

Add 3 eggs } mix 2 min
1/2 c milk }

Texas Sheet Cake

Step 1: Sift together:

2 c. sugar (granulated)

2 c. all purpose flour

$\frac{1}{2}$ tsp. salt

1 tsp. cinnamon

Step 2: Bring to a boil in small pan:

2 sticks margarine

1 c. water

4 tbsp. cocoa (dark)

Step 3: In mixing bowl, beat:

2 eggs

$\frac{1}{2}$ c. milk or buttermilk

1 Tbsp. vinegar

1 tsp. vanilla

1 tsp. baking soda

Add steps 1 and 2 to the
3rd. mixture. Mix well. Pour

batter into well greased 14" square

over →

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THE DRIVING FORCE

pan or a 12x18 pan (a jelly roll pan or large cookie sheet with raised edges).

Bake at 375° for 20 minutes.

Don't overbake. Remove from ~~oven~~ oven and pour frosting on cake while still warm.

Frosting:

Boil the following for one minute:

1 stick margarine

4 tbsp. cocoa

6 tbsp. milk

Remove from heat & add:

1 lb. powdered sugar

1 tsp. vanilla

1/2 c. nuts (optional)

Beat until smooth & pour over warm cake

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White Moon Cake

3c. sifted cake flour. - Add 2 heaping
T. extra

3t. B. powder

1/2t. salt

2/3c. butter

2 scant cups sugar

1c. milk

1t. vanilla

4 egg whites beaten stiffly

Makes 3 layers. Bake at 325 for 15

minutes then increase heat to 350
for 15 min. longer.

Rich Chocolate Frosting

1/2c sifted Conf. Sugar
3 sq's bitter chocolate
dash salt
3 egg yolks
1/2 t vanilla
1/4c soft margarine or butter

Add 1/2 sugar to choc & mix well. Add salt
2/3 + hot water + rest of sugar. Beat in

egg yolks gradually. Add vanilla
and butter & beat until well blended.

Here's what's cookin': Cooked Frosting
Recipe from: _____ Serves: _____



3/4 c. sugar (granulated)

1/4 c. water

1/4 teas. cream of tartar

1/8 teas. salt

1 egg white

scant tsp. vanilla

Beat for 5 min.

using electric mixer on highest speed and baking water.

Frosts 9x13 or 2-9" layer cakes.
Good with coconut.

Creamy Icing

2 1/3 c sifted Conf sugar

1/4 t salt.

1 egg.

2 t water

1/4 c gran sugar.

1/2 c Crisco

1 t vanilla (or 1/2 t almond) t.

Mix Conf sugar, salt + egg. Beat 1/20.
Gran sugar together 1 minute then blend @

sugar + egg mixture. Add Crisco +
vanilla. Beat until creamy.

French Icing

Sift: 2 c confection sugar
Beat until soft: 4 T butter
Add sugar gradually. Blend
these ingredients until they are
creamy. Beat in 1 egg & 1 T vanilla.

Creamy Orange Icing

2 T orange juice 2 $\frac{1}{3}$ c conf. sugar
 $\frac{1}{4}$ c gran sugar 1 egg
 $\frac{1}{2}$ c Crisco

1 T grated orange rind
mix conf. sugar & egg thoroughly. Bring
orange juice & gran. sugar to boil; 1
boil 1 minute. Add to sugar & egg
mixture & blend well. Add Crisco & orange
rind. Beat until creamy.

Seven Minute Frosting

2 eggs white, unbeaten 5 T cold water
1 1/2 cups sugar 1 1/2 to 2 light corn syrup
1 teaspoon vanilla

Put egg whites, sugar, water, and cold syrup in upper part of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, kept constantly with rotary beater, and cook for 7 minutes or until frosting will stand in peaks. Remove from fire add vanilla and beat until thick.

enough to spread. Makes enough frosting to cover two 9-inch layers.

For Chocolate Seven Minute Frosting

Fold 3 squares Baker's Unsweetened Chocolate melted into Seven minute Frosting. (Do not beat mixture). Cool and spread on cake.

Apple Crumb.

apples.

$\frac{1}{2}$ c sugar. (brown)

1 t cinnamon

topping

$\frac{3}{4}$ c flour

5 T marg.

$\frac{1}{2}$ c. sugar.

Pie Crust

$\frac{2}{3}$ c. shortening 4 + water.
2 c. flour
1 t. salt

~~Add enough water to make the dough stick together. Put in shortening, then add water~~

→ Apple Pie
scant c. sugar ($\frac{1}{2}$ br. + $\frac{1}{2}$ white)

1 t. cinnamon
scant $\frac{1}{4}$ t. allspice

Bake at 450° for 15 to 20 min.
then bake at 300° for 45 min.

Cranberry-Apple pie

3 C. cranberries } Step 1.
3/4 C. apple juice or cider } Cook 5 min.
1 1/2 C. sugar }
3 TBLS. cornstarch } Step 2.
1/2 tsp. cinnamon } Combine and add
2 1/2 C. sliced apples - 3. add apples

Cook cranberries + juice until skins pop - 5 min. Combine sugar, (over)

cornstarch + cinnamon + stir into hot cranberries. Stir and cook until thickened. Remove from heat and add apple slices. Set aside to cool. Make pie crust for 9" double crust - fill - dot with butter - adjust top crust. Bake 400° - 40 min.

Lenny Wilson

Chocolate Cream Pie

$\frac{2}{3}$ c Choc syrup

2 c milk

$\frac{3}{4}$ c sugar

5T flour

$\frac{1}{4}$ t salt.

3 eggs separated. (egg whites for meringue)

3T butter

1t vanilla

1 baked 9" pie shell

Chocolate macha pie

Preheat oven to 325°

Layer 1

- 1 beaten egg
 - 1 tsp instant coffee dissolved in 1/4 c hot water
 - 1/2 pkg brownie mix (B. Cracker title)
 - 1 tsp vanilla
 - 1 + coffee liqueur
- pour into pie plate Sprayed & Panned
- Bake 22 min Set cool

Layer NO 2

- 1 pkg choc instant pudding

- 3/4 c milk
 - 1 t vanilla
 - 2 T coffee liqueur
 - 1 t instant coffee.
- } blend

add 1 1/2 c cool whip Blend

Put on top Brownie layer

topping

- 1 1/2 c cool whip
- 1 t sp coffee gran dissolved in 2 T coffee liqueur

Blend & top pie - add choc curls for garnish

CHOCOLATE PIE

1 pint milk
1/2 to 1/3 cup sugar
2 1/4 Tablespoon cornstarch
1/8 teaspoon salt
2 squares chocolate cut fine
1 egg yolk
1/2 teaspoon vanilla

Add scalded milk to blended dry ingredien
Coiler until thick and smooth. Add chocola

blend. Beat egg yolk. Add hot sauce
gradually to it and return to boiler for
3 minutes. Pour into a baked pastry shell.
Top with a meringue made from the 3 egg whix
whites.

Ellew's Lemon Pie.

- 1 can eagle brand milk.
- 1 5m. can lemonade concentrate.
- 1 Cool whip, (9oz).

Graham cracker crust,
refrigerate 3 hrs (at least)
top c' choc curls.

Mrs. Kates

Favorite Lemon Pie

2c milk 3 egg yolks
 1c. sugar 1 lemon (3/4 juice
 1/4t. salt and rind grated)
 3T. cornstarch baked pie shell
 Scald milk, mix sugar, salt +
 cornstarch. Pour milk over slowly
 Cook 15 min in double boiler
 stirring constantly til thick.
 then occasionally Beat yolks of
 eggs and add, cook 3 min. Remove

from fire add lemon juice
 and grated rind. Cool -
 pour into shell, cover with
 meringue. Brown in moderate
 oven.

2 T sugar to each
 egg white

Mrs Ludt's
Favorite Lemon Pie:

2 c milk	3 egg yolks
1 c sugar $1\frac{1}{2}$ c	1 lemon & (3 T) $\frac{1}{3}$ c.
$\frac{1}{4}$ t salt dash.	$\frac{1}{2}$ t and rind
3 T cornstarch	Baked pie shell
3 T flour	

Scald milk. mix sugar, salt & Corn
Starch together and add milk a small
amount at a time mixing well after
each addition - Cook until thick & bubbly,

stirring constantly. add small
amount to beaten egg yolks blending
and then add to hot mixture
Cooking 3 min stirring constantly
Remove from heat add lemon, zest
& 2 T. butter.

Meringue
3 egg whites, 6 T sugar.

Favorite Lemon Pie

2 C milk
 1 C sugar
 1/4 t salt
 3 T cornstarch + ^{1 or 2} FLOUR (rind)

2 egg yolks
 1 lemon (3 T juice
 and the grated

baked pie shell

Scald milk, mix sugar, salt & cornstarch. Pour milk over slowly stirring with each addition til smooth. Cook about ^{MED FRY} 15 min, stirring constantly til thick - ~~cook a couple then occasionally~~

pour a little hot pudding over beaten eggs - mix thoroughly. then add to hot pudding - blending well. Cook 2 minutes more. Remove from FIRE! add lemon juice, rind and 1 T Butter. Cool. Pour into Pie shell. Top with meringue

2 T sugar to each egg white
 3 whites make a higher meringue
 Brown

Virginia Chambers.

Lemon filling for meringue

2 T flour }
1 c sugar } mix cook over
1/8 t salt } low heat til
 } mix thickens

1/4 c water } add stir const.

1/4 c lemon juice }

4 egg yolks, beaten } add.

1/4 almond extract

2 c heavy cream, whipped } fold in.

Fresh Peach Pie.

Filling - Glaze.

1/2 c sugar

1 sm pkg peach jello

3 T cornstarch

1 c water

prepare & bake bottom crust.

FRESH PEACH PIE

*(Recipe courtesy
Ruth Johnston,
The Apple Castle,
New Wilmington,
R.D. 1)*

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FRESH PEACH PIE

1 c. sugar	5 c. Peaches - peeled and sliced
2½ T. cornstarch	(frozen peaches can also be used)
¼ t. salt	
½ c. water	
1 T. lemon juice	

Prepare pastry and make undercrust for a 9-in. crisscross pie. Combine sugar, cornstarch and salt; add water and peaches. Bring to a boil & boil for 1 min. Cool; add lemon juice. Pour into pastry-lined pie pan. Roll, fit and seal crisscross top. Bake on lower shelf in a hot oven (425 °F.) about 30 mins. Note: If peaches are very juicy, omit water. Makes 6 to 8 servings.

Peach Pie

2 1/2 # peach - 8

3/4 - 1 c brown sugar

1 1/2 Tapioca

1 T lemon juice

almond extract (1/4 t)

1 T butter - chopped - mixed in.

unBaked pie crust:

fill w sliced peaches

2 beaten eggs w fork.

1 sugar

1 stick melted butter

} pour
over
peaches.

pour over top of peaches

350° 1 3/4 hours. w ice cream.

Peanut Butter Pie

$\frac{3}{4}$ C conf. sugar

$\frac{1}{2}$ C Creamy p. butter

1 baked pastry pie crust.

$\frac{2}{3}$ C + 3 T sugar divided (read recipe)

$\frac{1}{3}$ C + 1 + cornstarch divided

$2\frac{1}{2}$ C milk

2 + butter or marg.

1 + vanilla ext

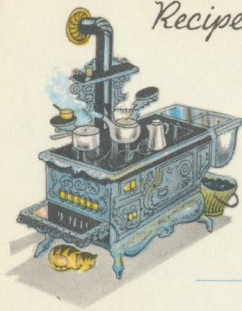
$\frac{1}{2}$ C water.

Cut p. butter into conf sugar & pastry blender until crumbly. Set aside 2 T for garnish. Sprinkle remaining crumbs into pie shell.

In a saucepan, combine $\frac{2}{3}$ C sugar, $\frac{1}{3}$ C cornstarch, egg yolks and milk. Cook over medium heat until mixture thickens. Remove from heat & add butter & vanilla & stir. Pour into pie shell. In small saucepan combine ^{remaining} sugar and cornstarch & water cook until thickened. Cool slightly. Beat egg whites til stiff fold in cornstarch mixt. Spread over hot filling. ^{sprinkle crumbs over} Bake 350 - 12-15 min.

Here's what's cookin' Pecan Pie Serves

Recipe from the kitchen of



1 1/2 c. light corn syrup
1/2 c. sugar
4 T butter or marg
Pastry - 1 crust pie
1 c. coarsely chopped pecans
3 pl. beaten eggs
1 t. vanilla
dash salt

In saucepan, combine corn syrup,
sugar, & butter; bring to boiling.

Boil gently, uncovered, 5 min.
stirring occasionally; cool
slightly. Line pie plate \bar{c} crust.
Place pecans in bottom. Combine
eggs, vanilla & salt. pour syrup
into eggs & beat well. Pour over
nuts (pecans will rise to top).
Bake in 375° 30-35" til done.

"Dear Abby's" Pecan Pie

1 c. white corn syrup

1 c. dark br. sugar

$\frac{1}{2}$ t salt

$\frac{1}{2}$ c melted butter

1 t vanilla

3 eggs

1 heaping c. whole pecans

Bake 350° approx 45 min

Praline Pie

Cook & stir $\frac{1}{2}$ c butter & $\frac{1}{2}$ brown sugar
til it melts and bubbles vigorously
Remove from heat & add $\frac{1}{2}$ c chopped
pecans. Pour into baked (lightly - not
browned) crust. Bake at 425° for
5 min until bubbly. Cool

Prepare butterscotch pie filling
and pour over mixture in crust.

Ciudadilla Pies

- 1 $\frac{3}{4}$ c. pumpkin
 $\frac{1}{2}$ c. brown sugar (fine)
 $\frac{1}{4}$ c. white corn syrup
2 eggs
 $\frac{1}{2}$ t. salt
2 T. melted butter
 $\frac{1}{8}$ t. cloves
 $1\frac{1}{2}$ t. cinnamon
 $\frac{1}{4}$ t. ginger
 $\frac{1}{2}$ t. nutmeg
- $\frac{1}{2}$ c. evap. milk
 $\frac{1}{2}$ c. scalded fresh
milk
- (over)

Mix sugar, salt & spices, add pumpkin
then syrup, eggs, butter, cold evap. milk
but fresh milk in that order.
Bottoms of pie crust with egg white.
Pour mixture into crust and bake
at 450° - 10 to 15 min then 325° for
35-40 min.

Pecan topped Pumpkin Pie

When pie has baked 40 min arrange pecans on top - return to oven for 10-20"

Crunchy coated pecans:

melt 4 T butter

add 1 1/2 C pecans

Turn to thoroughly coat

Add 4 T brown sugar stir & toss to coat

Cover partially baked pie

Raisin Pie (Maude's)

(Grandma Massett's friend)

1 c. raisin

2 c. water

Let cook $\frac{1}{2}$ hr. then add $\frac{1}{2}$ lemon

or 1 T vinegar. Mix $\frac{1}{2}$ c. sugar,
1 T flour, 1 egg - add to raisins.

Cook until thick, let cool put
in crust & bake.

Strawberry Cream Pie

1qt strawberries 1c cold water
1c gran sugar 4T cornstarch dissolved $\frac{1}{3}$ C of
1t butter add after above mix is cool - cold water.

Select 1c of good berries. Place in a pan with
1c of sugar + 1c of water. Allow this to boil for 15 to
20 min. (a slow boil) Add to this 4T of corn starch
which has been dissolved in $\frac{1}{3}$ C cold water. Stir
constantly while adding 'til the mixture again
comes to a boil then allow to simmer very
slowly 'til it is a thick heavy syrup.

while syrup is cool prepare the
balance of strawberries put them into
halves or quarters. Then over them pour
the boiling syrup from the pan put
them away to thoroughly chill.
when pastry is cool pour the straw-
berry mixture into it. top it with
whipped cream

Pie Crust

$\frac{2}{3}$ c. shortening 4 + water.
2 c. flour
1 t. salt

~~add enough water to make the dough stick together. Put in shortening, then add water~~

Apple Pie

scant c. sugar ($\frac{1}{2}$ br. + $\frac{1}{2}$ white)

1 t. cinnamon
scant $\frac{1}{4}$ t. allspice

Bake at 450° for 15 to 20 min.
then bake at 300° for 45 min.

Single Pie Shell

1c sifted flour

1t B. powder

1t gran sugar

$\frac{1}{8}$ t. salt

$\frac{1}{3}$ c shortening

cold water. about 2T

Bake at 425°F for 12 min.

7 layer Cookies

1 1/4 c. crushed graham crackers
1 stick margerine
1 c. coconut
1 6oz. pkg. chocolate chips
1 6oz. pkg. butterscotch chips
1 c. Eagle Brand Milk
1 c. chopped pecans.

Melt margerine with crackers,

press into 9 x 13 pan. Spread coconut evenly over cracker mixture. Sprinkle chocolate + butterscotch chip over coconut. Drizzle the milk evenly over this mixture. Spread nuts evenly + press lightly with spatula so that the nuts will stick. Bake at 350° for 30 min.

Summer
Reed.

Butterscotch Brownies

30' - 350° needs.

melt 1/2 c marg in longer.

2 qt Salue paw.

Stir in 2c Br Sugar

2 eggs.

2t vanilla.

add 1c unsifted flour.

2t b powder

1t salt (?)

7x11 paw. grease + flour.

cool til
fall in
brownies

Fudge Brownies

1 1/2 c. sifted flour

1 t. Baking powder

1 1/2 t. salt

2 c. sugar

2 ts. vanilla

1 c. shortening

1 c. melted choc. chips

4 eggs

1 c chopped nuts

Melt butter + ch. chips in pan. Cool.

Add sugar, eggs, dry ingred. Beat.

9x13 pan greased.

350° 30-40 min.

CC cookies

$\frac{1}{4}$ white

1 stick butter

$\frac{3}{4}$ c brown
sugar

$\frac{1}{2}$ stick Imperial

$\frac{1}{4}$ white sugar.

$1\frac{1}{2}$ cups brown

1 t soda dissolved in few drops hot water

2 c + 2 t flour.

1 t salt.

1 t vanilla

Julie

Thumbprints

Check Bar 325° 1 hr.

1/2 # butter

1 C sugar.

2 egg yolks. add.

2 c flour

1 C chopped nuts.

1/2 c. Strawberry jam.

} cream

add

2/3 C

1/3 Sugar

✓
1 1/2 c flour

1 t. vanilla

1/2 t salt

Grease 8" square pan - spread half
batter & pat down. Top with jam

Cover & rest of dough - Pat down

25 bars

oven 350

Reed

Cherry Coconut Bars

1 C. Flour	} mix as for pie until smooth
1/2 c. Butter	
3 T. Confectioners sugar	

Spread in 8 or 9" square pan with fingers
(ungreased pan). Bake **10** min
Remove from oven and spread
following on pastry & Bake **25** min,
more.

2 Eggs beaten	1/4 c. flour	3/4 c. chop. nuts
1 C. sugar	1/2 tsp baking pwd	1/2 c. coconut
1 tsp vanilla	1/4 tsp salt	1/2 c. ^{cut} marshm cream

Cool before cutting

Bev Long

Chocolate Chip Cookies

Makes 2-2 1/2 doz.

1 C. + 2 T. flour (dip method)	2 1/4 C
1/2 t. baking soda	1 t
1/2 t. salt	1 t
1/2 C. (1 stick) butter, softened (Fleischman's Original)	2 sticks
1/4 C. + 2 T. granulated sugar	3/4 C
1/4 C. + 2 T. firmly packed brown sugar	3/4 C
1/2 t. vanilla extract	1 t.

1 egg

Bake: 375° 7 1/2 min. 2 eggs.

1 6oz. pack. Choc. Chips

(45 sec. more if needed)

Drop by metal T. measuring spoon (slightly heaped - 12 to a sheet)

CONSUMER UNION'S PRACTICALLY PERFECT COOKIE

- 2 $\frac{1}{4}$ cups flour
- 1 t baking soda
- 1 t salt
- $\frac{3}{4}$ c white sugar
- $\frac{3}{4}$ c dk brown sugar, packed
- 2 sticks sweet butter at room temp
- 1 t vanilla
- 3 large eggs.
- 1-12oz Choc pieces (Nestles)

Procedure: Preheat oven 375°F

1. Mix the flour, baking soda, and salt in a bowl and set aside.
2. Use a stand-type electric mixer, to mix the two sugars briefly at low speed. Add the butter in small goblets, mixing first at low speed and then at high. Beat the mix until it's pale, light and very fluffy.
3. Add the vanilla at the mixer's lowest speed, then beat at high speed

(2)

for a few seconds. Add the eggs, again at the lowest speed, switching to high speed for the final second or so. The eggs should be well beaten in, and the mix should look creamed, not curdled.

4. Add the flour, baking soda, and salt, one half cup at a time, mixing at low speed for about one minute, then at high speed for a few seconds.

5. Scrape down the bowl's sides with a spatula, add the chocolate chips and mix at low speed for about 10 seconds.

6. Put 1 tablespoon of the mix on an ungreased cookie sheet. Bake until the cookies are pale golden brown (9 minutes in an electric oven, 10-11 in a gas one.) Remove & let them cool on a rack.

Chocolate Chip Toffee Bars

2 $\frac{1}{3}$ c flour
2/3 c br. sugar
3/4 c marg./butter
1 egg sl. beaten
1 c chopped nuts

1 12oz choc chips
1 14oz Sw Cond milk
1 10oz toffee bits.

Preheat oven 325°. Stir together flour and sugar, Cut in marg. until mixture resembles coarse crumbs. Add eggs + mix well. add 1 $\frac{1}{2}$ c choc chips. & nuts.
RESERVE 1 $\frac{1}{2}$ c of this mixture. →

Press remaining mixture into bottom of 13x9" greased pan. Bake 10". Pour Eagle brand evenly over crust: top with 1 $\frac{1}{2}$ c toffee bits. Sprinkle reserved crumb mixture and remaining choc. chips over top. Bake 25" or til golden brown. Sprinkle with remaining toffee bits

Chocolate Drops

$\frac{1}{2}$ c. shortening	2. c. flour
$\frac{1}{4}$ c. sugar	$\frac{1}{2}$ t. salt
$\frac{3}{4}$ c. dark corn syrup	$\frac{1}{2}$ t. soda
or $\frac{3}{4}$ c. br. sugar	$\frac{1}{2}$ c. sour milk
1 egg, beaten	$\frac{3}{4}$ c. chopped nuts
$1\frac{1}{2}$ oz. chocolate or	
6 T. cocoa	

Cream shortening & sugar. Stir in corn syrup & egg. Add chocolate (melted). Sift dry ingredients & add to mixture

alternately with sour milk, stirring in nuts with the last of the flour. Drop from teaspoon on greased sheet. Bake in mod. oven 350° 12 min. Yield 48.

choc-~~p~~ but bars,

Beth.

- 1 cup peanut butter
- 1 cup margerine (? 1/2)
- 4 1/4 c. crushed quaker crackers
- 3 cups confect sugar.

Mix all four ingredients & spread thinly in jilly roll pan.

Melt 1 or 2 cups choc bits in microwave - spread on top.

Chill briefly - cut into squares & chill again.

Chocolate Revel Bars.

- 1 c butter or marg.
- 2 c packed brown sugar
- 2 eggs
- 2 t vanilla
- 3 c quick cooking rolled oats
- 2 1/2 c all purpose flour
- 1 t baking soda
- 1 1/2 t salt
- 1 - 14oz can sweetened cond milk
- 1 - 12oz semi sweet choc pieces
- 2 t butter 1 c chopped nuts 2 t vanilla

In large bowl cream 1c butter & brown sugar til fluffy, add egg & 2t vanilla. Add oats flour, soda 1t salt & stir til blended.

In heavy sauce pan stir milk, choc, 2t butter & remaining 1/2 salt over low heat til smooth. Remove from heat. Stir in nuts & 2t vanilla

Pat 1/2 oat mix into ungreased 15 1/2 x 10 1/2 x 1" baking pan. Spread choc mix over oat layer. Sprinkle with remaining oat mix over top. Bake at 350° - 25-30 min. Cool cut 75 is yielded.

Chocolate Sugar Puffs.

$\frac{1}{2}$ c shortening

$1\frac{2}{3}$ c sugar

2 t vanilla

2 eggs

2 1 oz squares unsweet chocolate, melted

2 c sifted flour

2 t baking powder

$\frac{1}{2}$ t. salt

$\frac{1}{3}$ c milk

$\frac{1}{2}$ c chopped walnuts.

Thoroughly cream shortening, sugar & vanilla together. Beat in eggs, then chocolate. Sift dry ingredients together add to creamed mixture alternately with milk. Stir in nuts. Chill 2-3 hrs. Form in 1 inch balls. Roll in confectioner's sugar. Place on greased baking sheet 2 to 3 inches apart. Bake in moderate oven (350°) about 15 minutes.
Makes about 4 dozen.

Clothespin Cookies

4 c. sifted flour
1 lb. oleo
3 Tbsp. sugar

4 egg yolks
1/2 pint sour cream

Cut oleo into flour and sugar mixture. Add egg yolks and sour cream. Mix well and shape into a long roll. Wrap in waxed paper and store in refrigerator over night. Take a small portion of the dough at a time and roll out on floured board or pastry cloth, about 1/8 inch thick. Cut into strips of an inch wide and about 4 inches long. Wrap on round clothespins. Brush tops of cookies with egg whites (beaten until frothy.) Bake on greased cookie sheet at 400° for 8 to 10 minutes or until lightly browned. Remove from clothespins as soon as you can handle. Twisting slowly back and forth helps loosen cookie from clothespin. (Use a teflon cookie sheet and don't grease it.)

Creamy Filling

10 Tbsp. flour
2 c. milk
1 c. soft butter
1 c. crisco

2 c. granulated sugar
1/2 tsp. salt
2 tsp. vanilla
4 c. confectioners sugar

Into flour gradually blend milk. Cook to very thick paste, stirring constantly. Cool to lukewarm. Meanwhile cream butter, crisco, salt and sugar. Add the lukewarm paste. Beat until fluffy. Fold in vanilla and confectioners sugar. Fill cookies using a cake decorator tube. Sprinkle tops of filled cookies with sifted confectioners sugar.

*IF making only 1/2 recipe of dough
= make only 1/4 recipe of filling*

Coconut Bars

1 1/2 c unsifted flour

1/2 c conf sugar.

3/4 c cold marg a butter.

4 egg sl. beaten

1 1/2 c gran sugar

1 t baking powder.

1/2 c. Real lemon lemon juice

3/4 c flaked coconut

combine flour & conf sugar - cut in butter until crumbly. Press onto bottom of lightly greased 13x9 pan. Bake at 350° - 15"

In large bowl mix eggs, g sugar, b. powder & lemon. Pour over crust. Top with coconut. Bake 20 min til golden. Cool. cut into bars

Refrigerate.

Lemon bars. - omit coconut. add 3t flour to egg mixture

Mrs. Chas. W. ...

Date Sticks

- 1 c. butter
- 1 c. sugar
- 2 eggs
- $\frac{1}{2}$ c. nuts
- 1 pkg dates or dates & raisins
- $1\frac{1}{2}$ c. flour
- 1 t. baking powder
- $\frac{1}{2}$ t. salt
- 3 c. water
- 1 t. vanilla

Spread thinly in pan & bake
in mod. oven 30 min. cut in
bars & roll in powdered sugar.

Refrigerator Date Pinwheels

2 $\frac{1}{4}$ c chopped pitted dates (2 pkgs seedless)

1 c gran sugar

1 c water

1 c chopped nut meats

1 c shortening

2 c brown sugar

3 eggs well beaten

4 c sifted flour

$\frac{1}{2}$ t salt

$\frac{1}{2}$ t baking soda

Thumbprint 77

Spritz

Combine the dates, gran sugar, & water in a saucepan & cook over low heat until thick. Add the nuts & cool. Meanwhile cream shortening; add brown sugar gradually while creaming. Add eggs & beat well. Add sifted dry ingredients & mix well. Chill thoroughly. Divide dough into two parts & roll each out into a rectangle a little less than $\frac{1}{4}$ " thick. Spread with date mix & roll up as for a jelly roll. Chill thoroughly - then cut into slices about $\frac{1}{2}$ " thick. Bake at 400° F for 10-20 min.

BHB

Devil's-food Drop Cookies

1/2 c. butter or margarine	2 c sifted flour
1 c br sugar	1/2 t soda
1 egg	1/4 t salt
1 t vanilla	3/4 c dairy sour cream
2-1oz □'s unsweetened choc. melted & cooled	1/2 c chopped walnuts

Cream butter & sugar til fluffy;

beat in egg & vanilla. Stir in
chocolate. Sift together dry
ingred, add to cream & mix
alternately w sour cream. Mix
well, stir in nuts. Drop from
tip on greased cookie sheet.

Bake 350° 10". Frost w Mocha Frosting

Cream 1/4 c butter, 2 T cocoa, ~~2~~ ^{1 t pinch} instant
dry coffee, ^{1 t H₂O} dash salt; slowly creamer
1 c. 4x sugar. Add 2 c 4x sugar, 3 T milk,
1/2 t vanilla, beat smooth. 4/5 done

Judge Full Peanut Butter Bars.

1 pkg yellow cake mix
1 C peanut butter
1/2 C butter or marg - melted.

2 eggs.

Filling:

1 C choc bits

1 14oz can Eagle brand milk.

2 T butter or marg

1 pkg Coconut. Pecan - Coconut Almond Frosting

Combine cake mix, peanut but. + eggs.

By hand, stir 'til dough holds together -

Press 2/3 of dough into bottom of ungreased 13 x 9 baking pan. Reserve remaining dough for topping. Prepare filling. Spread over dough in pan. Crumble reserved dough over filling. Bake at 350° for 20-25" until lt golden brown.

Filling in heavy saucepan. Combine choc pieces, milk + butter, melt over low heat - stir 'til smooth. Remove from heat stir in frosting mix

Gingerbread Boys & Girls!

$\frac{1}{2}$ 1 cup shortening	$2\frac{1}{2}$ 5 c. sifted flour
$\frac{1}{2}$ 1 c. sugar	$\frac{3}{4}$ 1 $\frac{1}{2}$ t soda
$\frac{1}{4}$ $\frac{1}{2}$ t salt	$\frac{1}{2}$ t 1 T ginger ginger
Sm 1 egg	$\frac{1}{5}$ t 1 t cinnamon
$\frac{1}{2}$ 1 cup molasses	$\frac{1}{2}$ t - 1 t cloves
1 2 T vinegar	

Cream short., sugar and salt
add egg, molasses & vinegar
add dry ingredients
chill 3 hours

Roll out to $\frac{1}{8}$ inch or whatever
use red hats for facial features
& buttons

Bake 375° about 6 min

when cool - pipe with frosting

1 Horns

"Mrs. Graves" Dicki

7c. flour

2 T B. P.

1[#] lard (Swifts)

1/2 can carnation milk

2 eggs

1 T powdered sugar

1 yeast cake

Combine flour B. P. salt sugar. Cut in lard - beat egg mix with 1/2 of the milk. dissolve yeast in a little warm water mix with milk mixture + add to pastry - add as much of the other half can of milk to make a dough

that can be rolled. Chill, roll as for pie crust + cut in small squares 2". Fill each square with the following mixture and roll from corner to corner + shape in crescents. 1[#] white raisins, 1[#] chopped nuts, 2 T. Butter, 1 T powdered sugar, a little milk. Cook until thick
Bake 20 min 400° - 150-160
Horns

Roll in powdered sugar

Scandina Massett's
Best ever

Ice Box cookies

1c. butter

$\frac{1}{2}$ t. salt

1c sugar

1t b. powder

1 egg

3c. flour

5t milk

1c. nuts

1t. vanilla

Bake at 375° for 15 minutes

Mother Mc Clymonds

Lemon Bars

Combine $\left\{ \begin{array}{l} 1 \text{ pkg lemon cake mix} \\ \text{mix 'til } \frac{1}{2} \text{ c. melted butter} \\ \text{moist - 1 egg-beaten} \end{array} \right.$

Press mixture into 9x13 pan

Bake at 350° - 12 min

Beat 1 pkg lemon frosting mix +
18oz cream cheese

* Set aside $\frac{1}{3}$ c of this mixture

Take what is left + add 2 eggs - mix
+ until smooth. Pour over hot crust \rightarrow

Bake 20 min longer.

Cool well + spread with the $\frac{1}{3}$
cup of frosting mix.

mint creme filling

2 c 4x sugar -

1/2 c butter

1 T water

1/2 t mint ext -

3 drops green

Choc Topping

melt 6 T butter.

1 cup mint choc chips

Molasses Cookies

1 cup sugar }
3/4 c. shortening } cream
1/4 c. molasses }
1 egg } add
2 c. flour }
2 t. soda } sift & add.
1/2 t. ginger }
1/4 t. cloves }
1/2 t. salt }
1 t. cinnamon }

roll in balls }
roll in sugar - }

Bake 375° - 8-10 min.

Moravian Cookies

1 $\frac{7}{8}$ c. pastry flour $\frac{1}{3}$ t. cloves
 $\frac{1}{4}$ c. melted butter $\frac{1}{3}$ t. cinnamon
 $\frac{1}{2}$ c. heated molasses $\frac{1}{8}$ t. nutmeg
 $\frac{1}{4}$ c. br. sugar $\frac{1}{8}$ t. allspice
 $\frac{1}{3}$ t. ginger dash of salt
 $\frac{1}{3}$ t. soda

Combine butter & molasses add sugar, spices, salt, & soda. Add flour gradually, mixing well. Let stand about 10 days in a cold place. When

ready to bake roll dough paper thin & cut in fancy shapes. Bake at 375° F for 6". This recipe makes about 100 cookies.

MRS. BEARDS

Oatmeal Cookies

$\frac{3}{4}$ C. ^{oil} shortening IMPERIAL MARG. 1t. vanilla
 $\frac{3}{4}$ C. ^{oil} sugar $1\frac{1}{2}$ C. flour
1 C. brown sugar 1t. soda
2 eggs 1t. salt

3C. oats

Cream shortening + add sugar. Add
eggs. Sift dry ingredients, add oats
Bake 10 min. at 350 °F

Peanut Butter Oatmeal Cookies

1 c. flour	1 egg
$\frac{1}{2}$ t. salt	1 t. vanilla
2 t. b. p.	$\frac{1}{2}$ c. dark corn syrup
$\frac{1}{2}$ c. shortening	or $\frac{1}{2}$ c. br. sugar
$\frac{1}{2}$ c. br. sugar	$\frac{1}{2}$ c. oats
$\frac{1}{2}$ c. peanut butter	$\frac{1}{4}$ c. chopped nuts (optional)

Sift flour, salt & b. p. together into mixing bowl. Add shortening, sugar, peanut butter, egg, vanilla &

$\frac{1}{4}$ c. syrup. Beat till smooth, about 2". Fold in remaining syrup & rolled oats. Drop on greased sheet. - sprinkle with nuts. Bake at 375° 10-12 min. makes about 3 $\frac{1}{2}$ doz.

Orange Balls

1 box vanilla wafers

1 stick oleo

1 box confection sugar

1 6 oz can orange juice concentrate

1 c chopped pecans

1 c flaked coconut

Crush wafers, cream oleo & sugar. Add juice, wafers & nuts. Form into balls. Roll in coconut.

350° - 15 min.

8 dozen

Orange Drop Cookies

$\frac{3}{4}$ c Shortening

4 T butter or marg.

$\frac{1}{2}$ c brown sugar

2 eggs

1 cup sour milk

2 T grated orange peel

$\frac{1}{4}$ c orange juice

1 t vanilla

Chopped pecans

Peanut Blossoms

$1\frac{3}{4}$ c. flour	} sift together	$3\frac{1}{4}$
1 t soda		$1\frac{1}{2}$
$\frac{1}{2}$ t salt		$\frac{3}{4}$
$\frac{1}{2}$ c butter	} cream	$\frac{3}{4}$
$\frac{1}{2}$ c peanut butter		$\frac{3}{4}$
$\frac{1}{2}$ c sugar		$\frac{3}{4}$
$\frac{1}{2}$ c firmly packed brown sugar		$\frac{3}{4}$
1 egg	} add	2 sm.
1 t vanilla		2 t
add dry ingredients		

Shape dough into balls. Roll balls in sugar & place on ungreased cookie sheets.

Bake at 375° - 8 min.

Remove from oven & place a solid milk choc. kiss on top of cookie pressing firmly. Return cookies to oven and bake 1-2 min longer. til golden brown.

Flo Turner.

peanut crisp

3 cups Rice Krispies

1 c salted peanuts - optional

1/2 c sugar.

1/2 c lt corn syrup.

} combine & cook
stirring constantly
until mix comes
to a boil

Remove from heat.

add 1/2 c peanut butter

1/2 t vanilla.

add to cereal & peanuts mix

press into
8x8 pan

Preheat to 375°

Pecan Cookies

$\frac{3}{4}$ C butter [+ 2 T for browning pecans]

$\frac{1}{2}$ C. Coarsely chopped pecans

$\frac{3}{4}$ C. granulated sugar (TAKE 2 T out for ^{toasted} pecans)

9 T ^{FIRMLY} packed brown sugar ($\frac{1}{2}$ C + 1 T)

~~1 large egg~~ 2 mid eggs

$\frac{3}{4}$ t vanilla

$2\frac{1}{4}$ cups sifted flour?

~~1 t~~ $\frac{3}{4}$ t salt

$\frac{3}{4}$ t soda.

Brown pecans in 2 T butter in large skillet. Remove from heat & stir in 2 T gran sugar. Cool to room temp.

Cream butter & sugar until fluffy. Beat in egg & vanilla. Sift flour & add with salt & soda. Fold in pecans. Drop by + 's onto greased cookie sheet. Bake 8-10" until edges are brown. See Butter Piches for Browned butter frosting.

Butter Pecan Cookies

- $\frac{3}{4}$ C butter (plus 2T butter for browning pecans)
- $1\frac{1}{2}$ c coarsely chopped pecans
- $\frac{3}{4}$ C gran. sugar (Take 2T out for toasted pecans)
- 9 T firmly packed brown sugar
- 2 med eggs
- $\frac{3}{4}$ t vanilla
- $2\frac{1}{4}$ cups sifted flour
- $\frac{3}{4}$ t salt
- $\frac{3}{4}$ t soda.

Brown pecans in 2T butter in large skillet (I do it in an iron skillet, in the oven at 325°)
Watch closely so they don't burn. Takes about 10 min.

Cream butter + sugars until fluffy.
Beat in egg + vanilla. Sift flour + add with salt + soda. Fold in pecans.
Drop by teaspoons onto greased cookie sheet.
Bake 8-10 minutes until edges are brown.
When cool frost with Browned Butter Icing.

Browned Butter Frosting

Brown $\frac{1}{4}$ c butter. Blend in $2\frac{1}{2}$ c
sifted confec. sugar and 1 t vanilla
Gradually add 3-4 T cream until of
spreading consistency

PECAN PIE SURPRISE BARS

MAKES 3 DOZEN

1 EGG

1 (18½oz) BUTTER OR YELLOW CAKE MIX -
SAVE ⅔c. FOR FILLING

½ c. BUTTER OR OLEO, MELTED

GENEROUSLY GREASE BOTTOM & SIDES
OF 13x9" BAKING PAN. RESERVE ⅔
c. DRY CAKE MIX FOR FILLING. IN
LARGE MIXING BOWL, COMBINE REMAINING

CAKE MIX, BUTTER, AND 1 EGG AND MIX
TILL CRUMBLY. PRESS IN PREPARED PAN.
BAKE AT 350°F FOR 15-20 MIN. UNTIL
LIGHT GOLDEN BROWN. MEANWHILE
PREPARE FILLING.

FILLING

⅔c. CAKE MIX

1½c DARK CORN SYRUP

½c BROWN SUGAR

1 t. VANILLA

3 EGGS

POUR FILLING OVER PARTIALLY BAKED CRUST.
SPRINKLE W/ PECANS (ABOUT 1 CUP)
BAKE FOR 30-35 MINUTES UNTIL FILLING
IS SET. COOL. CUT INTO BARS.

Pecan Puffs

Beat until soft: 1/2 cup butter

Add and blend until creamy: 2 tablespoons sugar

Add: 1 teaspoon vanilla

Measure, then grind in a nut grinder: 1 cup pecan
meats

Sift before measuring: 1 cup cake flour

Stir the pecans and the flour into the butter mixture. Roll the dough into small balls. Place them on a greased baking sheet. Bake them in a slow oven ~~500°~~ for about ~~45~~ minutes. Roll the puffs while hot in confectioner's sugar.

When cold roll them again in confectioner's sugar. About 32 one and a half inch cakes.

200° - 30" 45 min

Raisin Filled Cookies

1 egg	2 ³ / ₄ c flour
1 c sugar	1 t soda
¹ / ₂ c shortening	¹ / ₂ t salt
1 t vanilla	¹ / ₂ c sour milk

mix as usual

cover 1 box raisins with water. Cook until water is almost gone. Thicken with ³/₄ sugar, 2 t cornstarch, ³/₄ c water. Roll out dough ~~into~~ & cut out circles.

Spoon raisin mix onto one round & top with another, crimping the edges (with fork tines) Bake 375°

15-20"

Mrs. Sagstatter's

Sugar Cookies

1c sugar	$\frac{1}{4}$ t. salt
$\frac{1}{2}$ c. br. sugar	$\frac{1}{2}$ t. nutmeg
1 egg	1 t. soda
$\frac{1}{2}$ c. lard	1 t. b. powder
$\frac{3}{4}$ c. sour milk	1 t. vanilla
5c flour	

Cream sugar & lard, add egg. Sift dry ingredients together and add alternately with milk. Add vanilla. Roll & cut with cookie cutter.

Crisp Sugar Cookies

3c. flour	1 1/2c. sugar
1t baking powder.	2 eggs.
1/2t salt.	1 1/2t vanilla.
1c. shortening	

Mix - Chill - Roll & cut

Bake. ~~400°~~ 8-12 min. yield 6 doz.
375°

Toffee Bar Cookies.

1 c butter or marg.

1 c br sugar.

1 c sifted flour

1 egg yolk.

1 t vanilla.

few drops maple flavoring

Mix & spread in 7x11 pan.

Bake 25^{or} 35^{or}

While still hot cover \bar{c} 1 c choc chips
1/2 c Chopped nuts - Pecans or Walnuts

2
Cut while warm

Toll House Cookies

Cream 1c. butter with $\frac{1}{2}$ c granulated sugar + $\frac{1}{2}$ c b. sugar + 2 eggs beaten whole. Dissolve 1t. soda in a few drops of hot water + mix alternately with 2 ~~1/2~~ cups sifted with 1t. salt. Lastly add 1c. chopped nuts + contents of a bag of Nestle's semi-sweet chocolate morsels. Flavor with 1t vanilla + drop by half teaspoons on a greased cookie sheet. Bake 10 to 12

minutes in 375° oven. Makes 10

2 $\frac{1}{4}$ cups of flour is
too much
makes icky cookies

PRODIE

Turtle Bars

1 Box Deluxe Swiss Choc Cake Mix

$\frac{1}{2}$ c melted butter

$\frac{2}{3}$ c evaporated milk

14 oz caramels

1 c chopped nuts

1 12 oz pkg Choc chips.

Beat cake mix, butter + $\frac{1}{3}$ c evap milk
in bowl until well blended. PRESS →

$\frac{1}{2}$ of this mixture in greased 9x13
pan. Bake 350° for 6 min. Cool. Melt
Caramels in pan with other $\frac{1}{3}$ milk.
when melted + of smooth consist. pour
over baked portion. spread evenly.
Sprinkle choc. chips + nuts over this.
Press remaining dough over this.
Bake 15-18''.

BUCKEYE CANDIES

1 lb. powdered sugar
 $\frac{1}{4}$ lb oleo, melted
12 oz. jar creamy peanut butter
3 tbsp. parowax
1 cup chocolate chips

Mix sugar, oleo, peanut butter together
and form buckeye size balls. Chill overnight.

Melt wax and add chocolate chips. Put toothpick
in each ball and swirl in chocolate mix. Leave
small portion uncovered--like a Buckeye.

BUCKEYE CANDY



CANDY:

- 1 stick *softened* butter OR margarine
- 1-3/4 cups (1 18-ounce jar) creamy peanut butter
- 1 teaspoon vanilla
- About 1 pound confectioners' sugar

CHOCOLATE COATING:

- 1 package (12 ounces) semi-sweet chocolate chips
- 1 tablespoon vegetable shortening

Cream butter, peanut butter and vanilla together adding confectioners' sugar until proper consistency is reached. Roll candy into 1-inch balls and place on wax paper-lined cookie sheet. Melt chips and shortening together in top of double boiler. Keep chocolate mixture in double boiler over low heat while you dip each candy.

Using a toothpick, dip each ball covering about three-fourths of candy. (Peanut butter needs to show for an authentic buck-

eye.) Return candy to sheet to cool. **Yield:** 8 dozen buckeyes.

Meet The Cook

*Bev Spain, Bellville, Ohio
Buckeye Candy*

I love trying new recipes, but this one has been a family favorite for as long as anyone can remember!

Ohio is called the Buckeye State for the Buckeye trees which grow here. These peanut butter and chocolate candies look just like the nuts from that tree—hence the name!

I can remember my grandmother making these as a special holiday treat. The candies are *delicious*, and best of all, they're not too messy and are easy to make. Besides cooking, baking and making candy, I also enjoy my role as an assistant 4-H leader.

Caramel Corn

2 Sticks margarine

½ c. lt. Karo syrup

2 c. brown sugar

Boil for 4 minutes stirring constantly.
then add:

1 t. vanilla

1 t. salt

Pour over popped corn in turkey roaster
and bake in oven @ 150-200° for 1 hour -
Stir every 10 minutes to spread evenly.

Choc Truffles.

$\frac{1}{3}$ c butter

$\frac{1}{2}$ cocoa (European style)

$2\frac{1}{2}$ c 44 sugar

$\frac{1}{2}$ c whipping cream

$\frac{1}{2}$ t Vanilla ext.

$\frac{1}{2}$ t almond ext.

melt butter, stir in cocoa

cool, add rest.

Chill til firm. Shape in

$\frac{1}{4}$ balls. Roll in 44 sugar

Roll in $2T$ 44 + $2T$ cocoa.

Chill or freeze up to 4 weeks

Fudge (from mom)

4 1/2 C sugar

pinch salt

2 T butter

1 can evap milk (lg?)

1 pkg semisweet choc bits.

4 bars 3oz each sweet cooking choc
broken up.

1 jar 7-8oz marshmallow creme

2 C chopped nuts.

} stir & boil
6 min.

Pour boiling syrup over choc.
and marshmallow creme. & stir
till all is melted. Add nuts.

Pour into greased 12x8 pan.

Let stand several hours before
cutting.

million \$ fudge

4 1/2 c sugar

2 T butter

1 tall can (14 1/2 oz) evaporated milk

1 12 oz pkg choc chips

4 bars (3 oz) German sweet choc

1 jar (9-8 oz) marsh cream

2 cups nuts.

Stir together sugar, salt & butter & milk

Boil 6 minutes.

Pour boiling syrup over rest ^(NOT nuts)
of ingredients & heat til all melted
Add nuts.

buttered 12x12 pan

(makes about #5 fudge and keeps well in tins)

NUT FUDGE

4½ c. sugar
1 lg. c. Milk
3 6oz Nestle choc. bars
2 pkgs. choc. bits
8 oz marshmallow whip
½ t. salt
1 t. vanilla
1 c. nuts.

Bring sugar and milk to boiling point, cook at medium heat for 4½ min, stirring occ. Break choc bars into pieces, mix with the choc bits, marshmallows and salt. Pour hot mixture over ½ at a time, mix well. cool by letting it stand at room temperature. Add nuts and vanilla. Pour into pan. Cool in refrigerator and cut into pieces.

Ruth's Fudge.

WILSON
LODGE at


Oglebay

WHEELING, WEST VIRGINIA

3 c. Sugar

1 stick butter

1 stick oleo.

~~1 t vanilla~~

$\frac{2}{3}$ c evaporated milk

Boil 5 min.

Remove from
heat

add marshmallows

12 oz chocolate

1 t vanilla + nuts

Cindy's Peanut Butter Fudge

4 1/2 c sugar } mix and
1-12oz can evaporated milk } bring to boil

Boil 6 min stirring constantly Remove
from heat

add: 2 sticks margarine

1 T Vanilla

1 c peanut butter

1 1/2 c phy. p. butter chips

→

With electric mixer beat until smooth. Pour into a 9x13 pan
work quickly - sets quickly.

Can be refrigerated but should
be cut while at room temp

NOT A STORE COUPON

PEANUT BUTTER FUDGE

3 c. sugar

$\frac{3}{4}$ c. butter

$\frac{2}{3}$ c. Carnation®

Evaporated Milk

One 7-oz. jar Kraft®

Marshmallow Creme

One 12-oz. pkg. (2 c.)

Nestlé® Peanut Butter

Morsels

1 tsp. vanilla extract

**$\frac{3}{4}$ c. finely chopped salted
peanuts**

In heavy gauge saucepan, combine sugar, butter and Carnation Evaporated Milk. Bring to full rolling boil over moderate heat, stirring constantly. Boil 5 mins., stirring constantly. Remove from heat. Add Nestlé Peanut Butter Morsels; stir until morsels melt and mixture is smooth. Add Kraft Marshmallow Creme and vanilla extract; beat until well blended. Pour into foil-lined 13" x 9" baking pan. Sprinkle with peanuts and press into fudge. Chill until firm.

Makes: about 2½ lbs.



Hard Tack.

1 c. white sugar

$\frac{1}{3}$ c. Karo syrup

$\frac{1}{4}$ c. water

Cook to hard tack over med. heat.
Remove from heat & add $\frac{1}{4}$ t
oil of _____ & few drops food
colouring. Pour into buttered pie

plate. Let cool for a few mins
Transfer to powdered sugar &
board & cut quickly

Maple Divinity

2 c. maple flavored syrup

$\frac{1}{4}$ t. salt

2 egg whites

$\frac{1}{2}$ c broken pecans

Butter sides of heavy 2 qt saucepan. In it cook syrup rapidly over high heat to hardball stage 250° without stirring.

Remove from heat. at once add salt to egg whites and beat to stiff peaks. Pour hot syrup slowly over stiff beaten whites beating constantly at high speed with elec. mixer. Continue til mixture forms soft peaks and begins to lose its gloss. Quickly add nuts. Drop by teaspoons on waxed paper atop a cookie sheet. Swirl each candy to a peak.
Yield - 2 dozen

Pinoche

1/4 C. brown sugar

1/4 C. ~~water~~ white "

1/2 T. butter

3 T. milk

~~~~~

1 C. br. sugar

1 C. white

2 T. butter

3/4 C. milk

} = 1/4 of recipe

} = whole recipe

## Popcorn Balls

1 large cup sugar

$\frac{1}{2}$  c (Scant) molasses (gold label)

$\frac{3}{4}$  c water

Boil together to soft ball

add:  $\frac{1}{2}$  t. salt (less)

1 t. vinegar

$1\frac{1}{2}$  t butter

pinch of soda

$\frac{1}{2}$  t. vanilla

Pour hot syrup of over 5 quarts  
of popped corn - Stir until all are  
covered, then place in buttered  
9 x 13 pan - press firmly -



Waffles - Belgium from old  
w iron

4 eggs separated

1 t vanilla

1 c milk

4 T melted butter

2 c flour

1/2 t salt.

fold in beaten egg whites

# Cereal Snack

6 T butter

4 T Worcestershire Sauce

1 t season salt.

250° - 45 min

2 c. Corn Cerey

2 c rice "

2 c wheat cerey

Turning  
every 15 min

Cheerios -

pretzel stick

peanuts

## Fruit Cup Slush

- 1 large ~~cup~~<sup>CAN</sup> fruit cocktail
- 1 (NOI) can pineapple chunks
- 1 (8oz) can freestone peaches (or apricots)
- 1 (10oz) pkg frozen strawberries
- 3 bananas

### Day Before:

Put fruit cocktail in <sup>large</sup> Tupperware bowl and place in freezer. Chill pineapple and peaches in refrigerator.

over

Remove frozen fruit cocktail from freezer about 1 1/2 hours before serving. Add chilled pineapple and peaches, juice included. Add frozen strawberries as mixture thaws, stir. Should become slushy. Just before serving, add bananas.

Jan. Richardson

# Ham - Cheese Sandwiches

makes 12.

1/2# spiced ham - cubed

1/2# Amer cheese - cubed

1/4 onion - minced

1/4c sliced olives

2 hard boiled eggs.

1/2c chili sauce

3T mayonaise

put in buns - wrap individually in foil. Bake 425° for 10 min.

# Popcorn Balls

Grandma  
Masset's

1 large c. sugar

$\frac{3}{4}$  c. water

$\frac{1}{2}$  c. (scant) molasses

Add:

$\frac{1}{2}$  t salt (scant)

1 t vinegar (scant)

$1\frac{1}{2}$  T butter

pinch of baking soda

Dissolve thoroughly & add  $\frac{1}{2}$  t vanilla

Boil over corn & form in balls or pack

in wax lined pan & cut in squares

Fill big square dish pan practically  
to top. Takes 15 min. Boil to top of  
on yellow then turn to ~~top of~~  
purple & leave until hair stage  
is reached and forms soft ball.

## Pop Overs

3 eggs  
1/2 t. salt  
1 t. sugar  
1 c. flour  
1 c. milk  
2 t. melted Crisco

Before starting to make popovers, put greased muffin tins ~~over~~ or custard cups into a very hot oven  $450^{\circ}\text{F}$  and heat until they are sizzling hot. Beat eggs until frothy. Add sugar, flour and half the milk and mix 'til smooth. Add remaining milk + melted

shortening. Pour batter into hot muffin tins, filling each about half full. Bake in a very hot oven ( $450^{\circ}\text{F}$ ) for 15 min. Reduce heat to  $400^{\circ}\text{F}$  & continue baking for 15 min. longer. Do not open the oven while baking.

- 12 Popovers -

Grandma Nick's Potato Fried cakes

2 c. sugar  
2 c. warm mashed potatoes  
1 c. sweet milk  
3 eggs  
3 T melted shortening  
5 t. B. powder  
1 t. salt  
1/4 t. nutmeg  
1/4 t. allspice  
5 1/2 c. flour

Cream sugar & shortening, add  
mashed potatoes hot. Beat until  
thoroughly mixed. Add lightly  
beaten eggs. Sift flour, salt &  
B. powder & spices. Add alternately  
with milk. Mix well, then add  
enough flour to roll 1/4" thick  
Fry in deep fat. Dough should  
come to the top immediately

## Spanish Rice.

1 ~~#~~ pound ground meat } brown  
1 med onion }  
1 c. rice }  
1/2 c. green pepper }

add 1 can tomatoes

1 sm can tomato sauce.

1 cup water

1 t Salt - <sup>dash.</sup> Pepper