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Introduction

Tried and True
Recipes the Mullins love

This recipe collection has been assembled for several reasons. The event that got me started was the search, yet again, for a banana bread recipe, during which I surveyed my collection of recipes and came to the realization that it was high time to organize them. Some of them were so faded that if much more time went by they would be forever lost. At that point, in September 1996, I decided to take the opportunity and my mood in hand to make order out of chaos and to preserve something for posterity. I recently came across my unfinished project, renewed my efforts and finished the work. You are reading the result.

Some of these recipes are included here because they are either family heirlooms or were given to me by friends. Others, like the banana bread recipe, are constantly on call and I want to have them handy in a bound format. Some of these recipes we discovered as we were compiling our collection of recipes from around the world. These have the country of origin after their name. Those with a date and group of origin following their name are from our collection of recipes from America's history. Another collection has recipes that reflect how changes in society and technology over the years has changed the way we cook. Those have a date and usually a comment. There are many recipes here from many sources and I am in the debt of many other cooks. Some are credited and some are not. Over the years I have gotten a number of rather obscure recipes from a couple of online sites, foodtv.com and allrecipes.com, and there are several of those recipes in this collection.

I should note that some of these recipes are sometimes a bit vague in their method. Usually these are the ones I have gotten from cooks so experienced that they didn't look at the clock when they put something in the oven, they simply baked things "until they're done." Also I have left the term "sift" out of recipes that used that term. Flour is pre-sifted these days, although I remember the days when it was not, and sifting was required to get the lumps out. I also use the terms margarine and butter interchangeably. "Sugar" here always means granulated sugar. Also, the recipe may not state it, but unless otherwise noted, be sure to pre-heat your oven before using it for baking. Always read recipes through completely before starting to make them.

Some general tips that I've learned over the years:

Cakes are more moist if you under-bake them a tiny bit.

Yeast dough is better if you don't put quite all the flour called for in them but reserve a bit of it for flouring the kneading surface.

A good draft-free place to raise yeast dough is in a microwave oven pre-heated by first using it to bring a small container of water to a boil. Leave the container with the water in the oven while the dough is rising. Also, instead of buying cake flour, you can remove about a tablespoon of flour from each cup of regular flour and get satisfactory results.

Essentially, this is my personal collection with little notes about why some of these receipts, as they used to be called, are especially dear to me. I don't want those who own this collection to feel that they have to use it. I made it for my own use and offer it only as a resource...as well as a piece of history and nostalgia; a collection of recipes our family likes, for one reason or another. Some are

frequently made favorites. Some have become, for us, holiday favorites and some are pieces of our family heritage, passed from generations ago to us through the hands of many good cooks we can now only remember as we read and use their recipes. I wonder what they would say to their recipes being typed on a computer by someone who frequently cooks with a microwave oven. Ah, well, things change, but life goes on and we still gotta eat. To aid with that ever-present fact, here is a contribution. Enjoy.

Marcia Ann Mullins, December 2003

CAKES

Church Gingerbread

This recipe comes from my mother's side of the family. The ladies of the St. John's Church in Covington, KY made and sold this gingerbread to raise money for the church.

Cream together:

½ cup sugar

½ cup butter

Add:

1 egg

1 cup molasses

Mix together:

2 ½ cup flour

1 ½ teaspoon soda

1 teaspoon cinnamon

1 teaspoon ginger

½ teaspoon cloves

½ teaspoon salt

Add the dry ingredients to the wet ingredients alternately with:

1 cup hot water

Blend well. Pour into greased square pan. Bake 35 minutes at 350.

First Applesauce Cake

Cream together:

½ cup butter

1 cup sugar

Add:

1 teaspoon vanilla

1 egg Blend well. Stir together:

2 cups flour

1 teaspoon salt

1 ½ teaspoon baking powder

½ teaspoon soda

1 teaspoon cinnamon

¼ teaspoon nutmeg

¼ teaspoon cloves

½ cup chopped nuts

1 cup raisins

Mix together wet and dry ingredients alternately with:
1 cup applesauce

Pour into a greased and floured loaf pan. Bake 45 minutes at 350 degrees.

German Chocolate Cake

This is from a recipe on a Crisco label that Mom sent to me many years ago because I make a German Chocolate cake (I usually use a mix) for Richard's birthday every year. The actual name of the cake is "Bavarian-Style Chocolate Cake"

Preheat oven to 350 degrees. Grease and flour two 9" layer pans. Combine:
2 cups sifted cake flour
1 2/3 cups sugar
1 1/2 teaspoons soda
1 teaspoon salt
1/2 teaspoon baking powder

Blend in:

1/2 cup Crisco (or margarine)
3 one ounce squares semi-sweet chocolate (or German Chocolate), melted 2/3 cup milk

Beat with mixer at medium speed for 2 minutes (or by hand 300 vigorous strokes) Add:
3 eggs
2/3 cup milk
1 teaspoon vanilla

Beat 2 more minutes. Divide batter evenly into the prepared pans. Bake for 30-35 minutes, until center springs back when touched lightly. Cool 10 minutes, then turn out of pans. When completely cool, spread tops of layers with coconut pecan frosting (recipe follows).

Coconut Pecan Frosting
In a saucepan combine:

2/3 cup sugar
2/3 cup evaporated milk
2 egg yolks
1/3 cup Crisco (or margarine) 1/2 teaspoon vanilla

Cook and stir over medium heat until mixture comes to a boil (about 12 minutes). Remove from heat and add:

1 1/3 cups coconut 2/3 cup broken pecans
Beat until thick. Cool 15 minutes. Spread only on tops of layers.

Applesauce Squares

For a nutritional addition, add ½ cup wheat germ to the flour mixture

In a large bowl, cream together:

½ cup butter
1 ½ cups brown sugar

Blend in:

2 eggs

In separate bowl, stir together:

2 cups flour
1 teaspoon baking powder
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon allspice

Add two mixtures together alternately with:

1 ½ cups applesauce

Bake in a greased and floured tube or flat cake pan at 350 degrees for 25 or 30 minutes. Good plain, glazed or frosted.

Colonial Saunders' Old-Fashioned Berry Cake

A great, moist single-layer cake

Preheat oven to 350 degrees. Grease an 8" cake pan. Combine:

1 beaten egg
3 tablespoons softened butter

Beat into above mixture until light:

2/3 cup sugar

Then add:

1 teaspoon vanilla or almond extract

In second bowl, mix:

2 teaspoons baking powder
1 ½ cups cake flour
½ teaspoon salt

Add the mixtures together alternately with:

1/3 cup milk
1 ½ cup berries

Pour into prepared pan, sprinkle the top with sugar, and bake at 350 degrees about 35-40 minutes, or until done.

Apnana-Oatmeal Cake

I created this recipe and sent it in to the Pillsbury Bake-Off when I was young enough to be in the youth division. It must not have made the cut, because I never heard from them, but it is a good cake.

Cream together:

½ cup butter
1 cup sugar

Add in and beat until light:

1 egg

In separate bowl, combine:

1 2/3 cups flour
1 cup old-fashioned oats
1 ½ teaspoons baking powder
½ teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
½ teaspoon nutmeg
¼ teaspoon cloves

Combine the two mixtures alternately with:

½ cup applesauce
1 mashed banana
1 teaspoon vanilla
1 teaspoon black walnut flavoring (if desired)

Bake in prepared pan in a preheated 350 degree oven until done.

Hellmann's Amazin' Raisin Cake

Mayonnaise cakes became popular during the rationing days of WW II.

Grease and flour 2 9" round cake pans.

In large bowl with mixer at low speed beat together:

1 cups flour
2 cups sugar
1 cup Hellman's Real Mayonnaise
1/3 cup milk
2 eggs
2 teaspoons baking soda
1 1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon salt
1/4 teaspoon cloves

Stir in:

3 cups chopped peeled apples
1 cup raisins
1/2 cup broken walnuts

Pour into prepared pans. Bake at 350 degrees for 45 minutes, or till done. Cool in pans 10 minutes. Remove from pans, cool. Fill and frost with whipped cream.

Peg Carson's Applesauce Cake

Blend together:

2 1/2 cup flour
1 tablespoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon cloves
1/4 teaspoon allspice
1 cup nuts

Combine and add to dry ingredients:

1 beaten egg
2 cups applesauce
1 1/4 cup sugar
1/2 cup melted butter

Bake in prepared tube pan at 350 degrees for 50-60 minutes.

Coconut Pound Cake

Cream:

1 ½ cup butter

3 cups sugar

Add:

5 eggs

Beating after each addition. Combine:

3 cups flour

¼ teaspoon baking powder

Add wet and dry ingredients, alternating with the addition of:

1 cup milk

Blend well and stir in:

1 cup coconut

1 teaspoon vanilla

Beat for five minutes. Pour into prepared pan(s) and bake at 300 degrees for 1 hour and 20 minutes.

Kathy Akins' Wacky Cake

We met Kathy and Clint Akins during our years at Tennessee Temple University before they went to be missionaries in Madagascar

Mix together in 1 3x9 inch pan:

1 ½ cup flour

1 cup sugar

2 tablespoons cocoa

1 teaspoon soda

1 teaspoon salt

Make 3 wells in mixture. In first well, put:

1 teaspoon vanilla

In second well, put:

1 tablespoon vinegar

In third well, put:

5 tablespoons cooking oil

Pour 1 cup ice water over all. Stir together.

Bake at 350 degrees. Frost with German Chocolate frosting if desired. Serve from pan.

Pineapple Upside Down Cake

Instead of making the cake from scratch, you can use half of a yellow cake mix for a cake this size, or use a whole yellow cake mix and make a BIG cake in a 9x13" pan, doubling the topping and fruit.

Preheat oven to 350 degrees. In round cake pan place:

¼ cup margarine

¼ cup packed brown sugar

Put pan in oven and let margarine melt. Remove from oven, stir together and spread evenly. Drain one can sliced pineapple, reserving juice.

Arrange pineapple rings in melted mixture in the bottom of the pan.

Cake:

Stir together:

1 cup flour

1 teaspoon baking powder

¼ teaspoon salt

¾ cup sugar

Blend in:

2 eggs

½ cup reserved pineapple juice

Pour batter over pineapple rings carefully. Bake for 20 minutes.

Turn out on platter while hot. Garnish by placing drained maraschino cherries in the centers of the pineapple rings.

Diane Wallace's Punch Bowl Cake

Richard's cousin, Diane, introduced us to this cake. It's a great dessert that will feed a crowd!

According to package directions, make:

Two 8" cake layers from a white cake mix.

Place one layer in the bottom of a punch bowl. Over that spread:

½ can cherry pie filling

Next spread:

½ large can drained fruit cocktail

Next spread:

½ large can crushed pineapple

Next sprinkle:

½ of a 7 oz package coconut

Then sprinkle:
½ cup chopped nuts

Then sprinkle:
1 box instant vanilla pudding

Then spread:
1 8oz container cool whip

Add second cake layer and repeat all steps. Decorate top with:
1 jar drained maraschino cherries

Serves 35-50.

Nonesuch Fruitcake

Butter 9" tube pan or spring form pan. Line with waxed paper and butter again. Stir together:
2 ½ cups flour
1 teaspoon baking soda

Dredge in the flour mixture:
1 cups (1 lb) mixed candied fruit
1 cup coarsely chopped walnut meats

Combine:
2 lightly beaten eggs
1 28oz jar Nonesuch mincemeat
1 ½ cups (1 can) Eagle Brand Sweetened Condensed milk

Fold both mixtures together. Pour into prepared pan. Bake in slow (300 degree) oven 2 hours until center springs back and top is golden. Cool. Turn out and remove paper. Store in airtight container.

Chocolate Mayonnaise Cake

My mom, Shirley Sullivan, taught me how to cook and many of her recipes are found in this collection. This is one of them.

Use a mixer at medium speed to blend together in one bowl:
1 1/2 cup sugar
2 cups flour pinch salt
2 teaspoons soda
4 tablespoons unsweetened cocoa
1 cup warm water
1 teaspoon vanilla

1 cup mayonnaise

Blend till smooth. Pour into greased and floured layer cake pans.
Bake at 350 degrees about 30 minutes. Cool thoroughly before frosting.

Eloise Altizer's Pineapple Cake

Blend together:

2 cups sugar

2 eggs

2 ½ cup flour

1 teaspoon soda

1 #2 can crushed pineapple

Pour into a 9x13x2" pan. Bake 30 minutes at 350 degrees. Leave in pan and ice while warm.

Icing for pineapple cake:

Cook for 10 minutes:

1 cup sugar

1 stick butter

1 cup evaporated milk

Remove from heat and stir in:

1 can coconut

½ cup crushed nuts

Strawberry Cake

Blend together:

1 box white cake mix

1 3oz box strawberry jello

½ cup oil

½ cup water

Add one at a time, beating after each addition:

4 eggs

Stir in:

½ box frozen strawberries

½ cup strawberry juice

Pour into greased 13"x 9" pan. Bake 45 minutes at 350 degrees. Frost with strawberry flavored butter cream frosting when cool.

Wedding Shower White Cake

My mom and her mom got together and made several of these for the wedding shower my friends had for me. It is a traditional recipe for such events in my family.

Cream together:

- 1 cup butter
- 3 cups sugar

Mix together:

- 5 cups cake flour
- 4 teaspoons baking powder
- 1 teaspoon salt

Add flour mixture to sugar mixture alternating with:

- 2 cups milk

Beat in:

- 6 unbeaten egg whites
- 1 teaspoon vanilla
- 1 teaspoon orange extract
- 1 teaspoon lemon extract

Pour batter into large greased and floured tube pan. Bake 1 hour at 350 degrees.

Triple Chocolate Cake

Prepare according to package directions:

- 1 4 ounce package (the kind you cook) chocolate pudding mix

Stir in:

- 1 box milk chocolate cake mix

Pour into a 1 3x9 inch pan. Sprinkle over the top:

- ½ cup chopped pecans
- ½ cup chocolate chips

Bake at 350 for 30 minutes.

Blackberry Cake

This childhood favorite of mine is my idea of the best possible use for blackberries. See page 22 for a note on souring milk.

Cream together:

- 1 cup butter or margarine
- 2 cups sugar

Beat in:
2 eggs

Set aside. In another bowl, combine:
4 cups flour
1 teaspoon cinnamon
1 teaspoon allspice
1 teaspoon nutmeg
½ teaspoon salt

Add flour mixture to sugar mixture alternating each addition with:
1 teaspoon soda dissolved in 1 cup sour milk or buttermilk

Mix well, then add:
1 cup blackberries, including any juice

Dredge in a little flour and fold into batter:
1 cup raisins
½ cup nuts

Pour in a greased and floured tube or two loaf pans. Bake 1 hour at 350 degrees. Frost with caramel frosting (recipe follows).

Caramel Frosting for Blackberry Cake

Heat together in saucepan:
2/3 cup margarine
1 cup firmly packed dark brown sugar
½ cup milk

Heat to boiling, stirring constantly. Boil gently 5 minutes. Cool 10 minutes. Blend in and beat till smooth:

1 pound confectioner sugar
1 teaspoon vanilla

Light Fruitcake

Somewhere between a spice cake and a fruitcake, applesauce gives this cake a moist texture.

Stir together:
3 cups flour
1 ½ teaspoon salt
1 teaspoon baking powder
½ teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon allspice
¼ teaspoon baking soda

In large bowl of electric mixer cream:

1 cup butter

1 ½ cup packed light brown sugar

Beat in, one at a time:

4 eggs

Add:

2 teaspoons vanilla

Add flour mixture to sugar mixture alternating with:

1 cup applesauce

Beat until smooth.

In ½ cup flour dredge:

1 lb (2 cups) chopped mixed candied fruit (Since I don't like citron or citrus peels, I make my own mix using coarsely chop candied cherries and candied pineapple to equal 2 cups)

1 15 oz package golden raisins

1 15 oz package dark raisins

1 cup chopped pecans

Stir fruit into batter gradually.

Grease generously either two 9x5x3" loaf pans or one loaf pan and one 6qt Bundt pan, and then line bottoms of pans with waxed paper.

Spread batter in pans and bake in pre-heated 300 degree oven. Bake loaf pans 1 ¾ hours, Bundt pan 1 hour and 10 minutes.

Cool and wrap well to store. (I glaze mine and/or sprinkle with fruit juice, storing in the refrigerator.)

Dutch Raisin Spice Cake

Line the bottom of a loaf pan with waxed or brown paper and grease the paper and the pan.

Bring to a boil:

1 cup water

1 cup chopped raisins

Simmer, covered, for five minutes. Strain raisins over a measure and reserve liquid. Cool. Set aside ½ cup of the reserved liquid (add more water if needed to make ½ cup).

Stir together:

2 cups all-purpose flour

1 teaspoon baking soda

¼ teaspoon salt

1 teaspoon cinnamon
1/2 teaspoon ground cloves

Cream together:

1/2 cup softened butter
1 1/4 cup sugar
1 teaspoon vanilla.

Beat in:

1 large egg

Combine wet ingredients with dry, alternating with the addition of the reserved liquid from the raisins. Stir into raisins. Pour into prepared pan. Bake in preheated 350 oven for 50-55 minutes (until tests done). Cool 10 minutes, turn out and cool completely. Store wrapped in plastic in refrigerator. Keeps well about 2 weeks.

One-bowl Apple Sauce Cake

Combine in large bowl:

2 1/4 cup flour
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon cinnamon

Cut in:

1/2 cup soft butter or margarine

Add:

1 cup Grandma's molasses
1 egg
1 cup Mott's applesauce

Stir in:

3/4 cup Sunmaid raisins

Mix well, and pour into a greased and floured 8" square pan. Bake 40-45 minutes in a 350 degree oven. Turn out and sprinkle with confectioner sugar or a lemon juice and confectioner sugar glaze.

Chocolate Eclair Cake

I got this and many other yummy recipes from Richard's mom, Lois Silling, who is a great cook!

Combine:

2 (3 3/4 ounce) packages instant French vanilla pudding mix

3 cups milk

Mix well and fold in:

1 (9 ounce) container frozen whipped topping

Butter a 9x13 inch glass dish. In it, layer

Whole graham crackers

Spread one half of pudding mixture over crackers. Top with second layer of crackers. Spread remaining pudding mixture over that and top with third layer of graham crackers. Make chocolate topping (recipe follows) and, when cool, pour over cake. Refrigerate.

Chocolate Topping for Chocolate Eclair Cake

Combine in medium saucepan:

¼ cup milk

1/3 cup dry unsweetened cocoa

1 cup sugar pinch salt

Boil for 1 minutes. Remove from heat and add:

2 tablespoons margarine

1 teaspoon vanilla

Mix well. Cool.

Brown Beauty Cake

Stir together:

1 cup boiling water

4 squares unsweetened chocolate

Set aside to cool.

Blend together:

2 cups sifted cake flour

2 cups sugar

½ teaspoon baking powder

1 teaspoon salt

Mix chocolate into dry ingredients. Beat in:

½ cup soft butter

Beat one minute.

Add in:

½ cup buttermilk or sour milk, mixed with 1 teaspoon soda

1 teaspoon vanilla

2 eggs

Beat 1 minute. Pour into greased and floured cake pans. Bake 35-40 minutes at 350 degrees.

McCall's Best Red Devil's Food Cake

I've made this recipe so many times that its page in my tattered and trusty McCall's cookbook is quite worn.

In large bowl of electric mixer, blend together:

1 $\frac{3}{4}$ cups cake flour
1 $\frac{1}{2}$ cup sugar
1/3 cup unsweetened cocoa
1 $\frac{1}{4}$ teaspoon baking soda
1 teaspoon salt

Blend in:

$\frac{1}{2}$ cup shortening
1 cup buttermilk or sour milk (To sour milk, add 1 tablespoon lemon juice or vinegar to the measuring cup before adding milk. Let stand briefly.)

At medium speed, beat two minutes, scraping side of bowl occasionally. Add:

2 eggs
1 teaspoon vanilla

Beat two minutes longer. Pour into prepared pans and bake at 350 degrees for about 30 minutes (for layers).

Lemon Pudding Cake

For a lemon-poppy seed cake, stir one tablespoon poppy seeds into batter.

Preheat oven to 350 degrees. Grease and flour a tube/Bundt cake pan Beat together in large mixing bowl:

1 box yellow cake mix
1 box instant lemon pudding
4 eggs
 $\frac{1}{2}$ cup salad oil $\frac{3}{4}$ cup warm water

Pour into prepared pan. Bake 45-50 minutes. Cool briefly and then turn out cake. Mix together and pour over hot cake:

1 $\frac{1}{2}$ cup confectioner sugar Milk to make thin glaze

Margot's Carrot Pecan Cake

A yummy recipe from my cousin, Margot Morris.

Combine and mix well:

1 ¼ cup salad oil (canola)
2 cups granulated sugar

Sift together:

2 cups flour
2 teaspoons baking powder
1 teaspoon baking soda
2 teaspoons cinnamon
1 teaspoon salt

Blend half of dry ingredients into sugar mixture. Mix well. Alternate adding the rest of dry ingredients with:

4 eggs

Blend well after adding each egg. Stir in, mixing well:

3 cups grated raw carrots
1 cup chopped nuts

Pour into lightly oiled 10 inch tube pan. Bake at 325 degrees for one hour and 10 minutes. Cool pan upright. Remove from pan and frost with an orange glaze.

Joy Bryant's Pumpkin Roll

Preheat oven to 375 degrees. Spray two 10 1 / 2" X 15 1 / 2" cookie sheets with Pam cooking spray. Mix together:

3 eggs
2/3 cup pumpkin
1 cup sugar
1 teaspoon baking powder
½ teaspoon cinnamon
¾ cup flour

Spread batter on prepared cookie sheets. Bake 15 minutes. When done, turn onto a tea towel coated with powdered sugar. Roll and unroll about four times. Then roll up and leave until cooled, 1-2 hours. When cool, unroll and spread with filling and sprinkle with nuts (1/2 cup chopped nuts). Then re-roll and wrap in clear plastic and then in foil. Store in refrigerator. Slice as needed. Blend together for filling:

2 tablespoons soft butter
1 8oz package cream cheese, softened

$\frac{3}{4}$ teaspoon vanilla
1 cup powdered sugar

Patti Cooper's Pumpkin Pie Cake

Preheat oven to 350 degrees. Butter a 9 X 13" pan. Mix together:

2 eggs
1 lb can pumpkin (2 cups)
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon salt
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon ginger
 $\frac{1}{4}$ teaspoon nutmeg
1 $\frac{2}{3}$ cup evaporated milk
2 teaspoons vanilla

Pour into prepared pan. Sprinkle over it: 1 yellow cake mix

Sprinkle over that: 1 $\frac{1}{2}$ cup chopped pecans

Drizzle over all: $\frac{3}{4}$ cup melted butter

Bake for 1 hour. Serve warm with whipped topping.

Joyce Kinder's Mississippi Mud Cake

Preheat oven to 350 degrees. Grease a 13X9" cake pan.

Cream together:

2 sticks margarine (1 cup)
2 cups sugar
 $\frac{1}{3}$ cup cocoa

Beat in, one at a time:

4 eggs

Stir in:

1 $\frac{1}{2}$ cup flour
 $\frac{1}{2}$ cup coconut
 $\frac{1}{2}$ cup chopped walnuts

Pour into prepared pan and bake for 25-30 minutes. Remove from pan and cover with:
Miniature marshmallows

Put back into oven until marshmallows melt, but do not brown.

Remove from oven and immediately cover with hot frosting. Cut into squares like brownies.

Hot Frosting for Mississippi Mud Cake

Bring to a boil in saucepan:

1 stick margarine
1/3 cup cocoa
1/3 cup milk

Remove from heat and add:

1 teaspoon vanilla
1 one pound box powdered sugar

Beat till smooth.

Coca Cola Cake

Preheat oven to 350 degrees. Grease a 9X13" baking pan. In large bowl, sift together:

2 cups sugar
2 cups flour

Stir in:

1 ½ cups miniature marshmallows

Set aside.

In medium saucepan over medium heat, combine:

½ cup unsalted butter
½ cup vegetable oil
3 tablespoons unsweetened cocoa
1 cup Coca Cola

Bring to a boil. Remove from heat. Pour over dry ingredients and blend well. Stir in:

½ cup buttermilk
1 teaspoon baking soda
2 eggs
1 teaspoon vanilla extract

Mix well and pour into prepared pan.

Bake 45 minutes. Remove from oven and frost immediately.

FROSTING

In medium saucepan over medium heat, combine:

½ cup unsalted butter

3 tablespoons unsweetened cocoa

6 tablespoons Coca Cola

Bring to a boil and add:

1 pound box confectioner sugar

Remove from heat. Blend well. Add:

1 teaspoon vanilla and 1 cup chopped pecans

Lemon Pudding Cake-in-a-dish

Served from the baking dish Preheat oven to 350 degrees.

In a small bowl beat until stiff peaks form:

2 egg whites

Set aside. In a second bowl, beat slightly:

2 egg yolks

Beat in:

2/3 cup milk

1 teaspoon grated lemon rind

¼ cup fresh lemon juice

In third bowl, stir together:

¼ cup flour

1 cup sugar

¼ teaspoon salt

Add flour mixture to egg yolk mixture and beat until smooth. Fold into egg whites and pour into a 1qt casserole or 6 custard cups.

Place baking dish(es) into a deep pan on oven rack and pour very hot water 1" deep into the pan. Bake into golden brown 45-50 minutes. Serve warm or cold.

Tropical Ice Box Cake (1940)

The advent of the icebox and early refrigerators opened new vistas of recipe possibilities for the cooks of the 1930-40s. One popular early recipe taking advantage of chilling options is the icebox cake.

In a small bowl, combine:

40 Sunshine Ginger snaps, coarsely crushed (about 1 1/2 cups)
1/4 cup softened margarine

Mix well and press onto bottom of a 9" round or square baking pan. Bake in preheated 350 degree oven for 5 minutes and allow to cool.

Drain:

1 8oz can pineapple chunks in juice, reserving 3 tablespoons juice

Cut chunks in half.

In small bowl, beat the reserved pineapple juice until smooth with:

1/4 cup butter
1 1/2 cups confectioner's sugar
1 8oz package softened cream cheese

Spread half of this mixture on cooled crumbs. Over this, evenly layer:

3 ripe bananas, sliced thin pineapple pieces

Spread remaining half of cream cheese mixture over fruit layer. Press lightly into top:
12 whole Sunshine Ginger Snaps

Sprinkle on top:

1/2 cup chopped nuts

Cover and refrigerate several hours or overnight. Serve well-chilled.

Ice Box Cake II (1940s)

This recipe comes from allrecipes.com and was submitted to the site by Lenna, who says it is "a great Pot Luck dessert."

Line a 9X13" baking pan with:

2 cups graham cracker or vanilla wafer crumbs (reserve a few for a garnish for the top)

Drain:

1 29oz can crushed pineapple in juice, saving the juice

Pour juice in saucepan and heat on low, adding:

1 16oz package large marshmallows

Once melted, set aside to cool. Cut into chunks:
3-5 bananas

Stir into cooled marshmallow mixture the bananas, the pineapple and:

¼ cup chopped nuts

Fold this mixture into:

1 cup whipping cream, whipped

Spoon mixture into the crumb lined pan. Sprinkle reserved crumbs on top. Chill well before serving.

Blackout Cake (1950s)

Chocolate cake layers that are split, filled with pudding, frosted, and covered with cake crumbs. Makes ones three layer, 9" round cake. From allrecipes.com, submitted by Sherry Lewis

Cake

Preheat oven to 350 degrees. Grease and flour two 9" round cake pans. In small bowl, stir together:

1/3 cup unsweetened cocoa powder

1 cup milk

In a separate bowl, sift together:

2 ¼ cups cake flour

1 teaspoon baking soda

1 teaspoon baking powder
½ teaspoon salt

In a large bowl, cream together until light and fluffy:

½ cup unsalted butter
½ cup shortening
2 cups sugar

Beat in:

3 eggs

Stir in:

1 teaspoon vanilla

Add the flour mixture to the butter/sugar mixture alternately with the milk mixture. Beat well. Pour evenly into prepared pans. Bake 35-40 minutes or until top springs back when gently pressed. Be careful not to over bake.

Cool in the pans for 10 minutes. Then invert onto racks and cool completely.

FILLING

In a saucepan, whisk together:

2/3 cup sugar
2 tablespoons cornstarch
¼ teaspoon salt

Add:

1 ½ cups milk
4 1oz squares unsweetened chocolate, chopped

Heat to a low boil, stirring constantly. Cook until thick and bubbly (about 3 minutes). Remove from heat and stir in:

1 teaspoon vanilla extract

Cool slightly. Pour into a bowl and put plastic wrap over the surface. Refrigerate until cool.

FROSTING

Beat together in medium bowl:

½ cup unsalted butter
1 ½ teaspoons vanilla extract

Add one at a time, beating until fluffy after each addition:

3 clean, unbroken eggs

Add a little at a time, beating after each addition:
3 cups confectioner sugar

Beat in until well blended:

4 1 oz squares unsweetened melted chocolate
Refrigerate 15 minutes

TO ASSEMBLE THE CAKE:

Using a long serrated knife, slice each layer in half horizontally, making 4 layers. Spread the cool filling between three of the layers, and crumble the remaining layer. Frost the cake and then cover the frosting with the crumbs. Store in refrigerator.

Snowball Cake (1960s)

From allrecipes.com, submitted by: Gina

The advent of large supermarkets made recipes like this a breeze. A no-bake cake made with a ready-made angel food cake and ingredients found in any supermarket, this looks like a large snowball when finished.

Line a 4-quart round mixing bowl with parchment paper. Break into bite-sized pieces:
1 9-10" ready-made angel food cake

Drain:

1 20oz can crushed pineapple in heavy syrup, reserving the syrup and adding water to make 1 cup

Dissolve two .25oz packages unflavored gelatin in 4 tablespoons water

Add:

1 cup boiling water and the reserved pineapple syrup

Mix well and stir in:

1 cup sugar
2 tablespoons lemon juice

Chill until the mixture just starts to thicken.

Stir the pineapple into the chilled gelatin mixture and then fold in:

4 cups nondairy whipped topping

Layer the cake pieces and pineapple/gelatin mixtures in the prepared bowl, cake layer first until both mixtures are used up. Cover bowl tightly and refrigerate at least 12 hours.

Turn the chilled cake onto a chilled serving platter and frost it with nondairy topping. Sprinkle with coconut. Chill any uneaten portions.

Dump Cake (1960s)

Cake mixes were introduced in the late 1940s and by the 1960s many recipes incorporated them into inventive desserts like this cake, described to be; "as easy as dumping ingredients in a pan."

Mix together in a 9X13" pan:

1 20oz can cherry pie filling
1 16oz can crushed pineapple

Sprinkle over the fruit, stirring until just combined:

1 box yellow cake mix

Sprinkle over top:

8oz chopped walnuts

Drizzle over all:

½ cup melted butter/margarine

Bake in a 350 degree oven for 35-40 minutes or until golden brown.

Sock-It-To-Me Cake (1970s)

Allrecipes.com submitted by Doran

The TV show "Laugh-In" invented the phrase that was all the rage and some inventive cook invented this recipe titled by it. It all happened in the early 1970s.

Preheat oven to 375 degrees. Grease and flour one 10" tube pan In large bowl, combine:

1 box yellow butter cake mix
1 cup sour cream

½ cup vegetable oil
¼ cup white sugar
½ cup water
4 eggs

Beat at high speed for 2 minutes. Pour 2/3 of the batter into the prepared tube pan In separate bowl. combine:

1 cup chopped pecans
2 tablespoons brown sugar
2 tablespoons ground cinnamon

Sprinkle this mixture over the batter in the pan. Spread remaining batter evenly over filling mixture.

Bake for 45-55 minutes until cake springs back when touched lightly. Cool right-side-up in pan about 25 minutes. Remove cake from pan and drizzle with glaze.

GLAZE

1 cup confectioners' sugar
2 tablespoons milk

Stir together in small bowl.

Tunnel of Fudge Cake (1970s)

This Pillsbury Bake-off winner started such a huge demand for Bundt cake pans that soon every kitchen had one and recipes using them became abundant.

CAKE

Preheat oven to 350 degrees. Grease and flour a 12 cup Bundt pan. In large bowl, beat until light and fluffy:

1 ¾ cups margarine, softened
1 ¾ cups granulated sugar

Add, one at a time, beating well after each addition:

6 eggs

Gradually add in:

2 cups powdered sugar

Blend well. Stir in by hand until well blended:

2 ¼ cups all-purpose flour
¾ cup cocoa
2 cups chopped walnuts (essential for recipe's success)

Spoon batter into prepared pan. Spread evenly. Bake for 58-62 minutes (standard tests for doneness are not accurate because of the "tunnel of fudge" in the middle of the cake).

Cool upright in the pan on cooling rack for 1 hour. Invert onto serving plate. Cool completely. Spoon glaze over top, allowing some to run down sides. Store tightly covered.

GLAZE

Mix together in small bowl:

¾ cup powdered sugar
¼ cup unsweetened cocoa
1 ½ to 2 tablespoons milk

Watergate Cake (1973)

In 1973 the Watergate hearings were on TV and people were making this new recipe.

Preheat oven at 350 degrees. Grease and flour a large Bundt pan. Mix the following with a mixer in a large bowl for 4 minutes:

1 box instant pistachio pudding
1 box white cake mix
½ cup chopped nuts
1 cup vegetable oil
3 eggs
1 cup club soda

Pour into prepared Bundt pan and bake for 45-50 minutes. Cool and frost.

FROSTING

2 packages dream whip
1 ½ cups cold milk
1 box instant pistachio pudding

Beat together in chilled bowl. Frost cooled cake and refrigerate.

Mandarin Orange Cake

From allrecipes.com submitted by Ellen

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a large bowl, combine and beat until smooth:

- 1 (18.25 ounce) package yellow cake mix
- 4 eggs
- 1 cup vegetable oil
- 1 (11 ounce) can mandarin orange segments with juice

Pour batter into prepared pan and Bake for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool. Frost with topping.

Topping

Beat together until blended:

- 1 (8 ounce) container frozen whipped topping, thawed
- 1 (20 ounce) can crushed pineapple with juice
- 1 (3.5 ounce) package instant vanilla pudding mix

Spanish Bar Cake

Very close to the popular A&P cake.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 13x9 inch cake pan Cook for 10 minutes over medium heat:

- 4 cups water
- 2 cups raisins

Stir in:

- 1 cup shortening

Remove from heat and let mixture cool. Combine:

- 4 cups all-purpose flour
- 2 cups white sugar
- 2 teaspoons baking soda
- 1 teaspoon ground cloves
- 1 teaspoon ground nutmeg
- 1 teaspoon ground cinnamon
- 1 teaspoon ground allspice
- ½ teaspoon salt

Add flour mixture to the cooled raisin mixture and blend well. Stir in:

- 2 eggs

Add:

- 1 cup chopped walnuts (if desired)

Pour batter into prepared pan and bake for 35 minutes. When cool, frost with thick buttercream frosting or cream cheese frosting.

Fabulous Fudge Ribbon Cake

A rich dark chocolate cake with a ribbon of cream cheese

Preheat oven to 350 degrees. Grease a 9" square pan. In a small bowl, beat together until smooth:

1 (8 ounce) package cream cheese 1/4 cup white sugar

1 egg

1/2 teaspoon vanilla extract

In a separate bowl, combine:

1 cup all-purpose flour

1 1/3 cups white sugar

1 1/4 teaspoons baking powder

1/2 teaspoon salt

1/4 teaspoon baking soda

1 cup milk

3 tablespoons shortening

1 egg

1/2 teaspoon vanilla extract

3 (1 ounce) squares unsweetened chocolate, melted

Beat for 1/2 minute with an electric mixer on low speed. Beat 2 minutes on medium speed. Pour half the batter into the prepared pan. Spread the cream cheese mixture evenly over the batter. Top with remaining batter, spreading to cover completely.

Bake for 50-55 minutes or until cake tester inserted in center comes out clean. Cool. Spread glaze over cooled cake.

Glaze

Melt together and blend till smooth:

3 (1 ounce) squares semisweet chocolate

1 tablespoon butter

1 tablespoon water

1/2 teaspoon vegetable oil

Lazy Daisy Oatmeal Cake

Preheat oven to 350 degrees. Grease and flour a 9" square baking pan. Pour 1 1/4 cup boiling water over:

1 cup uncooked Quaker Oats and stir to combine. Cover and let stand 20 minutes.

Beat till creamy:

½ cup margarine

Gradually add, beating until fluffy:

1 cup sugar

1 cup brown sugar, firmly packed

Blend in:

1 teaspoon vanilla

2 eggs

Add in oats mixture, and blend well. In separate bowl, stir together:

1 ½ cup flour

1 teaspoon soda

½ teaspoon salt

¾ teaspoon cinnamon

¼ teaspoon nutmeg

Add to creamed mixture and blend well. Pour batter into prepared pan and bake 50-55 minutes. Do not remove from pan. Combine frosting ingredients and spread frosting evenly over cake and broil until frosting becomes bubbly. Serve warm or cold.

Frosting

¼ cup melted margarine

½ cup brown sugar, firmly packed

3 tablespoons half and half or light cream

½ cup chopped nuts

¾ cup flaked or shredded coconut

Variation: For Cocoa Oatmeal Cake, increase boiling water to 1 1/3 cups and use 3 tablespoons cocoa in place of spices.

Easy Angel Food Cake

Mix:

1 box Angel Food Cake Mix

1 20 oz can crushed pineapple in juice (add juice and all)

Mix together as directed on box. Bake in ungreased 13" X 9" pan. Serve with whipped cream. Garnish with fresh berries.

Easy Orange (or Lemon) Angel Food Cake

Prepare one Angel Food Cake Mix as directed, but instead of the water called for use:

1 cup water
1/3 cup orange (or lemon) juice

Stir in:

1 teaspoon orange (or lemon) extract
1 tablespoon grated orange (or lemon) rind

Bake as directed. When cool drizzle with a glaze made from 1 cup confectioner sugar and enough juice to make a pourable glaze. Sprinkle with rind.

Chocolate Snack Cake

Preheat oven to 350 degrees. Grease a 9X9" baking pan. Combine in small bowl:

1 ½ cups flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt

In large mixer bowl, beat till creamy:

½ cup margarine, softened
½ cup packed brown sugar
1 teaspoon vanilla

Add, beating well after each addition:

2 eggs

Add in flour mixture alternately with:

½ cup water

Stir in:

1 cup milk chocolate morsels

1 cup chopped nuts

Pour into prepared pan and bake 25-30 minutes until tester inserted in center comes out clean. Immediately sprinkle top of cake with:

1 cup milk chocolate morsels

Let stand 5 minutes or until morsels are shiny and soft. Spread them evenly over cake. Cool.

Variation: For a dark chocolate taste, substitute semi-sweet morsels for the milk chocolate morsels.

Easy Lemon Poppy Seed Cake

Mix together:

1 package (3oz) lemon instant pudding

1 box deluxe lemon cake mix

4 tablespoons poppy seeds

Beat in on medium speed:

1 cup water

½ cup oil

Add one at a time:

4 eggs

Blend in:

1 teaspoon vanilla

Pour into greased and floured Bundt pan or 10x13" pan. Bake in preheated 350-degree oven (Bundt pan 45 minutes, long pan 30-35 minutes. Allow to cool. Frost with lemon glaze.

Lemon glaze

Blend together:

2 cups powdered sugar

3-4 tablespoons lemon juice

Classic Butter Cream Frosting

Cream together:

1 one pound box Domino Confectioner sugar (3 ³/₄ cups)
1/2 cup softened butter or margarine

Blend in:

3-4 tablespoons milk
1 teaspoon vanilla

Beat till creamy.

Best Creamy Chocolate Frosting

Microwave in a medium microwave-safe bowl for one minute and then for 10-20 second intervals, stirring between times, until smooth:

2 4-oz bars unsweetened baking chocolate, broken up

Cool to room temperature. Blend together:

3/4 cup butter, softened
1 1/2 cups powdered sugar
2 tablespoons milk
2 teaspoons vanilla extract

Beat on high speed for two minutes until light. Add melted chocolate and beat just until blended.

Mom's Topping for German Chocolate Cake

This is the topping I use for Richard's birthday cake

Combine in saucepan:

1 cup evaporated milk
1 cup sugar
3 egg yolks
1 cup margarine
1 teaspoon vanilla

Cook, stirring frequently, over medium heat until thick (about 12 minutes) Stir in:

1 1/3 cups coconut
1 cup broken pecans

Beat until thick. Cool and spread on tops of cake layers.

\$100 Frosting

This frosting with a white sauce base is very good on chocolate cake. Whisk together in a saucepan over medium-low heat:

3 tablespoons flour
¾ cup milk

Whisk until it thickens into a white sauce. Remove from heat and cool. Meanwhile, beat together:

¾ cup Crisco
¾ cup granulated sugar

Blend in cooled white sauce and beat until it resembles whipped cream. Add in:
1 teaspoon vanilla

Blend and use to frost a cooled cake.

White Mountain Frosting

This cooked frosting has no fat and is bright white and very pretty. Tastes great, too. In a small saucepan, combine:

½ cup sugar
¼ cup light corn syrup
2 tablespoons water

Cover: heat to rolling boil over medium heat. Remove cover and boil rapidly, without stirring, to 242 degrees on candy thermometer (or until small amount dropped into very cold water forms a firm ball).

As mixture boils, beat until stiff peaks form:

2 egg whites (1/4 cup)

Pour hot syrup very slowly in a thin stream into the beaten egg whites, beating constantly on medium speed. Beat on high speed until stiff peaks form. During last minute of beating, add:

1 teaspoon vanilla

Use to frost a completely cooled cake.

Variations:

Cocoa frosting, sift ¼ cup cocoa over frosting and fold in.

Lemon frosting, substitute 1 tablespoon lemon juice for the vanilla and add 1 /4 teaspoon lemon peel during last minute of beating.

Pink frosting, substitute maraschino cherry juice for the frosting.

Brown sugar frosting, substitute packed brown sugar for the regular sugar and decrease vanilla to 1/2 teaspoon.

Caramel Frosting

Heat together in saucepan:

2/3 cup margarine

1 cup firmly packed dark brown sugar

1/2 cup milk

Heat to boiling, stirring constantly. Boil gently 5 minutes. Cool 10 minutes. Blend in and beat till smooth:

1 pound confectioner sugar

1 teaspoon vanilla

Creamy Nut Filling for Cakes

Combine in a small saucepan:

1/2 cup sugar

2 tablespoons flour

1/4 teaspoon salt

1/2 cup half and half

2 tablespoons butter or margarine

Cook over medium heat, stirring constantly, until mixture is thickened. Remove from heat and stir in:

1/2 cup chopped pecans

1 teaspoon vanilla extract

Cool completely before using.

PIES

Me Ma's Pie Crust

An extra flaky pie crust recipe taught to me by my maternal grandmother, Margaret Eshem, who was famous for her flaky pies.

For pies that will have sweet fillings, I add a 1/4 cup sugar to the flour mixture before cutting in the Crisco. For a more buttery crust, you can use butter flavored Crisco.

For each crust, mix together:

1 cup flour

1/2 teaspoon salt

Cut in with a chilled pastry blender (or pinch in, using only your fingertips):

1/3 cup Crisco--heaping

Add:

Ice water to make soft dough

Handling as little as possible, begin with a ball of dough and roll into a circle a bit bigger than your pie plate with a floured rolling pin on a floured surface, fold the circle of dough in half and in half again and lift into a greased pie plate, putting the center tip of the circle of dough at the center of the pie plate. Unfold the circle of dough and gently mold it into the pie plate. Do not stretch the dough. Trim edges even an inch or so beyond the edge of the pie plate. Turn under the edges and crimp.

If you need a baked pie shell, prick the dough all over the bottom and sides with the tines of a fork. This helps keep the piecrust from shrinking during baking. Pie weights are also good. You can make a temporary pie weight by lining the unbaked, pricked crust with a clean dish towel which you then fill with dried beans. Fold the towel edges over the beans (keep the cloth away from the sides and rack of the oven) and bake the crust until the crust edges are lightly browned.

If making a double crust pie, double the recipe and cut vents in top crust before placing over filling, seal crust edges together, then trim, turn under, and crimp. Torn dough can be mended with cold water and a scrap of extra dough.

If the edges of the pie start to brown too quickly before the pie is finished, cover the edges with strips of aluminum foil.

Short-crust Pastry Dough

Mix together:

1 1/2 cups flour

1 1/2 tablespoons sugar

1/2 teaspoon salt

Cut in:

¼ cup chilled Crisco

¼ cup chilled butter

Add enough cold water to make dough. Double the recipe for a double crust pie

Emeril's Sweet Pie Dough

In medium mixing bowl, cream together:

½ cup sugar

6 tablespoons vegetable shortening

In small mixing bowl, combine:

½ cup milk

1 large egg

½ teaspoon vanilla extract

Add the milk mixture to the shortening mixture and blend well. In third bowl, combine:

2 cups flour

2 teaspoons baking powder

Add the shortening mixture, ¼ cup at a time, to the dry mixture, blending well between each addition. The dough should come away from the sides of the bowl. Form the dough into a smooth ball, wrap in plastic wrap, and chill for at least 30 minutes. Roll out and use as needed

Chocolate Meringue Pie

A favorite of Richard's, I first made this for him when he came to our house for Sunday dinner.

In medium saucepan, combine:

1 cup sugar

5 tablespoons cornstarch

6 tablespoons unsweetened cocoa

½ teaspoon salt

Stir in, with wire whisk:

2 ½ cups milk

Mix until smooth. Over medium heat, bring to a boil and boil one minute, stirring constantly. Remove from heat.

Stir one half of hot mixture into:

3 egg yolks, slightly beaten

Mix well. Return egg mixture to saucepan, and bring mixture to boil again. Boil one minute longer and then remove from heat.

Add:

½ teaspoon vanilla

½ teaspoon almond extract

Mix well. Pour filling into a baked 9" pie shell. Make meringue from the egg whites left over, beating with electric mixer and adding about half a cup of sugar. Spread meringue over filling, sealing to edge of crust. Run under a broiler until lightly browned. Cool pie before serving.

Mincemeat Pie

Line greased pie plate with bottom crust of one double piecrust recipe

Fill with 1 jar or one box reconstituted Nonesuch Mincemeat

Top with second piecrust that has vents cut into it, trim edges, fold under edges and crimp. Sprinkle sugar on top. Bake in preheated 350 degree oven until golden brown.

David's Favorite Cherry Pie

It's a tradition to make one of these for David in February (he shares a birth month with Lincoln and Washington) as well as at Christmas time.

Preheat oven to 350 degrees. Prepare a double crust pastry (I use MeMa's recipe with 1/2 cup sugar added). Line greased 9" pie plate with one crust. Prepare the top crust, cutting decorative vents in the center.

Smooth, one at a time, into crust:

Two cans Food Club cherry pie filling, sprinkling with:

¼ cup sugar

¼ teaspoon almond extract

after each addition. Place top crust over filling. Trim edges, turn under and crimp. Sprinkle with sugar. Bake until brown.

Ann's Favorite Peach Pie

Ann was born in Georgia and we call her our Georgia Peach. She does love this pie!

Preheat oven to 350 degrees. Prepare a double crust pastry (I use MeMa's recipe with 1/2 cup sugar added). Line greased 9" pie plate with one crust. Prepare the top crust, cutting decorative vents in the center.

Drain, reserving liquid:

2 large cans sliced peaches in heavy syrup

Stir together:

1 cup sugar

1/3 cup cornstarch

Put the reserved peach syrup in a saucepan and whisk into it the sugar mixture. Bring to a simmer, whisking frequently, until thickened. Remove from heat and stir in:

Peach slices

1/4 teaspoon cinnamon

1/4 teaspoon nutmeg

1/4 teaspoon almond flavoring

4 drops yellow food coloring

Fill prepared pastry with peach filling. Place second crust over filling, trim edges and turn under. Crimp edges. Sprinkle top of pie with sugar. Bake until crust is golden brown.

Lemon Meringue Pie

Joel and I share a love of Lemon Meringue Pie. Sometimes I skip making the filling from scratch and instead use a boxed mix for the filling.

Prepare and bake a 9" pie shell and let cool.

Filling:

In medium saucepan, combine:

1/3 cup cornstarch

1 ½ cup sugar
½ teaspoon salt

Gradually whisk in:

1 ½ cups water

Bring to boiling, over medium heat, whisking constantly. Boil one minute, whisking. Remove from heat and quickly stir half of hot mixture into:

4 slightly beaten egg yolks

Return to the saucepan, blending well. Bring back to boil and boil for one minute, whisking constantly. Remove from heat and stir in:

¼ cup lemon juice
2 tablespoons grated lemon peel
2 tablespoons butter

Pour immediately into baked pie shell. Heat oven to 400 degrees and prepare meringue.

Meringue

In medium bowl at medium speed, beat together until soft peaks form:

4 egg whites
¼ teaspoon cream of tartar

Slowly add, two tablespoons at a time and beating well after each addition:

½ cup sugar

Continue to beat until stiff peaks form. Spread meringue over pie filling, carefully sealing to edge of crust. Bake 7-10 minutes until meringue is golden. Let cool on wire rack away from drafts at least an hour before serving.

Fried Pies (early frontier 1817)

Richard's grandmother, Grandma Elkins, made great fried pies that have I have often imitated but never duplicated. She sometimes used a filling made from dried apples. I found this version of the recipe in an old cookbook ...

I recipe biscuit dough (homemade or 3 cups Bisquick and enough milk to make standard biscuit dough)

Cut out individual biscuits and roll each into a 6" circle. Place about 2 tablespoons fruit filling of your choice in the middle of each circle and fold into half moons. Dip fork into flour and press

around edges of pastry to seal. Fry pies in salad oil in skillet (heat oil to 375 degrees). Drain on paper towels.

Old Fashioned Apple Crumb Pie

Preheat oven and baking sheet to 400 degrees. In a large bowl, combine and mix well:

½ cup sugar
2 tablespoons flour
¼ teaspoon cinnamon
¼ teaspoon nutmeg

Add and toss until evenly coated:
4 cups peeled, cored, and sliced apples

Spoon apples into:
1 unbaked pie shell

Sprinkle topping over apples. Place pie on baking sheet and bake for 30 to 40 minutes. Cool one hour before serving.

Crumb topping:

Combine and blend together until the texture is crumbly:

½ cup flour
¼ cup butter
¼ cup firmly packed brown sugar

Apple Pie

To make a two crust apple pie, simply follow the above recipe using a double crust and leaving off the crumbs. Sprinkle some sugar on the top crust after you crimp it. Bake as above.

Pumpkin Pie

Whisk together in a large bowl:

2 eggs
1 1-pound can pumpkin (2 cups)
¾ cup sugar
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon ginger
½ teaspoon freshly grated nutmeg
1 2/3 cup evaporated milk (I substitute regular milk for a lighter texture)

Pour into an unbaked 9" pie shell. Bake at 425 degrees for 15 minutes. Then reduce heat to 350 degrees and bake 45 minutes longer or until set (the center will jiggle the tiniest bit).

Banana Meringue Pie

For a vanilla meringue pie, leave out the bananas.

In medium saucepan combine:

$\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ cup cornstarch
 $\frac{1}{2}$ teaspoon salt

Gradually whisk in:

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

Bring to a boil, stirring constantly. Boil one minute. Remove from heat and stir half of hot mixture into:

3 slightly beaten egg yolks

Return egg mixture to rest of mixture and boil one minute longer.

Remove from heat and stir in 1 tablespoon butter and 1 teaspoon vanilla

Set pan in bowl of ice water to cool, whisking occasionally. Layer cooled pudding and banana slices in a baked 9" pie shell.

Make meringue from left over egg whites and $\frac{1}{4}$ cup sugar. Spread over filled pie, sealing meringue to crust at edges. Broil until lightly browned. Refrigerate leftovers.

French Silk Pie

Cream together:

$\frac{1}{2}$ cup butter
 $\frac{3}{4}$ cup sugar

Melt and add to creamed mixture:

3 oz. semi-sweet chocolate

Blend well. Add, one at a time,

2 clean unbroken eggs

Beat 5 minutes after each addition. Add:

½ teaspoon vanilla

½ teaspoon almond extract

Blend well and then pour into baked 9" pastry shell. Chill several hours before serving with whipped cream.

Sweet Potato Pie (1619 Slaves)

Mix together:

2 cups peeled and mashed sweet potatoes

4 tablespoons butter

3 beaten eggs

1 cup sugar

1 teaspoon vanilla

1 teaspoon freshly grated nutmeg

1 tablespoon fresh lemon juice

½ cup milk

Pour into:

1 unbaked pie shell

Bake at 325 degrees (preheat oven to 400 and then turn down) for 45 minutes or till set.

Plymouth Cranberry Pie (1620 Pilgrims)

Tastes like tart cherry pie.

Chop:

4 cups cranberries, washed and drained

Mix in:

1 ½ cups sugar

3 tablespoons cornstarch

Mix together and add:

1 lightly beaten egg
½ teaspoon almond extract

Pour into:

1 unbaked pie shell

And cover with a second crust (lattice is pretty).

Bake 10 minutes at 400 degrees. Reduce heat to 350 degrees and continue baking 35 minutes until brown.

Strawberry Pie

Arrange ½ quart washed and hulled strawberries in an unbaked 10" pastry shell

Pour cooled glaze (recipe follows) over berries and chill pie. Serve with whipped cream.
Glaze for Strawberry Pie

Mash the other half of the berries, strain, and bring the juice (or if you hate wasting the pulp, skip straining and just use the mashed berries) to a boil in a medium saucepan. Whisk in:

1 cup of sugar mixed with
3 tablespoons corn starch

Cook, frequently whisking, until thickened and "clear" (about 10 minutes).

Pecan Pie

Cream together:

¼ cup butter
½ cup sugar

Add: ½ cup packed brown sugar

3 beaten eggs
¼ teaspoon salt
1 teaspoon vanilla
¾ cup corn syrup

Stir in:

1 cup whole pecans

Pour into:

1 unbaked pie shell

Bake at 375 degrees until filling is set.

Toll House Pie

Preheat oven to 325 degrees.

Beat in large mixer bowl on high until foamy:

2 eggs

Beat in:

½ cup flour

½ cup sugar

½ cup packed brown sugar.

¾ cup softened butter

Stir in:

1 cup (6oz) semi-sweet chocolate morsels

1 cup chopped nuts

Pour into 1 unbaked 9" pie shell

Bake for 55-60 minutes until knife inserted halfway between outside edge and center comes out clean. Cool on wire rack. Serve warm with whipped cream.

Emeril's Lemon Icebox Pies

Makes 8 individual 4" tartlets with graham cracker shells and meringue topping.

Make/buy 8 4" graham cracker crumb tart shells in ovenproof pans. Bake for 15 minutes at 350 degrees.

Filling

In a medium saucepan, whisk together:

1 cup sugar
½ cup cornstarch

In small mixing bowl, combine:

1 cup fresh lemon juice
1 cup water

Slowly whisk this into the sugar mixture. Over medium heat, bring to a gentle boil and whisk occasionally until the mixture begins to thicken (about 5 minutes).

Add ¼ cup of the hot mixture to:

6 large egg yolks, lightly beaten

Add this mixture to the saucepan and whisk until thick enough to coat the back of a wooden spoon (about 5 minutes).

Pour about 1/3 cup of the mixture into each of the tart shells. Place them on a baking sheet and refrigerate until the filling sets (about 2 hours). Carefully remove the tarts from the pans and place on baking sheet. Preheat the oven to 450 degrees. Make the meringue and spread equal portions on top of each tart. Bake on the top rack of the oven until the meringue is lightly brown (about 6 minutes). Let cool before serving.

Meringue

Combine in mixing bowl and then beat until stiff peaks form:

6 large egg whites
¼ cup sugar

Grandma Henn's Open Faced Peach and Plum Pie

MeMa put this recipe in a cookbook she made for me. Grandma Henn was her maternal grandmother.

Preheat oven to 350 degrees. Grease one 10" pie plate.

Crust

Stir together:

2 cups flour
½ teaspoon salt

Cut in:

6 large lumps Crisco (I estimate this to be about a cup)

Mix together:

1 egg

$\frac{3}{4}$ cup milk

Slowly stir this mixture into the flour/Crisco mixture until it forms a ball. Roll out and fit into pie plate. Turn edges under and crimp.

Filling

Wash and cut in half(do not peel):

4-5 peaches

8-10 prune plums

Arrange fruit, cut side up, in crust. Mix together and sprinkle over fruit:

1 cup sugar

1 tablespoon cinnamon

Dot the filling with:

$\frac{1}{4}$ cup margarine

Bake about 1 hour until fruit is tender.

Variation: Try pears in the place of peaches.

Grandma Elkins Peach Pie Supreme

In a large pie plate, arrange (cut side down)

1 large can drained peach halves

Mix together and pour over peaches:

1 cup sugar

2 tablespoons flour

2 tablespoons softened butter

2 eggs

Bake at 400 degrees for 15 minutes. Then reduce heat to 325 degrees and bake 45 minutes more, or until firm.

Old Fashioned Buttermilk Pie

Preheat oven to 350 degrees.

Mix together and pour into an unbaked 10" pie shell:

½ cup softened margarine

2 cups sugar

3 eggs

¼ cup flour

1 cup buttermilk dash nutmeg

Bake for 50 minutes. Cool.

Fruit Empanadas

Empanadas are fried turnovers with sweet or savory fillings.

Heat 2" of oil to 375 degrees

1 recipe tortilla dough, rolled out into ten tortillas, but not cooked Fresh or canned, drained, apricots, cut in quarters

1 pound cream cheese divided into ten pieces

Put one piece of cheese in middle of the lower half of each tortilla Place an even amount of fruit on cheese. Fold over tortilla and seal the edges Crimp tightly in a decorative pattern

Fry empanadas in oil one at a time until golden on both sides. Drain well on paper towels and serve warm, sprinkled with powdered sugar.

Hamantashen

Hamantashen are tri-cornered pastries (reminiscent of Haman's three-cornered hat) with a variety of possible fillings. They are traditionally made for Purim.

Cream together:

1 cup margarine

1 cup sugar

1 egg yolks

Mix in:

½ teaspoon salt

3 cups flour

1 teaspoon baking powder

1/3 cup milk

Blend until smooth. Divide into two equal portions, wrap in waxed paper/plastic wrap, and chill.

Roll chilled dough on floured board until 1/8" thick. Cut into circles using a tea cup as a cutter. Place on lightly greased cookie sheets. Put a little filling of your choice into each center. Fold three sides up to form a triangle with a peak in the center. Pinch together to seal. Sprinkle with sugar

Bake 8-10 minutes at 350 degrees.

Fillings for Hamantashan:

Pie fillings (cut up large fruit pieces) Jams

Cut up apples mixed with brown sugar, raisins, and cinnamon Canned poppy seed filling

Dorothy's Old-Fashioned Sugar Pie

From a cookbook written by David Letterman's mom.

Mix together and pour into an 8" unbaked pie shell:

1/2 cup sugar

1/2 cup packed brown sugar

1/2 cup flour

2 cups heavy cream

Sprinkle with freshly ground nutmeg and bake at 400 degrees for 15 minutes. Reduce heat to 350 degrees and bake for 20-25 minutes longer. The center of the pie will be slightly runny when done, but will set up.

Ellen Chapman's English Apple Pie

Grease a pie plate and preheat the oven to 350 degrees. Beat together until light and thick:

1 large egg

¾ cup sugar

Add:

½ cup flour
½ teaspoon baking powder
¼ teaspoon salt

Fold in to above:

1 cup chopped raw apple
½ cup nuts

Pour into prepared pie plate and bake for 30 minutes. Serve warm or cold with whipped cream or ice cream.

Pumpkin Pasties

Pasties are the British term for what we call turnovers.

Preheat oven to 350 degrees.

1 recipe of pie crust, prepared and chilled.

Filling:

Combine:

1 can pumpkin
1 egg
2 teaspoons of pumpkin pie spice
1 cup of sugar

Egg Wash:

1 beaten egg mixed with 2 tablespoons of milk

Roll out dough between two sheets of waxed paper. Cut into rounds with a large biscuit cutter. Place a tablespoon of filling on one side of the round. Brush the edges of the round with the egg wash and fold over. Using a fork, press the edges together with the tines. It will make a design around the edges. Repeat with the remaining rounds.

Brush each turnover with egg wash, sprinkle with sugar and bake in a 350° oven for 12 minutes or until golden brown. Cool and serve.

COOKIES

Original Nestle Toll House Chocolate Chip Cookies

Combine:

2 ¼ cups flour
1 teaspoon baking soda
1 teaspoon salt

Beat together:

1 cup softened butter
¾ cup sugar
¾ cup brown sugar, packed
1 teaspoon vanilla extract

Add, one at a time, beating well after each:

2 eggs

Gradually beat in flour mixture. Stir in:

2 cups (12 oz) Toll House semi-sweet morsels
1 cup chopped (or broken) nuts

Drop by rounded tablespoon on un-greased baking sheets.

Bake in preheated 375 degree oven for 9-11 minutes or until golden brown.

Country Crock Cut Out Cookies

Stir together:

3 cups flour
1 teaspoon baking powder
½ teaspoon ground cinnamon
¼ teaspoon fresh grated nutmeg

Cream together until light and fluffy:

1 cup margarine
1 ¼ cups sugar

Beat in:

1 egg
1 teaspoon vanilla

Blend together the wet and dry mixtures until well combined. Cover and chill.

Divide dough in halves, roll out on well-floured surface and cut with cookie cutters. Bake on greased baking sheets in preheated 375 degree oven 8-10 minutes or till lightly browned.

Mexican Wedding Cookies

A Christmas favorite of Richard's

Cream:

1 cup margarine

Add in:

¼ cup sugar
2 cups flour
1 teaspoon vanilla

Blend well and then add:

1 cup broken pecans

Shape into one inch balls and place on un-greased baking sheet (you can put them close together, they don't spread out). Bake 15-20 minutes. While still warm, roll in confectioners' sugar.

Cream Cheese Wreaths

Use a cookie press with the star shaped plate, or shape with your fingers

Cream together:

1 cup butter
3 ounces cream cheese

Blend in:

½ cup sugar
1 teaspoon vanilla

Add:

2 cups sifted flour

Mix until well combined. Chill. Fill cookie press and, using an un-greased cookie sheet, press out dough into 3" strips, curving into circles. Join ends with fingertips. Bake 5-8 minutes at 375 degrees until lightly browned on bottoms. Frost with green frosting and trim with red, like wreaths.

Macaroons

Ann and I first made these when we got to Italy as we cooked our way around the world. They are a favorite of hers.

Beat together until soft peaks form:

2 egg whites dash salt
¼ teaspoon vanilla

Gradually add:

2/3 cup sugar

Beat all the while until very stiff and glossy. Fold in:

1 ½ cup coconut

Drop by rounded teaspoonfuls about 2" apart onto greased baking sheets. Bake about 20 minutes at 325 degrees (until set and lightly browned). Makes about two dozen.

Cocoa Brownies

This recipe from Alton Brown's show Good Eats is David and Joel's favorite brownie recipe.

Preheat oven to 300 degrees. Grease and flour an 8" square pan.

In a mixer fitted with a whisk attachment, beat at medium until fluffy and light yellow:

4 large eggs

Add in:

1 cup sugar, sifted
1 cup brown sugar, sifted

Add, mixing to combine:

8 ounces melted butter
1 ¼ cups cocoa, sifted
2 teaspoons vanilla extract
½ cup flour, sifted
½ teaspoon kosher salt

Pour batter into prepared pan and bake for 45 minutes. Check for doneness with a toothpick. When done, remove to a rack to cool before cutting.

Springerle

A German Christmas tradition. Me Ma bought me my Springerle rolling pin, which is carved with shapes that transfer to the cookies. My brother, Jay, calls these "rock cookies" because they are very hard right after baking, but they do soften when stored properly.

Mix together:

4 cups flour
2 teaspoons baking powder

Set aside. Beat:

4 eggs

Slowly add, beating all the while:

2 cups sugar

Beat until very light and lemon colored. Set aside. Stir together:

2 tablespoons anise seed
2 teaspoons boiling water

Combine all mixtures together, blending well. Wrap dough and chill thoroughly.

Roll out dough on floured surface to 1/4 ". Roll again with Springerle pin. Cut on lines.

Place cookies on un-greased baking sheets. Let dry overnight. Bake 12-15 minutes at 375 degrees. Remove from pans IMMEDIATELY. Cool.

Store 2-4 weeks in airtight tins with bread or cut fruit that is changed every few days.

Peanut Butter Cookies/Blossoms

Baking this dough in slightly flattened balls and pressing unwrapped Hershey kisses in their centers when they are hot from the oven makes them "blossoms."

Cream together:

1 cup margarine
1 cup peanut butter
1 cup sugar
1 cup packed brown sugar

Then add:

2 eggs
1 teaspoon vanilla

Blend separately:

2 cups flour
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ teaspoon salt

Stir together wet and dry ingredients. Mix well. Chill. To bake, form into balls the size of English walnuts, place on lightly greased baking sheets and flatten with a fork dipped in water, making a crisscross pattern. Bake at 350 degrees.

Variety Sugar Cookie

In a large bowl, stir together:

2 $\frac{1}{2}$ cups flour
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
1 $\frac{1}{2}$ cups Domino confectioner sugar

Cut in:

1 cup softened butter or margarine

Stir in:

1 egg
Mix thoroughly until well blended. Wrap in plastic and chill at least 2 hours.

Roll out 1/3 of dough at a time on lightly floured surface. Cut into shapes and place on lightly greased baking sheets. Bake about 8 minutes at 375 degrees.

Old-Fashioned Sugar Cookies

From McCall's Cookbook

Blend together:

4 cups flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
½ teaspoon freshly grated nutmeg

Set aside.

With a mixer at medium speed, beat until light and fluffy:

1 cup margarine
1 ½ cups sugar
1 egg

Blend in at low speed:

½ cup dairy sour cream
1 teaspoon vanilla

Gradually add flour mixture to sugar mixture, beating until well combined. Form dough into a ball, wrap and refrigerate several hours or overnight.

Divide chilled dough into four parts. Refrigerate until ready to roll out. Preheat oven to 375 degrees. Lightly grease cookie sheets.

One part at a time, on well floured surface, roll dough 1/4" thick. Cut out with floured cookie cutters. Using spatula, place cut out cookies 2" apart on prepared cookie sheets.

Bake 10-12 minutes, until golden. Remove to wire rack and cool.

Molasses Gingersnaps

Cream together until light and fluffy:

2 cups sugar
1 cup shortening

Add:

2 beaten eggs
½ cup molasses

Beat well.

Stir together:

3 ½ cups flour
2 teaspoons baking soda
2 teaspoons ginger
1 teaspoon ground cloves
1 ¼ teaspoon cinnamon

Add together sugar mixture and flour mixture, blending well. Chill.

Form into 1" balls, roll in granulated sugar, and place on un-greased baking sheets about 2" apart. Bake at 350 degrees about 15 minutes or until lightly browned on bottom.

Spritz

Sift together:

2 ¼ cup flour
¾ cups sugar
¼ teaspoon baking powder

Cut in:

1 cup butter

Add:

1 egg
1 teaspoon vanilla

Blend together, cover and chill. Press out onto un-greased cookie sheets with a cookie press. Bake 10-12 minutes at 375 degrees.

Variation: Press out into bars, bake and then dip one end in melted semi-sweet chocolate and then roll in chopped nuts.

Chewy Chocolate Cookie

Cream together:

1 ¼ cups butter, softened
2 cups sugar

Add:

2 eggs
2 teaspoons vanilla

Combine:

2 cups flour
 $\frac{3}{4}$ cups Hershey's unsweetened cocoa
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt

Blend dry mixture into creamed mixture. Stir in:

1 cup finely chopped nuts

Drop dough by teaspoonfuls on to an un-greased baking sheet. Bake at 350 degrees for 8-9 minutes. (Do not over bake. Cookies will be soft. They will puff during baking and flatten upon cooling.) Cool on cookie sheet about a minute, then remove.

Sugar Cookies

The first recipe I ever made. It is from a cookbook my mother had when she was a child.

Mix together:

2 cups flour
 $\frac{1}{2}$ teaspoon salt
2 teaspoons baking powder

Cream together:

$\frac{2}{3}$ cup butter
 $\frac{2}{3}$ cup sugar

Blend in:

2 eggs
1 teaspoon vanilla

Blend together flour and sugar mixtures. Wrap dough and chill. Roll out and cut with cookie cutters. Bake on greased pans at 375 degrees for 10-12 minutes.

Chocolate Chip Meringue Cookies

Beat until fluffy:

2 egg whites

Add:

1 pinch salt

1/4 teaspoon cream of tartar

Beat until stiff.

Add:

2/3 cup sugar (2 tablespoons at a time), beating after each addition.

Add:

1 cup broken pecans

1 cup chocolate chips

1/4 teaspoon vanilla

Line baking sheets with foil. Preheat oven to 350 degrees. Drop cookies by heaping teaspoons onto foil. Put in oven, shut door, and TURN OFF OVEN. Leave for at least 3 hours. Peel cookies off of foil and store in airtight container.

Mrs. Irving's Delicious Shortbread

From the Anne of Green Gables Cookbook

Cream 1 cup softened butter

Blend in, a little at a time:

1/2 cup confectioner sugar

Mix together:

2 cups flour pinch salt

1/2 teaspoon baking powder

Combine mixtures and blend well. Roll out about 1/4" thick and cut out. Place on un-greased baking sheet and prick with a fork twice. Sprinkle with sugar. Bake at 350 degrees for 20-25 minutes.

Oatmeal Raisin Frost Bites

In a small bowl, combine:

3/4 cup raisins

3 tablespoons orange juice

Let stand overnight.

In large bowl, beat until fluffy:
½ cup butter at room temperature
¾ cup sugar

Beat in:
1 egg
2 teaspoons grated orange peel

In another bowl combine:
1 cup flour
1 teaspoon baking soda

Stir flour mixture into butter mixture. Add raisin mixture and:
1 ½ cup rolled oats

Mix well. Drop dough by rounded teaspoonfuls unto greased baking sheets, 2" apart. Flatten slightly. Bake at 350 degrees for 10-12 minutes. Cool completely.

In small deep microwave bowl heat:
8 oz white chocolate baking chips
1 teaspoon vegetable oil or shortening
Microwave on low, 3 to 4 minutes, stirring once. Let stand 2 minutes and stir till smooth. Dip one third of cookie in chocolate and set on waxed paper. Chill until white chocolate is firm.

Pride of Iowa Cookies

Cream together:

1 cup sugar
1 cup firmly packed brown sugar
1 cup margarine

Blend in:

2 eggs
1 teaspoon vanilla

In a separate bowl, combine:

2 cups flour
½ teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda

Blend the flour mixture and the sugar mixture. Then stir in:

1 cup broken nuts
1 cup coconut
3 cups rolled oats

Roll into 1 1/2" balls. Place on greased baking sheet and bake at 375 degrees for 8-10 minutes

Chocolate Peanut Butter Sticks

From Vicki Lansky's Feed Me! I'm Yours. I sent this recipe to "Cynthia Parker's Fare Exchange, a food column in The Chattanooga Times, in 1980.

Melt:

8oz semi-sweet chocolate

Blend in:

6 tablespoons natural peanut butter
1 teaspoon vanilla

Stir in:

1 cup toasted wheat germ

Press into buttered 8" square pan. Chill till firm. Cut into bars and store in refrigerator.

Reese's Chewy Chocolate Cookies

A chocolate cookie with peanut butter chips.

Preheat oven to 350 degrees Stir together:

2 cups flour 3/4 cup cocoa
1 teaspoon baking soda
1/2 teaspoon salt

Cream together:

1 1/4 cups margarine (softened)
2 cups sugar

Add, beating well:

2 eggs

2 teaspoons vanilla extract

Gradually add flour mixture to sugar mixture, blending well. Stir in:

1 2/3 cups (10oz package) Reeses's Peanut Butter Chips

Drop by rounded teaspoons onto un-greased cookie sheets. Bake 8-9 minutes (Do not over bake. cookies will be soft. They will puff while baking and flatten while cooling.) Cool slightly before removing to wire rack. Cool completely.

These cookies can be used to make ice cream sandwiches. Just press a scoop of vanilla ice cream between two cookies. Wrap and freeze.

Pan Cookies: spread batter into greased 15x10" jelly roll pan. Bake 20 minutes or until set. Cool completely before cutting into bars.

Chocolate Almond Biscotti

Melt:

1 cup chocolate morsels, cool to room temperature

Mix together:

2 cups all-purpose flour

1/4 cup unsweetened cocoa

1 1/2 teaspoons baking powder

1/4 teaspoon baking soda

1/4 teaspoon salt

Beat together:

1/2 cup sugar

1/2 cup firmly packed brown sugar

1/4 cup softened butter or margarine

1/2 teaspoon vanilla

1/2 teaspoon almond extract

Add, one at a time:

3 eggs

Beat in melted chocolate. Gradually add dry ingredients. Stir in:

1 cup slivered almonds

Chill for 15 minutes until firm.

Shape dough into two loaves, 3" wide by 1" high with floured hands. on one large or two small greased baking sheets.

Bake in preheated 325 degree oven for 40-50 minutes or until firm. Let stand 15 minutes. Cut into 3/4" thick slices.

Turn slices on their sides. Bake for 10 minutes on each side until dry. Remove to racks to cool.

Melt together:

1 cup chocolate morsels

2 tablespoons shortening

Stir until smooth. Dip biscotti in chocolate, scraping off excess. Place on waxed paper and chill.

Store in airtight containers.

Variation: Replace almonds with pecans for Chocolate-Pecan Biscotti

Seven Layer Bars

You can use different kinds of chips (vanilla, peanut butter, etc.) to suit your taste.

Preheat oven to 350 degrees F (180 degrees C).

Place 1/2 cup unsalted butter in 13 x 9 inch pan and melt in oven. Swirl to coat bottom and sides with butter.

Spread evenly over bottom of pan:

1 1/2 cups graham cracker crumbs

Sprinkle to make the next three layers:

1 cup semisweet chocolate chips

1 cup butterscotch chips

1 cup chopped walnuts

Pour over all:

1 (14 ounce) can sweetened condensed milk

Sprinkle over top:

1 1/3 cups shredded coconut

Bake until edges are golden brown, about 25 minutes. Let cool. Cut into bars. Store in covered container.

Granny's Turtle Cookies

Combine:

1 package chocolate cake mix

1 egg
2 tablespoons melted shortening
2 tablespoons water

With:

2 ½ cups pecan halves

Make clusters of three pecan halves about 2" apart on greased cookie sheets. Shape dough into 1" balls and place in the center of each pecan cluster. Flatten ball slightly with fork to press into pecans. Bake at 375 degrees for 8-10 minutes. Frost cooled cookies with a fudge frosting.

Lois Merritt's Lemon Bars

Combine and blend until crumbly:

1 package lemon cake mix
1 egg
1/3 cup shortening

Set aside one cup of above mixture and press the rest into an un-greased 9X13" pan. Bake at 350 degrees for 15 minutes.

Beat together until light and foamy:

2 eggs
½ cup sugar
½ teaspoon baking powder
¼ teaspoon salt
2 teaspoons grated lemon peel
¼ cup lemon juice

Pour over hot crust, sprinkle with reserved crumb mixture. Bake at 350 degrees for 15 minutes. Sprinkle with confectioner sugar. Cool and then cut into bars.

French Lemon Bars

Cream together:

¾ cup margarine
1/3 cup powdered sugar

Add and mix till crumbly:

1 ½ cups flour

Press into a well-greased 9X13" pan. Bake at 350 degrees for 15 minutes.

Beat until light:

3 eggs

Add:

1 ½ cup sugar

1 tablespoon flour

3 tablespoons lemon juice

Pour over baked crust and bake for 15 minutes. Dust with confectioner sugar and cut into bars

Hoot Owl Cookies

Cookies that look like owl's faces!

Cream:

¾ cup butter or margarine

1 cup packed brown sugar

Add:

1 egg

1 ½ teaspoon vanilla

Combine:

2 ¼ cup flour

2 teaspoons baking powder

½ teaspoon salt

Blend well. Remove 2/3 of dough to a floured surface. To remaining dough, combine and add:

1/3 cup unsweetened cocoa

¼ teaspoon baking soda

Blend in and add:

1 tablespoon water

Roll half of the vanilla dough into a 10 long rectangle. Shape half of chocolate dough into a roll 10" long. Place on the rectangle of vanilla dough and mold the vanilla dough around the chocolate dough.

Repeat with the rest of dough. Wrap rolls in plastic and chill at least 2 hours.

Cut dough into slices about 1/8" thick and place two slices side by side on a greased baking sheet. Pinch "ears" on upper two corners.

Make faces with:

1/4 cup peanut butter chips 1/2 cup whole cashew nuts

Place peanut butter chips in center of chocolate dough for eyes and one whole cashew nut vertically between slices for a beak.

Bake at 350 degrees for 8-10 minutes. Remove carefully and cool. Makes about two dozen.

Libby's Great Pumpkin Cookie

Preheat oven to 350 degrees. Combine:

4 cups flour

2 cups oats

2 teaspoons baking soda

2 teaspoons cinnamon

1 teaspoon salt

Cream together:

1 1/2 cup margarine, softened

2 cups firmly packed brown sugar

1 cup sugar

Beat till light and fluffy. Add:

1 egg

1 teaspoon vanilla

Mix well. Add flour mixture to sugar mixture, alternating with:

1 llb can Libby's solid pack pumpkin

Mix well after each addition. Stir in:

1 cup semi-sweet chocolate morsels

Drop 1/4 cup dough onto lightly greased cookie sheet. Use spatula to shape into pumpkin shape. Use a bit more dough for stem. Bake for 20-25 minutes, until firm and lightly browned. Decorate, using frosting to a-fix candies, raisins, or nuts to make jack-o-lantern faces. Makes about 32 large cookies. (raisins can be substituted for chocolate morsels).

Gulfport Cookies

My Kentucky cousin Dorothy Cook Northcott's recipe

Cream together:

1 cup butter

1 cup sugar

Blend in:

2 eggs

1 teaspoon vanilla

Stir together:

2 ½ cups flour

1 tablespoon baking powder

½ teaspoon salt

Add wet and dry ingredients, blending well. Wrap in plastic and chill for 8 hours. Roll out (not too thick), cut out and bake on lightly greased baking sheet at 375 degrees until brown.

Comforting Whole Wheat Brownies

Melt together:

¾ cup margarine

2 one ounce squares unsweetened chocolate

Remove from heat and stir in:

1 cup brown sugar

Blend in:

2 eggs

1 ½ teaspoon vanilla

Stir in:

¾ cup whole wheat flour

1 teaspoon baking powder

½ cup chopped nuts

Mix well and spread in 8 inch square pan. Bake at 350 degrees for 25 minutes.

Candy/Cake Brownies

Melt together:

1 ½ ounces unsweetened chocolate
2 tablespoons butter

Cool.

Beat together until thick:

2 eggs
1 cup sugar
1 teaspoon vanilla Stir in chocolate mixture.

Mix in:

¾ cup flour
½ cup nuts
½ cup raisins

Stir well and pour into greased 8 inch pan. Bake 25 minutes at 350 degrees. Frost with chocolate fudge frosting.

Granola Cookies

Beat together until creamy:

½ cup shortening
1 cup firmly packed brown sugar
1 egg
3 tablespoons milk
1 teaspoon vanilla

Stir together:

1 ¼ cup flour
½ teaspoon soda
¼ teaspoon salt
Add flour mixture to sugar mixture and blend well. Stir in:
2 cups granola

Drop by teaspoonfuls onto greased cookie sheets. Bake at 350 degrees for 10-12 minutes.

Alton Brown's Toasty Coconut Macaroons

Preheat oven to 350 degrees. Whip until soft peaks form:

4 large egg whites pinch salt
Add in three parts, whipping continually:
½ cup sugar

Continue whipping until the egg whites are very stiff. Fold in:
1 8oz package sweetened shredded coconut, lightly toasted

On parchment lined cookie sheets, drop a teaspoon of the mixture leaving 1-2" around each cookie. Bake for 10-15 minutes. The outside should be golden brown but the insides should still be moist. To toast coconut: Place the shredded coconut on a baking sheet and toss with 1 or 2 tablespoons of confectioner's sugar. Bake in a preheated 350-degree oven, stirring frequently, until the coconut is dry and mostly toasted light brown with some white shreds, 10 to 15 minutes.

M&M Cookies

Cream together:

½ cup butter
½ cup brown sugar, packed
½ cup sugar
Add:
1 egg
½ teaspoon vanilla
¼ teaspoon water

Stir together:

1 cup plus 2 tablespoons flour
½ teaspoon soda
½ teaspoon salt

Blend sugar mixture with flour mixture. Stir in:

¾ cup M&Ms

Drop mixture by teaspoonfuls unto un-greased baking sheets. Bake 10 minutes at 350 degrees

Mamool Cookies (Lebanon/Syria)

Richard loves these.

Stir together:

2 cups flour
½ cup quick cooking farina (cream of wheat)
¼ teaspoon nutmeg dash ground cloves

In large mixer bowl, beat for 30 seconds:

1 cup softened butter

Add half of flour mixture and beat on low speed until well mixed. Add remaining flour mixture alternately with:

2 tablespoons water
1/4 teaspoon orange blossom water

Beat until well mixed. Divide dough into 12 equal pieces.

On lightly floured surface, pat each piece into a circle 2 1/2" in diameter. In a bowl, combine:

1/4 cup chopped nuts
1 tablespoon sugar

Place about 1 teaspoon of the nut mixture in the center of each circle. Fold over and press edges together to seal. Place on un-greased baking sheet and bake 30-35 minutes at 350 degrees. While warm, roll in confectioner sugar.

Gazelle Horns (North Africa)

Richard loves these, too!

Filling:

Blend well together:

1 beaten egg
1 8oz can almond paste
1/2 cup chopped almonds, toasted
1/4 cup sugar
2 tablespoons softened butter
1/2 teaspoon orange extract

Cover and chill.

Dough:

Stir together:

3 cups flour
3/4 teaspoon salt

Cut in:

1 1/2 cup butter

Add enough cold water to make a dough.

Divide dough into 6 parts. On lightly floured surface, roll each into an 8" square. Cut into four 4" squares. For each square, form about 2 teaspoons of filling into a 3" roll. Angle square of dough to be a "diamond" and place roll of filling across bottom half of it. Roll tightly into a crescent.

Moisten edges, curve slightly and place 1" apart on ungreased baking sheet. Bake 20 minutes at 375 degrees.

While hot, sprinkle with:

powdered sugar

Chinese Almond Cakes

Mix together:

2 ½ cups flour

¾ cup sugar

¼ teaspoon salt

1 teaspoon baking powder

Cut into dry ingredients:

¾ cup butter

Stir in:

1 egg beaten with 2 tablespoons water

1 teaspoon almond extract

Knead dough until smooth. Wrap in plastic and refrigerate one hour.

Form dough into 1" balls. Place 3" apart on ungreased baking sheets. Flatten each with palm of hand to 1/4" thick. Press one whole almond into center of each. Brush with egg yolk.

Bake at 350 degrees for 20-25 minutes, until golden.

Lazy Day Bars

Beat:

2 eggs

Then add:

¼ cup water

¼ cup softened margarine

¼ cup brown sugar

Stir in:

1 box German chocolate cake mix

Mix well and pour into a greased jellyroll pan.

Sprinkle over top:

1 6 ounce package chocolate chips

½ cup chopped nuts

Bake 20 minutes in 375-degree oven.

Brown Sugar Pecan Cookies

Beat:

2 egg whites

At room temperature until stiff peaks form. Gradually add:

$\frac{3}{4}$ cup firmly packed brown sugar

beating until well blended. Fold in:

1 tablespoon vanilla pinch salt

2 cups pecan halves

Drop by rounded teaspoonfuls onto greased baking sheets. Bake at 250 degrees for 30 minutes.

Remove to wire racks to cool.

Congo Squares

Melt:

1 cup butter or margarine

Add:

1 cup brown sugar

Beat in:

2 eggs

Blend together:

1 $\frac{1}{3}$ cup flour

1 $\frac{1}{4}$ teaspoon baking powder

$\frac{1}{4}$ teaspoon salt

Add to butter mixture. Stir in:

6 ounces chocolate chips

1 teaspoon vanilla

Pour into a greased 8" square pan.

Bake at 325 degrees 15 minutes.

Peanut Butter Oatmeal Bars

Combine:

$\frac{1}{2}$ cup whole wheat flour $\frac{1}{2}$ cup instant oatmeal $\frac{1}{2}$ teaspoon cinnamon $\frac{1}{4}$ teaspoon baking soda $\frac{1}{4}$ teaspoon salt

Blend:

1/4 cup natural peanut butter
3 tablespoons softened margarine
1/3 cup honey
1/4 cup water
1 egg
1/2 teaspoon vanilla
Combine both mixtures until blended. Stir in:
1/3 cup raisins

Spread mixture evenly in greased 8x8x2 inch baking pan. Bake 20 minutes at 350 degrees. Cool and cut into bars.

Chocolate Wheat Germ Cookies

Mix together:

1 cup vacuum packed wheat germ
1 cup finely chopped pecans
1/2 cup flour
1/4 teaspoon salt

Beat together:

2 eggs
1 cup sugar
1 teaspoon vanilla

Stir into egg mixture:

3 1-oz squares unsweetened chocolate, melted.

Blend in the wheat germ mixture. Chill

Shape dough into 1" balls. Roll in powdered sugar. Place on lightly greased baking sheet and bake in 350-degree oven for 10-12 minutes. Cool and store in airtight container.

Toll House Mud Bars

This recipe requires a 12oz bag of semi-sweet morsels. Part of them go into the cookie dough, and the rest go on the top.

Combine:

1 cup +3 tablespoons flour

½ teaspoon baking soda
½ teaspoon salt

Cream together:

½ cup firmly packed brown sugar
½ cup softened butter

Add:

1 teaspoon vanilla
1 egg

Gradually stir flour mixture into sugar mixture. Blend well. Stir in:

1 1/3 cup semi-sweet chocolate morsels ½ cup chopped nuts

Spread dough into a foil-lined 9" square baking pan. Bake 23-25 minutes at 375 degrees.

Immediately sprinkle the remaining 2/3 cup morsels over the top. When morsels are shiny, spread evenly. Cool and then chill to set chocolate. Cut 2"x1" bars.

Melba Cates' Fudge Brownies

The Cates family was one of our fellow home school families in Chattanooga.

Combine:

2 cups sugar
1/3 cup unsweetened cocoa

Add:

2/3 cup melted butter

Mix well. Stir in:

4 unbeaten eggs

In separate bowl combine:

1 ½ cup flour
½ teaspoon salt
1 teaspoon baking powder

Blend together the flour and sugar mixtures. Add:
1 teaspoon vanilla
1 cup chopped nuts.

Pour into prepared pan and bake at 350 degrees for 25 minutes.

David Letterman's Favorite Nut Brownies

Combine in large bowl:

½ cup unsalted butter
½ cup each granulated sugar and corn syrup (or ½ cup honey and 2/3 cup corn syrup)

Beat in, one at a time, until light and fluffy:

2 eggs

Beat in:

1 teaspoon vanilla
6 tablespoons cocoa

Sift together and then blend in with the above:

1 cup flour
½ teaspoon salt
1 teaspoon baking powder

Stir in:

½ cup nuts

Pour into greased 8x12" baking pan. Bake at 350 degrees for 30-40 minutes. Cut while warm. Cool.

Peanut Butter Chocolate Chip Cookies

Stir together:

1 ¼ cups flour
2 teaspoons baking powder
1/4 teaspoon salt

In separate bowl, beat together:

½ cup shortening
½ cup peanut butter

Add, and beat until light:
½ cup packed brown sugar
½ cup granulated sugar

Add:

1 egg
½ teaspoon vanilla

Beat well. Add flour mixture to sugar mixture and blend well. Stir in:

1 cup semi-sweet chocolate pieces

Form dough into 1" balls and place 2" apart on un-greased cookie sheet. Bake at 370 degrees for 10 minutes, or until golden.

Chocolate Crinkle-Top Cookies

Melt and then cool to room temperature:

1 cup semi-sweet chocolate chip morsels

Combine:

1 ½ cups flour
1 ½ teaspoons baking powder
¼ teaspoon salt

Beat together:

1 cup sugar
6 tablespoons softened margarine
1 ½ teaspoons vanilla

Add one at a time, beating in well:

2 eggs

Gradually beat flour mixture into sugar mixture. Stir in:

1 cup semi-sweet morsels

Cover and chill dough just until firm. Shape dough into 1 1/2" balls and roll in:

½ cup powdered sugar

Place balls on un-greased baking sheets. Bake in preheated 350-degree oven for 10-15 minutes, until sides are set but centers are still slightly soft. Cool for 2 minutes and then remove to wire racks to cool completely.

RoseAnn's Cookie Bars

RoseAnn and Bob Copeland gave us our Irish Setter, Maggie, in Chattanooga.

Melt:

½ cup margarine

Mix together with:

1 box yellow cake mix

1 beaten egg

1 cup chopped pecans

Pat above mixture into the bottom of a greased 9X13" pan. Blend together:

1 box powdered sugar

2 eggs

8oz cream cheese

Pour over mixture in pan. Bake at 350 degrees for 30-40 minutes.

Mincemeat Prize Cookies

Sift together:

3 ¼ cup sifted flour

½ teaspoon salt

1 teaspoon soda

Cream together:

1 cup shortening

1 ½ cup sugar

Add, beating until smooth:

3 eggs, well beaten

Add:

1 1/3 cups prepared Nonesuch mincemeat

Stir together wet and dry mixtures, blending well. Drop by teaspoonfuls, 2 inches apart, onto greased baking sheet. Bake about 12 minutes in a 375-degree oven.

Peanut Butter Fudge Filled Cookies

Cookies

Combine and knead until blended:

3 cups flour

1 1/4 cups margarine, softened

1/2 cup granulated sugar

1 tablespoon vanilla extract

Form level tablespoons of dough into balls. Place on un-greased baking sheets. Make deep wells in centers with thumb. Bake in preheated 400 degree oven for 8-10 minutes until set. Press centers down slightly. Cool completely and dust with powdered sugar.

Filling

Melt in small saucepan over low heat, stirring until smooth:

8 ounces semi-sweet baking chocolate 1/3 cup peanut butter

Cool slightly and then blend in:

1/4 cup powdered sugar

Drop by rounded teaspoons into center of each cookie.

Chocolate Oatmeal Bars

Beat together in large mixer bowl until creamy:

1 cup softened margarine

1/2 cup granulated sugar

1/2 cup packed brown sugar

Beat in:

2 egg yolks
1 teaspoon vanilla extract

Blend in:

1 cup flour

Stir in:

1 ¼ cup uncooked oats
½ cup chopped walnuts

Spread dough evenly in lightly greased 15x10" jelly-roll pan. Bake in preheated 350 degree oven for 15-20 minutes until puffed and lightly browned. Over cookie base, sprinkle:

2 cups milk chocolate (or semi-sweet chocolate) morsels

When morsels are shiny, spread evenly over cookie base. Sprinkle with:

½ cup chopped walnuts

Cool and chill before cutting.

Easter Story Cookies

--Rachel Keller

Begin this recipe on Saturday, the day before Easter.

1 cup whole pecans

1 teaspoon vinegar

3 egg whites pinch salt

1 cup sugar zipper baggie

wooden spoon or a wooden meat hammer duct tape or packing tape

Bible

Preheat oven to 300°F.

Place pecans in zipper baggie and let children beat them with the wooden spoon or hammer to break them into small pieces.

Explain that after Jesus was arrested, he was beaten by Roman soldiers. Read John 19:1-3. Let each child smell the vinegar. Put 1 teaspoon of vinegar into the mixing bowl.

Explain that when Jesus was thirsty on the cross he was given vinegar to drink. Read John 19:28-30. Add egg whites to the vinegar. Eggs represent life.

Explain that Jesus gave his life to give us life. Read John 10:10-11.

Sprinkle a little salt into each child's hand. Let them taste. Then put your pinch of salt in the bowl.

Explain that this represents the salty tears shed by Jesus' followers, and the bitterness of our own sin. Read Luke 23:27

So far, the ingredients are not very appetizing! Add 1 cup sugar to the bowl.

Explain that the sweetest part of the story is that Jesus died because he loves us. He wants us to know and belong to him. Read Psalm 34:8 and John 3:16.

Beat with a mixer on high speed for 10 to 15 minutes until stiff peaks form.

Explain that the color white represents the purity in God's eyes of those whose sins have been cleansed by Jesus. Read Isaiah 1:18 and John 3:1-3.

Fold in broken nuts. Drop by teaspoons onto wax paper covered cookie sheets.

Explain that each mound represents the rocky tomb where Jesus' body was laid. Read Matthew 27:57-60.

Put the cookie sheet in the oven, close the door and turn the oven OFF. Give each child a piece of tape to seal the oven door.

Explain that Jesus' tomb was sealed. Read Matthew 27:65-66.

Leave the kitchen. If you've been making these cookies just before bedtime, GO TO BED!

Acknowledge that the kids are probably sad that they've worked hard to make these cookies, and now have to leave them in the oven overnight. Explain that Jesus' followers were in sad when Jesus died and the tomb was sealed. Read John 16:20 and 22.

On Easter morning, open the oven and give everyone a cookie. Ask the kids to notice the cracked surface. Have them bite into the cookies. The cookies are hollow!

Explain that on the first Easter morning, Jesus' followers were amazed to find the tomb open and empty. Read Matthew 28:1-9.

HE IS RISEN!

Jan's Gingerbread Cookies

The spices may be varied to taste. Two tablespoons of ginger makes a very spicy/hot cookie.

Melt in saucepan:

1 cup unsalted butter

Stir in:

1 cup molasses Set aside to cool. Blend together:

4 cups whole wheat flour

1 cup wheat germ

1 ½ teaspoons baking powder

2 teaspoons cinnamon

½ teaspoon nutmeg

¼ teaspoon cloves

2 tablespoons ginger

Into cooled molasses mixture, beat:

2 eggs

2 teaspoons vanilla

Combine wet and dry ingredients well. Form into a ball, cover and chill for about an hour.

Roll to about 1/4" thickness and cut with cookie cutters. Place on a lightly greased baking sheet and bake at 350 degrees for 10 minutes.

If you wish to use as ornaments, pierce a small hole in the top of each while still warm.

Jan's Speculatus

(A thin, crisp cookie with a lovely flavor.)

Melt:

2 cups butter

Add:

1 cup honey

Cool. Stir together:

4 ½ cups flour

½ teaspoon soda

4 teaspoons cinnamon

¼ teaspoon nutmeg

½ teaspoon cloves

Mix dry ingredients into butter mixture alternately with:

½ cup yogurt.

Blend well and then add:

½ cup chopped nuts

Wrap and chill overnight. Roll very thin and cut out. Bake at 350 degrees for 10-15 minutes.

Shortbread Cookies

Blend together:

2 cups flour

½ cup cornstarch
½ cup confectioner sugar
½ teaspoon salt

Cream:

1 cup butter

Work flour into creamed butter. Turn out dough on lightly floured board. Knead until dough cracks slightly. Pat into 1/2" thickness and cut with small cookie cutters. Place on un-greased baking sheets and bake 20-25 minutes at 325 degrees until slightly golden at edges.

Williamsburg Gingerbread Cookies

A soft flavorful gingerbread cookie made in the Historic Williamsburg bakery.

Combine and mix well:

1 cup sugar
2 teaspoons ginger
1 teaspoon nutmeg
1 teaspoon cinnamon
1 ½ teaspoons baking soda
½ teaspoon salt

Add:

1 cup melted margarine
½ cup evaporated milk
1 cup un-sulfured molasses
Blend well and then add:

¾ teaspoon vanilla extract
¾ teaspoon lemon extract

Mix well and then add, one cup at a time, stirring constantly:

4 cups stone-ground or unbleached flour, un-sifted

The dough should be stiff enough to handle without sticking to fingers. Knead the dough for a smoother texture, adding up to ½ cup additional flour if necessary to prevent sticking.

When dough is smooth, roll it out 1/4" thick on a floured surface and cut into cookies. Bake on floured or greased cookie sheets in a preheated 375-degree oven for 10-12 minutes. The gingerbread cookies are done when they spring back when touched.

Enriched Teething Biscuits

I made these for David when he was a baby and he loved them. When Ann was little, I tried making them for her but she would feed them to Mom and Dad's dog, Chickie! We soon learned that Ann was a Zweiback baby. Joel, on the other hand, preferred graham crackers. Each to his own. This recipe comes from the book by Vicki Lansky, FEED ME! I'M YOURS, which has lots of great recipes for kids. Note: This recipe contains honey. Because of an infant's immature digestive system, children under one year should not eat honey in any form.

Preheat oven to 350 degrees. Blend together:

- 1 beaten egg yolk
- 2 tablespoons honey
- 1 tablespoon molasses
- 1 teaspoon vanilla

Mix together and then blend into above mixture:

- 1 cup whole wheat flour
- 1 tablespoon soy flour (optional)
- 1 tablespoon wheat germ
- 1 tablespoon powdered milk

Dough will be stiff. Roll out in desired thickness and cut out in finger length rectangles or other desired shapes. Place on ungreased cookie sheet and bake for 15 minutes. Cool and store in an airtight container. Makes about three dozen.

Zwieback

Zwieback is "twice baked" in German. Ann always ate Gerber Zwieback because I couldn't find a recipe when she was little. I found this one later

Heat in a saucepan and then cool in a bowl to just warm:

- ½ cup milk
- 4 tablespoons butter

Add to the above:

- 1 envelope dry yeast

Mix together in a separate bowl:

- 3 cups flour
- ¼ cup sugar
- ½ teaspoon salt

Combine the two mixtures and add:

3 beaten eggs
1/2 teaspoon ground anise seed

Blend well. Place dough in a buttered bowl, cover and let rise until tripled (2-3 hours).

Punch dough down and divide into 5 loaves. Shape each into 16" lengths. Let rise on buttered baking sheets until doubled. Bake at 350 degrees until light brown (15-20 minutes). Cool Slice 1/2" thick Toast on baking sheets at 325 degrees, 5 minutes per side. Cool and store in airtight container.

Graham Crackers

Combine in a large bowl:

1 cup white flour
1 1/4 cups whole wheat flour
5 tablespoons sugar
1/2 teaspoon salt
1/2 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon ground cinnamon

Cut into the above mixture until it has the consistency of coarse crumbs:

3 tablespoons butter or margarine, cold and sliced in small pieces
1/4 cup Crisco

In a separate bowl, mix together:

2 tablespoons honey
1 tablespoon molasses
1/4 cup water
1 teaspoon vanilla

Sprinkle this mixture over the other ingredients and toss with a fork until well blended. Form the dough into a ball, cover and chill for several hours.

Cut the chilled dough in half and let it rest for 15 minutes at room temperature

Sprinkle a piece of waxed paper with whole wheat flour. Roll out one of the dough pieces flat to 7x15" If it cracks or breaks, just pinch it back together.

Pierce the flattened dough with a fork at 1 1/2-1" intervals. Then cut into 12 1/2" squares. Use a spatula to move the squares to a large, un-greased baking sheet. They can be placed close together.

Repeat with other half of the dough.

Bake in the center of a preheated 350-degree oven for 15 minutes or till lightly browned at the edges.

Store at room temperature in an airtight container.

The following three recipes are from Good Eats Episode

The Puffy (Chocolate Chip Cookie)

Recipe courtesy Alton Brown

1 cup butter-flavored shortening

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

1 cup brown sugar

2 $\frac{1}{4}$ cups cake flour

1 teaspoon kosher salt

1 $\frac{1}{2}$ teaspoons baking powder

2 eggs

1 $\frac{1}{2}$ teaspoons vanilla extract

2 cups semisweet chocolate chips

Hardware:

Ice cream scooper (#20 disher, to be exact) Parchment paper

Baking sheets Mixer

Heat oven to 375 degrees F. Combine the shortening, sugar, and brown sugar in the mixer's work bowl, and cream until light and fluffy. In the meantime, sift together the cake flour, salt, and baking powder and set aside.

Add the eggs 1 at a time to the creamed mixture. Then add vanilla. Increase the speed until thoroughly incorporated.

With the mixer set to low, slowly add the dry ingredients to the shortening and combine well. Stir in the chocolate chips. Chill the dough. Scoop onto parchment-lined baking sheets, 6 per sheet.

Bake for 13 minutes or until golden brown and puffy, checking the cookies after 5 minutes. Rotate the baking sheet for even browning. Cool and store in an airtight-container.

Chocolate Chip Cookie

Recipe courtesy Alton Brown

2 $\frac{1}{4}$ cups all-purpose flour

1 teaspoon kosher salt

1 teaspoon baking soda Pinch baking soda

1 egg

2 ounces milk

1 $\frac{1}{2}$ teaspoons vanilla extract

2 sticks unsalted butter 1 cup sugar
½ cup brown sugar
2 cups semisweet chocolate chips

Hardware:

Ice cream scooper (#20 disher, to be exact) Parchment paper

Baking sheets Mixer

Heat oven to 375 degrees F. Sift together the flour, salt, and baking soda in a mixing bowl. Combine the egg, milk, and vanilla and bring to room temperature in another bowl.

Cream the butter in the mixer's work bowl, starting on low speed to soften the butter. Add the sugars. Increase the speed, and cream the mixture until light and fluffy. Reduce the speed and add the egg mixture slowly. Increase the speed and mix until well combined.

Slowly add the flour mixture, scraping the sides of the bowl until thoroughly combined. Stir in the chocolate chips. Scoop onto parchment-lined baking sheets, 6 cookies per sheet. Bake for 13 to 15 minutes, checking the cookies after 5 minutes. Rotate the baking sheet for more even browning.

Remove the cookies from the pans immediately. Once cooled, store in an airtight container.

The Chewy (Chocolate Chip Cookie)

Recipe courtesy Alton Brown

2 sticks unsalted butter
2 ¼ cups bread flour
1 teaspoon kosher salt
1 teaspoon baking soda
¼ cup sugar
1 ¼ cups brown sugar

1 egg

1 egg yolk

2 tablespoons milk

1 ½ teaspoons vanilla extract

2 cups semisweet chocolate chips

Hardware:

Ice cream scooper (#20 disher, to be exact) Parchment paper

Baking sheets Mixer

Heat oven to 375 degrees F.

Melt the butter in a heavy-bottom medium saucepan over low heat. Sift together the flour, salt, and baking soda and set aside.

Pour the melted butter in the mixer's work bowl. Add the sugar and brown sugar. Cream the butter and sugars on medium speed. Add the egg, yolk, 2 tablespoons milk and vanilla extract and mix until well combined. Slowly incorporate the flour mixture until thoroughly combined. Stir in the chocolate chips.

Chill the dough. then scoop onto parchment-lined baking sheets, 6 cookies per sheet. Bake for 14 minutes or until golden brown, checking the cookies after 5 minutes. Rotate the baking sheet for even browning. Cool completely and store in an airtight container.

CANDIES

Joyful Woman Candy

I got this recipe from the December 1983 copy of Joyful Woman magazine, edited by Joy Martin and Jessie Sandburg.

Melt together:

1 cup peanut butter
1 12oz package chocolate chips
½ cup margarine
Stir in, a bit at a time:

1 12 ounce box Rice Chex

Coat with:

Powdered sugar

Cream Cheese Mints

These can be frozen.

In a large bowl, combine:

1 (3 ounce) package cream cheese, softened
1 tablespoon butter, softened
3 cups confectioner sugar

Mix in:

2 drops peppermint oil

Color as desired with food coloring paste, or leave white

Roll mixture into small balls, and place on waxed paper. Flatten with a fork dipped in confectioners' sugar. Let dry for about 2 hours on waxed paper, then freeze or refrigerate.

David's Favorite Toffee

1 cup butter or regular margarine
1 ¼ cups sugar
½ teaspoon baking soda
1 6 ounce package semisweet chocolate chips ¾ cup finely chopped walnuts (or pecans)

Line a jellyroll pan with foil and butter it lightly.

In a medium-size heavy saucepan, combine butter and sugar. Over medium heat, stir until the mixture starts to boil. Simmer over low heat, covered, three minutes.

Remove cover and continue cooking, stirring occasionally, until it reaches 290 degrees on a candy thermometer, or until a little dropped into very cold water separates into threads that are hard but not brittle.

Remove from heat and quickly stir in the baking soda. Pour into prepared pan.

Sprinkle evenly with the chocolate chips. Let stand until the pieces melt, and then spread evenly over the surface.

Sprinkle with nuts while the chocolate is still soft.

Refrigerate until firm (2 hours). Break into pieces and store in tightly closed container in cool place.

Mashed Potato Candy (early frontier 1817)

This is a chocolate fudge version of this old favorite, and is the only fudge I've ever successfully made!

Melt together:

3 squares unsweetened chocolate
3 tablespoons margarine

Add:

1/3 cup plain mashed potatoes pinch salt
1 teaspoon vanilla

Blend in:

1 lb box powdered sugar

Knead until smooth. Press into a buttered 8" square pan. Cool and cut into squares.

Sandy Pemberton's Peanut Butter Candy

Like fudge, but with no cooking!

Cream together:

1 cup butter
1 tablespoon vanilla
1 cup peanut butter

Blend in:

4 cups powdered sugar

Stir in, combining well:

1 cup graham cracker crumbs

Blend well and press into greased pan. Chill and cut into squares.

Candy Canes

In heavy saucepan, mix together:

$\frac{1}{4}$ teaspoon cream of tartar
 $\frac{1}{2}$ cup light corn syrup
 $\frac{1}{2}$ cup water
2 cups sugar

Stir over heat until sugar dissolves. Cook to 265 degrees (very hard ball stage). Remove from heat and add:

$\frac{3}{4}$ teaspoon peppermint extract

Divide mixture in half and add to half of it:

1 teaspoon red food coloring

Pour onto greased platters. Lightly grease your hands and pull each part separately into ropes. Twist red part around white. Cut into 8" lengths and form into canes. Let cool.

Hard Candy

Combine in large, heavy saucepan:

$\frac{3}{4}$ cup clear corn syrup

2 cups sugar

1 cup water

Cook to hard crack. Remove from heat and add:

$\frac{1}{4}$ teaspoon oil flavoring food coloring

Pour into a greased flat pan with sides. Cool and crack into pieces. Toss pieces with confectioner sugar to prevent sticking. Store in jars.

Sugar Plums

Molded candies

In a small saucepan, heat till hot but not boiling:

$\frac{1}{4}$ cup heavy cream

In mixing bowl, cream:

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

Gradually add, blending thoroughly:

3 cups confectioner sugar

Add heated cream and:

Flavoring to taste

Food coloring as desired

Then gradually work in to reach desired consistency:

$2\frac{1}{4}$ to $2\frac{1}{2}$ cups confectioner sugar

If several colors of candy are desired, wait to add coloring until this step is complete and then divide mixture and work in colors as desired.

Pinch off a small amount of mixture, roll between palms of the hands to form a small ball. Press into cavity of mold; un-mold at once. (If desired, dip ball in granulated or sanding sugar and press. sugar side down, into cavity of mold.) (Yield: 1 ½ lbs.)

Butter Cream Mints

Cream together:

2 tablespoons butter
2 tablespoons Crisco

Add:

2 tablespoons warm water

Flavor and color the mixture as you wish.

2 cups sifted powdered sugar

Blend until smooth. Make into a roll and wrap in waxed paper. Chill and slice. Makes two dozen.

Melba Cates' Cracker Candy

Line cookie sheet that has sides with foil and place on it one layer of:

White saltine crackers

Melt together:

1 cup brown sugar
1 cup real butter

Bring to boil and simmer 3 minutes. Pour over the crackers and bake for 5 minutes at 350 degrees. Remove from oven and sprinkle over the entire layer:

1 12oz bag semi-sweet chocolate bits

Wait until the bits are shiny, and then spread them evenly over all. Then sprinkle over the chocolate:

½ cup chopped nuts

Let cool and cut into squares.

Graham Cracker Pralines

Place on baking sheet:

49 graham crackers

Cook together for 2 minutes:

1 cup butter

1 cup brown sugar

Then add:

1 cup chopped pecans

Spread mixture over graham crackers and bake for 10 minutes at 350 degrees. Let cook and break into pieces.

Chocolate Rolls

"Just like Tootsie Rolls"

Combine in a bowl:

1 ½ cups semi-sweet chocolate morsels, melted 1/2 cup clear corn syrup

¾ teaspoon water

1 ½ teaspoons orange extract

Cover bowl and let mixture sit overnight. Roll into logs and cut into 1" sections. Wrap individually. Makes about two dozen.

Candied Apples

This recipe produces a very red, shiny apple. You can substitute a drop of cinnamon oil for the candies. Wrapping the cooled apples in colored plastic and tying with a curling ribbon is a fun touch.

Insert a wooden craft stick into the bottom of each of:

8 washed and dried small to medium sized apples

In a heavy saucepan over medium heat, combine:

3 cups sugar

½ cup corn syrup

½ cup water

Heat, without stirring, to 270 to 290 degrees F or until a small amount of syrup dropped into cold water forms hard but pliable threads.

Remove from heat and stir until just mixed:

8 cinnamon red-hot candies (or a drop cinnamon oil)

1 teaspoon red food coloring

Holding each apple by its stick, quickly twirl in syrup, carefully tilting pan to cover apple.

Lift out of syrup and turn to allow drips to adhere to apple. Place apples on prepared baking sheet to cool completely.

Caramel Corn

In a heavy saucepan, melt:

1 cup margarine

Stir in:

2 cups brown sugar

½ cup corn syrup

1 teaspoon salt

Bring to a boil, stirring constantly. Boil 5 minutes without stirring. Remove from heat and add:

½ teaspoon soda

1 teaspoon vanilla

Pour over:

6 quarts plain popped corn

Stir to coat. Spread on lightly greased cookie sheets and bake 1 hour at 250 degrees, stirring every 15 minutes. Cool and store in airtight container.

Marble Bark

Melt separately:

6 1-oz squares semi-sweet baking chocolate
1 6-oz package white baking chocolate

Stir into each bowl:

1/2 cup chopped nuts (a total of 1 cup)

Alternately spoon melted chocolates onto a parchment paper lined cookie sheet or tray. Swirl chocolates with tip of knife to create marble effect.

Refrigerate 1 hour or until firm. Break into pieces.

Pat Smith's Reese Peanut Butter Bars

Mix well:

1 3/4 cups graham cracker crumbs
1 1/3 cups powdered sugar

Combine and then blend into first mixture:

1 cup peanut butter
1 cup margarine

Press mixture into a 9x12" glass dish. Then melt:

2 cups chocolate chips

Pour chocolate over mixture in pan. Cool and cut into small pieces.

Lubeck Marzipan

From allrecipes.com submitted by Moshi Lertora

This Marzipan is a German specialty from the region of Lubeck, although it's believed to have Byzantine origins. This is great for making petit fours, filling chocolates and covering cakes.

Place 8 ounces blanched almonds in the container of a food processor or blender. Process until finely ground, but do not make almond butter.

Transfer the almonds to a medium bowl, and mix with:

3 egg whites
2 cups confectioner sugar
1 teaspoon almond extract

Knead until the dough is smooth and uniform. If you have a stand mixer, use the dough hook attachment to mix. Divide into pieces and color with a few drops of food coloring as desired. Use as needed.

Oreo Cookie Bark

For this simple, yummy recipe you only need two ingredients:

1 20oz package Oreos
2 18.5oz packages white chocolate

Line a 10x15" jelly roll pan with waxed paper and coat paper with Pam In a large mixing bowl, break half of the Oreos into coarse pieces

Melt half the chocolate and fold in the cookies. Spread to cover half the pan. Repeat with the rest of ingredients and refrigerate until solid (about 1 hour).

Remove from pan, place on large cutting board and carefully cut with large knife. Store in airtight container.

Oreo Party Pops

Insert a lollipop/craft stick into each of:

20 Oreo Double Stuff cookies

Melt:

1 12oz package semi-sweet morsels
1 tablespoon vegetable oil

Dip each cookie into the melted chocolate, coating evenly. Place dipped cookies on waxed paper and decorate as desired with sprinkles, small candies, chopped nuts, etc.

Leave cookies on waxed paper until completely set and then wrap in plastic wrap and tie with ribbon.

Peppermint Brittle

Line a large jellyroll pan with heavy-duty foil. Place in small, microwave-safe bowl:
2 cups (12 oz) Nestle Premier White Morsels

Heat on medium-high for 1 minute. Stir. Microwave at additional 10- to 20-second intervals, stirring until smooth.

Place into several layers of plastic bags:

12 candy canes (more if desired)

Using a mallet or rolling pin, break the candy canes into small pieces. Stir peppermint into melted white morsels. Spread evenly in pan lined with baking parchment, and chill until set, about 1 hour. Break into pieces.

Chocolate Covered Pretzels

Melt in double boiler over low heat, stirring constantly:

1 tablespoon heavy whipping cream
2 cups semisweet chocolate chips

Dip (two 10oz packages pretzels) one at a time quickly to coat while mixture is still very warm. Place pretzels on wax paper to set and cool.

Candied Citrus Peel

You can use the peel of orange, lemon, lime or grapefruit. This recipe can easily be doubled

Place 1 cup of peel strips in large saucepan and cover with water. Bring to a boil over high heat, then reduce heat and simmer 10 minutes longer. Drain. Repeat this process two more times.

In a medium saucepan, combine and heat over high heat until boiling:

½ cup white sugar
¼ cup water

Reduce heat and simmer 15 minutes, until sugar is dissolved. Remove peel with slotted spoon and dry on wire rack overnight. Store in airtight container.

Tiger Stripe Crispy Candy

Line a 9x9 inch dish with waxed paper. Melt and blend together:

1 pound white chocolate, chopped ¼ cup semisweet chocolate chips 1/3 cup crunchy peanut butter

Stir in:

½ cup crispy rice cereal

Spread into prepared pan. Let cool completely before cutting into squares

Emily's Famous Marshmallows

Dust a 9x9 inch square dish generously with confectioners' sugar. In a small saucepan over medium-high heat, stir together:

2 cups white sugar

1 tablespoon light corn syrup

¾ cup water

Heat to 250 to 265 degrees F (121 to 129 degrees C), or until a small amount of syrup dropped into cold water forms a rigid ball.

While syrup is heating, place ½ cup water in a bowl and sprinkle 4 tablespoons unflavored gelatin over the surface. Place bowl over simmering water or in the microwave until gelatin has dissolved completely. Keep in a warm place until syrup has come to temperature. Remove syrup from heat and whisk gelatin mixture into hot syrup. Set aside.

In a separate bowl, whip 2 egg whites to soft peaks. Continue to beat, pouring syrup mixture into egg whites in a thin stream, until the egg whites are very stiff.

Stir in:

1 teaspoon vanilla.

Spread evenly in prepared pan and let rest 8 hours or overnight before cutting.

Turkish Delight

Line base and sides of a deep 17 cm (6 ³/₄ inch) square cake tin with aluminum foil, leaving edges overhanging. Brush foil with oil or melted butter.

Remove white pith from:

rind of 1 medium lemon rind of 1 medium orange

In large, heavy saucepan, combine rinds with:

¼ cup (2 fl oz) orange juice
2 tablespoons lemon juice
3 cups caster sugar (superfine)
½ cup (4 oz) water

Stir over medium heat without boiling until sugar has completely dissolved. Brush sugar crystals from side of pan with a wet pastry brush. Bring to boil, reduce heat slightly and boil without stirring for 5 minutes or boil until a teaspoon of mixture dropped into cold water forms long threads, or if using a sugar thermometer it must reach 221 F.

Combine and stir over hot water until dissolved.

2 tablespoons gelatin
½ cup water

In separate bowl combine and mix until smooth:

1 cup water
2/3 cup cornstarch

Add gelatin and cornstarch mixtures to sugar syrup. Stir over medium heat until mixture boils and clears.

Stir in:

3-4 drops orange or rose flower water a few drops red food coloring

Strain mixture into tin; refrigerate overnight. When set peel off foil and cut into squares. Roll in:
½ cup icing (confectioner) sugar

Molasses Pull Taffy

In a heavy 3-qt saucepan, combine:

2 cups granulated sugar
1 cup molasses
½ cup cold water
1 tablespoon white vinegar

Cook over medium heat, stirring constantly until sugar dissolves and mixture comes to a boil. Add:
¼ teaspoon cream of tartar

Cook until mixture comes to very hard ball stage (260 degrees). Remove from heat. Stir in:
1/8 teaspoon baking soda
2 tablespoons butter

Pour into buttered shallow dish. When cool enough to handle, pull it with the hands, until it is porous and light colored - takes about 20 to 30 minutes. Cut into 1 inch lengths and chill for a few minutes to harden. Wrap individual pieces in waxed paper, if desired. Yield: 10 dozen 1" pieces.

Old Time Popcorn Balls

Pop enough popcorn to make:

20 cups plain popped corn

Butter the sides of a large saucepan. In the saucepan combine:

2 cups sugar
1 ½ cups water
½ teaspoon salt
½ cup light corn syrup
1 teaspoon distilled white vinegar.

Cook over medium heat to hard ball stage (250 degrees). Remove from heat and stir in:

1 teaspoon vanilla

Pour hot mixture over popped corn, stirring just to mix well. Butter hands lightly and shape into balls. Mixture will be hot so be careful. Place balls on waxed paper or baking parchment to cool. Makes 15-20 tennis ball sized popcorn balls

Caramel Apples

A couple of years ago, Kraft stopped making their caramels. As a result, I went looking for an alternative recipe and found this. Kraft must have had a flurry of complaints (mine among them)

because they have started making caramels again. Now if they would only bring back Raspberry Kool Aid...

Gather and set aside:

Popsicle sticks

8 to 10 apples

Melt together in saucepan:

1 ½ tbsp. butter

1 ½ cups light brown sugar

6 tbsp. water

Stir until it has a smooth consistency. Gently bring to a boil, then cover and simmer for 3 minutes. until the pan's sides get steamy and the mixture is thin but somewhat sticky. Remove from heat. Pierce the center of each apple with a Popsicle stick and then swirl in the caramel syrup until coated. Place apples on a greased cookie sheet to harden. Refrigerate for at least 1 to 2 hours. Serves 8 to 10.

Kraft Caramel Apples

Wash and dry 4-5 apples thoroughly and insert stick into stem end of each apple.

Heat 50 unwrapped KRAFT Caramels (one bag) and 2 tablespoons of water in large saucepan on medium-low heat stirring until caramels are melted and smooth. (Caramels can also be melted in a microwave on high for 2-3 minutes).

DIP apples into melted caramel. spooning caramel over apples to coat. Allow excess caramel to drip off scraping bottom if necessary. and decorate as desired. Place on greased waxed paper: let stand about 15 min. or until caramel sets. (If caramel hardens while dipping apples, briefly reheat)

To make unwrapping easier, place wrapped caramels in the freezer for 20 minutes before unwrapping.

DESSERTS

Strawberry Shortcakes

I make these for my birthday every year.

Clean, slice, sugar and then chill:

2 quarts strawberries

Shortcakes

Blend together:

3 cups flour

1 tablespoon baking powder

1 teaspoon salt

½ cup sugar

Cut in:

½ cup margarine

Stir in enough cold milk to make biscuit dough consistency

Cut out and place on greased baking pans. Sprinkle tops with sugar. Bake till golden brown. Split shortcakes and generously fill and top with strawberries. Serve with whipped cream.

Daddy's Favorite Rice Pudding

After serving in China with the U.S. Army Air Force in WWII, Dad had had his fill of most rice dishes, but he loved it when Mom made this recipe.

Mix together in buttered casserole:

¼ cup uncooked rice

4 cups milk

¼ teaspoon salt

1/3 cup sugar

½ teaspoon vanilla

Bake 3 hours in 250-degree oven, stirring three times during the first hour.

Grandma Elkins' Apple Crisp

Famous within the family, and for good reason.

Place in buttered 9x9 baking dish:

4 cups sliced apples

¼ cup water

Blend together into "crumbs":

¾ cup flour

1 cup sugar

1/3 cup butter

Spread over apples and bake at 350 degrees for about 45 minutes.

Variation: Can be made with cherries omitting water and using ½ the sugar mixed with the cherries and the other half in the crumbs.

Funnel Cakes

Boil together:

1 cup water

¾ stick butter (6 tablespoons)

1 tablespoon sugar

1/8 teaspoon salt

Remove from heat, add and work until all is incorporated:

1 cup flour

Transfer mixture into bowl of standing mixer and let cool 3 to four minutes. With mixer on stir. or lowest speed, add one at a time, making sure each is incorporated completely before continuing:

1 cup eggs, about 4 large eggs and 2 whites

Once all eggs have been added and mixture is smooth, put dough into a piping bag fitted with a number 12 tip.

Heat about 1 1/2" oil in a pan. Pipe dough into oil in a spiral, working from center of spiral out (or make a free-form lattice pattern). Flip once. Remove cake from oil, drain on paper towels and sprinkle with powdered sugar. Continue until all batter is used.

Beignets

Recipe Courtesy of Emeril Lagasse A New Orleans treat

In the bowl of an electric mixer, fitted with a dough hook, mix together for 2 minutes:

1 package active dry yeast
½ cup granulated sugar
2 tablespoons vegetable shortening
1 ¼ cups warm milk (110 degrees)

Add and mix well:

1 egg, beaten

Add in, beating at low speed until all is incorporated:

4 cups all-purpose flour Pinch of salt

Beat at medium speed until the mixture forms a ball, leaves the sides of the bowl and climbs up the dough hook. Remove the dough from the bowl. Using your hands, form the dough into a smooth ball. Lightly oil a bowl. Place the dough in the bowl and turn it to oil all sides. Cover with plastic wrap and set aside in a warm, draft-free place until it doubles in size, about 2 hours.

Turn the dough out onto a floured surface and pat the dough into a rectangle about 1-inch thick. Lightly dust the surface of the dough. Roll out the rectangle to 12 ½ inches long by 10 inches wide and about ¼-inch thick. With a sharp knife, cut the dough into twenty 2 ½-inch square beignets. Fry the beignets in several inches of oil, a couple at a time until golden brown and crispy on all sides, about 3 to 5 minutes. Remove and drain on a paper towels. Sprinkle the beignets with powdered sugar and serve.

Grandma Elkins' Steamed Pudding

Mix together:

2 cups flour
2 teaspoons baking powder
2 cups berries
2 tablespoons melted shortening
¼ teaspoon salt
½ cup sugar
1 egg
2/3 cup milk or berry juice

Pour into a greased 1-lb. coffee can or a 1 quart bowl with steep sides. Cover tightly and steam for two hours on a stovetop or several hours in a crock pot set on high.

Aunt Jen's Cheesecake

From my Mother's Great Aunt Jenny

Mix together:

1 6oz pkg zwieback, crushed fine
1 cup sugar

Add:

1 teaspoon cinnamon
½ cup melted butter
¼ cup chopped nuts

Combine well, set aside ¾ cup for topping. Butter a 9" spring-form pan and press the rest into the bottom and around the sides.

Beat together until light:

4 eggs
1 cup sugar

Add:

pinch salt
½ pint sweet cream
juice and grated rind of ½ lemon and/or
1 teaspoon vanilla

Blend well. Add:

1 ½ lb. small curd cottage cheese (sieved or blended) ¼ cup flour

Combine well and pour into prepared crust. Sprinkle on topping. Bake at 300 degrees for 50 minutes. (Place a pan of hot water in the oven while baking) Turn off oven and let stand until set. Remove side of pan, cover and keep refrigerated. Serve chilled.

Sara Lee Type Cream Cheesecake

Preheat oven to 375 degrees

Crust

Combine and mix well:

1 ½ cups fine graham cracker crumbs
¼ cup granulated sugar
½ cup butter, softened

Press firmly into a 9" pie plate, covering bottom only. Bake for 8 minutes or until the edges are slightly brown. Remove crust from oven and reduce oven to 350 degrees.

Filling

Combine in bowl of mixer:

1 pound cream cheese
1 cup sour cream
2 tablespoons cornstarch
1 cup sugar

Mix until sugar has dissolved. Add:

2 tablespoons softened butter
1 teaspoon vanilla extract

Blend until smooth but be careful not to beat in air or the filling will crack when baked.

Pour filling over crust and bake 30-35 minutes or until knife inserted 1" from edge comes out clean. Cool 1 hour and then spread topping over top of cheesecake. Chill or freeze until ready to eat.
Topping

Mix together:

¾ cup sour cream
¼ cup powdered sugar

Baked Cheese Cake

From Adelle Davis' book Let's Cook It Right

For a richer cheese cake, omit cottage cheese and double amount of cream cheese. For a less rich cheesecake, omit cream cheese and double amount of cottage cheese.

Prepare or purchase a graham cracker crust. Beat until smooth:

2 eggs
2 teaspoons vanilla

$\frac{3}{4}$ teaspoon almond extract
 $\frac{3}{4}$ cup honey or sugar
1 cup cottage cheese
1 8oz package cream cheese
 $\frac{1}{4}$ cup powdered milk

Pour into graham cracker crust. Set on jar lids or rack in a pan of boiling water and bake at 300 degrees for 25 minutes.

Mix together:

1 cup sour cream
1 teaspoon vanilla
 $\frac{1}{3}$ cup honey or sugar

Take cheesecake from oven and pour over top. Bake 10 minutes longer.

Oreo Delight

Mix:

3 small packages instant pudding, vanilla or chocolate
4 cups cold milk

Blend in:

1 large tub Cool Whip

Stir in:

1 package broken Oreo cookies

Pour into large serving dish, cover and chill.

Napoleons

The perfect dessert to eat while planning world domination!

Preheat oven to 400 degrees. Cut into four $1\frac{1}{2}$ " wide strips:
1 sheet frozen puff pastry, thawed 20 minutes

Cut each strip crosswise into thirds. Bake strips on an un-greased baking sheet for 12-15 minutes. Prepare, substituting 1 cup sour cream for 1 cup milk:
1 4 1/2oz package instant chocolate pudding

Cut baked pastry rectangles in half. Line bottom of a glass dish with half the rectangles and spoon pudding over them. Top with second half of pastry pieces. Pour glaze over all, drizzle chocolate over glaze and chill until serving.

Glaze: Blend together 1 cup confectioner sugar and 1 tablespoon milk

Chocolate drizzle: 2oz melted semi-sweet chocolate

Best Baked Custard

I made this a lot when the kids were little. It's very nutritious and kids love it.

Heat oven to 350 degrees Blend together:
3 eggs, slightly beaten 1/2 cup sugar
dash salt
1 teaspoon vanilla

Gradually stir in:

2 1/2 cups milk, scalded

Pour into 6 custard cups. Sprinkle with nutmeg, if desired. Place cups into a 13x9" baking pan and put onto oven rack. Carefully pour very hot water into pan to within 1/2" of top of cups.

Bake about 45 minutes or till knife inserted halfway between center and edge comes out clean. Remove cups from water. Serve warm or chilled.

Rick's Aunt Frances' Strawberry Dessert

In a hurry? Make the top layer first.

To make crust, blend together:

1 cup crushed pretzels
3 tablespoons margarine
1/2 cup sugar

Press into the bottom of a 13x9x2 inch baking dish and bake at 350 degrees for 12 minutes. Cool.

For middle layer, blend together and spread on cooled crust.

1 8 ounce package cream cheese
1 cup powdered sugar
1 large container cool whip

For top layer, mix together:
1 large box strawberry jello
1 ¼ cup boiling water
1 medium can un-drained crushed pineapple
1 large box frozen strawberries

Allow top layer to "set" in refrigerator before adding to first two layers. Refrigerate all until firm.

Rick's Aunt Elma's Strawberry Dessert

Crust: Mix together:
2 cups flour
1 cup chopped nuts
1 cup softened butter
Press into the bottom of a 9x13" pan.
Bake at 375 degrees until lightly browned.

Second layer: Mix together:
1 cup powdered sugar
1 large package cream cheese
1 large container Cool Whip Spread over cooled baked crust.

Third layer: Combine:
2 packages strawberry glaze
1 quart fresh sliced strawberries

Spread over second layer. Top with additional Cool Whip and sprinkle with additional nuts.

Fruit Cobbler

In baking pan spread:

2 cups sugared fruit

Cream:

½ cup butter
½ cup sugar

Mix together:

1 cup flour
1 teaspoon baking powder
¼ teaspoon salt

Blend wet and dry ingredients, add:

1 cup milk
1 teaspoon vanilla

Pour batter over fruit.

Mix together:

1 cup sugar
½ cup water

Pour over batter. Bake 1 hour until 350 degrees.

Amy's Slushy Fruit

Dissolve together:

1 ½ cup sugar
3 cups warm water

Add:

1 small can frozen orange juice concentrate, thawed
4 sliced bananas

1 20oz can crushed pineapple, with juice
1 package frozen strawberries, thawed

Freeze until solid. When ready to serve, let sit out for about 5 minutes before stirring into slush.

Variations: try adding frozen lemonade concentrate and/or blueberries/blackberries/raspberries

Lemon Luscious

Mix together:

1 cup flour
½ cup margarine
½ cup chopped pecans

Press into the bottom of a 13X9" pan and bake for 20 minutes at 350 degrees. Let cool. Blend together and spread over cooled crust:

1 8oz package cream cheese
1 cup Cool Whip
1 teaspoon vanilla
1 cup confectioner sugar

Mix together:

2 3/4oz packages instant lemon pudding

3 cups milk

Pour over cream cheese mixture. Top with additional Cool Whip and sprinkle with nuts, if desired.

Fruit Dip with Variations

Place in a bowl and allow to soften:

8oz cream cheese

Blend in:

16oz marshmallow cream

Then add your choice of:

2 cups frozen whipped topping, thawed and

1/4 cup unsweetened pineapple Juice or:

1 tablespoon maraschino cherry juice or:

zest and juice of one orange or:

1/2 cup vanilla yogurt and a dash of food coloring

Chocolate Pudding

In medium saucepan, combine:

1 cup sugar

5 tablespoons cornstarch

5 tablespoons unsweetened cocoa

1/2 teaspoon salt

Stir in, with wire whisk:

3 cups milk

Mix until smooth. Over medium heat, bring to a boil and boil one minute, stirring constantly.

Remove from heat.

Whisk one half of hot mixture into:

3 egg yolks, slightly beaten

Mix well. Return egg mixture to saucepan, and bring mixture to boil again. Boil one minute longer and then remove from heat. Add:

1/2 teaspoon vanilla

1/2 teaspoon almond extract

Mix well. Put pudding in serving dishes, cover with plastic wrap that touches surface of pudding (to prevent skim forming) and chill. Garnish with whipped cream, if desired.

Vanilla Pudding

In medium saucepan combine:

$\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ cup cornstarch
 $\frac{1}{2}$ teaspoon salt

Gradually whisk in:

3 cups milk

Bring to a boil, stirring constantly. Boil one minute. Remove from heat and whisk half of hot mixture into:

3 slightly beaten egg yolks

Return egg mixture to rest of mixture and boil one minute longer. Remove from heat and whisk in:
1 teaspoon vanilla extract

Mix well. Put pudding in serving dishes, cover with plastic wrap that touches surface of pudding (to prevent skim forming) and chill.

Lemon Curd

Add enough water to a medium saucepan to come about 1-inch up the side. Bring to a simmer over medium-high heat.

In a medium size metal bowl combine and whisk until smooth (about 1 minute):

5 egg yolks

1 cup sugar

Add to egg mixture and whisk smooth:

Zest and juice of 4 lemons (if necessary, add enough cold water to reach $\frac{1}{3}$ cup)

Once water reaches a simmer, reduce heat to low and place bowl on top of saucepan. (Bowl should be large enough to fit on top of saucepan without touching the water.) Whisk until thickened, approximately 8 minutes, or until mixture is light yellow and coats the back of a spoon. Remove promptly from heat and stir in, a piece at a time, allowing each addition to melt before adding the next:

1 stick butter, cut into pats and chilled

Remove to a clean container and put a layer of plastic wrap directly on the surface. Chill.

Christmas Plum Pudding

This classic Christmas dessert tastes like a rich, dense spice cake. This version uses butter instead of the traditional suet and can be made with your choice of candied fruit, currants, or raisins. When we served this recipe at our Christmas High Tea, I used raisins instead of candied fruits or currants. Serve with Hard Sauce on the side.

Lightly grease a 1 1/2-quart steamed-pudding mold or casserole; set aside. Stir together in a medium bowl:

1 1/4 cups all-purpose flour
1 teaspoon grated orange rind
1 teaspoon cinnamon
3/4 teaspoon baking powder 1/2 teaspoon ground ginger
1/8 teaspoon ground cloves

Beat together in a large bowl on medium speed until light and fluffy, scraping side of bowl often:

1/2 cup firmly packed light brown sugar
1/4 cup butter or margarine, at room temperature

Add and beat well:

4 large egg whites

Using a wooden spoon, stir the flour mixture by halves into the sugar mixture, alternating with:
1/2 cup apple cider or apple juice

Then stir in:

3/4 cup raisins shredded carrot
1/2 cup candied cherries, halved, or currants or raisins chopped
1/3 cup candied pineapple
1/3 cup currants, or raisins
1/3 cup pecan halves

Spoon batter evenly into the prepared mold. Cover mold with foil. Tie foil in place with string.

Place mold on a rack in a Dutch oven. Carefully pour boiling water into the Dutch oven until the water is halfway up the side of the mold. Cook, covered, over low heat 2 to 2 1/2 hours or until a toothpick inserted in center comes out clean.

Place mold upright on a wire rack and let stand 10 minutes. Using a narrow metal spatula, loosen side of plum pudding from mold, then invert pudding onto a serving plate. Serve warm.

Hard Sauce for Plum Pudding

Blend together until smooth. Store in refrigerator.

1 cup plus 2 tablespoons softened butter
2 cups confectioner sugar
2 teaspoons vanilla extract or other flavoring

Pavlova (Australia)

Combine in a bowl:

3 egg whites at room temperature
1 ½ cups sugar
1 ½ teaspoon vanilla
1 ½ teaspoon vinegar ¼ cup boiling water

Beat 12 minutes, scraping constantly until stiff peaks form.

Line baking sheet with foil. Using an 8" cake pan as a guide, draw a circle in the middle of the foil.

Spread egg white mixture on the circle. Shape into a shell with the back of a spoon. Make the bottom 1/2" thick and the sides 2 1/2-3" high. Bake in a 275 degree oven for 1 hour. Turn off heat and leave oven closed for 2-3 hours more.

Whip together:

1 cup whipping cream
¼ cup sugar
½ teaspoon vanilla

Place meringue shell on serving plate. Spoon in:

4 cups sliced fruit:
kiwi bananas strawberries peaches pineapples

Cover with whipped cream. Garnish with more fruit. Serve by cutting in wedges.

Canoli

This recipe makes a lot. For just a few, cut recipe amounts by 2/3 .

Shells:

Mix together:

1 ½ cups flour
1 tablespoon cocoa

1 tablespoon sugar
¼ teaspoon salt
½ teaspoon baking powder

Cut in:
2 tablespoons shortening

Add, a bit at a time:
½ cup wine (or unsweetened grape juice)

Knead well. Take a piece of dough the size of a nickel and roll it very thin. Place dough loosely around a canoli tube. Overlap opposite ends on top of the tube and pinch ends together. Deep fry in shortening. When nicely browned, remove carefully and place on paper towels to cool. Carefully remove tubes from shells by pushing gently through so as not to break shells. Cool before filling.
Filling:

Bring to a boil over a slow flame:
2 ½ cups milk

Mix together:
8 tablespoons cornstarch
2 ½ cups sugar

Stir into boiling milk. Cook over slow heat for 30 minutes then set aside to cool.
Beat or strain:
3 lbs ricotta cheese

Add to cooled com starch mixture, and blend in:
1 tablespoon vanilla
1 cup ground semi-sweet chocolate chips

Fill the pastry shells from both ends, top with powdered sugar.

Treacle Pudding

A British dish using Golden Syrup (treacle), which we call cane syrup.

Preheat oven to 400 degrees. Grease a 1 quart casserole dish and pour into it:

4 tablespoons Golden Syrup (cane syrup)

Cream together:

½ cup softened butter

½ cup plus 2 tablespoons sugar

Add:

2 eggs
zest of 1 lemon

Mix together and then fold in to the above:

1 ¼ cups flour
1 teaspoon baking powder pinch salt

Stir in:

2 teaspoons milk

Pour this mixture over the cane syrup in the casserole. Cover loosely with foil. Place a larger oven proof pan in the oven, set the casserole dish into it and add hot water to the outside pan to come up 1" on the casserole.

Bake for 45 minutes until set with the top a light golden color.

Turn out onto a serving dish and scrape all the syrup out onto the top.

Glaze:

Heat together for 5 minutes:

4 tablespoons Golden Syrup (cane syrup)
2 tablespoons water juice of one lemon

Pour glaze over pudding and serve.

Cream Puffs

Preheat oven to 400 degrees.

In medium saucepan, slowly bring to boiling:

1 cup water
½ cup butter
¼ teaspoon salt

Remove from heat and with wooden spoon beat in, all at once:

1 cup flour

Return to low heat: continue beating until mixture forms a ball and leaves side of pan. Remove from heat and beat in, one at a time:

4 large eggs

Beat hard after each addition until mixture is smooth. Continue beating until dough is shiny and satiny and breaks in strands.

Drop by rounded tablespoonfuls, 2" apart, onto un-greased cookie sheet. Bake until puffed and golden brown, 45 to 50 minute. Puffs should sound hollow when lightly tapped

To serve: with sharp knife, cut off tops crosswise.

Let cool completely on wire rack, away from drafts. Slice off tops, scoop out any filaments of soft dough. Fill with custard filling. Replace tops.

Frost tops with chocolate glaze.

Eclairs

Make 1/2 recipe for cream puffs. Drop by rounded tablespoonfuls, three inches apart, on ungreased cookie sheet.

With spatula, spread each ball of dough into a 4x1" strip. Bake 35-40 minutes.

Let cool completely on wire rack, away from drafts. Slice off tops, scoop out any filaments of soft dough. Fill with custard filling. Replace tops.

Frost tops with chocolate glaze.

Custard Filling for Cream Puffs and Eclairs

In small, heavy saucepan, slowly heat until bubbles form around edge:

1 1/2 cups milk

Meanwhile, in small bowl combine, stirring to mix well:

1/4 cup sugar

1 1/2 tablespoons cornstarch

Stir sugar mixture into hot milk all at once. Cook, stirring, over medium heat until mixture boils. Reduce heat and simmer 1 minute.

Beat a small amount of hot mixture (tempering) into:

2 egg yolks

Pour back into saucepan and cook, stirring, over medium heat until mixture boils and thickens. Stir in:

1 teaspoon vanilla extract

Place waxed paper directly on surface of filling to prevent film from forming. Refrigerate until needed.

Chocolate Glaze

Melt together:

1 6oz package semisweet chocolate pieces

2 tablespoons shortening

Add in, stirring till smooth and well blended:

2 tablespoons light corn syrup

3 tablespoons milk

Let cool slightly. Pour warm glaze over cooled, filled cream puffs/eclairs placed on wire rack with pan underneath.

Cream Horns

Preheat oven to 400 degrees.

Grease 8 cream horn metal cones. Cut 1 sheet puff pastry into 1/2-inch wide strips. Starting at the point of the cone, wind the pastry around the cone, overlapping the layers slightly to cover the cone with a spiral of pastry. Freeze in an airtight container.

When ready to bake, whisk 1 egg with 1 teaspoon water and lightly brush the pastry with the egg wash. Shake powdered sugar all over the surfaces and place them, seam side down on a parchment paper lined sheet pan. Bake for about 20 minutes or until golden brown. Let cool on the cones. Then remove and fill the cornucopias.

Filling:

Cook together until smooth and thick:

1 cup milk

5 Tbsp. Flour

Remove from heat and cool. Blend together:

¼ lb. oleo ½ cup Crisco

1 cup sugar

1 tsp. Vanilla

Add flour mixture and beat until light and fluffy. Use pastry tube to fill pastries. Filling can be frozen.

Cinnamon Raisin Bread Pudding

Bethany made this recipe of Oprah's and brought it to a family dinner. It is delicious!

Sauté together until soft:

2 tablespoons butter
2 peeled, cubed apples
¼ cup brown sugar

In a 10x8" baking dish, layer with apples:

8 cups raisin egg/challah bread, cubed

In mixing bowl, combine:

6 egg yolks
3 whole eggs
1 cup heavy cream
1 cup milk
1 ½ cups sugar
1 tablespoon vanilla
1 ½ teaspoons cinnamon

Pour egg mixture over bread and apples. Let stand 15 minutes. Preheat oven to 350 degrees.

Place baking dish in larger pan on oven rack. Carefully pour hot water into outer pan to within 1" of top of baking dish. Bake for 35 minutes or until knife comes out clean. Allow to cool and then cut into squares. Serve with Orange Butterscotch Sauce or drizzle with melted vanilla ice cream.

Orange Butterscotch Sauce

Cook in saucepan until bubbling:

2 tablespoons unsalted butter

¼ cup brown sugar

Add and simmer to reduce by half:

½ cup orange juice

Add and cook till slightly thickened:

¼ cup heavy cream

Lazarus' Bread Pudding

Break into medium pieces:

½ pound French bread

Arrange in baking pan with:

¼ cup toasted pecans

¼ cup butter

Pour custard mix over bread and place pan in larger pan of hot water on oven rack. Bake at 350 degrees for 20-25 minutes.

Custard Mix

Blend together:

2 cups sugar

1 teaspoon salt

8 large eggs

5 ½ cups milk

1 teaspoon vanilla

¼ teaspoon freshly grated nutmeg

Alaskan Sandwiches

Heat oven to 350 degrees. Grease and flour two 15x10" jelly roll pans Combine:

1 package Pillsbury Plus Dark Chocolate cake mix

¾ cup milk

1/3 cup oil

3 eggs

Beat at low speed until moistened then beat 2 minutes at highest speed. Pour into prepared pans. Bake at 350 degrees for 10-12 minutes. Cool completely Cut each cake into 20 squares.

Cut into 10 equal sized squares:

½ gallon box of ice cream

Form 10 sandwiches with 1 ice cream slice between 2 cake slices. Wrap tightly and freeze.

BREADS

Joan Davis' Banana Bread

When the aroma of this recipe wafts through our house, we know it is really Christmas-time. This recipe came from a radio recipe swap show many years ago and is credited on the recipe written down by my mother to a lady by the name of Jean Davis. When I make this recipe, I omit the Crisco and double the amount of margarine.

The recipe was given along with this advice:

"A loaf is only half a loaf unless we share it. Unless we say our grace above it, Asking God to bless the bread that we eat day by day."

Cream together:

¼ cup margarine
¼ cup Crisco
½ cup brown sugar
½ cup white sugar

Add and blend well:

2 beaten eggs

Stir together:

2 cups flour
1 teaspoon soda

Blend flour mixture with sugar mixture and stir in:

4 very ripe mashed bananas
1 teaspoon vanilla extract
1 teaspoon black walnut flavoring (if desired)
¼ cup chopped pecans or walnuts

Stir well and pour into greased loaf pans. Bake in a non-preheated oven at 350 degrees for about 30 minutes.

Biscuits

This is the recipe that my mom taught me, and the first recipe Ann ever made... Ann's biscuits are much better than mine!

Preheat oven to 350 degrees. Stir together:

3 cups flour

1 teaspoon salt

1 tablespoon baking powder

Cut in:

3 heaping tablespoons Crisco

Add:

About 1 cup milk When adding milk (add just enough to make a soft dough), handle the dough as little as possible.

Turn out onto a floured surface and knead lightly about 30 seconds. Roll out 3/4" thick and cut out with a biscuit cutter. Place in a greased biscuit pan, not quite touching. Dot with margarine and bake until golden brown. Serve hot.

Variation: to make Buttermilk Biscuits, add 1 teaspoon baking soda to dry ingredients and substitute buttermilk for regular milk

Mom's Corn Bread

Mix together:

Preheat oven to 425 degrees. Place iron skillet into oven and heat.

1 cup cornmeal

1 cup flour

2 tablespoons sugar

4 teaspoons baking powder ½ teaspoon salt

Combine and then blend into above mixture:

1 egg

1 cup milk

2 tablespoons melted shortening (melted in skillet)

Pour batter into heated iron skillet and bake until lightly browned.

Refrigerator Rolls

Probably the recipe I get asked for the most. I first made these rolls for Richard a few months after I met him at Asbury Woods. The recipe is from the McCall's Cook Book. I make the dough the day I need it and skip the refrigeration step.

Rinse large bowl in hot water. In it, mix together:

1 $\frac{3}{4}$ cups warm water
2 packages dry yeast
 $\frac{1}{2}$ cup sugar

Let stand about five minutes. Then add:

1 tablespoon salt
1 room temperature egg (immerse it in very warm water before breaking)
 $\frac{1}{4}$ cup soft margarine or butter
3 cups flour

Beat until smooth. Stir in additional flour to make a soft dough (about 2 cups). Turn out on floured surface and knead in another cup of flour (more if needed), kneading until smooth and elastic.

(At this point, this dough can be stored, covered, in the refrigerator for 1-3 days. It will need to be punched down after the first two hours and then once a day. The dough can be shaped various ways, cloverleaves, etc.)

Let rise in greased covered bowl in a warm place until doubled. Turn out and knead again. Form into rolls.

To make old-fashioned pull-apart pan rolls, shape the dough into rolls about the size of a small egg, tucking ends under, and dip tops in melted margarine. Place about one inch apart in greased baking pans. Lightly cover and let rise until double.

Bake in a pre-heated 350-degree oven until tops are lightly browned. Brush tops of hot rolls with margarine to make crusts soft.

Sharla's Swedish Tea Ring

Add together:

2 cups scalded milk
1 cup sugar

1 teaspoon salt
1/2 cup margarine

Cool to lukewarm and then add:

3 well beaten eggs

Mix together in small bowl:

1/4 cup warm water
2 envelopes yeast

Add yeast mixture to milk mixture. Then stir in: 10 cups (about) flour. Knead, cover, and set in a warm place to let rise. While dough rises, make filling.

Filling

In large saucepan, combine:

2 lb cans drained crushed pineapple
1 cup brown sugar
5 teaspoons corn starch
3/4 cup raisins
1/4 teaspoon salt
1 1/2 tablespoons butter

Cook together until thick.

Divide dough into 3 parts. Roll out, one at a time, 1/4" thick. Brush with melted butter and sprinkle with 1/3 of the following mixture:

1/2 cup brown sugar
2 teaspoons cinnamon

Spread 1/3 of the fruit filling on the dough.

Roll dough like a jelly-roll. Seal edges. Place, edge down, on greased baking sheet and form into a ring, sealing ends together. Make cuts two thirds of the way through dough 1 1/2" apart. Turn slices sideways. Put something (a large can covered with plastic wrap will do) in the middle of the ring so it will hold its shape while it rises to double. Repeat the above steps with the other sections of dough and filling. Remove center objects and bake rings at 350 degrees for 15-20 minutes. Brush with melted margarine when done. Frost rings with white confectioner sugar glaze and decorate with candied cherries and whole nutmeats.

Alabama Biscuits

Not quite a biscuit, not quite a roll; some yummy place in between the two...

Mix together:

4 cups flour
1 tablespoon baking powder
1 teaspoon salt
1/3 cup sugar

Dissolve together:

2 tablespoons Crisco
1 cup warm milk

Dissolve together:

1 envelope dry yeast
1 cup warm water
1 teaspoon sugar

Stir both liquid mixtures into flour mixture. Knead together on floured surface, adding flour if too sticky. Roll out about 1/2" thick and cut with biscuit cutter. Dip in melted butter and put into greased baking dish, two biscuits stacked together. Let rise about 1 hour in warm place. Bake at 375 until brown about 30 minutes.

Sweet Roll Dough

Versatile dough that makes great cinnamon rolls.

Mix together and then set aside to cool:

1/2 cup scalded milk
1/2 cup sugar
1/2 cup margarine
1 teaspoon salt

Mix:

2 packages dry yeast
1/2 cup warm water
1 teaspoon sugar

Combine cooled milk mixture with yeast mixture. Add: 2 beaten eggs

Beat in: 2 cups flour. Stir in about 2 1/2 to 3 cups more flour. Knead till smooth, cover and let rise to double. Punch down and use for sweet rolls or coffee bread of your choice. Let rise after shaping. Bake at 350 degrees until golden brown.

Blue Bonnet Irish Soda Bread

Preheat oven to 375 degrees. Blend together:

4 cups flour
1/4 cup sugar
1 tablespoon baking powder
1 teaspoon salt
1 teaspoon baking soda

Cut in until mixture resembles coarse meal:

1/3 cup Blue Bonnet margarine

Add:

2 cups seedless raisins
1 tablespoon caraway seed (if desired)
1 1/2 cup buttermilk
1 beaten egg

Knead dough on floured surface until smooth (about a minute). Shape dough into 2 balls and place each in a greased 8" round cake pan. Flatten to fill pans and cut a deep cross into the top of each loaf. Bake about 40 minutes or till done. Lightly brush with margarine while warm.

Mom's Parkerhouse Rolls

Combine:

2 cups scalded milk
1/2 cup butter

Mix:

2 packages dry yeast
1/2 cup warm water
1 teaspoon salt

Beat:

2 eggs

½ cup sugar
1 tablespoon salt

Add egg mixture and yeast mixture to cooled milk mixture. Stir in: 5-6 cups flour

Knead till smooth, cover and let rise until doubled. Knead down, roll out to ¾" and cut with a biscuit cutter. Dip rounds of dough in melted butter and place in greased pan, making two layer rolls. Let rise until double and then bake at 350 degrees for 20-30 minutes.

Coffeecake Muffins

A good recipe that I've had since Home Economics class at Barboursville High School, third period, group II.

Mix together:

1 ½ cups flour
½ cup sugar
2 teaspoons baking powder
½ teaspoon salt

Cut in:

¼ cup shortening

Blend together:

1 beaten egg
½ cup milk

Blend wet and dry ingredients until just combined. Layer batter in greased muffin tins, putting the following topping between layers and on top.

Topping

Mix together:

½ cup brown sugar
½ cup chopped walnuts or pecans
2 tablespoons flour
2 teaspoons cinnamon
2 tablespoons melted butter

Bake muffins at 375 degrees for 20 minutes. Makes 12

Whole Wheat Pita Bread

Mix together:

2 cups whole wheat flour
1 envelope dry yeast
2 teaspoons salt

Add gradually:
2 cups very warm water

Stirring until smooth with each addition, continue adding additional flour (total flour will be 5-6 cups) gradually. Knead. Set in a warm place and let rise. Punch down and let rise again.

Cut into 12 equal pieces. Form into balls and roll each ball into a six inch circle. Preheat oven and baking sheet to 450 degrees. Bake, one at a time, until puffy (doesn't take long).

Fried Butter Biscuits (Trinidad)

David loves ALL good biscuits, these included.

Stir together:

2 cups flour
2 tablespoons sugar
2 teaspoons baking powder
½ teaspoons salt

Cut in:

3 tablespoons butter

Make a well in mixture and add:

¾ cup water

Knead dough 10-12 strokes. Cut out with 2 1/2" cutter after rolling about 1/2" thick. In large skillet heat:

2 tablespoons oil

Cook biscuits in hot oil, uncovered, over low heat. Cook 10 minutes on each side. Drain. Serve hot. Makes 10.

Nutty Oat Wheat Bread

In small saucepan, heat together until very warm (120-130 degrees):

2 ¼ cup buttermilk ½ cup honey
1/3 cup margarine

In large bowl, blend together:

3 ½ cups unbleached flour
1 ½ cups rolled oats
2 packages active dry yeast
1 tablespoon salt

Stir into dry mixture:
2 eggs and warm buttermilk mixture

Beat three minutes at medium speed. Stir in by hand:
2 ½ to 3 cups whole wheat flour
1 cup chopped nuts

Knead until blended, brush with melted butter and cover. Let rise in warm place until doubled in size (45-60 minutes).

Stir down, divide and shape into two loaves. Place in greased 9X5 inch loaf pans. Cover and let rise in warm place until doubled (30-45 minutes). Preheat oven to 375 degrees. Bake 25-35 minutes or till deep golden brown. If browning too fast, cover with foil for last 10 minutes. Remove immediately from pans. For soft crust, brush with margarine.

Lois' Quick Rolls

Tender and delicious. Combine:

2 cups self-rising flour
¼ cup Miracle Whip salad dressing
1 cup milk
1 teaspoon sugar

Mix well and spoon into lightly greased 2" muffin pans. Bake at 450 degrees for 10 minutes until golden brown. Makes one dozen.

Whole Wheat Walnut Bread

Scald:

¾ cup milk

Stir in:

1/3 cup sugar
4 teaspoons salt
¼ cup margarine

Cool to lukewarm

Dissolve together in a large, warm bowl:

1 ½ cups warm water
2 packages dry yeast

Stir in lukewarm milk mixture and:

3 cups whole wheat flour

Beat until smooth. Stir in enough unbleached flour (2 ¾ to 3 ¼ cups) to make a stiff dough. Knead 12-12 minutes (dough will be slightly sticky). Place in greased bowl and turn to grease top. Cover and let rise in a warm place until doubled (about 1 hour).

Punch down and knead in:

1 cup chopped walnuts

Divide dough into 4 equal pieces. Roll each into an 8" square. Fold into thirds, pressing out any air pockets. Seal ends and two side by side in each of 2 greased loaf pans. Cover and let rise until doubled.

Bake at 375 degrees for 35-40 minutes. Remove from pans and brush with melted margarine.

Homemade Hamburger Buns

In large bowl, dissolve together:

1 package dry yeast
1 1/3 cup warm water

Stir into yeast:

3 ½ cups flour
1 ½ teaspoon salt

Let rest 2 minutes, covered, then knead 8-10 minute. Place in greased bowl, cover and let rise until almost tripled (about 3 hours). When risen, pat into large oval, fold over and pat into a ball, cover and let rise again until almost doubled (1-1 ½ hours).

Form dough into a sausage shape and cut into 9 pieces. Form into balls, tucking edges under and pinching them into place. Place, pinched side down, on a floured surface, cover and let rise till double.

Preheat oven to 425 degrees. Roll balls into fat discs. Place on lightly greased cookie sheet and bake for about 20 minutes.

English Muffin Loaves

Combine:

3 cups flour
2 packages dry yeast
1 tablespoon sugar
2 teaspoons salt
¼ teaspoon baking soda

Heat until very warm:

2 cups milk
½ cup water

Add liquid to dry mixture. Beat well. Stir in:

3 cups flour

This makes a stiff batter. Spoon into two loaf pans that have been greased and sprinkled with cornmeal. Sprinkle tops with cornmeal.

Cover and let rise in warm place for 45 minutes. Bake at 400 degrees for 25 minutes. Remove from pans immediately and cool. Slice and toast to serve.

Perfect Muffins (With Variations)

Preheat oven to 400 degrees. Grease a muffin pan or line with paper liners. Mix together:

2 cups flour
¼ cup sugar
3 teaspoons baking powder
½ teaspoon salt

Blend together, beating with a fork to mix well:

1 cup milk
½ cup salad oil or melted margarine
1 slightly beaten egg

Make a well in center of flour mixture. Pour in milk mixture, all at once and stir quickly with a fork just until dry ingredients are moistened. Do not beat. Batter will be lumpy.

Using a ¼ cup measure, dip batter into muffin cups, filling each slightly more than half full.

Bake 20-25 minutes or until golden and a cake tester comes out clean. Loosen edge of each muffin with a spatula and turn out. Serve hot.

Variations:

Blueberry Muffins: increase sugar to $\frac{1}{2}$ cup and stir 1 cup washed, well drained fresh or frozen blueberries into dry ingredients. Lightly sprinkle muffins with sugar (or streusel, see recipe below) before baking.

Cheese Muffins: reduce oil to $\frac{1}{4}$ cup and stir into dry ingredients: $\frac{1}{2}$ cup grated sharp Cheddar cheese and $\frac{1}{4}$ teaspoon cayenne.

Cinnamon Streusel Muffins: Make streusel (recipe follows). Sprinkle a teaspoon of streusel between layers of batter in muffin cups (put in half the batter, then streusel, then rest of batter). Sprinkle remaining streusel on top.

Streusel: Blend together with fingertips or pastry blender until mixture resembles coarse crumbs: $\frac{1}{4}$ cup each, flour, brown sugar, chilled margarine and $\frac{1}{2}$ teaspoon ground cinnamon. Only half this amount is needed if you use it just for topping the muffins.

Best Ever Corn Muffins

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 12 cup muffin pan. In a large bowl, cream together:

$\frac{1}{2}$ cup butter, softened

$\frac{2}{3}$ cup white sugar

Beat in:

$\frac{1}{4}$ cup honey

2 eggs

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

Mix together and then stir into the above:

1 $\frac{1}{2}$ cups all-purpose flour

$\frac{3}{4}$ cup yellow cornmeal

$\frac{1}{2}$ teaspoon baking powder

Stir in:

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

Fold in:

$\frac{3}{4}$ cup frozen corn kernels, thawed (or canned corn kernels, drained)

Spoon into prepared muffin cups. Bake in preheated oven for 20 to 25 minutes, or until tops of muffins are lightly browned.

Red Lobster Cheese/Garlic Biscuits

Preheat oven to 450°.

Mix together to make a soft dough:

2 cups Bisquick baking mix
2/3 cup milk
1/2 cup shredded Cheddar cheese

Beat vigorously for 30 seconds with a wooden spoon. Drop tablespoons of dough onto an un-greased sheet and bake 8-10 minutes until golden brown.

Mix together the following and brush over warm biscuits before removing from baking sheet. Serve biscuits warm.

1/4 cup margarine or butter, melted and 1/4 teaspoon garlic powder

Golden Pumpkin Scones

Combine:

2 cups flour
1/2 cup packed brown sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
3/4 teaspoon ground cinnamon
1/4 teaspoon freshly grated nutmeg
1/4 teaspoon allspice

Cut in until mixture is crumbly:

1/4 cup margarine

Stir in:

1/2 cup golden raisins

In small bowl, beat together:

1 egg

¾ cup Libby's solid pack pumpkin
2 tablespoons buttermilk

Add liquid ingredients to flour mixture. Mix well.

Press dough into a ¾" thick circle on a lightly floured surface. Cut with a biscuit cutter dipped in flour. Place scones on an un-greased baking sheet and brush tops with:

1 beaten egg white

Sprinkle with granulated sugar and bake for 10-12 minutes.

Mini Morsels Tea Biscuits

Preheat oven to 375 degrees. Combine in large bowl:

4 cups flour
¼ cup sugar
2 teaspoons baking powder
½ teaspoon salt

Cut in until mixture resembles coarse crumbs.

¼ cup cold butter, cut up

Stir in:

1 cup (6oz) semi-sweet chocolate mini morsels

In medium bowl, beat together:

3 eggs
1 cup evaporated milk
1 ½ teaspoon vanilla

Add to flour mixture at once and stir with a fork to form a soft dough. Turn dough onto a well-floured surface and knead 6-8 times.

Pat dough to ¾" thickness and cut with floured biscuit cutter. Transfer to lightly greased baking sheets. Bake 15 minutes or till golden brown. Serve warm.

Ribbon Nut Bread

Preheat oven to 350 degrees. Grease a 9x5" loaf pan. Combine until well blended:

1 8oz package softened cream cheese
1/3 cup granulated sugar
1 egg

Combine:

2 cups flour
1/3 cup granulated sugar
1/3 cup packed brown sugar
1 teaspoon baking soda
1/2 teaspoon salt

Stir together:

1/2 cup oil
1/2 cup milk
2 eggs
1 teaspoon grated lemon peel

Add milk mixture to dry ingredients and mix till just moistened. Fold in:

1 cup chopped nuts

Spread 1-cup of the batter into prepared pan. Top with cheese mixture: cover with remaining batter.
Bake 1 hour.

Lemon Poppy Seed Muffins

Preheat oven to 375 degrees. Grease muffin tins for 12 muffins, or line with paper liners. Stir together:

1 1/3 cups cake flour
1/2 teaspoon baking soda

Cream together, adding sugar a little at a time and beating till light and fluffy:

1/2 cup butter
1 1/3 cups sugar

Beat in, one at a time, till fluffy:

4 eggs Add:

3 tablespoons lemon juice
3 teaspoons grated lemon peel
2 teaspoons vanilla
5 tablespoons poppy seeds
1/2 cup sour cream (or yogurt, plain or lemon)

Blend flour mixture into sugar mixture, making sure batter is well mixed.

Fill muffin tins about $\frac{3}{4}$ full. Bake for 20-25 minutes or until golden. Dust with confectioner sugar and serve warm.

Donna Rodriguez' Flour Tortillas

Donna often serves these filled with scrambled eggs for a fast breakfast.

Combine:

3 cups flour
1 $\frac{1}{2}$ teaspoon salt

Cut in:

3 tablespoons Crisco

Add cold water to form dough. Knead till smooth. Let rest 5 minutes. Divide dough into 9 equal portions, form into balls and roll out each till thin. Cook on lightly greased griddle until lightly browned on each side. Some bubbles may appear. Serve as soon as possible, storing in a covered container while holding.

Corn Tortillas

Place in a large bowl:

4 cups masa harina (corn flour, available in most supermarkets in the international specialty section)
 $\frac{1}{2}$ teaspoon salt

Add:

2 $\frac{1}{2}$ cups hot but not boiling water

Mix with your hands to make dough that comes together in a soft ball. Continue mixing and kneading until the dough is elastic enough to hold together without cracking (about 3 minutes). If making ahead for later use, wrap the whole ball of dough in plastic wrap and refrigerate for up to 1 day.

To make tortillas:

Divide the dough into 18 equal portions and cover with plastic wrap or a damp towel. Take one portion at a time and place between 2 pieces of plastic wrap. Press with a tortilla press or roll out with a rolling pin to a circle 6-7" in diameter. Smooth any irregular edges. Continue with remaining portions till the dough is used up, putting a piece of plastic wrap between tortillas.

To cook tortillas:

Heat a heavy skillet or griddle over high heat until it begins to smoke. Place the unwrapped tortilla in the pan. Reduce the heat to medium-high and cook for 30 seconds. Turn and cook the other side for 1 minute. Turn again and cook until the corn tortilla puffs a bit but is still pliable, not crisp (about 30 seconds more). Remove from the skillet and continue cooking tortillas until all are cooked. Serve immediately.

Bread Bowls

In a small mixing bowl, dissolve:

2 packages active dry yeast
1 tablespoon sugar
1 $\frac{3}{4}$ cups warm water

Let stand till frothy, about 10 minutes.

In a large mixing bowl, combine the yeast mixture with:

2 cups whole-wheat flour
1 cup bread flour
2 teaspoons salt

Stir well to combine. Add, $\frac{1}{2}$ cup at a time, stirring well after each addition:

1 cup bread flour

When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 8 minutes.

Place into a lightly oiled bowl and turn to coat the whole surface with oil. Cover and let rise in a warm place until doubled, about 45 minutes.

Punch down the dough and let rest, covered, on floured surface for 10 minutes. Divide into 4 equal portions and form each into a ball. Place balls on lightly greased cookie sheets and flatten into disks. Cover and let rise until doubled (about 30 minutes).

While the bread bowls are rising, preheat oven to 375 degrees. Beat together:

1 egg white
2 tablespoons water

Brush the risen loaves with the egg white mixture. Bake for 40-50 minutes. When done, bread should sound hollow when thumped on bottom. Remove from oven and cool.

To serve, cut a circle out of the top of each loaf and remove that part of the crust. The inside bread can either be removed or compressed.

French Bread

Combine:

2 cups warm water
1 package dry yeast
2 teaspoons sugar

Stir in:

1 tablespoon salt
1 tablespoon soft margarine
2 cups flour

Beat until smooth. Then add:

3 ½ to 4 cups more flour

Knead until smooth and elastic, about 10 minutes. Dough will be stiff. Place in lightly greased large bowl, turn so top is greased. Cover and let rise until double.

Lightly grease a large baking sheet and sprinkle with cornmeal.

Punch down dough. Turn out and divide into thirds. Roll each into a 14x8" rectangle. Beginning with the wide side, roll tightly, tapering ends. Pinch edge to seal.

Place 3" apart on baking sheet. Cut 4 diagonal slashes across each with scissors. Brush with cold water. Let rise until double.

Preheat oven to 400 degrees.

Place shallow pan of water in oven bottom. Bake loaves 45-50 minutes, brushing with water every 20 minutes. Remove loaves to wire rack to cool.

Challah Braid

Challah is the traditional bread for Sabbath supper.

Dissolve:

1 envelope dry yeast in ¾ cup warm water

Add:

1 tablespoon sugar
1 teaspoon salt
1 egg
1 tablespoon shortening
1 ¼ cup flour

Beat until smooth. Add enough additional flour to make the dough easy to handle. Knead about five minutes, until smooth and elastic. Cover and let rise until double (1 1/2 to 2 hours).

Punch down dough. Divide into three equal parts. Roll each part into a strand 14" long. Place strands close together on a lightly greased baking dish. Braid gently and loosely. Do not stretch. Fasten ends, tucking them under. Brush with shortening. Let rise to double (40-50 minutes). Brush braid with a mixture of egg yolk and water. Bake 25-30 minutes at 375 degrees.

Challah In A Hurry

In a medium bowl, blend together:

1 ½ cups warm water
1 cup melted margarine
¾ cup sugar
3 beaten eggs

In a large bowl, mix together:

1 tablespoon and 1 ½ teaspoons active dry yeast
1 teaspoon salt
7 cups flour

Gradually stir in liquid mixture and mix until dough holds together. Knead dough on a floured surface until smooth.

Split dough into two large pieces. Split the two large pieces into three pieces each. Roll each third into a rope 3/4" thick and braid three strands together. Repeat. Place shaped dough onto greased cookie sheets. Bake in a preheated 325 degree oven for 20-30 minutes. Brush with margarine immediately.

Skillet Bread (Oregon Trail 1859)

Mix together:

3 ¼ cups flour
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon baking soda

Cut in:

2 tablespoons butter or Crisco

Stir in:

1 ¼ cup buttermilk or sour milk

Knead a couple of times and push into a greased black frying pan. Bake at 400 degrees for 35 minutes or until browned and light.

Bannock Bread (Cowboys, 1867)

Bannock is a Scottish term that refers to the fact that the bread is turned during cooking.

Mix together:

2 cups flour
½ teaspoon salt
4 teaspoons baking powder

Cut in:

½ cup Crisco (cowboys used lard, Indians used bear fat)

Mix in just enough water to make dough. Knead until very smooth, about 15 minutes.

Grease a black frying pan, including the sides. Press dough into the pan. Bake on top of the stove over low heat. When free from the pan, turn over and continue to cook. Cook about 10 minutes each side.

Apple Scones

Preheat oven to 425 degrees. Grease a large baking sheet. Stir together:

2 cups flour
¼ cup sugar
2 teaspoons baking powder
½ teaspoons baking soda

½ teaspoon salt

Cut in:

¼ cup butter, chilled

Add:

1 shredded, peeled apple

½ cup milk

Stir to form soft dough. Turn dough out onto a lightly floured surface. Knead gently 8-10 times. Pat into two 6" circles.

Place circles on grease baking sheet. Brush tops with milk and sprinkle with sugar and cinnamon. Score each into 6 pie-shaped wedges. Bake 15 minutes or until browned and risen. Serve warm with butter.

Whole Wheat Raisin Scones

Combine until mixture resembles coarse crumbs:

½ cup butter

¼ cup honey

2 cups whole wheat flour (or mixture of white and whole wheat)

Stir in and mix well:

1/3 cup milk

2 teaspoons baking soda

¼ cup raisins

Roll to ¾"-1" thick on lightly floured surface (dough will need to be floured also). Cut out individual scones and bake on greased and floured baking sheet in preheated 350 degree oven for 20-30 minutes or until lightly browned on top.

Cranberry Scones

Preheat oven to 375 degrees In large bowl, stir together:

2 cups flour

¼ cup packed brown sugar

1 tablespoon baking powder

¼ teaspoon freshly grated nutmeg

¼ teaspoon salt

Cut in, until mixture resembles coarse crumbs:

¼ cup butter, chilled and diced

In separate bowl, toss together:

1 cup fresh cranberries, roughly chopped

1/3 cup sugar

Add to flour mixture along with:

Grated zest of one orange 1/2 cup chopped walnuts

Mix lightly. In separate bowl, stir together:

¾ cup half and half

1 egg

Pour egg mixture into flour mixture slowly, mixing with spatula until dough forms. Knead dough 4 or 5 times.

Divide dough in half and Turn out onto lightly floured surface, and shape each into 6" circle of dough. Cut each circle into 6 wedges. Place scones on lightly greased baking sheets. Bake about 20 minutes, until golden brown.

Zucchini Bread

Stir together:

3 cups flour

1 teaspoon baking soda

1 teaspoon baking powder

1 teaspoon grated cinnamon

1 teaspoon salt

In large bowl, beat until foamy:

3 eggs

Add in:

1 cup sugar

1 cup oil

1 teaspoon vanilla

Stir in dry ingredients, a little at a time. The mixture will be thick. Then add:

2 cups grated zucchini

Spoon mixture into two well greased loaf pans and bake at 350 degrees for 50-60 minutes. Bread is done when toothpick comes out clean.

Crumpets

In a mixing bowl, combine and let stand 5 minutes:

1 (.25-ounce) package dry yeast

1 teaspoon granulated sugar

1/3 cup warm water (110°F / 45°C)

Stir in:

1 ¾ cups warm milk (110°F / 45°C)

2 ¼ cups bread flour

1 teaspoon salt

½ teaspoon baking soda

Cover with plastic wrap and let stand for 30 minutes. Grease several 3-inch round metal cookie cutters or rings. Arrange on greased griddle, over medium heat. Spoon scant 3 tablespoons batter into each ring. Reduce heat and cook about 10 minutes or until tops are full of holes and batter is set. Remove rings. If desired, turn crumpets and cook until browned on other side. Or, remove from griddle and toast in toaster

Butterscotch Buns

Preheat oven to 425 degrees Grease an 8" square pan. Cream together in a small bowl:

1/3 cup margarine

¾ cup packed brown sugar

In large bowl, whisk together:

2 cups flour

2 tablespoons sugar

4 teaspoons baking powder

1 teaspoon salt

Cut in till crumbly:

¼ cup butter, chilled

Make a well in center of mixture and pour in:

1 cup milk

Stir to make soft dough. Knead dough 8-10 times. Pat or roll out on a lightly floured surface to a 9 or 10" square. Spread with brown sugar mixture. Sprinkle with:

1/3 cup chopped walnuts

Roll up as for jelly-roll and pinch edge to seal. Cut into 12 slices. Place into prepared pan. Bake for 15-20 minutes. Invert pan over tray or serving plate while hot and serve.

Burger or Hot Dog Buns

In a small saucepan, heat together until very warm (120 degrees)::

1 cup milk

½ cup water

¼ cup butter

In a large bowl, mix together:

1 ¾ cup flour

1 .25oz package instant yeast

2 tablespoons sugar

1 ½ teaspoons salt

Mix milk mixture with flour mixture and then add in:

1 egg.

Stir in, ½ cup at a time, beating well after each addition:

2 ¾ cups flour

When dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

Shape dough (see below) and place on greased baking sheet. Cover and let rise. Bake at 400 degrees for 10-12 minutes or till golden brown.

Shaping For Burger Buns

Cut dough into 12 equal pieces and shape each into smooth balls. Place on baking sheet and flatten slightly.

Shaping for Hot Dog Buns

Cut dough into 16 equal pieces and shape each piece into a 6x4" rectangle. Starting with the longer side, roll up tightly and pinch edges and ends to seal.

Focaccia Bread

In a large bowl, stir together:

2 ³/₄ cups all-purpose flour
1 teaspoon salt
1 teaspoon white sugar
1 tablespoon active dry yeast
1 teaspoon garlic powder
1 teaspoon dried oregano
1 teaspoon dried thyme
¹/₂ teaspoon dried basil
1 pinch ground black pepper

Mix in:

1 tablespoon vegetable oil
1 cup water

When the dough has pulled together, turn it out onto a lightly floured surface, and knead until smooth and elastic. Lightly oil a large bowl, place the dough in the bowl, and turn to coat with oil. Cover with a damp cloth, and let rise in a warm place for 20 minutes.

Preheat oven to 450 degrees F (230 degrees C). Punch dough down; place on greased baking sheet. Pat into a 1/2" thick rectangle. Brush top with:

2 tablespoons olive oil

Sprinkle with (in order):

1 tablespoon dried rosemary
1 tablespoon grated Parmesan cheese
1 cup grated mozzarella

Bake in preheated oven for 15 minutes, or until golden brown. Serve warm.

Bedouin Bread

We first made this flatbread in 1993 when we took part in a Marketplace A.O. program that depicted scenes of the first Christmas. David was a Centurion, Ann played Mary, Joel was a child playing in the marketplace, Amy, Bethany, Moriah, Esther and I worked in the bakery, and Richard lettered the Hebrew banners.

Dissolve together:

1 package dry yeast
1 tablespoon honey
1 ½ cups tepid water

Stir in:

3 ½ cups flour (half white/half whole wheat)
1 teaspoon salt

Mix well and then knead on a lightly floured board. Cut dough into 8 pieces. Shape into rounds and roll out or flatten with hands until ¼" thick. Place on lightly greased cookie sheets. Cover with clean towel and let rise in warm place until ½" or more thick (1-2 hours). Bake 7-8 minutes in a 500-degree oven. For a soft crust, brush with margarine as soon as they come out of oven.

Nell Newman's Sesame Loaves

Mix together and allow to cool:

1 cup boiling water
1 cup quick-cooking oats
1 cup un-hulled sesame seeds

In large bowl, combine and put in a warm place until bubbly (5-15 minutes):

1 ½ cups warm water
1 teaspoon dry yeast
1 teaspoon sugar or honey

When yeast mixture is bubbly, add in the cooled sesame mixture and:

3 ½ cups whole wheat flour (more, if needed to make dough)
1 teaspoon salt

Knead dough on floured surface for 10-15 minutes. Cover and let rise 45 minutes and then knead again. Shape into 2 long loaves and place on a greased, cornmeal-covered pan. Bake in a preheated 350-degree oven 30-50 minutes, until golden brown and hollow sounding when tapped.

Soda Crackers

Combine:

2 cups warm water ½ package yeast pinch sugar

Stir yeast mixture into:

4 cups sifted bread flour (measure after sifting)

Beat mixture well, cover and let rise in a warm place over night. In the morning, mix together and add to above mixture:

1 teaspoon baking soda

1 teaspoon salt

2 tablespoons warm water

Add and beat well:

1/3 cup melted Crisco

Add in, beating smooth after each addition:

3 cups bread flour

Cover and let rise until double in volume.

Turn risen dough onto lightly floured surface and knead till smooth and elastic and no longer sticky.

Divide into small portions and roll each out thinly. Cut into crackers and prick each with a fork.

Bake in a 500 degree oven until a delicate brown.

Note: This is the only soda cracker recipe I could find. It does not say if the baking sheets are greased, so I'd try an un-greased one and if they stick to it then lightly grease the baking sheet. It also doesn't address putting salt on the tops of the crackers. I imagine brushing the tops with water and sprinkling with kosher salt would probably work.

Martha Stewart's Hot Cross Buns

These are traditionally served on Good Friday. We like raisins instead of currants.

Heat until simmering:

1 cup milk

Pour milk into the bowl of an electric mixer fitted with a dough hook. Add in, on low speed:

12 tablespoons unsalted butter, melted and cooled
1/2 cup granulated sugar
2 packages (4 1/2 teaspoons) active dry yeast
2 teaspoons coarse salt
3/4 teaspoon ground cinnamon
3/4 teaspoon freshly grated nutmeg
4 large eggs, lightly beaten

Add in, one cup at a time:

5 1/2 cups all-purpose flour

Mix on low speed until a soft, slightly sticky dough forms around dough hook. Continue kneading, scraping down hook and sides of bowl as necessary, until smooth, about 4 minutes more.

Add: 1 1/3 cups currants (raisins)

Knead, with dough hook, to incorporate. Turn dough out onto a heavily floured surface. Knead briefly to evenly distribute currants in dough. Shape into a ball. Place dough in prepared bowl. Turn to coat with butter. Cover with plastic wrap. Let rise in a warm place until doubled in bulk, about 1 hour and 20 minutes.

Generously butter an 11 by-17 inch baking pan. Set aside. Turn dough out onto work surface. Knead briefly and divide dough into 24 equal pieces (about 2 ounces each). Shape each into a tightly formed ball. Place on prepared pan, spacing 1/2-inch apart. Cover with plastic wrap. Let rise in a warm place until buns are touching and doubled in bulk, about 1 hour.

Heat oven to 375 degrees F with rack positioned in center.

In a small bowl, whisk together 1 egg white, 1 tablespoon water, and a pinch of salt. Brush tops of buns with egg wash. Using scissors or a very sharp, buttered slicing knife, cut a cross into the top of each bun.

Bake until golden brown, 18 to 25 minutes. Rotate front to back after 10 minutes to ensure even color. Transfer pan to a wire rack. Cool to room temperature, about 30 minutes. Whisk together: 1 tablespoon milk, confectioners' sugar, and lemon juice. Pipe or ladle glaze over buns.

CEREALS/BREAKFAST

Anne's Toast

A variation of the standard French toast, I found this recipe in a Woman's Day magazine and tried it because I liked its name.

Cut crust off and cut each slice diagonally:

12 slices day old bread

In medium bowl, beat together:

2 eggs

1 cup milk

1 tablespoon sugar

¼ teaspoon salt

½ teaspoon each, grated lemon peel and cinnamon

1 teaspoon vanilla

Dip bread quickly in egg mixture on both sides. Cook quickly on both sides in a hot greased skillet or griddle. Dust with confectioner sugar and serve.

Fried Mush

Bring to boil, stirring constantly:

1 cup cornmeal

¼ cup dry milk

1 cup cold water

3 cups boiling water

1 teaspoon salt

Cover and cook over low heat 10 minutes. Pour into greased glass loaf pan. Cover and chill overnight. Invert pan. Slice 1/2", coat with flour. Fry in butter until brown.

Mom's Pancake Batter

Blend together:

2 cups flour
2 teaspoons baking powder
½ teaspoon salt
1 tablespoon sugar

Mix together:

1 egg
2 cups milk
1 tablespoon melted shortening

Blend wet and dry ingredients. Pour by ¼ cups onto a hot griddle. Flip when bubbles form.

Mom's Breakfast Gravy

In a skillet, melt:

2 tablespoons margarine

Whisk in:

2 tablespoons flour

Whisk over heat until thick. Then whisk in:

2 cups milk

Whisk mixture constantly over medium heat until thickened. Then stir in:
1 small can drained sliced mushrooms (if desired)

Season with salt and fresh ground pepper. Serve over split biscuits or with grits, eggs or whatever you like.

Schnecken Buns (Swedish Immigrants 1638/1850)

These are cinnamon buns. This recipe is very popular at our house. These do not keep well, so eat them up while they are fresh!

Dissolve together:

2 packages yeast

1 cup warm water

Combine:

1 cup sugar
1 cup butter
1 teaspoon salt
1 cup boiling water

Stir until butter is melted and cool to lukewarm. Add yeast and:

2 slightly beaten eggs

Beat in:

6 ½ cups flour, a little at a time, until smooth.

Knead dough until elastic. Chill.

Divide dough in half and roll each half to an 18x10" rectangle. Make filling by combining:

2 cups brown sugar
1 ½ teaspoon cinnamon ¾ cup melted butter

Spread ¼ filling on each rectangle of dough. Sprinkle evenly with:

1 cup seedless raisins (if desired)
1 cup chopped nuts (if desired)

Roll rectangles jelly roll fashion, starting with long side. Cut in 1 1/2" slices.

Place rest of filling into 3" muffin tins and place slices into tins.

Cover and let double. Brush with butter. Bake 20 minutes at 375-degrees. Turn out.

MeMa's Coffee Cake

Stir together:

2 cups flour
2 teaspoons baking powder
½ teaspoon salt
½ cup sugar

Measure into a cup:

2 beaten eggs

Add milk to make one cup and combine with dry ingredients. Add:

¼ cup butter melted in a 9" square pan. Pour batter into hot pan and sprinkle with topping.

Topping for Coffeecake

Blend:

1/3 cup flour

¾ cup brown sugar

1 tablespoon cinnamon

Cut in:

¼ cup butter

Bake coffee cake 45 minutes at 375 degrees.

Ann's Fried Apples

Combine:

5 Granny Smith Apples, peeled and sliced thickly brown sugar

cinnamon

¼ cup water

Cook in covered container in microwave for 5-7 minutes or until tender.

Chocolate-Chip Raspberry Coffee Cake

Heat oven to 350 degrees. Grease and flour 8 mini loaf pans, or two regular loaf pans Blend together, with electric mixer:

1 ½ cups flour

¾ cup sugar

2 teaspoons baking powder

¼ cup margarine or butter, softened (spreads with at least 65% vegetable oil may be used)

½ cup milk

1 egg

Beat on low speed until moistened. Beat on medium speed 1 minute, scraping bowl occasionally. Stir in:

¼ cup semi-sweet chocolate morsels

Divide batter into loaf pans. Sprinkle each with equal amounts of:

¼ cup semi-sweet chocolate morsels

1 cup fresh raspberries

1/3 cup sliced almonds sugar

Bake 20-25 minutes or until toothpick comes out clean and tops are golden brown. Cool slightly and remove from pans. Serve warm.

Richard's Favorite Waffles

If you like, you can stir in ½ cup chopped pecans before baking.
Preheat waffle iron.

In one bowl, mix together:

2 cups flour

2 teaspoons baking powder

½ teaspoon salt

Set aside. In another bowl, whisk together:

2 egg yolks

1 ¼ cups milk

6 tablespoons melted margarine (no substitutes)

Set aside. In third bowl beat until stiff:

2 egg whites

Blend together flour mixture and egg mixture. Fold in beaten egg whites.

For each waffle pour batter in center of bottom half of waffle iron that has had its plates sprayed lightly with Pam. Close iron and bake until iron stops steaming. Lightly re-spray plates each time.

Joel's Favorite Old-Fashioned Flapjacks

In large bowl of electric mixer place:

3 eggs

Beat until light and fluffy (about 2 minutes). Add:

1 cup flour

1 tablespoon baking powder

½ teaspoon salt

2 teaspoons sugar

1 teaspoon light brown sugar

Beat until smooth. Stir in:

½ cup buttermilk

2 tablespoons melted butter or margarine

For each flapjack, pour ¼ cup batter on hot griddle. Flip when bubbles form on surface and cook on other side.

Richard's Griddlecakes

Stir together:

1 cup flour

2 teaspoons baking powder

½ teaspoon salt

2 tablespoons sugar

Beat together:

1 egg

1 cup milk

3 tablespoons melted butter

Pour wet ingredients into dry ingredients. Beat only until combined, batter will be lumpy. Pour ¼ cup batter onto hot griddle for each griddlecake.

Cranberry Bread (Shakers 1774)

Mix together:

2 cups flour

½ teaspoon salt

½ teaspoon baking soda
1 cup sugar
1 ½ teaspoon baking powder

Measure the juice and grated rind of one orange into a cup measure and add boiling water to make ¾ cup liquid. Add to dry mixture.

Add:

1 beaten egg
2 tablespoons melted shortening or oil

Mix to moisten.

Add:

1 cup fresh or frozen cranberries coarsely chopped or ground
½ cup walnuts, coarsely chopped

Pour in greased loaf pan and bake at 325 degrees for 60-70 minutes. Store 24 hours before cutting.

Classic Crumb Cake

Preheat oven to 350°F. Grease and flour two 9-inch round cake pans.
Crumb Topping

In medium bowl, combine:

2 cups all-purpose flour
½ cup granulated sugar
½ cup packed brown sugar
1 ½ teaspoons ground cinnamon

With fingertips, blend in until mixture resembles coarse crumbs:

1 cup butter or margarine (2 sticks), softened

Cake

In medium bowl, combine:

2 ¼ cups all-purpose flour
2 ¼ teaspoons baking powder 1/2 teaspoon salt

In large bowl, with mixer at low speed, beat:

½ cup butter or margarine (1 stick), softened
1 ¼ cups granulated sugar

Increase speed to medium, beat until light and fluffy, about 2 minutes, occasionally scraping bowl.
Reduce speed and add, one at a time:

3 large eggs

In a cup, combine:

¾ cup milk
2 teaspoons vanilla extract

With mixer at low speed, alternately add flour mixture and milk mixture, beginning and ending with flour mixture, beating until smooth and occasionally scraping bowl.

Divide batter evenly between prepared pans. With hand, press crumb mixture into ¾-inch crumbs; sprinkle evenly over batter. Bake cakes until toothpick inserted in center comes out clean, 40 to 45 minutes. Cool in pans on wire racks 15 minutes. With small metal spatula, loosen cakes from sides of pans. Invert cakes onto plates, then invert, crumb side up, onto wire racks to cool completely.
Makes 2 crumb cakes

Cottage Cheese Toast Also known as "Blitzen"

Preheat oven to 400 degrees. Combine:

1 cup cottage cheese
1 tablespoon sugar
1 egg
1 ½ teaspoons grated orange rind pinch salt

Have ready:

24 slices bread
½ cup milk

Dip each of 12 slices of bread into milk on one side and place on an un-greased baking sheet, milk side up. Spread 2 tablespoons cottage cheese mixture over each bread slice. Dip one side of remaining 12 slices of bread into milk and put over tops of other slices, milk side down. Gently press edges together to seal. Brush bread tops with:

3 tablespoons melted butter

Combine:

2 tablespoons sugar
1 teaspoon ground cinnamon

Stir well and sprinkle over buttered bread. Bake for 10 minutes or until lightly browned. Garnish with:

Orange slices

Serve immediately.

Wheels of Steel

A good breakfast cookie

Cream together:

½ cup butter or margarine
½ cup peanut butter

Blend in:

1 cup packed brown sugar
1 beaten egg
1 teaspoon vanilla

In a separate bowl, combine:

¾ cup whole wheat flour
¼ cup wheat germ
½ cup powdered milk
¼ teaspoon baking powder
¼ teaspoon baking soda

Add dry ingredients to wet ingredients and blend well. Add:

1 cup uncooked oatmeal
1 cup raisins
3 tablespoons liquid milk

Blend until all ingredients are mixed well.

Place heaping spoonfuls of dough onto a greased baking sheet. Spread each spoonful into a circle, leaving an inch or more between. If desired sprinkle with sesame seeds, pressing them into the cookie. Bake at 375 degrees for 10-12 minutes. All to cool before removing from baking sheet, as they are fragile while warm.

Grand City Granola

For best taste and texture, use equal amounts of almond slices, pecans and cashews for the nut pieces and equal quantities of dates, prunes, and apricots for the dried fruit.

Place in a large saucepan over medium-low heat:

½ cup butter
¼ cup vegetable oil
1 cup honey
½ cup pure maple syrup
2 teaspoons salt
½ teaspoon ground cinnamon
½ teaspoon freshly grated nutmeg
2 teaspoons vanilla extract

Cook, stirring occasionally, until the butter is fully melted. Remove from heat. Preheat oven to 300 degrees.

In a large bowl, combine:

4 cups rolled oats
2 2/3 cups barley flakes
1 1/3 cups rye flakes
1 1/3 cups wheat flakes
3 ½ cups nut pieces
2/3 cup coarsely shredded, unsweetened coconut

Pour the warm butter mixture over the grains and toss with your hands or two large spoons until evenly coated.

Line a baking sheet with aluminum foil. Spread the grain mixture evenly over the foil and bake, turning the mixture every 10 minutes with a spoon or spatula, until the flakes begin to turn golden, 20-30 minutes. Be sure to turn all corners and surfaces so that the granola bakes evenly. The grains will seem a little sticky when done but will crisp as they cool.

Immediately after removing the granola from the oven mix in:

11 ounces dried fruit, cut into 3/8" pieces
1 cup dark raisins

Combine thoroughly. Let cool and store in an airtight container. It will keep for two weeks when stored in a cool place. Makes about 4 pounds granola.

Granola

Mix together in large bowl:

4 cups uncooked oatmeal
1 ½ cups wheat germ
1 cup grated coconut
¼ cup powdered milk
1-2 tablespoons cinnamon
1 tablespoon brown sugar

Combine in saucepan and warm:

½ cup vegetable oil
½ cup honey
1 tablespoon vanilla

Add the warmed liquid ingredients to dry ingredients and stir or mix with hands till all is coated. Spread on greased flat pans that have edges. Bake at 250 degrees for an hour, stirring occasionally. When toasted, stir in:

1/2 cup nuts, seeds, raisins, etc

Cool and store in airtight container.

Alton Brown's Oatmeal

In a large saucepan, melt:

1 tablespoon butter

Add, stirring for 2 minutes to toast:

1 cup steel cut oats

Add in:

3 cups boiling water

Reduce heat to a simmer. Keep at a low simmer for 25 minutes, without stirring. Combine and stir into oatmeal, cooking for an additional 10 minutes:

½ cup whole milk
¼ cup low-fat buttermilk

Spoon into a serving bowl and top with remaining buttermilk (or regular milk), brown sugar, and cinnamon.

VEGETABLES/SIDE DISHES

Twice Baked Potatoes

Bake until tender:

4 medium potatoes

Cool slightly and cut potatoes in half. Scoop out insides, being careful not to break skins. Mash potatoes with:

¼ cup butter

½ teaspoon onion powder

2/3 cup evaporated milk

1 cup shredded cheddar cheese

¼ cup finely chopped onion

Fill potato shells. Sprinkle with paprika. Return to oven and bake 15 minutes longer.

Au Gratin Potatoes

Assemble:

6 large or 8 medium potatoes boiled in their skins, peeled and sliced 12-16 ounces Colby cheese, sliced

Flour Salt

Freshly ground pepper

Milk

In a large greased casserole dish, layer potatoes, cheese, sprinkle flour, salt and pepper. Repeat until potatoes and cheese are used up. Pour enough milk over all to reach 1/4 of the depth of the potato layers. Bake in preheated 350-degree oven until browned.

Scalloped Eggplant

Bailey's Cafeteria in downtown Huntington served this dish...

Cook in salted water till tender:

1 eggplant, peeled and cut into small pieces Drain well in colander, pressing a bit to extract all water.

In large bowl, combine cooked eggplant with:

1 can undiluted Campbell's cream of mushroom soup
2 cups grated cheese

Spoon this mixture into a greased casserole. Sprinkle over the top:
2 cups buttered breadcrumbs

Bake in a preheated 350-degree oven until brown and bubbling.

Whole Baked Pumpkin (George Washington's favorite, 1789)

Wash a:

5-7 lb. pumpkin

Cut off lid and clean out inside well. Mix together:

6 whole eggs
2 cups whipping cream
½ cup brown sugar
1 tablespoon molasses
½ teaspoon freshly grated nutmeg
1 teaspoon cinnamon ¼ teaspoon ginger

Pour into pumpkin and dot with:

2 tablespoons butter

Put lid on pumpkin and place in baking pan. Bake at 350 degrees for 1-1 ½ hours (until set). Serve from pumpkin with a bit of pumpkin meat.

Apples in Maple Syrup (Vermont statehood 1791)

A favorite of Joel's

Place in a tightly fitting baking dish, cut side up:

4 apples, halved and cored

Mix together:

½ cup maple syrup
1 tablespoon melted butter
¾ cup water

Pour over apples. Bake, uncovered, for 1 1/2 -2 hours or until apples are soft and syrup has reduced and is fairly thick. Baste 3-4 times while baking.

Roasted Potatoes

Preheat oven to 400 degrees.

In a large mixing bowl, toss together:

2-3 pounds small red potatoes with skins, scrubbed and quartered 2-3 large onions, peeled and quartered

1/4 cup extra virgin olive oil

Add, to taste:

Salt

Fresh ground pepper Dried rosemary Garlic powder

Arrange in a single layer on a baking sheet and place in oven. Bake until golden, stirring and turning occasionally. About 40 minutes

Carrot Tzimmes (Israel)

In a heavy covered saucepan cook in 1/2 cup water:

8 cleaned carrots, sliced 3/4" thick (3 3/4 cups)

For five minutes, do not drain. Stir in:

1/3 cup honey

1 tablespoon lemon juice

1/2 teaspoon salt

Bring to boiling; reduce heat. Cover and simmer for 20 minutes. Stir together:

1 tablespoon melted butter

1 tablespoon salt

Mix into carrots. Add:

1 8oz can crushed pineapple, drained

1/2 cup raisins

½ cup peeled coarsely chopped apple

Cover and simmer 10 minutes more, stirring occasionally.

Corn Pudding

Beat:

2 eggs

Blend in:

2 cups milk

3 cups corn

¼ cup sugar

¼ cup fine bread or cracker crumbs

½ teaspoon salt

½ teaspoon pepper

Pour into greased baking dish. Place in pan of hot water and bake at 325 degrees for 40-50 minutes, until knife inserted comes out clean.

Potato Casserole

A favorite of the Marshall University band!

Combine:

2 lbs frozen hash browned potatoes, thawed

½ cup melted margarine

1 can cream of mushroom soup

6 ounces sour cream

½ of a chopped onion

salt and pepper to taste

Pour into a 9x13" baking dish. Sprinkle with:

2 cups grated cheddar cheese

Combine:

2 cups crushed corn flakes ½ cup melted margarine

Spread over cheese. Bake at 375 degrees for 45 minutes.

Lazarus' Broccoli Casserole

I listed as optional the ingredients I don't usually use.

Cook till just tender and then drain:

2 packages or one bag broccoli cuts

Blend drained broccoli with:

1 can cream of mushroom soup

1 cup mayonnaise (optional)

1 tablespoon vinegar (optional)

3 tablespoons chopped onions (optional)

¼ pound grated Colby, Cheddar or Swiss cheese

Pour mixture into greased casserole dish. Combine:

2 cups bread or cracker crumbs

½ cup melted butter

Top casserole with crumbs and bake at 350 degrees for 40 minutes.

Mullins Baked Beans

Our favorite side dish with burgers or hot dogs

Open and pour into a casserole dish with lid:

2 tall cans Bush's Vegetarian Baked Beans

Stir in desired amounts of:

brown sugar mustard catsup

Worcester sauce

Cover and heat through in microwave or regular oven.

Spicy Pineapple Slices

In a small bowl, mix:

2 teaspoons kosher salt
1 teaspoon chili powder
3 teaspoons dark brown sugar

Sprinkle above mixture on both sides of:

6 slices pineapple

Grill pineapple slices on oiled grill for 1 minute each side. Reduce heat to low and continue cooking for 2-3 minutes each sides until pineapple ash softened and the sugar has caramelized on the edges.

Perfect Rice

Recipe courtesy Emeril Lagasse

Bring to a boil in a medium saucepan over medium-high heat:

2 cups water
1 tablespoon unsalted butter
½ teaspoon salt

Stir in:

1 cup medium- or long-grain white rice

Reduce the heat to low, and cover the saucepan with a tight-fitting lid. Cook until the rice is tender and all the water has been absorbed, 15 to 20 minutes.

Remove from the heat and let stand, covered, for 10 minutes. Before serving, fluff the rice with a fork. Makes about 3 ½ cups

SALADS/DRESSINGS

My Slaw

1 medium head of cabbage, grated
1 medium apple, grated with peel
2 medium carrots, grated

Mix into the above:

$\frac{3}{4}$ cup mayonnaise (more if desired)
1 tablespoon white vinegar
2 teaspoons sugar
1 teaspoon prepared mustard salt and pepper to taste

Spoon into serving bowl and sprinkle lightly with paprika. Serve immediately or chill.

Granny's Freezer Slaw

Combine:

1 medium head of cabbage, grated
1 carrot, grated
1 green pepper, chopped fine
1 small chopped onion (optional)

Sprinkle vegetables with:

1 teaspoon salt

Let stand 1 hour. Squeeze water out. Toss with dressing, pack into containers and freeze.
Freezer Slaw Dressing

Boil together 1-2 minutes, cool to lukewarm and add to vegetables:

1 cup vinegar
1 teaspoon mustard seed
1 teaspoon celery seed
2 cups sugar
 $\frac{1}{4}$ cup water

Cranberry Salad

My cousin Jean Bruce's recipe

Boil together to make syrup:

1 cup water
2 cups sugar

Add:

1 quart cranberries

Cook until cranberries are all popped. Let stand, stirring occasionally for ten minutes. Return to heat and cook another five minutes in uncovered pan. Chill thoroughly.

Stir in:

2 cups miniature marshmallows
2 diced tart apples
3 sliced bananas
3 cups orange sections (or mandarin oranges)
½ cup chopped pecans

Chill until serving.

Mom's Tomato Aspic

Combine, stirring till dissolved:

1 4oz box lemon jello
1 cup boiling water
1 tablespoon white vinegar

Stir in:

1 cup cold tomato juice ¼ teaspoon dried basil

Refrigerate until thickened. Stir in:

½ cup finely chopped celery
½ cup finely chopped onion

Chill till firm. Serve with a dollop of Miracle Whip.

Overnight Salad

Ann, Joel, and I love this.

Layer in order in a large bowl:

1 head of washed and dried iceberg lettuce, broken to bite size
½ cup chopped onion
½ cup chopped celery
10 ounce package frozen peas
1 cup mayonnaise
2 tablespoons sugar
6 hard boiled eggs, chopped
4 ounces grated cheese

Cover and refrigerate. Toss before serving.

Frosted Cherry Salad Squares

Dissolve:

1 3oz package cherry jello
1 3oz package orange jello
1 ½ cup boiling water

Stir in:

1 llb can pitted tart cherries
1 llb package frozen strawberries
1 cup chopped celery
½ cup chopped pecans

Chill until partly set and then pour into a 9x9" pan. Chill till set Beat together:
3 ounces cream cheese ¼ cup mayonnaise
1 small tub Cool Whip

Spread on top of set jello. Chill, cut into squares and serve.

Amy's Hot Turkey Salad

Combine:

2 cups cubed cooked turkey (tuna or chicken can also be used)
1 ½ cup cooked rice
2 chopped hard boiled eggs
1 cup fresh mushrooms
¾ cup diced celery
½ cup walnuts (or slivered almonds)
1 tablespoon diced onion
1 can cream of mushroom soup ¾ cup mayonnaise
1 tablespoon lemon juice

Spoon into a casserole and top with:

1 cup crushed crackers
¾ cup grated cheddar cheese

Heat in a 350 degree oven until cheese is melted and mixture is hot through.

My Potato Salad

Peel and cube:

10 medium boiled potatoes

In large bowl, combine cubed potatoes with:

1 large chopped onion
4 stalks chopped celery
3 chopped hard boiled eggs
¼ cup sweet pickle relish

On top of this mixture, place on the top of potato mixture:

½ -¾ cup mayonnaise
1 teaspoon salt black pepper
1 teaspoon paprika
¼ cup sugar
¼ cup cider vinegar

Toss together. Correct seasoning. Chill until serving. Garnish with cooked egg slices and a sprinkle of paprika.

Summer Chicken Salad

Combine:

$\frac{3}{4}$ cup mayonnaise

$\frac{3}{4}$ cup whipped topping

Add:

1 pound of cooked chicken breast meat, cubed

1 $\frac{1}{2}$ cup sliced celery

$\frac{3}{4}$ cup seedless grapes, halved

$\frac{3}{4}$ cup slivered, toasted almonds

$\frac{1}{3}$ cup sliced olives

$\frac{3}{4}$ cup pineapple bits, drained

Toss together and serve on lettuce leaves.

Mandarin Chicken Salad

Toss together:

1 roasting chicken, poached, with meat cut into small pieces

1 11oz can Mandarin orange segments

3 ounces fresh bean sprouts

4 ounces fresh mushrooms, sliced

1 cup frozen peas Soy sauce

Newman's Own salad dressing

Refrigerate before serving

Whole Berry Cranberry Sauce

For Cranberry Jelly, sieve cooked cranberries before adding sugar.

Combine in a saucepan:

4 cups fresh cranberries, picked over and washed

1 cup water

Bring to a boil: reduce heat and simmer 6-8 minutes until skins pop (they smell really weird when cooking, but they turn out fine). Add:

2 cups sugar

Bring to a boil and cook until sugar dissolves. Remove from heat and chill.

Cucumber Salad

Amounts vary according to your taste and need. Wash all salad ingredients thoroughly before prepping:

Thinly sliced cucumbers (peeled if desired) Diced ripe tomatoes

Chopped romaine lettuce

Cubed red and green bell peppers

Chill all ingredients (wrap lettuce in damp towel before chilling).

So serve: on chilled plates, arrange salad ingredients and serve with chilled salad dressings

Watermelon Basket of Fruits

Have ready and chilled:

1 cantaloupe, peeled and cut up (or made into balls)

3 cups green grapes, cut in half

1 quart strawberries, hulled and cut in half

1 can pineapple chunks in juice, drained

1 cup fresh blueberries

1 whole long watermelon

Wash watermelon. Carefully cut thin slice from bottom so that it will stay level (do not cut too deep or basket will leak). First score desired design into watermelon and then carefully cut away top half of rind/melon so that remainder is in the shape of a basket with a handle across the middle (a notched edge along basket edges is a nice touch)

Scoop fruit out of melon, take out seeds and cut into chunks (or scoops)

Mix all fruits together and spoon into watermelon basket. Serve immediately, or keep on ice.

Macaroni Salad

Adjust amounts according to your taste

Cook until al dente:

1 package macaroni; shells, elbows, or bows Drain and cool

Toss with cooled macaroni:

$\frac{3}{4}$ cup mayonnaise

$\frac{1}{4}$ cup finely chopped onion

$\frac{1}{4}$ cup finely chopped celery

3 chopped hard cooked eggs

2 tablespoons sweet relish

1 teaspoon sugar

salt & pepper to taste

Cover and chill. Garnish with paprika and serve.

Kidney Bean Salad

Replace macaroni in above recipe with large can red kidney beans, drained

BBQ Chicken and Fruit Salad

Arrange in order on chilled salad plates:

Chilled mixed greens

2 cups strawberries, cut in half

4 pineapple rings, broiled

1 boneless skinless chicken breasts, broiled with barbeque sauce and sliced thin

Serve with dressings on the side.

Pasta Chicken Salad

Mix together:

- 1 cups cooked pasta, chilled (use an interesting shape)
- 2 cups cooked and cubed white chicken, chilled
- 2 stalks celery, sliced
- 2 large red apples, cubed
- 1 cup seedless grapes, halved
- 1 20oz can pineapple tidbits, drained
- 1 11oz can mandarin oranges, drained

Blend together:

- $\frac{3}{4}$ cup mayonnaise
- 2 tablespoons milk
- 1 tablespoon sugar
- $\frac{1}{2}$ teaspoon salt dash black pepper
- dash freshly grated nutmeg

Toss mixtures together and chill.

Jello Cranberry Salad

Grind:

- 2 cups cranberries
- 1 large orange (including rind)

Mix in:

- 1 cup white sugar
- 1 cup finely chopped walnuts or pecans
- 1 cup chopped celery
- 1 cup crushed pineapple, drained

In large bowl, dissolve together:

- 1 3oz package raspberry Jello (or you can use cranberry or cherry)
- 2 cups hot water

Stir fruit mixture into Jello. Chill.

Boiled Salad Dressing

In a saucepan, whisk together:

½ teaspoon dry mustard
1-2 tablespoons sugar
½ teaspoon salt
1 tablespoon cornstarch
¼ teaspoon paprika
½ cup cold water
¼ cup vinegar or lemon juice

Cook over low heat until it thickens. Boil one minute. Temper and then whisk in:
2 egg yolks

Continue whisking and add in:

2 tablespoons butter

Beat until thick (mixer is best for this). Refrigerate in covered container.

Lazarus' Celery Seed Dressing

Puree together in blender and then set aside:

1 ½ ounce onion
½ cup lemon juice

Combine in a double boiler:

3 pounds sugar
½ ounce dry mustard
½ ounce salt
2 cups cider vinegar

Bring to a boil for 1 minute. Cool until lukewarm and then blend on low with mixer for 5 minutes. Add onion mixture and:

4 cups vegetable oil
1 tablespoon celery seeds

Blend at medium speed for 10 minutes. Bottle and store in refrigerator. Serve at room temperature.

MAIN DISHES/MEATS

Fettuccine Alfredo

Cook and drain:

12 ounces fettuccine noodles

Put cooked noodles in warm serving dish large enough for tossing. Add:

½ cup soft butter or margarine

1 cup heavy or whipping cream at room temperature

¾ cup grated Parmesan cheese

2 tablespoons chopped fresh parsley

Toss until well coated and season with salt and pepper to taste.

Cheese Manicotti

Slightly undercook, drain and rinse with cold water:

1 package manicotti shells

Blend together:

1 large container cottage cheese

2 eggs

1 cup grated mozzarella cheese

2/3 cup grated Parmesan cheese (fresh or dry)

1-2 teaspoons Mrs. Dash

In large baking dish, pour a thin layer sauce from:

1 jar spaghetti sauce

Fill shells with cheese mixture, placing side by side on sauce baking dish. When all shells are used, pour remainder of spaghetti sauce over all, sprinkle with more mozzarella and Parmesan cheese and bake in 350 degree oven for 20-25 minutes, until hot through and brown and bubbly.

Meat Sauce

A versatile sauce we use for several dishes

In Dutch oven. brown:

2 pounds lean ground chuck

Drain fat off and return to heat. Add:

2 finely chopped onions

Cook until onion is clear. Stir in:

2 jars good quality spaghetti sauce (I like Newman's Own)

1 jar water

Simmer on low, stirring occasionally, for 30 minutes. Correct seasoning according to your taste. I use:

Salt

Freshly ground pepper Sugar, white or brown Oregano

Parsley Basil

Worcester sauce Paprika

Onion powder

Crushed, finely chopped garlic clove(s)

Simmer for at least 30 minutes more.

Spaghetti with Meat Sauce

Make fresh or heat stored meat sauce

Cook al dente desired amount and style of spaghetti. Drain well.

Serve hot meat sauce over individual plates of hot cooked spaghetti. Serve with grated cheese(s), garlic bread, and slaw or salad.

Lasagna with Meat Sauce

Slightly undercook a package of lasagna noodles. Drain, rinsing with cold water. Blend together:

1 lb container ricotta cheese
1 tall container cottage cheese
½ cup grated fresh or dry Parmesan cheese
1 cup grated fresh mozzarella cheese
1 cup grated fresh Colby cheese
2 eggs
salt & pepper

In a large, flat baking pan, spoon a thin layer of meat sauce. Cover with a layer of lasagna noodles. Spread over noodles a layer of cheese mixture. Repeat steps until noodles are used up, ending with a layer of meat sauce over all. Sprinkle with Parmesan cheese and bake at 350 degrees until bubbly, hot through, and browned at the edges.

Veggie Burger

Sauté together until onions are translucent:

2 tablespoons oil
1 cup chopped onion
2 tablespoons minced garlic

Stir into:

2 cups cooked brown rice
1 teaspoon dried or 2 teaspoons fresh basil

Set aside rice mixture. In a blender, grind until fine:

2/3 cup sunflower seeds
2/3 cup cashews
1/3 cup sesame seeds
1/3 cup raw walnuts
1/3 cup raw almonds

Add ground nuts/seeds to rice mixture. Also add:

1/3 cup tamari (concentrated soy sauce) 2/3 cup tahini (sesame seed paste)

Blend well. Shape into patties and brown in nonstick pan in small amount of oil.

Irish Beef Stew

For a Veggie Stew, omit the beef and use vegetable stock

In large heavy pot, heat:

1 1/2 oz oil

Brown in hot oil:

1 pound beef cut into 1" cubes

Remove browned meat and brown:

3 slices carrots (or bag of mini carrots)

2 chopped onions

Mix in:

1/4 cup flour

Add in slowly:

2 cups of strong tea...the tea tenderizes the meat...and 2 bouillon cubes, beef or chicken)

Then add in:

1 tablespoon tomato paste or 1/4 cup catsup salt and pepper to taste

Return meat. Cover and cook 45 minutes. Peel, cut up and place on top of stew:

8-12 small potatoes

Cover and cook until potatoes are tender. Serve hot.

Chicken Pot Pie

For a veggie pot pie, use vegetable bouillon cubes and leave out the chicken.

Bring to boil in stockpot:

3 cups water

4 chicken bouillon cubes

Add in:

4 frozen boneless, skinless chicken breasts

Cook until chicken is tender. Remove chicken and cool. Cut into chunks and set aside In broth, cook until tender:

1 pound cleaned, cut up carrots (if using mini carrots, cut in thirds)

1 pound peeled, cut up potatoes

1 onion, chopped fine

1 stalk sliced celery (if desired)

When vegetables are nearly tender, add:

1 box frozen peas

Cook until all are tender. Remove vegetables from broth. Set aside. In a small pan, make a roux, whisking together:

2 tablespoons melted butter

2 tablespoons flour

Whisk constantly over low heat until bubbly. Cook two minutes, whisking constantly. Then whisk into hot broth. Whisk over medium heat until thickened to make gravy. Remove from heat. Salt and pepper to taste.

In long pan or glass dish, arrange chicken and vegetables. Pour gravy over all. Preheat oven to 350 degrees.

Over top of filling arrange:

1 recipe pie dough, rolled out to fit dish or

1 can refrigerated biscuits

Bake in preheated oven until golden.

Classic Meatloaf

As originally printed on the Quaker Oatmeal box!

Preheat oven to 350 degrees. Combine in large bowl:

1 ½ pounds lean ground beef (or turkey) ¾ cup Quaker oats

½ cup catsup

1 egg, lightly beaten

1 tablespoon Worchester sauce

½ teaspoon salt

¼ teaspoon ground pepper

Mix lightly but thoroughly. Shape mixture into a 10"x6" loaf in a large baking pan. Bake 50-55 minutes or until done through (160 degrees for beef, 170 degrees for turkey). Let stand 5 minutes before slicing. Refrigerate leftovers. Baked meatloaf can be frozen.

Variations: Additional catsup can be poured over top before baking. To make a more moist meatloaf, instead of using oatmeal, add to mixture 1 1/4 cup bread crumbs soaked in 1/4 cup milk.

Fried Fish

This is the fried fish that MeMa made at the Newport Barbeque.

Thaw and separate:

1 pound frozen sole or haddock

Beat together:

1 egg

3 tablespoons flour

1 teaspoon baking powder

1 teaspoon salt water to make batter

Dip each piece of fish in batter to coat. Roll each batter dipped fish piece in:

2 cups cracker crumbs

Fry in hot oil two or three pieces at a time, turning over when first side is browned (about 3 minutes each side). Drain on brown paper/paper towels.

Roast Beef

1 3-lb eye-of-round/sirloin tip roast

Preheat oven to 325 degrees. Place beef, taken chilled from refrigerator, fat side up, in shallow, open roasting pan (a regular pan will be okay as long as it is several inches deep). Insert meat thermometer into thickest part. Place pan in center of oven. Do not add water. Do not sear meat. Do not cover pan. Do not baste.

Length of time for roasting:

1 3/4-2 1/2 hours for rare (140 degrees) 2 1/4-3 hours for medium (160 degrees)

2 1/2-3 1/2 hours for well done (170 degrees)

When done, remove from oven and let stand in a warm place before carving. Save juices for gravy.

Beef Gravy

Skim fat from cooking juices. Discard fat. Put into cooking pan:
2 tablespoons cooked meat juices

Measure rest of juices and add water to make 2 cups

Heat the juices in cooking pan over medium-low heat and whisk in:

2 tablespoons flour

Whisk until bubbly, reduce heat to low and continue cooking for 2 minutes, whisking constantly.

Whisk in the 2 cups of meat juices. Return heat to medium and cook until hot and thick. Season to taste with salt and pepper. Serve hot.

Baked Mushroom Meat Loaf

Preheat oven to 350 degrees Drain, reserving liquid:
1 3oz can sliced mushrooms

Combine mushroom liquid with enough milk to make 1 cup In large bowl beat slightly:
2 eggs

Add in milk mixture and:

½ cup chili sauce or catsup
1 teaspoon Worcestershire sauce
1 small grated onion
1 teaspoon salt
½ teaspoon dried thyme
1 cup bread crumbs or uncooked oatmeal

Mix lightly until moistened. Then add:

2 pounds ground chuck

Mix until well combined. Place half the mixture in an 11x7" baking dish. Shape into a 9 1/2x5" rectangle and arrange mushroom slices over the top. Sprinkle over mushroom slices:

1 tablespoon grated Parmesan cheese
1 tablespoon chopped parsley

Top with remaining meat mixture and shape into a loaf. Bake 1-1 1/4 hours. Remove to platter.

Lazarus' Vegetable Pie

Steam until tender:

2 cups frozen broccoli

Drain thoroughly. Chop broccoli and fold together lightly with:

1/4 cup chopped onion
1 cup shredded Cheddar cheese

Arrange in a greased 10" pie pan. In a bowl, mix together:

4 eggs
1 1/4 cup milk
3/4 cup Bisquick
1 teaspoon salt
1/4 cup pepper

Pour egg mixture over vegetables. Bake at 325 degrees for 35-45 minutes, or until golden brown.

Bok Bok Popovers

Preheat oven to 350 degrees In medium bowl, combine:

1 8oz package cream cheese
6 cooked skinless, boneless chicken breasts, cut up
1 tablespoon sesame seeds 1/4 teaspoon dried parsley
1 tablespoon minced onion

Open and unroll (but do not divide):

1 8oz package refrigerated crescent rolls

Keep each set of dough triangles together so that you have 4 squares of dough. Pinch the seam in the middles of each square and pat each out into a larger square. Put a spoonful of the chicken mixture into the center of each square. Bring corners up to the center, layering like flower petals so that the roll is sealed around filling.

Place popovers on a lightly greased cookie sheet and bake until golden brown.

Rotini Alfredo with Chicken and Vegetables

Cook in salted, boiling water:

1 package rotini

Drain and toss with:

2 cooked chicken breasts, cut in small pieces

1 cup cooked broccoli heads, chopped

1 cup cooked carrots, chopped

Spoon into large casserole and combine with Alfredo sauce. Heat through.

Alfredo Sauce

In saucepan, combine:

1 ½ cups heavy or whipping cream

1 tablespoon butter or margarine

½ teaspoon salt

¼ teaspoon coarsely ground black pepper

Bring to boil over medium high heat. Boil until thickened slightly (2-3 minutes) Remove from heat and stir in:

¾ cup freshly grated Parmesan cheese

Ann's Cheese and Bean Enchiladas

10 whole wheat tortillas

2 cans vegetarian refried beans

3 packages shredded Colby jack cheese

2 cans red enchilada sauce/taco sauce

Warm tortillas in microwave for 20 seconds. In each tortilla put 2-3 heaping tablespoons refried beans in the center, sprinkle with 2 tablespoons of cheese. Roll up, folding in sides. Place in long glass baking dish. Repeat with all the tortillas. Pour enchilada sauce over all, making sure to completely cover. Top with remaining cheese. Bake in preheated 350 degree oven for about 10-12 minutes, or until cheese is melted. Serve with Spanish Rice (we use a mix).

Mushroom Quiche

Have prepared:

1 empty unbaked 9" pie shell

In a medium skillet, melt:

1 tablespoon margarine

Sauté until tender:

1 ½ cup sliced fresh mushrooms

Drain on paper towels and sprinkle over the bottom of unbaked pie shell. Top with:
1 cup (4 oz) shredded Swiss cheese 1/3 cup chopped green onions

In medium bowl, beat:

4 eggs

Beat in:

1 tablespoon flour

½ teaspoon salt

¼ teaspoon pepper

1 cup dry nonfat dry milk plus water to make 2 cups (or two cups fresh milk)

Pour egg mixture over vegetables and cheese in pie shell. Bake in preheated 375-degree oven for 30-35 minutes or until knife inserted near center comes out clean. Let stand five minutes before serving.

Beef and Noodles

Brown in small amount of oil:

1 pound beef roast cut into stew-size pieces

Add and cook until transparent:

1 small onion, sliced small

Pour over this and simmer over low heat 20 minutes:

2 cups strong tea (tea tenderizes the meat)
1 beef bouillon cube

Meanwhile, cook till al dente:

1 package wide egg noodles

Drain and rinse noodles.

Remove beef from broth. Make a roux of:

2 tablespoons margarine
1 tablespoons flour

Whisk roux into broth and continue whisking over low heat until thickened. Correct seasoning. Add:

1 small can drained sliced mushrooms

Return meat to pan. Heat through and remove from heat. Fold in cooked noodles. Serve hot.

Jambalaya

Heat oven to 375 degrees In a large skillet, heat:

2 tablespoons oil
Add:

1 large diced onion
1 large garlic clove, minced
1 bell pepper cut into 1" squares

Sauté until onions are translucent. Remove vegetables from pan and set aside. Heat in the same pan:
2 tablespoons oil

Add to pan:

2 boneless, skinless chicken breasts, cut into 1" cubes 1/2 pound turkey kielbasa, cut into 1/4" slices

Sauté for 3 minutes or until sauce is lightly browned. Add:

1 5oz package white (or yellow) rice

Stir one minute. Return sautéed vegetables to pan. Add:

2 cups chicken stock (or 2 cups water with 2 chicken bouillon cubes)
½ teaspoon Italian seasoning
½ teaspoon freshly ground black pepper

Heat to boiling. Remove from heat. Cover pan and bake for 15 minutes. Remove pan from oven and stir in:

1 cup fresh or frozen peas

Return pan to oven for 15 additional minutes (or until liquid is absorbed). Serve immediately.

West Virginia Style Hotdogs

Kahn's all beef hot dogs Heiner's hot dog buns Ground beef hot dog sauce Mustard
Cole Slaw

Cook hot dogs as desired. Place on steamed buns and add toppings. WV hot dog sauce is usually spicy hot and the slaw is a nice balance to that.

Chicago Style Hotdogs

My friends all know I love Chicago hot dogs.

Vienna Beef Hot Dogs
Poppy Seed Hot Dog Buns (S.Rosens brand) Yellow Mustard
Bright Green Sweet Relish Freshly Chopped Onions
1 Kosher Dill Pickle Spear for each
1 Tomato Slice cut in half for each (2 halves)
2 Serrano Sport Peppers (They're HOT!) for each A Dash of Celery Salt

Heat Hot Dogs in boiling water, or on grill (you can microwave them, but it's not recommended) to 170°F. Place the Hot Dog in a steamed poppy seed bun. Then pile on the toppings in this order: Mustard, Relish, Onions, Pickle, Tomatoes, Peppers and Celery Salt.

Grandma's Bar-B-Que Beef

Cook a beef roast well done with onions, chopped carrots and garlic. Let cool and then remove meat from gravy and shred meat. Let gravy cool completely and then skim off fat. Return meat to gravy, onions and carrots. Add water to just cover. Then add:

Tomato paste/sauce (if using paste, add an equal amount of water)

¼ cup catsup

1-2 bay leaves

2 tablespoons Worchester sauce

½ cup brown sugar

2 tablespoons white vinegar Salt & Pepper

Taste and correct seasoning. Simmer for two hours. Serve on buns.

Groundnut Stew (West Africa)

Heat in large pan or Dutch oven:

3 tablespoons oil

Brown in oil for 15 minutes:

1 frying chicken, cut-up (2 1/2-3 pounds)

Remove chicken and then brown:

1 pound cut up beef (stew meat chunks)

2 medium chopped onions

1 medium chopped green pepper

Drain fat and add:

1 teaspoon salt

1 28oz can tomatoes, cut up

1-2 teaspoons ground red pepper

Bring to a boil. Reduce heat. Cover and simmer 30 minutes. Add chicken and simmer 20 minutes more

In small pan melt over low heat:

¾ cup peanut butter

Stir into stew. Return mixture to boiling. Reduce heat. Cover and simmer 20 minutes more. Skim off fat. Serve with mashed sweet potatoes or hot cooked rice.

Grandma Henn's Turkey Dressing

I use chicken bouillon in hot water in place of the giblets and the water from cooked giblets. Mom usually adds some Poultry Seasoning when she makes this dressing. I add that too, and some parsley.

Put into a medium pan:

Giblets from a turkey
1 small cut-up onion
2-3 leafy celery tops
2 cups water

Simmer until tender (about an hour). Remove giblets, saving water. Discard vegetables. Chop giblets.

In large skillet, heat:

2 tablespoons oil

In oil, sauté over medium-low heat until onions are clear:

3 chopped onions
3 chopped celery stalks
1 chopped small green pepper (if desired)

In large bowl, combine:

Cooked onion mixture Giblets and cooking water
1 beaten egg Salt& pepper

Stir well and add:

6 cups bread broken in pieces

Mix well, place in greased pan and bake at 350 degrees until hot through and browned on top.

Roast Turkey

Always clean any surface that comes into contact with raw poultry thoroughly with hot water and soap.

1 turkey, fresh or thawed in the refrigerator

Put oven rack on lowest level. Preheat oven to 500 degrees.

Line bottom of roasting pan with wide, heavy-duty aluminum foil strips long enough to wrap around turkey. Fold edge back.

Put turkey in sink and unwrap. Remove all ties. Remove gizzards and neck from cavities of turkey. Rinse off turkey well, inside and out, with warm water.

Rub inside of turkey with salt and garlic powder. Rub outside of turkey with olive oil. Put turkey in foil lined roasting pan and place on lowest rack. Roast for 30 minutes.

Take turkey out of oven and wrap foil around it, sealing tightly. Reduce oven heat to 325 degrees.

Return wrapped turkey to oven. Calculate baking time at about 15 minutes per pound. Open foil 1 ½ hours before due to be finished roasting to let turkey finish browning. Set alarm to go off 45 minutes before turkey is due to be done. Check temperature at that time with a meat thermometer in deepest part of thigh. When turkey is done, thermometer should register 180-185 degrees. (When done, leg joint will move freely and juices will run clear when thigh is pierced.) Let stand 20 minutes before carving.

Turkey Gravy

Skim fat from turkey cooking juices. Discard fat. Put into cooking pan:
2 tablespoons cooked turkey juices

Measure rest of juices and add water to make 2 cups

Heat the juices in cooking pan over medium-low heat and whisk in:

2 tablespoons flour

Whisk until bubbly, reduce heat to low and continue cooking for 2 minutes, whisking constantly. Whisk in the 2 cups of turkey juices. Return heat to medium and cook until hot and thick. Season to taste with paprika, salt and pepper. Serve hot.

Good Eats Roast Turkey

Recipe courtesy Alton Brown

(Always clean any surface that comes into contact with raw poultry thoroughly with hot water and soap.)

1 (14 to 16 pound) frozen young turkey

Turkey will need to be thawed by the time you start this recipe, so buy it a several days ahead and let it thaw in a deep pan in the refrigerator. Before putting in brine, remove wrappings, ties, and giblets/neck from cavities. Rinse turkey well.

Combine all brine ingredients, except ice water, in a stockpot, and bring to a boil. Stir to dissolve solids, then remove from heat, cool to room temperature, and refrigerate until thoroughly chilled.

For the brine:

- 1 cup kosher salt
- ½ cup light brown sugar
- 1 gallon vegetable stock
- 1 tablespoon black peppercorns
- ½ tablespoon allspice berries
- ½ tablespoon candied ginger
- 1 gallon iced water

Early on the day of cooking, (or late the night before) combine the brine and ice water in a clean 5-gallon bucket. Place thawed turkey breast side down in brine, cover, and refrigerate or set in cool area (like a basement) for 6 hours. Turn turkey over once, half way through brining.

A few minutes before roasting, heat oven to 500 degrees. Combine the apple, onion, cinnamon stick, and cup of water in a microwave safe dish and microwave on high for 5 minutes.

The aromatics:

- 1 red apple, sliced
- ½ onion, sliced
- 1 cinnamon stick
- 1 cup water
- 4 sprigs rosemary
- 6 leaves sage Canela oil

Remove bird from brine and rinse inside and out with cold water. Discard brine. Place bird on roasting rack inside wide, low pan and pat dry with paper towels. Add steeped aromatics to cavity along with rosemary and sage. Tuck back wings and coat whole bird liberally with canola (or other neutral) oil.

Roast on lowest level of the oven at 500 degrees F. for 30 minutes. Remove from oven and cover breast with double layer of aluminum foil, insert probe thermometer into thickest part of the breast and return to oven, reducing temperature to 350 degrees F. Set thermometer alarm (if available) to 161 degrees. A 14 to 16 pound bird should require a total of 2 to 2 1/2 hours of roasting. Let turkey rest, loosely covered for 15 minutes before carving.

SOUPS

Grandma's Vegetable Soup

Ann's favorite! For Vegetarian Vegetable Soup, substitute vegetable broth for the beef broth and omit the chopped beef.

Heat in a Crock Pot:

Broth from a pot roast cooked with onions (skim off the fat before heating) with water added to make four cups

To heated broth, add your favorite variety of vegetables. Mom usually adds at least 5 of the following:

Diced carrots Diced celery Green beans Broccoli
Peas
Chopped onion Corn

To this add:

1 can tomatoes (size of can depends upon how many you want)
2 cups chopped raw cabbage
3 peeled, cut up potatoes
1/4 cup barley

Cook two hours on high. Test for doneness and season with salt and pepper. When nearly done you can stir in some of the cooked, chopped pot roast.

Cream of Broccoli Soup

As served in the Lazarus Tea Room. Frozen chopped broccoli can be used in place of fresh.

Clean 1 pound broccoli, remove stems and cut into 1/2" pieces. Steam broccoli in 1/2 cup water until tender. Do not drain. Set aside.

In saucepan over medium heat, melt:

1 cup butter

Whisk in to make a roux:

1 cup flour

Cook for 2-4 minutes and then whisk in:

1 quart chicken stock (homemade, canned or 4 bouillon cubes dissolved in 1 quart hot water)

Bring to a boil and then turn heat to low. Add broccoli and:

1 quart half and half (or regular milk)

Season with salt and pepper. Heat but do not boil.

Chili

Brown in a Dutch oven:

1 ½ pound ground chuck

Drain off fat. Stir in:

1 large chopped onion

Cook until onion is transparent, stirring frequently. Add in:

1 large can crushed tomatoes

1 can water

Then add:

2-3 small cans red kidney beans (depends upon how many beans you want) additional water if needed

Simmer 10 minutes. Then season according to taste with whatever your chili-lovin' heart desires. I usually use a combination of:

Chili powder Salt

Pepper Sugar Hot sauce

Garlic powder Onion powder

Simmer on low, stirring occasionally, for at least an hour to let flavors mingle.

Potato Onion Soup (Ireland 1845, potato blight)

Ann and Joel are potato soup lovers!

Heat together in a 6-8 quart stockpot:

4 tablespoons butter
2 medium onions, sliced

Cook gently. Do not brown. Add:

2 pounds peeled and sliced potatoes
3 cups milk
5 ½ cups chicken stock (or 6 bullion cubes dissolved in 5 ½ cups hot water)
¼ cup fresh chives, chopped
½ teaspoon celery seed
¼ teaspoon dried whole thyme

Cover and cook gently for 1 hour.

Prepare a roux by whisking together over low heat:

2 tablespoons butter
2 tablespoons flour

Whisk constantly for 2 minutes. Whisk roux into soup. Cook 5-10 minutes. Puree the soup (if a smooth soup is desired). Add:

1 cup milk or light cream

Gently reheat. Season with salt and pepper to taste. Garnish with fresh chopped chives and serve.

Minestrone

Soak overnight, drain and then cook until tender:

¼ pound dried lima or kidney beans

Simmer together in stockpot 12-15 minutes:

Cooked beans

1 large onion, chopped
1 stalk celery, chopped
2 carrots, chopped
¼ head shredded green cabbage
¼ pound fresh peas/green beans
3 cups water (more if needed)
2 chicken or vegetable bouillon cubes

When vegetables are tender, add and simmer five minutes longer:

2 cups Newman's Own or your own recipe meatless spaghetti sauce
2 cups cooked small-type pasta (if desired)

Cream of Mushroom Soup

In medium saucepan, melt:

4 tablespoons unsalted butter

Add and sauté until tender:

1 pound fresh mushrooms, sliced
1 large onion, chopped fine or 6 sliced scallions

Whisk in:

¼ cup flour salt & pepper

Cook over low heat until smooth. Stir in:

1 ¼ cups water
1 can unsalted chicken broth

Heat to boiling and add:

1 cup milk or half and half

Heat through but DO NOT BOIL. Garnish with fresh parsley.

Garden Vegetable Chowder

¾ cup each:

Broccoli flowerets
Zucchini half-moons 3/8" thick
Carrots, sliced 1/4" thick
Tomatoes, sliced
Corn, whole kernel

Cook in 5 cups bouillon until crunchy tender. Drain, reserving stock. Sauté together until transparent:

3/4 cup margarine Onions, diced Celery, diced

Stir in to make a roux and cook two minutes:

6 tablespoons flour

Add reserved hot stock, whisking constantly until smooth and thickened and all flour taste has disappeared.

Stir in:

3 cups milk or half and half Add the cooked vegetables and: 1/4 cup Parmesan Cheese
Season to taste with:

Salt Pepper Thyme

Simmer 15 minutes and serve.

BEVERAGES

Mock Champagne

Chill individually overnight:

4 cups club soda
4 cups ginger ale
3 cups unsweetened white grape juice

Combine in a large pitcher and serve immediately over ice.

Mom's Christmas Punch

Make an ice ring or ice cubes from:

10 7oz bottles 7UP (or one 2-liter bottle)

Chill separately and then combine in punch bowl:

2 pints cranberry juice
1 quart apple juice
10 7oz bottles 7UP (or one 2-liter bottle)

Float on top:

7UP ice cubes/ring
1/2 gallon lime sherbet made into scoops

Pumpkin Juice

Juice:

2 cups diced pumpkin

In a blender, blend pumpkin juice together with:

2 cups apple juice
½ cup pineapple juice
1 teaspoon honey

Serve chilled

Diana Barry's Favorite Raspberry Cordial

In a saucepan, combine:

2 packages frozen unsweetened raspberries
1 ¼ cups sugar

Cook over medium heat, stirring occasionally, for 20-25 minutes, until all the sugar has dissolved. With a potato masher, mash the raspberries and put through a strainer, extracting all the juice. Discard the pulp.

Add to the raspberry juice:

The juice of two lemons, strained
4 cups boiling water

Let cool and then chill. When ready to serve, float a thin slice of lemon in each glass.

Hot Cocoa

Blend together in a saucepan:

½ cup sugar
¼ cup cocoa dash salt
1/3 cup hot water

Whisk together until blended and bring to a simmer, whisking all the while. Boil 1 minute. Slowly add:

4 cups milk

Reheat to a simmer and stir in:

¾ teaspoon vanilla

Serve with marshmallows or whipped cream if desired.

SNACKS

Orange Candied Nuts

Heat oven to 250 degrees

Place on 1 3x9" baking pan and bake for five minutes:

3 cups pecan or walnut halves Remove from oven and set aside. Melt in medium saucepan:
2 tablespoons butter

Stir in:

¼ cup sugar

½ cup light corn syrup

¼ cup grated orange rind

3 tablespoons orange juice

1 teaspoon grated lemon rind

Bring mixture to a boil over medium heat, stirring constantly. Boil, without stirring, for 5 minutes. Pour syrup over pecans, stirring gently to coat well.

Spread onto greased baking sheets. Bake at 250 degrees for 1 hour, stirring frequently Sprinkle with ¼ cup sugar. Separate pecans with a fork Let cool completely. Store in an airtight container.

Toasted Cheese

Lacking the fire and long toasting fork that Heidi's grandfather had, try this:

Thick slice of bread Thick slice of cheese

Toast, under broiler, one side of bread. Turn bread over and put cheese on it. Put back under broiler and toast, watching carefully, until cheese is soft and slightly browned. To make this a Plowman's Lunch, eat with fresh or pickled onions, or other pickles. (Personally, I like it with an apple).

Spinach Dip

Combine:

1 10oz package frozen chopped spinach, thawed and drained
1 8oz carton sour cream
1 cup mayonnaise
4-5 green onions, chopped
1 package vegetable soup mix

Stir well. Cover and chill at least six hours. To serve:
Hollow out from top and cube resulting bread:

1 llb round loaf Hawaiian bread

Spoon dip into hollowed bread loaf and serve with bread cubes

Veggie Bites

Crust:

Unroll and press out onto a 15x10" baking sheet:

Two 8oz packages refrigerator crescent rolls

Bake in 350 degree oven for 12-15 minutes.

Topping

Combine:

2 8oz packages cream cheese
3 tablespoons mayonnaise
½ teaspoon basil
¼ teaspoon garlic powder

Spread thinly over cooled crust. Top with chopped vegetables.

Chocolate Chip Party Mix

In a large, shallow roasting pan, combine:

9 cups Chex cereal squares (all one type or a mix)
2 cups shredded coconut (if desired)
1 cup nuts
2 cups pretzel sticks

In a 2qt saucepan, heat to boiling:

1 cup packed light brown sugar
½ cup margarine
½ cup light corn syrup

Boil 5 minutes without stirring. Remove from heat and stir in:

1 teaspoon vanilla
½ teaspoon baking soda

Pour over cereal mixture and stir until coated. Bake in preheated 250 degree oven for 1 hour, stirring every 15 minutes. Cool completely in pan, stirring frequently to break apart.

Add in and store in airtight container:

2 cups semi-sweet chocolate morsels
1 ½ cup raisins and/or other dried fruits

Hummus

In a food processor, combine and puree:

One 15-ounce can chickpeas, rinsed and drained ¾ cup water
½ cup tahini (a thick paste made of ground sesame seeds)
5 tablespoons freshly squeezed lemon juice
1 ¼ teaspoon kosher salt
1 clove garlic

While food processor is running, pour in slowly until all is full incorporated:

3 tablespoons extra-virgin olive oil

Season to taste with freshly ground black pepper.

Store in refrigerator for 6 hours. To serve, stir in:
2 teaspoons freshly squeezed lemon juice
2 tablespoons chopped fresh flat-leaf parsley leaves

Place on serving platter and drizzle with olive oil. Serve with olives and flat breads. Store remainder in refrigerator for up to 2 days.

Pickles/Jams and Jellies

Refrigerator Dill Pickle

Heat in large pan:

10 cups water
5 cups distilled white vinegar

Bring to a boil. Remove from heat. Refrigerate, covered, overnight. Assemble:

5 pounds cucumbers
a handful of fresh dill, including heads peeled garlic cloves
whole mixed peppercorns

The next morning, scrub cucumbers and remove blossom ends. To pack, add some fresh dill, several garlic cloves and about a teaspoon of peppercorns to each sterile pickling jar. Add the cucumbers, packing quite tight. Cover with the cold brine. Secure the lids and refrigerate for 3 days before eating.

Aunt Kate's Bread & Butter Pickles

In large saucepan, combine:

2 cups cider vinegar
2 cups water
2 cups sugar
1 teaspoon turmeric
2 tablespoons salt
2 tablespoons mustard seed

Slowly bring to a simmer and let simmer for 10 minutes.

Wash and thinly peel enough cucumbers to be covered with the brine. Put them into brine and let simmer for 20 minutes. Stir lightly and cover with lid.

Pack mixture into sterile jars and seal with sterile lids. Can according to canning procedure.

Chow Chow

Run through a grinder with coarse blade:

10-12 green tomatoes
1 bunch celery
8 green or red peppers
2 medium heads cabbage
3 medium onions

Add ½ cup pickling salt to chopped vegetables and let stand 3 hours.

Brine

In large non-aluminum saucepan, bring to boil:

1 quart white vinegar
2 tablespoons mustard seed
5 cups sugar

Drain vegetables and stir into brine. Bring to edge of boil. Put mixture in sterile jars and seal with sterile lids. Can according to canning procedure.

Grandma Henn's Tomato Preserves

Grandma Henn was my great-great-grandmother, the mother of my great-grandmother, Maggie Henn Eshem.

10 medium tomatoes (ripe) sugar
1 lemon
2-3 sticks cinnamon

Pour boiling water over tomatoes. Drain, skin and quarter tomatoes. Measure tomatoes and place in large saucepan. For each cup of tomatoes add one cup of sugar. Add one sliced lemon and 2-3 cinnamon sticks. Bring to a simmer and simmer until thick, stirring often. When like jelly it is ready to seal in sterile jars.

Pickled Beets

Richard's Aunt Elma used to bring pickled beets to family Christmas dinners as well as a large tin of her delicious homemade candies.

Place in a large stockpot with water to cover:

10 pounds fresh small beets, stems removed

Bring to a boil, and cook until tender, about 15 minutes depending on the size of the beets. If beets are large, cut them into quarters. Drain, reserving 2 cups of the beet water. Cool and peel beets.

Sterilize jars and lids by immersing in boiling water for at least 10 minutes. Fill each jar with beets and add to each jar:

Several whole cloves

In a large saucepan, combine:

Water from beets

2 cups white sugar

1 tablespoon pickling salt

1 quart white vinegar 1/4 cup whole cloves

Bring to a rapid boil. Pour the hot brine over the beets in the jars. Can according to canning procedure. Store in a cool dark place, and refrigerate after opening.

Grandma's Rhubarb-Strawberry Jam

Ann is the #1 fan of Mom's rhubarb-strawberry jam

Combine:

1 cup well cooked rhubarb (soft and mushy)

1 cup boiling water 3/4 cup sugar

1 3oz package strawberry Jello (Grandma uses sugarless)

Transfer to sterile jar and refrigerate.

Nanny Mom's Apple Jelly

Nanny Mom/Nancy Eshem, was my great-grandmother, the mother of my grandfather, Frank Eshem/PaPa

Cover the peels from 5-6 apples with 2 cups water and bring to a boil. Simmer until very soft. Drain off juice.

Combine in saucepan:

1 cup juice from cooked peels

1 cup sugar

Let simmer until jelly stage (about 20 minutes). Pour into sterile jar.

Granny Sullivan's Crabapple Jelly

David loves crabapple jelly like my daddy's mother, Beulah Sullivan, made for us when David was little.

Select 3 cups (about 3 pounds) of firm, crisp crabapples, about one cup of which are under-ripe and the rest fully ripe. Sort, wash and remove stems and blossom ends. Do not peel or core. Cut into small pieces.

Put prepared crabapples into a saucepan. Cover with water and bring to boil on high. Reduce heat and simmer 20-25 minutes until crabapples are soft. Extract juice.

To make jelly:

Measure into clean saucepan:

4 cups crabapple juice

4 cups sugar

Stir well. Bring to a boil and cook until mixture jells. Remove from heat and skim off foam. Pour immediately into hot, sterile jars. Seal with hot, sterile lids and process according to jelly canning procedure. Yields: 7 six-ounce jars.

Old-Fashioned Peach Butter

Prepare:

7 pounds peaches, hulled and peeled, reserve juice

Heat syrup from peaches until reduced to half. Puree peaches and add to the syrup with:

1 teaspoon cinnamon
1/4 teaspoon ginger
1/8 teaspoon cloves
1 lb. light brown sugar
1/8 teaspoon allspice

Heat slowly, stirring, to boiling. Bake in a moderate oven, stirring several times, 1 1/2 hours or until thick. Stir in:

1/4 cup lemon juice

Ladle into sterilized jars. Seal.

Marcia's Apple Butter

I love to watch apple butter being made the old-fashioned way, outside on crisp Fall days in copper kettles over open fires, stirred with big wooden paddles. Then I go home and make mine this way... Place in a crock pot two quarts of very sweet apple sauce for every quart of apple butter you want. Cook on high with the crock pot lid ajar until the sauce turns brown and has reduced (several hours). Add spices to taste (I use powdered cinnamon or cinnamon oil, ground ginger, nutmeg, and ground cloves) and correct sweetening (brown sugar is a nice touch). Cook on low, uncovered, until the correct consistency. Seal in sterilized jars according to canning procedures.

Pumpkin Butter

Combine in a heavy saucepan:

2 1/2 cups cooked, mashed pumpkin
3/4 cup sugar
1/4 cup apple or orange juice
1/2 teaspoon ground cinnamon
1/2 teaspoon freshly ground nutmeg
1/4 teaspoon cloves
1/4 teaspoon ginger

Bring to a boil: reduce heat and simmer, uncovered 10 minutes or until mixture thickens. Cover and chill.

MISC

Raisin Sauce

A favorite of David's

Simmer in small saucepan for 10 minutes:

1 cup raisins water to cover

Mix together:

½ cup brown sugar

1 tablespoon cornstarch

Stir into raisins and cook to thicken. Add:

1 tablespoon butter

Cook until thick and clear. If you wish you can add crushed pineapple, using the juice for part or all of the water.

Alton Brown's Fresh Yogurt

Whisk together in saucepan:

1 quart 2% milk

½ cup powdered milk

1-2 tablespoons sugar or honey

Place over medium heat and bring to 120 degrees on an instant read thermometer. Once milk has reached 120 degrees, pour into a cylindrical plastic container, reserving 1/2 cup. Whisk the reserved mixture with:

½ cup plain yogurt, room temperature

Return the mixture to the yogurt and whisk.

Place container into a narrow clean bucket (or any clean narrow container that is deep enough) lined with a heating pad. Set heating pad to medium. Leave for 3-12 hours, making sure the temperature stays as close to 115 degrees as possible. Store yogurt in the refrigerator.

Tzatziki Sauce

Easy dressing for gyros or Greek salad. Also is a good dipping sauce for veggies

In a blender or food processor, combine:

2 8oz containers plain yogurt
2 cucumbers, peeled, seeded and diced
2 tablespoons olive oil juice of
½ lemon
salt and pepper
1 tablespoon chopped fresh dill
3 cloves garlic, peeled

Process until well combined. Put in a covered dish and refrigerate for at least one hour before using.

Yogurt Cheese

Line a sieve with cheesecloth and place over a bowl. Pour in:

1 quart plain yogurt

Cover yogurt with edges of cheesecloth. Place in refrigerator overnight. When fully drained, discard whey and use yogurt cheese as you do cream cheese in dips, etc.

Pumpkin Puree

Cut a clean pumpkin in half. Scoop out seeds. Place halves on foil-lined pan with edges and bake in 225-degree oven until flesh is tender (rind will be wrinkled). You will have to bake a large pumpkin one half at a time.

When cool, scoop flesh out of rind and puree in blender or food processor. Pureed pumpkin can be frozen or kept in the refrigerator for a few days. Homemade pumpkin puree is a lighter color than canned pumpkin, but can be used the same way.

Vanilla Extract

Split a vanilla bean and put it into a tightly capped bottle containing 120ml of vodka. Cap and let stand 4 weeks or longer before using (the alcohol in the vodka is necessary to extract the vanilla).

Vanilla Sugar

Put one pound of granulated sugar and 1 vanilla bean into a tightly capped jar. Let stand for 4 weeks before using.

Homemade Sweetened Condensed Milk

In order, place in blender:

½ cup boiling water
1 cup nonfat dry milk
2/3 cup sugar
2 tablespoons melted butter or margarine

Blend on medium speed for 2 minutes. Allow to cool May be refrigerated for up to one week. Makes amount equal to one 14oz can Eagle Brand.

Salt Dough for Baking

Mix together and knead until smooth:

2 cups flour
1 cup Morton salt
1 cup water

Form dough into whatever you wish and then bake at 325 degrees until light brown (if making ornaments make a hole to hang by before baking).

Amy's Clay Dough a.k.a. "Cubbie Clay"

My first attempt at making clay for my AWANA Cubbie group was a disaster. When I called and asked Amy for advice, she shared with me this wonderful recipe. We used it in Cubbies every week thereafter. This recipe can be easily doubled or tripled.

Combine in saucepan:

1 cup flour
1/4 cup salt
2 tablespoons cream of tartar

Add in:

1 cup water
1 tablespoon oil
food coloring as desired

Cook and stir over medium heat until it forms a ball (this takes a while and a strong arm). Turn out and knead on a lightly floured surface. Store in an airtight container or plastic bag.

Homemade "Silly Putty"

This recipe is another from Feed Me! I'm Yours by Vicki Lansky, a book that is full of great ideas and recipes for kids.

Mix together:

2 parts Elmers white glue
1 part Sta-Flo liquid starch

This bonds into a gluey substance instantly. I usually rinse it a bit to get rid of excess starch. Knead it until it comes together and store in a plastic bag or airtight container. This works just like Silly Putty and also clings to fabrics just like Silly Putty, so keep it away from clothes and carpet.