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# Breads and Rolls

### ALMOND BREAD

( For 1 1/2 pound bread machine )

Place the following ingredients in bread machine:

1 cup milk

1 egg

3 tablespoons butter (unsalted)

1- 8 ounce can almond paste (cut in 1 inch

size pieces)

2 1/2 cups unbleached all-purpose flour

2 tablespoons dark brown sugar

1/4-1/2 teaspoons salt

2 teaspoons dry yeast

GLAZE

1 teaspoon dark corn syrup

1 teaspoon warm water

Brush glaze on immediately after bread is done. Sprinkle on sliced almonds and put back in machine to dry glaze.

This recipe can be made with the regular or rapid bake

cycles. Works best on rapid.

Recipe from Dorothy Davis.

### AMISH CINNAMON BREAD

Keep covered. Do not refrigerate.

Day 1 - Receive starter

Day 2, 3, 4 - Stir.

Day 5 - Add and stir:

1 cup flour

1 cup milk

1 cup sugar

Day 6 , 7 - Stir

Day 8, 9 - Do nothing.

Day 10 - Add and stir:

1 cup flour

1 cup milk

1 cup sugar

Put 1 cup Starter in 3 separate bowls. Give to friends.

To remaining starter Add:

1 cup oil

4 eggs

2 teaspoons vanilla

Mix dry ingredients together and add to mixture:

1 cup sugar

1 cup flour

1 small box instant vanilla pudding

1 teaspoon baking powder

1 teaspoon baking soda

2 teaspoons cinnamon

Beat by hand. Add (if desired):

1 cup nuts

1 cup raisins

Pour into 2 greased loaf pans. Bake at 350 degrees for

1 hour.

Recipe from Lita Vance.

### JAUNITA'S BISCUITS

Stir together:

2 cups plain buttermilk

3/4 teaspoons soda

Stir into buttermilk until it starts to thicken:

About 3 cups self-rising flour

Melt together:

3 tablespoon shortening

2 tablespoons lard

Cool - (don't let it get hot).

Add about 3 tablespoon shortening - stir well until you can handle it - keep hands floured. Mixture will puff up a little bit.

Put grease in pan - standing in bottom.

Gently shape biscuits and put them side by side in pan brushing top with grease.

Bake at 450 degrees about 15 minutes until golden brown.

Recipe from Jaunita LeMaster.

### BUTTERMILK RYE BREAD

(For 1 1½ pound bread machine)

Place the following ingredients in bread machine:

2 ¼ cups bread flour

1 cup rye flour

3 tablespoons whole wheat bread flour

1 tablespoon wheat germ

1 tablespoon instant coffee

1 tablespoon cocoa

1 teaspoon caraway seed

1 teaspoon baking soda

1 cup buttermilk

1 ½ teaspoons salt

¼ cup molasses

2 tablespoons oil

¼ cup water

1 tablespoon yeast

This recipe should be made on the regular bake cycle.

Recipe from Susan Brink.

### CARDAMOM SWEET BREAD

(For 1 ½ pound bread machine)

Place the following ingredients in bread machine:

1 1/8 cups water or milk

1 ½ Tablespoons juice concentrate

3 tablespoons honey

1/3 teaspoon salt

1 ½ -3 tablespoons vital gluten (opt.)

1 1/3 cups whole wheat bread flour

2 cups white bread flour

¾ teaspoon crushed cardamom

½ cup raisins (optional)

2 teaspoons yeast

This recipe can be made on the regular or rapid cycles.

Recipe from Susan Brink.

### CARROT BREAD

( For 1 1/2 pound bread machine )

Place the following ingredients in bread machine:

3/4 cups water

2 1/4 cups white bread flour

1 cup wheat bread flour

1 tablespoon dry milk

1 teaspoons salt

1 cup grated carrots

2 tablespoons honey

1/4 cup plain yogurt

2 tablespoons molasses

1/4 cup chopped walnuts

2 1/2 teaspoons active dry yeast

This recipe can be made with the regular or rapid bake cycles.

Recipe from Dorothy Davis.

### CHEESE HERB BREAD

(For 1 ½ pound bread machine)

Place the following ingredients in bread machine:

1 1/8 cups water

1½ tablespoons vegetable oil

3 tablespoons juice concentrate

½ cup grated cheddar cheese

¾ teaspoon baking soda

1 tablespoon maple sugar

3 tablespoons grated parmesan cheese

1½ - tablespoons vital gluten (opt.)

1 1/3 cups whole wheat bread flour

2 cups white bread flour

½ teaspoon salt

½ teaspoon basil

¾ teaspoon parsley

1½ teaspoons yeast

This recipe can be made with the regular or rapid bake

cycle.

Recipe from Susan Brink.

### COCONUT CHERRY BREAD

(For 1½ pound bread machine)

Place the following ingredients in bread machine:

1 1/8 cups milk or water

1½ tablespoons honey

1/3 cup grated carrots

18 chopped maraschino cherries

1 ½ cup coconut flakes

1½ - 3 tablespoons vital gluten (opt.)

1/3 cup wheat or oat flakes

1½ cups whole wheat bread flour

1½ cups white bread flour

½ teaspoon salt

½ teaspoon cinnamon

2 teaspoons yeast

This recipe can be made with the regular or rapid bake

cycle.

Recipe from Susan Brink.

### COTTAGE DILL BREAD

( For 1 1/2 pound bread machine )

Place the following ingredients in bread machine:

3/4 cup water

3 cups white bread flour

1 1/2 tablespoons dry milk

2 tablespoons sugar

1 1/2 teaspoons salt

1 l/2 tablespoons butter

3/4 cup small curd, low fat cottage cheese

1 tablespoon dry onion

1 tablespoon dill seed

1 tablespoon dill weed

3 teaspoons active dry yeast

The liquid in cottage cheese varies. If your dough is too dry, try adding water a tablespoon at a time during the kneading until dough appears moist and pliable.

This recipe can be made with the regular or rapid bake cycles.

Recipe from Dorothy Davis.

### TANGY CRANBERRY BREAD

( For 1 1/2 pound bread machine )

Place the following ingredients in bread machine:

1 1/4 cups cranberry juice

3 cups white bread flour

2 tablespoons dry milk

11/2 teaspoons salt

2 tablespoons butter

1/3 cup dried cranberries

3 tablespoons orange marmalade

3 teaspoons active dry yeast

Place dried cranberries away from water if baking on delayed-time cycle.

This recipe can be made with the regular or delayed-time bake cycles.

Recipe from Dorothy Davis.

### DATE NUT BREAD

( For 1 1/2 pound bread machine )

Place the following ingredients in bread machine:

1 1/8 cups water or milk

1 1/2 medium eggs

1 1/2 tablespoons unsweetened cocoa

3 tablespoons maple sugar

1/2 teaspoon salt

1 1/2 - 3 tablespoons vital gluten (opt.)

1 3/4 cups whole wheat bread flour

2 cups white bread flour

1/2 cup chopped dates

1/2 cup chopped nuts

2 teaspoons yeast

This recipe should be made on the regular bake cycle.

Recipe from Susan Brink.

### GARDEN HERB BREAD

( For 1 1/2 pound bread machine )

Place the following ingredients in bread machine:

1 1/4 cups water

3 cups white bread flour

2 tablespoons dry milk

2 tablespoons sugar

1 1/2 teaspoons salt

2 tablespoons butter

1/2 tablespoon chives

1/2 tablespoon marjoram

1/2 tablespoon thyme

1 teaspoon basil

3 teaspoons active dry yeast

Use dried herbs that are flaked and not ground. If using ground, reduce the amount by half. If using fresh herbs, double the amount.

Any combination of spices may be substituted, according to your tastes.

This recipe can be made with the regular, rapid, or delayed- time bake cycles.

Recipe from Dorothy Davis.

### HUSH PUPPIES

Mix together:

1/2 cup finely chopped onion

1/8 teaspoon onion salt

1 1/2 cups corn meal

1 teaspoon baking powder

1/4 teaspoon baking soda

1/4 teaspoon salt

1 cup buttermilk

Drop by spoonfuls into vegetable oil (365 degrees) and fry for 2 - 3 minutes or until golden brown. Remove and drain well on absorbent paper. Makes about 1 1/2 dozen.

Recipe from Red Lobster.

### LEMON POPPY SEED BREAD

( For 1 1/2 pound bread machine )

Place the following ingredients in bread machine:

1 3/4 cups whole wheat bread flour

2 cups white bread flour

1/3 teaspoon salt

1 1/2 - 3 tablespoons vital gluten (opt.)

1/3 teaspoon lemon peel (opt.)

2 1/2 tablespoons poppy seed

2 1/2 tablespoons honey

1 1/4 cups lemonade

1 1/2 teaspoons yeast

This recipe should be made on the regular bake cycle.

Recipe from Susan Brink.

### LIGHT RYE BREAD

(For 1 1/2 pound bread machine)

Place the following ingredients in bread machine:

1 cup & 2 tablespoons water

2 1/4 cups white bread flour

3/4 cups rye flour

2 1/2 tablespoons sugar

1 1/4 teaspoons salt

1 1/4 tablespoons butter

1 tablespoon cornmeal

1/2 tablespoon caraway seeds

3 teaspoons active dry yeast

This recipe can be made with the regular, rapid, or delayed- time bake cycles.

Recipe from Dorothy Davis.

### MILK BREAD

( For 1 1/2 pound bread machine )

Place the following ingredients in bread machine:

3 3/8 cups white bread flour

3 tablespoons sugar

1 1/2 teaspoons salt

1 1/2 tablespoons butter

1 7/16 cups milk

1 1/2 teaspoons active dry yeast

This recipe can be make with the regular or rapid bake cycles.

OPTION:

TOMATO-BASIL MILK BREAD

( For 1 1/2 pound bread machine )

Using the Milk Bread recipe, dissolve in the milk called for:

3 tablespoons tomato paste

Add:

1 tablespoon dried basil

2 tablespoons bread flour

Recipe from Jim Taulman.

### MOCHA JAVA BREAD

(For 1 1/2 pound bread machine)

Place the following ingredients in bread machine:

2 1/3 cups white bread flour

1/2 cup rye flour

2 tablespoons brown sugar

2 tablespoons dry milk

1 1/2 teaspoons salt

2 tablespoons butter

1 large egg

1 tablespoon instant coffee

1 tablespoon cocoa

1 cup plus 2 tablespoons water

1/2 cup chopped pecans

3 teaspoons active dry yeast

This recipe can be made with the regular and rapid bake cycles.

Recipe from Dorothy Davis.

### OATMEAL BREAD

( For 1 1/2 pound bread machine )

Place the following ingredients in bread machine:

3 3/8 cups bread flour

3 tablespoons sugar

1 1/2 teaspoons salt

1 1/2 tablespoons butter

3/8 cup oatmeal

3/4 cup milk

3/4 cup water

11/2 teaspoons active dry yeast

This recipe can be made with the regular or rapid bake cycles.

Recipe from Dorothy Davis.

### ORANGE KISSES

( For 1 1/2 pound bread machine )

Place the following ingredients in bread machine:

1 1/4 cups water

3 cups white bread flour

1 tablespoon dried orange peel

2 tablespoons dry milk

3 tablespoons sugar

1 teaspoon salt

3 tablespoons butter

3 teaspoons active dry yeast

Remove dough from the machine after the dough or manual cycle is completed, then follow the process steps.

COATING:

1/2 cup softened butter

3 tablespoons fresh orange rind

1 cup sugar

Turn dough out onto a lightly floured surface. Divide large loaf into 12 portions. Form into balls, and coat each ball with softened butter. Roll in orange-sugar mixture. Place in 10-inch pan. Let rise until dough doubles, about one hour. Bake at 350 degrees 25 - 30 minutes until golden brown.

Recipe from Dorothy Davis.

### PEPPER SPICE BREAD

( For 1 1/2 pound bread machine )

Place the following ingredients in bread machine:

3 cups white bread flour

1/2 teaspoon salt

1/4 cup sugar

1/4 cup dry milk

2 1/2 tablespoons butter

1 egg

2 tablespoons honey

2 tablespoons corn syrup

1/4 cup nuts (optional)

1/2 teaspoon freshly ground black pepper

1 teaspoon whole anise seed

1/4 teaspoon cinnamon

1/4 teaspoon nutmeg

1/4 teaspoon allspice

3/4 cups water

2 1/2 teaspoons active dry yeast

This recipe must be baked on whole wheat setting. If not, it will not rise enough to bake in the middle.

Recipe from Jim Taulman.

### PIZZA DOUGH

(For 1 1/2 pound bread machine)

3 3/8 cups white bread flour

1 1/2 teaspoons salt

2 teaspoons vegetable oil

1 1/8 cups water

1 1/2 teaspoons active dry yeast

Use dough mode on bread machine. (See page 39 for topping recipe.)

Recipe from Dorothy Davis.

### PORCUPINE BREAD

(For 1½ pound bread machine)

Place the following ingredients in bread machine:

1½ Tablespoons fruit juice concentrate

1½ tablespoons maple sugar

1/3 teaspoon baking soda

11½ -3 tablespoons vital gluten (opt.)

1½ tablespoons sesame seeds

3 tablespoons sunflower seeds

1½ cups whole wheat bread flour

1½ cups white bread flour

1½ teaspoons cinnamon

1 1/8 cups buttermilk

1/3 cup raisins

1/3 cup oats

½ teaspoon salt

1½ teaspoons yeast

This recipe should be made on the regular cycle on the whole wheat mode.

Recipe from Susan Brink.

### POTATO BREAD

(For 1 1/2 pound bread machine)

Place the following ingredients in bread machine:

3 3/8 cups white bread flour

1 1/2 tablespoons sugar

1 1/2 tablespoons dry milk

1 1/2 teaspoons salt

1 1/2 tablespoons butter

5 tablespoons instant mashed potato flakes

1 7/16 cups (11 1/2 fl. oz.) water

1 1/2 teaspoons active dry yeast

This recipe can be made with the regular, rapid, or delayed- time bake cycles.

Recipe from Bill Davis.

### PUMPERNICKEL BREAD

( For 1 1/2 pound bread machine )

Place the following ingredients in bread machine:

3 cups white bread flour

3/8 cup rye flour

3/8 cups wheat bread flour

1 1/2 tablespoons dry milk

2 tablespoons sugar

1 1/2 teaspoons salt

1 1/2 tablespoons butter

4 tablespoons cornmeal

3 tablespoons cocoa

3 tablespoons molasses

1 9/16 cups water

1 1/2 teaspoons active dry yeast

Use regular cycle only.

Recipe from Dorothy Davis.

### RAISIN BREAD

( For 1 1/2 pound bread machine )

Place the following ingredients in bread machine:

1 1/4 cups water

3 cups white bread flour

2 tablespoons milk

1 1/2 tablespoons sugar

1 1/2 teaspoons salt

2 tablespoons butter

1 teaspoon cinnamon

1/2 cup raisins

3 teaspoons active dry yeast

For whole raisins in the bread, add fruit at the beep on the fruit and nut cycle or after the first knead.

If using rapid bake cycle, add raisins with other ingredients.

This recipe can be made with the regular, rapid, or delayed- time bake cycles.

Recipe from Dorothy Davis.

### ROASTED FIGS WITH MASCARPONE

12 firm but ripe figs, such as Calimyrna, halved

2 to 3 T. sugar

3 T. unsalted butter

1 C. ruby port

1/2 C. mascarpone (or ricotta or creme fraiche, sweetened with sugar to taste)

1/4 C. sliced blancedh almonds, toasted in a small, dry skillet over medium heat for about 3 minutes, for garnish

Preheat oven to 450 degrees. Butter a shallow flameproof baking dish large enough to hold the figs in a single layer. Arrange the figs, cut side side up, in the baking dish, sprinkle with the sugar and cinnamon and dot with the butter. Roast for 10 to 15 minutes, or until heated through. Transfer the figs to a platter. Place the baking dish over high heat, add the port and bring to a boil, boiling for 1 minute, scraping the bottom of the baking dish. Pour the liquid over the figs and cool to room temperature.

To serve, divide the figs with their liquid among 4 goblets, top with the mascarpone, ricotta, or creme fraiche, and sprinkle with the almonds, if desired. Serves 4.

(You may have a recipe for creme fraiche, but if not, there is one in my cookbook on p. 17 with the Leek Soup.)Keep covered. Do not refrigerate.

Recipe from Jim Taulman.

### SOUTHERN SPOON BREAD

( Boone Tavern's recipe )

1 cup corn meal

2 cups milk

Cook to consistency of mush.

Add to mush and beat well:

1 teaspoon baking powder

1 teaspoon salt

2 tablespoons melted butter

1 cup milk

Add a little at a time, 3 well-beaten egg yolks.

Fold in 3 stiffly beaten egg whites.

Bake in 1 quart greased baking dish 1 hour at 350 degrees. Spoon in dishes and serve hot with butter and jelly.

Serves 4-6.

Recipe from Jaunita LeMaster.

### STICKY BUNS

( For 1 1/2 pound bread machine )

Place the following ingredients in bread machine:

1 1/4 cups water

3 cups white bread flour

2 tablespoons dry milk

3 tablespoons sugar

1 teaspoon salt

3 tablespoons butter

3 teaspoons active dry yeast

Remove dough from the machine after the dough or manual cycle is completed, then follow the process steps.

STICKY SAUCE:

1/4 cup butter

1/2 cup brown sugar

1/4 cup light corn syrup

1/2 cup chopped pecans

Warm over medium heat until sugar dissolves.

FILLING:

1/3 cup softened butter

1 teaspoon cinnamon

Prepare sticky sauce and pour into 13 x 9-inch pan. Sprinkle with broken nuts. Turn dough out onto a lightly floured surface (it will be sticky), and punch down. Roll dough to a 16 x 10-inch rectangle. Dot with butter and sprinkle with cinnamon. Roll jellyroll style and pinch seams together. Slice 1 1/2-inch thick pieces, place in pan on top of sticky sauce, and let double in size (about one hour). Bake at 375 degrees for 20-25 minutes. Cool (no more than 3 minutes), then invert pan so sauce and nuts are on top of buns.

Recipe from Dorothy Davis.

### SUN NUT BREAD

( For 1 1/2 pound bread machine )

Place the following ingredients in bread machine:

1 1/4 cups water

2 1/2 cups white bread flour

3/4 cup wheat bread flour

2 tablespoons dry milk

1/2 teaspoons salt

2 tablespoons butter

3 tablespoons honey

1/2 cup sunflower seeds

3 teaspoons active dry yeast

If using unsalted sunflower seeds, add an extra pinch of salt.

This recipe can be made with the regular, rapid, or delayed- time bake cycles.

Recipe from Dorothy Davis.

### TACO BAKE

( For 1 1/2 pound bread machine )

Place the following ingredients in bread machine:

2 1/4 teaspoons active dry yeast

2 cups white bread flour

1 tablespoon sugar

2 tablespoons finely chopped onion

2 /3 cup water

2 tablespoons oil

After first kneading add:

1/2 cup corn chips

After beep, remove dough and place in well - greased 10- inch pie pan. Let rise 10 minutes.

Brown together:

1 pound ground beef

1/2 cup chopped onions

Add and simmer 15 minutes:

1 package taco seasoning mix

3/4 cup water

Spread meat filling over dough. Bake at 375 degrees for 30 minutes or until edge is crisp.

Sprinkle with:

1 cup shredded cheddar cheese

1 cup shredded lettuce

1 1/2 cups chopped tomato

Recipe from Susan Brink.

### TROPICAL MEDLEY BREAD

( For 1 1/2 pound bread machine )

Place the following ingredients in bread machine:

1 1/4 cups water

3 cups white bread flour

2 tablespoons dry milk

1 1/2 tablespoons sugar

1 1/2 teaspoons salt

2 tablespoons butter

1 cup dried fruit mix

3 teaspoons active dry yeast

You don't have to use the fruit and nut cycle; simply add the dried fruit with your other ingredients.

Variation:

Substitute 1 cup wheat bread flour for 1 cup white flour and 1/3 cup dates, 1/3 cup dried papaya and 1/3 cup raisins for the dried fruit mix.

This recipe can be made with the regular, rapid, or delayed- time bake cycles.

Recipe from Dorothy Davis.

### ZUCCHINI BREAD

( For 1 1/2 pound bread machine )

Place the following ingredients in bread machine:

3 3/8 cups white bread flour

1 1/2 tablespoons dry milk

1 1/2 teaspoons salt

1 1/2 tablespoons butter

3/8 cup chopped walnuts

1 1/2 teaspoons cinnamon

1 teaspoon ground cloves

1/4 cup shredded zucchini

1 cup water

1 1/2 teaspoons active dry yeast

This recipe can be made with the regular or rapid bake cycles.

Recipe from Dorothy Davis.

# Drinks

### APRICOT ORANGE PUNCH

Combine in punch bowl:

1 46 oz. can apricot juice, chilled

1 (2 liter) bottle ginger ale, chilled

Scoop and stir in:

½ gallon orange sherbet

Makes about 35 (4 oz.) cups.

Recipe from “The Best of Cooking with 3 Ingredients”

### BANANA FRUIT PUNCH

Heat together until sugar melts:

6 cups water

3 cups sugar

Add:

1 (46 oz.) can pineapple juice

1 (16 oz.) can frozen orange juice

3 (16 oz.) cans water

4 tablespoons lemon juice

Pulverize in blender:

5 ripe bananas

Add to juices.

Pour into 2 - 1 gallon plastic milk cartons (fill to bottom of handle). Freeze.

Set out of freezer about 3 hours before serving. Cut off top of container and mix with:

3 quarts of ginger ale.

Recipe from Donna Pennycuff.

### CHRISTMAS PUNCH

Mix:

1 (46 oz.) can unsweetened pineapple juice

1 (46 oz.) can apple juice

1 (24 oz.) bottle white grape juice

1 (12 oz.) can frozen lemonade (concentrate)

Chill.

Add (when ready to serve):

2 (16 oz.) bottles sugar free 7-up

Recipe from Hope Wilcoxon.

### CRAN-APPLE PUNCH

Simmer together in saucepan about 20 minutes:

2 quarts cranberry juice

2 quarts apple juice

1/2 cup brown sugar

2 tablespoons whole cloves

5 cinnamon sticks

1/2 cup water

Remove cloves and cinnamon sticks. Serve hot.

Recipe from Beverly Soult.

### CRANBERRY PUNCH

Mix together, 24 hour ahead:

1 package cherry cool-aid

1 cup sugar

2 quarts water

1 (3 oz.) package cherry gelatin, with 1 cup boiling water

1 (6 oz.) can lemonade, with 1 quart water

1 quart cranberry juice

When ready to serve add (pour over ice mold if desired):

1 pint chilled ginger ale

Recipe from Cora Finley.

### CRANBERRY SHERBET PUNCH

Combine:

½ gallon cranberry juice, chilled

1 quart ginger ale, chilled

Stir in:

½ gallon pineapple sherbet

Recipe from Dorothy Davis.

### ENGLISH TEA PUNCH

Combine in punch bowl and stir:

1 (12 oz.) can frozen orange juice, mixed according to directions on can

½ gallon prepared lemon tea, chilled

1 46 oz. can pineapple juice, chilled

Recipe from “The Best of Cooking with 3 Ingredients”

### FESTIVE PUNCH

Mix:

3 (12oz.) cans lemonade (including water)

1 - 2 liter bottle ginger ale

1 quart raspberry sherbet

2 (12oz.) boxes frozen strawberries

Serves 20.

Recipe from Kathy Hysell.

### HOT CHOCOLATE

Mix together:

8 quart box dry milk

1 (16 oz.) can Nestle's Quick

1 (6 oz.) jar Coffee Mate

1/2 cup powdered sugar

Add about 1/3 cup of mixture to 1 cup hot water.

Recipe from Caroline Anderson.

### LEMONADE

Heat together:

2 cup sugar

2 cup water

Cool and add:

16 cups water

1 ½ cups lemon juice

Recipe from Dorothy Davis.

### ORANGE JULIUS

Blend in blender:

1 (6 oz.) can frozen orange juice

1 cup milk

1 cup water

1/2 cup sugar

1/2 teaspoon vanilla

Add: 1-2 trays of ice cubes until thick and slushy.

Recipe from Sheri Davis.

### ORANGE-PINEAPPLE PUNCH

Mix together in large punch bowl:

1 (46 oz.) can orange-pineapple juice or drink, chilled

1 half gallon pineapple sherbet

1 (67 oz.) bottle seven-up, chilled

Serves 18 -20.

Recipe from Faye Williams.

### RUSSIAN TEA

Mix together:

2 cups Tang

1/2 cup instant tea with lemon

1 1/2 cups powdered sugar

1 teaspoon ground cinnamon

1 teaspoon ground cloves

Add 1 - 2 tablespoons of mixture to 1 cup boiling water.

Recipe from Dorothy Davis.

### SLUSHY PUNCH

Mix together:

3 (6 oz.) cans frozen pink lemonade

4 cans water

2 tablespoons powdered sugar

Freeze in plastic containers. When ready to serve, put in punch bowl and thaw until slushy.

Add and mix in:

1 quart seven-up

Serves 15 - 20.

Recipe from Jean Mills.

### SPRITELY PUNCH

Combine in punch bowl:

1 gallon Sprite, chilled

½ gallon pineapple juice, chilled

Spoon in and mix well:

1 gallon orange sherbet

Recipe from “The Best of Cooking with 3 Ingredients”

# Jellys

### APPLE BUTTER

Fill crock pot heaping full of peeled, cored, sliced apples. (Lid may not fit at first but will as apples begin to shrink.)

Turn crock pot to high. Combine the following and drizzle over top of apples:

4 cups sugar (less if apples are sweet)

1/8 teaspoon cloves

4 tablespoons cinnamon

Using a spoon, mix down into crock pot of apples. Cover. Cook several hours until apples are shrunk and juice is forming. Turn crock pot to low and cook until thick and dark in color. Cool. For smooth butter, put into blender or food processor. May be frozen.

Recipe from Dorothy Davis.

### BEET OR CARROT JELLY

Liquify together in blender:

3 cups cooked beet or carrots

6 cups water

Place in large kettle and add:

½ cup lemon juice

2 packages Sure Jell pectin

Bring to a boil.

Add:

8 cups sugar

2 (6 oz.) boxes red raspberry gelatin (orange gelatin for carrot jelly)

Boil hard for 15 - 20 minutes.

Seal with canning lids. Thickens in 1 - 2 days.

Recipe from Maureen Collins.

### FIG PRESERVES

Mix together:

3 ½ cups sugar

2 cups water

4 thin lemon slices (reserve 3 slices)

Boil for 5 minutes, stirring occasionally.

Add a few at a time:

2 pounds fresh figs

Cook, stirring occasionally, 12 minutes or until a candy thermometer registers 220 degrees and figs are clear.

Add remaining lemon slices and cook 1 minute. Remove from heat. Pack figs in hot sterilized jars to ¼-inch from the top. Cover fruit with hot syrup, filling to ¼-inch from the top. Remove air bubbles; wipe jar rims. Cover at once with canning lids. Process in boiling water bath 5 minutes. Yields 5 half pints.

Recipe from Dorothy Davis.BOTTLED GRAPE JUICE JELLY

Measure and set aside:

3 ½ cups sugar

Mix together in a large kettle, stirring well:

2 cups grape juice

1 cup water

1 box pectin

Place over high heat. Stir until mixture comes to a hard boil. Stir until mixture comes to hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim off foam with metal spoon, and pour quickly into jelly jars (1/8-inch from top). Seal with canning lids.

Makes 5 - 6 (8 oz.) jars.

Recipe from Dorothy Davis.ORANGE MARMALADE

Mix together in saucepan and simmer 5 minutes:

1 ½ quarts water

1 quart thinly sliced orange peel

1 quart orange pulp, cut up (about 6 large oranges)

1 cup thinly sliced lemon (about 2 medium lemons)

Cover and let stand 12 - 18 hours in a cool place. Cook rapidly until peel is tender, about 1 hour. Measure fruit and liquid mixture.

Add:

About 6 cups sugar (1 cup sugar for every cup fruit mixture)

Bring slowly to a boil until sugar dissolves. Cook rapidly to jellying point, about 25 minutes. As mixture thickens, stir occasionally to prevent sticking. Pour, boiling hot, into hot jars, leaving ¼-inch head space. Seal with canning lids. Process 10 minutes in boiling water bath. Makes about 7 half-pints.

Recipe from Dorothy Davis.

### PEAR PRESERVES

16 large chopped pears (pealed)

1 thinly sliced and chopped lemon (including rind)

4 - 5 cups sugar

Layer chopped pears, lemon, and sugar. Let set overnight.

Add:

1 cinnamon stick

Boil until thick (about 212 degrees on candy thermometer). Discard cinnamon stick. Ladle into sterile jars. Secure sterile lids. Makes about 5 cups preserves.

Recipe from Jaunita LeMaster.

### SPICY BLUEBERRY PRESERVES

Wash and drain well:

3 quarts blueberries

Add:

1/4 cup lemon juice

Cook slowly until juice flows.

Stir in:

6 cups sugar

1/2 teaspoon ground mace

Bring to boil - lower heat and simmer 20 minutes - stir occasionally until thickens.

Ladle into 1/2 pint hot sterile jars. Secure sterile lids.

Yields 4 pints.

Recipe from Faye Williams.

### STRAWBERRY FREEZER JAM

(Do not double recipe. Mixture may not set.)

Wash, remove stems and drain:

1 quart fresh strawberries

Crush with a potato masher or use a food processor on pulse to chop; do not puree. Jam should have bits of fruit in it.

Stir into strawberries:

4 cups sugar

Let stand 10 minutes; stir occasionally.

Mix together:

3/4 cup water

1 box Sure-Jell Fruit Pectin

(It may be lumpy before cooking.) Bring mixture to boil over high heat, stirring constantly. Continue boiling and stirring for 1 minute. Turn off heat and add strawberry mixture. Stir for 3 minutes until sugar is mostly dissolved and is not grainy.

Pour into clean jelly jars to with 1/2 inch of top edges of containers; cover with lids. Let stand at room temperature 24 hours. Store in refrigerator up to 3 weeks or freeze up to 1 year.

Recipe from Dorothy Davis.

### STRAWBERRY-ORANGE JAM

Combine, stirring well, in large kettle:

2 (10 oz.) packages frozen strawberries, thawed

(2¼ cups)

1 medium orange, remove seeds, core and grind (including peeling) with fine blade

1/4 cup water

1/2 box pectin

Place on high heat, stirring constantly, bring to a full rolling boil.

Add and continue stirring:

3 ½ cups sugar

Heat again to a full rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat; skim and stir alternately for 5 minutes. Pour into jelly jars (1/8-inch from top). Seal with canning lids.

Makes 4 - 5 (8 oz.) jars.

Recipe from Dorothy Davis.

### RED PEPPER JELLY

Puree in food processor:

3 red bell peppers, seeded and diced

6 red jalapenos, seeded and diced

1/2 cup cider vinegar

Pour into a sauce pan and add:

2 cups sugar

Boil for 10 minutes, then add:

1 package fruit pectin (Sure-Jell)

Stir and boil 1 minute more. Remove from heat and pour into 3 half-pint jelly jars and seal. Allow to cool and check seal.

VARIATION:

Use green peppers and add a couple drops of green food coloring.

Recipe from Jim Taulman.

# Kids

### FLUBBLER

In a large container, combine:

1½ cups warm water

2 cups white glue

Desired amount food coloring

In a second smaller container, combine:

1 1/3 cups warm water

3 teaspoons Borax

Mix ingredients in each container thoroughly.

Pour contents of smaller container into larger container.

Gently lift and turn the mixture until only about a tablespoon of liquid is left. FLUBBER will be sticky for a moment or two. Let excess liquid drip off then FLUBBER will be ready!

STRETCH IT! BOUNCE IT! ROLL IT! How many ways can YOU explore this amazing substance?

Store in an airtight container for about three weeks of use.

Flubber is a non-edible substance. Adult supervision is needed.

Recipe from COSI.

### PLAY DOUGH

Mix together:

1 cup salt

1/2 cup corn starch

Add:

2/3 cup water

Desired amount food coloring

Cook over low flame until cooks into a dough.

### PLAY DOUGH II

Mix together:

1 cup flour

1/2 cup salt

2 teaspoons cream of tartar

Add:

1 cup water

1 tablespoon oil

Desired amount food coloring

Cook over low flame until cooks into a dough.

Recipes from Dorothy Davis.

# Main Dishes

### BAGEL SANDWICHES

1 bagel

Spread both sides of bagel with:

desired amount cream cheese

Place between bagel halves any of the following:

1 slice ham

1 slice turkey

1 slice beef

desired amount jelly, any flavor

OPTION: Bagel may be toasted.

Recipe from Garry Davis.

### BOLOGNA SALAD

Combine:

1 pound bologna

4 hard-boiled eggs

1/3 cup pickle relish

1/3 - 1/2 cup Miracle Whip or Helman's Mayonnaise

1 small diced onion

Serve on bread or crackers.

Recipe from Kathy Cochran.

### BARBECUE BEEF BRISKET

Wipe with vinegar and rub with liquid smoke.

4 - 5 pound beef brisket

Cover in a roaster and let stand 1 hour at room temperature. Bake covered at 300 degrees 3-4 hours. Cool. Refrigerate overnight or until well chilled. Slice against grain. Freeze in foil.

Sauce:

2 regular size bottles catsup

1 cup water (rinse out bottles)

1 tablespoon dry mustard

4 tablespoons Worcestershire sauce

1 cup brown sugar

4 tablespoons vinegar

2 teaspoons paprika

1/2 teaspoon red pepper

2 teaspoons chili powder

2 teaspoons celery seed

Combine above ingredients. Bring to a boil and simmer 5 minutes. Pour over meat and heat.

Option:

1medium chopped onion

1 teaspoon salt

1/4 teaspoon pepper

Recipe from Faye Williams.

### BARBECUED CHICKEN & BLACK BEAN BURRITOS

Heat in heavy skillet on medium-high heat:

1 tablespoon olive oil

Add and cook for 2 minutes, stirring from time to time.

3 (about 1 pound) boneless skinless chicken-breast halves (cut in bite-size pieces)

Add:

1 small onion (1/2 cup, chopped)

1 teaspoon minced garlic

Continue cooking , stirring frequently, until the chicken is no longer pink in the center.

Reduce heat and add:

1 can (15-oz.) black beans, rinsed and drained

1 cup barbecue sauce

Coat chicken well with barbecue sauce.

Sprinkle evenly over skillet mixture:

½ cup finely shredded cheddar cheese, (or more to taste)

Continue cooking just until cheese is melted (do not stir).

Prepare as directed on package:

4 large (10-in) fat free flour tortillas

Spoon equal amounts of the chicken mixture in the center of

each tortilla Top with desired amount of nonfat sour cream.

Recipe from Jim Taulman.

### BARBECUE RIBS

Brown ribs in oil:

Sauté:

1 cup diced onions

1/4 cup oil

Place sautéed onions in saucepan and add:

1 cup catsup

1/2 cup water

1/4 cup lemon juice

1/4 cup sugar

3 teaspoons steak sauce

2 teaspoons dry mustard

2 teaspoons salt

OPTIONAL:

1/4 teaspoon pepper

1 teaspoon paprika

1 teaspoon celery seed

Pour over meat and bake at 325 degrees 1 1/2 - 2 hours or until well done.

Recipe from Thelma Peyton.

### BEEF STEW

Mix together in roaster:

4-6 pounds beef (cubed)

2 cups chopped celery

8 carrots (chunked)

4-6 potatoes

2-3 turnips

4-5 onions (sliced thick and

quartered)

1 large and 1 small can tomatoes (run through a sieve or chop in food processor)

2 cans water chestnuts (drained)

1 large can mushrooms (undrained)

1 small (6 oz.) can pineapple juice

Pour pineapple juice into measuring cup and add water to make 2 cups. Pour 1 cup over mixture.

Mix the remaining water with:

6 tablespoons minute tapioca

Pour over other ingredients.

Add:

2 teaspoons salt

1 teaspoon ground pepper

Stir well and put a bay leaf at each end of pan. Cover and cook 5 hours at 300 degrees.

Recipe from Jim Gravett.

### BOB EVANS SAUSAGE, BEANS & RICE

In large saucepan, cook together:

1 pound Bob Evans Zesty Hot Sausage

(crumbled)

½ cup diced red and/or green pepper

½ cup diced onion

Cook until sausage is browned.

Stir in:

1(8 oz.) package red beans and rice mix (and amount of water specified on package)

Bring to a boil. Cover and reduce heat to low. Simmer 20

minutes or until rice is tender. Let stand 5 minutes.

Recipe from Bob Evans.

### CHEESE CASSEROLE

Layer the following 3 times in bottom of greased 8-inch square pan (fitting the bread strips in tightly). Pressing down each layer:

9 slices stale bread, each slice cut in 3 strips

1½ teaspoons minced onion

1 pound sharp cheddar cheese, grated

dash salt

dash pepper

Mix together:

4 beaten eggs

3 cups milk

1 teaspoon dry mustard

1 teaspoon Worcestershire sauce

Pour over bread. Let stand overnight in refrigerator. Remove 2 hours before serving. Bake at 350 degrees for 50 - 60 minutes or until firm in center.

Serves 8.

Recipe from Hope Wilcoxon.

### CHEESE & MUSHROOM CASSEROLE

Mix together and scald:

1 2/3 cup milk

1 (3 oz.) can liquid from sliced mushrooms

(reserve mushrooms)

Add:

8 ounces sharp cheese, grated

1 tablespoon butter

pinch pepper

Separate:

3 eggs

Beat yolks thoroughly and add slowly to cheese mixture.

Beat egg whites until stiff but not dry and fold lightly but well into cheese mixture.

Mix together and place in greased 1 1/2 quart casserole:

6 slices white bread, toasted and cubed

reserved mushrooms

Pour cheese mixture over top of bread mixture. Stir lightly.

Bake at 325 degrees until sharp knife inserted in center comes out clean, about 40 minutes.

Recipe from Faye Williams.

### CHEESEBURGER PIE

1/2 Plain Pastry recipe (see page 210)

Cook and stir until brown:

1 pound ground beef

Drain off fat and Stir in:

1 teaspoon salt

1/2 teaspoon oregano

1/4 teaspoon pepper

1/2 cup dry bread crumbs

1 (8 oz.) can tomato sauce (only use 1/2 cup at this point)

1/4 cup chopped onion

Place in pastry shell and spread with:

CHEESE TOPPING

Beat together:

1 egg

1/4 cup milk

Stir in:

1/2 teaspoon salt

1/2 teaspoon dry mustard

1/2 teaspoon Worcestershire sauce

2 cups shredded cheddar cheese

Bake at 425 degrees for 30 minutes. Stir together remaining tomato sauce and 1/2 cup chili sauce. Serve over pie wedges.

Recipe from Dorothy Davis.

### CHICKEN BREASTS

Mix together:

2 cups sour cream (or yogurt)

1/4 cup lemon juice

4 teaspoons salt

1/ 2 teaspoon paprika

1/2 teaspoon pepper

4 cloves garlic, minced (or garlic salt)

Add:

6 chicken breast

Cover and let stand overnight, refrigerated.

Remove and roll in dressing mix bread crumbs:

1 package Petridge Farm Dressing Mix

Melt:

1 cup butter

Pour half over chicken. Bake at 350 degrees for 45 minutes then pour the other half of butter over chicken and bake for 15 more minutes.

Recipe from Louise Wilcoxon.

### CHICKEN CASSEROLE

Mix together:

2 -3 cups chicken breast, cooked and chopped

2 cups minute rice, uncooked

2 cans cream of chicken soup

4 hard boiled eggs, chopped

1 1/2 cups chopped celery

1 small chopped onion

2 teaspoons lemon juice

2 teaspoons salt

1 cup mayonnaise

1 (3 oz.) package slivered almonds

Pour into a greased 9 x 13-inch baking dish.

Mix together:

1 cup bread crumbs

2 tablespoons butter, melted

Sprinkle over chicken and rice mixture. Bake at 350 degrees for 40 - 45 minutes.

Recipe from Linda Mason.

### CHICKEN GUMBO

6 chicken breasts

Cut off large part of breast from bone. Cut into chunks and sauté until brown along with:

1 minced onion

1/2 green pepper, chopped

1 teaspoon garlic salt

Cover bones (with remaining meat on them) with water. Boil 1 hour. Take meat off bones. Discard bones and add sauté mixture and remaining ingredients:

2 (16 oz. cans) diced tomatoes with chili

1 (6 oz. can) tomato paste

1 teaspoon red pepper

1 tablespoon sugar

1 heaping tablespoon dried parsley

1/2 teaspoon thyme

1 teaspoon salt

1/2 teaspoon ground black pepper

1 bay leaf

2 (10 oz.) packages frozen okra

Simmer 3 hours.

Serve over white rice.

Recipe from Hope Wilcoxon (revised by Dorothy Davis).

### CHICKEN & RICE

Mix together:

2 whole chicken breast, cut up

3 cup cooked rice (measure after cooking)

1 can cream of chicken soup

2 tablespoons minced onion

2 tablespoons lemon juice

¾ cup mayonnaise

Place in a greased 9 x 12-inch baking dish. Refrigerate overnight. Before baking, top with the following:

TOPPING:

Mix together:

1 - 1½ cups corn flakes or potato chips

¼ cup butter

Bake at 300 degrees for 1 hour.

Recipe from Hope Wilcoxon.

### HOT CHICKEN SALAD

Blend together and place in a 9 x 12 baking dish:

2 cups diced cooked chicken

1 cup diced celery

½ cup toasted slivered almonds

2 tablespoons lemon juice

¼ teaspoon salt

2 teaspoons finely chopped onion

1 cup mayonnaise

Top with:

½ cup grated cheese

1 cup crushed potato chips

Bake at 350 degrees for 20 - 25 minutes.

Can be made a day ahead and refrigerated over night. (Bring to room temperature before baking).

Recipe from Dorothy Davis.

### CHICKEN SALAD CASSEROLE

Cook in boiling salted water until tender.

4 skinless filet chicken breasts

Remove chicken from water and cut in cubes.

Add to chicken:

1 cup chopped onions

1 cup chopped celery

1 (4 oz.) can mushrooms, drained

1(10 ¾oz.) can cream of mushroom soup, undiluted

1 cup mayonnaise

Mix well. Turn into greased casserole dish.

Top with prepared stuffing mix, prepared according to package directions.

1 (6 oz.) package chicken flavor stuffing mix

Bake at 350 degrees for 45 minutes.

Recipe from Gladys Foltz.

### CHICKEN SPAGHETTI

Boil together 1 - 1½ hours:

1 large hen

3 cups chicken broth

Reserve broth. Remove bone and cut up chicken.

Sauté together in a heavy pot:

2 tablespoons bacon drippings or oil

2 large onions

3 cloves garlic

Add:

2 tablespoons parsley

1 (15 oz.) can tomato sauce

1 can (10 oz.) tomato soup

1 (6 oz. can) tomato paste

4 ribs celery, chopped

1 green pepper, chopped

2 tablespoons Worcestershire sauce

1 teaspoon salt

1/4 teaspoon pepper

1 bay leaf

dash hot sauce

Thin with chicken broth, add chicken, cover and simmer about 1 hour.

Serve over spaghetti.

Recipe from Corby Kay Church.

### CHICKEN & VEGGIES ON RICE

Cook as directed on package:

4 - 6 servings brown rice

Add to cooked rice:

4 cut-up chicken breast, stir fried

2 eggs, scrambled

1 (4 oz.) can mushrooms, drained

Steam together or separately, depending on desired doneness:

3 carrots, cut in chunks

1 - 1 1/2 bunches broccoli, cut into florets

1/4 - 1/3 head cauliflower, cut into florets

1 zucchini, unpeeled and sliced

1 yellow squash, unpeeled and

sliced

Place over rice mixture and garnish with:

dashes soy sauce

Recipe from Billy Davis.

### CHIPPED HAM SANDWICHES

1 pound chipped ham

1 pound Swiss cheese

1 - 2 packages buns

Mix together the following and spread on both sides of bun:

2 tablespoons prepared mustard

2 tablespoons chopped onion

1 tablespoon poppy seeds

1/2 stick butter

Wrap individually in foil and bake at 350 degrees for 20 minutes. Makes 10 - 12 sandwiches.

Recipe from Mary Quillin.

### CRESCENT PIZZA

Separate into 4 rectangles, seal perforations and arrange on a greased baking sheet:

1 (8 oz.) can crescent dinner rolls

Spread on top:

1 small jar pizza sauce

Arrange on each 5 x 7 inch rectangle:

1 (3 ½ oz.) pkg. pepperoni slices

To with:

1 (8 oz.) pkg. shredded mozzarella cheese

Bake at 375 for 15 minute or until crust is golden brown.

Recipe from Dorothy Davis.

### GERMAN POT ROAST

Prepare in large mixing bowl:

MARINADE

2 cups white vinegar

4 cups water

1/2 cup pickling spice (tied in net)

2 carrots, chopped

2 stalks celery, chopped

Place in 9 x 13-inch non-metal casserole dish:

1 - 3 pound beef eye of round, trimmed of fat

Pour marinade over meat. Cover and store in refrigerator 24 - 48 hours.

Preheat oven broiler. Remove meat from marinade. Discard marinade. Place meat in small roasting pan and sprinkle with seasonings:

1/8 teaspoon seasoning salt

1/8 teaspoon granulated garlic

1/8 teaspoon white pepper

Brown meat under broiler. Reduce oven temperature to 350 degrees and cook uncovered 1 hour.

Add:

2 (14 oz.) cans beef broth

2 cubes beef bouillon

1 1/2 cups German beer

Cook uncovered 2 hours or until meat is very tender. Serves 6.

Recipe from Jim Taulman.

### GLORIA’S CHICKEN CASSEROLE

Mix according to package directions (use chicken broth instead of water):

2 large packages Stove Top Dressing

Cook (saving broth for dressing):

2 packages chicken breasts (or one chicken)

After cooked, cut into bite size pieces.

Mix together:

1 can cream of chicken soup

1 can cream of celery soup

¾ cup mayo

1 cup shredded cheddar cheese

In large casserole, layer dressing, chicken pieces, and soup mixture. (Be sure cheese is mixed with the soup, not on top).

Bake at 350 degrees until bubbly, at least 1 hour.

Recipe from Kathy Cochran.

### GRILLED RASPBERRY CHICKEN SPINACH SALAD

GLAZE AND DRESSING

In small bowl, combine:

1 cup red raspberry preserves

1/3 cup balsamic vinegar

Reserve 1/2 cup for glaze. Set remaining mixture aside.

Cook on grill over medium heat:

4 boneless chicken breast halves

Brush chicken with glaze; cook 5 minutes. Turn chicken over; brush with glaze. Cook an additional 3 - 7 minutes or until tender, brushing occasionally with glaze.

Meanwhile, arrange on four individual dinner plates:

3 cups torn spinach

3 cups watermelon balls

1 cup fresh raspberries or halved small strawberries

1 small red onion, thinly sliced

Leave space in middle of plate for the chicken. Slice grilled chicken crosswise; place on top of salad. Drizzle with remaining dressing.

VARIATION: Substitute orange marmalade, mandarin oranges, and cantaloupe for raspberry preserves,

watermelon, and raspberries.

Recipe from Jim Taulman.

### HAM BALLS

Grind together:

1 pound ham

1/2 pound pork

Add:

2 eggs, slightly beaten

1/2 cup crushed corn flakes

Shape into balls the size of a walnut. Place in shallow baking pan.

Boil together until sugar dissolves:

1 cup brown sugar

1 teaspoon dry mustard

1/2 cup vinegar

Pour over meat balls. Cover and bake at 350 degrees at least 1 hour.

Recipe Dorothy Davis.

### HAM’N CHEESE EGG BAKE

Combine:

1 ½ (6 ounces) cups shredded cheddar cheese

1 ½ (6 ounces) cups shredded mozzarella cheese

Sprinkle into a greased 13 x 9 x 2-in. baking dish.

In large skillet sauté in large skillet:

2 tablespoons butter or margarine

½ pound fresh mushrooms, sliced

6 green onions, sliced

1 medium sweet red pepper, chopped

Stir in:

1 ¾ cups cubed fully cooked ham

Spoon over cheese.

In a bowl, combine:

¼ cup all-purpose flour

8 eggs

1 ¾ cups milk

Salt & Pepper to taste

Pour over ham mixture: cover and refrigerate overnight.

Remove from refrigerate 30 minutes before baking. Bake, uncovered, at 350 degrees for 35 – 45 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before serving. Yield; 10 servings.

Recipe from Phyllis Bersebach.

### GRILLED HAMBURGERS

Make into patties:

1 1/2 pounds ground beef

Sprinkle each patty with:

2 teaspoons Worcestershire sauce

dashes of garlic salt

dashes of chili powder

Cook on grill to desired doneness. Makes 6 large

hamburgers.

OPTION: Top with your favorite cheese.

Recipe from Larry Davis.

### HAM LOAF

Mix together:

1 cup bread crumbs

2 eggs

1 cup milk

Add:

2 pounds ground smoked ham

1 pound fresh ground pork

Cook together and baste ham loaf with:

1/2 cup vinegar

1/2 cup water

1/2 cup brown sugar

1 tablespoon mustard

Bake at 350 degrees for 1 hour.

Recipe Maureen Collins.

### HOT DOGS

Cook on grill or in micro-wave:

4 hot dogs

Place on:

4 hot dog buns

Top with:

desired amount Country Chili with

Beans

Sprinkle on top:

desired amount grated sharp or

cheddar cheese

Recipe from Garry Davis.

### LASAGNA

Brown together:

1 1/2 pounds ground beef

1 medium chopped onion

Mix with:

1 - 48 ounce jar spaghetti sauce

Mix together:

2 large beaten eggs

1 - 24 ounce carton cottage cheese

2 tablespoons parsley flakes

1/2 cup grated Parmesan cheese

1 teaspoon salt

1/2 teaspoon pepper

Cook about 10 minutes:

8 lasagna noodles

Shred:

1 1/2 - 2 pounds mozzarella cheese

Layer noodles, cottage cheese mixture, shredded mozzarella cheese, meat sauce. Repeat layers.

Bake at 375 degrees for 40 - 50 minutes or until heated through.

Makes 1 - 9 x13-inch casserole and a 1 quart casserole.

Recipe from Dorothy Davis.

### EASY LASAGNA

Brown together in small amount of fat:

2 pounds ground beef

4 cloves garlic, minced

Drain fat and add:

2 cans tomato paste

2 (1 lb. 4 oz.) cans tomatoes

(I prefer crushed tomatoes)

2 teaspoons salt

1 ½ teaspoons pepper

1 teaspoon oregano

Cover and simmer 20 minutes.

Cook as directed on package:

1 (8 oz.) package lasagna noodles

In a11 ½ - 7 ½ baking dish, layer meat sauce, noodles and the following:

1 ½ cups Swiss cheese; cut up

1 (12 oz.) carton cottage cheese

Start layers with meat sauce and end with meat sauce. (I prefer 2 layers of each, except for the meat sauce with 3 layers. Bake at 350 degrees for 20 – 30 minutes. Sprinkle with grated parmesan cheese. Makes 6 – 8 servings

Recipe from Phyllis Bersebach.

### LIGHTHEARTED FETTUCCINE ALFREDO

Boil in large pan according to directions on package:

1/3 - 1/2 pound fettuccine

Using blender or processor, mix the following until smooth:

1/4 cup egg substitute

1 cup low-fat cottage cheese

1/4 cup Parmesan cheese

1/4 cup low-fat milk

1 medium clove garlic, peeled and minced

1/4 teaspoon nutmeg

1/4 teaspoon freshly ground black pepper

1/4 teaspoon salt

Drain fettuccine and put back in pan. Add the cheese sauce and place the pan over medium heat. Cook 1 minute, stirring constantly, until the sauce has thickened and coated the pasta.

Add:

!/4 cup chopped fresh parsley

Serve immediately. Serves 3 - 4.

Recipe from Jim Taulman.

### MACARONI & CHEESE

(President Reagan’s Favorite)

Cook according to package directions and drain thoroughly:

½ pound macaroni

Stir in:

1 teaspoon butter

1 beaten egg

Mix together:

1 teaspoon salt

1 teaspoon dry mustard

1 tablespoon hot water

Add to mustard mixture:

1 cup milk

Add to macaroni:

3 cups (12 oz.) shredded sharp cheese (save enough to sprinkle on top)

Pour macaroni into a buttered 10 x 10-inch casserole dish. Add milk mixture and sprinkle with reserved cheese. Bake at 350 degrees for about 45 minutes or until custard is set and top is crusty.

Recipe from Dorothy Davis.

### MARZETTI

Brown together:

2 pounds ground chuck

1 large chopped onion

1 minced garlic

1/2 cup diced celery

1/2 diced green pepper

Cook according to package directions and mix with meat mixture:

1 (8 oz.) package wide noodles

Add to meat mixture and noodles:

1 large (18 oz.) can tomato paste

2 (4 oz.) cans sliced mushrooms

1 1/2 cups water

1 teaspoon vinegar

1 1/2 teaspoons salt

1 teaspoon pepper

1/2 pound grated sharp cheese

Bake in a covered dish at 325 degrees for about an hour.

Recipe from Hope Wilcoxon.

### MEAT BALLS IN MUSHROOM GRAVY

Form mixture into balls, roll in flour, and brown in hot oil:

1 1/2 pounds ground beef

4 tablespoons chopped onion

1 1/2 cups soft bread crumbs

1/4 teaspoon salt

1/4 teaspoon pepper

2 well-beaten eggs

Place in baking dish and cover with:

1 can mushroom soup (diluted with 1/2 can of water)

Cover and simmer 30 minutes.

Recipe from Dorothy Davis.

### GRANNY’S MEAT LOAF

Mix together:

2 pounds ground beef

1 cup crushed corn flakes or oatmeal

1 medium chopped onion

2 beaten eggs

1 teaspoon salt

1/2 teaspoon pepper

1 cup catsup

Shape into 2 large loaves. Coat the top of each loaf gener-ously with catsup. Bake at 350 degrees for about 1 hour.

Recipe from Dorothy Davis.

### MEXICAN POT PIE

Brown together and drain off fat:

2 pounds ground beef

1 medium clove garlic

Add to meat:

1 (10 oz.) can mushroom soup

1 (8 oz.) can tomato sauce

1 (6 oz.) can tomato paste

1 small can green chilies

½ fresh green pepper, chopped

Cover bottom of 9 x13 greased baking dish with:

1 package tortilla chips (reserve half)

Cover chips with meat mixture.

Sprinkle with:

¾ pound sharp cheddar cheese

Cover with remaining chips.

Bake at 375 degrees for 20 minutes or until cheese melts.

Garnish with:

1 - 2 cups chopped lettuce

¼ cup chopped black olives

2 chopped tomatoes (if desired)

Recipe from Hope Wilcoxon.

### NOODLES

Beat together:

6 - 8 eggs

few drops yellow food coloring

Add:

3 - 4 cups flour

1 teaspoon salt

Knead in flour until it is no longer sticky and can roll out easily. Divide dough and roll out thinly. Spread out to dry on a clean dry dish towel. Let dry enough that you can cut them into thin strips. (Takes about 8 hours to dry). Do not let it get too brittle before cutting. Spread cut noodles out to dry completely over night. Put in plastic bag and freeze or cook in chicken or beef broth.

Recipe from Mae Sgontz.

### PARMESAN CHICKEN

Mix together:

1/3 cup flour

1/3 cup Parmesan cheese

1 teaspoon salt

Roll in mixture:

4 - 6 chicken breasts or thighs

Place in baking dish and brush with melted butter. Bake at 350 degrees uncovered for 45 minutes or until tender.

Recipe from Deanna Davis.

### PETROS

Layer the following in individual bowls:

corn chips, chili, shredded sharp cheese, diced tomatoes, onions, green chili sauce, and sour cream.

Recipe from Dorothy Davis.

### PIZZA

Dissolve yeast in warm water:

3/4 cup lukewarm water

1/2 teaspoon active dry yeast

Knead in:

2 1/2 cups Wondra flour

Place in bowl and cover with dish towel. Let rise until double in bulk, about 2 hours. Roll out and place on pizza pan.

SAUCE:

1 (15 oz.) can tomato sauce

1 teaspoon Italian seasoning

1 teaspoon oregano

1/4 teaspoon basil

1 teaspoon garlic salt or powder

1 tablespoon dried minced onions

Let set at least 30 minutes. Spread on dough.

Layer the following on the sauce.

1/4 pound sliced pepperoni

1/2 cup shredded mozzarella cheese

1/2 cup shredded provolone cheese

1/4 cup grated parmesan cheese and/or Romano cheese

1/2 pound ground sausage (cooked)

1 small sliced onion (separate rings)

1/2 medium chopped green peppers

1 small can sliced mushrooms

1/3 cup sliced black olives

Bake at 425 degrees for about 20 minutes.

Recipe from George Anderson.

### QUICHE

Beat together:

3 eggs

1/2 teaspoon salt

1/4 teaspoon pepper

1/2 pint half & half

Cut in small pieces and add to egg mixture.

4 - 6 ounces Swiss cheese

1/2 pound bacon or ham

Bake at 400 degrees for 30 - 40 minutes.

Recipe from Kathy Cochran.

### RED BEANS AND RICE

Brown in skillet 5 - 8 minutes:

8 ounces Kielbasa sausage, sliced

Add and sauté about 5 minutes (until brown):

1½ cups chopped onions

1½ cups chopped green peppers

1½ cups sliced celery

2 teaspoons minced garlic

Stir in and cook 1 - 2 minutes more:

2 bay leaves

1½ teaspoons thyme

Place in saucepan and add:

2 (15 oz.) cans dark red kidney beans, drained

Add:

1 (14 ½ oz.) can chicken broth

Bring to boil, reduce heat and simmer 15 - 20 minutes.

Discard bay leaves. Season with:

3 - 4 dashes hot pepper sauce

1 - 2 teaspoons salt

½ -1 teaspoon black pepper

Prepare:

4 cups cooked white rice

Serve beans over rice.

Recipe from Dorothy Davis.

### REUBEN CASSEROLE

Spread in bottom of 12 - 6 inch baking dish:

1 (28 oz.) can sauerkraut, drained

1 tablespoon olive oil

Top with the following in order given:

2 medium tomatoes or 4 Roma tomatoes, sliced

4 tablespoons Thousand Island dressing (fat free)

5 oz. sliced corn beef, shredded

2 cups or 8 oz. shredded Swiss cheese

Bake at 425 degrees for 15 minutes. Remove casserole

from oven and cover with:

1 can Pillsbury refrigerated flaky biscuits (each one separated into 3 layers)

Overlap biscuits to form 3 rows in casserole. Sprinkle with:

2 crisp rye crackers, finely crushed

½ teaspoon caraway seeds

Bake until biscuits are golden brown, 15 - 20 minutes.

Yields 6 - 8 servings.

Recipe from Jim Taulman.

### SAUCY MEAT LOAVES

Mix together:

1 1/2 pounds ground beef

1 cup soft bread crumbs

1 medium chopped onion

1 beaten egg

1 1/4 teaspoon salt

1/4 teaspoon pepper

1/2 cup tomato sauce

Shape into 6 individual meat loaves. Place in a greased 9- inch square baking pan.

Combine and mix well:

1/2 cup tomato sauce

2 tablespoons brown sugar

2 tablespoons vinegar

2 tablespoons prepared mustard

1/2 cup water

Pour over meat loaves. Bake at 350 degrees for 35 - 40 minutes, basting occasionally. Serve over rice.

Recipe from Donna Pennycuff.

### SAUSAGE BAKE

Place in bottom of 9 x 13-inch casserole:

6 slices buttered white bread (cut off crust)

Beat together:

2 cups half and half

6 large eggs

1 teaspoon salt

1 teaspoon dry mustard

Add:

1 pound sausage, cooked and drained

1 1/2 cups grated cheddar cheese

Spread over bread. Bake at 350 degrees for 40 - 50 minutes. Cool 10 minutes before serving.

Recipe from Kathy Cochran.

### SAUSAGE BALLS

Mix together:

1 pound sausage (uncooked)

1 pound shredded cheddar cheese

3 cups Bisquick

Form balls and place on cookie sheet.

Bake at 350 degrees for 20 - 30 minutes. Make sure sausage is well cooked.

Recipe Dorothy Davis.

### SAUSAGE CASSEROLE

Brown together:

1 pound sausage

6 tablespoons chopped onion

1 1/2 cups chopped celery

1/2 cup chopped red or green pepper

Cook together:

1 cup uncooked rice

1 envelope chicken noodle soup

2 cups boiling water

Mix all together and add:

1 (3 1/2 oz.) package slivered almonds

Bake 30 minutes at 350 degrees.

Recipe from Mary Taulman.

### SAUSAGE & POTATO BREAKFAST SKILLET

In skillet, brown together over medium heat until sausage is cooked:

1 pound Bob Evans Sausage (crumbled)

1 small onion, diced

1 small green pepper, diced

Remove from skillet.

Add to skillet and cook according to package directions:

4 tablespoons melted margarine

1 (20 oz.) bag Bob Evans Home Fries Potatoes

Stir in sausage mixture and cook until hot.

Top with:

½ cup grated cheddar cheese

Makes 4-6 servings.

Recipe from Bob Evans.

### SLOPPY JOES

Brown together:

2 pounds ground beef

1 large onion, chopped

2 - 3 stalks celery

Drain off fat and place in kettle.

Add:

2 - 2 1/2 cups catsup (enough to cover meat)

2 teaspoons salt

1/2 teaspoon pepper

1 tablespoon chili powder

1 bay leaf

Simmer about 1 hour. Remove bay leaf.

Recipe Dorothy Davis.

### SMOKE HOUSE SPAGHETTI

Sauté together:

2 pounds ground beef

1/2 pound chopped bacon

1 medium chopped onion

Stir in:

5 (15 oz.) cans tomato sauce

1 (8 oz.) can sliced mushrooms (plus liquid)

1 1/2 teaspoons salt

1/8 teaspoon pepper

3/4 teaspoon oregano

1/2 teaspoon garlic salt

Simmer 15 minutes.

Cook in boiling water:

2 (7oz.) packages spaghetti

Add spaghetti to sauce and mix well. Fill dish half full and sprinkle with cheese. Repeat layers.

1/4 pound grated provolone cheese

1/4 pound grated sharp cheese

Bake at 375 degrees for 30 minutes or until bubbles.

Freezes well.

Recipe from Faye Williams.

### SPAGHETTI WITH MEAT BALLS

Prepare Tomato Sauce on page ?

Mix together and shape into balls:

¾ pound ground beef

¼ pound ground pork

1 cup fine dry bread crumbs

½ cup grated Parmesan cheese

1 tablespoon minced parsley

1 clove garlic, chopped fine

½ cup milk

2 eggs, beaten

1 ½ teaspoons salt

1/8 teaspoon pepper

Brown meat balls on all sides in hot fat. Pour off fat as it collects. Add to sauce 20 minutes before sauce is done.

Cook as directed on package:

1(8 oz.) package spaghetti

Place hot, drained, cooked spaghetti on warm platter. Top with Tomato Sauce, surround with meat balls. Serve with grated Parmesan cheese. Serves 4-6.

Recipe from Phyllis Bersebach.

### SPICY BEAN TOSTADAS

In large saucepan, combine:

1 (15 1/2 oz.) can red kidney beans, drained and rinsed

1 (15 1/2 oz.) can yellow hominy, drained

1 can tomatoes with green chile peppers

1 (8 oz.) can tomato sauce

1/2 cup diced celery

1 clove minced garlic

1 green pepper, chopped

1/2 cup chopped onion

1 tablespoon chili powder

1/2 teaspoon sugar

1 teaspoon cumin

Bring to a boil, reduce heat, cover and simmer 10 minutes.

Combine:

1 tablespoon cold water

1 teaspoon cornstarch

Add to bean mixture. Cook and stir until bubbly; cook and stir 2 more minutes.

Place in a single layer on baking sheet:

4 (6-7 inch) flour tortillas

Bake at 350 degrees 10 - 15 minutes or until lightly brown.

Spoon bean mixture over tortillas.

Layer the following over bean mixture:

2 cups shredded lettuce

2 medium tomatoes, chopped

1/2 cup plain yogurt or

sour cream

desired amount taco sauce or salsa

Recipe from James Taulman.

### SPICY MEAT BALLS

Mix together and roll into balls:

2 pounds ground beef

1/2 pound hot sausage

1 envelope onion-mushroom soup

1 1/2 cups bread crumbs or oatmeal

Cook slowly until done.

Put meat balls in kettle and cover with:

1 bottle chili sauce

1 bottle barbecue sauce

Simmer about 20 minutes. Refrigerate. (Is best to make a day ahead).

Recipe from Connie Love.

### STAY - A - BED - STEW

Mix together in roaster:

2 pounds stew meat (cut in 1-inch cubes)

1 can tiny peas

1 cup sliced carrots

2 medium chopped onions

3 - 4 medium potatoes (1 - 1 1/2-inch cubes)

1 - 2 cans cream of tomato soup - add 1/2 cup water per can

1 bay leaf

Cover and bake at 275 degrees for 5 hours.

Works well in crock pot.

Recipe from Eileen Sgontz.

### STREET CAR CABBAGE

Layer together:

1 pound browned ground beef

3 medium onions, sliced

6 medium potatoes, sliced

1/2 small head cabbage, shredded

1 teaspoon salt

1/2 teaspoon ground pepper

Pour over till covered:

1 (46 oz.) can tomato juice

Fix in Dutch oven on top of stove.

Recipe from Caroline Anderson.

### STUFFED GREEN PEPPER CASSEROLE

Brown together:

1 pound ground beef

1 medium onion

Mix together and cook about 10 minutes:

1 (11 oz.) can corn

3 tomatoes, chopped

Stir into ground beef mixture.

Cut in half and clean out centers:

3 - 4 green peppers

Par boil for five minutes (bring water to a boil before you put peppers in water).

Place peppers in a 9 x 13 casserole dish and spoon mixture into peppers.

Mix together:

1 cup bread crumbs

¼ cup melted butter

Sprinkle on top of pepper mixture. Then sprinkle with bacon bits and parmesan cheese.

Bake at 350 degrees for ½ hour.

Recipe from Eileen Sgontz.

### SUB SANDWICHES

8 sub buns

Spread on one side of buns:

4 tablespoons butter

1/2 tablespoon garlic powder

Spread the other side of buns:

1/2 cup (or less) salad dressing

Layer on buns:

1 pound provolone cheese

1 pound chipped ham

1 pound Swiss cheese

1 pound salami or pepperoni

1 pound bologna

1 small jar banana peppers

Wrap in foil and heat at 350 degrees for about 20 minutes.

Remove from oven and add to sandwiches:

1/2 head lettuce

4 sliced tomatoes

Recipe from George Anderson.

### SWEET - SOUR CHICKEN

Mix together:

4 chicken breasts, cut up and sautéed

3 cut - up steamed carrots

3 cut - up steamed celery stalks

1 (13 1/2 oz.) can pineapple chunks, drained

Mix and heat to boiling, stirring constantly:

1 cup reserved pineapple syrup (add water to equal 1 cup)

1/2 cup vinegar

1/2 cup sugar

Reduce heat, stir in and simmer 2 minutes:

1 medium green pepper, cut into 1-inch squares

Blend and add to liquid mixture, stirring constantly, cook until thick, for 1 minute:

1/4 cup water

2 tablespoons cornstarch

Add:

1 tablespoon soy sauce

Mix all ingredients together and heat.

Serve over:

4 cups hot cooked rice

Recipe from Dorothy Davis.

### SWISS AND CHEDDAR BAKED GRITS

Bring to boil:

4 1/3 cups water

1/2 teaspoon salt

Gradually stir in:

1 1/4 cups quick cooking grits

Simmer for five minutes, stirring occasionally.

Remove from heat and stir in:

1/4 cup butter

1 1/4 cups shredded cheddar cheese

1/4 teaspoon salt

1/4 teaspoon pepper

Cool 15 minutes and stir in:

3 eggs, beaten

Pour half of grits into 12 x 8 x 2-inch baking dish.

Sprinkle with:

1/2 - 1 cup shredded Swiss cheese

Pour rest of grits over cheese. Cover and bake at 350 degrees for 1 hour or until set. Uncover and sprinkle with:

1/4 cup shredded cheddar cheese

Bake uncovered until cheese melts, 5 minutes.

Recipe from Dorothy Davis.

### TOMATO SAUCE

Sauté:

½ cup chopped onion

1 clove garlic, minced

3 tablespoons olive oil

Add:

2 (1lb. 4 oz. each) crushed tomatoes

1 (8 oz.) can tomato sauce

1 (6 oz.) can tomato paste

1 teaspoon basil

2 tablespoons minced parsley

2 teaspoons salt

¼ teaspoon pepper

1 cup water

Simmer over low heat 1 hour. Add meat balls (page?). Pour over spaghetti.

Recipe from Phyllis Bersebach.

### TRI-TIP ROAST

2 - 4 pound tri-tip roast

Cover roast generously with:

Lawry's seasoned salt

Cook on covered grill slowly, about 45 minutes.

Recipe from Billy Davis.

### TUNA SALAD

Mix together:

1 (6 oz.) can tuna (in spring water)

2 - 3 hard boiled eggs

1/4 cup chopped celery

1/4 cup sweet pickle relish

1/4 cup salad dressing

Refrigerate. Serve on a bun or on a leaf of lettuce topped with a quartered tomato.

Recipe from Dorothy Davis.

# Salads

## Fruit

### AMBROSIA SALAD

Combine:

1 large can mandarin oranges

1 medium can pineapple tidbits

1 cup miniature marshmallows

1/3 cup grated coconut

1 cup whipped topping

Recipe from Dorothy Davis.

### APRICOT SALAD

Mix as directed on package:

1(6 oz.) package lemon gelatin

Let partly set then add:

1 (3 oz.) package softened cream cheese

2 cups whipped topping

1 (15 oz.) can crushed pineapple

1 (15 oz.) can peeled apricots, chopped

2 cups miniature marshmallows

Recipe from Laura Hill.

### APRICOT GELATIN SALAD

Mix as directed on package:

1 (6 oz.) package apricot gelatin

Let partly set then add:

1/3 cup raisins

2 large sliced bananas

2 chopped oranges

2 chopped apples

1/3 cup chopped nuts

Recipe from Dorothy Davis.

### CHERRY COLA MOLD

Cream together:

1 package cream cheese

1/4 cup mayonnaise

Dissolve:

1 (6 oz.) package black cherry gelatin

1 cup boiling water

Stir into cheese mixture, blending well.

Drain and save juice:

1 can pitted dark sweet cherries

1 (13 1/2 oz.) can pineapple tidbits

Measure 1 1/2 cups syrup from fruit and add to gelatin.

Add:

1 (7 oz.) bottle cola

Chill until thick. Fold in cherries and pineapple.

Add:

1 cup chopped nuts

Chill until firm.

Recipe from Hope Wilcoxon.

### CHICKEN SALAD

Combine:

3 cups cubed cooked chicken (white meat)

1 cup diced celery

1 teaspoon salt

1/3 cup sweet pickle relish

1/3 cup chopped pecans

1/3 cup grapes, halved

1/4 cup Miracle Whip Salad Dressing

1/4 cup Hellman's Mayonnaise

Refrigerate. Serve on a bun or on a leaf of lettuce topped with a quartered tomato.

Recipe from Dorothy Davis.

### CHRISTMAS SALAD

Combine:

1 (14 oz.) can sweetened condensed milk

1 (8 oz.) container whipped topping

Fold in remaining ingredients:

1 (30 oz.) can black sweet cherries

2 (11 oz.) cans mandarin oranges (drained)

1 cup miniature marshmallows

1/2 cup chopped walnuts

Pour into a 13 x 9-inch dish. Store in refrigerator.

Recipe from Dianna Sutherland.

### CINNAMON GELATIN

Dissolve together:

1/2 cup red hot cinnamon

candy

1 cup boiling water

Dissolve together:

1 - 6 ounce cherry gelatin

2 cups hot water

Add the cinnamon water and enough cold water to make 2 cups.

Let cool and add:

2 cups chopped apples

2 cups celery

1 cup nuts

Chill until set.

Recipe from Darlene Leshnock.

### COTTAGE CHEESE SALAD

Mix all ingredients:

1 (24 oz.) carton cottage cheese

1 (6 oz.) box orange gelatin (dry)

1 (8 oz.) container whipped topping

1 (20 oz.) can crushed pineapple, with juice

1 (11 oz.) can mandarin oranges, drained

OPTION:

1 cup miniature marshmallows

Chill and serve.

Recipe from Mae Sgontz.

### CRANBERRY FLUFF

Combine:

2 cups raw cranberries

¾ cup sugar

3 cups miniature marshmallows

Chill over night.

Add:

2 cups diced unpared apples

½ cup nuts

¼ teaspoon salt

Fold in:

1 cup heavy cream, whipped

Decorate the top with:

½ cup seedless green grapes

Recipe from Jenny Johnston.

### FLUFFY CRANBERRY SALAD

Combine:

1 (16 oz.) can whole berry cranberry sauce

(broken up with a fork)

1 cup deluxe tropical fruit trail mix

(no bananas)

2 ounces chopped pecans or walnuts

(optional)

Fold in:

1 (12 oz.) container whipped topping

Refrigerate. Best if prepared and served the same day.

Recipe from Dorothy Davis.

### CRANBERRY RELISH

Grind together:

1 package fresh cranberries

1 (6 oz.) can crushed pineapple

2 apples

2 oranges with rind

2 lemons with rind

2 cups sugar

1/3 cup nuts

Let set overnight. Good in gelatin.

Recipe from Jenny Johnston.

### CRANBERRY SALAD

Dissolve together:

1 (6 oz.) package cherry gelatin

2 cups boiling water

Using juice from drained pineapple, add cold water to equal 2 cups. Chill until partly set.

Add:

1 (15 oz.) can crushed pineapple, drained

1 (16 oz.) can cranberry sauce, chopped

1 cup chopped celery

1/2 cup chopped nuts

Chill until set.

Recipe from Violet Parsons.

### FROZEN SALAD

Cook over medium heat until thickens:

2 beaten eggs

½ cup sugar

dash salt

3 tablespoons lemon juice

½ cup pineapple juice (add water if necessary to make ½ cup)

Chill, then add:

2 chopped apples

8½ oz. crushed pineapple, drained

½ cup diced celery

1 cup heavy cream, whipped

Freeze.

Recipe from Dorothy Davis.

### FROZEN SALAD 2

Fold together:

1 - 15 1/2 ounce can crushed pineapple

(drained)

1 can peach pie filling

1 can Eagle Brand Milk

1- 9 ounce container Cool Whip

1 can fruit cocktail (drained)

Pour into oblong dish and freeze. Cut into squares and serve on lettuce, or freeze in individual cup cake papers.

Recipe from Sally Gravett.

### FROZEN FRUIT SALAD I

Cream together:

2 cups sour cream

3/4 cup sugar

2 tablespoons lemon juice

1/8 teaspoon salt

Add:

1 carton frozen strawberries with juice, thawed

1 (15 1/2 oz.) can crushed pineapple, drained

3 sliced bananas

Pour in molds. Cover with foil and freeze. (Freezing in cup cake holders makes nice individual servings).

When ready to serve, garnish with a spoonful of sour cream and a strawberry.

Recipe from Beth Taulman.

### FROZEN FRUIT SALAD II

Cream together:

8 ounces cream cheese

3/4 cup sugar

Add:

1 cup miniature marshmallows

1 (16 oz.) carton frozen strawberries with juice, thawed

1 (15 1/2 oz.) can crushed pineapple (drained - optional)

1 can mandarin oranges, drained

2 sliced bananas

Fold in:

1 (8 oz.) carton whipped topping (thawed)

Freeze in large pan. Thaw and cut about 20 minutes before serving, or freeze in individual cup cake papers.

Recipe from Louise Wilcoxon.

### FROSTED SALAD

Mix together:

1 (6 oz.) package lemon gelatin

2 cups boiling water

Add:

2 cups Seven-up

When partly set stir in:

1 (20 oz.) can crushed pineapple, drained

1 cup miniature marshmallows

2 large sliced bananas

WHIPPED CREAM TOPPING:

Combine in sauce pan:

1/2 cup sugar

2 tablespoons flour

Stir in:

1 cup pineapple juice

1 slightly beaten egg

Cook over low heat until thickened. Remove from heat.

Add:

2 tablespoons butter

Cool and chill.

Fold in:

1 cup whipped topping

Frost the gelatin with mixture and sprinkle with:

1/4 cup grated American cheese

3 tablespoons grated Parmesan cheese

Recipe from Margaret Corder.

### FRUIT SALAD

Combine:

1 large can fruit cocktail

1 medium can pineapple tidbits

2 (10 oz.) boxes frozen strawberries, undrained

2 - 3 sliced bananas

OPTIONS:

You can add any fresh fruit such as oranges, apples, grapes, melon, etc.

Keep refrigerated.

Recipe from Dorothy Davis.

### GREEN GELATIN SALAD

Dissolve together:

1 (3 oz.) package lemon gelatin

1 cup hot water

Add:

1 cup Seven-up

Cream together:

1 (8 oz.) package cream cheese

1 tablespoon sugar

1 teaspoon vanilla

few drops green food coloring

Beat into gelatin.

Chill until partly set.

Add:

1 cup drained crushed pineapple

1/2 cup chopped nuts

Chill until set.

Recipe from Lois Talbert.

### LEMON-LIME GELATIN SALAD

Dissolve together:

1 (3 oz.) package lemon gelatin

1 (3 oz.) package lime gelatin

3 tablespoons boiling water

Add:

1 (20 oz.) can crushed pineapple with juice

1/2 cup chopped nuts

1 pint vanilla ice cream

Stir until ice cream melts. Add:

2 sliced bananas

Refrigerate to set.

Recipe from Hilda Bennett.

### LETTUCE & ORANGE STRAWBERRY SALAD

Tear into bite size pieces:

4 cups 3 kinds of lettuce

1 (11 oz. can) mandarin oranges

1 cup fresh whole strawberries (slice if large)

1 red onion, sliced thin (separated into rings)

Toss lightly with desired amount Celery Seed Dressing.

Recipe from Margaret Gibson.

### LIME PEAR SALAD

Mix together:

1 (6 oz.) package lime gelatin

2 cups hot water

Add:

1 (29 oz.) can pears (mashed) with juice

1 pint whipped topping

Chill until set. Sprinkle with chopped nuts.

Recipe from Christine Samrok.

### PRETZEL SALAD

Melt:

1 1/2 sticks butter

Mix in:

2 cups crushed pretzels

Press in bottom of 9 x 13 baking dish and bake 10 minutes at 350 degrees.

Beat until smooth:

1 (8 oz.) package cream cheese

1 cup sugar

Beat in:

2 cups whipped topping

Spread on cooled pretzels.

Mix together:

1 (6 oz.) package strawberry gelatin

2 cups boiling water

2 (10 oz.) packages frozen strawberries

Refrigerate until set.

Recipe from Pat Gaultney.

### SPICED PEACHES

1 (29 oz.) can sliced peaches (drained and chopped)

Boil together:

3/4 cup peach syrup

1/4 cup vinegar

1/2 cup sugar

12 whole cloves

1/8 teaspoon cinnamon

Add peaches and simmer 10 minutes. Strain to discard cloves. Add boiling water to syrup to make 1 cup if necessary. Add to:

1 (3 oz.) package orange or orange pineapple gelatin

Add:

3/4 cup cold water

Chill until partly set. Fold in peaches.

Chill until set.

Recipe from Sonny Edens.

### STRAWBERRY LUSCIOUS SALAD

Mix together:

1 (6 oz.) package strawberry gelatin

2 cups boiling water

Add:

1 (10 oz.) package frozen strawberries with juice

1 (15 oz.) can crushed pineapple with juice

2 large crushed bananas

Pour half of gelatin mixture into a 9 x 13-inch dish, let set, then spread on gelatin:

1/2 carton sour cream

Pour remaining gelatin mixture on top of sour cream Refrigerate until set.

Recipe from Margaret Corder.

### STRAWBERRY RICE SALAD

Dissolve:

1 (3 oz.) package strawberry gelatin

1 1/2 cups boiling water

Add:

1/2 cup pineapple juice

When almost set, beat gelatin into:

1 package softened cream cheese

Add:

1 cup cooked rice

1 (15 oz.) can crushed pineapple, drained

1 small bottle chopped maraschino cherries

2 cups whipped topping

Chill until firm.

Recipe from Dorothy Davis.

### WALDORF SALAD

Combine:

2 cups diced apples

1 cup chopped celery

1/2 cup broken nuts

1 small can crushed pineapple

1/3 - 1/2 cup Miracle Whip Salad Dressing

OPTIONAL

1/2 cup red grapes

1/3 cup raisins

Recipe from Dorothy Davis.

### WATERGATE SALAD

Mix all ingredients:

1 package instant pistachio pudding

1 small container whipped topping

1 - 15 ounce can crushed pineapple

1/2 cup miniature marshmallows

Store in refrigerator.

Recipe from Dorothy Davis.

## Veggies

### BEAN SALAD

Drain juice from following ingredients and save enough to cover bean salad:

1 (15 oz.) can kidney beans

1(15 oz.) can green beans

1(11 oz.) can wax beans

Mix together and add:

1/3 cup chopped green pepper

1/2 cup chopped celery

1 onion, sliced and separated into rings

Heat together:

1/3 cup oil

3/4 cup sugar

2/3 cup white vinegar

1 teaspoon salt

1/2 teaspoon pepper

Cool and pour over bean mixture.

Refrigerate

Recipe from Barb Massie.

### BEET SALAD

Mix together:

1 (3 oz.) package lemon gelatin

1 cup boiling water

Add:

¾ cup canned beet juice

1 cup diced canned beets

1 teaspoon horseradish

1 tablespoon vinegar

2 teaspoons grated onion

½ teaspoon salt

Pour into a mold. Stir occasionally until set. Unmold on lettuce leaves. Serve with mayonnaise; garnish with hard boiled eggs or green grapes.

Recipe from Hope Wilcoxon.

### BOB EVANS WILD FIRE CHICKEN SALAD

In a medium bowl, gently stir together all ingredients:

2 cups chopped, cooked chicken

½ cup diced celery

1/3 cup Bob Evans Wildfire Barbecue Sauce

¼ cup mayonnaise

Chill. Serve on lettuce leaves. Garnish with tomato wedges.

Recipe from Bob Evans.

### BROCCOLI & BEAN SALAD

Mix together:

1 medium bunch broccoli, chopped in small pieces

1 (15 oz.) can kidney beans, drained

1 small red onion, chopped

1 cup shredded sharp cheddar cheese

Prepare according to package directions:

1 package Good Season Italian Dressing Mix

Pour over vegetables and toss. Cover and refrigerate over night.

Recipe from Ethel Gates.

### CORN RELISH

Boil for 5 minutes:

16 - 20 ears corn

Chill and cut off cob (need 8 cups). (Fairly pack all measurements ).

Chop the following veggies:

4 cups celery

1 cup onions

2 cups red sweet peppers

2 cups green sweet peppers

Add:

2 cups sugar

2 cups vinegar

2 cups water

2 tablespoons celery seed

2 tablespoons salt

Combine all except corn and boil 5 minutes.

Blend:

1/4 cup flour

2 tablespoons dry mustard

1 teaspoon turmeric

1/2 cup water

Combine all ingredients and boil 5 minutes, stir. While still boiling, pack loosely in jars and seal. Process in boiling water bath for 15 minutes.

Recipe from Rudy Sgontz.

### CRUNCHY LETTUCE SALAD

Combine on a cookie sheet:

1/3 cup sliced almonds

¼ cup chow mein noodles

2 teaspoons sesame seeds

Bake at 350 degrees 8-10 minutes or until lightly toasted; set aside.

In a jar with a tight fitting lid, combine and shake well:

½ cup vegetable oil

¼ cup sugar

2 tablespoons white wine vinegar

½ teaspoon salt

¼ teaspoon pepper

Put in large salad bow and toss:

8 cups torn iceberg or romaine lettuce

4 green onions with tops- diced

5 bacon strips, cooked and crumbled

Just before serving, add almonds mixture and dressing; toss.

Yields 6-8 servings.

Recipe from Phyllis Bersebach.

### CUCUMBERS & SOUR CREAM

Peel and slice:

2 cucumbers

1 onion, slice and pull rings apart

Mix together:

1 cup sour cream

2 tablespoons vinegar

2 tablespoons sugar

Add sour cream mixture to cucumbers and onion.

Recipe from Dorothy Davis.

### EVERLASTING SLAW

Mix together:

3 quarts cabbage, shredded

1 large green pepper, chopped

1 red pepper, chopped

Mix together and bring to a boil:

1 pint vinegar

2½ cups sugar

1½ teaspoon celery seed

1 teaspoon caraway seed

1½ teaspoon turmeric

½ teaspoon salt

Pour over vegetables and let stand 12 hours before serving.

Recipe from Caroline Anderson.

### FROZEN SLAW

Mix together and let stand for 1 hour:

2 medium heads cabbage, shredded

1 teaspoon salt

Add:

1 grated carrot

1 green pepper, chopped

Mix together and boil for 1 minute, making a syrup:

1 cup vinegar

2 cups sugar

¾ cup water

1 teaspoon celery seed

1 teaspoon mustard seed

Let cool to lukewarm. Squeeze water from cabbage, carrots, and peppers. Pour syrup over slaw. Place slaw in containers and freeze. Can be thawed and refrozen over and over.

Recipe from Caroline Anderson.

### GERMAN POTATO SALAD

Cook, cool and dice:

8 potatoes

Add:

1 cup diced celery

1 medium chopped onion

4 chopped, hard-boiled eggs

1 cup chopped sweet pickles or pickle relish

2 tablespoons parsley flakes

DRESSING:

8 slices bacon, cooked crisp (keep grease)

Add to grease:

1/2 cup vinegar

1/2 cup water

1 cup sugar

1 teaspoon dry mustard

1/2 teaspoon salt

1/4 teaspoon pepper

Slowly add to mixture, stirring constantly:

3 beaten eggs

Simmer 10 - 15 minutes. Pour over potato mixture while hot. Serve warm.

Recipe from Caroline Anderson.

### KRAUT SALAD

Mix together:

1 (14.5 oz.) can Silver Fleece Kraut

1/2 cup sugar

1/2 cup shredded carrots

1/2 cup chopped green pepper

1/4 cup diced onion

Make a few hours before serving.

Recipe from Dorothy Davis.

### MACARONI HAM SALAD

Combine:

1 package elbow macaroni (cooked according to package directions)

½ pound American or cheddar cheese, cubed

½ pound baked or boiled ham, cut in small thin strips

1 (13 oz.) can pineapple tidbits, drained

½ cup chopped sweet pickles

1 cup celery thinly sliced diagonally

1 teaspoon minced onion

1/3 cup diced pimiento

1 cup mayonnaise or salad dressing

1 teaspoon salt

1 teaspoon curry powder, optional

Toss lightly to mix well. Chill.

Recipe from Dorothy Davis.

### MILDRED SALAD

Layer in a 9 x 12-inch dish, the following, in the order given:

1 head lettuce (broken into bite size pieces)

1 head cauliflower, broken into florets, soaked in salt water for 20 minutes (drain well)

1 red onion, sliced and separated into rings

1 pound bacon, fried crisp and crumbled

(If you like your bacon crisp, add it just before tossing it

when ready to serve.)

Mix together:

2 cups Miracle Whip

1/4 cup sugar

1/4 cup Parmesan cheese

Spread over top. Refrigerate overnight. Toss before serving.

Recipe from Ron Lewis.

### MIXED GREENS WITH PEANUT DRESSING

Whisk together:

3 tablespoons lite soy sauce

2 tablespoons chunky peanut butter

2 tablespoons vegetable oil

2 tablespoons white vinegar

1 tablespoon sugar

Toss together:

1 (10-oz.) package mixed salad greens

1 purple onion, thinly sliced

1 red bell pepper, cut into thin slices

Yield: 6 servings.

Recipe from Jim Taulman.

### ORIENTAL CHICKEN SALAD

Cut in chunks and sauté:

3 chicken breast

Mix chicken with:

1 large package coleslaw

3 – 5 scallions (sliced ¼ inch)

1 package Ramon noodles (crushed and uncooked)

1 package sliced almonds (browned in oven for about 6 minutes)

Mix flavor packet from noodles with:

3 tablespoons vinegar

2 tablespoons sugar

½ cup oil

Shake well.

Add accent, salt, & pepper to taste.

Recipe from Dorothy Davis.

### PASTA SALAD

Cook 8 – 10 minutes:

2 cups veggie rotini (twisted pasta)

Rinse well in cold water.

Steam about 5 minutes ( Do not overcook. Veggies should be crunchy.):

1 cup sliced carrots

1 1/2 cups broccoli florets

1 1/2 cups cauliflower florets

Cool and add to pasta.

Add:

1/2 small cucumber, slice and peeled

1 small zucchini, sliced

1 small yellow squash, sliced

6 radishes, sliced

18 cherry tomatoes

1 teaspoon Italian seasoning

1 teaspoon salt

1/2 teaspoon pepper

3/4 cup Italian salad dressing

1/2 cup Miracle Whip salad dressing

Mix well. Refrigerate. Serves 12.

Recipe from Dorothy Davis.

### SEVEN LAYER SALAD

Layer in the following order:

1 head lettuce, broken in bite-size pieces

1 (10 oz.) package frozen peas, thawed

1 cup diced celery

4 hard boiled eggs, white sliced, yolk crumbled

½ pound fried bacon, crumbled

1 green pepper, chopped

2 bunches green onions

dashes curry powder

Mix together and spoon evenly over top of vegetables:

1 cup salad dressing

1 cup sour cream

1 cup shredded sharp cheddar cheese

¼ cup parmesan cheese

Refrigerate several hours or over night. Toss before serving.

Recipe from Dorothy Davis.

### TACO SALAD

Mix together:

1 (16 oz.) carton sour cream

1 (8 oz.) package cream cheese

1 package taco seasoning mix

Spread in bottom of 9 x 13 inch dish.

Top with:

1 cup chopped lettuce

1 cup shredded cheddar cheese

2 - 4 chopped green onions (including some of the green tops)

2 chopped tomatoes

0PTIONAL: chopped green peppers may be added if desired.

Serve with tortilla chips.

### VEGETABLE SALAD

Drain juice from following ingredients:

1 (15 oz.) can white whole kernel corn

1(15 oz.) can French cut green beans

1(11 oz.) can small green peas

Mix together and add the following vegetables:

1 cup chopped green pepper

1 cup chopped celery

1 onion, sliced and separated into rings

1 small jar chopped pimento

Heat together:

1/2 cup oil

1 cup sugar

3/4 cup white vinegar

1 teaspoon salt

1/4 teaspoon pepper

1 tablespoon water

Cool and pour over vegetables.

Refrigerate. Will keep 2 weeks or longer.

Recipe from Bebe Jo Dorris.

### VEGETABLE SALAD II

Mix together:

1 head cauliflower, broken into florets

1 head broccoli , broken

into florets

1 cup diagonally cut celery

1 cup fresh or frozen peas

½ pound bacon, fried crisp and drained

2 teaspoons chopped green onion tops

1 - 8 ounce can water chestnuts, sliced

DRESSING

Mix together and pour over vegetables:

2 cups mayonnaise

¼ cup sugar

¼ cup Parmesan cheese

2 teaspoons vinegar

¼ teaspoon salt

1 teaspoon finely chopped white onion

Recipe from Dorothy Davis.

### WILTED SPINACH SALAD

1 pound fresh spinach

Wash spinach and discard stems. Pat dry on towel. Tear into pieces and place in bowl.

Add:

1/2 cup sliced green onion

dash black pepper

At serving time, fry bacon until crisp:

5 slices diced bacon

Mix and heat:

2 tablespoons wine vinegar

1 tablespoon lemon juice

1 teaspoon sugar

1/2 teaspoon salt

Pour over spinach. Add bacon.

Top with:

1 hard cooked egg - chopped

Recipe from Sally Hancox.

# Dressings

### BACON DRESSING

Combine:

1 /4 cup flour

1 1/4 cup sugar

1/4 teaspoon salt

Mix well with:

1/2 cup water

Heat together:

1 cup vinegar

1 1/2 cups water

Combine all together.

Fry and drain:

1/4 pound bacon, diced

Add to mixture, including bacon fat. Cook until desired consistency.

Recipe from Dorothy Davis.

### CELERY SEED

Combine:

½ cup powdered sugar

¼ cup cider vinegar

2 teaspoons prepared mustard

1 teaspoon salt

½ - 1 teaspoon paprika

1 teaspoon celery seed

Slowly add, beating constantly until thick:

1 cup salad oil

Cover and chill. Shake well before serving. (Good on the following salad).

### FRENCH CELERY DRESSING

Combine and shake until sugar dissolves:

1 cup sugar

½ cup catsup

½ cup vinegar

1 cup salad oil

½ teaspoon garlic powder

1 ½ teaspoon salt

1 teaspoon celery seed

Keeps in refrigerator several weeks. Shake before applying to salad.

Recipe from Dorothy Davis.

### ITALIAN SALAD DRESSING

Mix together:

1 2/3 cup olive oil

1/3 cup vinegar

1 1/2 teaspoon salt

6 - 7 pieces pressed garlic

For each individual salad; layer:

Pieces lettuce

4 level teaspoons gorgonzola cheese

Recipe from Mozza’s restaurant, Mt. Vernon, OH.

### FRENCH DRESSING

Combine all ingredients:

1 cup oil

1 cup vinegar

1 1/3 cup catsup

1 cup sugar

4 teaspoons salt

Shake well. Keep refrigerated.

OPTION:

For orange flavor, add:

1 - 2 tablespoons orange juice concentrate

Recipe from Caroline Anderson.

### FRENCH SALAD DRESSING

Combine:

2 cups Hellman's mayonnaise

1/2 cup Bennett's chili sauce relish

4 chopped hard- boiled eggs

4 tablespoons chopped green peppers

4 tablespoons celery

3 tablespoons onion

2 teaspoons paprika

1 teaspoon salt

Makes 3 cups. Spoon over hunks of lettuce.

Recipe from Hope Wilcoxon.

FRENCH SALAD DRESSING

Combine:

2 cups Helman's

mayonnaise

1/2 cup Bennett's chili sauce relish

4 chopped hard boiled eggs

4 tablespoons chopped green peppers

4 tablespoons celery

3 tablespoons onion

2 teaspoons paprika

1 teaspoon salt

Makes 3 cups. Spoon over hunks of lettuce.

Recipe from Hope Wilcoxon.

### ROQUEFORT SALAD DRESSING

Blend together:

1/2 cup mayonnaise

1 cup sour cream

3 tablespoons grated onion

3/4 teaspoons salt

1 tablespoon vinegar

1/2 teaspoon Worcestershire sauce

1 - 2 drops Tabasco sauce

Stir in:

1/8 pound Treasure Cove Roquefort cheese

Serve over salad greens. Makes 1 1/2 cups Serves 8.

Recipe from Hope Wilcoxon.

### VINEGAR AND OIL DRESSING

Combine:

5 tablespoons sugar

5 tablespoons vinegar

1 tablespoon oil

Heat to dissolve sugar:

Add:

1 ice cube

Cool. Good over slaw. ( Allow to set on slaw an hour before serving.)

Recipe from Dorothy Davis.

### VINEGAR & OIL SALAD DRESSING

Mix together:

1 cup salad oil

1¼ cup sugar

1¼ cup white vinegar

1 teaspoon salt

1 teaspoon dry mustard

Deep refrigerated. Shake well before using.

Recipe from Caroline Anderson.

# Sauces and Dips

### ARTICHOKE DIP

Mix together:

1 (6 oz.) jar artichokes (hearts) chopped

1 cup Helman's mayonnaise

1 cup Parmesan cheese

Bake at 350 degrees 25 - 30 minutes. Serve warm.

Recipe from Beverly Soult.

### BUTTER SAUCE

Melt:

1/4 cup butter

Blend and add:

2 tablespoons flour

2 tablespoons sugar

Stir in:

1 cup boiling water or fruit juice

Bring to a boil over low heat, stirring constantly. Cover. When ready to serve, add:

1/2 teaspoon vanilla or lemon juice

Makes 1 1/3 cups. Serve over cake.

Recipe from Dorothy Davis.

### BUTTERSCOTCH SAUCE

Combine all ingredients in a double boiler and mix well:

well-beaten egg yolk

¼ cup oleo

¼ cup water

2/3 cup brown sugar

1/3 cup light corn syrup

Cook until thick, stirring frequently. Beat before using.

Makes 1¼ cups.

Recipe from Dorothy Davis.

### CATSUP

Combine:

1½ teaspoons celery seed

1 teaspoon mustard seed

1 teaspoon whole allspice

1 (3-inch) stick of cinnamon

2 cups cider vinegar

Simmer about 25 minutes. Strain and add more vinegar if needed to make 1½ cups.

Cook together until soft:

4 quarts ripe tomatoes, peeled, cored and chopped

2 cups chopped onions

½ cup green pepper, cored, seeded and chopped

2 hot yellow peppers, core seeded and chopped

3 cloves garlic. chopped

Press through a sieve or food mill. Cook rapidly until thick, about 1 hour. (Volume reduces about half).

Add:

1 cup sugar

1 tablespoon salt

Cook gently about 30 minutes, stirring frequently as mixture thickens.

(continued on next page)

Add spices and vinegar to tomato mixture and add:

1 tablespoon paprika

Cook until desired thickness. Pour in hot sterilized jars (leaving 1/8-inch space at top). Seal with domed canning lids. Process in a boiling water bath. Yields 5 cups.

BOILING WATER BATH:

Place jars in canner, fill with water 2 inches above jars and boil for 10 minutes. Remove from water and let cool. Make sure lids are sealed before storing.

Recipe from Rudy Sgontz.

### CHEESE SAUCE

Melt:

2 tablespoons butter

Stir in until smooth:

2 tablespoons flour

1/4 teaspoon salt

Gradually stir in:

1 cup milk

1/2 teaspoon Worcestershire sauce

Bring to a boil stirring constantly and boil 1 minute.

Add:

1 cup shredded Cheddar cheese

Stir until cheese melts and serve over vegetables.

Recipe from Dorothy Davis.

### CHEESE SAUCE 2

Combine all ingredients in a saucepan and mix well:

1 (10 oz. can cream of mushroom soup

1 (8 oz.) carton sour cream

1 cup shredded cheese

Heat on medium until hot, but do not boil. Serve over veggies or fish.

Recipe from Dorothy Davis.

### CHILI-CHEESE DIP

Melt together:

1 can Armour chili without beans

1 small box Velveeta cheese

Place in a fondue pot with a fire under it to keep it warm. Serve with tortilla chips.

Recipe from Mary Taulman.

### CHIPPED BEEF & CHEESE DIP

Blend together:

8 ounces cream cheese

1 (5 oz.) jar Old English Cheese

1 bunch green onions (using tops too)

2 1/2 ounces chipped beef

Good on crackers.

Recipe from Randa LeMaster.

### CHOCOLATE SAUCE

Melt in double boiler:

1 - 4 ounce bar German sweet baking chocolate

1 - 6 ounce package semisweet chocolate morsel

Stir in:

½ cup oleo

3 tablespoons light corn syrup

3 cups sugar

Gradually add:

1 (14 oz.) can evaporated milk

Cook over low heat, stirring until sugar is dissolved.

Stir in:

1 teaspoon vanilla

Refrigerate, covered, and reheat as needed. Serve warm over ice cream.

Recipe from Dorothy Davis

### CLAM DIP

In small bowl, beat together with mixer:

1 (8oz.) package cream cheese

3 tablespoons catsup

1 heaping tablespoon horseradish

1(6 ½ oz.) can minced clams

½ teaspoon garlic salt

Serve with chips.

Recipe from Verna Hackney.

### HOT DOG SAUCE

Sauté:

1 cup chopped onion

1/4 cup butter

dash garlic salt

Add and simmer 30 minutes.

1 cup catsup

1 cup water

1/4 cup vinegar

1/3 cup sugar

2 teaspoons Worcestershire sauce

dash salt

dash pepper

Recipe from Barbara Massie.

### HOT FUDGE SAUCE

Melt in double boiler:

1 stick butter

5 (1 oz.) squares semi-sweet chocolate

1 3/4 cups sugar

1/4 cup light corn syrup

Gradually add:

1 (12 oz.) can evaporated milk

pinch salt

Bring to a boil. Remove from heat; stir in:

1 teaspoon vanilla

The sauce will thicken as it cools. When cool, pour into jars and store in refrigerator. Heat to serve. Makes 1 quart.

Recipe from Dorothy Davis.

### LEMON SAUCE

Mix together:

1/2 cup sugar

1 tablespoon cornstarch

dash salt

dash nutmeg

Gradually add:

1 cup boiling water

Cook over low heat until thick and clear.

Add:

2 tablespoons butter

1 1/2 tablespoons lemon juice (fresh, frozen, or canned)

Blend thoroughly.

Makes 1 1/3 cups. Serve over cake.

Recipe from Dorothy Davis.

### ORANGE-FRUIT DIP

Beat until creamy:

1 (8 oz.) pkg. cream cheese

Add:

½ cup chopped pecans

1 ½ tablespoons dry orange drink mix

Mix well; chill. Serve in small bowl in the middle of a platter of sliced apples.

Recipe from “The Best of Cooking with 3 Ingredients”

### PEACHES AND CREAM TOPPING

1 large can peaches (drain and save juice)

Mix:

1/2 cup sugar

1 teaspoon cinnamon

1 tablespoon cornstarch

Add to peach juice and boil 2 - 3 minutes.

Add:

1 tablespoon lemon juice

1 tablespoon butter

Chop peaches and add to mixture. Serve warm over pancakes.

CREAM CHEESE TOPPING:

1 package cream cheese

1/4 cup sugar

1 teaspoon cinnamon

Spread on top of pancakes then add peach topping. Whipped Topping may be added on top of peaches.

Recipe from Dorothy Davis.

### BILLY’S SALSA

In medium bowl, combine:

3 large fresh tomatoes, chopped

1 Jalapeno pepper, chopped

1 large onion, chopped

1 bundle chopped fresh cilantro

1 tablespoon minced or crushed garlic (about the size of a golf ball)

3 limes (juice only)

1 teaspoon salt

1 teaspoon ground cumin

Mix well. Cover. Chill. Serve with tortilla chip. Refrigerate leftovers.

Recipe from Billy Davis.

### SALSA

Simmer together lightly (do not overcook):

1 finely chopped onion

9 small tomatoes

(In winter-time add water to cover bottom of pot; home-grown tomatoes will have enough juice).

Add while hot:

dash salt

lots of pepper

3 (4oz.) jars chopped green chilies

1 (3 oz.) jar hot jalapeno relish

1 (15 oz.) can Brooks, Just for Chili Tomato Sauce with Chili Seasoning

1 (15 oz.) can Hunts, Tomato Sauce Special with TB, Onion, Green Pepper

dash chili powder

Cool. Will keep 2 weeks.

Recipe from Hope Wilcoxon.

### FRESH SALSA PICANTE

In medium bowl, combine:

3 medium fresh tomatoes, seeded and chopped

1 green bell pepper, chopped

½ cup chopped onion or green onions

1 Anaheim chili, chopped

2 tablespoons chopped fresh cilantro

2 cloves garlic, finely chopped

1 tablespoon lime or lemon juice concentrate

½ teaspoon chili powder

½ teaspoon ground cumin

½ teaspoon garlic salt

Mix well. Cover. Chill. Serve with tortilla chip. Refrigerate leftovers. Makes about 4 cups.

Recipe from Dorothy Davis.

### VEGETABLE DIP

Mix together:

2/3 cup sour cream

1/2 cup real mayonnaise

1 tablespoon minced onion

1 teaspoon chopped parsley

1 tablespoon dill weed

1 teaspoon Beau Monde seasoning

Keep refrigerated.

Recipe from Dorothy Davis.

### WHITE SAUCE

Melt in saucepan:

4 tablespoons butter

Add and mix well:

4 tablespoons flour

Remove from heat and gradually stir in:

2 cups milk

Return to heat. Cook, stirring constantly until thickened and smooth. Serve over vegetables.

Recipe from Dorothy Davis.

# Snacks

### APPETIZER TREE

1 (12 inch) Plastic foam cone

Mix together and set aside:

2 (8 oz.) packages cream cheese

1 envelope dry Italian dressing mix

Cover cone completely in several layers of plastic wrap.

Spread a thick layer of cream mixture over plastic covered cone.

Sprinkle on:

½ cup fresh parsley, chopped

Decorate tree (securing with toothpicks) with alternating rows of:

10 oz. package bite-sized square crackers

2 jars pimento-stuffed olives

1can large ripe olives, whole

24 or more cherry tomatoes

OPTIONS: Could also use shrimp, carrot curls, radish roses, red & green pepper cut-outs.

Recipe from Jim Taulman.

### CHEESE & OLIVE ENGLISH MUFFIN

6 English muffins (cut in half)

Spread muffins with:

1/2 cup mayonnaise

Sprinkle with:

8 ounces shredded cheddar cheese

2 tablespoons minced onion

1/2 teaspoon salt

1 cup chopped black olives

Bake in oven 8 - 10 minutes at 350 degrees.

Quarter muffins after baking. (Can be made up and frozen before baking.)

Recipe from Louise Wilcoxon.

### CHEESE BALL

Mix together:

1 jar pimiento cheese

1 jar pineapple cheese

1/2 jar blue cheese

8 ounces cream cheese

1 - 2 tablespoons minced onion

Roll into a ball, then roll in nuts.

Recipe from Dorothy Davis.

### CHEESE BALL

Mix together:

1 (5 oz.) jar pimiento cheese

1 (5 oz.) jar pineapple cheese

1/2 (5 oz.) jar blue cheese

8 ounces cream cheese

1 - 2 tablespoons minced onion

Roll into a ball, then roll in:

1/3 - 1/2 cup chopped nuts

Recipe from Verna Hackney.

CORNED BEEF ROLLS

1 package Buddig Corn Beef

1 8 ounce package cream cheese

Spread cream cheese on a slice of corn beef and cut in 1 inch rolls.

Option:

After spreading cheese on corned beef, wrap it around a dill pickle, Slice about 1/4 inch thick.

Recipe from Ron Lewis.

### CHEESE BALL WITH OLIVES

Mix together:

1 stick melted butter

4 ounces grated sharp cheddar cheese

dash Worcestershire sauce

1 cup flour

Roll mixture around individual whole green olives to form balls..

Bake at 400 degrees for 20 minutes. Freezes well.

Recipe from Jane Henderson.

### CHEESE BALL I

Mix together:

2 packages cream cheese

1 (8 oz.) can crushed pineapple, well-drained

2 tablespoons onion

1 teaspoon garlic salt

½ cup chopped pecans

Roll into a ball and refrigerate until firm.

Before serving, roll in:

½ cup chopped pecans

Recipe from Joan Hazen.

### CHEESE BALL II

Mix together:

2 cups shredded sharp cheddar cheese

4 ounces crumbled blue cheese

1 (3 oz.) package cream cheese

Roll into a ball and refrigerate until firm.

OPTION:

Before serving, roll in:

½ cup chopped nuts

Recipe from Joan Hazen.

### CHEESE BALL III

Mix together:

2 packages cream cheese

8 ounces shredded sharp cheddar cheese

¼ cup green pepper

¼ cup onion

¼ cup Miracle Whip

Serve with crackers.

Recipe from Eileen Sgontz.

### CHEESE BALL IV

Mix well:

1 pound extra sharp cheddar cheese

1 (8 oz.) package cream cheese

1 (8 oz.) package chive and onion cream cheese

OPTION:

A little garlic may be added. Can be made to look like a pumpkin. Use a piece of broccoli or celery for the top of the pumpkin. Can be served with apple slices and/or crackers.

Recipe from Jim Taulman.

### CHEESE CHEX

Melt in large sauce pan:

5 tablespoons butter

Add and stir well:

6 cups corn chex

Add:

1/3 cup fresh grated parmesan cheese

Mix over low heat until melted. Pour out on foil and separate to cool.

Recipe from “The Best of Cooking with 3 Ingredients”

### CORN BEEF & CREAM CHEESE SNACKERS

Mix together:

1 (2.5 oz.) package Budding Corned Beef

1 (4oz.) package cream cheese

½ cup sour cream (or enough real mayonnaise to make spreadable)

3 tablespoons chopped chives

1 teaspoon soy sauce

Drop a teaspoon of mixture into the middle of any soft, moist bread (crust removed). Fold to make a triangle. Press edges together.

Recipe from Janet Demler.

### CORNED BEEF ROLLS

1 ( 3 oz.) package sliced Buddig Corned Beef

1 (8 oz.) package cream cheese

Spread cream cheese on a slice of corn beef; roll up and cut in 1-inch slices.

OPTION:

After spreading cheese on corned beef, wrap it around a dill pickle, Slice about 1/4 inch thick.

Recipe from Ron Lewis.

### CRACKER JACKS

Place in roaster pan:

6 quarts popped corn

1 (13 oz.) can salted peanuts

Mix together and bring to boil. Simmer 5 minutes:

2 cups light brown sugar

1 cup butter

1/2 cup pancake syrup or dark corn syrup

1/2 teaspoon salt

Remove from heat and add:

1 teaspoon baking soda

1 teaspoon vanilla

Pour mixture over corn and stir. Place in oven at 250 degrees for 1 hour, stirring every 15 minutes. When done, remove from pan you baked it in or it will stick. Continue to stir until cool to prevent sticking.

Recipe from Caroline Anderson.

### FIESTA GUACAMOLE DIP

In small bowl, combine and spread on large serving platter:

2 (15 oz.) cans refried beans

1 (4 oz.) can chopped green chilies, undrained

Combine and spoon over bean mixture, spreading evenly:

1 (16 oz.) container sour cream

1 package taco seasoning mix

In small bowl, mix together and spoon over sour cream mixture:

3 ripe, pitted, peeled and mashed avocados

2 tablespoons lime or lemon juice concentrate

1/2 teaspoon seasoned salt

1/8 teaspoon garlic salt

Cover and chill several hours. Just before serving, garnish with:

1 cup sharp cheddar cheese or Monterey Jack cheese

1 cup chopped tomatoes

1/4 cup chopped green onions

1/4 cup sliced black olives

Serve with tortilla chip. Refrigerate leftovers.

Recipe from Dorothy Davis.

### HANKIE-PANKIES

Brown together:

1 pound ground beef

1 pound ground hot sausage

Drain off grease and add:

1 1/2 pounds American cheese

When cheese is melted, spread on individual slices:

1 loaf party rye bread

Can be made ahead and frozen. Bake at 375 degrees for about 10 minutes or until cheese melts.

Recipe from Lori Gravett.

### NUTS AND BOLTS

Mix and simmer 5 minutes:

2 tablespoons Worcestershire sauce

2 teaspoons garlic salt

2 teaspoons celery salt

3/4 pound butter

Pour over following mixed ingredients:

1/2 small box rice chex

1/2 small box wheat chex

1 small box cheerios

1 pound pretzels, small twist or stick

1 pound mixed nuts or peanuts

Mix well and bake for 1 hour at 250 degrees. Stir often.

Recipe from Dorothy Davis.

### PUPPY CHOW

Melt together over low heat or in double boiler:

1 (12 oz.) package chocolate chips

1 stick oleo

Stir in:

½ cup peanut butter

1 teaspoon vanilla

Using large container, pour over:

8 cups rice chexs

Add 1 cup at a time, shaking well with lid on:

2 cups confectioner sugar

(use more if desired)

Refrigerate for 2 hours to harden. After that is does not need refrigeration.

Recipe from Cris Cavanaugh.

### SNAPPY RUEBEN ROLLS

1 (8 oz.) package crescent rolls

Unroll crescent rolls, separate into 8 triangles. Roll each portion into a 7 inch triangle.

8 (½ oz.) thinly sliced deli corned beef slices

Place 1 slice on each triangle, folding to fit if necessary.

Stir together:

1 (10 oz.) can sauerkraut, drained

2 tablespoons Thousand Island salad dressing

1 teaspoon dry mustard

Spread 2 tablespoons of sauerkraut mixture over corned beef.

2 Swiss cheese slices, cut into 16

(½ inch strips)

Top sauerkraut mixture with 2 strips of Swiss cheese.

Roll up, beginning with wide end of triangle. Repeat with remaining triangles, mixture and cheese. Place rolls point side down on an ungreased baking sheet. Bake at 375 degrees for 15 – 17 minutes or until golden brown.

Rolls may be baked and frozen. To reheat, thaw at room temperature for 15 minutes, cover with foil and bake at 375 degrees for 25 minutes. Uncover and bake 4 minutes.

Recipe from Dorothy Davis.

### SMACKERS

Place on cookie sheet:

2 boxes oyster crackers

Mix together:

1 (4 oz.) package Hidden Valley Ranch Dressing

1 cup oil

2 teaspoons lemon pepper

2 teaspoons dill weed

1 teaspoon garlic powder

Drizzle liquid over crackers.

Bake at 375 degrees for 25 minutes, stirring occasionally.

Recipe from Gladys Foltz.

### STUFFED CHERRY TOMATOES

Cut a thin slice off each tomato top, scoop out and discard pulp.

16-20 cherry tomatoes

Invert the tomatoes on a paper towel to drain.

In a small bowl, combine:

1 pound bacon, cooked and crumbled

½ cup mayo

1/3 cup chopped green onions

3 tablespoons grated Parmesan cheese

2 tablespoons chopped fresh parsley

Mix well; spoon into tomatoes. Refrigerate for several hours before serving.

Recipe from Connie Haas.

### TACO SNACK

Mix well and spread in bottom of 9 x13 dish:

1 (16) oz. sour cream

1 (8 oz.) package cream cheese

1 package Taco Seasoning Mix

Top with:

2 cups shredded cheddar cheese

2 cups chopped lettuce

2 cups chopped tomatoes

3 – 4 chopped green onions (including some of the green tops)

1 large package tortilla chips (for dipping)

Recipe from Gladys Foltz.

### MINI RUEBEN OPEN-FACE SANDWICH

1 small loaf party rye bread (probably won’t use whole loaf)

Layer on bread slices:

1 pound chipped corn beef

1 pound Swiss cheese

1 (15 oz.) can kraut

Place on cookie sheet and bake at 350 degrees about 10 minutes or until cheese melts.

Recipe from Dorothy Davis.

### VEGETABLE PIZZA

2 cans cresant dinner rolls

Open squares of dough and press together on cookie sheet. Bake as directed on can. Cool.

Mix together:

2 (8 oz.) packages cream cheese

1 cup Miracle Whip salad dressing

1 package Hidden Valley Dip Mix

Spread on bread.

Chop finely in blender and sprinkle on top of cream cheese mixture:

6 - 8 cauliflour flowerettes

6 - 8 broccoli flowerettes

1 - 2 carrots

Cut in triangles and serve. Keep refrigerated.

Recipe from Gladys Foltz.

# Pickles

### BEET AND RED RELISH

Bring to a hard boil and simmer together for 10 minutes:

1 cup chopped peppers

2 quarts chopped beets

2 quarts chopped cabbage

1 cup chopped onions

1 tablespoon horseradish

2 ½ cups sugar

4 cups cider vinegar

Put in hot sterilized jars while still hot (do not turn heat off while filling jars). Seal with dome canning lids.

Great with roast beef! Also make a good salad mixed with corn relish and dark red kidney beans.

Recipe from Jaunita LeMaster.

### BREAD & BUTTER PICKLES

Thoroughly mix together and let set for 3 hours:

4 quarts sliced (1/8-inch thick) unpeeled cucumbers

1½ cups sliced onions

1/3 cups salt

1 - 2 quarts ice cubes

Combine in large kettle and heat to a boil:

4½ cups sugar

1½ teaspoons turmeric

1½ teaspoons celery seeds

2½ tablespoons mustard seed

3 cups white vinegar

Drain pickles and onions thoroughly; add to vinegar mixture. Bring to a boil; pack into hot jars and seal with dome lids.

Recipe from Dorothy Davis.CAULIFLOWER PICKLES

Wash, drain and cut into 1 - 2-inch pieces:

2 large heads cauliflower

Scald and peel:

2 cups small pickling onions

Mix cauliflower and onions together and add:

1 cup salt

Cover with cold water. Let stand about 18 hours. Rinse, drain and taste. If too salty, soak in cold water for about 1 hour. Taste again too make sure it is not too salty.

Mix together in large kettle, boil until sugar dissolves.:

3½ cups cider vinegar

1¼ cups sugar

2 tablespoons mustard seed

1 tablespoon celery seed

1½ tablespoons grated horseradish

1 teaspoon turmeric

Add vegetables and cook about 10 minutes until barely tender. DO NOT OVER COOK. While hot, pour into hot sterilized jars. Seal with dome canning lids. Yields 6 - 7 pints.

OPTIONAL:

Place jars in canner, fill with water 2 inches above jars and boil for 10 minutes. Remove from water and let cool. Make sure lids are sealed before storing.

Recipe from Rudy Sgontz.

### CRISPY CHIPS

Thoroughly mix together and let set for 3 hours:

4 quarts sliced (1/8-inch thick) unpeeled cucumbers

6 medium sliced onions

2 green peppers, chopped

½ cup coarse salt

1 - 2 quarts ice cubes

Combine in large kettle and heat to a boil:

5 cups sugar

1½ teaspoons turmeric

1½ teaspoons celery seeds

2 tablespoons mustard seed

3 cups cider vinegar

Drain pickle mixture thoroughly; add to vinegar mixture. Bring to a boil; pack into hot jars and seal with dome lids.

Makes 8 pints.

Recipe from Geneva Turner.

### CRISPY SWEET PICKLE SLICES

Slice and cover with water:

24 medium cucumbers

Add:

1 cup coarse salt (not iodized)

Allow to stand for 3 days, then drain.

Boil cucumbers slices (completely covered in water) for 10 minutes in:

1½ tablespoons alum

Drain and boil (completely covered in water) for 10 minutes in:

2 tablespoons ginger

Drain. Boil for 30 minutes in the following mixture:

1 quart cider vinegar

1 cup water

2 teaspoons celery seed

1 (3-inch) stick cinnamon

5 - 6 whole cloves

6 cups granulated sugar

Few drops green food coloring

Process in a boiling water bath and seal in sterilized jars with sealing dome lids. (Fill hot relish in hot jars, leaving 1/8-inch space at top).

BOILING WATER BATH:

Place jars in canner, fill with water 2 inches above jars and boil for 10 minutes. Remove from water and let cool. Make sure lids are sealed before storing.

Recipe from Verna Hackney.

### DILL PICKLES

Pack in sterilized canning jars:

1 quart small, cleaned, unpeeled, whole cucumbers (quarter lengthwise if large enough)

Heat to boiling:

1¼ cups white vinegar

1¼ cups water

¼ cup sugar

1 tablespoon pickling or uniodized salt

Dash red pepper

1 tablespoon dill seed (or 1 head of dill)

1 garlic clove

½ teaspoon mustard seed

Boil for 15 minutes. Pour over pickles, leaving 1/8-inch space at the top. Seal with canning dome lids. Process in boiling water bath. Makes 1 quart.

BOILING WATER BATH:

Place jars in canner, fill with water 2 inches above jars and boil for 10 minutes. Remove from water and let cool. Make sure lids are sealed before storing.

Recipe from Rudy Sgontz.

### SWEET SLICED PICKLES

Simmer together in a covered kettle for 15 minutes or until slightly yellow (do not overcook):

4 quarts sliced (1/8-inch thick) unpeeled cucumbers

4 cups cider vinegar

3 tablespoons salt

1 tablespoon mustard seeds

¼ cup sugar

Drain, discarding liquid. Spoon slices into hot sterilized jars.

Bring to a boil:

3 1/3 cups cider vinegar

5¾ cups sugar

2¼ teaspoons celery seed

1 tablespoon whole all spice

Pour over pickles. Process in a boiling water bath and seal with sealing dome lids. (leave 1/8-inch space at top). Makes 5 pints.

BOILING WATER BATH:

Place jars in canner, fill with water 2 inches above jars and boil for 5 minutes. Remove from water and let cool. Make sure lids are sealed before storing.

Recipe from Dorothy Davis.

### ZUCCHINI SWEET RELISH

Place ingredients in a large heavy bottom kettle:

10 cups coarsely ground or grated zucchini (about 3 lbs.)

4 medium diced onions

1 diced red sweet pepper

(green pepper can be used)

2 teaspoons salt

1 teaspoon turmeric

1 teaspoon ground pepper

1 teaspoon nutmeg

2¼ cup white vinegar

1 ¾ cup honey (or 2 cups sugar)

Bring to a boil and simmer over medium heat for 15 minutes, stirring occasionally. Store in jars in the refrigerator or process in a boiling water bath and seal in sterilized jars with sealing dome lids. (Fill hot relish in hot jars, leaving 1/8-inch space at top).

Yields 10 cups.

BOILING WATER BATH:

Place jars in canner, fill with water 2 inches above jars and boil for 10 minutes. Remove from water and let cool. Make sure lids are sealed before storing.

Recipe from Caroline Anderson.

# Soups

### Cabbage Soup Ingredients

1 head green cabbage

1 bell pepper

2 / 28 oz cans diced tomatoes

6 stalks celery

1 bunch green onion

2 carrots

1 large onion

2 cubes chicken bouillon

2 T sugar

2 T honey

4 T lemon juice

Cut vegetables in medium pieces. Place in soup pot. Cover with water and seasonings. Simmer until tender. Season with salt and pepper.

This soup can be eaten anytime you are hungry. Eat as much as you want, whenever you want. This soup will not add calories. The more you eat, the more weight you will lose. (But, if eaten alone for indefinite periods, you will suffer malnutrition)

### CHILI

In saucepan cook until browned:

1 pound ground beef

Drain off fat.

In large saucepan, place the meat and add:

1 small chopped onion

2 stalks chopped celery

1 (28 oz.) can tomato sauce

1 (28 oz.) can hot chile beans

1 can tomato soup

1 can water

2 - 3 teaspoons chili powder

1/2 teaspoon garlic powder

Stir and simmer for about 1 hour.

Recipe from Larry Davis.

### GARDEN CHOWDER

In soup kettle, sauté:

¼ cup butter

½ cup chopped green pepper

½ cup chopped onion

Add:

1 cup diced potatoes

1 cup diced celery

1 cup diced cauliflower

1 cup diced carrots

1 cup diced broccoli

Add salt and pepper to taste. Bring to boil, reduce heat, cover and simmer for 20 minutes or until veggies are tender.

Combine until smooth:

½ cup all-purpose flour

2 cups milk

Stir into veggies, bring to a boil, cook and stir for 2 minutes.

Add:

1 tablespoon minced fresh parsley

Just before serving, stir in cheese until melted:

3 (12 oz.) cups shredded cheddar cheese

Yields 6-8 servings (2 quarts).

Recipe from Connie Haas.

### PRETTY PEACH SOUP

Place in blender, cover and process until smooth:

1 cup fresh or frozen raspberries, thawed

Strain and discard seeds. Cover and refrigerate puree.

Place in blender, cover and process until smooth:

3 cups fresh or frozen peaches, thawed

3 tablespoons lemon juice

Transfer to a bowl and stir in:

1 cup peach nectar

1 (8 oz.) cup plain yogurt

¼ cup sugar (if needed)

1 teaspoon almond extract

Cover and refrigerate for 2 hours. To garnish, drizzle

1 tablespoon raspberry puree in a 3 inch circle on top of

each serving. Use a toothpick to draw six lines toward the

center, forming a flower. Or put a teaspoon of puree in center and draw curved spokes with toothpick out from center.

Yields 4 servings.

Recipe from Connie Haas.

### SUMMER FRUIT SOUP

In a saucepan, combine:

½ cup sugar

3 tablespoons quick-cooking tapioca

1 ½ cups water

Cook over medium heat for 5-6 minutes or until thickened and clear.

Remove from heat and stir in:

1 (6 oz.) can frozen orange juice concentrate

1 cup water

Stir until juice is thawed, then stir in:

1 (10 oz.) package frozen sliced sweetened strawberries, thawed

2 cups fresh or frozen sliced peaches, thawed and cut into bite-size pieces

1 (11 oz.) can mandarin oranges, drained

Cover and refrigerate for 2 hours. Just before serving,

Stir in:

2 medium ripe bananas, sliced

OPTIONAL:

Top each serving with a scoop of lime sherbet if desired

Recipe from Connie Haas..

### TOMATO CELERY SOUP

Sauté (do not brown):

1 small chopped onion

1/2 cup finely chopped celery

2 tablespoons butter

Add:

1 small can tomato soup

1 small can water

1 teaspoon minced (fresh or dried) parsley

1 tablespoon lemon juice

1 teaspoon sugar

1/4 teaspoon salt

1/8 teaspoon pepper

Simmer 5 minutes. Celery will remain crisp.

Top with:

1 heaping tablespoon unsweetened whipped cream

Sprinkle with:

1 teaspoon fresh parsley

Recipe from Dorothy Davis.

### TORTILLA SOUP

Heat in large soup pot (without allowing oil to reach smoking point):

Add:

1 medium finely chopped onion

4 ribs celery with leaves, coarsely chopped

2 large finely chopped, ripe tomatoes, juices included

2 medium parsnips, peeled and finely chopped

3 medium carrots, finely chopped

Salt to taste

Stir, cover and cook 20 minutes, stirring occasionally, until vegetables have released some of their liquids.

Add:

3 quarts water

2 teaspoons dried sage

1 bay leaf

1/4 cup finely chopped fresh Italian flat- leaf parsley

1/2 cup finely chopped cilantro

1 teaspoon chili powder

Raise heat to high. Cover and bring to a boil. When it reaches a boil, (in about 15 minutes), lower heat to

medium. Cover and cook for 1 hour, stirring frequently, until parsnips are soft.

Add:

1 medium zucchini, finely chopped

2 green onions, white part and 4 inches of green, thinly sliced

1/2 cups (approx.) juice of 2 limes

Cover and continue cooking about 15 minutes, stirring occasionally, until zucchini is tender. Season with salt and pepper to taste. Remove bay leaf.

4 - 6 ounces Monterey Jack cheese (Sprinkle a little in bowl before filling with soup)

4 corn tortillas (cut into thin strips and scatter a few pieces over the top of each bowl of soup)

Makes 8 servings.

Recipe from Dorothy Davis.

### TORTILLA SOUP II

In 6 quart saucepan, combine:

1 medium onion

2 – 4 garlic cloves, minced

4 cups chicken broth

2 cubes chicken bullion

Bring to boil, reduce heat and simmer 10 minutes.

Add:

2 (14 oz.) cans chopped tomatoes

1 (4 oz.) can chopped green chilies

3 tablespoons chopped fresh cilantro

1 teaspoon ground cumin

1 teaspoon butter granules

1 teaspoon sugar

2 limes, juice only

2 skinless uncooked chicken breast, chopped

Salt and pepper to taste

Stir mixture well, cover and simmer about 30 minutes more.

Serve in warm bowls. In each bowl, add a heaping tablespoon of cheese and a handful of chips:

½ - 1 cup shredded Monterey Jack cheese

1 cup broken tortilla chips, lightly salted

Cover with soup and garnish with green onion tops or cilantro sprigs.

Recipe from Jim Taulman.

### VEGETABLE CHILI

In saucepan cook the following together until meat is browned:

1 pound ground beef

1 cup chopped onion

Drain off fat.

Stir in:

1 (16 oz.) can tomatoes, cut up

1 (10 oz.) package frozen mixed vegetables

1 (8 oz.) can tomato sauce

3/4 cup water

1 - 2 teaspoons chili powder

Cover and simmer until vegetables are done, about 45 minutes. Serves 4.

Option:

If you double recipe add a package of mixed cauliflower and broccoli in place of a second package of mixed vegetables. You may also use one package of taco seasoning when doubling recipe in place of chili powder.

Recipe from Sheri Davis.

# Sweets

## Bars

### APPLE SQUARES

Beat together:

2 cups sugar

1 cup oil

3 eggs

1 teaspoon vanilla

Sift together and add to mixture:

2½ cups flour

2 teaspoons baking powder

1 teaspoon soda

1 teaspoon salt

2 teaspoons cinnamon

1 teaspoon nutmeg

Fold in:

3 cups chopped apples

1 cup chopped dates

1 cup chopped nuts

Cover with about 8 ounces butterscotch tidbits. Bake in 1 - 13 x 9-inch pan and 1 - 5 1/2 x 7-inch pan, well-greased, at 350 degrees for 55 minutes.

Recipe from Jaunita LeMaster.

### INSTANT APPLESAUCE DIAMONDS

In mixing bowl, combine:

1 package gingerbread mix

1 cup applesauce

Beat 2 minutes at medium speed.

Stir in:

1/2 cup raisins

1 (4 oz.) jar mixed candied fruits and peels

Spread in greased 15½ x 10½ x 1-inch jelly roll pan. Bake in moderate oven at 375 degrees for 15 - 20 minutes, cool.

Prepare substituting lemon juice for liquid called for):

1 (14 oz.) package creamy white frosting mix.

2 tablespoons lemon juice

Spread on cooled gingerbread. Cut into diamond or bars.

Trim with:

Desired amount red and green candied cherries

Recipe from Dorothy Davis.

### BLUEBERRY BARS

Mix together:

1 cup sifted flour

½ cup butter

2 tablespoons powdered sugar

Spread evenly in bottom of an 8 x 8 x 2-inch pan. Bake 15 - 20 minutes.

Slightly beat:

2 eggs

Stir into eggs:

1 cup sugar

¼ cup flour

¼ teaspoon salt

1/2 teaspoon baking powder

1 teaspoon vanilla

1 teaspoon lemon juice

1 cup coconut

1½ cups blueberries

Spread over top of baked cookie base and top with:

3/4 cup chopped pecans

Bake at 350 degrees for about 25 minutes more. Cool. Cut into 3 x 1-inch bars. Makes 20 bars.

Recipe from Dorothy Davis.

### BEST BROWNIES

Blend together:

1 cup vegetable oil or melted butter

2 cups sugar

2 teaspoons vanilla

Add and beat well:

4 eggs

Combine and gradually add to egg mixture until well blended:

1 cup flour

2/3 cup cocoa

½ teaspoon baking powder

1 teaspoon salt

1 cup chopped nuts (optional)

Spread in a greased 13 x 9-inch pan. Bake at 350 degrees for 20 to 25 minutes or until brownie pulls away from pan.

CREAMY BROWNIE FROSTING:

Blend together:

3 tablespoons softened butter

3 tablespoons cocoa

1 tablespoon light corn syrup or honey

½ teaspoon vanilla

Add and beat until spreading consistency:

1 cup powdered sugar

1 - 2 tablespoons milk

Frost brownies after completely cooled, then cut into squares.

Recipe from Dorothy Davis.

### CHERRY-FILLED WHITE CHOCOLATE BARS

Melt in saucepan:

½ cup butter

Add (let stand - do not stir):

1 cup vanilla milk chips

In large bowl, slowly mix together:

2 eggs, beaten until foamy

½ cup sugar

Stir in vanilla chip mixture.

Add:

1 cup flour

½ teaspoon salt

½ teaspoon almond extract

Mix until just blended. Spread half of batter in greased and floured 9 x 13-inch pan (layer will be thin). Bake 15 - 20 minutes, until light golden brown.

In remaining batter, stir in:

1 cup vanilla milk chips

1/2 cup coconut

Set aside.

Melt over low heat:

½ cup cherry jam

Spread over warm crust. Gently spoon batter over jam, spreading to edges, and sprinkle with:

¼ cup sliced almonds

Bake 20 - 25 minutes, until set and light brown. Cool completely. Cut into bars. Makes 2 dozen.

Recipe from Dorothy Davis.

### COCONUT WAFER BARS

Cream together:

1 cup butter

2 cups sugar

Stir in:

6 eggs, beaten

1 (12 oz.) box vanilla wafers

3 - 4 ounces flake coconut

1 cup chopped pecans

Place in greased oblong 9 x13-inch baking dish and bake at 350 degrees for 50 minutes.

Recipe from Linda Elliot.

### FUDGE SCOTCH SQUARES

Mix together:

1 ½ cups graham cracker crumbs

1 can sweetened condensed milk

1 package (1 cup) semi sweet chocolate morsels

1 package (1 cup) butterscotch morsels

1 cup chopped nuts

Press into well-greased 9-inch square pan.

Bake at 350 degrees for 30 - 35 minutes. Makes 36 squares.

Recipe from Christine Samrock.

### COCONUT WAFER BARS

Cream together:

1 cup butter

2 cups sugar

Stir in:

6 eggs, beaten

1 (12 oz.) box vanilla wafers

3 - 4 ounces flake coconut

1 cup chopped pecans

Place in greased oblong 9 x13-inch baking dish and bake at 350 degrees for 50 minutes.

Recipe from Linda Elliot.

### CRANBERRY CHEESE BARS

In large mixing bowl, combine:

2 cups unsifted flour

1 ½ cups oats

¾ cup firmly packed brown sugar

1 cup butter

Reserve 11/2 cups crumb mixture, press remainder firmly on bottom of greased 13 x 9-inch baking pan. Bake 15 minutes.

In small mixing bowl, beat until fluffy:

1 (8oz.) package cream cheese

Gradually beat in until smooth:

1 (14oz.) can sweetened condensed milk

Stir in:

1/4 cup concentrated lemon juice

Spread evenly over prepared crust.

In small bowl, combine:

1 tablespoon brown sugar

2 tablespoons corn starch

Stir in:

1 can cranberry sauce

Spoon evenly over cheese layer. Top with reserved crumb mixture. Bake at 350 degrees for 40 minutes or until golden. Cool. Chill. Store covered in refrigerator. Makes 24 - 36 bars.

Recipe from Dorothy Davis.

### DATE, FIG OR PRUNE BARS

Cream together until very light:

3 lightly beaten eggs

1 cup sugar

Sift before measuring:

7/8 cup flour

Resift with:

1 teaspoon double acting baking powder

1/8 teaspoon salt

¼ teaspoon cloves

¼ teaspoon cinnamon

½ teaspoon allspice

Add dry ingredients to egg mixture.

Add:

1 teaspoon vanilla

Beat until well blended.

Add:

2 cups chopped dates, figs or prunes

1 cup chopped nuts

Pour into a greased and floured 9 x13 baking dish or pan. Bake at 325 degrees for about 25 minutes. When cool, cut into bars. Roll in powdered sugar.

Recipe from Dorothy Davis.

### FUDGE PEANUT BUTTER BARS

In large bowl, combine:

1 package yellow cake mix

1 cup peanut butter

½ cup butter, melted

2 eggs

Stir by hand until dough hold together. Press 2/3 of the dough into an ungreased 13 x 9 x 2-inch pan. Reserve remaining dough for topping.

Combine and melt over low heat, stirring constantly:

1 package (6 oz.) semi-sweet chocolate pieces

1 can (14 oz.) sweetened condensed milk

2 tablespoons butter

Remove from heat.

Stir in:

1 package coconut pecan frosting

Spread filling over dough in pan. Top with crumble reserved dough.

Bake at 350 degrees for 20 - 25 minutes, or until golden brown. Cool completely. Cut into bars. Makes 36 bars.

Recipe from Lita Vance.

### FUDGE SCOTCH SQUARES

Mix together:

1 ½ cups graham cracker crumbs

1 can sweetened condensed milk

1 package (1 cup) semi sweet chocolate morsels

1 package (1 cup) butterscotch morsels

1 cup chopped nuts

Press into well-greased 9-inch square pan.

Bake at 350 degrees for 30 - 35 minutes. Makes 36 squares.

Recipe from Christine Samrock.

### RICH LEMON BARS

In medium bowl, combine:

1½ cups plus 3 tbs. unsifted flour

½ cup confectioners’ sugar

Cut in until crumbly:

¾ cup butter

Press onto bottom of lightly greased 13 x 9-inch baking pan: bake 15 minutes.

In large mixing bowl, combine:

4 eggs, slightly beaten

1½ cups sugar

1 teaspoon baking powder

½ cup concentrated lemon juice

3 tablespoons unsifted flour

Mix well. Pour over baked crust; bake 20 - 25 minutes or until golden brown. Cool. Cut into bars. Sprinkle with:

Desired amount confectioners’ sugar

Store covered in refrigerator. Makes 24 - 36 bars.

Recipe from Dorothy Davis.MAGIC BARS

Mix together and press in 13 x 9-inch pan:

1½ cups graham cracker crumbs

½ cup melted butter

Scatter evenly over crumbs:

6 ounce package milk chocolate bits

3½ ounces coconut

1 cup nuts

Pour over all:

1 cup sweetened condensed milk

Bake at 350 degrees for 25 minutes.

Recipe from Ethel Gates.

### PECAN PIE SURPRISE BARS

1 package yellow cake mix (reserve 2/3 cup)

In large mixing bowl, combine till crumbly:

remaining cake mix

1/2 cup melted butter

1 egg

Press in 9 x 13-inch greased pan. Bake at 350 degrees for 15 - 20 minutes or until lightly brown.

FILLING:

Mix together with mixer on medium speed 1 - 2 minutes:

2/3 cup reserved cake mix

1/2 cup firmly packed brown sugar

1 1/2 cups dark corn syrup

1 teaspoon vanilla

3 eggs

Pour filling over partially baked crust; sprinkle with:

1 cup chopped pecans

Return to oven and bake for 30 to 35 minutes until filling is set. Cool; cut into bars.

Recipe from Dorothy Davis.

### PRALINE BARS

Mix together in electric mixer until light and fluffy:

¾ cup butter, softened

½ cup sugar

½ teaspoon vanilla

Gradually add (mixing on low speed until blended):

1½ cups flour

Press on bottom of 13 x 9-inch baking dish. Bake at 350 degrees for 20 – 23 minutes until lightly browned.

Blend together in electric mixer on medium speed:

2 packages (8 oz.) cream cheese, softened

½ cup sugar

½ teaspoon vanilla

Add and mix well:

2 eggs

Blend in and pour over crust:

½ cup almond brittle chips

Drizzle over cream cheese mixture:

3 tablespoons caramel flavored dessert topping

Bake at 350 degrees for 30 minutes. Cool. Refrigerate. Cut into bars.

Recipe from Dorothy Davis.

### RICE KRISPIES TREATS

Melt together:

1 cup white corn syrup

1 cup peanut butter

1 cup sugar

Add:

6 cups Rice Crispies

Press in dish. Top with the following melted together:

1 (6 oz.) package chocolate chips

1 (6 oz.) package butterscotch chips

Recipe from Ann Colston.

### FROSTY STRAWBERRY SQUARES

Mix together:

1 cup flour

1 stick butter

¼ cup brown sugar

½ cup chopped pecans

Spread in 13 x 9 pan. Bake at 400 degrees for 15 minutes. Stir with a fork every 5 minutes. Remove from oven and stir. Reserve ½ cup for topping. Spread remainder in same pan.

Beat together with mixer about 20 minutes:

2 egg whites

1 cup sugar

2 tablespoons lemon juice

1 quart fresh strawberries or

1 (10 oz.) package partly thawed

Fold in:

1 (8 oz.) carton soft whipped topping

Spread over crumb mixture. Sprinkle with ½ cup reserved crumbs. Freeze at least 6 hours before serving. Keep frozen.

Recipe from Marcelene Davis.

### TOFFEE NUT BARS

Mix thoroughly:

1/2 cup soft shortening

1/2 cup brown sugar, packed

Stir in:

1 cup sifted flour

Press and flatten with hand to cover bottom of ungreased 9 x 13-inch oblong pan. Bake at 350 degrees for 10 minutes. Then spread with:

COCONUT TOPPING:

Beat well:

2 eggs

Stir in:

1 cup brown sugar, packed

1 teaspoon vanilla

Mix and stir in:

2 tablespoons flour

1 teaspoon baking powder

1/2 teaspoon salt

Mix in :

1 cup moist shredded coconut

Return to oven and bake 25 minutes more at 350 degrees for about 25 minutes until topping is golden brown. Cool slightly then cut into squares.

Recipe from Dorothy Davis.

## Bread

### BANANA BREAD

Cream together:

1 stick butter

1 cup sugar

Beat in:

2 beaten eggs

2 cups flour

1 teaspoon soda

¼ teaspoon baking powder

Dash cinnamon

1 teaspoon vanilla

Stir in:

½ cup raisins

½ cup nuts

3 large bananas, chopped

Put in two 9¼ x 5¼ x 2-inch loaf pans. Bake at 325 degrees for about 45 minutes.

Recipe from Jane Henderson.

### FRENCH MARKET BEIGNETS

Combine:

1 package active dry yeast

1 cup warm water (105 - 115 degrees)

Let stand 5 minutes.

Combine with yeast mixture:

¾ cup evaporated milk

¼ cup sugar

1 teaspoon salt

1 large egg, slightly beaten

Stir in:

4 - 4½ cups all-purpose flour (mix in enough flour to make a soft dough).

Cover dough and refrigerate 8 hours.

Turn dough out onto a well-floured surface; knead 5 - 6 times. Roll dough into 15 x 12 ½ -inch rectangle, cut into 2 ½ -inch squares.

Pour oil to depth of 3 - 4 inches in a Dutch oven or deep-fat fryer; heat to 375 degrees. Fry 3 - 4 beignets at a time - 1 minute on each side or until golden. Drain on paper towels; sprinkle with powdered sugar. Yields 2 ½ dozen.

Recipe from Dorothy Davis.

### DATE-NUT BREAD

Mix together:

1 cup chopped dates

1 tablespoon baking soda

Cover with:

1 cup boiling water

Let stand until lukewarm.

Cream together:

1 cup sugar

1 1/2 tablespoons butter

Add:

1 egg

1/2 teaspoon maple flavoring

Combine all and add:

2 cups flour

1/2 teaspoon salt

1/4 cup chopped nuts

Pour into well-greased (5 x 9-inch) loaf pan. Bake at 325 degrees for 1 hour or more until straw or knife blade comes out clean.

Recipe from Dorothy Davis.

### JOHNNY CAKE

Mix together by hand:

3/4 cup corn meal

1 1/4 cups flour

1/2 cup sugar

1/2 teaspoon salt

3 teaspoons baking powder

1 egg

3/4 cup milk

1/4 cup shortening

Bake in a 10-inch iron skillet at 425 degrees for 30 minutes.

Recipe from Elizabeth Guzzetta.

### ORANGE GLAZED CRANBERRY PUMPKIN BREAD

Mix together:

3 ½ cups flour

1 2/3 cups sugar

2 teaspoons baking soda

2 teaspoons pumpkin pie spice

¾ teaspoon salt

1 teaspoon baking powder

In a second bowl, mix together and add to the flour mixture:

1 (16 oz.) can whole cranberry sauce

1 (16 oz.) can solid pack pumpkin

¾ cup chopped pecans

2/3 cup vegetable oil

4 eggs

Stir until all ingredients are well moistened. Pour batter into two 9 1/4 x 5 1/4 x 2-inch greased loaf pans. Bake at 350 degrees for 65 minutes or until center is set. Cool in pans 10 minutes then remove to cooling racks. Completely cool breads, then drizzle glaze over top and sides.

GLAZE:

Mix together with a spoon until smooth:

1 cup powdered sugar

¼ cup undiluted orange juice concentrate

1/8 teaspoon ground allspice

Makes ½ cup glaze. Drizzle over breads.

Recipe from Dorothy Davis.

### PUMPKIN BREAD

Mix together:

3 1/2 cups flour

3 cups sugar

1/2 teaspoon salt

1 teaspoon nutmeg

2 teaspoons baking soda

1 1/2 teaspoons cinnamon

Add and mix well:

1 cup oil

2/3 cup water

2 cups canned pumpkin

Stir in:

1 cup chopped nuts

Bake in tube pan or 2 - 5 x 9-inch loaf pans at 350 degrees for 1 hour.

Recipe from Pat Davidson.

### PUMPKIN GINGERBREAD

Sift together and set aside:

2 cups flour

2 teaspoons baking soda

½ teaspoon salt

1½ teaspoons ground ginger

1 teaspoon ground cinnamon

¼ teaspoon ground cloves

¼ teaspoon ground allspice

In mixing bowl, cream together until light and fluffy:

½ cup vegetable shortening

1 cup sugar

Beat in:

½ cup molasses

½ cup canned pumpkin

Add one at a time, beating after each addition:

2 eggs

Add flour mixture, alternately with:

½ cup boiling water

Mix until smooth. Pour into a greased and floured 9-inch square baking pan. Bake at 350 degrees for 35 - 40 minutes or until center is set. Let stand 5 minutes before cutting. Serve warm with whipped topping.

Recipe from Dorothy Davis.

### RAISIN NUT BREAD

Bring to boil:

1 cup raisins

1 cup water

Remove from heat and let cool to room temperature.

Mix together:

1 beaten egg

3/4 cup sugar

1/2 teaspoon vanilla

Stir in raisin mixture.

Sift together and beat into mixture:

1 1/2 cups sifted flour

1 teaspoon baking powder

1/4 teaspoon salt

1/4 teaspoon baking soda

Stir in:

1/2 cup chopped nuts

Pour into three (10 3/4 oz.) soup cans or 1 - 5 x 9-inch loaf pan and bake at 350 degrees for 50 - 60 minutes.

Recipe from Alma Kearney.

### ZUCCHINI BREAD

Mix together:

3 medium eggs (beaten)

1 cup oil

2 cups sugar

2 cups grated zucchini

2 teaspoons vanilla

Combine dry ingredients and add to mixture:

3 cups flour

1 teaspoon salt

1 teaspoon baking soda

1 teaspoon baking powder

3 teaspoons cinnamon

1 teaspoon cloves

1 teaspoon allspice

Stir in:

3/4 cup chopped nuts

3/4 cup raisins

Put in 2 greased and floured (5 x 9-inch) loaf pans. Bake at 350 degrees for 1 hour.

Recipe from Caroline Anderson.

## Cake

### APPLE CAKE

Beat together:

2 cups sugar

1 cup oil

1 stick butter

2 beaten eggs

2 teaspoons vanilla

Mix together and fold in above mixture:

3 cups flour

1½ teaspoons soda

1 teaspoon salt

Add:

3 cups chopped apples

1 cup chopped dates

1 cup chopped nuts

Bake in a 10-inch tube at 350 degrees for about 1 hour and 20 minutes.

ICING

Melt together:

½ cup butter

1 cup brown sugar

¼ teaspoon salt

Cook over low heat 2 minutes, stirring constantly.

Add:

¼ cup milk

Stir until boils. Remove from heat and blend in 2½ cups powdered sugar.

Gradually add:

1 teaspoon vanilla

Drizzle over cake.

Recipe from Pat Davidson.

### DRIED APPLE STACK CAKE

Combine in small bowl:

1/2 cup buttermilk

1 teaspoon baking soda

1 teaspoon baking powder

Cream together:

1 cup shortening

2 1/2 cups sugar

Add and beat:

2 eggs

1 teaspoon vanilla

Add milk mixture and beat with a spoon.

Sift together and stir into mixture. (Add enough flour to make dough easy to handle.)

4 cups flour

1 teaspoon salt

Divide into 7 parts. Pat into iron skillet (sprayed with non-stick oil) and bake 10 - 12 minutes at 425 degrees.

Cook until mushy:

1 pound dried apples

Add:

1/4 teaspoon salt

1 teaspoon cinnamon

1 teaspoon cloves

1 teaspoon nutmeg

Stack cake and apples. Let stand 24 hours.

Recipe from Donna Pennycuff.

### APRICOT NECTAR CAKE

Beat together with mixer:

1 regular size box yellow cake mix

4 eggs

1 (3 oz.) box apricot gelatin

3/4 cup cooking oil

1 teaspoon vanilla

3/4 cup apricot nectar

Pour in a greased and floured tube pan and bake at 350 degrees for about 1 hour.

GLAZE:

Beat together:

1 1/2 cups powdered sugar

6 tablespoons apricot nectar

Pour over cake while cake is still warm.

Recipe from Dorothy Davis.

### BETTER THAN SEX CAKE

A day before serving the dessert, bake the cake in a

9 x13 –inch baking dish according to package directions.

1 package yellow cake mix

Let cake cool, then top with:

1 (20 oz.) can unsweetened crushed pineapple,

undrained

Beat until smooth:

1 (8 oz.) package cream cheese

Beat in:

2 (3 oz.) packages Instant vanilla pudding

Beat in:

2 cups milk

Let stand until thick, then spread on top of pineapple.

Top with:

1 (8 oz.) container whipped topping

Sprinkle with:

¼ cup chopped nuts

Refrigerate over night. Do not cover.

Recipe from Gladys Foltz.

### BLUEBERRY MYSTERY CAKE

Place evenly in bottom of well-greased 8 x 8-inch baking dish:

2 cups fresh blueberries

OPTION - Can be made with blackberries too.

Sprinkle with:

Juice from ½ lemon

Cream together:

1 cup sugar

3 tablespoons butter

Sift together:

1 cup flour

1 teaspoon baking powder

¼ teaspoon salt

Add alternately with flour mixture to creamed mixture:

1 cup milk

Mix well and pour evenly over berries.

Combine and blend well:

¾ cup sugar

2 tablespoon corn starch

½ teaspoon salt

Sprinkle evenly over batter.

Pour over all but do not stir:

1 cup boiling water

Bake at 400 degrees for 45 - 50 minutes. If top begins to brown too much, lower heat for last 15 minutes.

Recipe from Dorothy Davis.

### CARROT CAKE

Beat until creamy:

4 eggs

2 cups sugar

Add:

1 1/3 cups oil

Sift together and add to egg mixture:

2 cups flour

2 teaspoons baking soda

2 teaspoons baking powder

2 teaspoons cinnamon

Fold in:

4 cups grated carrots

3/4 cup nuts

Spoon batter into greased and floured 13 X 9-inch baking dish. Bake at 350 degrees for 40 minutes. Cool. Frost with:

CREAM CHEESE FROSTING

Beat all ingredients until smooth and spread on cake.

1 (8 oz.) package cream cheese

1/2 cup butter

1 pound powdered sugar

1 teaspoon vanilla

Recipe from Dorothy Davis.

### CHEESE CAKE

Beat together:

1 large package instant lemon pudding

½ cup milk

1 (8 oz.) package cream cheese

Pour into an 8 ounce graham cracker crust.

Recipe from Lois Studebaker.

### CHEESE CAKE

Cream together:

1 (8 oz.) package cream cheese

1 cup sugar

Mix together:

1 (6 oz.) box lemon gelatin

1 cup hot water

Let chill until partly set then whip gelatin

Whip:

1 can evaporated milk (chilled)

Add:

1 teaspoon vanilla

Crumble:

2/3 (16 oz.) box cinnamon crisps or graham crackers

Mix with:

1 stick melted butter

Press crumbs in bottom of 9 X13-inch baking dish (save a few to sprinkle on top). Pour cheese mixture over crust.

Chill. Can be made the day before serving.

Recipe from Dorothy Davis.

### EASY CHEESECAKE

Combine:

1 cup crushed rice crispies

1/4 cup packed brown sugar

Add to crumb mixture:

5 tablespoons melted butter

1/8 teaspoon almond extract

Mix thoroughly and reserve 1/4 cup of mixture for topping. Press the remainder into bottom of greased 9-inch cake pan. Bake crust for 10 minutes at 300 degrees. Spread out reserved topping crumbs in a cake or pie pan and bake in oven a few minutes until lightly browned at 300 degrees. Cool.

Beat:

1 (8 oz.) package softened cream cheese

Pour in gradually:

1 cup milk

Add and beat until smooth:

1 cup sour cream

1 (3.4 oz.) package. vanilla instant pudding mix

Pour into cake pan and sprinkle crumbs over top. Chill 3 - 4 hours or until set.

Recipe from Dorothy Davis.

### RICH CHOCOLATE CAKE

Cream together:

1 cup butter

2 cups sugar

Add and beat well:

2 beaten eggs

Add and mix well:

1 cup buttermilk (or sour milk)

Combine the following and add to first mixture a little at a time:

1/2 cup cocoa

2 1/2 cups flour

2 teaspoons baking soda

1/2 teaspoon salt

Add and beat well:

1 cup boiling water

Divide batter into 3 - 10-inch round cake pans. Bake at 350 degrees for 30 minutes.

ICING:

Beat together and spread on cooled cake:

1 stick butter

2 pound box powdered sugar

1/4 cup cocoa

dash salt

1 teaspoon vanilla

Add a little milk if necessary to thin icing to be spreadable.

Recipe from Caroline Anderson.

3 C milk  
2 Sm French Vanilla Instant pudding   
8 oz. cool whip  
2 sleeves unsalted crackers  
1 can chocolate icing  
   
Mix milk & pudding together...refrigerate 5 minutes.  Add cool whip.  Line 9x13 pan with crackers.  Pour 1/2 of mixture over crackers.  Add another layer of crackers.  Pour rest of mixture over crackers.  Add another layer of crackers.  Microwave icing for 60 seconds.  Pour over crackers.  Cover & Refrigerate overnight   
  
Recipe by Betty Richardson

### Chocolate Éclair Cake

3c milk

2 boxes French Vanilla Instant Pudding

8oz Cool Whip

2 sleeves unsalted crackers

1 can chocolate icing

Mix milk & pudding together…refrigerate for 5 min. Add cool whip. Line 9x13 pan with crackers. Pour ½ of mixture over crackers. Add another layer of crackers. Pour rest of mixture over crackers. Add another layer of crackers. Microwave icing for 1 min. Pour over crackers. Cover and refrigerate overnight.

Recipe by Betty Richardson

### CHOCOLATE POUND CAKE

Cream together:

1 cup butter

1/4 cup shortening

3 cups sugar

Add (one at a time):

5 medium eggs

Add:

1 teaspoon vanilla

Sift together:

3 cups flour

1/2 teaspoon baking powder

1/2 teaspoon salt

4 tablespoons cocoa

Add dry ingredients alternately with:

1 cup milk

Bake in a 10-inch tube pan at 325 degrees for 80 minutes.

Recipe from Jane Henderson.

### CHRISTMAS FRUIT CAKE

Prepare according to directions on box:

1 box spice cake mix

Stir in:

1 ¼ cup candied fruit, chopped

1 cup chopped pecans

Bake as directed on box for bundt pan.

Recipe from Dorothy Davis.

### COMPANY POUND CAKE

Beat well:

8 large egg whites

6 tablespoons sugar

Cream together:

11/2 cups butter

1/2 cup shortening

2 1/2 cups sugar

Beat with rotary egg beater and add to creamed mixture:

8 egg yolks

1/2 cup evaporated milk

1 teaspoon vanilla

Mix together and fold in creamed mixture:

3 1/2 cups sifted cake flour

1/2 teaspoon salt

Grease a l0-inch tube pan heavily with oleo; sprinkle sides and bottom generously with nutmeg (about 1 tablespoon)

then flour well. Pour in cake batter.

Bake at 325 degrees for 1 1/2 hours.

Recipe from FayeWilliams.

### CRANBERRY DATE BUNDT CAKE

Combine:

1 cup fresh cranberries halved

1 cup chopped walnuts

1 cup diced pitted dates

Sift together and mix with first ingredients:

2 1/4 cups flour

1 cup sugar

1 teaspoon baking powder

1 teaspoon soda

1/8 teaspoon salt

Add to flour mixture:

3/4 cup salad oil

1 cup buttermilk

2 beaten eggs

1/2 teaspoon almond extract

Pour into floured and greased bundt pan and bake 45 minutes at 350 degrees.

Sprinkle with powdered sugar.

Recipe from Louise Wilcoxon.

### DATE-NUT SPICE CAKE

Prepare according to directions:

1 box spice cake mix

Stir in:

1 cup chopped dates

½ cup chopped pecans

Bake in a greased, 9 x 13-inch pan as directed on box. Let cool.

Frosting:

Combine:

1 stick oleo, softened

1 (8 oz.) pkg. cream cheese, softened

Beat until smooth.

Stir in:

1 lb. box powdered sugar

Recipe from Dorothy Davis.

### DUMP CAKE

Spread no. 2 can crushed pineapple in greased 9 X 13 pan. Spread on Cherry Pie Filling. Dump on large white or yellow cake mix. Melt 2 sticks of oleo and pour over top. Sprinkle with nuts or coconut.

Bake at 350 degrees for 50 - 60 minutes.

Recipe from Dorothy Davis.

### DUMP CAKE

Layer in order given in a greased 9 x 13-inch pan:

1 (15 oz.) can crushed pineapple

1 (21 oz.) can cherry pie filling

large white or yellow cake mix

2 sticks melted oleo

1/3 cup nuts

1/3 cup coconut

Bake at 350 degrees for 50 - 60 minutes.

Recipe from Dorothy Davis.

### FIG SPICE CAKE

Cover with water and simmer 5 - 10 minutes:

1 pound chopped dried figs

(need 2 cups of drained

stewed figs, reserve juice)

Combine:

½ cup fig juice

½ cup buttermilk or yogurt.

Sift before measuring:

1½ cups cake flour

Resift cake flour with:

1 teaspoon baking powder

1 teaspoon salt

½ teaspoon cinnamon

¼ teaspoon cloves

½ teaspoon soda

Cream until very light:

½ cup butter

1 cup sugar

Beat in one at a time:

2 eggs

(continued on next page)

Add flour mixture to butter mixture in about 3 parts, alternating with thirds of milk and fig juice mixture. Stir the batter after each addition until smooth. Add figs and:

1 teaspoon vanilla

1 cup broken nuts and/or

1 cup raisins

Bake in a greased tube pan for about 50 minutes. When cool, spread with Coffee or Mocha Icing.

MOCHA ICING

Sift:

1 2/3 cup powdered sugar

1 - 2 tablespoons cocoa

Beat until soft:

¼ - ½ cup butter

Add the sugar mixture gradually. Blend until creamy.

Add:

1/8 teaspoon salt

3 tablespoons strong hot coffee

Beat 2 minutes. When cool add:

1 teaspoon vanilla

Allow to stand 5 minutes. Beat well and spread on cake.

Recipe from Dorothy Davis.

### FRUIT CAKE

Mix together:

2 (14 oz.) cans sweetened condensed milk

1 pound pecans

1 pound coconut

1 pound dates

¼ pound red candied cherries

¼ pound green candied cherries

1 cup walnuts

Bake in a 10-inch tube pan at 325 degrees for 1 hour.

Recipe from Jane Henderson.

HUMMINGBIRD CAKE

Mix with fork:

3 cups flour

2 cups sugar

1 teaspoon salt

1 teaspoon baking powder

1 teaspoon cinnamon

1 1/2 teaspoon vanilla

3 beaten eggs

1 cup crisco oil

2 cups chopped bananas

2 cups chopped pecans

Bake 1 1/4 hours at 325 degrees in a floured and greased tube pan.

Recipe from Dorothy Davis.

### FRUIT PUNCH BOWL CAKE

Crumble into punch bowl:

1 large angel food cake (use ½ at a time)

Layer with:

1 large package vanilla instant pudding (prepared according to package directions)

1 (21 oz.) can cherry pie filling

1 (20 oz.) can crushed pineapple

1 (12 oz.) package coconut

Sprinkle with:

¼ cup chopped nuts

Refrigerate over night.

OPTION:

Cherry pie filling can be substituted with strawberries or fruit

cocktail.

Recipe from Gladys Foltz.

### HUMMINGBIRD CAKE

Mix with fork:

3 cups flour

2 cups sugar

1 teaspoon salt

1 teaspoon baking powder

1 teaspoon cinnamon

1 1/2 teaspoon vanilla

3 beaten eggs

1 cup oil

2 cups chopped bananas

2 cups chopped pecans

Bake 1 1/4 hours at 325 degrees in a floured and greased tube pan.

Recipe from Dorothy Davis.

### ITALIAN CAKE

Mix together:

1 stick melted butter

1/2 cup oil

2 cups sugar

5 egg yolks (save egg whites)

1 teaspoon vanilla

Then add:

2 cups flour

1 teaspoon baking soda

1 cup buttermilk (or 1 cup milk and 1 teaspoon vinegar)

1 cup coconut

1 cup chopped nuts

Beat saved egg white and fold in above mixture.

Bake in 3 - 9-inch cake pans at 350 degrees.

FROSTING:

1 (8 oz.) package cream cheese

1 stick butter

1 teaspoon vanilla

1 pound powdered sugar

Recipe from Pat Davidson.

### MANDARIN LAYER CAKE

Prepare according to directions on box:

1 box yellow cake mix, but add

¾ cup orange juice in place of ¾ cup liquid called for in the recipe

Stir in:

2 (11 oz.) cans mandarin oranges, drained, chopped

Bake in 2 or 3 (8-inch) cake pans at 350 degrees for 20 - 30

Minutes. Cool and frost between layers, sides & top.

Frosting:

Mix:

1 (6 oz.) box instant vanilla pudding

1 (8 oz.) tub frozen whipped topping, thawed

Fold in:

1 (20 oz.) can crushed pineapple, drained

Frost cooled cake.

Recipe from Dorothy Davis.

### MEXICAN CAKE

Mix together:

2 cups flour

2 cups sugar

2 teaspoons baking soda

dash salt

1 cup chopped nuts

1 (15 oz.) can crushed pineapple and juice

2 eggs

Bake in greased 9 X 13-inch dish at 350 degrees for 35 - 45 minutes.

FROSTING

1 (3 oz.) package cream cheese

1/2 stick butter

1 cup powdered sugar

1 teaspoon vanilla

Beat until smooth, frost while warm.

Recipe from Peg Case.

### OATMEAL CAKE

Mix together:

1 cup boiling water

1 cup oats

1 stick butter

Let stand covered 20 minutes.

Add:

1 cup white sugar

1 cup brown sugar

2 eggs

1 1/3 cups flour

1/2 teaspoon nutmeg

1 teaspoon cinnamon

1 teaspoon salt

1 teaspoon baking soda

Mix by hand.

Bake about 30 minutes in a 9 x 13-inch pan at 350 degrees. While cake is hot, spread topping on and toast under broiler until brown 2 - 3 minutes.

TOPPING:

1 cup nuts

6 tablespoons melted butter

1/2 cup sugar

1/2 teaspoon vanilla

1/4 cup evaporated milk

1 cup coconut

Recipe from Lois Talbert.

### ORANGE BLOSSOM CAKE

Cut 1 medium unpeeled orange in chunks; blend at low speed in electric blender till almost smooth (you'll need 2/3 cup ground orange).

Prepare 1 package yellow cake mix according to package directions; fold 1/3 cup of the ground orange into the batter. Bake cake, according to directions, in 2 greased and floured 8-inch round pans. Cool 5 minutes. Remove from pans; cool on racks.

AMBROSIA FILLING:

Combine:

11/2 cups sugar

3 tablespoons cornstarch

1/4 teaspoon salt

1/4 cup butter

1 cup water

1/3 cup ground orange

Cook and stir till mixture thickens and comes to a boil; cook 2 minutes. Cool; stir in:

1 cup flaked coconut

Now split each cooled cake layer once (thread works

nicely), making 4 layers in all. Assemble; spreading layers and center of top of cake with Ambrosia Filling. Prepare 1 package Fluffy White Frosting Mix according to directions on package; spread on sides and top edge of cake. Garnish with fresh orange sections or mandarin oranges.

Recipe from Dorothy Davis.

### ORANGE DATE CRANBERRY CAKE

Combine:

2 cups all-purpose flour

1 cup sugar

1 teaspoon baking soda

½ teaspoon salt

Stir in:

1 cup chopped dates

1 cup chopped almonds

Combine:

2 eggs

1 can (8 oz.) crushed pineapple in syrup or juice, drained

1 cup whole berry cranberry sauce

¾ cup vegetable oil

1 (zest from) orange

Stir into dry mixture. Pour batter into 2 well-greased

8 ½ x 4½ -inch loaf pans.

Bake at 350 degrees. for 1 hour or until pick inserted in center comes out clean. Cool in pan on rack 15 minutes. Remove from pan to complete cooling. Makes 20 servings.

Recipe from Dorothy Davis.

### PEACHES 'N CREAM CHEESE CAKE

Beat together for 2 minutes:

3/4 cup flour

1 teaspoon baking powder

1/2 teaspoon salt

1 - 3 ounce package vanilla pudding (not instant)

3 tablespoons butter

1 egg

1/2 cup milk

Pour into 9-inch greased pie pan.

Place over batter:

1 (15 oz.) can sliced peaches, drained (reserve

juice)

Combine and beat 2 minutes:

1 (8 oz.) package cream cheese

1/2 cup sugar

4 tablespoons peach juice

Spoon over peaches.

Mix together and sprinkle on top:

1 tablespoon sugar

1/2 teaspoon cinnamon

Bake at 350 degrees 30 - 35 minutes. (Filling will be soft.) Store in refrigerator.

Recipe from Darlene Leshnock.

### PEAR PRESERVE FRUIT CAKE

Combine:

3/4 cup buttermilk

1 teaspoon baking soda

Beat in:

1 cup sugar

3/4 cup butter

1 cup light corn syrup

3 eggs

Then stir in:

3/4 cup black raisins in 1/3 cup flour

2 cups pecan halves

2 cups pear preserves

1/2 teaspoon all spice

1/2 teaspoon cinnamon

1 teaspoon vanilla

juice of one large orange

2 1/2 cups flour

Pour in 3 - 4 small loaf pans. Bake at 325 degrees for 60 minutes.

ICING

Cook slowly to soft-ball stage:

2 cups sugar

3/4 cup milk

Dissolve in milk and sugar mixture:

1 box dates

Add:

1 1/2 cups chopped pecans

Spread on cake while cake is still warm.

Recipe from Hope Wilcoxon.

### PEAR-CHEESE CAKE

Blend together:

1 large package lemon gelatin (with 2 cups hot water and juice from 1 large can of pears)

1 large can pears

2 large packages cream cheese

1 small package instant vanilla pudding

½ (9 oz.) container whipped topping

Pour over the following crust (after baked).

CRUST

3 - 4 cups crushed kix cereal

1 ½ sticks oleo

½ teaspoons almond flavoring

1/3 cup packed brown sugar

Press in bottom of 9 x 13-inch baking dish.

Bake at 300 degrees for 10 minutes.

Recipe from Dorothy Davis.

### PUMPKIN PIE CAKE

1 box yellow cake mix (save one cup)

1 egg

l stick softened butter

Mix and spread in 13 X 9-inch pan:

1 (29 oz.) can pumpkin

1 cup sugar

3 eggs

2/3 cup evaporated milk

2 teaspoons cinnamon

Pour over top.

Mix together and crumble over top:

1 cup reserved cake mix

1/2 stick softened butter

1/2 cup sugar

Sprinkle on top:

1/2 cup chopped nuts

Bake at 350 degrees for 1 1/4 hour. (Might be done in 1 hour.)

Recipe from Sheri Davis.

### BASIC POUND CAKE

Mix together:

1 regular size box cake mix

4 eggs

1 (3.4 oz.) box instant pudding

1 cup water

½ cup oil

Pour in a tube pan and bake at 350 degrees for about 40 minutes.

Recipe from Dorothy Davis.

### PRUNE CAKE

Combine:

1 cup oil

1 3/4 cups sugar

3 eggs

Mix together and add:

2 cups flour

3/4 teaspoon salt

1 teaspoon baking soda

1 teaspoon nutmeg

1 teaspoon cinnamon

1 teaspoon allspice

Add and blend well:

1 cup buttermilk

1 teaspoon vanilla

1 cup cooked chopped prunes

1 cup chopped nuts

Bake in tube pan at 350 degrees for 60 - 80 minutes.

TOPPING:

Mix together and cook 5 minutes; stirring constantly:

1 tablespoon light corn syrup

1 cup sugar

1/2 teaspoon baking soda

1/2 cup buttermilk

1 stick butter

1 teaspoon vanilla

Pour over hot cake in pan.

Recipe from Lois Talbert.

### MOIST AND FRUITY RAINBOW CAKE

Bake as directed on package (2 - 8 or 9-inch layers):

1 white cake mix

After baked, remove from pans, let cake cool, wash pans, place cake back in pans. Prick each cake with serving fork at 1/2-inch intervals.

Mix together:

1 (3 oz.) package gelatin, any flavor

1 cup boiling water

1/2 cup cold water

Pour over cakes. Chill 3 - 4 hours. Dip 1 cake pan in warm water for 10 seconds, turn out onto serving plate.

Top with:

1 cup whipped topping (from 8 oz. container)

Unmold second cake layer, place carefully on first layer.

Frost top and sides with:

remaining whipped topping

Chill. Garnish as desired.

Recipe from Dorothy Davis.

### SNOWBALL CAKE

Mix together:

2 packages Knox gelatin

1/2 cup cold water

Add:

1 cup hot water

1 cup crushed pineapple, drained

1 cup sugar

1 1/2 teaspoons lemon juice

Mix and refrigerate until thick.

Break up into bowl:

1 regular size angel food cake (scrape off brown part)

Mix with congealed mixture:

1 (12 oz.) container whipped topping

Pour over cake pieces and toss. Pour into a 13 x 9-inch baking dish.

Mix together:

1 (8 oz.) container whipped topping

1 cup powdered sugar

Ice cake with mixture. Sprinkle with coconut.

Refrigerate.

Recipe from Marge Stewart.

### STRAWBERRY CAKE

Place in large mixing bowl and mix with spoon:

1 box white cake mix

1 (3 oz.) box dry strawberry gelatin

Add:

1/2 cup oil

4 eggs

Beat well with mixer after each egg.

Add and beat until well mixed:

1 (10 oz.) box frozen strawberries, thawed

Pour into greased and floured pan.

Bake at 350 degrees for 25 - 30 minutes.

FROSTING:

Mix with mixer:

1/2 stick butter

1 box powdered sugar

1/2 cup strawberries, thawed

Decorate with toasted almonds. Toast almonds 5 -10 minutes at 350 degrees. Can be made in layer or loaf.

Recipe from Faye Williams.

### SUGAR PLUM CAKE

Mix together:

4 cups flour measure after sifting) use one cup for flouring fruit

2 cups sugar

1 teaspoon baking soda

Add and beat together:

1 cup butter

4 eggs

1/2 cup buttermilk

1 teaspoon orange extract

1 tablespoon lemon juice

Fold in:

1 (8 oz.) package diced pitted dates

1 pound orange candy slices, chopped

1 1/2 cups shredded coconut

1 cup` coarsely chopped pecans

1 cup coarsely chopped walnuts

Pour in two 5 x 9-inch loaf pans; greased and floured. Bake at 300 degrees for 1 1/4 - 1 1/2 hours.

GLAZE:

Cook about 5 minutes:

1 cup orange juice

2 teaspoons grated orange rind

2 cups sifted powdered sugar

Punch holes in cake with ice pick and pour glaze over cake while cake is warm. Let cool well before taking out of pan.

Recipe from Jaunita LeMaster

### TEXAS CAKE

Combine:

2 cups flour

2 cups sugar

2 teaspoons soda

dash salt

Add:

1 (13 oz.) can crushed pineapple, including juice

Bake at 350 degrees for about 25 minutes or until brown.

TOPPING:

Boil together for 5 - 7 minutes:

1 small can evaporated milk

1 cup sugar

Add:

1 (7 oz.) can coconut

½ teaspoon vanilla

1 stick butter

Spread on cake while cake is still warm.

Recipe from Dorothy Davis.

### TEXAS SHEET CAKE

Bring to boil:

2 sticks butter

1 cup water

4 tablespoons cocoa

Remove from heat and add:

2 cups flour

2 cups sugar

1/2 teaspoon salt

1 teaspoon soda

Beat in:

2 eggs

Add:

1/2 cup sour cream or buttermilk

Pour into large greased and floured (deep) cookie sheet.

Bake 20 - 22 minutes at 375 degrees.

Ice with Chocolate Frosting (see page 146).

Recipe from Mary Jo Skillings.

### TURTLE CAKE

Prepare according to package directions:

1 German Chocolate Cake Mix

Pour half of batter into greased and sugared 9 x 13-inch pan. Bake at 350 degrees for 10 minutes. Cool 10 minutes.

Melt together:

1 (14 oz.) package caramels

1 (14 oz.) can sweetened condensed milk

1 stick butter

Pour over cake. Sprinkle on:

1 (6 oz.) package chocolate chips

1 cup chopped nuts

Pour rest of batter on top. Bake at 350 degrees for 20 - 25 minutes.

Recipe from Tina Wright.

### PINEAPPLE UPSIDE-DOWN CAKE

Melt in 10-inch iron skillet:

1/3 cup butter

Sprinkle on butter In skillet:

1/2 cup brown sugar

Arrange in skillet on top of brown sugar, drained pineapple slices (one layer), maraschino cherries, and pecans.

BATTER

Sift together:

1 1/3 cups flour

1 cup sugar

2 teaspoons baking powder

1/2 teaspoon salt

Add and beat 2 minutes:

1/3 cup soft butter

2/3 cup milk

1 teaspoon vanilla

Add and beat 2 more minutes:

1 egg

Pour over pineapple. Bake 40 - 50 minutes at 350 degrees. Turn upside down on plate and leave 5 minutes before removing skillet.

Recipe from Carol Springer.

### WHITE CHOCOLATE CAKE

Cream together:

3 sticks butter

2 cups sugar

Beat in:

4 egg yolks

Add:

1 teaspoon vanilla

1/4 pound white chocolate melted over hot water)

Add alternately:

2 1/2 cups cake flour

1 teaspoon baking powder (sifted with flour)

1 cup buttermilk

Fold in:

4 beaten egg whites

Add:

1 cup chopped pecans

1 cup angel flake coconut

Use 3 - 9-inch cake pans and bake 30 minutes at 350 degrees.

ICING:

Cream together:

1 - (8 oz.) package cream cheese

1 stick butter

Blend in:

2 pounds powdered sugar

1 teaspoon vanilla

Add:

1 cup chopped pecans

Recipe from Hope Wilcoxon.

## Candy

### BUCKEYES

On low speed of mixer, blend together:

1 (12 oz.) jar peanut butter

2/3 cup softened oleo

1 teaspoon vanilla

Slowly add:

1 pound powdered sugar

Blend well; about 10 minutes.

Roll into balls, about 3/4 inch in diameter.

Melt in double boiler:

1 (12oz.) package chocolate chips

Leaving chocolate over controlled heat, use a toothpick to dip peanut butter balls into chocolate, leaving small amount of peanut butter ball showing, to resemble a buckeye.

OPTIONAL:

1/2 cup grated paraffin wax, melted

Dip buckeyes in paraffin wax after dipping in chocolate.

Place on waxed paper. Refrigerate until served. Makes 6 dozen.

Recipe from Dorothy Davis.

### CARAMELS

Combine and boil to 245 degrees, stirring occasionally.

2 cups sugar

½ teaspoon salt

2 cups light corn syrup

Gradually add (do not let it stop boiling), stirring constantly:

½ pound butter

2 cups evaporated milk

Cook again to 245 degrees (firm ball stage).

Add:

1 teaspoon vanilla

1 cup nuts

Pour into buttered 9 x 9 dish or pan. Let cool over night before cutting.

Recipe from Carol Dyer.

CHINESE NOODLE CANDY

Melt together in double boiler:

1 (12 oz.) pkg. chocolate chips

Stir in:

1 (3 oz.) can Chinese noodles

½ cup chopped pecans

Drop by spoonfuls onto waxed paper. Let set until firm.

Recipe from Dorothy Davis.

### CHOCOLATE PIZZA

Microwave on high for 2 minutes; stir. Continue micro waving 1 - 2 minutes or until smooth when stirred every 30 seconds.

1 (12 oz.) package chocolate chips

1 pound white almond bark (save 2 oz.)

Stir in:

2 cups miniature marshmallows

1 cup crisp rice cereal

1 cup peanuts

Pour onto greased 12-inch pizza pan.

Top with:

1 (6 oz.) jar red maraschino cherries, drained, cut in half

3 tablespoons green maraschino cherries, drained, quartered

Sprinkle with:

1/3 cup flaked coconut

Microwave for one minute:

remaining (2 oz.) almond bark

1 teaspoon oil

Stir. Continue micro waving 30 seconds to 1 minute or until smooth when stirred, stirring every 15 seconds. Drizzle over coconut. Refrigerate until firm. Store at room temperature. Makes 10 - 12 servings.

Recipe from Dorothy Davis.

### CHRISTMAS PEPPERMINT CANDY

Melt in double boiler and stir until creamy:

1 (20 oz.) pkg. white chocolate or almond bark

Stir in:

1 cup crushed peppermint sticks

1 cup toasted slivered almonds

Pour onto greased cookie sheet and let set until firm. Cut

into squares or break into pieces. Keep in a tightly covered

container.

Recipe from Dorothy Davis.

### FUDGE

Combine and boil over low heat for 5 minutes, stirring often:

2/3 cup evaporated milk

1 2/3 cups sugar

1/2 teaspoon salt

Take off stove and add:

1 1/2 cups marshmallows

1/2 cup chopped nuts

1 1/2 cups semi-sweet chocolate chips

1 teaspoon vanilla

Pour into an 8 x 8-inch buttered dish or pan. Cool and cut into squares.

Recipe from Dorothy Davis.

### PEANUT BUTTER FUDGE

Melt together in to of a double boiler over hot water:

1 (12 oz.) pkg. semi-sweet chocolate chips

1 (12 oz.) jar extra chunky peanut butter

Remove from heat and stir in:

1 (14 oz.) can sweetened condensed milk

Pour into an 8 x 8-inch pan lined with waxed paper and let it set until firm.

Recipe from Dorothy Davis.

### PEANUT BUTTER FUDGE

Cook to soft ball stage:

2 cups sugar

2/3 cup milk

Remove from heat and stir in:

1 cup peanut butter

1 teaspoon vanilla

1 cup marshmallow fluff

Beat thoroughly with electric mixer. Pour into an 8 x 8 buttered dish or pan.

Recipe from Donna Pennycuff.

### MARSHMALLOW FUDGE

Melt together in to of a double boiler:

1 (12 oz.) pkg. semi-sweet chocolate chips

Remove from heat and stir until creamy.

Mix in:

1 (14 oz.) can sweetened condensed milk

Mix in: 1 (8 oz.) pkg. miniature marshmallows

Pour into a buttered pan lined. Cool, then refrigerate until firm. Cut into squares.

Recipe from Dorothy Davis.

### MICROWAVE FUDGE

Combine in a glass dish microwave on high for 3 minutes:

1 (12 oz.) pkg. semi-sweet or milk chocolate chips

Stir until melted and smooth.

Mix in:

1 teaspoon vanilla

Spread evenly into a foil-lined, 8-inch square pan and chill

until firm. Cut into squares.

Recipe from Dorothy Davis.

### MARSHMALLOW FUDGE

Cook to soft ball stage:

2 cups sugar

2/3 cup milk

2 - 3 (1 oz.) squares unsweetened chocolate

1 tablespoon light corn syrup

Remove from heat and stir in:

1 tablespoon butter

1 teaspoon vanilla

1 cup marshmallow fluff

Beat with electric mixer until stiff. Pour in an 8 x 8 buttered dish or pan.

OPTION:

Add:

½ cup nuts

Recipe from Marcelene Davis.

### PEANUT BRITTLE

Combine and boil until it spins a thread:

3 cups sugar

¼ cup water

1 cup light corn syrup

Add:

3 cups peanuts

Cook until it turns brownish gold, stirring constantly. Remove from heat.

Add:

3 tablespoons butter

1 teaspoon salt

2 teaspoons soda

Pour onto buttered cookie sheet - spread thin. As candy cools, work up with spatula. When cool, break into pieces.

Recipe from Carol Dyer.

### PEANUT BUTTER ROLL

Combine:

3 cup sugar

1/2 cup water

1/2 cup light corn syrup

Boil slowly, stirring often, to soft-ball stage about 240 degrees on a candy thermometer.

Beat stiffly 2 large or 3 medium egg whites. Add cooked syrup to egg whites.

If making alone it's best to do half of recipe at a time. Using 1 jumbo egg white.

Pour out on to powdered sugar, knead a little, pat out into a flat circle. Spread with peanut butter. Roll up like a jelly roll. Wrap with wax paper, refrigerate or freeze. When chilled put in airtight bag. Store in refrigerator or freezer. Slice for serving.

Recipe from Jaunita LeMaster.

### PEANUT CLUSTERS

Melt in double boiler and stir constantly until creamy:

1 ½ pounds white chocolate or almond bark

1 (12 oz.) pkg. chocolate chips

Stir in:

1 (9 oz) pkg. salted peanuts

Drop by spoonfuls onto waxed paper. Let set until firm or

chill until firm.

Recipe from Dorothy Davis.

### QUICK PEANUT BRITTLE

Spread in a jelly-roll pan over waxed paper:

1 ½ cups salted peanuts

Pour in a skillet:

1 cup sugar

Heat on lowest setting until sugar turns a brownish color. Stir often and be careful not to burn sugar. Remove from heat.

Add and mix quickly:

1 teaspoon baking soda

Pour over peanuts. Let set; break into pieces.

Recipe from Dorothy Davis.

### PECAN ROLL

Combine and shape into 5 (4x1-inch) rolls:

1 (7 oz.) jar marshmallow

1 pound powdered sugar

1 teaspoon vanilla

Chill 2-3 hours or freeze 1 hour.

Combine in double boiler:

3 tablespoons water

1 (14 oz.) package caramels

Dip rolls in melted caramel.

Roll in:

1 - 1 1/2 cups chopped pecans

Chill 1 hour. Cut and eat.

Recipe from Donna Pennycuff.

### OLD-FASHION ROCK CANDY

Combine:

2 cups sugar

1 cup water

3/4 cup light corn syrup

Cook to 300 degrees on candy thermometer. Remove from heat.

Add:

1/2 teaspoon oil of cloves, anise, cinnamon, or other flavoring of your choice

few drops food coloring

Mix well. Pour onto a well- greased 9 X 9 or 9 X 13-inch pan. Let cool. Break into small pieces. Dust with powdered sugar. Yields 1 1/4 pounds.

Recipe from Carol Dyer.

WHITE BARK PRETZEL CANDY

Microwave on high for 2 minute:

8 squares white bark (Kroger’s) (I used Wal-Mart’s)

Stir and put back in Microwave for 1 minute. Stir until bark is very thin.

Mix in immediately:

1 15 (oz.) bag stick pretzels (I like to mix the stick pretzels with the twisted ones)

I heaping cup dry roasted peanuts (nuts with skins do NOT do well.)

Fold from bottom to top until all of the pretzels and nuts are coated.

Pour onto two large cookie sheets spreading fairly thin. Refrigerate to cool. After cooled, break into sections and store. I store mine in the refrigerator but the recipe says you don’t need to.

Recipe from Dorothy Davis.

## Coffee Cake

### BLUEBERRY FRENCH TOAST

Cut into 1-inch cubes and place half in 13 x 9 x 2-inch casserole:

12 slices day - old bread, crust removed

Cut into 1-inch cubes and place over bread:

2 (8 oz.) package cream cheese

Top with remaining half of bread and:

1 cup fresh or frozen blueberries

In large mixing bowl, beat:

12 eggs

Add and mix well:

2 cups milk

1/3 cup maple syrup or honey

Pour over bread mixture. Cover and chill 8 hours or overnight. Remove from refrigerator 30 minutes before baking. Cover and bake at 350 degrees 30 minutes. Uncover and bake 25 - 30 minutes more or until golden brown and the center is set.

In saucepan, combine:

1 cup sugar

2 tablespoons cornstarch

(continued on page151)

Add:

1 cup water

Bring to boil over medium heat; boil for 3 minutes, stirring constantly. Stir in:

1 cup fresh or frozen blueberries

Reduce heat, simmer for 8 - 10 minutes or until berries have burst. Stir in until melted:

1 tablespoon butter

Serve over French Toast.

Recipe from Linda Mason.

### BUTTERSCOTCH PINCH ME BREAD

Thaw dough and let rise to double:

1 1/2 - 2 loaves frozen bread dough

Mix together:

1 box instant butterscotch pudding

1/2 cup brown sugar

Melt:

11/2 sticks butter

Tear dough into small pieces and layer in greased bundt pan along with pudding mixture and butter ending with pudding mixture and butter on top. Let rise again until double, about 30 - 45 minutes. Bake at 375 degrees for 35 - 40 minutes.

OPTION: Sprinkle each layer with nuts.

Recipe from Ethel Gates.

### CINNAMON COFFEE CAKE

Mix together and put in 2 - 8-inch cake pans:

1 egg

1 cup sugar

2 cups sifted flour

1 cup sour milk (1 teaspoon vinegar in plain milk makes sour milk)

1/2 teaspoon baking soda

2 tablespoons melted shortening

1 teaspoon baking powder

1 teaspoon cinnamon

TOPPING:

Mix together with a fork (mixture will be crumbly):

1/2 cup brown sugar

2 tablespoons flour

2 teaspoons cinnamon

2 tablespoons melted butter

Sprinkle on top of cake.

Bake at 350 degrees for 30 minutes.

Recipe from Dorothy Davis.

### CINNAMON PINCH ME BREAD

Thaw and let rise to double.

1 1/2 - 2 loaves frozen bread dough

Mix together:

1 cup sugar

5 teaspoons ground cinnamon

Melt:

11/2 - 2 sticks butter

Tear dough into small pieces and layer in greased bundt pan along with pudding mixture and butter, ending with pudding mixture and butter on top. Let rise again until double, about 30 - 45 minutes. Bake at 375 degrees for 35 - 40 minutes

OPTION: Sprinkle each layer with nuts.

Recipe from Ethel Gates.

### COCONUT FILBERT COFFEE RING

Sift together:

2 cups flour

1/3 cup sugar

2½ teaspoons baking powder

1 teaspoon salt

Cut in:

1/3 cup shortening

Combine and add to flour mixture:

1 slightly beaten egg

1/3 cup milk

Stir until soft dough is formed.

Turn out on lightly floured board and knead 30 seconds. Roll into a 9 x 18 rectangle.

Melt:

3 tablespoons butter

Brush rolled out flour mixture with ½ of butter.

Combine and sprinkle over buttered flour mixture:

1/4 cup brown sugar

1/4 cup chopped filberts

1/2 cup flaked coconut

(Continue on next page)

Roll from long side as jelly roll. Wet edge to seal. Bring ends together, seal to form ring. Place on ungreased cookie sheet. Cut slices with scissors to almost center of ring, about 1-inch apart. Turn each slice cut side up. Brush with remaining butter. Bake at 400 degrees for 20 - 25 minutes.

GLAZE:

Combine and drizzle over coffee cake:

1 cup powdered sugar

1 tablespoon hot milk

Sprinkle with:

1/4 cup chopped filberts

Recipe from Joan Hazen.

### DANISH PUFF

Combine:

1 cup flour

1/2 cup butter

Sprinkle with:

2 tablespoons water

Mix with fork, round into ball; divide in half. On ungreased baking sheet, pat each half with hands into a strip, 12 X 3- inches. Strips should be about 3-inches apart.

In saucepan combine:

1/2 cup butter

1 cup water

Heat to boiling. Remove from heat.

Stir in:

1 teaspoon almond extract

Beat in:

1 cup flour

Stirring quickly to keep from lumping.

When smooth add:

3 eggs

Beating 1 at a time until smooth. Spread half over each strip evenly.

Bake at 350 degrees for 60 minutes or until crisp and brown.

Frost with glaze and sprinkle with toasted sliced almonds.

(continued on page 157)

### EASY CHEESE DANISH

Spread on bottom of 9 x 13 greased pan:

1 of 2 packages Pillsbury Crescent Rolls

Cream together and spread on crust:

2 (8 oz.) packages Cream cheese

1 cup sugar

2 teaspoons vanilla

1 egg yolk (save white)

Place other package of crescent rolls on top of filling and brush with egg white.

Bake at 350 degrees for 30 – 40 minutes until golden brown.

While still warm, drizzle with glaze.

GLAZE

Mix together:

½ cup powdered sugar

2 tablespoons milk

Recipe from Robin Allen.

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### FRENCH TOAST

Put in bottom of pan:

1 cup brown sugar

½ cup melted oleo

1 tablespoon cinnamon

Layer on top of sugar mixture:

3 sliced tart apples

2 loaves bread, pulled apart

Add:

½ cup raisins or cranberries or any other fruit mixture.

½ cup crushed pecans

Mix together:

6 beaten eggs

1½ cups milk

1 tablespoon vanilla

Pour over bread.

Sprinkle with cinnamon, if desired.

Cover with foil and bake at 375 degrees for 40 minutes.

Uncover and bake for 5 minutes. Serve warm with syrup or

confectioner sugar.

Recipe from Connie Haas.

### FUNNEL CAKES

Beat together until smooth:

3 beaten eggs

¼ cup sugar

2 cups milk

2 cups flour

2 teaspoons baking powder

½ teaspoon salt

Add:

1 - 2 cups (more) flour (enough that the batter is thin enough to go through a funnel, but not runny)

Heat about ¾ inch of oil to 375 degrees in a skillet. (It is important to have oil hot.) Pour 1/4 cup batter into a funnel, keeping your finger over the bottom of the funnel until ready to cook. Remove finger and drizzle batter in hot oil, swirling and crisscrossing to make a lace pattern.

Let brown on one side; turn and brown on other side (about one minute each side). Lift out of oil carefully. Drain on paper towels.

Sprinkle with powdered sugar.

Recipe from Dorothy Davis.

### JOAN’S COFFEE CAKE

Combine:

¼ cup salad oil

1 beaten egg

½ cup milk

Sift together:

1½ cups sifted flour

¾ cup sugar

2 teaspoons baking powder

½ teaspoon salt

TOPPING:

Combine and sprinkle over batter:

¼ cup brown sugar

1 tablespoon flour

1 teaspoon cinnamon

1 tablespoon melted butter

½ cup broken nuts

Bake at 375 degrees for about 25 minutes or until done. Serve warm.

Recipe from Joan Hazen.

### JOHNNY CAKE

Mix together by hand:

3/4 cup corn meal

1 1/4 cups flour

1/2 cup sugar

1/2 teaspoon salt

3 teaspoons baking powder

1 egg

3/4 cup milk

1/4 cup shortening

Bake in a 10-inch iron skillet at 425 degrees for 30 minutes.

Recipe from Elizabeth Guzzetta.

GLAZE:

Mix together:

1 1/2 cups powdered sugar

2 tablespoons soft butter

1 - 2 tablespoons water (enough to make it smooth enough to drizzle over cake)

Tint with food coloring; if desired. Drizzle over cake.

Recipe from Caroline Anderson.

### MAPLE-NUT COFFEE TWIST

Dissolve:

1 package yeast from Pillsbury Hot Roll Mix

1 3/4 cup warm water

Stir in:

1 egg

3 tablespoons sugar

1 teaspoon maple flavoring

Add flour mixture from Pillsbury Hot Roll Mix and blend well. Knead on a floured surface 2 - 3 minutes until smooth and satiny. Place in greased bowl, cover; let rise in warm place until light and double in size, 30 - 45 minutes. (You may also use the dough recipe on page 24.)

Prepare filling:

1/2 cup sugar

1 teaspoon cinnamon

1 teaspoon maple flavoring

1/3 cup chopped nuts

Divide dough in thirds. On floured surface roll out one ball of dough to 12 inch circle. Fit into bottom of greased 12-inch pizza pan.

(continue on page 155)

Brush dough with:

2 tablespoons melted butter

Sprinkle with1/3 cup filling.

Continue same manner, forming 2 more layers and ending with filling. Use glass to mark a 2-inch circle in center of dough (do not cut thru dough). Cut from outside edge to circle forming 16 pie-shaped wedges. Twist each pie shape about 3 times.

Bake at 375 degrees about 15 minutes or until golden brown.

GLAZE:

1 1/2 cups powdered sugar

1/4 teaspoon maple flavoring

2 - 3 tablespoons milk

Drizzle over coffee twist.

Recipe from Phyllis Reed.

### NIGHT BEFORE FRENCH TOAST

Cut in 1-inch slices:

1 (10 oz.) loaf long thin French bread

Arrange 1 layer in a 13 x 9-inch casserole.

In large bowl, beat and pour over bread:

8 large eggs, beaten

4 teaspoons sugar

3 cups milk

3/4 teaspoon salt

1 tablespoon vanilla

Cover and refrigerate 4 - 36 hours or overnight.

Dot with:

2 tablespoons butter

Bake uncovered at 350 degrees for 45 - 50 minutes. Remove and let stand 5 minutes before serving.

Serve with maple syrup, bacon, sausage, etc.

Serves 4.

Recipe from Hope Wilcoxon.

### SOUR CREAM COFFEE CAKE

Cream together:

1 stick butter

1 cup sugar

Add:

2 eggs

2 cups sifted flour

1 teaspoon baking soda

1 teaspoon vanilla

1 cup sour cream

Combine and pour half of batter in tube pan. Add one half of cinnamon mixture listed below:

1/3 cup sugar

2 teaspoons cinnamon

1 cup chopped nuts

Add other half of batter and top with remaining nut mixture. Swirl with a rubber spatula.

Bake at 350 degrees for 35 minutes.

Recipe from Caroline Anderson.

## Cookies

### APRICOT PASTRIES

1 (14 oz.) jar apricot preserves

Sift together:

3 cups flour

1 tablespoon sugar

1/2 teaspoon salt

Cut in until crumbly:

1 cup shortening

Scald and cool to warm:

1/2 cup milk

Add and let soften:

1 package active dry yeast

Add:

1 slightly beaten egg

1/2 teaspoon vanilla

Add to flour mixture and mix well.

Divide dough in 4 parts. On a surface well-dusted with powdered sugar, roll one part at a time to a 10 inch square. Cut each in 16 - 2 1/2-inch squares. Place heaping teaspoon of apricot preserves in center of each. Pinch two opposite corners together. Place 2-inches apart on cookie sheet. Let stand 10 minutes. Bake at 350 degrees about 10 - 12 minutes. Remove at once from pan. Let cool 5 minutes. Sprinkle with powdered sugar. Cool on rack. Makes 64.

Recipe from Dorothy Davis.

### CHRISTINE COOKIES

Cream together:

1 cup shortening

1 cup white sugar

1 cup brown sugar

2 eggs

1 teaspoon vanilla

Sift together and add to creamed mixture:

1½ cups flour

1 teaspoon soda

1 teaspoon salt

Add:

2 cups oats

½ cup raisins

OPTION:

½ nuts

Drop from teaspoon onto a cookie sheet. Bake at 350 degrees for 10 - 12 minutes.

Recipe from Dorothy Davis.

### QUICK COCONUT WREATHS

Stir together:

2 (8 oz.) packages shredded coconut

1 (15 oz.) can sweetened condensed milk

2 teaspoons vanilla

4 drops green food coloring

Drop by teaspoon onto a well-greased cookie sheet about 2 inches apart, forming a wreath with the tip of a teaspoon.

Trim wreaths with:

4 - 6 ounces red cinnamon candies

Bake at 350 degrees for about 8 minutes. Immediately remove to rack. Makes 4 dozen.

Recipe from Cherry Keifer.

### DATE-NUT PINWHEELS

Cream together:

1/2 cup butter

1 cup brown sugar

1 egg

Mix together:

1 3/4 cups flour

1/2 teaspoon baking soda

1/4 teaspoon salt

Stir into creamed mixture. Divide dough in half. Roll each piece of dough on waxed paper into rectangle about 11 x 7-inches.

Spread rectangles with:

DATE-NUT FILLING:

Cook together until slightly thickened, stirring constantly:

3/4 pound moist pitted dates, cut up

1/3 cup sugar

1/3 cup water

Remove from heat. Cool.

Stir in:

1/2 cup finely chopped nuts

After spreading over dough, roll up tightly, beginning at wide side. Wrap each roll in waxed paper and chill several hours.

Heat oven to 400 degrees. Discard wax paper. Cut in 1/4- inch slices. Place on lightly greased baking sheet. Bake about 10 minutes or until lightly browned. Makes 5 dozen.

Recipe from Dorothy Davis.

### FRUIT AND NUT BUTTER COOKIES

Cream together:

2 sticks butter

3/4 cup sugar

Add:

1 egg

Beat until light and fluffy.

Add:

2 teaspoons vanilla

Sift together:

2 1/2 cups sifted flour

1/2 teaspoon salt

Beat gradually into butter mixture.

Chill about 2 hours.

Shape into ball about the size of a large marble. Roll in:

2 cups chopped nuts

Place on cookie sheet. Press in center of each cookie:

candied red or green cherries.

Bake 12 - 15 minutes at 375 degrees. Cool on cookie rack.

Recipe from Dorothy Davis.

### GINGERSNAPS

Combine and beat thoroughly:

1 (14 ½ oz.) pkg. gingerbread mix

½ cup milk

1/3 cup oil

Drop by teaspoonfuls onto a greased cookie sheet about 3 inches apart. Bake at 375 degrees for 8 – 10 minutes. Remove cookies and cool on rack.

Recipe from Dorothy Davis.

### GORDIES

Cream together:

2 sticks soft butter

1 cup brown sugar

Add:

1/3 cup raisins

1/3 cup chopped nut

1/3 cup chocolate or butterscotch chips

Add and mix well:

2 cups sifted flour

1/2 teaspoon milk

Drop mixture from a tablespoon onto a well-greased cookie sheet.

Bake about 10 minutes until golden brown.

Recipe from Lori Davis.

### HOLIDAY FRUIT DROPS

Mix together well:

1 cup shortening

2 cups brown sugar, packed

2 eggs

Stir in:

½ cup buttermilk

Blend dry ingredients and stir in:

3 1/2 cups flour

1 teaspoon soda

1 teaspoon salt

Stir in:

1½ cups broken nuts

2 cups candied cherries, halved

2 cups cut-up dates

Chill at least 1 hour.

Drop by rounded teaspoons of dough about 2-inches apart on lightly greased baking sheet. Place a pecan half on each cookie, if desired. Bake at 400 degrees for 8 - 10 minutes. Makes about 8 dozen.

Recipe from Dorothy Davis.

### KEEBLER CRACKER COOKIES

Line a cookie sheet with foil. Break apart:

40 (after broken apart) Keebler crackers

Sprinkle with:

1 (5 oz.) package sliced almonds

Bring to boil:

1 stick butter

1/3 cup sugar

Pour over crackers with almonds on them covering the whole cracker.

Bake at 300 degrees for 15 - 20 minutes.

VERY IMPORTANT - Remove immediately to a wire rack to cool or they will stick to foil.

Recipe from Jenny Johnston.

### KRISPIE COOKIES

Mix the following ingredients by hand in a large mixing bowl:

1 cup granulated sugar

1 cup firmly packed brown sugar

2 sticks melted butter

1 cup rolled oats

1 cup Rice Krispies cereal

1 cup coconut

3 ½ cups flour

½ cup vegetable oil

1 teaspoon baking soda

1 teaspoon vanilla

1 egg

Roll into balls, place on an ungreased cookie sheet and

flatten with a fork. Bake at 350 degrees for 15 minutes. Makes about 4 dozen cookies.

Recipe from Dorothy Davis.

### MINCEMEAT COOKIES

Cream together:

3/4 cup shortening

1 1/2 cups white sugar

Add:

3 well- beaten eggs

Beat well.

Add half of sifted dry ingredients to creamed mixture:

3 cups flour

3/4 teaspoon salt

1 teaspoon baking soda

Add:

1 (9oz.) package or jar finely crumbled mincemeat

3 tablespoons water

Blend well and add:

1 cup nuts

remaining flour mixture

Mix well. Drop from teaspoon onto greased cookie sheet.

Bake at 350 degrees for 10 - 15 minutes.

Recipe from Dorothy Davis.

### MIRACLE PEANUT BUTTER COOKIES

Combine and mix well:

1 cup extra chunky peanut butter

1 egg

1 cup sugar

Shape into balls. Flatten and crisscross with fork dipped in sugar. Bake on greased cookie sheet at 375 degrees for 8 – 10 minutes.

Recipe from Dorothy Davis.

### M & M COOKIES

Cream together:

1/2 cup soft shortening

1/2 cup brown sugar

1/4 cup white sugar

Beat in:

1/2 teaspoon vanilla

1/4 teaspoon water

1 egg

Sift remaining dry ingredients together and add to mixture:

1 cup plus 2 tablespoons flour

1/2 teaspoon salt

1/2 teaspoon baking soda

Stir in:

3/4 cup M&M's

Drop by spoonful onto ungreased cookie sheet.

Bake at 375 degrees for 10 - 12 minute. Makes 3 dozen.

Recipe from Dorothy Davis.

### NEIMAN MARCUS COOKIES

Cream together:

2 cups butter

2 cups sugar

2 cups brown sugar

Beat in:

4 eggs

Mix together and add to creamed mixture:

5 cups oatmeal (blend until fine)

4 cups flour

1 teaspoon salt

2 teaspoons baking powder

2 teaspoons soda

Mix in:

24 ounces chocolate chips

1 (8 oz.) Hershey chocolate bar (grated)

3 cups chopped nuts

Form into balls and bake at 375 degrees for 6 - 10 minutes.

Makes about 12 - 16 dozen (depending on size of balls).

Recipe from Kathy Cochran.

### NO-BAKE CHOCOLATE OATMEAL COOKIE

Boil together for 1 minute:

1/2 cup milk

2 cups sugar

3 tablespoons cocoa

Remove from fire and add remaining ingredients:

1/2 cup peanut butter

3 cups quick oats

1 teaspoon vanilla

Stir well. Drop by teaspoon out onto waxed paper.

OPTION: coconut or chopped nuts may be add, if desired.

Recipe from a cookbook made by Billy Davis in grade school.

### PEANUT BUTTER COOKIES

Beat thoroughly:

1/2 cup soft shortening

1/2 cup white sugar

1/2 cup brown sugar

1 unbeaten egg

1/2 cup peanut butter

1 tablespoon water

1/2 teaspoon vanilla

Mix together and add to mixture:

1 cup flour

1/2 teaspoon baking soda

1/4 teaspoon salt

Drop by spoonful onto greased cookie sheet. Press down with fork.

Bake at 325 degrees for 15 - 20 minutes.

Recipe from Dorothy Davis.

### PEANUT BUTTER COOKIES

Mix together:

1 (14 oz.) can sweetened condensed milk

½ cup chunky peanut butter

½ cup chopped peanuts

Drop by teaspoonful on greased and floured cookie sheets. Bake at 375 degrees for 7 – 9 minutes.

Recipe from Dorothy Davis.

### PINEAPPLE COOKIES

Cream together:

1 cup shortening

1 cup white sugar

1 cup brown sugar

2 beaten eggs

Add:

1 cup drained crushed pineapple

1 teaspoon vanilla

Sift together and add dry ingredients to mixture:

4 cups flour

1/2 teaspoon salt

1/2 teaspoon soda

2 teaspoons baking powder

Add:

1 cup chopped nuts

Drop by spoonful onto greased cookie sheet.

Bake at 425 degrees for 10 minutes.

Recipe from Dorothy Davis.

### RAINBOW BUTTER CRISP

Sift together:

2 cups flour

½ cup sugar

¼ teaspoon salt

2 teaspoons instant coffee

Cut in:

1 cup butter

Press dough together with hands and chill.

When ready to bake, pinch off small amounts of dough and shape into small balls.

Roll in:

1 cup colored sugar or multicolored candy sprinkles

Arrange on baking sheets and bake at 300 degrees for 20 minutes. Let cool about 5 minutes before removing from cookie sheets. Cool on racks. Makes about 3 dozen.

Recipe from Dorothy Davis.

### SHORTBREAD

Mix all together (low speed with mixer):

2 cups flour

1/2 cup sugar

3/4 cup soft butter

1 tablespoon cream

1/2 teaspoon vanilla

Mix until dough can be formed. Flatten on a greased cookie sheet to form a 10 x 8-inch rectangle. Prick with fork to make 2-inch triangles. DO NOT SEPARATE.

Bake at 350 degrees for 20 -25 minutes or until golden brown on edges. Cut along pricked lines.

VARIATION:

Almond Shortcake - Add 1/2cup finely chopped almonds and 1/2 teaspoon almond extract.

Recipe from Donna Strosnider.

### SKILLET COOKIES

Melt in skillet:

2 tablespoons butter

Add:

1 cup finely cut-up dates

1 cup sugar

2 beaten eggs

Cook over low heat, stirring constantly until mixture forms a ball in cold water (5 - 8 minutes). Remove from heat and cool slightly.

Stir in:

3 cups rice crispies

½ cup chopped nuts

Mix well. Form into 3 rolls.

Roll in:

1 cup powdered sugar

Slice into cookies.

Recipe from Donna Pennycuff.

### SNOWBALLS

Combine:

1/2 cup shortening

2/3 cup light brown sugar

1 beaten egg

1 1/2 cups flour

1/2 teaspoon soda

Dash salt

1/2 cup well-drained pineapple

1/2 cup chopped nuts

Drop by teaspoon on ungreased cookie sheet. Bake at 350 degrees for 12 - 15 minutes.

1 bag large marshmallows

Cut in half and place (sticky side down) on warm cookies.

Ice with the following then roll in coconut.

ICING:

Mix together:

1 cup milk

5 tablespoons flour

Heat over low heat, stirring constantly, forming a paste; cool.

Cream together:

1 cup sugar

1 cup shortening

Add cooled paste mixture and:

1 teaspoon vanilla

7 ounces marshmallow cream

Beat until smooth.

Recipe from Edie Brennsteiner.

### SPICE COOKIES

Combine and beat thoroughly:

1 box spice cake mix

2 eggs

½ cup oil

Drop by teaspoonfuls onto a greased cookie sheet about 3 inches apart. Bake at 375 degrees for 8 – 10 minutes. Remove cookies and cool on rack.

Recipe from Dorothy Davis.

### SWEDISH WEDDING CAKES

Mix together and shape into small balls.

2 tablespoons sugar

1 stick butter

1 teaspoon vanilla

1 cup flour

1 cup chopped nuts

Bake at 350 degrees for 15 minutes.

Roll in powdered sugar.

Recipe from Dorothy Davis.

Dessert

### APPLE DUMPLINGS

Combine:

1 cup sugar

1 cup water

1/8 teaspoon cinnamon

1/8 teaspoon nutmeg

2 drops red food coloring

Bring to a boil; add:

2 tablespoons butter

Sift together:

2 cups flour

2 teaspoons baking powder

1 teaspoon salt

Cut in:

2/3 cup shortening

Add:

1/2 cup milk

Stir until moistened. Roll 1/4-inch thick on lightly floured surface. Cut into 6-inch squares.

Pare and core:

6 apples

Place in center of each pastry square, 1/2 to 1 sliced apple. Sprinkle each apple generously with cinnamon, sugar and a dash of nutmeg. Dot with butter Place 1-inch apart in a greased 11 x 7 x 1 1/2-inch baking dish. Spoon syrup over dumplings. Bake at 375 degrees for 35 minutes.

Recipe from Dorothy Davis.

### APPLE PAN DOWDY

Place in bottom of 9 x 9-inch baking dish or pan:

About 6 apples, pared and sliced

Sprinkle with:

1/3 - 1/2 cup sugar

1 - 1 1/2 teaspoons cinnamon

Dot with:

2 tablespoons butter

Sprinkle over apples:

1 teaspoon vanilla

TOPPING:

Mix together with a fork or pastry blender (mixture will be crumbly):

1 cup flour

3/4 cup sugar

1/4 teaspoon salt

1 teaspoon baking powder

1 beaten egg

Sprinkle over apples.

Bake at 450 degrees for 30 minutes or until brown.

Recipe from Marcelene Davis.

### BAKED PEACH AND BLUEBERRIES

WITH CRISP NUT TOPPING

In large bowl, combine the following:

1 (10 – 12 oz.) pkg. frozen blueberries, thawed,

or 2 cups fresh blueberries

2 (16 or 20 oz.) pkgs. Frozen sliced peaches, thawed, or (9 cups peeled, pitted and sliced fresh peaches)

¼ cup quick-cooking tapioca (granulated or instant)

1/3 – 2/3 cup sugar

2 tablespoons fresh lemon juice

2-3 teaspoons grated lemon peel (zest of one lemon)

½ teaspoon cardamom

Pour into a 2½ quart baking dish.

Sprinkle on top:

1 ½ cups pecans or walnuts halves

Position rack in middle of oven. Bake at 400 degrees until

fruit is tender and juices are thick and bubbly, 35 - 45

minutes. If nuts get brown before fruit is done, cover dish

loosely with aluminum foil.

Let cool 10 minutes before serving. Yields 8 servings.

Recipe from Jim Taulman.

 From Eileen Sgontz

### BLACKBERRY (BLUEBERRY) COBBLER

(Heat oven to 425)

1/2 c. sugar              1/4 c. milk  
1 Tbsp. cornstarch           1/4 c. chopped pecans, if desired  
4 cups fresh or frozen           1 Tbsp. sugar  
berries                       1 Tbsp. margarine or butter, melted  
2 Tbsp. water  
1 cup Bisquick baking mix  
  
MIX 1/2 CUP SUGAR AND THE CORNSTARCH IN 2 QT. SAUCEPAN; STIR IN BERRIES AND WATER.  HEAT TO BOILING, STIRRING CONSTANTLY:  BOIL AND STIR 1  MINUTE.  POUR INTO UNGREASED 1 1/2 QT. CASSEROLE.  
  
STIR REMAINING INGREDIENTS UNTIL SOFT DOUGH FORMS.  DROP DOUGH BY 6 TABLESPOONFULS ONTO HOT BERRY MIXTURE  
  
BAKE UNTIL GOLDEN BROWN, ABOUT 15 MIN.

### BLACKBERRY OR BLUEBERRY MYSTERY CAKE

2 c. fresh berries            1 tsp. baking powder  
juice of 1/2 lemon           1/4 tsp. sale  
3/4 c. sugar              1/2 c. sugar  
3 Tbsp. butter                  1 Tbsp. corn starch  
1/2 c. milk                1/2 tsp. salt  
1 c. sifted flour                1 c. boiling water  
  
PLACE BERRIES EVENLY IN BOTTOM OF WELL-GREASED 8x8 INCH BAKING DISH.  SPRINKLE WITH LEMON JUICE.  CREAM SUGAR AND BUTTER TOGETHER; ADD MILK ALTERNATELY WITH FLOUR, BAKING POWDER AND SALT WHICH HAVE BEEN SIFTED TOGETHER.  MIX WELL AND SMOOTH THE BATTER CAREFULLY AND EVENLY OVER BERRIES IN PAN.  COMBINE SUGAR, CORN STARCH AND SALT.  BLEND THOROUGHLY SO CORN STARCH WILL NOT LUMP.  SPRINKLE EVENLY OVER BATTER.  POUR BOILING WATER OVER ALL BUT DO NOT STIR.  BAKE AT 400 F. FOR 45-50 MINUTES.  IF TOP BEGINS TO BROWN TOO MUCH, LOWER HEAT FOR LAST 15 MINUTES.   
YIELD: 6 to 8 SERVINGS.

### BLUEBERRY DESSERT

Mix together and press in bottom of 9 x 13-inch baking dish:

24 crushed graham crackers

1/4 cup butter

1/2 cup sugar

Bake at 350 degrees about 10 minutes.

FILLING

2 (8 oz.) packages softened cream cheese

1 cup sugar

2 eggs

Beat until smooth. Pour on crust.

Bake at 350 degrees for 15 minutes. Let cool. Top with:

1 (21 oz.) can blueberry pie filling

OPTION: Spread whipped topping on top of blueberries, then sprinkle with crumbs.

Recipe from Lita Vance.

### BREAD PUDDING

Combine and soak for 20 minutes:

4 cups stale bread, crumbled

1/4 teaspoon salt

3 cups warm milk

Combine and beat well:

3 eggs

1/2 cup sugar

1 teaspoon vanilla

1/2 teaspoon nutmeg

Pour mixture over bread and stir gently. Cover with foil, set in pan of hot water and bake at 350 degrees for about 45 minutes.

BROWN SUGAR SAUCE:

Mix together well:

1/2 pound (1 1/8 cups) brown sugar

1/4 cup flour

Add:

1 cup boiling water

Cook until thick. Remove from heat and add:

1/4 cup butter

1/2 teaspoon vanilla

Serve over bread pudding.

Recipe from Dorothy Davis.

### BUTTER PECAN DELIGHT

Mix together:

60 ritz crackers

1/2 stick melted oleo

Reserve 1/2 cup.

Mix together:

2 (3.4 oz.) packages french vanilla instant pudding

1 3/4 cup milk

Mix in:

1 quart butter pecan ice cream

Pour into dish. Top with cool whip. Sprinkle on crumbs.

Recipe from Barbie Massie.

### CHERRY DESSERT

Beat to soft peaks:

3 egg whites

Gradually add:

1 cup sugar

Fold in:

1 cup soda cracker crumbs

1/2 cup chopped nuts

Spread in a 7X11-inch buttered baking dish.

Bake at 300 degrees for 30 minutes or until light brown (do not over-bake). Remove from oven and allow to cool.

Spread over meringue:

1 (9oz.) carton whipped topping

Spoon evenly on top:

1 (21 oz.) can cherry pie filling

Refrigerate overnight.

Recipe from Dorothy Davis.

### COBBLER

Mix together and boil 1 minute:

3 - 4 cups fresh or frozen cherries

2 - 3 tablespoons corn starch

1 1/2 - 2 cups sugar

few drops red food coloring

Pie filling may be used in place of fresh fruit (omit sugar and corn starch).

Mix together:

1 cup self-rising flour

1 cup sugar

3/4 cup milk

Pour over sweetened fruit. Bake at 350 degrees about 30 minutes or until brown.

Recipe from Donna Pennycuff.

### CRANBERRY GOODY

Sift together:

2 cups sifted flour

1 cup sugar

3 teaspoons baking powder

½ teaspoon salt

Add and mix together:

1 cup milk, room temperature

5 tablespoons melted butter

Stir in:

2 cups raw cranberries, washed and dried

Bake at 350 degrees in a greased 9 x 9-inch baking pan or bake at 325 degrees in a glass baking dish. Bake for about 40 - 50 minutes.

SAUCE:

Mix together in saucepan:

½ cup butter

1 cup sugar

¾ cup half & half cream

Bring to a boil and simmer about 10 minutes. Serve warm over warm cake.

Recipe from Hope Wilcoxon.

### CHOCOLATE ÉCLAIR CAKE

Combine and blend well:

3 cups milk

2 small boxes instant French vanilla pudding

Fold in and beat:

1 - (9 - 12 oz.) container cool whip

Layer graham crackers and ½ of mixture in buttered 13 x 9 dish, then add a second layer of crackers and mixture. Top with another layer of crackers.

TOPPING:

Combine in saucepan and boil 2 minutes:

½ cup milk

2/3 cup cocoa

2 cup sugar

¼ teaspoon salt

Remove from heat and add:

½ stick butter

2 teaspoons vanilla

Pour cooled topping over last layer of crackers and refrigerate over night.

Option: you can use canned icing.

Recipe from Jim Taulman.

### BAKED CUSTARD

Combine:

3 slightly beaten eggs

1/4 cup sugar

1/4 teaspoon salt

Slowly add:

2 cups scalded milk

1/2 teaspoon vanilla

Pour into six 5-ounce custard cups and sprinkle with nutmeg.

Bake in pan of hot water in slow oven at 325 degrees for

30 - 40 minutes. Serve warm or chill and serve.

MAPLE CUSTARD:

Omit nutmeg and serve with Maple Sauce.

Combine:

1 cup brown sugar

1 tablespoon flour

dash salt

Add:

1/2 cup water

1 teaspoon butter

Cook until thick, stirring constantly. Cool and add a few drops of maple flavoring.

Recipe from Dorothy Davis.

### FUDGY MINT SQUARES

In microwave-safe bowl, melt together:

8 tablespoons butter (no substitutes)

3 squares (1 oz. each) unsweetened chocolate, chopped

Cool slightly.

In mixing bowl, beat together:

2 eggs

1 ½ cups sugar

2 teaspoons vanilla extract

Blend in chocolate mixture.

Gradually beat in:

1 cup all-purpose flour

Spread into a greased 13 x 9 inch baking pan. Bake at 350 degrees for 15 – 20 minutes or until top is set.

In a mixing bowl, beat together:

1 (8 oz.) package softened cream cheese

2 tablespoons butter

Gradually beat in:

1 can condensed milk

1 egg

1 teaspoon peppermint extract

4 drops green food coloring (optional)

(Continue on next page)

Continued from prior page)

Bake at 350 degrees for 15 – 20 minutes or until center is almost set. Cool on wire rack.

In a heavy saucepan, combine:

1 cup (6 oz.) semi-sweet chocolate chips

½ cup whipping cream

Cook and stir over medium heat until chips are melted. Cool for 30 minutes or until lukewarm, stirring occasionally. Pour over cream cheese layer. Chill 2 hours or until set before cutting. Yields about 4 dozen.

Recipe from Cora Williams.

### BAKED FIG PUDDING

Beat until fluffy:

1/2 cup softened butter

2 eggs

1 cup molasses

Stir in:

2 cups finely chopped figs

1/2 teaspoon grated lemon rind

1 cup buttermilk

Sift before measuring:

2 1/2 cups all-purpose flour

Resift with:

1/2 teaspoon soda

2 teaspoons baking powder

1 teaspoon salt

1 teaspoon cinnamon

1/2 teaspoon nutmeg

OPTION:

1 teaspoon ginger may be substituted for cinnamon and nutmeg.

(Continue on next page)

Stir the sifted ingredients into pudding mixture. Bake in a greased 9-inch tube pan at 325 degrees for about 1 hour. Serve hot with:

BROWN SUGAR CREAM SAUCE:

Place in double boiler over (not in) hot water.

3 beaten egg yolks

3/4 cup cream

3/4 teaspoon salt

1/2 cup brown sugar

Stir until thick and creamy.

Add a little at a time, stirring constantly:

3 tablespoons butter

1 1/2 tablespoons lemon juice

Serve hot over warm cake.

Recipe from Dorothy Davis.

### FRUIT COCKTAIL PUDDING

Mix together:

1 cup flour

1 cup sugar

1/2 teaspoon salt

1/2 teaspoon baking soda

Add:

1 (29 oz.) can fruit cocktail (drained)

1/2 cup nuts

Place in a 9-inch square greased and floured pan.

Top with:

1/3 cup brown sugar.

Bake at 350 degrees for 45 minutes.

Recipe from Dorothy Davis.

### FRUIT PIZZA

1 can Pillsbury cookie dough (I prefer peanut butter cookie dough)

Flatten out on a pizza pan. Bake according to instructions on can. Let cool.

Mix together and spread on baked cookie:

1 (8 oz.) package cream cheese

1/2 cup powdered sugar

Arrange fresh or canned fruit on top such as: peaches, kiwi strawberries, cantaloupe, grapes, bananas, honey dew,etc.

Recipe from Kandy Rollins and Leslie Wilcoxon.

### FRUIT COCKTAIL PUDDING

Mix together:

1 cup flour

1 cup sugar

1/2 teaspoon salt

1/2 teaspoon soda

Add:

1 #2 1/2 can fruit cocktail (drained)

1/2 cup nuts

Place in a 9 inch square greased and floured pan.

Top with:

1/3 cup brown sugar.

Bake at 350 degrees for 45 minutes.

Recipe from Dorothy Davis.

### FRUIT COBBLER

Combine in saucepan:

2/3 - 1 cup sugar

1 tablespoon corn starch

Add and boil 1 minute, stirring constantly:

1 cup water

Add:

3 cups fruit (plus any juice that has come from it)

Mix together:

2 cups flour

2 tablespoons sugar

1 tablespoon baking powder

1 teaspoon salt

Add and mix well:

6 tablespoons shortening

1 cup milk

Pour a thin layer of batter in bottom of greased baking dish. Pour fruit over batter. Dot with butter and sprinkle with cinnamon. Spoon remaining batter on hot fruit. Bake at 400 degrees for 25 - 30 minutes or until golden brown.

Recipe from Caroline Anderson.

### FRUIT PIZZA

1 can Pillsbury cookie dough ( I prefer peanut butter)

Flatten out on a pizza pan. Bake according to instructions on can. Let cool.

Mix together and spread on:

1 - 8 ounce package cream cheese

1/2 cup powdered sugar

Arrange fresh or canned fruit on top such as: peaches, kiwi strawberries, cantaloupe, grapes, bananas, honey dew, etc.

Recipe from Kandy Rollins and Leslie Wilcoxon.

### GLAZED PINEAPPLE SLICES

Arrange in a large microwave dish:

1 (20 oz) can pineapple slices, drained

Brush with:

2 tablespoons butter

Sprinkle with:

3 tablespoons brown sugar

Microwave on high for 1 – 2 minutes or until butter and sugar glaze is bubbly. Serve hot with ham or pork.

Recipe from Dorothy Davis.

### HEAVENLY HAWAIIAN CREAM

Combine:

1 (15 oz.) can drained pineapple tidbits plus 1/4 cup syrup

2 cups miniature marshmallows

¼ cup well-drained maraschino cherries,

quartered

Fold in:

½ pint whipping cream, whipped

Spoon into dessert dishes and chill (use coconut shells to serve in if you wish).

Sprinkle with:

¼ cup slivered blanched almonds, toasted

1¼ cup shredded coconut

Recipe from Dorothy Davis.

### ICE CREAM BALLS

1 1/2 gallon vanilla ice cream

Mix together:

5 cups crushed rice checks

1 stick melted butter

1 cup brown sugar

1 cup flake coconut

1 cup chopped nuts

Form ice cream balls (about 2-inches in diameter) and roll in mixture.

Makes 24 balls (18 per half gallon).

Recipe from Jenny Johnston.

### ICE CREAM BALLS

1 1/2 gallon vanilla ice cream

Mix together:

5 cups crushed rice checks

1 stick melted butter

1 cup brown sugar

1 cup flaked coconut

1 cup chopped nuts

Form ice cream balls (about 2-inches in diameter) and roll in mixture.

Makes 24 balls (18 per half gallon).

Recipe from Jenny Johnston.

### ICE CREAM DESSERT

Combine and pat in bottom of 9 x 13 dish:

70 Ritz crackers, crushed

1 stick melted butter

Mix with electric mixer.

1/2 gallon vanilla ice cream, soft

2 (3.4 oz.) packages instant vanilla pudding

1 1/2 cups milk

Add:

1½ cup crushed pineapple, drained

Pour over crumb mixture and refrigerate overnight.

May be topped with whipped topping.

Recipe from Nancy Jones.

### LEMON DESSERT

Mix together and pat in 8 x 12 baking dish.

1 cup flour

1 stick butter

1 cup chopped nuts

Bake at 350 degrees for 10 - 15 minutes. Let completely cool.

Beat together:

1 (8 oz.) package cream cheese

1 cup powdered sugar

1 cup whipped topping

Spread mixture over cool crust.

Mix together with electric mixer:

2 (3 oz.) boxes instant lemon pudding

3 cups milk

When thick, pour over cream cheese mixture.

When chilled and set up, frost with:

1 (8 oz.) container whipped topping

Recipe from Lita Vance.

### NO-BAKE BANANA SPLIT

2 cups graham cracker crumbs

1 stick butter

Pat down in a 13 X 9-inch dish.

OPTION: Ready-made graham cracker pie crust works well.

Cream together:

1 (8 oz.) package cream cheese

1 stick butter

1 teaspoon vanilla

2 cups powdered sugar

Spread over crumb crust.

Cover with:

Sliced bananas

1 (8 oz.) can crushed pineapple (drained)

1 pound strawberries (fresh or frozen)

Cover with:

1 (8 oz.) container whipped topping

Recipe from Mary Copas.

### ORANGE-PINEAPPLE SHERBET

Combine and mix:

1 (20 oz.) can crushed pineapple, undrained

1 (2 liter) bottle orange soda

2 (14 oz.) cans sweetened, condensed milk

Freeze

Recipe from Dorothy Davis.

### ORANGE - PINEAPPLE SHERBET

Mix together:

10 - 12 oz. bottles orange crush soda

2 cans eagle brand milk

1 can crushed pineapple (drained)

Mix in ice cream freezer.

Recipe from Dorothy Davis.

### PEACH BEEHIVES

Wash, dry, and remove any stem that is present (DO NOT PEEL):

4 perfect peaches

1 Plain Pastry recipe (see page 210)

Roll pastry out in a long rectangle. Cut lengthwise into

narrow1/2-inch wide strips. Place peach with stem end down. Starting at the top, wrap the strips around the peach, overlapping each row until the peach is completely covered. (We found this easier to do if we twirled the peach while placing the pastry in place.)

Place "beehive" in a shallow baking pan and bake in at 375 degrees for 30 - 40 minutes or until lightly browned. Serve while hot and top with:

NUTMEG HARD SAUCE:

Cream until fluffy:

4 tablespoons softened butter

Mix in thoroughly:

1 unbeaten egg

Stir in:

1 teaspoon vanilla

1/4 teaspoon nutmeg

dash salt

Gradually beat in:

2 cups powdered sugar

Pile in a serving bowl and sprinkle with nutmeg.

Recipe from Faye Williams.

### PEACHES & CREAM BREAD PUDDING

Combine the following ingredients:

1 loaf (10 oz.) stale French bread, crumbled

3 cups milk

1 cup whipping cream

2 cups sugar

8 tablespoons butter, melted

3 eggs

2 teaspoons vanilla

½ cup raisins

½ cup coconut (optional)

1 cup chopped pecans

1 teaspoon cinnamon

1 teaspoon nutmeg

Mixture should be very moist, but not soupy. Pour into buttered 9 x 13-inch baking dish.

Place over top of mixture:

1 cup sliced peaches

Place in non-preheated oven. Bake at 350 degrees for about 1 hour and 15 minutes, until top is golden brown. Serve warm with peach sauce.

PEACH SAUCE

Cream together over medium heat until all butter is absorbed.

8 tablespoons butter

1 ½ cups powdered sugar

Remove from heat and temper egg yolks with a little of the heated mixture:

2 egg yolks

Add egg mixture back to remaining sugar mixture.

Pour in, stirring constantly:

½ cup peach liqueur or peach juice (to taste)

Return to low heat and stir constantly until mixture begins to bubble, about 3 minutes. Sauce will thicken as it cools. Serve warm over warm bread pudding.

Recipe from Dorothy Davis.

### SUMMER PEACH DESSERT

Combine:

1 cup pecans, finely chopped

2 cups flour

¾ cup melted butter

Pat in a 9 x 13 pan. Bake for 10 minutes at 350 degrees.

Cool.

Whip together:

3 cups confectioner’s sugar

1 (8 oz.) package cream cheese

Fold in:

1 (12 oz.) container whipped topping

Spread on cooled crust.

Combine:

1 cup granulated sugar

3 tablespoons cornstarch

1 cup water

Bring to a boil, Cool for several minutes.

Add:

1 (3 oz.) package peach gelatin

Cook for 2 more minutes. /set aside ½ cup glaze,

pour rest over cream cheese filling.

Mix together:

5 cups fresh peaches, chopped

½ cup reserved glaze

Spread on to of dessert.

Recipe from Darlene Leshnoch.

### PECAN DESSERT

Mix together:

3 beaten egg whites

1 cup sugar

1 teaspoon vanilla

22 Ritz crackers, crushed

Spread in an 8 x 8 greased baking pan at 350 degrees for 25 minutes.

Turn off oven and let cool in oven as oven cools.

Top with:

1 (8 oz.) container whipped topping (or use real whipped cream)

Sprinkle with:

2 - 3 ounces shredded chocolate

Recipe from Dorothy Davis.

### RED RASPBERRY COBBLER

Combine saucepan:

2/3 - 3/4 cup sugar

1 tablespoon cornstarch

1 cup water

3 cups fresh red raspberries

Bring to a boil and boil for 1 minute, stirring constantly. Pour into a 1½ quart baking dish. Dot with butter. Sprinkle with cinnamon. Drop teaspoons of dough (see below) on top of hot berries.

DOUGH:

Sift together:

1 cup flour

1 tablespoon sugar

1½ teaspoons baking powdered

½ teaspoon salt

Cut in:

3 tablespoons shortening

Stir in:

½ cup milk

Bake at 400 degrees for 25 - 30 minutes.

Recipe from Louise Wilcoxon.

### RICE PUDDING

Combine:

2 well-beaten eggs

1/2 cup sugar

1/4 teaspoon salt

Slowly add:

2 cups scalded milk

Add:

1 1/4 cups cooked rice

1 cup raisins

1 teaspoon vanilla

dash cinnamon

dash nutmeg

Pour into greased 1-quart casserole. Set in shallow pan; pour hot water into pan 1-inch deep. Bake in a slow oven, 325 degrees for 1 1/2 hours.

Makes 4 - 6 servings.

Recipe from Dorothy Davis.

### SCALLOPED PINEAPPLE I

Mix together:

3 eggs (well-beaten)

1 (15 oz.) can crushed pineapple (drained)

1 1/3 cups sugar

5 slices fresh bread (torn up)

1 stick melted butter

Place in ungreased casserole and bake uncovered at 350 degrees for 1 hour.

Recipe from Maureen Collins.

SCALLOPED PINEAPPLE II

Mix together:

3/4 stick butter

2 cups sugar

2 eggs

Add:

1 (15 oz.) can pineapple chunks (drained)

1/2 cup (little less) pineapple juice

8 - 10 slices day-old bread (cubed)

Bake in greased casserole for 30 minutes at 350 degrees.

Recipe from Linda Stocker.

### SCALLOPED RHUBARB

Cook together till mushy:

4 cups rhubarb

1 cup sugar

Pour into buttered casserole.

Add:

5 slices cubed bread or dinner rolls

Mix and sprinkle with:

1 teaspoon cinnamon

1/2 cup sugar

Drizzle with:

1/2 cup melted butter

Bake at 350 degrees for 30 minutes until toasted.

Recipe from Beverly Soult.

STEVEN'S ICE CREAM DELIGHT

1 (8-oz.) can of crescent dinner rolls

Sugar

1 jar Raspberry Melba Sauce (or see below)

1 (12-oz.) pkg. frozen raspberries, thawed and mashed

1 C. white chocolate chips

Vanilla ice cream

1 jar Hershey's shell topping

Chocolate mint for garnish

Fresh raspberries for garnish

Heat oven to 375o. Open rolls and place them in a muffin pan with the long tip draped outside the pan. Shape the roll to the muffin pan so that when baked it will form a scoop. Place one tablespoon of Melba Sauce in the well of each roll. Sprinkle the rolls with sugar.

While rolls bake, decorate dessert plates with just enough of the mashed raspberries to cover the bottom of a dessert plate. Melt chocolate in a microwave oven for 1 minute or until smooth. Drop chocolate around the top of the raspberry sauce. Drag a toothpick through the middle of the drops to form either lines or heart shapes in the raspberry sauce.

Place a browned roll in the center of each plate. Place a scoop of ice cream in the middle of each roll. Drizzle shell topping over the dessert. Garnish with mint and two or three fresh raspberries. Yield: 8 servings.

Melba Sauce:

If you cannot find Melba Sauce in the store, use the following:

1/4 C. red currant jelly (melt in sauce pan over low heat, stirring constantly)

1 (12-oz.) pkg. frozen raspberries, thawed.

2 T. cornstarch (mix with 1 T. cold water until smooth and add to berry mixture)

Mix together the jelly and raspberries. Pour into a blender and pulverize and then strain through a sieve to remove seeds.

Return to the saucepan and heat. Add cornstarch mixture and cook until thick. Cool.

### SUMMER DELIGHT

Mix together:

1 1/2 cups flour

11/2 sticks butter

1/2 cup chopped nuts

Press into baking dish.

Bake for 20 minutes at 350 degrees.

Cream together:

1 (8 oz.) package cream cheese

1 cup powdered sugar

Fold in:

1/2 (9 oz.) container whipped topping

Mix:

2 (3.4 oz) packages instant lemon or chocolate pudding

3 cups milk

Layer cream cheese mixture, lemon pudding, and whipped topping on top of crust.

Recipe from Pat Davidson.

### TIRAMISU TOFFEE TRIFLE PIE

 1 1/2 T. instant coffee granules

 3/4 C. warm water

 1 (10.75-oz) frozen pound cake, thawed

 1 (8-oz.) pkg. mascarpone or cream cheese, softened

 ½ C. powdered sugar

 ½ C. chocolate syrup

 1 (12-oz. pkg.) container frozen whipped topping, thawed and divided

 2 (1.4-oz) English toffee candy bars, coarsely chopped

Stir together coffee and 3/4 cup warm water until coffee is dissolved. Cool.

Cut cake into 14 slices. Cut each slice in half diagonally, place triangles in bottom and up sides of a 9-inch deep-dish pie plate. Drizzle coffee mixture over cake.

Beat mascarpone cheese, sugar, and chocolate syrup at medium speed with an electric mixer until smooth. Add 2 ½ cups whipped topping, and beat until light and fluffy.

Spread cheese mixture evenly over cake. Dollop remaining whipped topping around edges of pie. Sprinkle with candy. Chill 8 hours. Yield: 8 to 10 servings.

Recipe from Jim Taulman.

### VANILLA ICE CREAM

Freeze in 6 quart ice cream freezer according to freezer directions:

4 quarts half & half

3 cups sugar

4 - 8 teaspoons vanilla

4 dashes salt

Recipe from Caroline Anderson.

### NONFAT YOGURT

Combine and heat until almost boiling (dissolve dry milk thoroughly):

1 quart nonfat milk

or

1/3 cup nonfat dry milk

Pour into glass, crockery, or stainless steel. Allow to cool to room temperature.

Add:

2 tablespoons lowfat yogurt or nonfat yogurt made from previous batch

Put into container inside larger vessel filled with warm water and cover with towel. Set in oven overnight that's been preheated to 150 degrees, then turn off and leave oven light on. On gas stove, pilot light is sufficient.

Recipe from Lori Davis.

### ’NONFAT YOGURT

Put in saucepan and heat until almost boiling:

1 quart nonfat milk

Pour into glass, crockery, or stainless steel bowl. Allow to cool to room temperature.

Add:

2 tablespoons low fat yogurt or nonfat yogurt made from previous batch

Put into container inside larger vessel filled with warm water and cover with towel. Set overnight in oven that's been preheated to 150 degrees, then turn off and leave oven light on. On gas stove, pilot light is sufficient.

Recipe from Lori Davis.

## Frosting

### BAKERY ICING

Beat with mixer until blended:

2 pound powdered sugar

1/2 cup shortening

1 teaspoon vanilla

little milk (just a tablespoon at time; until icing is spreadable)

Ices one 3-layer cake.

Recipe from Peggy Lasley.

### CHOCOLATE FROSTING

Mix together and bring to a boil:

1/2 cup butter

4 tablespoons cocoa

6 tablespoons milk

Remove from heat and add:

1 pound powdered sugar

1 teaspoon vanilla

OPTION:

1 cup nuts

Beat well and spread on cake as soon as it comes out of oven.

Recipe from Mary Jo Skillings.

### CARAMEL ICING

Melt in saucepan and cook 2 minutes on low heat stirring constantly:

1/2 cup butter

1 cup light brown sugar

1/4 teaspoon salt

Add:

1/4 cup milk

Stir until boils. Remove from heat and beat in:

2 1/2 cups powdered sugar.

Add:

1/2 teaspoon vanilla

Spread on cake or thin a little more with milk and drizzle over cake.

Recipe from Dorothy Davis.

### CHOCOLATE FROSTING

Mix together andbring to a boil:

1/2 cup butter

4 tablespoons cocoa

6 tablespoons milk

Remove fron heat and add:

1 pound powdered sugar

1 teaspoon vanilla

OPTION:

1 cup nuts

Beat well and spread on cake as soon as it comes out of oven.

Recipe from Mary Jo Skillings.

### DECORATING ICING

Place all ingredients in a bowl and beat:

2 pounds powdered sugar

1 large egg white

1 cup shortening

1 teaspoon vanilla

Recipe from Peggy Lasley.

## Muffins

### DATE CITRUS MUFFINS

Beat together for 1 minute:

1/3 cup honey

¼ cup butter

Beat in:

1 egg

Beat in:

1 (8 oz.) can crushed pineapple, undrained

1 tablespoon orange zest

Combine:

1 cup all-purpose flour

1 cup whole wheat flour

1½ teaspoons baking powder

¼ teaspoon salt

¼ teaspoon ground nutmeg

Add to flour mixture:

1 cup chopped dates

½ cup chopped almonds, toasted

Stir into pineapple mixture until just blended. Spoon batter into greased muffin pans. Bake at 375 degrees for 25 minutes. Turn out onto rack to cool. Makes 12 muffins.

Recipe from Dorothy Davis.

### FRUIT MUFFINS

Mix together:

1 cup all-purpose flour

1/2 cup quick oats

1 teaspoon baking powder

1 teaspoon ground cinnamon

1 /4 teaspoon salt

Mix together until smooth:

1 egg

¾ cup packed dark brown sugar

Stir into egg and sugar mixture:

¼ cup butter, melted

1 teaspoon vanilla extract

Stir in:

¾ cup diced unpeeled tart apple

¾ cup fresh or frozen cranberries

¼ cup raisins

Pour over dry ingredients. Fold in just until dry ingredients are moistened. Spoon batter into greased muffin cups or foil cups. Bake at 350 degrees for 20 - 25 minutes, or until browned and firm to touch. Turn out onto a rack. Let cool. Store 1 - 2 days in a plastic bag or airtight container before reheating and serving. Do not freeze. Yields 12 regular muffins.

Recipe from Dorothy Davis.

### MAGIC MARSHMALLOW CRESCENT PUFFS

Separate dough into 16 triangles:

2 (8 oz.) cans Pillsbury Quick Crescent Dinner Rolls

Count out:

16 marshmallows

Dip in:

1/4 cup melted butter

Combine together and roll marshmallows in:

¼ cup sugar

1 teaspoon cinnamon

Wrap a dough triangle around each marshmallow, completely covering the marshmallow and squeezing edges of dough tightly to seal. Dip in melted butter and place buttered side down in deep muffin cups. (Place on foil or a cookie sheet to guard against spill-overs in oven.) Bake at 375 degrees for 10 to 15 minutes until golden brown. Immediately remove from pans and drizzle with glaze.

GLAZE:

Combine:

½ cup powdered sugar

½ teaspoon vanilla

2 - 3 tablespoons milk (make the glaze thin enough to drizzle)

Drizzle glaze over puffs.

Sprinkle with:

¼ cup chopped nuts

Serve warm or cold.

Recipe from Phyllis Reed.

### PUMPKIN MUFFINS

Sift together:

1 cup white flour

1 cup yellow cornmeal

2 tablespoons baking powder

2 teaspoon salt

Beat thoroughly:

3 eggs

Add:

1 cup cooked or canned pumpkin

½ cup honey

½ cup light molasses

2 cups buttermilk

Combine with dry ingredients and mix well.

Stir in:

1 stick unsalted butter, melted

Grease muffin tins and fill two-thirds with batter. Bake for about 20 minutes at 425 degrees, or until golden brown. Let cool on wire racks. Makes about 2½ dozen.

Recipe from Dorothy Davis.

### PUMPKIN MUFFINS II

Beat slightly:

4 eggs

Add and beat thoroughly:

2 cups white sugar

1 ½ cups oil

1 small can pumpkin

Add dry ingredients and mix until smooth:

3 cups flour

1 tablespoon cinnamon

2 teaspoons baking powder

2 teaspoons baking soda

1 teaspoon salt

Stir in:

2 cups raisins

Fill greased muffin cups 2/3 full and sprinkle tops with brown

sugar. Bake at 375 degrees for 15-20 minutes.

Recipe from Dorothy Davis.

### YEAST MUFFINS

Mix together:

1 package dry yeast

2 cups very warm water

Cream together:

¾ cup melted butter

¼ cup sugar

Add:

1 beaten egg

Add yeast and water to creamed mixture.

Add;

4 cups self-rising flour

Stir well. Refrigerate in air-tight container over night.

To bake, stir down, fill muffin tins 2/3 full and bake at 350 degrees for 20 minutes.

Recipe from Phyllis Reed.

PIES

## Pies

### SOUR CREAM APPLE PIE

1 recipe Plain Pastry

In a large bowl, mix:

2 beaten eggs

1 cup sour cream

Stir in the following and mix well:

1 cup sugar

2 tablespoons flour

1 teaspoon vanilla

1/4 teaspoon salt

Stir in:

3 cups peeled, chopped

apples

Pour into pie shell.

Bake at 375 degrees for 15 minutes.

Meanwhile, combine:

3 tablespoons melted oleo

1/4 cup packed brown sugar

4 tablespoons flour

Sprinkle over top of pie. Return to oven for 20-25 minutes or until filling is set. Cool completely on a wire rack. Serve or cover and refrigerate. Yields 8 servings.

Recipe from Wanda Earnest.

### APPLE CRUMB PIE

1 recipe Plain Pastry (see page 210)

Pare apples; cut in eighths and arrange in a 9-inch pastry-lined pie pan.

4 large tart apples

Mix together:

1/2 cup sugar

1 teaspoon cinnamon

Sprinkle over apples.

Sift together:

1/2 cup sugar

3/4 cup flour

Cut in until crumbly:

1/3 cup butter

Sprinkle over apples. Bake at 400 degrees for 40 - 50 minutes.

Recipe from Dorothy Davis.

### BUTTERMILK PIE

Beat together well (works well in blender):

3 eggs, well beaten

1¾ - 2 cups sugar

¼ cup flour

1 stick butter

Add and beat well:

1 teaspoon vanilla

1 teaspoon nutmeg

1 cup buttermilk

Pour into:

1 9-inch unbaked pie shell

Bake at 350 degrees for 55 minutes or until the middle is firm.

OPTION:

Add:

¾ cup coconut (omit nutmeg)

Recipe from Jaunita LeMaster.

### CHERRY LATTICE PIE

Thaw completely in strainer set in bowl to reserve juice:

2 (16 oz.) packages frozen, no-sugar-added, cherries

Mix together:

42 packages Equal sweetener (or 1 3/4 cups)

4 teaspoons flour

4 teaspoons cornstarch

1/4 teaspoon ground nutmeg

Stir in:

¾ cup cherry juice

Heat to boiling, stirring constantly. Remove from heat and stir in cherries.

Add:

5 -7 drops food coloring

Place in prepared pie crust and make lattice strips of crust on top.

Bake at 425 degrees until browned, 35 - 40 minutes. Cool on rack.

Recipe from Dorothy Davis.

### CHOCOLATE PEANUT BUTTER PIE

Mix well:

1 (14 oz.) jar chocolate peanut butter

1 cup powdered sugar

11/2 (8 oz.) packages softened cream cheese

Blend in:

1 (12 oz.) carton whipped topping

Pour into:

2 (9-inch) ready-made Oreo pie crust

Blend together:

1 (8 oz.) carton whipped topping

1/2 cup chocolate cookie crumbs

Spread on top of cream mixture.

Option: Sprinkle chocolate curls on top of whipped topping instead of mixing cookie crumbs in the whipped topping.

Recipe by Dorothy Davis.

### CHOCOLATE PECAN PIE

1 (9-inch) unbaked pie shell

Blend well in blender:

3 eggs

1/3 cup sugar

½ cup dark corn syrup

2 tablespoons melted butter

1 teaspoon pure vanilla

Add:

1½ cups pecans

Blend just enough to chop nuts coarsely. Pour into pie shell.

Bake at 350 degrees for 50 – 60 minutes.

Recipe from Dorothy Davis.

### CRANBERRY MINCE PIE

1 pastry recipe for 2 - crust pie (9 - 10-inch)

In medium saucepan, combine:

2/3 cup sugar

2 tablespoons cornstarch

Add and bring to a boil:

2/3 cup water

Add:

1½ cups fresh cranberries, rinsed and drained

Reduce heat; simmer 5 - 10 minutes, stirring occasionally.

Put in pie crust:

1 (27 oz.) jar None Such, Ready- to-Use Mincemeat (Regular or Brandy & Rum)

Top with cooked cranberries. Cover with top crust, cut slits near center. Seal and flute edges. Bake 30 minutes or until golden. Cool. Garnish as desired.

Recipe from Dorothy Davis.

### CREAM PIE

1 recipe Plain Pastry (see page210)

Mix together:

1/3 cup flour (or 1/4 cup cornstarch)

2/3 cup sugar

1/4 teaspoon salt

Gradually add:

2 cups scalded milk

Cook over moderate heat, stirring constantly, until mixture thickens and boils. Cook 2 minutes; remove from heat.

Add small amount of mixture to:

3 slightly beaten egg yolks (save egg whites for meringue)

Stir into remaining hot mixture and cook 1 minute, stirring constantly.

Add:

2 tablespoons butter

1/2 teaspoon vanilla

Cool slightly. Pour into baked pastry shell. Cool. Cover with meringue. (See page 209.)

Recipe from Dorothy Davis.

### CREAM PIE VARIATIONS

BANANA:

Slice 3 bananas in pie shell; add filling.

CHOCOLATE:

Increase sugar to 1 cup: melt 2 1-ounce squares unsweetened chocolate in scalded milk (or you can substitute 6 tablespoons cocoa plus 1 tablespoon oleo).

COCONUT:

Add 1 cup moist, shredded coconut to filling. Sprinkle 1/2 cup coconut over the meringue before browning

PEANUT BUTTER:

Mix together until crumbly:

1/2 cup chunky peanut butter

3/4 cup powdered sugar

Cover bottom of baked pie shell with mixture. Save a little to sprinkle on top of meringue (before baking).

Recipe from Dorothy Davis.

### PIE CRUST

Place in plastic bowl with leak-proof lid:

2 cups flour

1 teaspoon salt

2/3 cup shortening

Shake until pieces are the size of small peas.

Add:

5 - 7 tablespoons ice water

Twirl bowl around until dough forms ball. Divide dough in half. Roll each ball on lightly floured surface from center to edge. Makes enough for a double crusted pie.

Recipe from Lori Davis.

### FlAKY PIE CRUST

Blend with pastry fork:

2½ cups flour

1 teaspoon salt

1 cup shortening

Combine and add to flour mixture:

1/3 cup milk

1 teaspoon vinegar

Mix lightly (without kneading). Divide dough in half. Roll each ball on lightly floured surface from center to edge.

Recipe from Judy Corman.

### FROSTY FUDGE PIE

Blend together:

2 cups sugar

10 tablespoons cocoa

Add to:

4 well-beaten eggs

1 teaspoon vanilla

Mix well and stir in:

1 cup chopped nuts

Pour into:

1 9-inch unbaked pie shell

Bake at 350 degrees for 40 minutes. Do not overbake. Filling should not crack in glass pie plate. Pie is very rich and should be served in small portions. Serve ala mode.

Recipe from Dorothy Davis.

### FlAKY PIE CRUST

Blend with pastry fork:

2½ cups flour

1 teaspoon salt

1 cup shortening

Combine and add to flour mixture:

1/3 cup milk

1 teaspoon vinegar

Mix lightly (without kneading). Divide dough in half. Roll each ball on lightly floured surface from center to edge.

Recipe from Judy Corman.

### FUDGE PECAN PIE

Mix together:

½ cup sugar

1/3 cup unsweetened cocoa

1/3 cup flour

¼ teaspoon salt

Add and beat together at medium speed for 30 seconds:

3 eggs

1¼ cup light corn syrup

3 tablespoons melted butter

1½ teaspoons vanilla

Stir in:

½ cup chopped pecans

Pour into:

1 9-inch unbaked pie shell

Arrange on top of pie:

½ cup pecan halves

Bake at 350 degrees for 1 hour. Cool. For full flavor, cover and let stand for a day before serving.

Recipe from Dorothy Davis.

### IMPOSSIBLE PIE

Pour following ingredients in blender and blend:

1/2 cup Bisquick

1/2 cup sugar

4 eggs

2 cups milk

1 cup flaked coconut

1 teaspoon vanilla

3 tablespoons butter

Pour into 9-inch buttered pie pan. Bake until custard sets; about 25 - 30 minutes at 400 degrees. Serve warm or chilled.

Recipe from Sunny Edens

### JAPANESE FRUIT PIE

Combine in mixer or blender:

2 beaten eggs

1 cup sugar

1 stick butter, softened

pinch salt

1 teaspoon vinegar

Fold in:

1/2 cup coconut

1/2 cup raisins

1/2 cup chopped pecans

Place in:

1 (9-inch) unbaked pie shell (see page 210)

Bake at 325 degrees for about 40 minutes. If crust gets too brown before center sets, cover with foil.

Recipe from Kathy Cochran.

### KENTUCKY DERBY PIE

Combine in mixer or blender:

2 eggs, slightly beaten

1/2 cup melted butter

1 cup sugar

1/2 cup flour

1 teaspoon vanilla

Fold in:

3/4 cup English walnuts

3/4 cup chocolate chips

Place in:

1 unbaked (9-inch) pie shell (see page 210)

Bake at 350 degrees for about 30 minutes.

Recipe from Kathy Cochran.

### OLD-TIME LEMON PIE

For a 9-inch pie:

1 recipe Plain Pastry (see page 210)

Combine:

1 1/3 cups sugar

1 1/4 cups water

2 tablespoons butter

Heat until sugar dissolves.

Blend:

1/3 cup cornstarch

1/2 cup cold water

Add to hot mixture; cook slowly until clear, about 8 minutes.

Beat together:

4 egg yolks (set aside egg whites for meringue)

3 tablespoons milk

Slowly stir into cornstarch mixture. Cook 2 minutes, stirring constantly. Remove from heat.

Add:

1/2 cup lemon juice

Cool. Pour into cooled baked pie shell. Top with meringue

(see page 209).

Recipe from Dorothy Davis.

### LEMON CHESS PIE

Combine and toss lightly:

2 cups sugar

1 tablespoon flour

1 tablespoon white or yellow cornmeal

Add:

4 eggs

1/4 cup milk

1/4 cup melted butter

2 - 4 tablespoons grated lemon rind

1/4 cup lemon juice

Beat until smooth and well blended. Pour into a 9-inch unbaked pie shell. (See page 210.) (Mixes well in blender.)

Bake at 350 degrees for 35 - 40 minutes or until golden brown.

Recipe from Jane Henderson.

### SHAKER LEMON PIE

1 recipe Plain Pastry (see page 210)

Combine:

2 large lemons (sliced very thin)

2 cups sugar

Let stand at least 2 hours, preferably overnight, blending occasionally.

Add and mix well:

4 eggs, well-beaten

Place into a 9-inch pie shell, arranging lemon slices evenly. Cut slits in top crust and place on top of lemon mixture. Bake at 450 degrees for 15 minutes. Reduce heat to 375 degrees and bake for about 20 minutes or until knife inserted in center through one of the slits comes out clean.

Cool before serving.

Recipe from Dorothy Davis.

### MERINGUE

Beat:

3 egg whites at room temperature

When egg whites are fluffy. Add (1 tablespoon at a time):

6 tablespoons sugar

The meringue is ready for the pie when the sugar has dissolved and the meringue is stiff enough to hold a point.

Add (if desired) Beat only enough to blend:

½ teaspoon flavoring

Makes enough for a 9 inch pie.

Recipe from Dorothy Davis.

### FOOLPROOF MERINGUE

(Be sure pie filling is cool before applying meringue.)

Blend together:

1 tablespoon cornstarch

2 tablespoons cold water

Add to:

1/2 cup boiling water

Cook until clear and thick. Remove from heat.

Beat until foamy:

3 egg whites at room temperature

Add gradually:

6 tablespoons sugar

Beat until stiff but not dry. Add corn starch mixture. Beat at high speed until thick.

Add:

1/2 teaspoon vanilla

dash salt

Spread on pie filling, bringing meringue all the way to the crust. Bake at 350 degrees until golden (about 20 minutes).

Recipe from Dorothy Davis.

### MILLIONAIRE PIE

2 ready-made graham cracker pie crust

Mix together:

1 (9 oz.) container whipped topping

1 (14 oz.) can sweetened condensed milk

1 (15 oz.) can crushed pineapple, drained

1/2 cup chopped pecans

1/3 cup lemon juice

Put in crust. Chill. Keep refrigerated.

Recipe from Linda Elliot.

### MILLIONAIRE PIE

2 ready-made graham cracker pie crust

Mix together:

1 (9 oz.) container whipped topping

1 (14 oz.) can sweetened condensed milk

1 (15 oz.) can crushed pineapple, drained

1/2 cup chopped pecans

1/3 cup lemon juice

Put in crust. Chill. Keep refrigerated.

Recipe from Linda Elliot.

### MINT PIE

Crush in a plastic bag:

15 Girl Scout Mint Cookies

Fold together:

3 stiffly beaten egg whites

¾ cup sugar

Fold the crushed cookies into the egg white mixture.

Add:

½ cup chopped pecans

Pour into greased pie pan. Bake at 325 degrees for 35 minutes. Chill and serve with whipped cream or whipped topping.

Recipe from Kathy Cochran.

### MOCK APPLE PIE

Place in 1 unbaked pie shell (see page 210):

36 Ritz crackers (crushed)

Boil gently for 15 minutes:

2 cups water

2 cups sugar

2 teaspoons cream of tartar

Add:

2 tablespoons grated lemon rind

1 teaspoon vanilla

Let cool and pour over crackers.

Dot with butter, sprinkle with cinnamon. Top with crust. Bake at 425 degrees for 30 - 35 minutes.

### MOCK PECAN PIE

Combine:

2 beaten eggs

2/3 cup butter(softened)

2/3 cup sugar

2/3 cup white corn syrup

2/3 cup regular uncooked oats

1/4 teaspoon salt

1 teaspoon vanilla

Pour into:

1 unbaked pie shell (see page 210)

Bake at 350 degrees for 1 hour.

Recipes from Dorothy Davis.

### PLAIN PASTRY

Sift together:

2 cups flour

1 teaspoon salt

Cut in:

2/3 cup shortening

Blend with pastry-blender or blending fork till pieces are the size of small peas.

Add a tablespoon at a time:

6 - 7 tablespoons water

Gently mix with fork covering dry part with each tablespoon of water. When all is moistened, gather half of it up in your hands to form a ball. (Makes enough for a double crusted pie.) Flatten slightly and roll out on a lightly floured surface.

(Avoid kneading; this will keep the crust more tender.)

When using for a pie calling for a baked pie crust, bake at 450 degrees for 12 - 15 minutes.

Recipe from Dorothy Davis.

### PEANUT BUTTER PIE

1 recipe Plain Pastry (Baked)

Mix together:

1/3 cup flour (or 1/4 cup cornstarch)

2/3 cup sugar

1/4 teaspoon salt

Gradually add:

2 cups scalded milk

Cook over moderate heat, stirring constantly, until mixture thickens and boils. Cook 2 minutes; remove from heat.

Add small amount of mixture to:

3 slightly beaten egg yolks (save egg whites for meringue)

Stir into remaining hot mixture and cook 1 minute, stirring constantly.

Add:

2 tablespoons butter

1/2 teaspoon vanilla

Cool slightly. Pour into baked pastry shell. Cool. Cover with meringue.

PEANUT BUTTER:

Mix together until crumbly:

1/2 cup chunky peanut butter

3/4 cup powdered sugar

Cover bottom of baked pie shell with mixture. Save a little to sprinkle on top of meringue (before baking).

Recipe from Dorothy Davis.

### FROZEN PEANUT BUTTER PIE

2 (9-inch) ready-made graham cracker pie crust

Mix well:

1/3 cup crunchy peanut butter

2 cups powdered sugar

1 (8 oz.) package softened cream cheese

Gradually add:

1 cup milk

Blend in:

1 (8 oz.) carton whipped topping

Pour into pie shells and freeze for 4 hours before serving. Always store in freezer. Keeps well.

Recipe from Lita Vance.

### BLENDER PECAN PIE

1 (9-inch) unbaked pie shell

(see page 210)

Blend well in blender:

2 eggs

2/3 cup sugar

1/2 teaspoon salt

1/2 cup light corn syrup

2 tablespoons melted butter

1 teaspoon vanilla

Add:

1 cup pecans

Blend just enough to chop nuts coarsely. Pour into pie shell.

Arrange on top of batter:

12 pecan halves

Bake at 425 degrees for 15 minutes. Reduce heat to 350 degrees and continue baking until top is lightly browned and the middle is set; about 30 minutes.

Recipe from Lois Talbert.

### SOUTHERN PECAN PIE

Cream together:

1/3 cup soften butter

½ cup brown sugar

Blend in:

1 cup light corn syrup

1 teaspoon vanilla

Mix thoroughly (but do not beat)

3 slightly beaten eggs

Add:

1 cup pecans

Pour into:

1 unbaked pastry crust

Arrange on top:

12 pecan halves

Bake at 450 degrees for 10 minutes, decrease the heat to 350 degrees and bake for 25 minutes more or until middle of pie is set.

Recipe from Sally Reich.

### PINA COLADA PIE

Combine in blender at medium speed for thirty seconds:

1 (8 oz.) package cream cheese, softened

4 tablespoons sugar

1/3 cup milk

2 tablespoons rum (optional)

1 (8 oz.) can crushed pineapple, drained

1 1/3 cup flaked coconut

Fold in:

1 (8 oz.) container frozen whipped topping, thawed

Spoon into:

1 (8 or 9-inch) graham cracker crust

Sprinkle with (if desired):

1/4-1/3 cup toasted coconut

Freeze about 4 hours. Let stand at room temperature for about five minutes before serving.

Recipe from Dorothy Davis.

### PUMPKIN PIE

Combine:

4 beaten eggs

1 (29 oz.) can pumpkin

Mix together and add to pumpkin:

1 1/2 cups sugar

1 teaspoon salt

2 teaspoons cinnamon

1 teaspoon ginger

1 teaspoon cloves

Add:

2 (12 oz.) cans evaporated milk

Pour into 2 unbaked pie shells (see page 210).

Bake at 425 degrees for 15 minutes then 350 degrees for 45 minutes.

Recipe from Dorothy Davis.

### RHUBARB PIE

Chop into unbaked pie shell:

4 cups cut-up rhubarb

Mix together:

2 cups sugar

3 heaping tablespoons cornstarch

3 eggs

Pour over rhubarb and dot with butter.

Bake at 400 degrees for 10 minutes then 350 degrees for 50 minutes.

Recipe from Hope Wilcoxon.

### STRAWBERRY PIE

Line a baked, cooled pastry shell with:

1 quart fresh strawberries (washed and drained) (reserve 1 cup for glaze)

Simmer:

1 cup reserved berries

3/4 cup water

Combine:

3 tablespoons cornstarch

1 cup sugar

Add to cooked berries and cook until syrup is thick and clear, stirring constantly.

Add:

1 teaspoon lemon juice

Cool slightly. Pour over berries in pastry shell. Chill and serve with whipped cream.

Recipe from Dorothy Davis.

### STRAWBERRY PARFAIT PIE

1 (16 oz.) package frozen strawberries

Thaw and drain berries (saving juice). Add water to juice to make 1 1/4 cups.

Heat juice and add:

1 (3 oz.) package strawberry gelatin

Stir until dissolved.

Add:

1 pint vanilla ice cream

Stir until ice cream melts. Fold in berries. Pour into a graham cracker crust. Refrigerate until thick. Makes 1 pie.

Recipe from Dorothy Davis.

### TURTLE PIE

In small heavy saucepan, over low heat, melt together:

12 caramels, unwrapped

1/3 cup (of 14 oz.) can sweetened condensed milk

Spread evenly on bottom of:

1 (9-inch) baked pastry shell

In medium saucepan, over low heat, melt together:

2 (1 oz.) squares unsweetened chocolate

¼ cup butter

In large mixer bowl, beat together:

2 eggs

(14 oz.) can (remainder of) sweetened condensed milk

2 tablespoons water

1 teaspoon vanilla extract

Dash salt

Add chocolate mixture and mix well. Pour into pastry shell.

Top with:

½ cup chopped pecans

Bake at 325 degrees for 35 minutes or until center is set. Cool. Chill. Refrigerate leftovers.

Recipe from Dorothy Davis.

## Tarts

### APPLE CUSTARD TART

1 recipe Plain Pastry (see page 210)

Bake pastry shell at 375 degrees for 15 minutes.

In a large bowl, mix:

1 beaten egg

11/2 cups sour cream

1 (14 oz.) can sweetened condensed milk

1/4 cup frozen apple juice concentrate, thawed

11/2 teaspoons vanilla

1/4 teaspoon salt

1/4 teaspoon ground cinnamon

Pour into prepared pastry shell and bake 30 minutes or until set. Cool.

In skillet, cook together until tender and crisp, then arrange on top of pie:

2 medium (2 cups) all-purpose apples, pared and

cored, thinly sliced

1 tablespoon butter

APPLE CINNAMON GLAZE:

In small sauce pan combine:

1/4 cup frozen apple juice concentrate, thawed

1 teaspoon cornstarch

1/4 teaspoon ground cinnamon

Mix well and cook over low heat until thickened. Drizzle over apples.

Recipe from Wanda Earnest.

### CHEESE CAKE TARTS

Place foil cup cake holders in muffin tin.

Put a vanilla wafer in holder.

Mix well for 5 minutes:

2 (8 oz.) packages cream cheese

2 eggs

1/2 cup sugar

2 teaspoons vanilla

Bake at 350 degrees for 15 minutes. Top with 2 or 3 cherries from cherry pie filling after baked and cooled. Makes 20.

Recipe from Leslie Wilcoxon.

### PECAN TARTS

PASTRY:

Mix together:

1 cup softened butter

2 (3 oz.) packages softened cream cheese

Blend in half at a time:

2 1/2 cups flour

1/2 teaspoon salt

Shape pastry into 2 (2-inch) rolls. Wrap in wax paper and chill over night. Slice pastry into 36 portions and press into small muffin pans (cups measure 1 3/4-inches across).

FILLING:

Mix together:

1 cup brown sugar

1/2 cup light corn syrup

1/4 teaspoon salt

2 eggs, slightly beaten

2 tablespoons melted butter

1/2 teaspoon vanilla

Fold in:

1 1/2 cups chopped pecans

Spoon into shells. Bake at 350 degrees for 15 - 20 minutes.

Recipe from Caroline Anderson.

# Vegetables

### BAKED BEANS

Sauté:

1 tablespoon butter

3/4 cup chopped onions

Mix together with onions:

2 (20 oz.) cans pork & beans

1/4 cup white sugar

1/3 cup pancake syrup

Lay on top:

5 strips bacon

Bake at 400 degrees for 45 minutes, uncovered.

Recipe from Sheri Davis.

### BEETS

1 regular size can beets

Remove beets from juice.

Add to juice:

2 tablespoons sugar

1 1/2 tablespoons corn starch

1/4 teaspoon salt

1/4 cup vinegar

Heat and stir until thickened, then add beets.

Recipe from Caroline Caulley.

### BROCCOLI CASSEROLE

Mix together:

2 - 10 ounce packages broccoli

1 can cream of mushroom soup

3/4 cup sour cream

1 cup diced celery

1 teaspoon salt

1/4 - 1/2 cup cheddar cheese

2 ounces pimento

1/2 teaspoon pepper

Bake in greased casserole at 350 degrees for 20 - 25 minutes.

Recipe from Donna Pennycuff.

### BROCCOLI LOAF SUPREME

Sauté together about 3 minutes and set aside:

3 tablespoons butter

3/4 cup chopped onion

Combine:

4 slightly beaten eggs

1 cup milk

2 teaspoons dry mustard

1 teaspoon salt

1/4 teaspoon garlic powder

1/4 teaspoon pepper

2 - 10 ounce packages frozen broccoli (thawed and well drained)

1/2 cup dry bread cubes

1 cup shredded cheddar cheese

Add the sautéed onions.

Spoon mixture into a well-buttered 9 x 5-inch loaf pan. Place loaf in shallow baking pan on oven rack; pour 2-inches of hot water into the larger pan. Bake until knife inserted in center comes out clean, about 1 hour.

Remove loaf from pan of water and let stand 10 minutes. Unmold onto serving platter. Top with cheese sauce (see page 102) and garnish with 1 sliced hard boiled egg.

Recipe from Dorothy Davis.

### CABBAGE CASSEROLE

Repeat layers of:

1 head cabbage, cut up, cooked, drained

1 (10 ½ oz.) can cream of chicken soup

1 cup shredded cheddar cheese

Bake at 350 degrees for 30 minutes

Recipe from Dorothy Davis.

### CABBAGE PLATE

Combine:

3 cups coarsely chopped cabbage

2 cups sliced carrots

1 cup sliced celery

1 cup chopped onion

1 tablespoon sugar

1 ½ teaspoons salt

¼ cup salad oil

½ cup water

Bring to a boil and simmer 10 - 15 minutes until just tender.

Recipe from Dorothy Davis.

### CORN PUDDING

Mix together:

1 (15 oz. ) can cream style corn

2 beaten eggs

2 tablespoons sugar

1/2 cup milk

6 crackers (crushed)

1/2 cup chopped green pepper

Pour into greased baking dish.

Sprinkle with grated Parmesan cheese and top with butter.

Bake at 350 degrees about 30 to 45 minutes or until firm.

Recipe from Katherine Boling.

### CRUMB TOPPING FOR VEGETABLES

Mix together:

1 cup Bisquick

½ cup parmesan cheese

Spread out on ungreased cookie sheet. Drizzle over top:

2 tablespoons melted butter

Bake at 400 degrees for about 10 minutes. Cool. Sprinkle over most any cooked vegetables.

Recipe from Dorothy Davis.

### CUSHAW

Peel a ripe cushaw and cut it into good-sized pieces.

Sprinkle it with a mixture of brown sugar and granulated sugar. Dot with butter and bake in a buttered baking dish at 375 degrees until tender, approximately 30-45 minutes.

Recipe from Dorothy Davis.

### DIRTY RICE

Mix together:

1/2 stick melted butter

1 (10 oz.) can French onion soup

1 (11 oz.) can broth boullion or beef broth

1 cup uncooked rice

1 (7 oz.) can drained mushrooms

Cover and bake 1 hour at 350 degrees.

Recipe from Corby Kay Church.

### GREEN BEANS WITH MUSHROOMS

Pour liquid from:

2 - 16 ounce can green beans

Place in baking dish.

Add:

1 can cream of mushroom soup

The last 10 minutes of baking top with:

1 can French Fried Onion Rings

Bake in oven at 350 degrees for about 30

minutes.

Recipe from Dorothy Davis.

### HERBED GREEN BEANS WITH ALMONDS

Pour liquid from:

1 (16 oz.) can green beans

Boil down to about 1/3 volume. Add beans and cook 10 - 15 minutes or until most of liquid has evaporated and beans are tender but still crisp.

Meanwhile combine in small bowl:

1/2 teaspoon basil

1/2 teaspoon marjoram

1/2 teaspoon chervil

1 tablespoon freshly-snipped parsley

2 teaspoons freshly-chopped chives (or 1 teaspoon dried chives)

1/8 teaspoon thyme

Sauté:

1 small onion, chopped

1 clove garlic, minced

1 tablespoon oil

Add herbs toward the end. When flavors are mixed, add:

1/4 cup slivered almonds

Add cooked beans to herb mixture; season with freshly ground pepper to taste. Toss lightly and serve.

Recipe from Jim Taulman.

### HOT COTTAGE POTATO SALAD

Mix together:

10 white potatoes; boiled, cooled, peeled, and diced

1 large finely chopped onion

1 tablespoon dried parsley

1 diced green pepper

1 (4 oz.) jar pimento

4 bread slices (cubed)

8 ounces Velveeta cheese (cubed)

1 cup melted butter

3/4 cup milk

1 teaspoon salt

1/4 teaspoon pepper

Sprinkle lightly with:

1/3 - 1/2 cup crushed corn flakes

Bake at 350 degrees for 45 minutes then stir.

Add again:

1/3 - 1/2 cup crushed corn flakes

Bake 10 more minutes.

Freezes well (before baking).

Recipe from Marty Massie.

### KRAUT CASSEROLE

Fry crisp and drain:

4 slices finely chopped bacon

Cook slowly in bacon grease:

1 medium onion

Drain all but about 3 tablespoons of bacon grease and mix with the following ingredients:

1 (27 oz.) can kraut (preferably, Silver Fleece)

1 (10 - 15 oz.) can tomatoes - drained and cut fine

1 cup brown sugar

Add fried bacon. Place in covered casserole and sprinkle with grated parmesan cheese.

Bake at 350 degrees for 1 hour.

Can leave uncovered and top with hot-dogs the last half hour.

Recipe from Jean Mills.

### POT LUCK POTATO CASSEROLE

Mix together:

2 pounds frozen hash brown potatoes, thawed

1/2 cup finely chopped onion

1/2 cup melted oleo

1 teaspoon salt

1/4 teaspoon pepper

1 (10 oz.) can cream of chicken soup

1 pint sour cream

2 cups grated sharp cheddar cheese

Place in greased casserole (9 x 13).

Mix together:

1 1/2 cups crushed corn flakes

1/2 cup melted butter

Sprinkle over potato mixture.

Bake at 350 degrees for 45 minutes. Freezes well (before baking).

Recipe from Faye Williams.

### PRALINE SQUASH

Steam until tender, then puree:

3 pounds butternut squash, pared, seeded,

and cut into small chunks

Combine puree with:

3 eggs, lightly beaten

1/8 teaspoon ground nutmeg

Dash salt

Dash pepper

Place in a 9 x 12 buttered baking dish. Sprinkle with:

½ cup brown sugar

1/3 cup chopped pecans

Dot with:

2 tablespoons butter

Bake at 375 degrees for 30 minutes.

Recipe from Louise Wilcoxon.

### SCALLOPED CORN SUPREME

Mix together:

1 (15 oz.) can cream style corn

2 (15 oz.) cans whole kernel corn, drained

2 - 3 tablespoon sugar

1/2 cup milk

2 eggs, well beaten

¼ cup minced onion

1 (2 oz.) jar chopped pimento

¾ teaspoon salt

Dash pepper

2 tablespoons corn starch

2 tablespoons butter

Pour into a greased 9 x12 casserole and bake at 350 degrees for about 30 minutes or until center is set.

Recipe from Dianna Sutherland.

### SPINACH CASSEROLE

Mix together:

2 packages frozen chopped spinach (thawed and drained)

3 eggs

1 1/2 cups milk

1 cup cottage cheese

2 cups grated sharp cheese

dash pepper

1 teaspoon salt

Bake at 350 degrees for about 1 hour or until set.

Recipe from Dorothy Davis.

### SPINACH CASSEROLE 2

Mix together:

2 (10 oz.) packages frozen chopped spinach (thawed and drained)

3 eggs, lightly beaten

1 1/2 cups milk

1 cup cottage cheese

2 cups grated sharp cheese

dash pepper

1 teaspoon salt

Bake at 350 degrees for about 1 hour or until set.

Recipe from Deanna Davis

### SQUASH AND APPLE BAKE

Pare and clean:

2 pounds butternut (peeled) or yellow squash (unpeeled)

Cut up into 1/2-inch slices. Arrange in 11 1/2 x 7 1/2 x 1 1/2- inch baking dish.

Pare, core and cut in 1/2-inch slices:

2 baking apples

Place on top of squash.

Mix together:

1/2 cup brown sugar

1 tablespoon flour

1 teaspoon salt

1/4 teaspoon mace

Sprinkle over squash and apples. Dot with butter. Bake at 350 degrees for 50 - 60 minutes. (Works well in micro-wave on high in much less time.)

Recipe from Caroline Anderson.

### BAKED SUMMER SQUASH

Cook together about 10 minutes:

4 medium summer squash, peeled and sliced

1/2 medium onion, diced

Mix together:

1 egg, slightly beaten

¼ cup milk

1 tablespoon melted butter

½ teaspoon salt

¼ teaspoon pepper

½ cup bread crumbs

1 cup shredded sharp cheddar cheese (reserve 1/2 cup)

Add to squash and onions. Pour into a buttered 9 x12 baking dish. Sprinkle reserved cheese on top of squash mixture. Bake at 340 degrees about 30 minutes.

Recipe from Donna Pennycuff.

### GEORGIA SWEET POTATO SOUFFLE

Combine following ingredients with mixer:

1 (40 oz.) can yams, drained

1 cup sugar

2 eggs

3/4 stick butter, softened

1 cup milk

1/4 teaspoon nutmeg

1/2 teaspoon cinnamon

Pour into baking dish and bake at 350 degrees for 35 - 45 minutes or until firm.

TOPPING:

Melt together:

3/4 stick butter

1/2 cup brown sugar

Add:

1/2 cup chopped pecans

3/4 cup crushed corn flakes

Spread over top of soufflé for last 15 minutes of baking time. Topping should be crunchy.

Recipe from Dorothy Davis.

### TURNIP SOUFFLE

Peel and cut in pieces:

2 pounds turnips

Add and cook together until tender:

1 tablespoon sugar

1 onion, cut up

Drain and mix in:

3 tablespoon butter

3/4 teaspoon salt

3 eggs, well-beaten

1/2 teaspoon pepper

1 (10 oz.) can cream of mushroom soup

Top with cracker crumbs and Parmesan cheese.

Bake at 350 degrees for 30 minutes or until firm.

Recipe from Dorothy Davis.

### TWICE BAKED POTATOES

Clean and dry well; butter and bake:

10 baking potatoes

When cool enough to handle, split potatoes in half, long ways, and spoon the white part of potato out of shell. Reserve shells.

Beat into potatoes:

1 cup half & half, hot

Add and mix thoroughly:

1 - 3 teaspoons salt

1/2 teaspoon pepper

1 cup sour cream

2 tablespoons grated onion

2 - 3 cups shredded sharp cheddar cheese

Fill potato shells with potato mixture. Sprinkle with paprika. Heat in oven about 20 - 30 minutes at 350 degrees. Freezes well. Do not bake the second time if you are going to freeze them. Bake before serving.

Recipe from Hope Wilcoxon.

### VEGETABLE CASSEROLE

Cook separately:

1 can French style green beans

1 package frozen baby lima beans

1 package small peas

1 green peppers cut in strips

Drain; mix together.

Combine:

1/2 pint heavy cream - whipped

1 1/3 cup mayonnaise (not salad dressing)

3/4 cup grated Parmesan cheese

1 teaspoon salt

1/2 teaspoon ground pepper

Arrange vegetables in buttered 2 quart casserole. Pour sauce over vegetables. Bake at 350 degrees until golden brown 30 - 35 minutes.

This may be made ahead and heated when ready to serve.

Recipe from Faye Williams.

### ZUCCHINI CUSTARD CASSEROLE

1 pound zucchini, washed, cut off ends,

quarter and slice ¼ -inch thick

Sprinkle zucchini, coating evenly with:

1 teaspoon salt

Let stand 10 minutes. Place in medium saucepan in ½ -inch boiling water and add:

¼ cup chopped onion

Cook about 7 minutes. Drain. Place in a greased 1 1/2 quart shallow casserole dish.

Beat together with fork:

6 eggs

1 cup milk

½ teaspoon dried basil, crushed

½ teaspoon dried oregano, crushed

Coat zucchini well with:

2 tablespoons flour

Pour egg mixture over zucchini and add:

2 cups shredded sharp cheddar cheese (reserve 1/2 cup)

Bake at 350 degrees for 35 minutes or until center is set. Remove from oven and scatter reserved cheese over top.

Recipe from Faye Williams.

### ZUCCHINI CASSEROLE

Cook and drain:

3 cups cubed zucchini

Mix together:

1/3 cup melted butter

1/2 package Pepperidge Farm Dressing

Add the following to half the dressing - butter mixture:

2 shredded carrots

1/2 cup sour cream

1 can cream of chicken soup (or cream of mushroom soup)

1 small grated onion

Place in casserole and top with remaining dressing. Bake until brown and bubbly at 350 degrees for about 25 minutes.

Recipe from Louise Wilcoxon.

### ZUCCHINI SUPREME

Mix together:

2 cups cubed zucchini (cooked)

1 1/2 cups bread crumbs

1/2 cup diced cheddar cheese

1 small minced onion

2 tablespoons fresh or dried parsley

2 well-beaten eggs

1 tablespoons oleo

dash pepper

1/2 teaspoon salt

Place in buttered casserole.

Sprinkle with parmesan cheese.

Bake at 350 degrees for 25 - 30 minutes.

Recipe from Gladys Foltz.