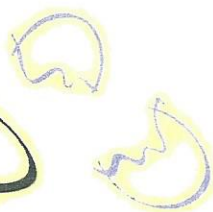
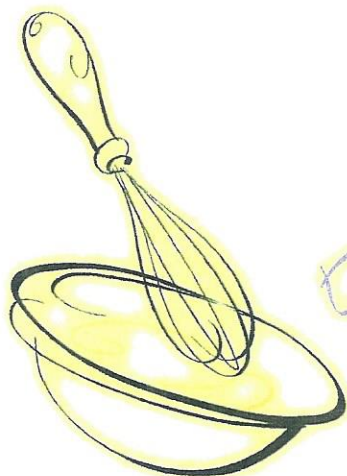


*Grandma's
Family and Friends*



Cookbook



Main Dishes

Main Dishes

Salads

Salads

Appetizers

Appetizers

Desserts

Desserts

Side Dishes

Side Dishes

MISC

MISC

Tami

&

Tim



CREAMY CHICKEN PASTA

3-4 boneless chicken breast
1 can cream of chicken soup
1 pkg 8 oz cream cheese
1 tsp vanilla
1 packet Italian dressing mix
1 ½ -2 cup medium size , or long pasta
green onions or chives

Cut chicken into smaller cubes. Begin cooking chicken , and add the Italian dressing mix right away. In a separate small pan, cook the onions in a little bit of oil on a low heat. Careful not to burn the onions. After they are cooked ,add the cream of chicken soup and the cream cheese. Stir all together well. Add the vanilla , and stir again. When chicken is fully cooked, add sauce mixture to the chicken and let this cook on a low heat for about 20 minutes. While cooking on low heat begin cooking pasta .When the chicken and sauce is done cooking, mix in the pasta and let it all cook together for about 10 minutes .



CHICKEN CASSEROLE

Chicken

8 oz can of chicken broth

1- 8oz can of mushroom soup

1 cup macaroni

1 bag peas

2 boiled eggs

1 -8oz pkg mozzarella cheese
corn flakes

Cook chicken and macaroni. Mix all ingredients together add crumbled corn flakes on top.

Bake 1 hour at 350 temp.



ENCHILADAS

3 lb steak or chicken
2 cups shredded Monterey jack cheese
1 cup shredded cheddar cheese
 $\frac{1}{2}$ cup green onions chopped fine
 $\frac{1}{2}$ cup sour cream
2 tlb chopped parsley (fine)
 $\frac{1}{4}$ tsp pepper
1 can tomato sauce (15oz)
 $\frac{1}{3}$ cup chopped green bell pepper (fine)
1 tlb chili powder
 $\frac{1}{4}$ tsp ground cumin
1 clove garlic (chopped fine)
 $\frac{1}{4}$ cup shredded cheddar cheese (1 oz)

Mix Monterey jack cheese , cheddar cheese , onion , Sour cream ,parsley ,and pepper. Spoon about 1 tsp Cheese mixture onto each tortilla shell and then add beef or chicken .Roll tortilla around filling and place Seam side down in dish. Fill baking dish with tortillas. Mix remaining ingredients except $\frac{1}{4}$ cup cheddar cheese. Pour over enchildas . Sprinkle with $\frac{1}{4}$ cup cheddar cheese . Bake for about 20 minutes or until hot and bubbly. Garnish with sour cream and sliced black olives or lime wedges if desired.



LASAGNA

- 1 lb lasagna noodles
- 2 lb hamberger
- 2 cups ricotta cheese
- 2 cups mozzarella cheese
- 1 jar spaghetti sauce

Boil noodles and then put I cold water. Brown Hamberger and drain and add spaghetti sauce. Layer hamberger and spaghetti sauce and layer of Noodles and then ricotta cheese and a layer of mozzarella cheese. Make as many layers as you want. And then put hamberger and spaghetti sauce on Top. Cover with foil and bake 45 minutes at 350 temp. Uncover and add mozzaretta cheese to top And bake for 15 minutes.



CAROLS BEEF STEW

- 1lb beef (cut in small pieces)
- 1 small onion (cut in small pieces)
- 1 cup each peas, corn, green beans, carrots
- 1 large tlb plain yogurt
- 3 potatoes (cut in small pieces)
- 1 lemon or lime squeeze on top of mixture
- 2 pkg McCormick beef stew seasoning mix

Put beef in large pan ,onion, all vegetables,
Yogurt, potatoes, squeeze lemon or lime on top of
mixture, take both pkgs and mix with 1 cup of
Water and pour over mixture, and add 3 more cups of
Water. Cook on low heat on top of stove until beef is
Tender.



DR CHAOS BROCCOLI BRAID

2 cups cooked chicken
1 cup chopped broccoli
garlic to taste
 $\frac{1}{2}$ cup mayonnaise
2 tsp dill weed
 $\frac{1}{4}$ tsp salt
1 pkg crescent rolls
1 cup grated cheddar cheese

Mix chicken, broccoli, garlic, cheese, mayonnaise, Dill weed, and salt . Unroll crescent rolls and press onto cookie sheet. Spread chicken mixture on dough in the middle long wise. Cut dough into strips and wrap strips up and around the chicken mixture . Bake 20 minutes at 375 temp.

A decorative border consisting of a repeating pattern of small, stylized meat patties or burgers, arranged in a continuous line around the perimeter of the page.

SALISBURY STEAK

4 meat paties

1 tbs butter

2 cup mushroom

2 – 5 oz pack McCormick Roast Beef Gravy

Finishing Sauce

1/3 cup onions

1 tsp Worcestershire sauce

$\frac{3}{4}$ thyme

Cook meat in butter. Stir in other ingredients.
Cover and cook on low for 25 minutes.

A decorative border of small, stylized taco rollups surrounds the text. Each rollup is filled with a mixture of ingredients and is topped with a small garnish.

TACO ROLLUPS

2 -8 oz cream cheese
1 can chopped green chiles
1 can chopped black olives
8 oz chopped ham
½ cup chopped onions
1 lg pkg flour tortillas

Soften cheese, mix all ingredients well. Smear on
Flour tortillas. Roll up and wrap in saran wrap
Overnight. Slice in ¾ inch slices and serve with
Taco sauce.



TANDOORI CHICKEN

4 lbs chicken thighs

salt

2 oz lime

2 cups plain yogurt

4 tlb ginger /garlic paste

(or ginger 1 ½ inch garlic 1 whole)

4 tlb tandoori

½ tsp turmeric

1 tsp red chillie powder

Cut fat off chicken and poke chicken with a knife.

Salt chicken to taste and put lime on chicken and let set for ½ hour.

Put plain yogurt, ginger/garlic paste, tandoori, turmeric, red chilli powder. Rub into chicken well And let set overnight. Bake at 450 for 10 minutes. Brush chicken with butter boil for 5 minutes at 550, Turn chicken repeat 4 times.



TACO DUMP SOUP

- 1 lb hamberger
- 1- 8oz can diced tomatoes
- 1 can corn
- 1- 8oz can kidney beans
- 1 pkg taco seasoning mix

Cook hamberger and drain. Add seasoning mix.
Add all other ingredients and heat thoroughly.
Pour over tortilla chips and shredded cheese. Top
With sour cream.

A decorative border consisting of a repeating pattern of small, stylized chicken pieces, likely drumsticks or wings, arranged in a rectangular frame around the text.

CRISP AND CREAMY CHICKEN

4 chicken breast
shake and bake extra crispy
1- 8oz can cream of celery soup
 $\frac{1}{4}$ cup milk
1 cup cheddar and Monterey jack cheese

Coat chicken with shake and bake. Bake
25 minutes. Cover with soup, cheese, milk.
Bake 5 to 10 minutes. Bake at 400 temp.

A decorative border surrounds the page, consisting of a repeating pattern of small, stylized foil packs or pouches.

FOIL PACK CHICKEN DINNER

- 1 – 8oz can cream mushroom soup
- 1 $\frac{3}{4}$ cup water
- 1 6oz pkg stuffing mix
- 6 chicken breast
- 1 $\frac{1}{2}$ cup mushrooms
- 1 $\frac{1}{2}$ cup frozen peas

Mix soup and $\frac{1}{4}$ cup water then set aside.
Combine stuffing and 1 $\frac{1}{2}$ cup water. Spoon stuffing
Into center of foil add chicken cover with veggies
and soup . Bake for 1 hour at 350 temp.

A decorative border surrounds the page, featuring a repeating pattern of a chicken drumstick and a potato wedge.

CHICKEN POTATOE BAKE

4 pices chicken
4 potatoes (wedged)
 $\frac{1}{4}$ cup Italian Dressing
1 cup parmesan cheese

Put meat and potatoes in 13x9 Pan cover with
Dressing and cheese. Bake 1 hour at 400 temp.



CRISPY RANCH CHICKEN

- 2 cups crispy rice cereal
- ½ cup grated parmesan cheese
- 1 envelope (1oz) ranch salad dressing mix
- 2 eggs whites (beaten)
- 8 skinless boneless chicken thighs (about 5 oz each)

Mix rice cereal , parmesan cheese , ranch salad dressing mix ,in large bowl. Put beaten egg whites In Medium bowl. Dip each chicken thigh In the egg whites and then in the cereal mixture to coat evenly. Arrange the coated chicken on the prepared baking sheet. Bake until golden and juices run clear when chicken is pierced with a knife . Bake 20 to 25 minutes at 350 temp.



CHEESY CHICKEN AND RICE CASSEROLE

1 can 10 oz campbells cream of chicken soup

1 1/3 cup water

3/4 cup uncooked regular long-grain white rice

1/2 tsp onion powder

1/4 tsp black pepper

2 cups frozen mixed vegetables

4 skinless boneless chicken breast halves

1/2 cup shredded cheddar cheese

Stir soup, water, rice, onion powder, black pepper,
And vegetables in a shallow baking dish (11x8).

Top with chicken. Season chicken as desired. Cover.
Bake at 375 temp for 50 minutes or until chicken and
Rice are done. Top with cheese. Let casserole stand
for 10 minutes. Stir rice before serving.



CHILLI CASSEROLE

2 lb hamberger
2 pack chilli mix
2 cup macaroni
8 to 12 oz cheddar cheese
1 can tomatoe juice

Cook hamberger and drain add chilli mix, add tomatoe juice and cover let cook until it gets alittle thick. Cook macaroni. Put a layer of macaroni , and then a layer of hamberger, Then a layer of cheese. Then layer of macaroni, then a layer hamberger, then a layer of cheese. Bake for 30 minutes at 350 temp.

The page is framed by a decorative border consisting of a repeating pattern of small, stylized vegetable icons, including what appear to be bell peppers, onions, and leafy greens, arranged in a continuous line around the perimeter of the text.

GINGER STIR FRY

1 tbs oil
1 lb pork (1/2) inch cubes
1 – 10 oz frozen peas and carrots
1 yellow onion
1/4 cup stir fry sauce
1 tbs ginger

Cook pork in oil until done. Put ginger in with pork when almost done. Then add peas, carrots, and onion. Then add stir fry sauce just before its done cooking.

A decorative border consisting of a repeating pattern of small, stylized bird icons, possibly quail or similar small birds, arranged in a grid-like fashion around the perimeter of the page.

GRANDMA CLUPPERS CHICKEN PIE

4 chicken thighs and legs

12 eggs

3 can biscuits (use small biscuits)

Cook chicken and then tear chicken off bone and put in cake pan 9x13. Boil eggs and cut up and put on chicken. Thicken broth . Put flour in a bowl and a little water and stir until it is like glue and then add to broth and stir until well blended. Put broth over chicken and eggs and bake about 30 minutes. Add biscuits to top and put back in oven until biscuits are done. About 20 minutes.



MACARONI CASSEROLE

1 lb hamberger
½ chopped onion
½ cup chopped mushrooms
2 cups spaghetti sauce
2 cup macaroni
½ sour cream
provolone cheese
mozzarella cheese

Cook hamberger, and macaroni. Layer macaroni, meat, sauce, then a thin layer of sour cream, layer of provolone cheese. Then layer of macaroni, meat, sauce, and top with mozzarella cheese. Bake for 30 minutes at 350 temp.

SAMS CHICKEN POT PIE

8 oz bag mixed vegetables
2 can cream of chicken soup
1 can chicken broth
1 can diced potatoes
2 -3 lb chicken breast
2 pie crust
pepper to taste
poultry seasoning to taste

Mix vegetables, cream of chicken soup, use broth to dilute soup , add potatoes , pepper to taste, poultry Seasoning to taste. Mix well. Boil chicken on stove And then cut in small cubes and add to mixture. Put pie crust in a baking dish pour mixture in pie crust and put a pie crust on top of mixture. Break one Egg and add a little water and brush top crust with egg to help brown crust. Cut slits in top crust . Bake 400 temp.



CHILI MAC

1 lb hamberger
½ cup chopped onion
2 cups cooked tomatoes
1 cup kidney beans
2 tlb sugar
1 ½ tsp salt
1 tsp chili powder
2 tlb vinegar
½ cup water
4 oz macaroni

Brown hamberger and onion. Add tomatoes and kidney beans. Mix sugar, salt, and chili powder. Add vinegar and water ,and mix till smooth. Stir into meat mixture. Cover and let simmer gently 20 minutes. Stir in macaroni ,and cover and simmer 20 minutes or till macaroni is cooked.

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DR CHAOS LEMON PEPPER CHICKEN

4 pieces of chicken cut 1 inch cubes
lemon pepper seasoning or pepper and lemon juice

Use 3 tsp olive oil over med heat cook chicken till done turning occasionally. Season to taste with lemon pepper seasoning. Cook till chicken is browned and oil is gone.



PAPRIKA CHICKEN

4 chicken breast (cut up)
1 tlb butter
1-8oz can cream chicken soup
 $\frac{3}{4}$ can of milk
1 cup cheese
1 tbs mustard
paprika

Cook chicken in butter with salt and pepper and Paprika to taste. Mix in soup, milk, cheese , mustard.



PORK ROAST

8to10 cloves garlic
5to 6 lb pork roast
2 pkg lipton onion soup

Cut slits in roast and put a clove of garlic in each slit.
Put roast in a slow cooker on low . Put a glass of
water and lipton onion soup on roast. Cook all night.



CHICKEN SALAD

1 can chicken 12.5 oz

1 small onion

3 hard boiled eggs

½ tsp splenda

pickle relish to taste

mayonnaise to taste

Mix all ingredients together.

A decorative border of tomatoes surrounds the text. The border is composed of a repeating pattern of tomatoes, some whole and some sliced, arranged in a slightly irregular, hand-drawn style.

CHICKEN STUFFING BAKE

14.5oz can tomatoes

6 oz stuffing

½ cup water

½ cup broth

2 cloves garlic

1 ½ lb chicken cut

1 tsp dried basil

1 cup cheese

Mix tomatoes, stuffing , garlic, basil, and liquids.

Pour ingredients over chicken and bake 30 minutes

At 400 temp.

A decorative border of small, stylized apples with leaves runs along the top, bottom, and sides of the page.

APPLE SALAD WITH VANILLA PUDDING

- 1 cup sugar
- 3 /4 cup flour
- 1/4 tsp salt
- 1 can carnation cream plus milk to make 4 cups
- 2 eggs (beaten)
- 4 tlb butter
- 2 tsp vanilla
- 6 apples (diced)
- 1 1/2 to 2 cups chopped peanuts

In double boiler blend sugar, flour, salt add scalded milk stirring constantly. Cook and stir over medium heat thickened. Cook and stir 4 minutes more. Remove from heat. Stir small amount of pudding mixture into beaten eggs And then add to hot mixture , cook and stir 4 minutes more. Remove from heat add butter. Cool almost completely, add vanilla ,diced apples , chopped peanuts and chill.

Scaled milk

Put milk and cream together to make 4 cups in microwave heat until film on top of milk.

A decorative border of small, stylized apples with leaves runs along the top, bottom, and sides of the page.

MARYS APPLE JELLO SALAD

- 1 package lemon jello
- 1 cup mini marsh mallows
- 2 cup boiling water
- 1 cup cold water
- 1 20 oz can crushed pineapple with juice
- 3 med apples
- 2 stalks celery
- 1 cup walnuts

Stir jello , marshmallows and boiling water until Marshmallows are dissolved. Add cold water , Pineapple with juice ,apples ,celery nuts and other fruit if desired.

Topping: Beat 2 eggs well. Add 1 cup sugar and 4 tablespoons vinegar. Cook over low heat, constantly stirring until thick and clear. When cold add 1 package Dream whip, which has been fixed according to the directions. Blend and spread over top of jello mixture.

A decorative border consisting of a repeating pattern of cucumbers, some whole and some sliced, runs along the top, bottom, and sides of the page.

JOHN AND SAM'S CUCUMBER SALAD

1 cucumber

$\frac{1}{2}$ to $\frac{3}{4}$ tomatoe

$\frac{1}{2}$ to $\frac{3}{4}$ red onion

$\frac{1}{4}$ tsp cumin powder

$\frac{1}{2}$ tsp fresh ginger

salt to taste

plain yogurt

Chop veggies fine. Add yogurt a spoon at a time
Until salad is well covered. It should be pretty
liquidy.



LIZ FROSTY SALAD

- 1 small pkg lime jello
- 1 small pkg lemon jello
- 1 -12 oz bottle 7 up
- 1 can crushed pineapple drain juice and save
- 1 cup mini marshmallows

Dissolve jello and add remaining ingredrients 7 up, Pineapple, and marshmallows. Chill until partially set.

TOPPING

- 2 tlb flour
- $\frac{1}{2}$ cup sugar
- 1 egg well beaten
- 1 cup pineapple juice

Cook flour, sugar ,egg, pineapple juice until thick. Cool beat smooth with mixer. Add jello and 4 oz cool whip with topping.

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SPECIAL SALAD

1 head lettuce
1 head cauliflower
1 cup peas
2 green onions
½ cup bacon
8 oz shredded cheese
2 cup salad dressing
splenda to taste
parmesan cheese

put a layer of lettuce and then . layer of cauliflower ,
add peas, add onions, add bacon, add shredded
cheese. Make dressing for top of salad dressing and
spenda . sprinkle parmesan cheese on top.



CHEESE BALL

2- 8oz cream cheese
1 pkg ranch dressing
 $\frac{1}{2}$ cup kraft miracle whip
1 8to 12 oz cheddar cheese shredded
pecans

Mix cream cheese and ranch dressing, add salad
Dressing, add shredded cheese. Roll into a ball
And roll into crushed pecans.



GRANDMA QUINNS VELVEETA CHEESE DIP

- 1 box velveeta
- 1 can cream of mushroom soup
- 1 lb hamberger
- 1 small jar salsa

Mix all ingredients together in crock pot and let cheese melt stir. Brown hamberger before putting in crock pot.



DR CHAOS CHICKEN CHEESE CHIP DIP

1 lb chicken breast (boneless)
1 pkg cream cheese
¼ bottle (12 oz) franks red hot sauce
1 cup shredded cheddar cheese
1 cup ranch dressing
Tostitos chips (rounds)

Boil chicken breast for 1 ½ hours. Shred with a fork.
Mix all ingredients together. Put into crock pot.
Cook on low for about an hour.

Also you could add ½ onion ,and bacon. Or you
could use cucumber ranch dressing.



CHICKEN ENCHILADE DIP

1 lb chicken breast
8 oz cream cheese
8 oz mayonnaise
8 oz cheese
4 oz ground chili pepper

Bake chicken for 20 min. cool and shred add other ingredients and bake for 30 min.

A decorative border of potatoes runs along the top, bottom, and sides of the page. The potatoes are arranged in a repeating pattern, with some showing their skins and others showing their interiors.

SOUR CREAM TWICE BAKED POTATOES

8 medium baking potatoes
2 tlb butter
1 cup sour cream
2 ½ cups shredded sharp cheddar cheese
¼ cup heavy cream
½ cup milk
salt and pepper to taste
4 strips bacon cooked and diced
3 green onions finely chopped

Pierce potatoes with a fork, wrap in foil, and bake at 400 for 1 hour or until soft. Cool 10 minutes. Slice off top 1/3 of each potatoe lengthwise. Hollow skins With a spoon , leaving about ¼ of the potatoe inside. In a bowl, combine potatoe interior ,butter, sour cream, ½ cup cheese, heavy cream, milk, salt and pepper. Mash until smooth. Stir in bacon and onions. Fill each potatoe skin with mixture and top with remaining cheese . Bake at 350 for 15 minutes or until cheese is melted. Serves 8.



GREEN BEAN CASSEROLE

1 can of mushroom soup

½ cup milk

1 tsp soy sauce

black pepper

1 bag 14 oz whole green beans (thawed and drained)

1 1/3 cups French-fried onions

In a casserole dish mix soup, milk, soy sauce, black Pepper , and green bean, and 2/3 cup onions until well blended. Bake for 25 minutes. Sprinkle Remaining onions on top and bake additional 5 Minutes until crispy.



POTATOE CASSEROLE

2 cup shredded potatoes
½ cup butter (melted)
2 eggs (beaten)
1 tbs onion
½ cup milk
½ cup shredded cheese
salt and pepper

Mix butter, eggs, onion, milk, salt and pepper to taste. Pour over potatoes in sprayed pan. Bake 40 Minutes. Add shredded cheese and let brown.



PHYLLIS CANDIED SWEET POTATOES

1 can sweet potatoes or raw sweet potatoes
½ cup brown sugar
1 tsp cinnamon
½ cup syrup

Drain sweet potatoes put in pan with brown Sugar, add cinnamon and bring it to a boil. Add syrup and butter and cook until you think They are done . The syrup and sugar will get thick. You can put marshmallows on top. If you use raw potatoes you cook then first.

A decorative border of corn cobs surrounds the text. The border is composed of a repeating pattern of corn cobs, some whole and some cut in half, arranged in a slightly irregular, hand-drawn style.

CORN BREAD PUDDING

- 1 can whole kernel corn (drain)
- 1 can cream corn
- 1 stick butter (melted)
- 1 box jiffy corn bread
- 2 eggs
- 1 cup sour cream

Mix all ingredients together and bake 30 minutes
At 350 temp



MASHED P OTATOES

Mashed potatoes
4 oz cream cheese
 $\frac{1}{2}$ cup sour cream

Make mashed potatoes use less milk add cream cheese ,and sour cream.

Also could add 1 whole bulb of garlic.

A decorative border of potatoes runs along the top, bottom, and sides of the page. The potatoes are arranged in a repeating pattern, with some showing their eyes and others showing their skins.

POTATOE SOUP

4 lg potatoes
4 green onions
2 ½ cup milk
3 tbs butter
3 tbs flour
bacon to taste
cheddar cheese to taste
salt and pepper to taste

Cook potatoes then drain. Melt butter add flour ,
Milk, and cheddar cheese. Add onions, bacon, and
Salt and pepper .



GRANDMA QUINN SCALLOPED POTATOES

8-10 potatoes

1 stick butter

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

1 -12 oz can evaporpated milk

1 $\frac{1}{2}$ to 2 lb Colby cheese

Slice potatoes and cook on top of stove until you can stick a fork in them drain and put in large cake pan.

Melt 1 stick butter and thicken with flour and then add can of milk add cheese letting it melt as you stir. If it gets to thick add more milk to thin it out . Then pour over potatoes and stir with potatoes. Bake at 350 temp for about 45 minutes..



DR CHAOS TEXAS POTATOES

- 2 lb pkg frozen hash brown potatoes
- 1 cup sour cream
- 2 sticks butter (melted)
- 1 cup shredded cheddar cheese
- ½ cup chopped onions
- 1-8oz can cream of chicken soup

Mix all ingredients in a large bowl. Press into
A baking pan and bake covered for ½ hour at 350.
Uncover and bake for ½ hour.

A decorative border of potatoes runs along the top, bottom, and sides of the page. The potatoes are arranged in a repeating pattern, with some showing their skins and others cut open to reveal the insides.

GLENNAS TWICE BAKED POTATOES

½ lb veleta

6 oz can crab meat (white)

1 small onion chopped fine

1-2 tsp onion powder to taste

1 small red or green bell pepper chopped fine

6 potatoes

Bake potatoes and cut in half long wise. Scrape potatoes out of shells. Mash potatoes and mix with Ingredients. Put back in shells and bake 15 to 20 Minutes at 350 temp



ROASTED VEGETABLES

Red potatoes
Onions
Carrots
Red or yellow peppers
Zucchini
Asparagus

Put vegetables in a plastic bag and coat with olive Oil add 1 pkg of Italian seasoning mix ,and salt & pepper . Let then set up to eight hours if you can. Put on cookie sheet just one layer and boil until veg Are tender. Stirring occasionally.

A decorative border surrounds the page, consisting of a repeating pattern of small, stylized food icons such as tomatoes, mushrooms, and other vegetables.

ALFREDO CAULIFLOWER

1 head cauliflower
1 jar creamy alfredo
 $\frac{1}{4}$ cup parmesan cheese

Cook cauliflower and drain, put cauliflower in baking dish. Add alfredo sauce mix in cauliflower, put parmesan cheese on top . Bake at 400 temp for about 30 to 45 minutes until it browns on top and starts to get thick.



MARYS COLE SLAW AND DRESSING

1 head of cabbage shredded

2 to 3 carrots shredded

2 cup kraft miracle whip

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

sugar to taste

Mix mayonnaise ,milk ,sugar in bowl and do not put on cabbage and carrots until you are ready to eat.

A decorative border surrounds the page, consisting of a repeating pattern of stylized vegetable icons, including what appear to be bell peppers, onions, and leafy greens, arranged in a continuous line along the top, bottom, and sides.

MARYS LIME JELLO AND CABBAGE AND CARROTS

2 package lime jello

$\frac{1}{2}$ head cabbage shredded

2 carrots shredded

Mix jello add cabbage and carrots refrigerate .



TACO DIP (7 layer)

1 can 8 oz refried bean
1pkg 8oz sour cream
1 -8 oz cream cheese
1 pkg of taco seasoning mix
lettuce
cheese
tomatoes
olives
green onions

Put refried beans in bowl . Mix sour cream, cream cheese, and taco seasoning mix and put on top of refried beans. Then layer other ingredrients on top.

A decorative border of walnuts surrounds the text. The walnuts are arranged in a repeating pattern along the top, bottom, and sides of the page.

LISA CHEESE BALL

2 pkg cream cheese
1 little jar old English cheese
1 little jar rocha blue cheese
1 – 8oz jar soft cheddar
1 lg pkg walnuts
3 tsp vinegar
 $\frac{1}{2}$ tsp garlic salt

Mix all cheese's with blender then add spices.
Then roll into a ball with a splatula and roll in the
walnuts.



B.E. POTATOE SOUP

1 can campbells cheddar cheese soup
1 can chicken broth
7 med size potatoes
1 lb grated cheddar cheese
4 cups whole milk
2 tlb butter
2 tlb corn starch
 $\frac{1}{2}$ tsp salt, pepper, onion powder, garlic salt

Boil potatoes till soft. In a large pot add cheese soup, Chicken broth, milk. Stir and bring to a boil. Add in cheese, corn starch, butter ,and seasonings. When it's boiling again ,reduce heat and simmer 15 to 20 minutes and add potatoes. Simmer for another 15 minutes. Top with chives and bacon bits.

A decorative border of small, stylized doughnuts with various toppings (sprinkles, nuts, etc.) surrounds the entire page.

DOUGHNUTS

2 tlb shortening
1 cup sugar
2 eggs
4 ½ cup flour
4 ½ tsp baking powder
1 tsp salt
¼ tsp nutmeg
¼ tsp cinnamon
1/8 tsp mace
1 cup milk

Blend together shortening , sugar, eggs. Measure flour, baking powder, salt and spices. Stir dry ingredients alternately with milk in to the sugar mixture. When well blended chill then transfer to Lightly flowered board . If dough is sticky add flour and knead in lightly. Roll out to about ½ inch thick. Cut doughnuts with floured sharp edged cutter. Fry in hot oil and turn when brown on one side. Drain on paper towels . Makes 2 ½ dozen doughnuts.

A decorative border of pickles surrounds the text. The pickles are arranged in a repeating pattern along the top, bottom, and sides of the page. Each pickle is shown in a cross-section, revealing its internal structure.

BREAD AND BUTTER PICKLES

4 qts sliced pickles

6 med onions sliced

1/3 cup sugar

Ice water to cover let set 3 hours rinse and drain

5 cups sugar

3 cups vinegar

1 ½ tsp celery seed

1 tsp mustard seed

1 ½ tsp tumerick

Boil in large roaster. Add drained pickles. Stir over
Low heat 35 to 40 minutes.



SPANISH SAUCE

3-4 lb hamberger
1 envelope dry onion soup mix
1 tsp chili powder
 $\frac{1}{2}$ tsp oregano
1 cup ketchup
3 tlb brown sugar
1 cup finely chopped onion
 $\frac{1}{2}$ tsp cumin
1 tsp paprika
 $\frac{1}{2}$ tsp black pepper
 $\frac{1}{4}$ to $\frac{1}{2}$ tsp cayenne pepper
1 (6 to 8 oz) can tomatoe paste
 $\frac{1}{2}$ to 1 tsp garlic salt or powder

Brown hamberger and drain. Cook onion with hamberger. Mix all ingredients together in crockpot. Set on low heat and cook for 5 to 7 hours.



BISCUITS

2 cups flour
1 tsp baking powder
1 tsp sugar
1/3 cup butter
1 cup butter milk

Mix together do not knead. Just roll out and cut.
Brush top with butter milk. Bake for 15 minutes
At 400 temp.



BAKED FRENCH TOAST

- 1 lb challa bread
- 8 large eggs
- 3 cups plain ,vanilla ,lemon ,or raspberry yoghurt
- 2 tlb maple syrup
- $\frac{1}{4}$ cup sugar
- 1 tsp salt
- 1 $\frac{1}{2}$ tsp cinnamon

Beat eggs in a large bowl. Add yoghurt, syrup, sugar, salt, and cinnamon, mix well. Add cubed bread and stir to coat all pieces well. Pour into a Greased 13x 9 inch pan .Cover with plastic wrap and Refrigerate overnight. Bake at 350 temp for about 30 Minutes or until golden . Makes 12 servings .



ROCKY MOUNTAIN BALLS

- 1 cup rice krispies
- 1 $\frac{1}{4}$ cup peanut butter
- 1 $\frac{1}{4}$ cup peanuts
- $\frac{3}{4}$ cup mini marshmallows
- 11 oz pkg milk chocolate chips

Put large pan off hot water on stove and set smaller Pan in water and melt chocolate in smaller pan. Stir In peanut butter . Add rice krispies, peanuts, and Marshmallows. Drop by tsp on wax paper. Need to keep cold.



SOUR CREAM FROSTING

1/3 cup butter (softened)
3 cup powered sugar
3 tlb reduced fat sour cream
1 ½ tsp vanilla
2 squares (1 oz each) semisweet chocolate chopped
1 tlb butter

Mix butter , powdered sugar . Mix in sour cream and, vanilla. Place one layer of cake on serving Platter, top with half of frosting repeat la on serving Platter, top with half of frosting repeat layers. In a microwave melt chocolate and butter, stir intil smooth. Cool for 2 minutes, drizzle over cake.

A decorative border of bananas surrounds the text. The border consists of a top row of bananas, a bottom row of bananas, and vertical columns of bananas on the left and right sides.

AUNT KATES BANANA BREAD

1 cup sugar
½ cup butter
2 eggs
5-6 bananas
¼ tsp salt
1 tsp soda
½ tsp baking powder
1 ¾ cup flour

Mix sugar, butter, eggs, bananas , together . Mix salt, soda, baking powder ,flour. Mix all ingredients together and put in sprayed pans ¾ full. Bake until Done at temp 350.

The recipe card is framed by a decorative border of small, stylized pumpkins. The title 'PUMPKIN BREAD' is centered at the top in a simple, black, sans-serif font. Below the title, the ingredients are listed in a similar font, with each item on a new line. The instructions are at the bottom, also in the same font, and are separated from the ingredients by a small gap. The overall design is simple and thematic for the autumn season.

PUMPKIN BREAD

3 cup sugar
1 cup oil
4 eggs (beaten)
1 can (16 oz) pumpkin
3 ½ cup flour
2/3 cup water
2 tsp soda
2 tsp salt
1 tsp baking powder
1 tsp nutmeg
1 tsp allspice/cinnamon

Cream sugar, and oil, add eggs, and pumpkin.
Add dry ingredients alternating with water. Put
In sprayed pan about $\frac{3}{4}$ full. Bake at 350



ZUCCHINI BREAD

- 3 eggs
- 1 cup brown sugar
- 2 cup sugar
- 1 cup oil
- 1 tsp cinnamon
- 1 tsp salt
- 1 tsp baking powder
- 1 tsp soda
- 2 tsp vanilla
- 3 cup flour
- 2 cup peeled and grated zucchini
- 1 cup nuts
- 1 cup raisins partly cooked

Cream together eggs and sugar. Add remaining ingredients oil ,cinnamon, salt, backing powder, soda, vanilla, flour, zucchini, nuts, raisins. Mix well. Bake at 350 for 45 min or until done. Makes 2 loaves.

BROWNIES

- 1 lb unsalted butter
- 1 lb plus 12 oz semisweet chocolate chips divided
- 6 oz unsweetened chocolate
- 6 extra large eggs
- 2 tablespoons vanilla
- 2 $\frac{1}{4}$ cups sugar
- 1 $\frac{1}{4}$ cups flour divided (1cup for batter and $\frac{1}{4}$ cup in the chips and nuts)
- 1 tablespoon baking powder
- 1 teaspoon salt
- 3 cups diced walnuts

Preheat oven to 350. Grease and flour a 13 by 18 by 1 $\frac{1}{2}$ sheet pan.

Melt together the butter, 1 lb chocolate chips, and unsweetened chocolate on top of a double boiler. Cool Slightly. Stir together eggs, vanilla, sugar. Stir in the Warm chocolate mixture and cool to room temperature. Stir together 1 cup of flour, baking powder, and salt. Add to cooled chocolate mixture. Toss the walnuts and 12 oz of chocolate chips with $\frac{1}{4}$ cup flour to coat. Then add to the chocolate batter. Pour into prepared pan. Bake for about 30 minutes . Halfway through rap the pan against oven shelf.

A decorative border of small, stylized apples with leaves runs along the top, bottom, and sides of the page.

CARAMEL APPLE CRISP

1 pkg Pillsbury moist supreme reduced sugar yellow cake mix
2/3 cup quick-cooking rolled oats
2/3 cup chopped pecans
2 tsp cinnamon
1 stick butter melted
6 cups baking apples, peeled , sliced
1/4 cup smuckers sugar free caramel topping

Combine cake mix, oats, pecans, cinnamon, and butter until crumbly. Mix in apples and spread evenly into pan. Bake 45-50 minutes or until top is light golden brown. Heat caramel in microwave 10 Seconds on high. Drizzle over baked crisp.



CREAMY CHEESECAKE

Crust:

- 1 $\frac{1}{4}$ cups graham cracker crumbs
- $\frac{1}{4}$ cup splenda
- 3 tlb butter melted

Mix ingredients together, and press into 10 inch pan.

Filling:

- 2- 8oz regular cream cheese
- 2 -8 oz fat free cream cheese
- 1 $\frac{1}{4}$ cups splenda
- 1 $\frac{1}{2}$ tlb lime juice
- pinch of salt
- 4 large eggs

Beat cream cheese and splenda until well mixed and smooth. Add lime juice and pinch of salt beat until smooth. Add 1 egg at a time beating well after each addition. Pour filling over crust and bake 50-60 minutes or until slightly firm to the touch. Let cool 15-20 minutes before placing in refrigerator. Refrigerate 4-6 hours before serving.

A decorative border of small, stylized apples with leaves surrounds the text.

EDNAS FRESH APPLE CAKE

1/2 cup butter
2 cup brown sugar
2 eggs
2 cups flour
2 tsp cinnamon
1/2 cup nutmeg
2 tsp soda
2 tlb hot water
4 cup diced apples
1 cup walnuts chopped

Mix butter, eggs, sugar. Add dry ingredients mix well. Add apples and nuts last bake in a greased pan 9x 13. Bake at 350 temp for 35 to 45 minutes.

ANITAS PINEAPPLE UPSIDE DOWN CAKE

First melt $\frac{1}{3}$ cup butter in heavy 10 inch skillet
Or 9 inch square pan . Sprinkle $\frac{1}{2}$ cup brown sugar
Over butter . arrange drained pineapple over butter
and brown sugar mixture. Decorate with peacans and
Cherries.

1 $\frac{1}{2}$ cup flour
1 cup sugar
2 tsp baking powder
 $\frac{1}{2}$ tsp salt
1/3 cup butter
2/3 cup milk
1tsp vanilla
 $\frac{1}{2}$ tsp lemon flavoring

mix all ingredients for 2 minutes .Add 1 egg and mix
2 minutes. Pour into cake pan over fruit and bake 40
to 50 minutes or until cake done. Immediately put a
plate on pan and turn cake upside down. Leave pan
over cake for a few minutes. Bake cake at 350 temp.



PINEAPPLE UPSIDE DOWN CAKE

1 stick butter
1 cup brown sugar
1 can pineapple rings
cherries cut half
cake mix pineapple Duncan Hines

Melt butter in 9x13 pan ,sprinkle brown sugar in pan, and arrange pineapple , and cherries. Mix cake as directions and pour batter over fruit. Bake at 350 temp for 50 minutes. Let stand 5 minutes. Turn upside down on plate.



SPICE CAKE

$\frac{1}{4}$ cup butter (softened)
 $\frac{2}{3}$ cup brown sugar
2 eggs
 $\frac{1}{2}$ cup unsweetened applesauce
1 $\frac{3}{4}$ cup flour
1 $\frac{1}{2}$ tsp baking powder
1 $\frac{1}{4}$ tsp cinnamon
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ tsp soda
 $\frac{1}{2}$ tsp allspice
 $\frac{1}{8}$ tsp nutmeg
 $\frac{3}{4}$ cup reduced fat sour cream
 $\frac{1}{4}$ cup chopped walnuts

Beat butter, brown sugar, until crumbly about 2 Minutes . Add eggs ,one at a time ,beating well after Each egg, beat in applesauce. Combine flour , baking powder, cinnamon, salt, soda, allspice ,nutmeg. Add to butter mixture alternately with sour cream, beating well after each addition . Stir in nuts. Spread into prepared pans, with wax paper and cooking spray and flour. Two 9 inch pans. Bake 350 For 18 to 22 minutes.

A decorative border of small pie tarts surrounds the text. The tarts are arranged in a rectangular frame, with some tarts also placed along the top and bottom edges of the page.

RHUBARB CUSTARD PIE

$\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ cup flour
3 tsp nutmeg
3 eggs
4 cups rhubarb

Mix sugar, flour, nutmeg . Add slightly beaten eggs
And add rhubarb. Put in 9 inch pie crust. Put little
pices of butter on top of pie . Bake 50 to 60 minutes
At 400 temp.



PUMPKIN PIE BARS

1 1/3 cup flour
1/2 cup brown sugar
3/4 cup sugar
3/4 cup cold butter
1 cup oatmeal
1/2 cup pecans
8 oz cream cheese
3 eggs
15 oz pumpkin
1 tbs pumpkin pie spice

Mix flour, brown sugar, 1/4 cup sugar, cut in butter (coarse crumbs) . stir in oatmeal and pecans. Save 1 cup of mix and press rest in to a 9x13 greased pan. Beat cream cheese ,1/2 cup sugar, eggs, pumpkin, and pour over crust. Sprinkle the crumb mix on top. Bake at 350 temp for 25 minutes. Cool completely.



ANITAS WHITE TRASH

5 cups cherrios
5 cups chex
12 oz m&m's
½ bag pretzels
2-12 oz bags white morsels
3 tsp oil

Mix cereal, m&m's, and pretzels in a large bowl.
Stir oil and morsels together and slowly melt.
Pour over dry mixture while gently stirring. Spread
Over wax paper until cool. Keep in a air thight
comtainer.



GLENNAS HARD CANDY

2 cup sugar

2/3 cup light corn syrup

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

1 tsp flavoring

food coloring

mix sugar . corn syrup. Water, stir over med heat until sugar dissolves. Boil to a hard ball. Put in flavoring and food coloring pour on to greased cookie sheet let cool and break.



MARYS CHOCOLATE FUDGE

6 cups sugar
1 ½ cups butter (3 sticks)
1 1/3 cups evaporated milk
1 jar 13 oz marshmallow crème.
2 cups chopped nuts (optional)
2 tsp vanilla
2 pkgs (12 oz) semi-sweet real chocolate chips

Stir together butter sugar milk in heavy 5 qt pan
Bring to a full boil stirring constantly. Boil 5 minutes
Over medium heat or until candy thermometer
reaches 234 F. stirring constantly to prevent
scorching. Remove from heat . Gradually stir in
chips until melted. Add remaining ingredients. Mix
Until well blended. Pour into 3 greased 9 inch or 2
greased 13x9 inch baking pans. Cool at room
Temperature, cut into squares . Makes about 6
dozen.

PEANUT BUTTER FUDGE

Use same recipe as chocolate fudge except use
peanut butter chips and 1 to 2 cups of jiffy peanut
butter. Nuts are optional.



MARYS PITACHIO PUDDING

- 1 small box pitachio pudding
- 1 large pkg (8 oz) cream cheese soften
- 1 can pineapple

Mix dry pudding, cream cheese, pineapple with juice
And mix with mixer. Fold in 8 oz of cool whip.
Add extra fruit if desired.



EDNAS CHOCOLATE CAKE

2 cup flour
1 cup sugar
5 tbs cocoa
1 cup mayonnaise
2 tsp soda
1 cup water
1 tsp vanilla

mix all ingredients together put in 9 inch cake pan
bake at 350 temp.



JAIME CHEESE CAKE

2 oz philly cream cheese
2 cans eagle brand milk
2/3 cup lemon juice
1 tsp vanilla
1 cup sugar
1 can pie filling

Mix cream cheese, milk, lemon juice, vanilla, and sugar. Pour into graham cracker crust. Let filling set up before you put pie filling on top. Makes 2 9 inch pans.

GRAHAM CRACKER CRUST

1 stick of butter
2 cup graham crackers crumbs
2 tbs sugar

Mix all ingredients together and press in cake pan



MARYS PUMPKIN ROLL

1 cup sugar
2/3 cup pumpkin
3/4 cup flour
1 tsp salt
1 tsp soda
1 tsp cinnamon
3 eggs

Mix dry ingredients, add eggs and pumpkin. Grease a Cookie sheet and line with wax paper. Spread pumpkin mixture over paper. Bake 350 for 15 min. Place tea towel on table sprinkle with powdered sugar and flip cookie sheet upside down on towel. Roll up and cool from long side of cookie sheet.

FILLING

2tsp margarine
8oz cream cheese
1 tsp vanilla
1 cup powder sugar

Whip until creamy all ingredients . Unroll and take towel off. Spread on cooled pumpkin and roll back up. Sprinkle with powder sugar. Wrap in wax paper and then in foil . Make the day before you want to eat.



PEANUT BRITTLE

1 ½ cup *sugar*

2/3 cup water

½ cup light corn syrup

Cook together to 238 softball use a candy thermometer

1 ½ to 2 cups raw peanuts

¼ tsp salt

add and cook to 290 with thermometer and remove from heat

1 tlb butter

¼ tsp *Soda*

Add and stir until bubbling ceases. Pour out
On greased cookie sheet. When firm and cool
Break candy in pieces.

A decorative border of blueberries surrounds the text. The border is composed of two rows of blueberries, one along the top and one along the bottom, with the berries facing outwards.

BLUEBERRY MUFFINS

1 ½ cups flour
1 tlb baking powder
½ tsp salt
¼ cup sugar
4 tlb (1/2 stick) butter (melted and cooled)
1 large egg (beaten)
¾ cup plus 2 tlb milk
1 cup blueberries

Mix flour, baking powder, salt in large bowl.
Add sugar. In another bowl mix butter, eggs, milk.
Pour the wet ingredients over the dry ingredients and
Whisk until just blended (mixture should be slightly
Lumpy). Add the blueberries and stir them just
enough to combine. Put in muffin cups and bake 18
to 24 minutes at 400 temp.

A decorative border of small, stylized cinnamon rolls surrounds the text area of the page.

CINNAMON ROLLS

4 rolls biscuits

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

1 tsp cinnamon

Dip biscuits in mixture and put in pan.

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

1 stick butter

1 tsp cinnamon

Mix and pour over biscuits . Bake at 350 temp for 15 to 20 minutes.



RICE KRISPIE TREATS

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

4 cups little marshmallows

6 cups rice krispies

Melt butter in pan add marshmallows stir constantly until melted. Add rice krispies and stir together. Pour in greased pan 9x13 and let set until firm.



PUPPY CHOW

9 cup of rice chex
1 cup chocolate chips
 $\frac{1}{2}$ cup peanut butter
 $\frac{1}{4}$ tsp vanilla
1 $\frac{1}{2}$ cup powder sugar

Melt chocolate chip , peanut butter, and butter together. Take off heat and add vanilla. Pour over wheat chex. Put mixture in a big bowl and add powder sugar and shake.



PEANUT BUTTER BALLS

- 1 lb powdered sugar
- 1 cup peanut butter
- 1 sticks butter
- 2- 6 oz bags chocolate chips
- 1 large candy bar

Mix powdered sugar, peanut butter, and butter.
Make into ball the size of walnuts. Melt in double
Boiler chocolate and candy bar and a small piece of
Paraffin. Put balls in chocolate and then on wax
paper to cool.



OATMEAL RAISIN COOKIES

1/2 cup butter
1/2 cup shortening
1 1/2 cup brown sugar
2 eggs
1/2 cup buttermilk
1 3/4 cups flour
1 tsp soda
1/2 tsp salt
1 tsp baking powder
1 tsp gr ginger
1 tsp cinnamon
1/4 tsp gr cloves
1/2 tsp allspice
2 1/2 cup oatmeal
1 cup raisins
1 1/2 cup walnuts
1 tsp vanilla

Cream butter, shortening, and sugar, add eggs and buttermilk. Sift flour, soda, salt, baking powder, ginger, nutmeg, cinnamon, cloves, and allspice. Stir into cream mix and fold in oatmeal, raisins, walnuts, and vanilla. Bake at 350 temp for 12 to 15 minutes.

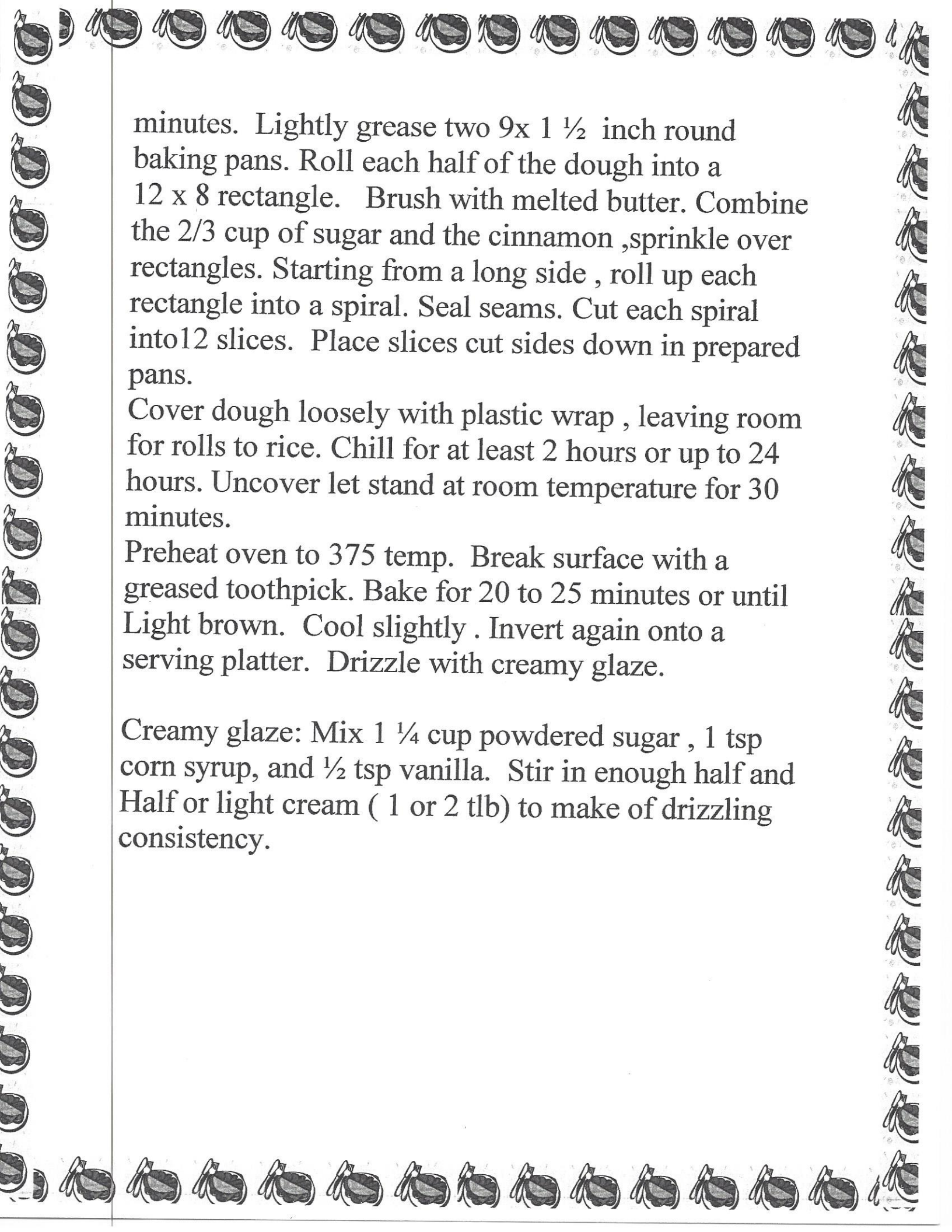
OLD-FASHIONED CINNAMON ROLLS

4 $\frac{3}{4}$ to 5 $\frac{1}{4}$ cup flour
1 pkg active dry yeast
1 cup milk
1/3 cup butter
1/3 cup sugar
3 eggs
3 tlb butter (melted)
2/3 cup sugar
2 tsp cinnamon
1 recipe creamy glaze (below)

In a large bowl combine 2 $\frac{1}{4}$ cup flour and yeast.
In a saucepan heat and stir milk, 1/3 cup butter,
1/3 cup sugar and $\frac{1}{2}$ tsp salt just until warm and
butter almost melts. Add to flour mixture , add eggs,
Beat on low speed for 30 seconds ,scraping bowl.
Beat on high speed for 3 minutes . Stir in as much of
the remaining flour as you can.

On a lightly floured surface knead in enough of the
remaining flour to make a moderately soft dough that
is smooth and elastic (3 to 5 minutes total) . Shape
into a ball. Place in a greased bowl, turning once.
Cover, let rise in a warm place until double in size
(1hr).

Punch down dough. Turn out onto a lightly floured
surface divide in half. Cover and let stand 10



minutes. Lightly grease two 9x 1 ½ inch round baking pans. Roll each half of the dough into a 12 x 8 rectangle. Brush with melted butter. Combine the 2/3 cup of sugar and the cinnamon ,sprinkle over rectangles. Starting from a long side , roll up each rectangle into a spiral. Seal seams. Cut each spiral into 12 slices. Place slices cut sides down in prepared pans.

Cover dough loosely with plastic wrap , leaving room for rolls to rise. Chill for at least 2 hours or up to 24 hours. Uncover let stand at room temperature for 30 minutes.

Preheat oven to 375 temp. Break surface with a greased toothpick. Bake for 20 to 25 minutes or until Light brown. Cool slightly . Invert again onto a serving platter. Drizzle with creamy glaze.

Creamy glaze: Mix 1 ¼ cup powdered sugar , 1 tsp corn syrup, and ½ tsp vanilla. Stir in enough half and Half or light cream (1 or 2 tlb) to make of drizzling consistency.

A decorative border of small, stylized apples with leaves runs along the top, bottom, and sides of the page.

OLD FASHIONED APPLE PIE

1 cup splenda
7 cups baking apples thin sliced ,peeled
3 tlb cornstarch
 $\frac{3}{4}$ tsp cinnamon
 $\frac{1}{4}$ tsp nutmeg
 $\frac{1}{8}$ tsp salt

Slice apples and set them aside.
Combine splenda , cornstarch, cinnamon, nutmeg,
and salt in a small bowl. Sprinkle the mixture over
apples and toss. Spoon apples mixture into piecrust.
Place the second crust over the filling. Seal edges.
Make small cut in top of piecrust. Bake at 425 temp
Until top crust is golden brown 40-50 minutes. Serve
warm or chilled.



PEACH COBBLER

$\frac{1}{2}$ cup flour
 $\frac{1}{4}$ tsp baking powder
 $\frac{1}{8}$ tsp salt
1 tlb sugar
3 tlb butter
 $\frac{1}{4}$ cup milk
2 cup canned peaches

Put peaches in an 9 inch baking pan . Cut butter into flour , baking powder, salt, and sugar mixture. Add milk. Pour over peaches. Bake 450 temp for 20 minutes. Serve with milk or ice cream while warm.

A decorative border of small pumpkin illustrations surrounds the text. The pumpkins are arranged in a repeating pattern along the top, bottom, and sides of the page.

MARYS PUMPKIN PIE

4 eggs beaten
1 can (29oz) pumpkin
2 cup firmly packed brown sugar
2 tlb pumpkin pie spice
2 tlb flour
1 tsp salt
3 1/3 cups evaporated milk
2 9-inch unbaked pastry shells

Combine eggs and pumpkin. Blend in sugar spice ,flour and salt. Mix well . add milk ,mix well. Pour into pastry shells .bake at 425 for 15 min. reduce to 350 and continue baking for 35 to 40 min or until knife inserted near center comes clean.



MARYS STRAWBERRY PIE

- 1 cup water
- $\frac{1}{2}$ cup sugar
- 1 big tlb clear gel or corn starch
- 3 cups strawberries
- 1 graham cracker crust

Put on stove and bring to boil until thickened.
Take off of stove and add 1 small box of strawberry Jello dry from box. Set pan in sink of cold water and let cool. Put strawberries in pie crust and pour mixture over strawberries and cool for 1 hour and serve with cool whip.



CRUSTLESS PUMPKIN PIE

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

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

1 tsp cinnamon

$\frac{1}{2}$ tsp ginger

$\frac{1}{2}$ tsp cloves

2 eggs

15 oz pumpkin

12 oz eva milk

Mix all ingredients and put in 9 inch dish bake 15 minutes at 425 temp then 40 to 50 minutes at 350 temp.

A decorative border surrounds the page, featuring a repeating pattern of pie tins. Each tin contains a pie with a lattice crust. The border is composed of two rows of these tins, one along the top and one along the bottom, with additional tins interspersed along the left and right sides.

MARYS PLAIN PASTRY -PIE CRUST

SINGLE CRUST

1 ½ cups flour

½ tsp salt

½ cup shortening

4 to 5 tlb cold water

DOUBLE CRUST OR LATTICE TOP CRUST

2 cups flour

1 tsp salt

2/3 cup shortening

5 to 7 tlb cold water

Sift flour and salt . Cut in shortening till pieces are Sizes of small peas. Sprinkle water over 1 tlb at a time, tossing mixture after each addition. Form into ball. Flatten on lightly floured surface. Roll 1/8 Inch thick from center to edge.



MARYS CHURCH WINDOWS

12 oz chocolate chips

1 stick margarine

1 package mini colored marshmallows

.
Melt over low heat chocolate chips, and margarine.
.Put` marshmallows in bowl and pour chocolate and
margarine over until they are coated good.
Pour on to wax paper and make into a long log. Coat
With powdered sugar or coconut .Wrap with wax
paper and refrigerate until hard and you can slice.



CHOCOLATE PUDDING PIE

1 lg pkg jello chocolate pudding
1 pkg chocolate sugar free cookies
1 graham cracker pie crust
cool whip

Crumble cookies with a rolling pin and put $\frac{1}{2}$ in the Pie crust. Make the pudding and put in pie crust and smooth with a spatula. Sprinkle remainder cookies on top. Add cool whip and serve cold.



SNICKERDOODLES

1 cup butter
1 ½ cups sugar
2 eggs
2 ¾ cups flour
2 tsp cream of tartar
1 tsp soda
¼ tsp salt
2 tbs sugar
2 tsp cinnamon

Mix butter, 1 ½ cup sugar ,and eggs . Measure flour, Cream of tartar, salt, soda. Add all ingredients together. Shape dough in 1 inch balls. Roll in mixture of sugar 2 tbs and cinnamon 2 tsp.

A decorative border of small, round peanut butter cookies with a bite taken out of them, arranged in a repeating pattern along the top, bottom, and sides of the page.

SUGAR FREE PEANUT BUTTER COOKIES

1 cup peanut butter

1 cup splenda

1 egg

1 tsp vanilla

mix all ingredients together and roll I walnut size balls. Take a fork and flatten cookies. Bake 8 minutes at 350 temp.

A decorative border of Hershey's Kisses surrounds the text. The Kisses are arranged in a repeating pattern along the top, bottom, and sides of the page. The top and bottom borders are continuous, while the side borders are staggered.

PEANUT BUTTER TEMPTATIONS

1 stick butter
1/2 cup sugar
1/2 cup brown sugar
1/2 cup peanut butter
1 egg
1/2 tsp vanilla
1 1/2 cup flour
3/4 tsp soda

Mix all ingredient together and shape dough in 1 inch Balls. Do not flatten put in small muffin cups (1 3/4 in diam). Bake 10 to 12 minutes until puffed and lightly browned remove from oven immediately press small Peanut butter cup in center. Cool completely in pan.

Also you could use Hershey kisses.

S' MORE COOKIE BARS

- $\frac{3}{4}$ cup butter
- 3 cups graham crackers crumbs
- 1pkg semi-sweet chocolate chips
- 1 cup butterscotch chips
- 1 cup mini marshmallows
- 1 can (14 oz) sweetened condensed milk

Mix butter and graham crackers crumbs and press in a 13x9 pan. Evenly sprinkle chocolate chips ,then butterscotch chips , then mini marshmallows. Pour Condensed milk evenly over mixture. Bake 25 minutes or until bubbly. At 350 temp. Let cool on wire rack. For easier cutting refrigerate 1 hour.



OATMEAL SCOTCHIES

- 1 $\frac{1}{4}$ cup flour
- 1 tsp soda
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp cinnamon
- 1 cup butter (soft)
- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ cup brown sugar
- 2 egg
- 1 tsp vanilla
- 3 cup oats
- 1 $\frac{2}{3}$ cup chocolate chips

Mix all ingredients together but oats add them last by hand. Bake at 350 temp.

A decorative border of small, round peanut butter cookies with a bite taken out of them, arranged in a repeating pattern along the top, bottom, and sides of the page.

PEANUT BUTTER COOKIES

1 cup butter
1 cup peanut butter
1 cup sugar
1 cup brown sugar
2 eggs beaten
3 cups flour
 $\frac{1}{4}$ tsp soda
 $\frac{1}{4}$ tsp salt
1 tsp vanilla

Cream butter, peanut butter. Add sugar, eggs, vanilla, and dry ingredients. Roll in balls about the size of a large walnut. Press with fork. Bake at 350 temp for 8 minutes.