

SUNDAY FRIED CHICKEN

3 c. all-purpose flour
2 to 3 tsp. poultry seasoning
2 tsp. paprika
2 to 3 tsp. onion powder
1 to 2 tsp. garlic powder
½ tsp. salt
Dash of pepper

2 eggs
1 Tbsp. milk
2 (3 lb.) broiler-fryer chickens
up, or 16 of your favorite
poultry pieces
Cooking oil

Combine dry ingredients in a plastic bag. In a bowl, lightly beat eggs and milk. Dip chicken pieces in egg mixture and shake off excess. Shake a few chickens in the bag at a time, coating well. In an electric skillet, heat ¼ inch of oil to 350°. Fry chicken on all sides. Reduce heat to 275° and continue cooking for 30 minutes. Yield: 6 to 8 servings.

TURKEY DRESSING PIE

3½ to 4 c. leftover cooked turkey
dressing
½ c. turkey or chicken broth
2 Tbsp. butter or margarine, melted
1 egg, beaten
½ c. chopped onion
1 Tbsp. cooking oil
3 c. diced leftover cooked turkey

1 c. leftover turkey gravy
1 c. peas (optional)
2 Tbsp. dried parsley flakes
2 Tbsp. diced pimientos
1 tsp. Worcestershire sauce
½ tsp. dried thyme
4 slices process American cheese
(optional)

In a large bowl, combine dressing, broth, butter, and egg; mix well. Press the bottom and up the sides of an ungreased 10 inch pie plate; set aside.

In a large skillet, saute onion in oil until tender. Stir in turkey, gravy, peas if desired, parsley, pimientos, Worcestershire sauce, and thyme; heat through. Pour mixture into pie crust. Bake at 375° for 20 minutes or until golden. If desired, arrange cheese on top of pie and return to oven for 5 minutes or until cheese melts.

Robin Howard

TURKEY TETRAZZINI

1 (7 oz.) box spaghetti, broken into
2 inch pieces
2 c. cubed, cooked turkey
1 c. (4 oz.) shredded Cheddar
cheese
1 (10¾ oz.) can condensed cream of
mushroom soup (undiluted)
1 medium onion, chopped
2 (4 oz.) cans sliced mushrooms,
drained

⅓ c. milk
¼ c. chopped green pepper
1 (2 oz.) jar chopped pimientos,
drained
¼ tsp. salt
⅛ tsp. pepper
Additional shredded Cheddar
cheese (optional)

Cook spaghetti according to package directions; drain. Transfer to a large bowl. Add the next 10 ingredients and mix well. Spoon into a greased 2½ quart casserole. Sprinkle with cheese if desired. Bake, uncovered, at 375° for 40 to 45 minutes or until heated through. Yield: 6 to 8 servings.

APRICOT HAM ROLLS

1 2/3 c. apricot nectar, divided
1 Tbsp. Dijon mustard
1/2 tsp. salt
1 c. uncooked instant rice

2 Tbsp. minced fresh parsley
8 thin slices fully cooked ham
2 Tbsp. maple syrup

In a saucepan over medium heat, combine 1 2/3 cups apricot nectar, mustard, and salt; bring to a boil. Stir in rice. Remove from the heat; cover and let stand for 6 to 8 minutes or until the liquid is absorbed. Add parsley and fluff with fork. Place about 1/4 cup of rice mixture on each slice of ham. Overlap 2 opposite corners of ham over rice mixture; secure with a toothpick.

In a large skillet over medium-high heat, combine syrup and remaining nectar; bring to a boil. Add ham rolls; reduce heat. Cover and simmer for about 5 minutes or until heated through, basting occasionally with the sauce. Remove toothpicks before serving. Yield: 4 servings.

BAKED STUFFED PORK CHOPS

6 double loin pork chops
2 medium cooking apples
1 medium onion
2 stalks celery
2 Tbsp. chopped parsley

1 1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. sage or poultry seasoning
1/2 tsp. thyme

Start the oven at 350°F. or moderate. Trim pork chops well and cut a deep slash in the meat side of each chop. Chop apples (peel on please), onion, and celery rather fine. Mix with parsley, salt, pepper, sage, and thyme. Spoon as much stuffing as possible into each pocket - do not tie or skewer. Place in a buttered baking dish with cover (or use foil). Sprinkle with salt, pepper, and sage. Cover and bake 1 1/4 hours. Remove cover and bake another 20 minutes or until chops are brown. Makes 6 servings.

CREAMY SAUSAGE STEW

8 to 10 medium red potatoes, cut
into 1 1/2 inch pieces
2 large white onions, quartered
1 large green pepper, cut into 1 inch
pieces
1 large sweet red pepper, cut into 1
inch pieces
2 lb. smoked Polish sausage, cut
into 1 inch slices

1/3 c. cooking oil
1 Tbsp. dried basil
2 tsp. salt
1 tsp. pepper
1 pt. heavy cream
3 Tbsp. cornstarch
3 Tbsp. water

Place potatoes in a 5 quart roasting pan. Add onions, peppers, and sausage; toss gently. Combine oil, basil, salt, and pepper. Pour over the meat and vegetables; toss well. Cover and bake at 350° for 45 minutes; stir. Add the cream; cover and bake 30 to 40 minutes longer or until potatoes are tender. Combine cornstarch and water; stir into stew. Place on stove top and bring to a boil, stirring constantly until thickened. Yield: 10 to 12 servings.

HAM AND CHEESE SOUFFLE

16 slices bread (without crusts)
1 slice ham (shaved is nice) per sandwich
1 slice cheese (American) per sandwich

5 eggs
1 qt. milk
½ tsp. mustard

Make 8 sandwiches and place in a baking dish. Mix eggs, milk, and mustard. Pour mixture over sandwiches and refrigerate overnight. Sprinkle with corn flakes and melted butter. Bake at 325° to 350° for 1 hour and 15 minutes.

Marlene

HAM FRIED RICE

1¾ c. water
6 Tbsp. soy sauce
1 c. long-grain rice
3 Tbsp. vegetable oil
2 eggs, beaten to blend
1 c. sliced mushrooms

1 c. frozen snow peas, thawed
½ c. sliced green onions
½ c. drained canned sliced water chestnuts
½ c. cubed ham

Bring water and 4 tablespoons soy sauce to boil in heavy medium saucepan. Stir in rice. Reduce heat to low. Cover and cook until rice is tender, about 20 minutes. Set aside.

Heat 1 tablespoon oil in wok or heavy large skillet over medium-high heat. Scramble eggs and scramble until cooked, breaking into small pieces. Remove from pan.

Increase heat to high. Add remaining 2 tablespoons oil to wok. Add rice. Sprinkle remaining 2 tablespoons soy sauce over. Stir-fry 2 minutes. Reduce heat to medium-high. Add mushrooms and remaining ingredients. Stir-fry 2 minutes. Mix in scrambled eggs. Serve immediately.

Cindy

HAM HAWAIIAN

1 (9 oz.) can chunk pineapple
2 Tbsp. brown sugar
1½ Tbsp. cornstarch
1½ Tbsp. vinegar

1½ tsp. prepared mustard
⅛ tsp. pepper
¾ c. cold water
2 c. cooked ham

Drain liquid from pineapple. Combine liquid with next 6 ingredients. Add to ham and cook until mixture is thickened. Add pineapple to heated ingredients. Serve mixture over rice.

Jane

HAM LOAF

1 lb. ham
1 lb. sausage
⅔ c. cracker crumbs
2 eggs
1¼ c. evaporated milk

¾ c. brown sugar
3 Tbsp. vinegar
1 tsp. dry mustard
1 small onion, chopped

Mix and form in loaf. Bake at 350° for 2 hours.

Esther Romine

PORK AND GREEN CHILI CASSEROLE

- | | |
|---|--------------------------------------|
| 1½ lb. boneless pork, cut into ½ inch cubes | 2 (4 oz.) cans chopped green chilies |
| 1 Tbsp. cooking oil | 1 c. quick-cooking brown rice |
| 1 (15 oz.) can black beans, rinsed and drained | ¼ c. water |
| 1 (10¾ oz.) can condensed cream of chicken soup (undiluted) | 2 to 3 Tbsp. salsa |
| 1 (14½ oz.) can diced tomatoes (undrained) | 1 tsp. ground cumin |
| | ½ c. shredded Cheddar cheese |

In a large skillet, saute pork in oil until no pink remains; drain. Add the beans, soup, tomatoes, chilies, rice, water, salsa, and cumin; cook and stir until bubbly. Pour into an ungreased 2 quart baking dish. Bake, uncovered, at 350° for 30 minutes or until bubbly. Sprinkle with cheese; let stand a few minutes before serving. Yield: 6 servings.

PORK AND WINTER SQUASH STEW

- | | |
|---|--|
| 2 lb. lean boneless pork, cut into 1 inch cubes | 2 (14½ oz.) cans Italian stewed tomatoes |
| 2 Tbsp. cooking oil, divided | 2 tsp. dried thyme |
| 2 c. chopped onion | ½ tsp. pepper |
| 2 garlic cloves, minced | 1½ tsp. salt (optional) |
| 3 c. sliced fresh mushrooms | 4 c. cubed, peeled butternut squash |
| 2½ c. diagonally sliced carrots | Hot cooked noodles (optional) |

In a 4 quart Dutch oven, brown pork in 1 tablespoon of oil. Remove from pan; drain and set aside. Heat remaining oil in the same pan over medium heat. Saute onion and garlic for 3 minutes. Return pork to pan. Add mushrooms, carrots, tomatoes, and seasonings; bring to a boil. Reduce heat; cover and simmer for 1 hour. Add squash; simmer, uncovered, for 30 minutes or until meat and vegetables are tender. Serve over noodles if desired. Yield: 8 servings.

PORK CHOPS FLORENTINE

- | | |
|---|----------------------------------|
| 6 pork chops (½ inch thick) | 3 c. cream sauce |
| Flour | 2 egg yolks, lightly beaten |
| Salt and pepper | 1 c. grated natural Swiss cheese |
| 3 (10 oz.) pkg. frozen chopped spinach | |
| Sauce: | |
| 1 (10½ oz.) can chicken broth (undiluted) | ½ bay leaf |
| 1 onion, sliced | 6 Tbsp. butter or margarine |
| 1 carrot, sliced | 6 Tbsp. flour |
| | 1¾ c. milk |

Dredge chops with flour, salt, and pepper. Brown in skillet. Lower heat in pan. Cook chops slowly 30 minutes or until tender. Cook spinach (do not overcook) drain. Season with salt and pepper.

Prepare sauce: Blend egg yolks into hot sauce. Grease large shallow dish. Spread spinach on bottom; lay chops on top. Pour sauce over chops. Sprinkle with cheese. Bake at 375° about 15 minutes to melt and brown cheese. Serve.

Sauce: Simmer chicken broth with onion, carrot, and bay leaf for 10 minutes. Strain. Melt butter; add flour. When bubbly, add strained broth and milk, stirring constantly. Cook until thickened. Serves 6.

PORK SPIEDIS

This tasty dish uses less sugar, salt, and fat. Recipe includes Diabetic Exchanges. changes.

4 lb. pork tenderloin, cut into 1 inch cubes	2 Tbsp. Worcestershire sauce
2 c. tomato juice	2 tsp. chopped fresh basil or 1/2 oz. dried basil
2 large onions, finely chopped	Pepper to taste
4 to 5 garlic cloves, minced	12 slices Italian bread

In a large bowl, combine the first 7 ingredients. Cover and refrigerate overnight. Drain, discarding marinade. Thread pork on small skewers; grill or broil for 15 minutes, turning occasionally, until the meat is no longer pink and pulls away from the skewers.

To serve, wrap a slice of bread around about 5 pork cubes and pull off skewer. Yield; 12 servings.

Diabetic Exchanges: One serving (not including bread) equals 4 lean meats, also, 214 calories, 152 mg sodium, 77 mg cholesterol, 1 g carbohydrate, 24 g protein, 12 g fat.

QUICHE LORRAINE

1 (9 inch) unbaked pie shell, chilled	3/4 tsp. salt
2 Tbsp. butter or margarine	Pinch of nutmeg
1 large onion, sliced	Pinch of cayenne pepper
12 slices bacon	1/8 tsp. pepper
4 eggs	1 c. grated natural Swiss cheese (1 lb.)
2 c. light cream	

Saute onion in butter until soft, but not brown. Fry bacon until crisp. Drain and break into small pieces. Combine eggs, cream, salt, nutmeg, cayenne, and pepper. Beat with rotary beater until well mixed. Sprinkle pie shell with bacon. Spread onion over bacon. Cover with grated Swiss cheese. Pour egg mixture in carefully. Bake at 425° for 15 minutes. Reduce heat to 300° and bake 40 minutes or until knife inserted in center comes out clean. Serve at once; cut into wedges. Makes 6 servings.

SAUERKRAUT AND SAUSAGE

1½ lb. stuffed sausage
1 large can sauerkraut
2 to 3 Tbsp. sugar

2 to 3 Tbsp. flour
1½ pt. tomatoes

Brown sausage; cut in lengths of 1½ inches. Don't use hot or sage flavored sausage. Add sauerkraut to the sausage. Sprinkle with sugar and flour on it. Stir well, then pour tomatoes on, either pureed or chunky. Stir well and cook at least an hour. Cooks well in a moderate oven (350°) and I usually bake potatoes while it's cooking. However, you can cook it slowly atop the stove or in crock pot.

Mary Utter

SAUERKRAUT CASSEROLE WITH SAUSAGE

1½ to 2 lb. pork sausage links
1 onion, finely chopped
1 tsp. caraway seeds

1 qt. sauerkraut
½ c. apple juice or water

Pan-fry sausage until lightly browned. Remove sausage from skillet. Drain off all but 2 tablespoons drippings. Saute onion in sausage drippings. In 2 quart casserole, place half the sauerkraut, then half the onion and caraway seeds; repeat layers and top with sausage links. Pour apple juice over sausage; cover. Bake at 350°F. for 1 hour. Uncover casserole last 15 minutes to brown sausage. Makes 6 servings.

Note: Frankfurters may be substituted for sausage. Arrange on top of sauerkraut for last half hour of baking.

SAUSAGE-CREAM CHEESE SQUARES

2 (8 oz.) cans refrigerated crescent rolls
2 (8 oz.) pkg. cream cheese, softened
½ tsp. dried basil leaves, crushed
¼ tsp. garlic powder

1½ lb. mild pork sausage, cooked, drained, and crumbled
12 oz. Provolone cheese, shredded (about 3 c.)
¾ c. finely chopped sweet red pepper

Preheat oven to 350°. Unroll 1 can of crescent roll dough onto a greased baking sheet, being careful not to separate dough into pieces. Press dough into an 8x13 inch rectangle. Using a second greased baking sheet, repeat for remaining can of rolls. Bake 12 to 15 minutes or until golden brown. Remove from oven.

In a medium bowl, combine next 3 ingredients. Spread cream cheese mixture evenly over baked dough. Sprinkle remaining ingredients evenly over cream cheese mixture. Bake 5 to 7 minutes or until cheese melts. Cut into 2 inch squares and serve warm. Yield: About 4 dozen appetizers.

Megihann Kinney

SAUSAGE PIE

- | | |
|--|---|
| 16 small fresh link pork sausages
(about 1 lb.) | 1 (10 oz.) pkg. frozen corn, thawed |
| 1/2 medium green pepper, chopped | 1 c. (4 oz.) shredded Cheddar
cheese |
| 1/2 medium sweet red pepper,
chopped | 1 Tbsp. Worcestershire sauce |
| 1 Tbsp. cooking oil | 1 tsp. salt |
| 3 c. cooked long grain rice | 2 Tbsp. chopped fresh parsley |
| 4 to 5 medium tomatoes, peeled and
chopped | 1 tsp. dried basil |
| | 1 c. soft bread crumbs |
| | 2 Tbsp. butter or margarine, melted |

Place sausages on a rack in a baking pan; bake at 350° for 15 minutes or until lightly browned. Cut into 1 inch pieces; set aside.

In a skillet, saute peppers in oil for 3 minutes. Place in a 3 quart casserole the sausages and the next 8 ingredients. Combine bread crumbs and butter on top of casserole. Bake, uncovered, at 350° for 30 to 40 minutes or until bubbling through. Yield: 6 to 8 servings.

SAUSAGE PILAF

- | | |
|----------------------|---------------------------------|
| 1 lb. bulk sausage | 1 can cream of mushroom
soup |
| 1 c. chopped celery | Olives |
| 1/2 c. chopped onion | Chopped peanuts |
| 1/4 c. green pepper | |

Brown sausage, celery, onion, and green pepper. Drain. Add 1 cup Minute rice and 1 can cream of mushroom soup. Top with chopped peanuts and olives.

Lee Ann

SAUSAGE POTATO CASSEROLE

- | | |
|--|--|
| 1 lb. bulk pork sausage | 1/4 tsp. pepper |
| 1 (10 3/4 oz.) can cream of mushroom
soup (undiluted) | 3 c. thinly sliced potatoes, peeled
(about 1 1/4 lb.) |
| 3/4 c. milk | 1 c. (4 oz.) shredded Cheddar
cheese |
| 1/4 c. chopped onion | |
| 1/2 tsp. salt | |

In a large skillet, cook sausage until no longer pink; drain. In a bowl combine soup, milk, onion, salt, and pepper. In an ungreased 11x7x2 inch baking dish layer half the potatoes, soup mixture, and sausage. Repeat layers. Cover and bake for 1 1/2 hours or until the potatoes are tender. Uncover and sprinkle with cheese. Bake to the oven until the cheese is melted, about 5 minutes. Yield: 4 to 6 servings.

Janet

WILD RICE CASSEROLE

- | | |
|--|----------------------------|
| 1 (6 oz.) long grain wild rice mix | 4 Tbsp. melted margarine |
| 1/2 c. celery | 1 Tbsp. soy sauce |
| 1 (8 oz.) water chestnuts, drained
and sliced | 1 (4 oz.) mushroom
soup |
| | 1 lb. sausage, fried |

Cook rice according to directions on box and let cool. Mix rice and all other ingredients together. Bake at 350° for 30 minutes.

Bev Surface

SKILLET FRANKS AND NOODLES

1 lb. hot dogs, cut in bite-size pieces	1/2 c. milk
1/2 c. chopped onion	1/2 c. chopped canned tomatoes
1/2 tsp. basil	2 c. cooked wide noodles
2 Tbsp. butter or margarine	2 Tbsp. parsley
1 can cream of mushroom or celery soup	

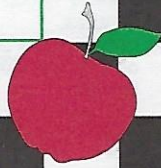
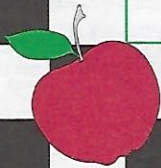
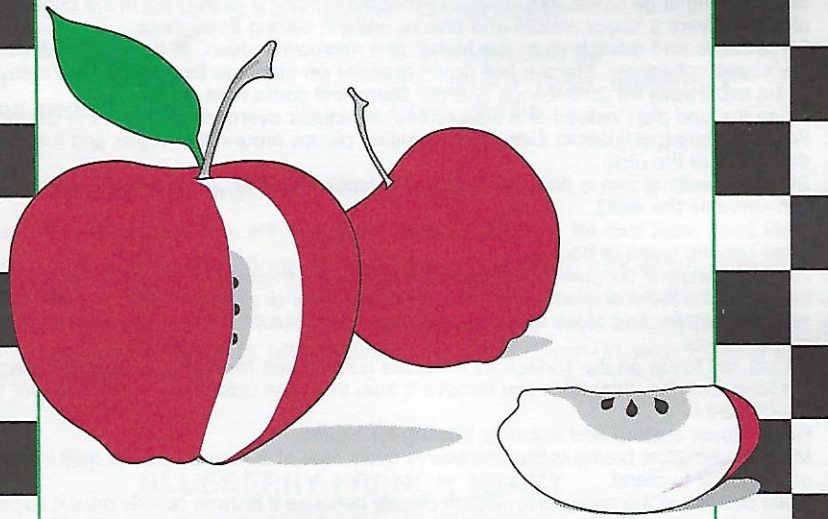
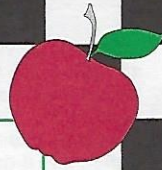
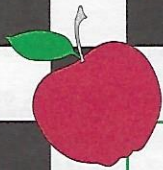
In skillet, brown hot dogs and onion with basil in butter till tender. Stir in remaining ingredients. Heat, stirring occasionally.

Judy McFadden

Notes

SAUSAGE POTATO CASSEROLE

Breads, Rolls



MICROWAVE HINTS

1. Place an open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave at high for 1½ to 2 minutes for ½ pound or 2 to 3 minutes for 1 pound.
2. Soften hard ice cream by microwaving at 30% power. One pint will take 15 to 30 seconds, a quart, 30 to 45 seconds; and one-half gallon, 45 seconds to one minute.
3. One stick of butter or margarine will soften in 1 minute when microwaved at 20% power.
4. Soften one 8-ounce package of cream cheese by microwaving at 30% power for 2 to 2½ minutes. One 3-ounce package of cream cheese will soften in 1½ to 2 minutes.
5. Thaw frozen orange juice right in the container. Remove the top metal lid. Place the container in the microwave and heat on high power 30 seconds for 6 ounces and 45 seconds for 12 ounces.
6. Thaw whipped topping...a 4½ ounce carton will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center but it will blend well when stirred. Do not overheat.
7. Soften jello that has set up too hard - perhaps you were to chill it until slightly thickened and then it. Heat on a low power setting for a very short time.
8. Dissolve gelatin in the microwave. Measure liquid in a measuring cup, add jello and heat. There will be less stirring to dissolve the gelatin.
9. Heat hot packs in a microwave oven. A wet fingertip towel will take about 25 seconds. It depends on the temperature of the water used to wet the towel.
10. To scald milk, cook 1 cup milk for 2-2½ minutes, stirring once each minute.
11. To make dry bread crumbs, cut 6 slices bread into ½-inch cubes. Microwave in 3-quart casserole 6-7 minutes, or until dry, stirring after 3 minutes. Crush in blender.
12. Refresh stale potato chips, crackers, or other snacks of such type by putting a plateful in the microwave oven for about 30-45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.
13. Melt almond bark for candy or dipping pretzels. One pound will take about 2 minutes, stirring well if it hardens while dipping candy, microwave for a few seconds longer.
14. Nuts will be easier to shell if you place 2 cups of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nut meats will slip out whole after cracking the shell.
15. When thawing hamburger meat, the outside will many times begin cooking before the meat is completely thawed. Defrost for 3 minutes, then remove the outside portions that have defrosted. Continue defrosting the hamburger, taking off the defrosted outside portions at short intervals. (one pound casseroles 15 minutes on high).
16. To drain the fat from hamburger while it is cooking in the microwave oven (one pound casseroles 15 minutes on high), cook it in a plastic colander placed inside a casserole dish.
17. Cubed meat and chopped vegetables will cook more evenly if cut uniformly.
18. When baking large cakes, brownies, or moist bars, place a juice glass in the center of the dish to prevent a soggy middle and ensure uniform baking throughout.
19. Since cakes and quick breads rise higher in a microwave oven, fill pans just half full of batter.
20. For stamp collectors: Place a few drops of water on stamp to be removed from envelope. Microwave in the microwave for 20 seconds and the stamp will come right off.
21. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.
22. When preparing chicken in a dish, place meaty pieces around the edges and the bony pieces in the center of the dish.
23. Shaping meatloaf into a ring eliminates undercooked center. A glass set in the center of the dish can serve as the mold.
24. Treat fresh meat cuts for 15 to 20 seconds on high in the microwave oven. This cuts down on meat-spoiling types of bacteria.
25. A crusty coating of chopped walnuts surrounding many microwave-cooked cakes and quick breads enhances the looks and eating quality. Sprinkle a layer of medium finely chopped walnuts onto the bottom and sides of a ring pan or Bundt cake pan. Pour in batter and microwave according to recipe directs.
26. Do not salt foods on the surface as it causes dehydration (meats and vegetables) and dries out the food. Salt the meat after you remove it from the oven unless the recipe calls for salting the mixture.
27. Heat leftover custard and use it as frosting for a cake.
28. Melt marshmallow creme in the microwave oven. Half of a 7-ounce jar will melt in 35-40 seconds on high. Stir to blend.
29. Toast coconut in the microwave. Watch closely because it browns quickly once it begins to toast. Spread ½ cup coconut in a pie plate and cook for 3-4 minutes, stirring every 30 seconds.
30. Place a cake dish up on another dish or on a roasting rack if you have difficulty getting the top of the cake done. This also works for potatoes and other foods that don't quite get done on the bottom.

BREADS, ROLLS

ANGEL BISCUITS

2 pkg. yeast	1 Tbsp. baking powder
¼ c. warm water	1 tsp. baking soda
2 c. warm buttermilk	1 Tbsp. salt
⅓ c. sugar	1 c. shortening

Dissolve yeast in warm water and set for 5 minutes. Stir in buttermilk. Combine sugar, baking powder, soda, and salt. Cut in shortening. Mix in yeast. Knead 3 to 4 times. Roll ½ inch; cut with 2½ inch cutter. Place on lightly greased baking sheet. Cover and let rise 1½ hours. Bake at 450° for 8 to 10 minutes. Brush with melted butter.

Carol Eppelmann

BANANA NUT BREAD

1 c. sugar	½ tsp. salt
½ c. oleo, softened	1 tsp. soda
2 eggs	1 tsp. baking powder
3 medium bananas, mashed	1 tsp. vanilla
1⅓ c. flour	½ c. chopped pecans or walnuts

Cream sugar, oleo, eggs, and bananas. Add dry ingredients; mix together. Bake in greased, lightly floured 5x9 inch loaf pan in a 350° oven for 60 minutes. Remove from pan and cool on rack.

Elaine Hill

BEST-EVER BANANA BREAD

1¾ c. all-purpose flour	½ c. vegetable oil
1½ c. sugar	¼ c. plus 1 Tbsp. buttermilk
1 tsp. baking soda	1 tsp. vanilla
½ tsp. salt	1 c. chopped nuts (optional)
2 eggs	
2 ripe medium mashed bananas (1 c.)	

In large bowl, stir together flour, sugar, baking soda, and salt. In another mixing bowl, combine eggs, bananas, oil, buttermilk, and vanilla; add to flour mixture, stirring just until combined. Fold in nuts. Pour into a greased 9x5x3 inch baking pan. Bake at 325° for 1 hour and 20 minutes or until bread tests done. Cool on wire rack. (Recipe does not double well.)

Laurie Carlin

BLUEBERRY FRENCH TOAST

12 slices day-old white bread, crusts removed	12 eggs
2 (8 oz.) pkg. cream cheese	2 c. milk
1 c. fresh or frozen blueberries	⅓ c. maple syrup or honey

Sauce:

1 c. sugar
2 Tbsp. cornstarch
1 c. water

1 c. fresh or frozen blueberries
1 Tbsp. butter or margarine

Cut bread into 1 inch cubes; place half in a greased 13x9x2 inch baking pan. Cut cream cheese into 1 inch cubes; place over bread. Top with blueberries and remaining bread.

In a large bowl, beat eggs. Add milk and syrup; mix well. Pour over the mixture. Cover and chill 8 hours or overnight. Remove from refrigerator 30 minutes before baking. Cover and bake at 350° for 30 minutes. Uncover; bake 25 to 30 minutes more or until golden brown and the center is set.

In a saucepan, combine sugar and cornstarch; add water. Bring to a boil over medium heat; boil for 3 minutes, stirring constantly. Stir in blueberries; reduce heat. Simmer for 8 to 10 minutes or until berries have burst. Stir in butter until melted. Serve over French toast. Yield: 6 to 8 servings (1 $\frac{3}{4}$ cups sauce).

BLUEBERRY STREUSEL COFFEE CAKE

2 c. all-purpose flour
 $\frac{3}{4}$ c. sugar
2 tsp. baking powder
 $\frac{1}{4}$ tsp. salt
1 egg, beaten

$\frac{1}{2}$ c. milk
 $\frac{1}{2}$ c. butter or margarine, softened
1 c. fresh or frozen blueberries
1 c. chopped pecans

Streusel:

$\frac{1}{2}$ c. sugar
 $\frac{1}{3}$ c. all-purpose flour

$\frac{1}{4}$ c. cold butter or margarine

In a mixing bowl, combine flour, sugar, baking powder, and salt. Add egg and butter; beat well. Fold in blueberries and pecans. Spread into a greased square baking pan.

In another bowl, combine sugar and flour; cut in the butter until crumbly. Sprinkle over the batter. Bake at 375° for 35 to 40 minutes or until a wooden pick inserted in the center comes out clean. Yield: 9 servings.

BLUEBERRY STREUSEL MUFFINS

$\frac{1}{3}$ c. sugar
 $\frac{1}{4}$ c. butter or margarine, softened
1 egg, beaten
 $2\frac{1}{3}$ c. all-purpose flour
4 tsp. baking powder

$\frac{1}{2}$ tsp. salt
1 c. milk
1 tsp. vanilla extract
 $1\frac{1}{2}$ c. fresh or frozen blueberries

Streusel:

$\frac{1}{2}$ c. sugar
 $\frac{1}{3}$ c. all-purpose flour

$\frac{1}{2}$ tsp. ground cinnamon
 $\frac{1}{4}$ c. butter or margarine

In a mixing bowl, cream sugar and butter. Add egg; mix well. Combine baking powder, and salt; add to the creamed mixture alternately with milk. Stir. Fold in blueberries. Fill 12 greased or paper-lined muffin cups two-thirds full.

In a small bowl, combine sugar, flour, and cinnamon; cut in butter until crumbly. Sprinkle over muffins. Bake at 375° for 25 to 30 minutes or until browned. Yield: 1 dozen.

T'AA NIIT - BLUE CORN MEAL MUSH

Cedar ashes **3 qt. water**
2 c. blue corn meal

To get cedar ashes: Break off green part of cedar branches. Burn needles on a tin sheet. Throw away sticks. Save ashes in a coffee can. Boil water in large pan. Hold ashes in strainer over the water. Pour boiling water from pan through the strainer, using a ladle or cup. Continue until all the fine ashes go through. Throw the lumps away. Very slowly sift the corn meal into the boiling water while stirring constantly. Boil on low heat about 20 minutes. For thicker mush, add more corn meal.

Inez Yazzie, Jackie Chee

BLUE CORN MEAL CAKES

Prepare water with ashes, as for blue corn meal mush (preceding). Let water cool down. Use this water to mix with blue corn meal to form a dough that can be patted out into cakes. Cook cakes on a grill or griddle like a pancake. Sprinkle salt water onto cake when it is finished.

Inez Yazzie

CHEESY GARLIC BREAD

1½ c. mayonnaise	¾ garlic cloves, minced
1 c. (4 oz.) shredded sharp Cheddar cheese	1 loaf French bread (about 20 inches), halved lengthwise
1 c. thinly sliced green onions with tops	⅓ c. minced fresh parsley (optional)
	Paprika (optional)

Mix mayonnaise, cheese, onions, and garlic; spread on bread halves. If desired, sprinkle with parsley and paprika. Wrap each half in foil. Refrigerate for 1 to 2 hours or freeze. Unwrap and place on a baking sheet. Bake at 400° for 8 to 10 minutes (20 to 25 minutes if frozen) or until puffed but not brown. Cut into slices. Yield: 12 to 15 servings.

CINNAMON COFFEE CAKE

1 c. butter or margarine, softened	1 tsp. baking soda
2¾ c. sugar, divided	1 tsp. salt
2 tsp. vanilla extract	2 c. (16 oz.) sour cream
4 eggs	2 Tbsp. ground cinnamon
3 c. all-purpose flour	½ c. chopped walnuts
2 tsp. baking powder	

In a large mixing bowl, cream butter and 2 cups sugar until fluffy. Add vanilla. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder, soda, and salt; add alternately with sour cream, beating just enough after each addition to keep batter smooth. Spoon ⅓ of batter into a greased 10 inch tube pan.

Combine cinnamon, nuts, and remaining sugar; sprinkle $\frac{1}{3}$ over top. Repeat layers 2 more times. Bake at 350° for 70 minutes or until cake is done. Cool for 10 minutes. Remove from pan to a wire rack to cool completely. Yield: 20 servings.

DILLY ROLLS

2 c. (16 oz.) small curd cottage cheese	$\frac{1}{4}$ c. sugar
2 Tbsp. butter or margarine	2 Tbsp. dried minced onion
2 ($\frac{1}{4}$ oz.) pkg. active dry yeast	1 to 2 Tbsp. dill weed
$\frac{1}{2}$ c. warm water (110° to 115°)	1 Tbsp. salt
2 eggs	$\frac{1}{2}$ tsp. baking soda
	$4\frac{1}{2}$ to 5 c. all-purpose flour

In a large saucepan over medium heat, cook cottage cheese and butter is melted. Cool to 110° to 115° . In a large mixing bowl, dissolve yeast in water. Add eggs, sugar, onion, dill, salt, baking soda, and cottage cheese mixture. Add $4\frac{1}{2}$ to 5 cups of flour; beat until smooth. Add enough remaining flour to form a soft dough. Turn out onto a floured board; knead until smooth and elastic, about 6 to 8 minutes.

Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Form into 24 rolls in a greased 13x9x2 inch baking pan that has been sprayed with nonstick spray. Cover and let rise until doubled, about 45 minutes. Bake at 350° for 15 minutes. Yield: 2 dozen.

FLOUR TORTILLAS

4 c. flour	$\frac{1}{4}$ c. oil or shortening
1 Tbsp. baking powder	1 or 2 c. warm water
1 tsp. salt	

Put flour, baking powder, salt, and oil in mixing bowl. Add warm water, working it into a dough. Cover the bowl tightly and place in a warm place for 30 minutes. Roll out into small balls of dough, the size depending on how large you want the tortillas. Roll out each ball into a flat, round tortilla; cook on a hot, dry griddle over once. Adjust heat to avoid burning. Measurements are approximate and should be adjusted to fit your needs.

Robin and Lavonne

FREEZE-AND-BAKE ROLLS

2 ($\frac{1}{4}$ oz.) pkg. active dry yeast	$\frac{1}{4}$ c. vegetable oil
$1\frac{1}{2}$ c. warm water (110° to 115°)	4 tsp. salt
$\frac{1}{2}$ c. plus 2 tsp. sugar, divided	$7\frac{1}{2}$ to $8\frac{1}{2}$ c. all-purpose flour
$1\frac{1}{2}$ c. warm milk (110° to 115°)	Butter or margarine, melted

In a large mixing bowl, dissolve yeast in water. Add 2 teaspoons sugar and stir for 5 minutes. Add milk, oil, salt, and remaining sugar. Add enough flour to form a dough. Turn out onto a floured surface; knead until smooth and elastic, about 10 minutes.

Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about $1\frac{1}{2}$ hours. Punch dough down. Divide into 24 rolls.

Cover 3 pieces with plastic wrap. Divide 1 piece into 12 balls. To form knots, roll each ball into a 10 inch rope; tie into a knot and pinch ends together. Repeat with remaining dough.

Place rolls on greased baking sheets; brush with melted butter. Cover and let rise until doubled, about 20 to 30 minutes. To serve immediately, bake at 375° for 15 to 18 minutes. To freeze for later use, partially bake at 300° for 15 minutes. Allow to cool; freeze. Reheat frozen rolls at 375° for 12 to 15 minutes or until browned.

GRANDMA'S NAVAJO FRY BREAD

6 c. flour
6 tsp. baking powder
5 tsp. salt
1/4 c. dry powdered milk
Water

Mix dry ingredients in bowl; add warm water until bread dough consistency. Mix well. Knead 2 to 3 minutes. Best to let stand, covered, at room temperature for several hours. Form into biscuit-size balls. Roll or use hands to flatten until diameter of frying pan. Preheat oil or lard in frying pan. Gently lay each piece in hot oil. Let fry until brown, 1/2 to 1 minute, then turn. Remove and drain.

Evelyn Charles

HOT CHEESE PUFFS

1 lb. hot sausage, crumbled
1 lb. Cheddar cheese, grated
3 c. Bisquick
3/4 c. water

Cook sausage, drain, and rinse with water. Cool completely. Add grated cheese, Bisquick, and water. Mix well and roll into balls. Bake on greased cookie sheet 12 to 15 minutes or until brown. Bake at 400°.

These may be frozen. When serving, reheat 5 to 7 minutes at 375°.

Agnes Tibbets

JESSIE'S COUNTRY BISCUITS

2 c. self-rising flour
3 Tbsp. cooking oil
Enough buttermilk to make a medium stiff dough

Stir all ingredients together; pour onto floured surface. Knead until smooth. Cut biscuits with a 2 inch cutter. Place in a generously oiled round pan. Place side by side; oil the tops. Bake in a 450° oven until lightly browned on top. Place under broiler until desired brownness. *Eat and enjoy.*

From the kitchen of Jessie Bentley, for Heather and Tiffany Bentley

JOLLY BISCUIT TEA RING

2 pkg. biscuits
2 Tbsp. butter or margarine
2 Tbsp. brown sugar
Candied cherries
Pecans (if desired)
4 to 6 Tbsp. butter or margarine
Cinnamon-sugar mixture

Melt 2 tablespoons butter and brown sugar in both of angel food type round pan. Place cherries and nuts in bottom of pan. Set aside. Melt 4 to 6 tablespoons

butter. Dip biscuits in the butter, then into the cinnamon-sugar mixture. Place in layers. Bake 15 to 20 minutes in a 450° F. oven. When done, place upside down on a plate.

Jan F.

MONKEY BREAD

4 cans biscuits, quartered
1 c. sugar
1 Tbsp. cinnamon

1½ sticks margarine
1 Tbsp. Karo
1 c. brown sugar

Shake biscuit quarters in bag of sugar-cinnamon mixture. Boil for 1 minute in water. Drain. Melt margarine, Karo, and brown sugar. Place the biscuit pieces in greased tube pan. Pour syrup mixture over the sugared pieces. Bake at 350° for 30 to 40 minutes. (Syrup may be sprinkled on if desired.)

Agnes

OATMEAL BREAD

1 c. rolled oats
2 tsp. salt
2 Tbsp. shortening

½ c. molasses
1 pkg. yeast
5 c. flour

Pour 2 cups boiling water over 1 cup rolled oats. Let stand until cool. Add 2 teaspoons salt, 2 tablespoons shortening, ½ cup molasses, 1 package yeast (dissolved in ½ cup warm water), and 5 cups flour. Beat well; let rise in bowl until double. Spoon into loaf pans. Let rise until double. Bake 1 hour at 375°. (Slices best next day.)

Can substitute for 1 cup rolled oats, ½ cup corn meal and ½ cup oats.

ORANGE BISCUITS

½ c. orange juice
¾ c. sugar, divided
¼ c. butter or margarine
2 tsp. grated orange peel
2 c. all-purpose flour
1 Tbsp. baking powder

½ tsp. salt
¼ c. shortening
¾ c. milk
Melted butter or margarine
½ tsp. ground cinnamon

In a saucepan, combine orange juice, ½ cup sugar, butter, and orange peel. Cook and stir over medium heat for 2 minutes. Divide among 12 muffin cups.

In a large bowl, combine flour, baking powder, and salt. Cut in shortening until mixture resembles coarse crumbs. With a fork, stir in milk until mixture forms a dough. On a lightly floured surface, knead the dough 1 minute. Roll into a 9 inch square ½ inch thick. Brush with melted butter. Combine the cinnamon and remaining sugar; sprinkle over butter. Roll up. Cut into 12 slices about ¾ inch thick.

Place slices, cut side down, over orange mixture in muffin cups. Bake at 350° for 12 to 16 minutes. Cool for 2 to 3 minutes; remove from pan. Yield: 1 dozen.

OVERNIGHT COFFEE CAKE

Sift together and set aside:

2 c. flour	1/2 tsp. salt
1 tsp. baking powder	1 tsp. soda
1 tsp. cinnamon	

Cream together:

2/3 c. oleo	1/2 c. brown sugar
1 c. sugar	

Add 2 eggs. Add dry ingredients alternately with 1 cup buttermilk. Spread in well greased 9x13 inch pan.

Mix following together and sprinkle on top of batter:

1/2 c. brown sugar	1 tsp. cinnamon
1/2 c. chopped nuts	1 tsp. nutmeg

Cover with foil and refrigerate 8 hours or overnight. Bake at 350° for about 45 minutes.

Fay Whetstone

PIZZA DOUGH

1 tsp. salt	2 c. flour
3 Tbsp. sugar	1/8 tsp. oregano
1 c. water (warm)	1/8 tsp. garlic powder
1 pkg. yeast	1/8 tsp. onion powder
3 Tbsp. oil	

Dissolve yeast in the warm water. Add sugar, salt, oil, spices, and flour. Knead it, forming a ball. Place in a greased bowl; let rise for 30 minutes, or until double. Makes 1 thick crust, or 2 thin crusts, using a jellyroll pan. Top with your favorite pizza toppings. Bake for 30 minutes at 375°.

Robin Honaker

PLUM BREAD

1 c. oil	1 oz. red food coloring
2 c. sugar	2 c. flour
3 eggs	2/3 tsp. baking soda
2 small jars baby food (plum, 2nd blue jar, 4 oz.)	1 tsp. cinnamon
	1/4 tsp. salt

Mix first 5 ingredients together. Mix next 4 ingredients together, then add to plum mixture. Pour into greased and floured loaf pans (2). Bake at 325° for 45 minutes. Cool in pans for 5 minutes. Remove from pans. Cool on rack. Sprinkle with powdered sugar. Store in refrigerator or freezer.

Bernice Rule

POPPY SEED BREAD

3 c. flour
1/2 tsp. salt
1 1/2 tsp. baking powder
3 eggs
1 c. and 2 Tbsp. oil
2 1/4 c. sugar

1 1/2 c. milk
1 1/2 Tbsp. poppy seed
1 tsp. almond extract
1 tsp. vanilla extract
1 1/2 tsp. butter flavoring

Mix all ingredients for 2 minutes and put in 2 loaf pans. Bake at 350°.

While still hot, glaze with:

1/4 c. orange juice
3/4 c. sugar
1/2 tsp. almond extract

1/2 tsp. vanilla
1/2 tsp. butter flavoring

PUMPKIN BREAD

3 c. sugar
4 eggs
1 c. vegetable oil
3 1/3 c. flour
1 1/2 tsp. salt

2 tsp. cinnamon
1 tsp. nutmeg
2 tsp. soda
2/3 c. water
1 can (2 c.) pumpkin

Preheat oven to 350°F. Beat sugar and eggs together well. Add oil and pumpkin. Sift together dry ingredients; add to mixture. Add water and pumpkin. Bake in well greased loaf pans about 1 hour. Done when toothpick inserted in middle comes out clean. Remove from pan in about 5 to 10 minutes. Freezes well. "Makes 2 size loaves."

Jan F...

SALLY LUNN BREAD

2 c. flour (bread flour)
1/4 c. sugar
1/2 tsp. salt
1 tsp. yeast

2 Tbsp. margarine
2/3 c. lukewarm milk
1 egg

Put ingredients into bread machine in the order given. Cycle, white bread timer (because of milk and egg). This makes a 1 pound loaf.

Lavaine...

SPANISH COFFEE CAKE

2 1/2 c. flour
3/4 c. sugar
1 tsp. salt

1 c. brown sugar
3/4 c. salad oil
1 tsp. nutmeg

Mix this portion and take out 3/4 cup. Add 1/2 cup nuts and 2 teaspoons cinnamon to it for topping.

Add to the first mixture:

1 well beaten egg
1 tsp. soda

1 c. buttermilk

Pour into greased 9x13 inch pan. Sprinkle with topping. Bake 30 minutes at 350°. While baking, mix 1 cup powdered sugar and water for glaze. Make it very thin. Pour immediately over cake after removing from oven.

Jody Surface

STICKIE QUICKIE BUNS

1½ c. flour
2 pkg. dry yeast
¾ c. milk
½ c. water
¼ c. butter

¼ c. sugar
1 tsp. salt
1 egg
1¾ c. flour
1½ c. raw apple, chopped (optional)

Topping:

¾ c. butter
1 c. brown sugar
1 tsp. cinnamon

1 Tbsp. corn syrup
1 Tbsp. water
¾ c. nuts, chopped (optional)

In large mixing bowl, combine 1½ cups flour and yeast. Heat the milk, water, butter, sugar, and salt until warm. Pour into yeast mixture. Add egg; beat on high with mixer for 3 minutes. By hand, stir in 1¾ cups flour. Add the raw apples if desired. Cover and let rise for 30 minutes.

While dough is rising, combine the topping ingredients in a saucepan and heat until melted. Pour into a 9x13 inch glass baking pan. Stir down batter and drop by tablespoonfuls on topping. Bake at 375° for 15 minutes. Cool for 1 minute; cover with cookie sheet and carefully invert to remove from pan.

This recipe may be prepared the night before if covered and refrigerated. The next morning, remove from refrigerator before preheating the oven. Bake as directed.

Laurie Carlin

YEAST CINNAMON ROLLS

1 c. boiling water
⅔ c. shortening
1½ tsp. salt
½ c. sugar
2 eggs

1 c. lukewarm water (105° to 110°)

2 pkg. dry yeast, dissolved in water
7 c. flour
Cinnamon
Brown sugar
Chopped nuts

Pour boiling water over shortening. When melted and cooled (lukewarm), add remaining ingredients. Mix well. Place in greased bowl, tightly covered, for 2 hours. Roll out dough ¼ inch thick. Spread with soft butter and sprinkle with mixture of cinnamon and brown sugar. Roll up dough and cut about 1 inch thick slices. Put closely together in 2 (9x13 inch) pans, greased. Cover bottom with chopped nuts and butter. Bake at 350° for 20 minutes after rising for 1 hour. Turn onto wax paper immediately. Makes about 3 dozen.

PLAIN REFRIGERATOR YEAST ROLLS

3/4 c. milk
6 Tbsp. sugar
1 tsp. salt
5 Tbsp. shortening

1/2 c. warm water
2 pkg. yeast
1 egg
4 to 4 1/2 c. sifted all-purpose flour

Scald milk, then stir in sugar, salt, and shortening. Cool to lukewarm. Put water in bowl; add yeast and stir until dissolved. Stir in lukewarm mixture. Beat and add to mixture. Add 2 cups sifted flour and beat until smooth. Stir in remainder to 2 1/2 cups flour. Turn dough; place out onto floured surface and knead. Put in greased bowl, cover, and place in refrigerator at least 2 hours (or until needed, up to 2 days). Punch dough; turn out on floured board. Shape rolls and place in pan. Bake with butter. Let rise 1 hour or until doubled (or 2 hours). Bake at 400° for 15 minutes. Brush again with butter. Makes approximately 24 rolls.

ZUCCHINI BREAD

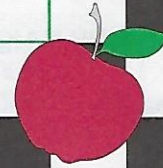
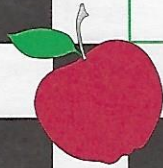
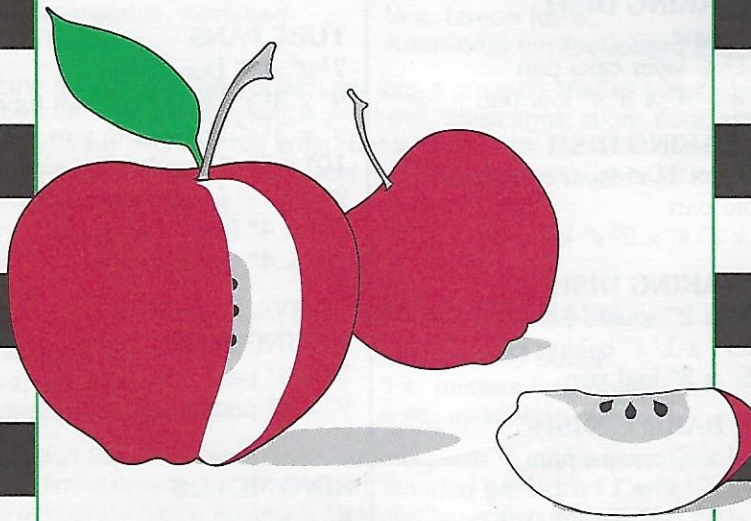
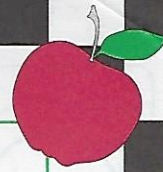
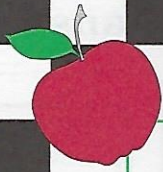
3 eggs
2 c. sugar
1 c. oil
2 c. grated zucchini
3 tsp. vanilla
3 c. flour

1 tsp. salt
1 tsp. soda
1/4 tsp. baking powder
3 tsp. cinnamon
1 c. chopped nuts

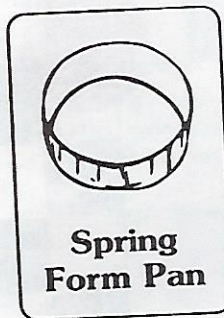
Beat eggs until fluffy and add next 4 ingredients. Mix dry ingredients and add to egg mixture a little at a time. Stir after each addition. Add nuts; pour into 2 greased and floured loaf pans.

Mary Tramm

Desserts



Common Baking Dishes and Pans



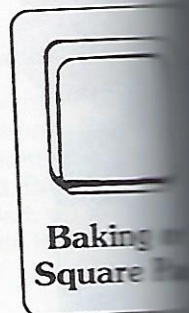
**Spring
Form Pan**



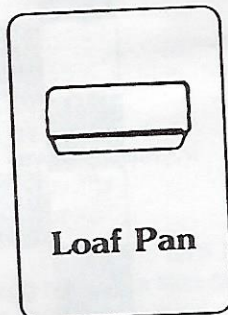
**Layer Cake
or Pie Pan**



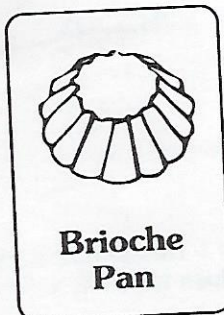
Ring Mold



**Baking
Square Pan**



Loaf Pan



**Brioche
Pan**



**Angel Cake
Pan**



**Bundt
Tube**

Equivalent Dishes

4-CUP BAKING DISH

- = 9" pie plate
- = 8" x 1¹/₄" layer cake pan
- = 7³/₈" x 3⁵/₈" x 2¹/₄" loaf pan

6-CUP BAKING DISH

- = 8" or 9" x 1¹/₂" layer cake pan
- = 10" pie pan
- = 8¹/₂" x 3⁵/₈" x 2⁵/₈" loaf pan

8-CUP BAKING DISH

- = 8" x 8" x 2" square pan
- = 11" x 7" x 1¹/₂" baking pan
- = 9" x 5" x 3" loaf pan

10-CUP BAKING DISH

- = 9" x 9" x 2" square pan
- = 11³/₄" x 7¹/₂" x 1³/₄" baking pan
- = 15" x 10" x 1" flat jelly roll pan

12-CUP BAKING DISH OR MORE

- = 13¹/₂" x 8¹/₂" x 2" glass baking dish
- = 13" x 9" x 2" metal baking pan
- = 14" x 10¹/₂" x 2¹/₂" roasting pan

Total Volume of Pans

TUBE PANS

- 7¹/₂" x 3" Bundt tube
- 9" x 3¹/₂" fancy or Bundt tube
- 9" x 3¹/₂" angel cake pan
- 10" x 3³/₄" Bundt tube
- 9" x 3¹/₂" fancy tube mold
- 10" x 4" fancy tube mold
- 10" x 4" angel cake pan

SPRING FORM PANS

- 8" x 3" pan
- 9" x 3" pan

RING MOLDS

- 8¹/₂" x 2¹/₄" mold
- 9¹/₄" x 2³/₄" mold

BRIOCHE PAN

- 9¹/₂" x 3¹/₄" pan

DESSERTS

APPLE PIE BARS

Crust:

2 c. flour	1/2 tsp. salt
1/2 c. sugar	1 c. butter
1/2 tsp. baking powder	2 egg yolks, beaten

Filling:

4 c. sliced apples	1 tsp. cinnamon
1/2 c. sugar	1/4 tsp. nutmeg
1/4 c. flour	2 egg whites, slightly beaten

Combine flour, sugar, baking powder, and salt. Cut in butter as for pie crust. Mix in egg yolks (mixture will be crumbly). Press half of the mixture in the bottom of 13x9 inch pan. Set remaining half of the mixture aside. Combine all of the filling ingredients except egg whites. Arrange over bottom crust. Crumble remaining crust mixture over filling. Brush egg whites over all. Bake at 350° for 40 minutes. Cool; cut into bars.

Virginia Lucht

BAKE-SALE LEMON BARS

1 1/2 c. all-purpose flour	1 1/2 c. sugar
2/3 c. confectioners sugar	3 Tbsp. all-purpose flour
3/4 c. butter or margarine, softened	1/4 c. lemon juice
3 eggs, lightly beaten	Additional confectioners sugar

Combine flour, sugar, and butter; pat into a greased 13x9x2 inch baking pan. Bake at 350° for 20 minutes. Meanwhile, in a bowl, whisk eggs, sugar, flour, and lemon juice until frothy; pour over the hot crust. Bake at 350° for 20 to 25 minutes or until light golden brown. Cool on a wire rack. Dust with confectioners sugar. Cut into squares. Yield: 3 to 4 dozen.

CARAMEL LAYER CHOCOLATE BARS

50 light caramels	3/4 c. melted butter
2/3 c. evaporated milk	1 c. pecans (optional)
1 German chocolate cake mix	6 oz. chocolate chips

In saucepan (or microwave), melt caramels with 1/3 cup evaporated milk. Cook over low heat, stirring constantly. Grease and flour 9x13 inch pan. Combine cake mix, butter, 1/3 cup evaporated milk, and nuts. Use wooden spoon and stir until dough holds together. Press 3/4 of dough into pan; bake at 350° for 6 minutes. Sprinkle chips and caramel over crust. Crumble reserved mix on top. Bake 15 to 18 minutes. Cool and refrigerate. Cut into squares.

Jan Rittenhouse

DELUXE CHOCOLATE MARSHMALLOW BARS

3/4 c. butter or margarine
1 1/2 c. sugar
3 eggs
1 tsp. vanilla extract
1 1/3 c. all-purpose flour

1/2 tsp. baking powder
1/2 tsp. salt
3 Tbsp. baking cocoa
1/2 c. chopped nuts (optional)
4 c. miniature marshmallows

Topping:

1 1/3 c. (8 oz.) chocolate chips
3 Tbsp. butter or margarine

1 c. peanut butter
2 c. crisp rice cereal

In a mixing bowl, cream butter and sugar. Add eggs and vanilla; beat until thick. Combine flour, baking powder, salt, and cocoa; add to creamed mixture. Stir in nuts if desired. Spread in a greased jellyroll pan. Bake at 350° for 15 to 18 minutes. Sprinkle marshmallows evenly over cake; return to oven for 2 to 3 minutes. Using a knife dipped in water, spread the melted marshmallows evenly over cake. Cool.

For topping, combine chocolate chips, butter, and peanut butter in a small saucepan. Cook over low heat, stirring constantly, until melted and well blended. Remove from heat; stir in cereal. Spread over bars. Chill. Yield: About 3 dozen.

DOUBLE DELICIOUS COOKIE BARS

1/2 c. margarine
1 1/2 c. chocolate graham cracker crumbs
1 (14 oz.) can sweetened condensed milk

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

Preheat oven to 350° (325° for glass pan). In a 9x13 inch baking pan, melt margarine in oven. Sprinkle crumbs evenly over margarine; pour sweetened condensed milk evenly over crumbs. Top with chips; press down firmly. Bake 25 to 30 minutes until lightly browned. Cool. Cut into bars. Store, loosely covered, at room temperature.
Janet Mann

GOOSEBERRY STREUSEL SQUARES

Crust and Streusel:

1 3/4 c. oats
1 1/2 c. flour
1/4 c. sugar

1 tsp. baking powder
1 1/2 sticks margarine, melted
1/4 tsp. almond flavoring

Filling:

2 c. gooseberries
1 c. sugar

1/4 c. flour
1/3 c. preserves (peach, apricot, etc.)

Heat oven to 375°. For crust and streusel: Combine first 4 ingredients and melt margarine; mix until moistened. Set aside 1/2 cup. Press remaining in bottom of 9x9 inch pan. Bake 15 minutes.

For filling: Combine berries, sugar, flour, and preserves. Spread into crust within ½ inch of edge. Sprinkle with reserved amount of mixture. Bake 25 minutes or until golden brown. Makes 16 bars.

Agnes Tibbets

PEANUT BUTTER BARS

- | | |
|--|---|
| 1 pkg. yellow cake mix | 1 (6 oz.) pkg. semi-sweet chocolate chips |
| 2 large eggs | |
| 1 c. chunky peanut butter | 1 (14 oz.) can sweetened condensed milk |
| ½ c. (1 stick) butter or margarine, melted | |

Preheat the oven to 350°. Combine the cake mix, eggs, peanut butter, and butter or margarine in a large mixing bowl. Use an electric mixer on medium speed to beat the mixture for 1 to 2 minutes.

Press half of the mixture into the bottom of a 13x9x2 inch pan. Bake at 350° for 10 minutes. Sprinkle the partially baked crust first with the chocolate, then with the condensed milk, and finally with the remaining cake mixture. Bake for 30 or more minutes. Cool and cut into bars. Yields 2 dozen bars.

Betty Blackburn

PEANUT BUTTER KRISPIES

Bring to boil (don't cook):

- | | |
|--|-----------------|
| 1 c. sugar or ½ c. brown sugar and ½ c. granulated sugar | 1 c. corn syrup |
|--|-----------------|

Add:

- | | |
|--------------------|--------------------|
| 1 c. peanut butter | 7 c. Rice Krispies |
|--------------------|--------------------|

Mix together well. Press into a 9x13 inch greased pan.

Robin Honaker

S'MORES BARS

- | | |
|----------------------------------|--|
| 3 c. graham cracker crumbs | 3 c. miniature marshmallows |
| ¾ c. butter or margarine, melted | 2 c. (12 oz.) semi-sweet chocolate chips |
| ⅓ c. sugar | |

Combine the crumbs, butter, and sugar; press half into a greased 13x9x2 inch baking pan. Sprinkle with marshmallows and chocolate chips. Top with remaining crumb mixture; press firmly. Bake at 375° for 10 minutes. Remove from the oven and immediately press top firmly with spatula. Cool completely. Cut into bars. Yield: 3 dozen.

FROSTED PUMPKIN BARS

4 eggs, beaten
1 c. salad oil
2 c. sugar
1 c. pumpkin
½ tsp. salt

2 tsp. cinnamon
1 tsp. soda
1 tsp. baking powder
2 c. flour

Frosting:

3 oz. cream cheese, softened
6 Tbsp. butter
¾ lb. powdered sugar

1 tsp. vanilla
1 tsp. milk (more if needed)

Combine ingredients. Pour into a greased and floured 10x14 inch cookie sheet.
Bake at 350° for 20 to 25 minutes.

Lee Ann P...

PETER PUMPKIN DELIGHT

1 large can pumpkin (about 2¼ c.)
3 beaten eggs
1 can evaporated milk
1 c. granulated sugar
1 c. brown sugar

1 tsp. salt
¾ tsp. nutmeg
1½ tsp. cinnamon
¾ tsp. pumpkin pie spice

Mix well preceding ingredients. Pour into lightly buttered 9x13 inch pan. Tap
1 box of yellow cake mix and press into batter. Melt 1 stick of butter (or margarine)
and pour over top. Sprinkle with 1 cup chopped nuts. Bake 40 to 60 minutes at 350°
Debi McF...

APPLESAUCE BROWNIES

1 c. firmly packed brown sugar
½ c. margarine
2 eggs
1 c. applesauce
1 tsp. vanilla
1 c. all-purpose flour

¼ c. unsweetened cocoa
1 tsp. cinnamon
½ tsp. baking powder
½ tsp. baking soda
½ c. chopped nuts (optional)

Heat oven to 350°. Grease 9 inch square pan. In large bowl, combine brown
sugar, margarine, and eggs. Mix well. Stir in applesauce and vanilla. Blend thoroughly.
Stir in flour, cocoa, cinnamon, baking powder, baking soda, and salt. Stir well. Add
nuts if desired. Pour in 9 inch pan. Bake at 350° for 25 to 35 minutes, until toothpick
inserted in center comes out clean. Cool and cut.

Donna Jack...

MOCHA FUDGE BROWNIES

Crust:

1 c. unsifted flour
¼ c. sugar

½ c. melted margarine

Brownies (other ingredients):

¼ c. unsifted flour	1 Tbsp. cold left over coffee
1 (14 oz.) can Eagle Brand milk	1 tsp. vanilla
½ c. unsweetened cocoa	½ tsp. baking powder
1 egg	

Combine crust ingredients; press into 9x13 inch pan and bake for 10 minutes at 350°.

While crust is baking, combine other ingredients. Mix well. Pour over crust and bake another 20 minutes or until center is set. Cool and cut into 36 brownies. Bake at 350°.

Donna Jackson

ALMOND ROLL "BANKET"

Crust:

1 lb. margarine	1 c. ice water
4 c. flour	

Filling:

1 lb. almond paste	4 rusk (optional)
1 c. sugar	4 large eggs

Mix margarine and flour, then add ice water. Mix together to form dough. Let stand in refrigerator overnight. Blend all ingredients for filling together. Divide dough in 8 equal parts (to make 8 sticks), using one at a time. Roll out dough in 6x15 inch rectangle. Put filling on first half of dough and roll up like jelly roll. Mix 1 egg and brush each roll with this egg. Perforate roll about every inch with fork. Sprinkle with sugar before baking. Bake at 400° for 20 minutes or until lightly browned on top. (You may freeze these sticks before baking, just thaw about 10 minutes and bake when needed.)

Robin Honaker

E-Z APPLE CAKE

1 c. brown sugar	1 tsp. nutmeg
½ c. butter	1 tsp. cinnamon
1 egg	1 tsp. soda
2 Tbsp. milk	½ tsp. salt
1 c. flour	2 c. diced apples

Mix and pour in pan. Top with additional brown sugar and nuts (to taste) before baking. Bake at 325° for 30 minutes.

Eva Mae Haist

BANANA CAKE WITH CARAMEL ICING

2 eggs	2 c. flour
1½ c. sugar	4 Tbsp. sour milk
½ c. butter	1 tsp. baking soda
¾ c. nuts	½ tsp. baking powder
1 c. mashed bananas	

Caramel Icing:

2 c. brown sugar
2 tsp. vanilla

6 Tbsp. milk
2 Tbsp. melted butter

For cake: Stir together eggs, nuts, and bananas. Cream sugar and butter, add banana mixture. Stir all the other cake ingredients together and bake 30 minutes in greased pan at 350°.

For icing: Cook until it boils up completely once and then heat until creaming, adding powdered sugar and milk, a little at a time, to spreading consistency.
Agnes Taylor

ONE-EGG BANANA CAKE

2 c. flour
1 1/4 c. sugar
1 tsp. baking powder
1 tsp. soda
1 tsp. salt

1/3 c. soft shortening
1/2 c. sour milk
1 tsp. vanilla
1 egg
1 c. banana

Heat oven to 350°. Grease and flour 2 layer pans or a 9x13 inch pan. Mix flour, sugar, baking powder, soda, and salt. Add shortening, 2/3 of milk, and vanilla. Beat 2 minutes. Add rest of milk, egg, and banana. Beat 2 more minutes. Pour into pans. Bake 35 minutes.
Marlene

BANANA-WALNUT UPSIDE-DOWN CAKE

Topping:

1 c. golden brown sugar, packed
1/4 c. (1/2 stick) butter or margarine
3 Tbsp. pure maple syrup
1/4 c. coarsely chopped toasted walnuts

4 large ripe bananas, peeled and sliced diagonally into 1/4 inch thick slices

Cake:

1 c. all-purpose flour
2 tsp. baking powder
1/2 tsp. ground cinnamon
1/4 tsp. salt
3/4 c. sugar
6 Tbsp. (3/4 stick) butter or margarine (room temperature)

1 large egg
1/2 tsp. vanilla extract
6 tablespoons milk
Sweetened whipped cream

For topping: Preheat oven to 325°. Combine sugar and butter in heavy saucepan. Stir over low heat until butter melts and mixture is well blended. Pour into 9 inch diameter cake pan with 2 inch high sides. Spread to coat bottom of pan. Pour maple syrup over sugar mixture. Sprinkle nuts evenly over mixture. Place banana slices in circles on nuts, overlapping slightly and covering bottom.

For cake: Stir flour, baking powder, cinnamon, and salt in medium bowl to blend. Beat sugar and butter in another medium bowl until creamy. Add egg and vanilla and beat until light and fluffy. Beat in flour mixture alternately with milk in 3 additions.

with flour mixture. Spoon batter over bananas. Bake until tester inserted into center of cake comes out clean, about 55 minutes.

Transfer cake to rack. Run knife around pan sides. Cool cake on rack 30 minutes. Place plate over pan; invert cake. Let stand 3 minutes, then gently lift off pan. Serve warm with whipped cream.

Note: Pecans can be substituted for the walnuts or nuts can be omitted. This is a melt-in-your-mouth cake.

Nina Rittenhouse

MOIST CHOCOLATE CAKE

2 c. all-purpose flour	1 c. vegetable oil
1 tsp. salt	1 c. hot coffee
1 tsp. baking powder	1 c. milk
2 tsp. baking soda	2 eggs
3/4 c. unsweetened cocoa	1 tsp. vanilla extract
2 c. sugar	

Favorite Icing:

1 c. milk	1/2 c. shortening
5 Tbsp. all-purpose flour	1 c. sugar
1/2 c. butter, softened	1 tsp. vanilla extract

Sift together dry ingredients in a mixing bowl. Add oil, coffee, and milk; mix at medium speed for 2 minutes. Add eggs and vanilla; beat 2 more minutes. (Batter will be thin.) Pour into 2 greased and floured 9 x 1 1/2 inch cake pans (or two 8 inch cake pans and 6 muffin cups). Bake at 325° for 25 to 30 minutes. Cool cakes 15 minutes before removing from pans. Cool on wire racks.

Meanwhile, for icing, combine the milk and flour in a saucepan; cook until thick. Cover and refrigerate. In a mixing bowl, beat butter, shortening, sugar, and vanilla until creamy. Add chilled milk/flour mixture and beat for 10 minutes. Frost cooled cake. Yield: 12 servings.

CHOC BUTTERMILK CAKE

2 1/4 c. flour	1 1/2 sticks oleo, melted
1 1/2 c. sugar	2 eggs
2 to 3 Tbsp. cocoa	1 1/2 c. buttermilk
1/2 tsp. salt	1 tsp. vanilla
1/2 tsp. soda	

Filling:

3/4 to 1 c. sugar	2 Tbsp. butter
1/2 c. flour	1 tsp. vanilla
1 c. water	

Mix dry ingredients. Mix oleo, eggs, buttermilk, and vanilla. Mix all ingredients together. Bake at 350° for 40 minutes.

Filling: Mix and cool until real thick; add vanilla last.

Helen Kirkpatrick

CHOCOLATE SHEET CAKE

2 c. flour
2 c. sugar
½ tsp. salt
1 stick butter
½ c. shortening
1 c. water

3 Tbsp. cocoa
2 beaten eggs
1 tsp. soda
½ c. buttermilk
1 tsp. vanilla

Mix flour, sugar, and salt in mixing bowl. Put butter, shortening, water, and cocoa in saucepan and melt. Pour over flour mixture. Add eggs, soda, buttermilk, and vanilla. Beat until smooth. Bake in greased cookie sheet at 350° for 20 minutes.

Frosting:

½ stick butter
2 Tbsp. cocoa

3 Tbsp. milk
½ box powdered sugar

Place butter, cocoa, and milk in saucepan. Bring to light boil. Pour over sugar and mix until smooth.

Bev Suran

CRANBERRY CAKE

3 eggs
2 c. sugar
¾ c. butter or margarine, softened
1 tsp. almond extract
2 c. all-purpose flour

2½ c. fresh or frozen cranberries
thawed
⅔ c. chopped pecans
Whipped cream (optional)

In a mixing bowl, beat eggs with sugar until slightly thickened and light in color, about 5 minutes. Add butter and extract; beat 2 minutes. Stir in flour just until combined. Stir in the cranberries and pecans. Spread in a greased 13x9x2 inch baking pan. Bake at 350° for 45 to 50 minutes or until a wooden pick inserted near the center comes out clean. Serve with whipped cream if desired. Yield: 16 to 20 servings.

EASY RUM CAKE

1 yellow cake mix
3 eggs
1 c. water

A ⅕th of rum
2 Tbsp. mayonnaise

Grease and flour 2 (9 inch) round cake pans. Open rum (80 proof) and taste for quality. Add ½ cup of rum to water and set aside. Open cake mix and put in mixer. Boil. Check the quality of the rum again with a double shot. Pour wasser mixture over caak mix. Have a sit and check rum quailt wit a rumcoke. Try to stand up. Throw the eggs and smash those puppies till the cows come home. Ad th 2 scoops of the whit stuf and beat the heck out of da bitter. Poor da pan in da bitters an bak 4 25 to 35 hours at 3500°. Tak a lod off yur feeet wit darum slushin your ez chair. Wen da turn upsidedown and cool it easydosabit Etitwit rumfrostin.

Robin Horan

ECLAIR CAKE

1 (5 $\frac{5}{8}$ oz.) pkg. vanilla instant
pudding
2 c. milk
Graham cracker sq.

1 (9 $\frac{1}{2}$ oz.) container non-dairy
whipped topping
1 (16 $\frac{1}{2}$ oz.) can fudge frosting

Prepare pudding according to package directions. Mix with the non-dairy whipped topping. Cover the bottom of a 9x13 inch pan with a layer of graham cracker squares. Place $\frac{1}{2}$ of pudding mixture on crackers. Top with a second layer of crackers and remainder of pudding mixture. Top with a third layer of crackers. Frost with fudge frosting. Chill thoroughly before serving. Cut into squares.

Debi McFadden

FANNIE MAYLIKE CAKE

Cake:

$\frac{1}{2}$ c. margarine
1 c. sugar
4 eggs

1 tsp. vanilla
16 oz. Hershey's chocolate syrup
1 c. plus 1 tsp. flour

First Topping:

$\frac{1}{2}$ c. margarine
2 c. powdered sugar
2 Tbsp. milk

1 tsp. mint extract
Green food coloring

Second topping:

6 Tbsp. margarine

1 c. chocolate chips

Cake: Cream margarine and sugar. Add eggs, vanilla, syrup, and flour. Mix and pour into an ungreased 13x9 inch pan. Bake in 350° oven 30 minutes. Cool completely.

First topping: Beat margarine, sugar, and milk. Add mint extract and food coloring. Spread over cooled cake; refrigerate.

Second topping: Melt margarine and chocolate chips together. Spread over first topping and refrigerate. Best made 1 day before serving.

Lee Ann Rock

FUDGE PUDDING CAKE

1 c. all-purpose flour
 $\frac{1}{2}$ c. sugar
2 Tbsp. unsweetened cocoa
2 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ c. milk
2 Tbsp. cooking oil

1 tsp. vanilla
 $\frac{1}{2}$ c. chopped walnuts
 $\frac{3}{4}$ c. sugar
 $\frac{1}{4}$ c. cocoa
1 $\frac{1}{2}$ c. boiling water
Sifted powdered sugar

In a large mixing bowl, stir together flour, $\frac{1}{2}$ cup sugar, 2 tablespoons cocoa, baking powder, and salt. Add milk, oil, and vanilla; stir until smooth. Stir in nuts. Turn into an ungreased 8x8x2 inch baking pan. Combine the $\frac{3}{4}$ cup sugar and $\frac{1}{4}$ cup cocoa; gradually stir in boiling water. Pour liquid mixture evenly over batter in pan. Bake in a

350° oven about 30 minutes or until wooden pick inserted into the cake comes out clean. Serve warm or chilled. Sprinkle with sifted powdered sugar.

LOWFAT LEMON POPPY SEED CAKE

1 pkg. yellow cake mix (light or fat free)
1/2 c. sugar
1/3 c. vegetable oil
1/4 c. water

1 c. plain nonfat yogurt
1 c. egg substitute
3 Tbsp. lemon juice
2 Tbsp. poppy seeds
Vegetable oil cooking spray

Lemon Glaze:

1/2 c. powdered sugar

2 Tbsp. lemon juice

Combine cake mix and sugar. Add oil and next 4 ingredients. Beat at medium speed for 6 minutes. Stir in poppy seeds. Spray Bundt pan with cooking spray. Pour batter into prepared pan. Bake at 350° for 40 minutes. Cool on wire rack. Remove from pan and drizzle with glaze.

Lemon glaze: Stir, adding more powdered sugar if necessary.

Jean

MANDARIN ORANGE CAKE

2 c. flour
2 tsp. soda
2 (11 oz.) cans mandarin oranges, drained

2 c. sugar
2 eggs
1/2 c. finely chopped walnuts

Mix all ingredients together and bake for 45 minutes in 350° oven.

Frosting:

8 oz. cream cheese
2 c. powdered sugar

1 tsp. vanilla

Rosemary

MAYONNAISE CAKE

1 c. sugar
1 c. Miracle Whip
3 tsp. cocoa
1 c. lukewarm water

2 tsp. baking soda
1 tsp. vanilla
2 c. flour

Mix ingredients together. Pour into a greased 9x13 inch pan. Bake at 350° until done, approximately 25 minutes.

Lee

ORANGE PINEAPPLE CAKE

Cake:

1 yellow Duncan Hines cake mix
4 eggs

1/2 c. oil
1 can mandarin oranges with juice

Frosting:

1 medium container Cool Whip
1 box instant vanilla pudding

1 can crushed pineapple with juice

Bake cake in layer pans or 13x9 inch. Frost.

Lee Ann Rock

PINEAPPLE CAKE

2 tsp. baking soda
2 c. sugar
2 c. flour

1 (20 oz.) crushed pineapple with
juice

Mix all ingredients; put in cake pan. Bake 35 minutes at 350°.

Topping:

4 oz. cream cheese
¼ c. powdered sugar

¼ c. melted butter

Mix; spread on cake while still warm.

Laurie Carlin

PISTACHIO CAKE

1 box white cake mix
4 eggs
¾ c. oil

1 pkg. pistachio instant pudding
1 c. water
1 c. chopped nuts

Icing:

3 c. powdered sugar
2 Tbsp. butter

⅓ c. water

Combine all except nuts. Beat for 4 minutes. Pour into greased and floured 9x13 inch pan. Sprinkle with nuts before baking. Remove cake from oven and prick with fork. Pour icing over immediately.

Icing: Stir in pan until dissolved. Bring to a boil. Boil 3 minutes, stirring constantly. Pour over baked cake.

Juanita Sainer

RED DEVILS FOOD CAKE

1½ c. plus 2 Tbsp. sifted flour
1½ c. sugar
1¼ tsp. soda
1 tsp. salt
½ c. cocoa

½ c. soft shortening (such as
Swift'ning, Spry)
1 c. milk
1 tsp. vanilla
2 medium eggs (unbeaten)

Heat oven to 350°. Grease well and flour 2 round layer pans, 8 x 1½ inches. Sift dry ingredients in bowl. Add shortening, milk, and vanilla. Beat 2 minutes at medium speed on mixer or 300 vigorous strokes by hand. Scrape sides and bottom of bowl constantly. Add eggs. Beat 2 more minutes, scraping bowl constantly. Pour into prepared pans. Bake 30 to 35 minutes. Ice with a fluffy white cooked icing.

Benita Glass

SWEDISH CAKE

2 c. sugar
2 c. flour
2 eggs
2 tsp. soda

1 (12 oz.) can crushed pineapple
not drain)
½ c. nuts

Icing:

8 oz. soft cream cheese
1 stick soft oleo
1¾ c. powdered sugar

½ c. nuts
1 tsp. vanilla

Mix all cake ingredients and pour batter into a 9x13 inch pan. Bake at 350° for 30 to 40 minutes or until toothpick comes out clean. Mix together icing ingredients and spread on cooled cake.

Jean Sw

DIABETIC CHOCOLATE CUPCAKES

⅓ c. cocoa
2 c. Bisquick
2 eggs
4 Tbsp. corn oil

3 tsp. vanilla
¾ c. milk
¼ tsp. salt

Mix ingredients. Place cupcake papers in muffin pans. Pour mixture into muffin pan (⅔ full). Bake at 350° for 25 to 30 minutes.

PECAN CUPCAKES

2 eggs
1 c. brown sugar
1 c. broken pecans

½ c. flour
½ tsp. salt
¼ tsp. baking powder

Mix and sift dry ingredients. Add sugar to eggs and beat; add the pecans. Then add the dry ingredients. Pour into muffin tins. Bake at 325° for 20 to 25 minutes.

APRICOT COCONUT BALLS

1½ c. dried apricots, ground
2 c. shredded coconut (Baker's
Flake)

⅔ c. (half 15 oz. can) Eagle Brand
sweetened condensed milk

Combine apricots and coconut. Add sweetened condensed milk and blend well. Shape into small balls, 1⅛ inch diameter. If desired, roll in confectioners sugar. Sprinkle with thin flaked coconut will add delicious appeal. Let balls stand until firm.

Mary

CHOCOLATE NUT CANDY

½ block coating chocolate
½ block white coating bark

1 (17 oz.) can mixed nuts, peanuts
or cashews

Melt the chocolate and white bark in microwave until melted; mix together and add nuts. Place on waxed paper by teaspoon and let cool.

Mary Boggs

CHOCOLATE PEANUT BUTTER FUDGE

3 c. sugar
2/3 c. cocoa
1 c. milk

1 tsp. vanilla
1 c. peanut butter
1/4 stick butter

Mix first 3 ingredients together. Cook over medium heat to soft ball stage. Remove from heat. Add butter, vanilla, and peanut butter. Stir until it starts to thicken. Pour into buttered 9x13 inch pan immediately. Let cool; cut into desired squares.

From the kitchen of Jessie Bentley for Heather and Tiffany Bentley

THREE-CHOCOLATE FUDGE

3 1/3 c. sugar
1 c. butter or margarine
1 c. packed dark brown sugar
1 (12 oz.) can evaporated milk
32 large marshmallows, halved
2 c. (12 oz.) semi-sweet chocolate chips

2 (7 oz.) milk chocolate candy bars, broken
2 (1 oz.) sq. semi-sweet baking chocolate, chopped
1 tsp. vanilla extract
2 c. chopped pecans

In a large saucepan, combine first 4 ingredients. Cook and stir over medium heat until sugar is dissolved. Bring to a rapid boil; boil for 5 minutes, stirring constantly. Remove from the heat; stir in marshmallows until melted. Stir in chocolate chips until melted. Add chocolate bars and baking chocolate; stir until melted. Fold in vanilla and pecans; mix well. Pour into a greased 15x10x1 inch baking pan. Chill until firm. Cut into squares. Yield: 5 1/2 pounds.

COCOA FUDGE

2/3 c. cocoa
3 c. sugar
1/8 tsp. salt

1 1/2 c. milk
4 1/2 Tbsp. butter
1 tsp. vanilla

Combine cocoa, sugar, and salt. Add milk. Bring to boil, stirring frequently. Cook to 232°F. or until soft boil stage. Remove from heat; drop in butter and cool to lukewarm. Add vanilla and beat until thickened. Pour into buttered pan.

NO COOK FONDANT

1/3 c. soft butter
1/3 c. Karo syrup (red label)
1/2 tsp. salt

1 tsp. vanilla
1 box (3 1/2 c.) powdered sugar
Nuts (optional)

Blend in large mixing bowl. Add powdered sugar all at once. Knead with hands. Color and decorate. Nuts are optional, the more the better.

Joan Eiser

PEANUT BUTTER SNOW BALLS

- 1 c. confectioners sugar
- 1/2 c. creamy peanut butter
- 3 Tbsp. butter or margarine, softened
- 1 lb. white confectionery coating

In a mixing bowl, combine sugar, peanut butter, and butter; mix well. Shape into 1 inch balls and place on a waxed paper-lined cookie sheet. Chill for 30 minutes until firm.

Meanwhile, melt the white coating in a double boiler or microwave-safe bowl. Dip balls and place on waxed paper to harden. Yield: 2 dozen.

POTATO CANDY

- 1/2 c. plain mashed potatoes (no salt or butter)
- 1/4 lb. margarine or butter
- 2 lb. powdered sugar
- Peanut butter

Mix all ingredients together by hand until consistency of pie dough. Roll out on 12x8 inch diagonal. Spread with peanut butter. Roll up like jelly roll. Refrigerate for 1 hour. Remove and slice to desired size.

From the kitchen of Jessie Bentley for Heather and Tiffany Bentley

COBBLER

- 3 c. fruit
- 1 c. sugar (less for sweet fruit)
- 1/2 stick oleo
- 1 c. sugar
- 3/4 c. flour
- 2 tsp. baking powder
- 1/4 tsp. salt
- 3/4 c. milk

Mix first cup sugar with fruit; set aside. Set oven at 350°. Place oleo in square pan and melt it in oven. Make batter of other cup of sugar, flour, baking powder, salt, and milk. Pour batter over butter. Do not stir. Pour fruit over batter. Do not stir. Bake at 350° for 1 hour.

Judy Carter

FRESH-BERRY COBBLER

- 4 c. blueberries or strawberries or blackberries or raspberries
- 2/3 c. sugar
- 1/2 tsp. lemon juice
- 2 Tbsp. butter or margarine
- 1 1/2 c. Bisquick
- 3 Tbsp. butter or margarine, melted
- 1 egg, slightly beaten
- 1/2 c. milk
- Whipped cream or ice cream

Preheat oven to 400°F. Grease well a 10x8x2 inch dish. Toss berries lightly with sugar and lemon juice. Place in dish. Dot with 2 tablespoons margarine or butter.

In a medium bowl, combine Bisquick, melted margarine or butter, egg, and milk. Mix lightly with fork just until combined. With a spoon, drop dough over fruit. Bake 30 to 35 minutes or until top is golden brown. Serve warm with whipped cream or ice cream.

Jean Smith

PEACH COBLER

½ c. sifted flour
2 tsp. baking powder
½ tsp. salt
½ c. sugar
¼ c. shortening

⅓ c. milk
1 egg, beaten
2 c. sliced peaches
1 Tbsp. quick cooking tapioca

Sift together the flour, baking powder, salt, and sugar. Combine shortening, milk, and egg. Combine preceding ingredients with 2 cups sliced peaches and 1 tablespoon quick cooking tapioca. Put in a 9x9 inch pan. Bake in hot oven at 400° for 15 minutes, then at 350° for 25 to 30 minutes.

ANISE SEED COOKIES

1 c. margarine
2 c. brown sugar
2 eggs
1 Tbsp. anise seed, crushed

1 c. chopped nuts
3½ c. all-purpose flour
2½ tsp. baking powder
¼ tsp. salt

Cream margarine; add sugar gradually. Beat eggs in well. Add nuts and anise seed. Sift dry ingredients together. Add gradually to egg mixture. Shape into roll 1¾ inches thick. Wrap in waxed paper and chill thoroughly. Cut in ⅛ inch slices. Bake at 350° for 10 to 12 minutes.

Virginia Lucht

GRANDMA DAVIS' BUTTERMILK SUGAR COOKIES

2 c. sugar
1 c. margarine
3 eggs
1 c. buttermilk
1 Tbsp. baking powder

½ tsp. salt
1 tsp. baking soda
1 tsp. vanilla
4½ c. flour
1 tsp. lemon extract

Cream together sugar, margarine, and egg. Gradually add baking powder, soda, salt, and flavorings. Add buttermilk. Stir in the flour. Chill overnight. Roll out on floured surface ¼ inch thick. Cut into desired shapes.

7. Bake on greased cookie sheets at 325° for 8 to 10 minutes.

In memory of Myrtle Davis, grandma of Bev Faulkner

CREAM CHEESE COOKIES

1 c. butter
1 large cream cheese
2 tsp. vanilla

2 egg yolks
2 c. flour
½ tsp. salt

Lightly grease cookie sheet; add first 4 ingredients. Roll in balls and then in colored sugar or nuts. May want to flatten balls out - just slightly. Bake at 350° for 6 to 8 minutes or until brown on bottom.

Benita Glass

GRANDMA VENEMA'S FAT BALLS - OLLIEBOLLEN

2 eggs
1 c. sugar
2 Tbsp. melted oleo
1 tsp. salt
1 tsp. vanilla
2 tsp. baking powder

1 c. buttermilk
3 c. flour
1 c. raisins
Apple
Pinch of nutmeg
Pinch of cinnamon

Mix in order given. Drop by heaping tablespoonfuls into hot Crisco shortening or lard (approximately 385°). Fry both sides until deep brown. Drain and cool on greased bags. Place cooled fat balls in large bag containing 1 cup sugar and 1 tablespoon cinnamon. Shake gently. Makes approximately 4 dozen.

DUTCH JAN HAGEL COOKIES

1 c. butter or margarine
1 c. sugar
1 egg, separated
2 c. flour

1 tsp. cinnamon
Chopped walnuts
Sugar

Cream margarine and sugar. Add egg yolks. Mix well. Mix flour and cinnamon together. Add to first mixture, a little at a time. Knead if necessary. Divide batter on 2 greased cookie sheets. Flatten out with fingers. Brush with egg white to which a small amount of water has been added. Sprinkle with chopped walnuts and a little sugar. Bake ½ hour at 300°.

Robin Horne

NO BAKE COOKIES

2 c. white sugar
½ c. butter
½ c. milk
2 Tbsp. peanut butter
Pinch of salt

2 Tbsp. cocoa
1 tsp. vanilla
3 c. quick oatmeal
Nuts (optional)

Mix the first 4 ingredients and bring to a boil. Boil for 2 minutes. Remove from fire and add the remaining ingredients. Mix and drop by spoonfuls on waxed paper. (Nuts may be added.)

Joan Egan

OATMEAL PEANUT BUTTER CHOCOLATE CHIP COOKIES

¾ c. peanut butter (creamy)
½ c. margarine
¾ c. brown sugar
½ c. granulated sugar
1 large or 2 small eggs
1 tsp. vanilla

1½ c. flour
1 tsp. soda
1 tsp. salt
3 c. oatmeal
1 c. chocolate chips

Cream first 4 ingredients. Add egg and vanilla. Sift together dry ingredients. Add to margarine/sugar mixture. Add oatmeal and chocolate chips. Roll into 1½ inch balls. Bake at 375° for 9 to 10 minutes.

If mixture is too dry, add $\frac{1}{4}$ to $\frac{1}{2}$ cup water.

Bev Faulkner

TRAILSIDE OATMEAL COOKIES

$1\frac{3}{4}$ c. flour **$\frac{1}{2}$ tsp. salt**
1 tsp. baking soda

Sift together and set aside.

Beat until creamy:

$\frac{1}{2}$ c. butter or oleo **$\frac{1}{2}$ c. chunk style peanut butter**

Add and beat in:

1 c. sugar **$\frac{1}{4}$ c. milk**
1 c. brown sugar **1 tsp. vanilla**
2 eggs

Add:

$2\frac{1}{2}$ c. uncooked quick oats **$\frac{1}{2}$ c. chocolate bits**
 $\frac{1}{2}$ c. raisins

Stir in flour mixture. Drop by spoonful; pat flat. Bake at 350° for 15 minutes. Makes 40 cookies, 134 calories per cookie.

Fay Whetstone

OVERNIGHT COOKIES

2 c. brown sugar **$\frac{1}{2}$ c. shortening**
2 eggs, beaten **$\frac{1}{2}$ Tbsp. vanilla**
 $3\frac{1}{2}$ c. flour **$\frac{1}{2}$ Tbsp. cream of tartar**
 $\frac{1}{2}$ Tbsp. soda

Mix all ingredients together and let stand at least overnight. Slice and bake in 350° oven.

Mary Boggs, Marjory Frederick

PEANUT BUTTER COOKIES

1 c. sugar **2 eggs**
1 c. brown sugar **2 c. flour**
1 c. shortening **2 tsp. soda**
 $\frac{3}{4}$ c. peanut butter

Mix shortening, sugar, brown sugar, and peanut butter. Add eggs. Mix soda with 1 tablespoon water and add to shortening mixture. Add flour and mix. Drop by spoonfuls on cookie sheet. Bake at 375° for 8 to 10 minutes.

Bev Surface

PRIZE MINCEMEAT COOKIES

3½ c. flour
½ tsp. salt
1 tsp. soda
1 c. shortening

1½ c. sugar
3 eggs, well beaten
1½ c. mincemeat

Cream shortening; add sugar gradually and cream together until fluffy. Add eggs and beat until smooth. Stir in mincemeat. Sift flour, salt, and soda. Gradually add the mixture, mixing well. Drop by teaspoon 2 inches apart on baking sheet. Bake 12 minutes at 400°. Makes 48 cookies.

Mary Frances H.

GREAT-GRANDMA'S PUMPKIN GRANOLA COOKIES

2 c. flour
1 c. quick oatmeal
1 c. shredded coconut
¼ c. wheat germ
1 tsp. baking soda
1 tsp. cinnamon
½ tsp. salt
1 c. softened butter

1 c. brown sugar
1 c. white sugar
1 egg
1 tsp. vanilla
1 c. Libby's solid pack pumpkin
1 c. raisins
1 c. nuts

Combine flour, oatmeal, coconut, wheat germ, baking soda, cinnamon, and salt. Cream butter and the sugars in a large mixing bowl. Add egg and vanilla; beat until fluffy. Add dry ingredients alternately with pumpkin, beating well after each addition. Stir in raisins and nuts.

Drop by rounded teaspoon onto a lightly greased cookie sheet. Flatten with metal spatula to ⅜ inch thickness. Bake at 350° for 15 to 20 minutes or until lightly browned. Cool on racks.

Megan McF.

RAISIN COOKIES

2 c. brown sugar
3 eggs
1 c. shortening
Dash of salt

4 c. flour
1 tsp. soda
1 tsp. baking powder

Filling:

1 c. raisins
1 c. white sugar

1 c. water
3 Tbsp. flour

Cook filling and add ½ cup nutmeats. Mix dry ingredients with shortening and eggs. Roll out and cut. Filling goes between 2 cookies. Press edges and bake at 350° to 375° for 10 to 12 minutes.

Eva Mae H.

SOFT SUGAR COOKIES

3¼ c. sifted all-purpose flour
1 tsp. soda
½ tsp. salt
½ c. butter or margarine, softened

1 c. sugar
1 egg (unbeaten)
1½ tsp. vanilla or 1 tsp. nutmeg
½ c. thick sour cream

Sift together flour, soda, and salt. Cream butter, sugar, egg, and flavoring in mixing bowl until fluffy (2 to 3 minutes with a hand mixer). Scrape bowl. Add sour cream and half of flour mixture. Blend. Scrape bowl. Add remaining flour and stir in by hand. Drop by teaspoon onto greased cookie sheet. Flatten cookies with the bottom of a glass which has been dipped in sugar. Bake 8 to 10 minutes, until golden brown, in 375° to 350° oven. makes about 5 dozen.

Note: Sometimes I substitute 1 teaspoon lemon peel for the flavoring. Equally delicious.

Nina Rittenhouse

SUGAR COOKIES

1 c. shortening
1½ c. sugar
2 eggs
4½ c. flour
¼ tsp. salt

1¼ tsp. baking soda
4 tsp. baking powder
1 c. milk
1 tsp. vanilla

Cream sugar and shortening; add eggs and mix well. Add sifted dry ingredients alternately with milk and vanilla; mix well. Using ⅓ of dough at a time, roll out to ¼ inch thickness. Cut with cookie cutters and bake on ungreased cookie sheet for 7 to 10 minutes. Yield: 5 dozen.

Usually I had more flour before I roll out the cookies. The dough should not be sticky.

Allison Rock

APPLE PIE FILLING

4½ c. sugar
1 c. cornstarch
2 tsp. cinnamon
¼ tsp. nutmeg

3 Tbsp. lemon juice
2 or 3 drops of yellow food coloring
5 to 6 lb. apples (tart), peeled,
cored, and sliced

In large saucepan, blend first four (4) ingredients plus 1 teaspoon salt. Stir in 10 cups water; cook and stir until thick and bubbly. Add lemon juice and food coloring. Pack apples into hot jars, leaving 1 inch head space. Fill with hot syrup, leaving ½ inch head space. A spatula can be used to help distribute syrup. Adjust lids. Process in boiling water bath, pints for 15 minutes and quarts for 20 minutes.

LEMONY APPLE DUMPLINGS

1½ c. all-purpose flour
1¼ tsp. salt, divided
⅓ c. shortening
4 to 5 Tbsp. cold milk
½ c. packed brown sugar
3 Tbsp. butter or margarine,
softened

½ tsp. ground cinnamon
4 medium baking apples, peeled
and cored
1 egg white, beaten

Lemon Sauce:

½ c. sugar
4 tsp. cornstarch
1 c. water
3 Tbsp. butter or margarine

4 tsp. lemon juice
2 tsp. grated lemon peel
⅛ tsp. salt

Combine flour and 1 teaspoon salt. Cut in shortening until crumbly. Stir in milk until pastry forms a ball; set aside. Stir brown sugar, butter, cinnamon, and remaining salt to form a paste. Divide and press into center of each apple; pat any extra flour on outside of apples.

Place 1 apple in center of each square. Brush edges of pastry with egg white. Fold up corners to center; pinch to seal. Place in a greased 9 inch square baking pan. Bake at 375° for 35 to 40 minutes or until golden brown.

Meanwhile, combine sugar and cornstarch in a saucepan. Stir in water. Bring to a boil; boil 2 minutes. Remove from heat; stir in remaining ingredients until smooth. Serve warm over warm dumplings. Yield: 4 servings.

LUSCIOUS FRUIT FLUFF

2 c. Bisquick
2 Tbsp. sugar
¼ c. butter
2 pkg. (3 oz.) soft cream cheese
1 c. sugar
1 tsp. vanilla
2 c. Cool Whip

2 c. miniature marshmallows
4 c. fresh fruit, sliced (such as
bananas, strawberries, grapes,
pineapple, or whatever is in
season)
Danish Dessert

Heat oven to 375°. Mix baking mix and 2 tablespoons sugar; cut in butter. Press mix into ungreased square pan, 9x9x2 inches. Fold 1 cup sugar, vanilla, and soft cream cheese into Cool Whip and spread over crust.

Danish Dessert is a red glaze. Prepare with 2 cups water; cool. Drizzle over Cool Whip mixture. Refrigerate 8 hours. Cut into 9 squares. Top with fruit. Makes 9 servings.

Marlene Nelson

PEACHES AND CREAM DESSERT

- | | |
|--|---|
| 3/4 c. flour | 1 (16 oz.) can sliced peaches |
| 1 (3 oz.) box vanilla instant pudding | 1 (8 oz.) pkg. softened cream cheese |
| 1 tsp. baking powder | 1/2 c. sugar |
| 1 egg | 1 Tbsp. sugar + 1/2 tsp. cinnamon |
| 1/2 c. milk | |
| 3 Tbsp. melted margarine | |

Stir together flour, pudding mix, and baking powder. Combine egg, milk, and melted margarine. Add dry ingredients. Mix well. Spread in greased and floured square pan. Drain peaches, reserving 1/3 cup liquid. Chop peaches and sprinkle atop batter. Beat together cream cheese, 1/2 cup sugar, and peach liquid. Pour atop peaches in pan. Combine 1 tablespoon sugar and 1/2 teaspoon cinnamon. Sprinkle over all. Bake at 350° for 45 minutes.

Chris Jones

BANANA SPLIT DESSERT

- | | |
|------------------------------------|----------------------------|
| 2 c. graham cracker crumbs | 4 bananas, sliced |
| 1 stick margarine, softened | 20 oz. strawberries |
| 2 c. powdered sugar | 1 large Cool Whip |
| 2 sticks butter, softened | Crushed nuts |
| 2 eggs | Maraschino cherries |
| 1 can crushed pineapple | |

Crust: Combine cracker crumbs and 1 stick margarine. Press into 9x13 inch pan.

Filling: Beat remaining margarine, powdered sugar, and eggs. Pour into crust. Chill 10 minutes.

Topping: Drain pineapple. Layer with all fruit. Top with Cool Whip. Garnish with cherries and nuts.

Jody Surface

CARAMEL FUDGE SUNDAES

- | | |
|---------------------------------------|--|
| 1 (12 oz.) can evaporated milk | 3 Tbsp. dark corn syrup |
| 1 c. sugar | 1 c. semi-sweet chocolate chips |
| Dash of salt | 24 caramels |
| 1 c. butter or oleo | 1/2 tsp. vanilla |

In a saucepan, combine the first 7 ingredients in order given. Cook, stirring constantly, over medium heat until the caramels are melted and mixture is smooth (do not boil). Reduce heat to low. With an electric hand mixer on medium speed, beat in vanilla; continue beating for 5 minutes. Beat on high for 2 minutes. Remove from the heat and cool for 30 minutes. (Sauce will thicken as it cools.) Serve over ice cream; sprinkle with nuts if desired. Makes 1 quart sauce. (Store in refrigerator.)

Jane Kantner

CUSTARD ICE CREAM

2¼ c. sugar
6 Tbsp. flour
½ tsp. salt
5 c. milk, scalded

6 eggs
4 c. heavy cream
4½ tsp. vanilla

Combine sugar, flour, and salt in a saucepan. Add scalded milk slowly over low heat until thickened. Mix small amount of mixture into beaten eggs. Add hot mixture. Cook 1 minute longer. Chill in refrigerator. Add cream and vanilla into gallon freezer. Make the night before.

For any flavor, add 1 quart fruit and 1 package crushed Oreos.

Lee Ann

MY FAVORITE APPLE PIE

Mix together:

1 egg
1 c. sour cream
1 tsp. vanilla extract

¼ tsp. salt
1 c. sugar
2 Tbsp. flour

Peel and dice 5 cups apples (preferably tart). Stir diced apples into sour cream mixture. Pour mixture into unbaked pie shell. Bake in preheated 400° oven for 15 minutes. Reduce heat to 350° and bake 10 more minutes.

Meanwhile make topping - Combine ½ cup sugar, 5 tablespoons flour, and stick butter or margarine. Work with fingers until a fine crumb has formed.

Remove pie from oven. Cover pie with crumb topping. Bake another 20 to 30 minutes or until apples are tender, filling has set, and topping is lightly browned. Serve warm.

Nina Rittenhouse

WASHINGTON STATE APPLE PIE

6 c. sliced, peeled baking apples (5 to 6 medium)
2 Tbsp. water
1 Tbsp. lemon juice
½ c. sugar
½ c. packed brown sugar
3 Tbsp. all-purpose flour

1 tsp. ground cinnamon
¼ tsp. ground nutmeg
⅛ tsp. ground ginger
⅛ tsp. salt
Pastry for double-crust pie (9 inches)

In a saucepan, combine apples, water, and lemon juice; cook over medium-low heat just until the apples are tender. Remove from the heat and cool (do not drain).

In a large bowl, combine sugars, flour, cinnamon, nutmeg, ginger, and salt; add apples and toss to coat. Place bottom pastry in pie plate; add apple mixture. Cover with top pastry; seal and flute edges. Cut slits in top crust. Bake at 450° for 10 minutes. Reduce heat to 350°; bake 35 to 45 minutes longer or until golden brown. Yield: 6 to 8 servings.

APPLESAUCE PIE

1 qt. applesauce
1/2 c. sugar, sweetened to taste
2 Tbsp. cornstarch
1/2 tsp. cinnamon
1 Tbsp. butter

Prepare 1 pie crust. Mix sugar, cornstarch, cinnamon, and applesauce. Pour into crust with dot of butter. Cover with top crust. To get a golden crust, brush with milk. Bake at 350° about 20 minutes.

DUTCH APPLE PIE

5 1/2 c. sliced apples
1 Tbsp. lemon juice
1/2 c. sugar
1/4 c. brown sugar
3 Tbsp. flour
1/4 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. nutmeg

Topping:

3/4 c. flour
1/4 c. sugar
1/4 c. brown sugar
1/3 c. margarine

Preheat oven to 375°. Combine sliced apples, lemon juice, 1/2 cup sugar, 1/4 cup brown sugar, flour, salt, cinnamon, and nutmeg. Mix well and spoon into crust. Mix remaining ingredients. Sprinkle evenly over apples. Bake until golden on top and filling is bubbling, about 50 minutes.

Lee Ann Rock

COCONUT IMPOSSIBLE PIE

4 eggs
1/4 c. shortening
1 c. sugar
1/2 c. flour
1/4 tsp. salt
1/2 tsp. baking powder
2 c. milk
1 c. coconut
1 tsp. vanilla

Put all ingredients in blender. Blend well. Pour into greased 10 inch pie plate. Bake at 335° for 1 hour.

Joan Eiser

CHOCOLATE PECAN PIE

1 c. sugar
2 eggs, beaten
1/2 c. flour
1/2 c. butter
1 c. chocolate chips
1/2 c. chopped pecans
1/2 c. coconut

Beat first 4 ingredients by hand. Add chocolate chips, pecans, and coconut. Mix well; place into unbaked pastry shell. Bake 40 to 45 minutes at 400°.

Lynne VanCleave

LEMON CREAM CHEESE PIE

1 c. sugar
1/2 c. cornstarch
2 1/2 c. cold water
3 egg yolks, beaten
2/3 c. lemon juice, divided
1/8 tsp. salt
3 Tbsp. butter or margarine
1 (14 oz.) can sweetened condensed milk

1 (8 oz.) pkg. cream cheese, softened
1 (3.4 oz.) pkg. lemon-flavored instant pudding mix
2 (9 inch) pie shells, baked
Whipped cream
Lemon slices

In a saucepan, combine sugar and cornstarch. Gradually stir in water until smooth. Cook and stir over medium-high heat until thickened and clear. Stir in egg yolks. Bring to a boil; boil for 1 minute, stirring constantly. Remove from heat; stir in 1/3 cup lemon juice, salt, and butter. Cool for several hours or overnight. In a mixing bowl, blend condensed milk and cream cheese until smooth. Stir in pudding mix and remaining lemon juice. Fold into chilled lemon filling. Divide and spoon into baked pie shells. Refrigerate for several hours. Garnish with whipped cream and lemon slices. Yield: 2 pies (12 to 16 servings).

LEMON MERINGUE PIE

1 c. sugar
1/4 c. cornstarch
1 1/2 c. cold water
3 egg yolks, slightly beaten
Grated peel of 1 lemon

1/4 c. lemon juice
1 Tbsp. margarine
1 baked pie crust
3 egg whites
1/3 c. sugar

In medium saucepan, combine 1 cup sugar and cornstarch. Gradually stir in water until smooth. Stir in egg yolk. Stirring constantly, bring to a boil over medium heat. Boil 1 minute. Remove from heat. Stir in next 3 ingredients. Spoon into crust.

In small mixing bowl, beat egg whites at high speed until foamy. Gradually beat in remaining 1/3 cup sugar until stiff peaks form. Spread meringue over hot filling, sealing to crust. Bake in 350°F. oven 15 to 20 minutes or until golden brown. Cool. Serves 8.
Becky Murphy

OLD-FASHIONED CREAM PIE

1 c. sugar
4 Tbsp. flour
2 c. cream or half & half

1 tsp. vanilla
1 unbaked 9 inch pie shell

Mix sugar and flour. Add cream, a small amount at a time; stir until smooth. Cook in double boiler until mixture begins to thicken; add vanilla. Pour into unbaked pie shell; bake at 350° to 375° until crust is done. Yield: 6 servings.

Arleda Wilson

CHOCOLATE PEANUT BUTTER PIE

- | | |
|--|--|
| 1 (3.9 oz.) pkg. instant chocolate pudding mix | 2 c. whipped topping |
| 1 ³ / ₄ c. cold milk | 4 (0.6 oz.) peanut butter cups, coarsely chopped |
| 1 (8 or 9 inch) chocolate cookie crust | |

In a mixing bowl, beat pudding mix and milk on low speed until combined; beat for 2 minutes on high. Pour into crust. Chill for 20 minutes or until filling is thickened. Cover with the whipped topping. Sprinkle peanut butter cups on top. Chill. Yield: 6 to 8 servings.

PEANUT BUTTER PIE

- | | |
|----------------------|--|
| 1 baked pie shell | 1 (3 oz.) pkg. instant vanilla pudding |
| 1 c. powdered sugar | Cool Whip |
| 1/2 c. peanut butter | |

Mix powdered sugar and peanut butter until crumbly. Reserve about 1/2 cup mixture for topping. Put rest in bottom of pie shell. Mix pudding according to package directions. Put in pie shell and refrigerate until set. Cover with Cool Whip and sprinkle remaining crumb mixture on top.

Cindy Whetstone

PEANUT BUTTER PIE

- | | |
|---------------------|---------------------------------------|
| 1 c. peanut butter | 8 oz. cream cheese (room temperature) |
| 1 c. powdered sugar | |
| 6 Tbsp. milk | |

Other ingredients added later in recipe:

- | | |
|--------------------------|------------------|
| 2 (8 oz.) tubs Cool Whip | Peanuts, crushed |
| Graham cracker crust | |

Beat preceding ingredients together (may need to add more powdered sugar or milk to get the right thickness). Fold in 1 (8 ounce) tub of Cool Whip. Put into graham cracker crust. Put 8 ounce tub of Cool Whip on top, then sprinkle peanuts on the top of the pie.

Sandy Vogel

PEANUT BUTTER CREAM PIE

- | | |
|---------------------------------------|---|
| 1 (8 oz.) pkg. cream cheese, softened | 1 (8 oz.) ctn. frozen whipped topping, thawed |
| 3/4 c. confectioners sugar | 1 (9 inch) graham cracker crust |
| 1/2 c. creamy peanut butter | 1/4 c. chopped peanuts |
| 6 Tbsp. milk | |

In a mixing bowl, beat cream cheese until fluffy. Add sugar and peanut butter; mix well. Gradually add the milk. Fold in whipped topping; spoon into the crust. Sprinkle with peanuts. Chill overnight. Yield: 6 to 8 servings.

PECAN TASSIES

Crust:

1 c. plus 1 Tbsp. all-purpose flour
1/2 c. butter or margarine, softened

1 (3 oz.) pkg. cream cheese,
softened

Filling:

3/4 c. granulated sugar
1 egg
1/3 c. buttermilk
3 Tbsp. butter or margarine, melted

1 Tbsp. all-purpose flour
1/4 tsp. salt
3/4 c. chopped pecans

For crust, stir all ingredients together in a medium bowl. Shape dough into twenty-four 1 inch balls. Press balls of dough into bottoms and up sides of greased miniature muffin pans.

Preheat oven to 350°. For filling, beat sugar and egg together in a medium bowl. Add next 4 ingredients; beat until smooth. Stir in pecans. Spoon filling into crusts, filling each tin. Bake 30 to 35 minutes or until golden brown. Cool in pans 5 minutes. Transfer to a wire rack to cool completely. Store in an airtight container. Yield: 2 dozen pies.

Eleanor Hoover, Mary Tridle

GRANNY'S PUMPKIN PIE

3 eggs, slightly beaten
1 (16 oz.) can solid pack pumpkin
1 c. sugar
1 tsp. salt
1 tsp. cinnamon

1/8 tsp. nutmeg
2 c. Coffee Rich ("half & half")
1 Tbsp. corn starch
1 (9 inch) unbaked pie shell

Mix filling ingredients in order given. Pour into pie shell. Bake in preheated 425° oven for 15 minutes. Reduce temperature to 350° and continue baking for 45 minutes or until knife comes out clean. Cool.

Hazel Honaker

PUMPKIN PIE

1 (No. 2 1/2 size) can pumpkin (or 3 1/2 c.)
1 1/2 c. sugar
3 heaping Tbsp. flour

1 tsp. salt
1 tsp. pumpkin pie spice
2 3/4 c. milk
6 eggs (you can use only 3)

Mix all ingredients except milk and eggs. Add milk, one cup at a time. Add eggs, one at a time. Pour mixture into pie crusts. Sprinkle more pumpkin pie spice on top. Bake at 425°F. for 15 minutes, then at 350°F. for 40 to 50 minutes. Makes 3 pies.

From Jan Rittenhouse (her great, great-grandmother Hoppus)

RHUBARB CUSTARD PIE

Mix:

3 eggs, slightly beaten

3 Tbsp. milk

Stir in:

2 c. sugar
¼ c. flour

¾ tsp. nutmeg

Mix in 4 cups cut up rhubarb.

Mix preceding recipe and pour into 9 inch pastry-lined pie pan. Cover with crust or lattice top. Bake until nicely browned at 400° for 50 or 60 minutes.

Bernice Rush's pie, Elaine Hill

SOUR CREAM LEMON PIE

1 c. sugar
3½ Tbsp. corn starch
1 Tbsp. lemon rind, grated (1 lemon)
½ c. lemon juice (2 lemons)
3 egg yolks, slightly beaten

1 c. milk
¼ c. margarine
1 c. sour cream (lite okay)
1 (9 inch) baked pie shell
Cool Whip

Combine sugar, cornstarch, lemon zest, lemon juice, egg yolks, and milk in a saucepan. Cook over medium heat until thick (boiling). Stir in butter and cool until room temperature. Stir in sour cream and pour into pie shell. Top with Cool Whip and garnish if desired. Store in the refrigerator.

Lavaine Honaker

STRAWBERRY PIE

4 Tbsp. cornstarch
1⅔ c. sugar
1⅔ c. water

1 small box red Jell-O
2 qt. strawberries
1 baked graham crust

Cook cornstarch and sugar in water and bring it to a boil until it is almost clear. Take off fire and add 1 small box of red Jell-O. Dissolve. Pour over cleaned strawberries that are in a baked graham crust. Let cool. Serve with Cool Whip.

Joan Eiser

CHOCOLATE PIZZA

1 (12 oz.) pkg. Baker's real semi-sweet chocolate chips
1 lb. white almond bark, divided
2 c. Kraft miniature marshmallows
1 c. crisp rice cereal
1 c. peanuts
1 (6 oz.) jar red maraschino cherries, drained and cut in halves

3 Tbsp. green maraschino cherries, drained and quartered
⅓ c. Baker's Angel Flake coconut
1 tsp. oil

Melt chocolate chips with 14 ounces almond bark in large saucepan over low heat, stirring until smooth; remove from heat. Stir in marshmallows, cereal, and peanuts. Pour onto greased 12 inch pizza pan. Top with cherries; sprinkle with coconut. Melt remaining 2 ounces almond bark with oil over low heat, stirring until smooth; drizzle over coconut. Chill until firm; store at room temperature.