

RASPBERRY CREAM PIE

1 c. raspberries
1 c. sugar
3/4 c. half & half cream

Place berries in unbaked pie shell. Mix sugar, egg, and flour, beat in cream and pour over berries, bake at 375° about 45 minutes or until set in center of pie.
Serves 8.

STRAWBERRY PIE

1 qt. strawberries
1 c. water
1 c. granulated sugar

I use a little pinch of salt. This was a prize winner recipe. Wash and stem berries, if large, cut in half or fourths. Set aside, cook water, sugar and cornstarch till thick. Pour in strawberry juice, stir till dissolved. Cool till lukewarm. Add berries and pour in crust. Refrigerate 2 hours or more. Top with whipped cream and decorate with berries if desired.

SUGAR CREAM PIE

1 c. sugar
2 Tbsp. flour
1 qt. whipping cream
1 unbaked 9 inch pie shell
pinch salt
cinnamon

Heat whipping cream but do not boil. Add to sugar and flour mixture slowly. Add salt. Pour into unbaked pie shell. Sprinkle cinnamon on top. Bake at 450° for 10 minutes, then at 350° for 30 minutes or until set.

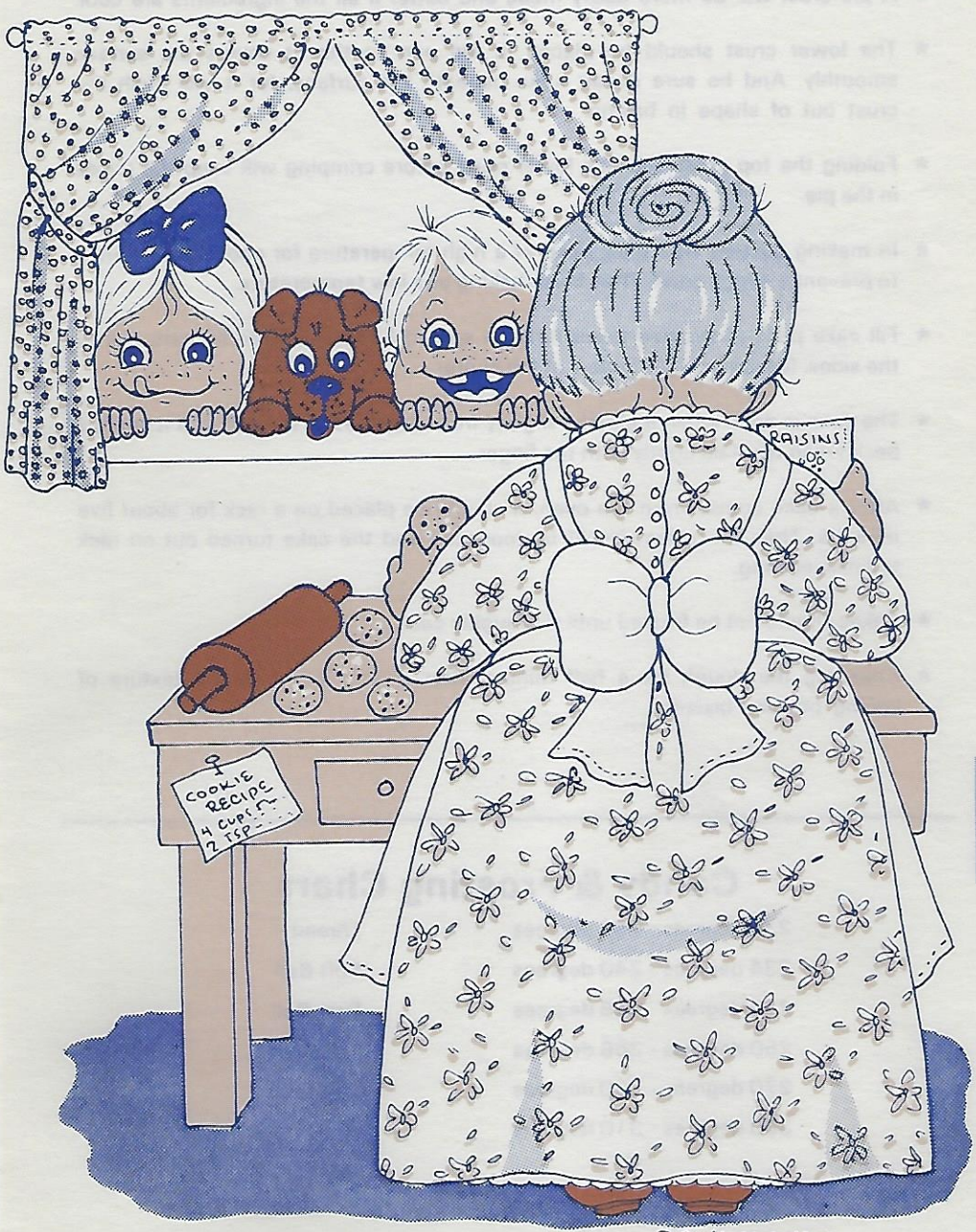
SUGAR PIE

3/4 c. sugar
1/2 c. butter
2 Tbsp. water
1 c. milk
5 eggs
2 c. cooked macaroni
2 tsp. vanilla

Put all ingredients in blender and blend well. Pour in pie pan (baking) grease the pie shell at bottom. Sprinkle with nutmeg. Bake 450° for 30-40 minutes. Taste like custard.

CAKES · ICINGS

COOKIES



Worth Remembering

- ★ A pie crust will be more easily made and better if all the ingredients are cool.
- ★ The lower crust should be placed in the pan so that it covers the surface smoothly. And be sure no air lurks beneath the surface, for it will push the crust out of shape in baking.
- ★ Folding the top crust over the lower crust before crimping will keep the juices in the pie.
- ★ In making custard type pies, bake at a high temperature for about ten minutes to prevent a soggy crust. Then finish baking at a low temperature.
- ★ Fill cake pans about two-thirds full and spread batter well into corners and to the sides, leaving a slight hollow in the center.
- ★ The cake is done when it shrinks slightly from the sides of the pan or if it springs back when touched lightly with the finger.
- ★ After a cake comes from the oven, it should be placed on a rack for about five minutes. Then the sides should be loosened and the cake turned out on rack to finish cooling.
- ★ Cakes should not be frosted until thoroughly cool.
- ★ Kneading the dough for a half minute after mixing improves the texture of baking powder biscuits.

Candy & Frosting Chart

230 degrees - 234 degrees	Thread
234 degrees - 240 degrees	Soft Ball
244 degrees - 248 degrees	Firm Ball
250 degrees - 266 degrees	Hard Ball
270 degrees - 290 degrees	Soft Crack
300 degrees - 310 degrees	Hard Crack

FRESH APPLE CAKE

Marlene A. Nellans

2 c. diced apples	1 1/2 tsp. cinnamon
1 c. white sugar	1 tsp. soda
1 egg	1/2 c. nuts
1 c. flour	1/2 c. raisins
dash salt	

Mix sugar and apples until sugar melts. Then add eggs and beat. Add dry ingredients, nuts and raisins. Bake in 8 inch square pan, greased.

Bake at 375° for 40 minutes. Start to make sauce 10 minutes before cake is done.

Sauce:

1/2 c. brown sugar	1 c. water
1/2 c. white sugar	1/4 c. butter
2 Tbsp. flour	1 tsp. vanilla

Mix sugar and flour. Add water and cook until clear. Add butter and vanilla. Stir until butter melts. Pour hot sauce over hot cake.

APPLE CAKE

Sharon Kindig

1 c. oil	2 c. flour
2 c. sugar	1 tsp. baking soda
2 eggs	3/4 tsp. salt
1 tsp. vanilla	1 tsp. cinnamon
3 c. chopped apples	1 c. chopped pecans

Cream oil, sugar, eggs, and vanilla. Add remaining ingredients. Bake at 350° for 45-50 minutes in 11 1/2 x 7 1/2 pan.

Topping:

1/2 c. brown sugar	3 Tbsp. milk
1/4 c. margarine	1 tsp. vanilla

Bring to a boil, let cook 3-4 minutes. Prick cake with fork. Pour topping over cake while cake is warm.

FRESH APPLE CAKE

Marie Coleman

2 c. sugar
1 1/2 c. oil

3 eggs

Beat eggs, stir in oil and sugar.
Sift together and add:

2 1/2 c. flour
2 tsp. baking powder

1 tsp. soda
1 tsp. salt

Stir in 3 cups raw apples, cut small and thin, 1 cup cocoanut, 1 cup nuts, 1 teaspoon vanilla. Bake at 350° for 50-55 minutes. Bake in 10 x 14 x 2 pan or 2 (8 x 8) pans. I add chocolate bits, instead of cocoanut.

ECLAIR CAKE

Debi McFadden

1 pkg. (5 5/8 oz.) vanilla
instant pudding
2 c. milk
graham cracker squares

1 container (9 1/2 oz.) non-
dairy whipped topping
1 can (16 1/2 oz.) fudge
frosting

Prepare pudding according to package directions using 2 cups of milk. Mix with non-dairy whipped topping. Cover bottom of 9 x 13 inch pan with a layer of graham cracker squares.

Place 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 graham crackers. Frost with fudge frosting. Chill well before serving. Cut into squares. (Suggestion: Chill some before frosting.)

FANNIE MAY-LIKE CAKE

Lee Ann Rock

Cake:

1/2 c. margarine
1 c. sugar
4 eggs

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

First Topping:

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 ungreased 13 inch x 9 inch pan.

Bake at 350° for 30 minutes. Set aside to cool completely.

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

Second topping: Melt margarine and chocolate chips together. Spread over first topping and refrigerate.

Note: This is best made a day before serving.

FRUIT COBBLER

Cathy Whetstone

1 1/3 sticks margarine

1 1/2 c. milk

2 c. sugar

1 can fruit

4 tsp. baking powder

1/4 to 3/4 c. sugar

Melt 1 1/3 sticks margarine in bottom of 9 x 13 inch pan. Mix 2 cups sugar, flour, baking powder and milk and pour into pan. Spoon canned fruit over top. Do not stir.

Sprinkle with 1/4 to 3/4 cup sugar. Bake at 325° for 1 hour.

GUGELHKUPF

Virginia Lucht

1 c. butter or
margarine

1/2 tsp. salt

2 c. sugar

2 tsp. baking powder

6 eggs, separated

6 Tbsp. milk

1 1/2 c. all-purpose

1 tsp. vanilla or 1/2 tsp.

flour, sifted

almond

Cream butter to consistency of mayonnaise. Add sugar while continuing to cream. Beat until light and fluffy. Beat in egg yolks 1 at a time. Mix and sift flour, salt and baking powder.

Combine milk and flavoring. Add flour mixture and milk alternately to butter mixture, stirring in gently but thoroughly.

Beat egg whites until stiff but not dry, fold into flour mixture thoroughly. Spoon into well greased 12 cup Gugelhupf pan (Turks-head mold). Bake at 350° for about 1 hour and 10 minutes. Loosen cake gently around rim and tube.

(Cont.)

Invert on cake rack. Finish cooling. Dust with confectioners sugar. Garnish with maraschino cherries if desired.

ITALIAN CREAM CAKE

Julia A. Teel

2 c. flour	1 stick butter
1 tsp. soda	pinch salt
2 c. sugar	1/2 c. Crisco oil
5 egg yolks	1 c. shredded coconut
1 c. buttermilk	1 c. chopped pecans

Beat soda in the buttermilk. Put pecans, coconut in flour to coat. Beat sugar, butter, oil and egg yolks with electric mixer. Add soda and buttermilk. Beat.

Then fold the flour mixture by hand, beat good with spoon. Beat the 5 egg whites until stiff, fold into the batter.

Makes a 3 layer cake or an oblong (9 x 13) and a square cake. Bake 350° for 25-30 minutes or until inserted toothpick comes out clean.

Italian Cream Cake Icing:

8 oz. cream cheese	1 c. pecans, chopped
1 stick butter	1 tsp. vanilla
1 box powdered sugar	

MYSTERY DESSERT

Cathy Whetstone

1 1/2 c. flour	1/2 tsp. vanilla
1 c. sugar	1 egg
1 tsp. soda	1 can fruit cocktail
1/2 tsp. salt	and juice

Mix all together and pour into 8 x 12 inch baking pan.

Topping:

3/4 c. brown sugar	1 c. chopped pecans
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Mix 3/4 cup brown sugar with 1 cup chopped pecans, sprinkle over top of batter. Bake 50 minutes in 325° oven. Cool, cut into squares. Serve with whipped cream, ice cream, or orange or lemon sauce.

PAN COAT**Cindy Spitler**

1/2 c. shortening

1/4 c. flour

Mix shortening and flour together well. This may be kept on pantry shelf. Very good for cakes and bundt pans. No need of flouring.

PUMPKIN ROLL**Betty Fawley**

3 eggs, beat on high

1 tsp. baking powder

5 minutes

2 tsp. cinnamon

1 c. sugar

1 tsp. ginger

2/3 c. pumpkin

1/2 tsp. nutmeg

1 tsp. lemon juice

1/2 tsp. salt

3/4 c. flour

Bake at 375° 15 minutes on sheet cake pan, lined with waxed paper. When done, while still warm, roll in towel covered with powdered sugar. When cool, unroll and spread with filling. Roll up again and refrigerate or freeze, slice and serve.

Filling:

1 c. powdered sugar

4 Tbsp. butter (melted)

2 (3 oz.) pkgs. cream

1 tsp. vanilla

cheese, room temperature

Mix until smooth. Then spread on pumpkin sheet cake.

TWINKIE CAKE**Rosemary Bazini**

1 box Twinkies

8 oz. cream cheese,

1 box instant butter

softened

pecan pudding

8 oz. Cool Whip

1 box instant vanilla

3 c. milk

pudding

Split Twinkies lengthwise and line a 9 x 9 dish with the filling side up. Mix puddings with 3 cups milk and softened cream cheese. Pour mixture over Twinkies. Top with Cool Whip and sprinkle with nuts if desired.

WACKY CAKE

Carol Brazo
Viola E. Gruenewald

3 c. flour	2 tsp. soda
6 Tbsp. cocoa	2 tsp. vanilla
1 tsp. salt	2 Tbsp. vinegar
12 Tbsp. salad oil	2 c. cold water
2 c. sugar	

Mix all at once and pour into greased and floured 9 x 13 pan. Bake at 350° for 25-30 minutes. Frost with "Mock Whipped Cream" Frosting.

Mock Whipped Cream Frosting:

1 large Tbsp. cornstarch	1/2 c. homogenized shortening
1 c. milk	1 c. powdered sugar
1/2 c. oleo	1 tsp. vanilla

Mix cornstarch with milk. Cook over low heat until thick. Cool to room temperature. Cream with oleo and shortening. Add powdered sugar, 1 tablespoon at a time, beating constantly. Add vanilla. Frost cooled cake.

ANGEL BARS

Elaine Fugate

Part 1:

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

Mix the above and press flat in 9 x 9 pan. Bake at 350° for 10-12 minutes. Remove pan from oven and pour over it the following mixture.

Part II:

2 eggs, beaten	2 Tbsp. flour
1 c. brown sugar	1 tsp. vanilla
1/2 c. moist, flaked coconut	1/2 c. chopped nuts

Pour over mixture already baked in pan and bake about 20 minutes at 350°.

BABY FOOD BARS

Jacqueline Gibble

1 large jar Gerber carrots	2 c. flour
1 large jar Gerber applesauce	2 Tbsp. soda
1 large jar Gerber apricots	1 Tbsp. cinnamon
2 c. sugar	1 Tbsp. salt
3 eggs	1 c. raisins
1 1/2 c. oil	1 c. nuts

Cream together sugar, eggs, oil, carrots, applesauce and apricots. Add flour and remaining ingredients. Bake at 350° for 35 to 40 minutes in greased sheet pan. Let cool 20 minutes, then frost with frosting.

Frosting:

8 oz. cream cheese	1 tsp. vanilla
1 stick soft oleo	1 lb. powdered sugar

BANANA DROP COOKIES

Marie Coleman

1 c. sugar	1/4 tsp. soda
1 tsp. vanilla	2 eggs
2 tsp. baking powder	2 1/4 c. flour
2/3 c. shortening	3/4 tsp. salt
1 c. mashed bananas	

Drop on greased cookie sheet, bake at 400° for 12 minutes. Six ounces of chocolate bits may be added or 6 ounces of butterscotch bits or both.

BREEZY BROWNIES

Cindy Law

Brownies:

1 c. sugar	1/8 tsp. salt
1/2 c. margarine	1 can chocolate syrup
4 eggs	1 c. plus 1 Tbsp. flour

Preheat oven to 350°. Cream together margarine and sugar. Add eggs and salt. Beat well. Blend in chocolate syrup and flour. Pour into greased and floured 10 1/2 x 15 1/2 inch baking pan. Bake 22 minutes.

(Cont.)

Icing:

1 1/2 c. sugar
6 Tbsp. margarine

6 Tbsp. milk
1/2 c. chocolate chips

Boil together sugar, butter and milk. Cook and stir for 1 minute. Add chocolate chips and beat until all are melted. Spread over warm brownies in pan. When cool, cut into bars.

SUPER DUPER CHOCOLATE COOKIES

Janet Marner

1/2 c. shortening
4 squares unsweetened
chocolate
2 c. sugar
2 tsp. vanilla

4 eggs, unbeaten
2 c. flour
1/8 tsp. salt
2 tsp. baking powder

Melt shortening and chocolate. Add sugar and vanilla, mix well. Add eggs singly, beating after each one. Sift together flour, baking powder and salt, add to chocolate mixture, mixing well.

Chill dough several hours. Form into small balls, roll in confectioners sugar. Bake at 350° for 12-15 minutes.

CHEWY BLOND BROWNIES

Viola E. Gruenewald

1/2 c. butter or
margarine (softened)
1 1/4 c. firmly packed
brown sugar
1/3 c. quick or old
fashioned oats, uncooked
1 1/3 c. all-purpose flour
2 eggs

1/2 c. butterscotch or
semi-sweet chocolate
chips or peanut butter
flavored
1/2 c. chopped nuts
2 tsp. vanilla
3/4 tsp. salt
3/4 tsp. soda

Beat together butter and sugar until well blended. Add remaining ingredients; mix well. Spread into greased 13 x 9 inch baking pan. Bake at 350°, about 25 minutes or until golden brown. Cool, cut into bars.

CHRISTMAS MERINGUE COOKIES

Carole Cornett

2 egg whites
1/8 tsp. salt
1/8 tsp. cream of tartar
3/4 c. sugar

1/2 tsp. vanilla
1 c. semi-sweet chips
3 Tbsp. crushed candy canes
1 c. chopped nuts

Place egg whites in a small bowl, beat at high speed until foamy. Add salt and cream of tartar. Beat until soft peaks form.

Add sugar, 1 tablespoon at a time, beating after each addition. When meringue is stiff and white, fold vanilla, chips, nuts and crushed candy into meringue.

Drop by teaspoon 1 1/2 inches apart onto lightly greased cookie sheets. Bake 40 minutes in 250° preheated oven. Cool on wire racks.

Approximately 5 dozen.

CHURCH WINDOW COOKIES

Marie Coleman

1 stick butter

12 oz. chocolate chips

Melt together and cool. Add 1 heaping cup chopped nuts, and 1 package colored marshmallows. Mix and divide into half. Roll in powdered sugar and place in waxed paper.

Store in refrigerator for 24 hours. Slice.

These cookies are very colorful and I like to make them at Christmas time.

COCONUT CHIK COOKIES

Bernice Jones

1/2 c. margarine

2 eggs

1 pkg. (18.5 oz.) lemon

1 1/3 c. coconut

pudding cake mix

1 c. semi-sweet chocolate

1 Tbsp. water

bits

Cream oleo, add half of cake mix, water and eggs. Blend well. Add remaining cake mix, beat till smooth. Stir in coconut and chips. Drop from teaspoon onto greased baking sheet. Bake at 375° for 10 or 12 minutes.

Makes about 4 dozen.

CREAM CHEESE COOKIES

Iris Anderson

1/4 c. butter or oleo,
softened

1 egg

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

1/4 tsp. vanilla

1 pkg. yellow cake mix

Cream butter and cheese, blend in egg and vanilla. Add cake mix 1/3 at a time, mixing well after each addition. Heat oven to 375°. Drop by scant teaspoon onto ungreased baking sheet. Bake 8 to 10 minutes.

6 to 8 dozen.

DREAMS BARS

Mary Teel

Combine and press in cookie sheet then bake for 10 minutes at 350°.

4 c. flour
2 c. brown sugar

2 c. butter

Combine and pour over baked crust and bake for 30 more minutes at 300°.

4 tsp. vanilla
4 c. brown sugar
6 c. coconut

2 c. nuts
4 Tbsp. flour
2 tsp. baking powder

DOUBLE CHOCOLATE CRUMBLE BARS Rosemary Bazini

1/2 c. softened margarine
3/4 c. sugar
2 eggs
1 tsp. vanilla
3/4 c. flour
2 Tbsp. cocoa
1/4 tsp. baking powder

1/4 tsp. salt
1/2 c. chopped nuts
2 c. miniature marsh-
mallows
1 1/2 c. Rice Krispies
1 c. peanut butter
1 c. chocolate chips

Cream margarine and sugar; beat in eggs and vanilla. Mix dry ingredients together and gradually add to egg mixture. Stir in nuts. Spread in bottom of greased 9 x 13 inch pan. Bake at 350° for 15-20 minutes. Sprinkle marshmallows on top and bake 3 more minutes. Remove from oven.

In small saucepan combine chocolate chips and peanut butter. Stir over low heat until melted. Stir in Rice Krispies. Spread mixture over cooled bars; chill until set.

Serves 36. Cooking time: 15 minutes.

FORTUNE COOKIES

Mrs. Helen Taylor

1/3 c. plus flour
3 Tbsp. butter or
margarine, softened

3 Tbsp. sugar
1 egg white
1/2 tsp. vanilla

Write promises or "fortunes" on slips of paper; fold paper. Set aside. Grease cookie sheet. Dip rim of 3 inch cookie cutter or glass in flour; press 6 outlines firmly 1 inch apart on prepared sheet; set aside.

1. In small bowl beat butter, sugar, egg white and vanilla until well blended. Stir in 1/3 cup flour until well blended.

2. With small spatula, spread rounded teaspoonful batter in each outlined circle. Bake in preheated 400° oven 4 to 5 minutes or until edges are very lightly browned. Remove from oven, and working quickly:

3. Loosen cookie with spatula. Turn cookie bottom side up. Place folded fortune in center. Gently fold cookie in half; hold edges together 3 seconds (count of 3). Grasp folded ends of cookie; place center of fold over rim of a glass. Gently press ends down to bend cookie in middle. Cool. Repeat with remaining batter. If cookies cool and become brittle to fold, return to oven briefly to soften.

Makes about 20.

LEMON COOKIES

Pam Smith

1 pkg. lemon cake mix
1 egg

2 c. Cool Whip (no
substitute)

Beat together cake mix, egg, and Cool Whip. Roll into balls. Roll in powdered sugar. Place on cookie sheet. Bake at 350° for 10 to 12 minutes.

Variation: For chocolate cookies, use chocolate cake mix, or try any flavor cake mix you'd like.

LEMONADE COOKIES

Marjorie Cooper

1 c. butter or
margarine
1 c. granulated sugar
2 eggs
3 c. flour

1 tsp. soda
1 (6 oz.) frozen lemonade
concentrate (thawed) (use
4 oz. in cookies; save remaining
2 oz. for topping)

Cream butter and 1 cup sugar. Add eggs, beat until light and fluffy. Sift together flour and baking soda. Add alternately to creamed mixture with 1/2 cup lemonade.

Drop dough by spoonfuls on ungreased cookie sheet. Bake 400° for about 8 minutes.

Brush hot cookies with remaining lemonade concentrate and sprinkle top with sugar.

Makes 4 dozen.

MOLASSES COOKIES

Eva Belle Smith

3/4 c. shortening
1 c. sugar
1/4 c. molasses (sorghum)

2 c. flour
1/2 tsp. cloves
1/2 tsp. ginger

(Cont.)

1 egg
2 tsp. soda

1/2 tsp. cinnamon
1/2 tsp. salt

Leave dough in refrigerator overnight. Make in ball size of walnut. Roll in sugar and bake 350° for 12-15 minutes.

NIGHTY-NIGHT COOKIES

Mary Frances Hudson

2 egg whites
2/3 c. sugar

1 c. chopped nuts
1 c. chocolate chips

Preheat oven to 350°. Beat egg whites until fluffy. Add sugar gradually and beat until stiff. Fold in nuts and chips. Drop by teaspoon onto a foil lined sheet.

Put in oven, close door then turn off heat. Leave in oven 3 or 4 hours or overnight.

O'HENRY BARS

Mary K. Tridle

4 c. oatmeal
1 c. brown sugar

1/2 c. corn syrup
2/3 c. butter

Mix together and press into 9 x 13 x 2 pan and bake 10 minutes 350°.

Topping:

Mix until melted:

1 c. chocolate bits

3/4 c. peanut butter

Put on top of bars while still hot. Cut into squares and cool. Can be frozen.

PEANUT BUTTER COOKIES

Bev Surface

1 c. sugar
1 c. brown sugar
1 c. shortening
3/4 c. peanut butter

2 eggs
2 c. flour
2 tsp. soda

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

PECAN PUFFS**Cindy Spitler**

- | | |
|-------------------------------|-------------------------|
| 1 stick Blue Bonnet margarine | 1 c. chopped nuts or |
| 2 Tbsp. granulated sugar | 1/2 c. chopped nuts and |
| 1 tsp. vanilla | 1/2 cup pecan meal |
| 1 c. cake flour | |

Cream margarine and sugar together and then add vanilla. Mix flour and nuts together and add to other mixture.

When mixed together, place dough in refrigerator until easily handled. Roll in small balls and place on greased cookie sheet and bake at 300° for 45 minutes or less. Do not brown.

Roll balls in powdered sugar while hot and again when cool.

ROCKS BY GRANDMA SPITLER**Cindy Spitler**

- | | |
|------------------------------|---------------------|
| 1/2 c. softened butter | 1 tsp. soda |
| 1/2 c. softened shortening | 2 tsp. cinnamon |
| 1 1/2 c. brown sugar | 1 tsp. cloves |
| 1 tsp. molasses | 1 tsp. nutmeg |
| 3 eggs | 1 c. nuts |
| 3 c. sifted Gold Medal flour | 1 c. chocolate bits |

Mix thoroughly butter, shortening, brown sugar, molasses, and eggs. Sift together flour, soda, cinnamon, cloves and nutmeg.

Blend both mixtures together then add chocolate bits and nuts. Drop by teaspoonful on baking sheet. Bake at 350° for 12 minutes.

Contrary to name, cookies are a soft cookie.

SUGAR COOKIE**Jacalyn Craig**

- | | |
|-----------------|------------------------|
| 2 c. Crisco | 6 c. flour |
| 3 c. sugar | 2 Tbsp. baking powder |
| 4 eggs | 1/2 tsp. salt |
| 2 c. buttermilk | 1 tsp. vanilla |
| 2 tsp. soda | 1-2 tsp. lemon extract |

Beat Crisco, sugar, and eggs. Add and beat buttermilk and soda. Combine dry ingredients, add to above and beat.

Add vanilla and lemon extract. Drop 1/4 cup on ungreased pan 4-6 to a sheet. Sugar tops. Bake 400° 7-9 minutes.

Write your extra recipes here:

PECAN PUDDING

- 1 stick Blue Bonnet margarine
- 2 Tbsp. granulated sugar
- 1 tsp. vanilla
- 1 c. cake flour

Cream margarine and sugar together and then add vanilla. Mix flour and nuts together and add to other mixture. When mixed together, place dough in refrigerator until easily handled. Roll in small balls and place on greased cookie sheet and bake at 300° for 15 minutes or less. Do not brown. Roll balls in powdered sugar while hot and again when cool.

ROCKS BY GRANDMA SWITZER

- 1/2 c. softened butter
- 1/2 c. softened shortening
- 1 1/2 c. brown sugar
- 1 tsp. cinnamon
- 1 tsp. cloves
- 1 tsp. nutmeg
- 1 c. nuts
- 1 c. chocolate bits

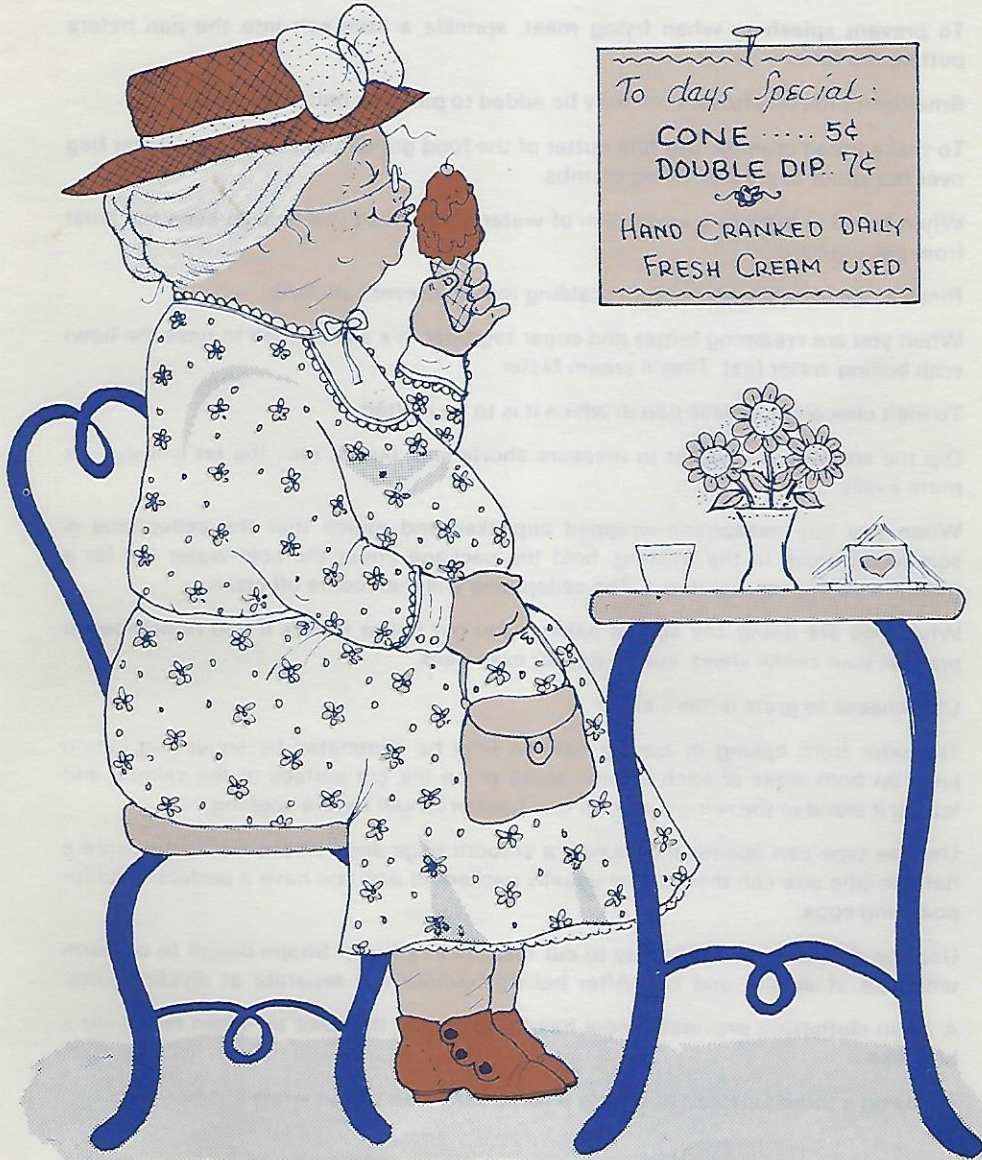
Mix thoroughly butter, shortening, brown sugar, cinnamon and eggs. Mix together flour, soda, cinnamon, cloves and nutmeg. Blend both mixtures together then add chocolate bits and nuts. Form in teardrop on baking sheet. Bake at 350° for 15 minutes. Cookies to name, cookies are a soft center.

SUGAR COOKIE

- 2 c. granulated sugar
- 2 c. shortening
- 1 egg
- 1 c. soft vanilla
- 2 tsp. lemon extract
- 4 c. flour
- 2 Tbsp. baking powder
- 1/2 tsp. salt
- 1 tsp. vanilla

Beat cream, sugar, and eggs. Add and beat shortening and nuts. Add the dry ingredients and to above and beat. Add vanilla and lemon extract. Drop 1 1/2 tsp on greased pan 4-6 to a sheet. Bake 100° 7-9 minutes.

♡
DESSERTS
♡



To days Special:
CONE 5¢
DOUBLE DIP. 7¢
HAND CRANKED DAILY
FRESH CREAM USED



A leaf of lettuce dropped into the pot absorbs the grease from the top of the soup. Remove the lettuce and throw it away as soon as it has served its purpose.

To prevent splashing when frying meat, sprinkle a little salt into the pan before putting the fat in.

Small amounts of leftover corn may be added to pancake batter for variety.

To make bread crumbs, use fine cutter of the food grinder and tie a large paper bag over the spout to prevent flying crumbs.

When bread is baking, a small dish of water in the oven will help to keep the crust from getting hard.

Rinse a pan in cold water before scalding milk to prevent sticking.

When you are creaming butter and sugar together, it's a good idea to rinse the bowl with boiling water first. They'll cream faster.

To melt chocolate, grease pan in which it is to be melted.

Dip the spoon in hot water to measure shortening, butter, etc., the fat will slip out more easily.

When you buy cellophane-wrapped cupcakes and notice that the cellophane is somewhat stuck to the frosting, hold the package under the cold-water tap for a moment before you unwrap it. The cellophane will then come off clean.

When you are doing any sort of baking, you get better results if you remember to preheat your cooky sheet, muffin tins, or cake pans.

Chill cheese to grate it more easily.

The odor from baking or boiling salmon may be eliminated by squeezing lemon juice on both sides of each salmon steak or on the cut surface of the salmon and letting it stand in the refrigerator for one hour or longer before cooking.

Use the type can opener that leaves a smooth edge and remove both ends from a flat can (the size can that tuna is usually packed in) and you have a perfect mold for poaching eggs.

Use the divider from an ice tray to cut biscuits in a hurry. Shape dough to conform with size of divider and cut. After baking biscuits will separate at dividing lines.

A clean clothespin provides a cool handle to steady the cake tin when removing a hot cake.

Try using a thread instead of a knife when a cake is to be cut while it is hot.

DESSERTS

APPLE CRISP

Marie Coleman

4 c. sliced apples
1 tsp. cinnamon (optional)
1/2 c. butter
1 c. grated cheese (optional)

1/2 c. hot water
1 c. sugar
3/4 c. flour

Place apples in baking dish. Mix water and cinnamon and pour over apples. Work flour, sugar, butter and cheese together until crumbly.

Spread over apples. Bake 325° until tender. This is best served warm.

MOTHER'S APPLE DUMPLINGS

Eleanor Knoop

Syrup:

2 c. sugar
2 c. water
2-3 Tbsp. cinnamon candy

1/4 tsp. nutmeg
1 Tbsp. cornstarch
1/4 c. butter

Cook syrup 5 minutes.

2 c. flour
1 tsp. salt
2 tsp. baking powder

3/4 c. shortening
1/2 c. milk
6 apples

Divide dough into 6 balls. Roll out for each apple and cover apple. Place apple in greased pan. Bake at 375° 35 minutes plus. Add syrup. Baste before taking out of oven.

APPLE ROLY POLY

Fay Whetstone

1 1/2 c. thick applesauce,
well sweetened

Mix together for dough:

2 c. flour
4 tsp. baking powder
1 tsp. salt

4 Tbsp. lard
3/4 c. milk

(Cont.)

Syrup:

Boil together until slightly thickened:

2 c. sugar
1 c. water

1 tsp. vanilla

Melt 1/4 cup butter in shallow baking pan, 9 x 13. Roll dough in rectangular piece. Spread with applesauce. Roll like jelly roll. Cut into slices.

Place slices, cut side up, on hot melted butter. Pour boiling syrup over the top.

Bake in quick oven 450° about 20 minutes. Serve with milk or whipped cream.

This is rich and fattening! Ha!

BANANA SPLIT CAKE

Mrs. Tim Utter

2 c. graham cracker
crumbs
5 Tbsp. melted margarine
2 c. powdered sugar
1 stick margarine
(softened)
2 eggs

1 tsp. vanilla
1 large can crushed
pineapple
1 (9 oz.) Cool Whip
maraschino cherries
2 bananas (sliced)
crushed nuts

Mix 2 cups graham cracker crumbs and 5 tablespoons melted margarine. Press into 9 x 13 pan. Beat with mixer 2 cups powdered sugar, 1 stick margarine, 2 eggs and 1 teaspoon vanilla.

Spread on top of crust and let set. Drain 1 can crushed pineapple. Spread on top of filling. Slice 2 bananas (dipped in pineapple juice). Layer on top of pineapple. Spread 9 ounce container of Cool Whip over mixture.

Top with layer of maraschino cherries. Then crushed nuts. Refrigerate at least 2 hours.

BREAD PUDDING

Teel Restaurant

5 c. milk, scalded
(do not boil)
1/2 c. sugar

6 glazed rolls
(cut in chunks)

Combine above ingredients.

Mix together:

6 eggs, well beaten
1/2 tsp. salt

1/2 tsp. almond
1 1/2 Tbsp. pure vanilla

1/2 tsp. lemon

Combine the first step with beaten egg mix. Place in baking pan. Dot with butter. Mix 1 cup sugar with 1 tablespoon cinnamon and sprinkle over the top.

Bake in a 350° oven with pudding setting over another pan containing water.

CHEESE CAKE

Helen Good

1/4 c. butter	1 can Eagle Brand milk
1 c. graham cracker crumbs	3 eggs
1/4 c. plus 3 Tbsp. sugar	1/4 c. lemon juice
2 pkgs. (8 oz.) cream cheese	1 c. sour cream
	1 tsp. vanilla

Preheat oven to 300°. In a small saucepan, melt butter. Stir in graham cracker crumbs and sugar. Firmly pat crumbs on the bottom of a 9 inch spring form pan.

In a large mixing bowl, beat cream cheese until fluffy. Add Eagle Brand milk and eggs. Beat until smooth. Stir in lemon juice and turn into pan. Bake 50 to 55 minutes or until toothpick comes out clean.

The last 10 minutes of baking, add sour cream and vanilla mixture to top of cheese cake and continue to bake.

INDIVIDUAL CHEESE CAKE

Marlene A. Nellans

2 (8 oz.) cream cheese	1/2 tsp. vanilla
3/4 c. sugar	24 vanilla wafers
2 eggs	24 cup cake liners
1 Tbsp. lemon juice	1 can pie filling

Beat first 5 ingredients until creamy (use a mixer). Put liners in a pan and 1 vanilla wafer, flat side down in bottom of liner.

Put 1 tablespoon mix over wafer. Bake 10 minutes in 375° oven. Cool, remove liners and put pie filling on.

CHOCOLATE PUDDING

Eleanor Knoop

1/2 c. sugar	2 1/2 c. milk
1/3 c. flour	2 Tbsp. butter
1/4 c. cocoa	2 tsp. vanilla
1/4 tsp. salt	

(Cont.)

Mix dry ingredients in pan, add milk. Bring to a boil, add butter and vanilla. Pour into a dish, cool. Top with Cool Whip.

COUNTRY APPLE DESSERT

Kathryn Teel

1 pkg. Pillsbury-plus yellow cake mix	1/2 c. firmly packed brown sugar
1/3 c. softened oleo	1/2 c. chopped nuts
1 egg	1 tsp. cinnamon
1 can apple pie filling	1 c. sour cream
	1 tsp. vanilla
	1 egg

Combine cake mix, oleo, egg, beat at low speed until crumbly. Press into ungreased 9 x 13 pan. Spread with pie filling.

Combine brown sugar, nuts, and cinnamon. Sprinkle over apples. Blend sour cream, egg and vanilla.

Pour over sugar mixture. Bake at 350° 40 to 50 minutes.

CRANBERRY MOUSSE

Gerry Clark

1 (20 oz.) crushed pineapple in juice	1 can (No. 1) whole cran- berry sauce
1 (6 oz.) pkg. straw- berry jello	2 c. dairy sour cream
1 c. water	1/2 c. pecans

Drain pineapple well, reserving all juice. Add juice in 2 quart saucepan. Stir in water. Heat to boiling, stirring to dissolve gelatin. Remove from heat. Blend in cranberry sauce. Chill until mixture thickens slightly.

Blend sour cream into gelatin mixture. Fold in pineapple and pecans. Pour into 2 quart mold. Chill until firm.

Makes 8 servings.

DIRT PUDDING

Jean Smith

1 small pkg. Oreo cookies	1 c. powdered sugar
1 large Cool Whip	2 (3 oz.) French vanilla instant pudding
8 oz. cream cheese	3 c. milk
1/4 c. margarine	

Crush cookies and place half in 9 x 13 pan. Mix Cool Whip, cheese, butter and powdered sugar. Mix pudding and milk. Combine both mixtures and pour over crumbs. Spread remainder of crumbs on top. Chill.

FROZEN PINK DESSERT

Gerry Clark

1 can Eagle Brand milk
1 large Cool Whip
1 (No. 2) crushed
pineapple (drained)

1 can cherry pie filling
nuts, optional

Combine all ingredients and refrigerate. Freeze well.

FRUIT PIZZA

Debi McFadden

Prepare and spread out 1 cookie mix on pizza pan, bake until golden. Cool.

Frosting:

1 (3 oz.) pkg. cream
cheese
1 stick oleo

1 lb. box powdered sugar
1 tsp. vanilla

Cream cream cheese and oleo then add sugar and vanilla.
Frost cookie.

Glaze:

1 c. water
1 c. sugar

2 Tbsp. Karo
2 rounding Tbsp. cornstarch

Cook together until thick.

Add 3 heaping tablespoons strawberry jello. Let cool.

Slice bananas and place on frosted cookie, pour on glaze.

Top with fruit of choice.

(If using fresh peaches, place as the bananas. Glaze keeps these fruits from darkening.)

FUDGE SUNDAE PIE

Cindy Spidler

1/2 c. corn syrup
4 Tbsp. firmly packed
brown sugar
6 Tbsp. margarine or
butter
5 c. Rice Krispies
1 c. coarsely chopped,
salted peanuts

1 c. coconut
1/2 c. peanut butter
1/2 c. fudge sauce
1/2 c. corn syrup
1/2 gal. vanilla ice
cream

(Cont.)

1. Combine 1/2 cup corn syrup, brown sugar and margarine in saucepan till mixture begins to boil (over low heat). Remove from heat and add Rice Krispies, peanuts and coconut and press into an 11 x 14 lightly buttered pan.

2. Stir together peanut butter, fudge sauce and 1/2 cup of corn syrup. Spread half of this mixture over crust. Freeze until firm.

3. Soften ice cream slightly. Spoon onto frozen crust and freeze until firm. Let stand at room temperature for 10 minutes when ready to serve. Before cutting, warm remaining peanut butter mixture and drizzle over top.

HOMEMADE ICE CREAM

Lee Ann Rock

2 1/4 c. sugar

6 eggs

6 Tbsp. flour

4 c. heavy cream

1/2 tsp. salt

4 1/2 tsp. vanilla

5 c. scalded milk

Combine sugar, flour, and salt in saucepan. Slowly stir in hot milk. Cook over low heat 10 minutes, stirring constantly until mixture is thickened.

Mix small amount of hot mixture into beaten eggs. Add to hot mixture and cook 1 minute longer. Chill in refrigerator overnight.

Add cream and vanilla. Pour into gallon freezer.

For any flavor, add 1 quart drained fruit or add 32 Oreo cookies (crushed) before churning.

JELLY SURPRISES

Brooke Huffman Teel

4 pkgs. Knox unflavored
gelatine

4 c. boiling water

2 (3 oz.) boxes jello, any flavor

Combine all ingredients and stir until dissolved. Put into oblong pans and let gel. Cut into squares. No mess, melting or stickiness.

LEMON LUSH

Mary Horn

1 c. flour

1 c. powdered sugar

1 stick oleo or
margarine

1 c. Cool Whip

few nuts, usually pecans

2 boxes instant lemon
pudding

8 oz. cream cheese

3 c. milk