

Home Cooking



From the Heart



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Merry Christmas to all of my family" 2011".

All most all of the Recipes are from MOM-MOM Hoke and Aunt Patsy and some came from me. I wanted to share all of the wonderful dishes we shared as a family. I hope you enjoy them and cherish them.

Merry Christmas and Love to all of you.

Kathy



DRINKS



Homemade Root Beer

Makes about 5 gallons.

Prep Time: 30 minutes

Standing Time: 4 to 6 days

2 ounces McCormick Root Beer Concentrate

5 pounds sugar

5 gallons lukewarm spring water (approximately 95°F)

1 package (1/4 ounce/7 g) dry active yeast

1 cup pre-boiled water (cooled to 85° to 95°F)

1. Clean and sanitize all bottling equipment according to information below. Shake Root Beer Concentrate well. Mix with sugar in a large container. (DO NOT USE ALUMINUM). Stir in spring water.

2. Dissolve yeast in 1 cup pre-boiled water. Allow yeast to dissolve undisturbed 10 to 15 minutes. Add to sugar mixture and stir well.

3. Bottle immediately into mason jars, leaving 2-inch space at top of bottle. Put the lids on the jar but not tight for 24 hours. Store each bottle on its side in a warm place (70° to 80°F) for 1 to 2 days, (**MOM always put a towel on top of them just in case one would explode**). After 24 hours put the lids on tight and store somewhere cool.

Patsy Hoke's Ice Tea

1 small can of Frozen Lemonade or a half cup of lemon juice

14 Tea Bags

2 Cups of Sugar

Cook Tea Bags until they Boil. Then let them sit until cool. Pour the Ice tea and squeeze the tea bags to get all of the juice. Throw the tea bags away and add the sugar, and lemonade to the Tea and add water.



MISC



BBQ SAUCE

- 3 c. ketchup
- 1 lg. spoon mustard
- 1 tbsp. white vinegar
- 2 tbsp. Worcestershire sauce
- 1 c. brown sugar, packed

Mix together. Measured amounts are approximately. Adjust to your taste.

CORN MEAL MUSH

- 7 cups of Water
- 2 cups Corn Meal
- 2 tsp. Salt
- 2 cups of Cold Water

Heat the 7 cups of water to Boiling. Add the 2 cups of Corn Meal. Add the 2 tsp salt combined with the 2 cups cold water.

Pour into boiling water.

Cook 20 minutes or longer.

Makes 2 bread pans full.

SOUSE

- 2 pig feet (CLEANED)
- 1 c. vinegar
- 1 c. water
- 1 tsp. salt
- 1 tsp. pepper

Place in Large pot and cook for an hour or 2 or until meat falls off of bones. Cut meat into small pieces and put back into broth to gel when cold.



Soups & Salads



BEANS AND RIVELS

1 lb. dry great northern beans
1 1/2 lbs. smoked ham bone or ham hocks
1 large onion, chopped
1/2 tsp. freshly ground pepper
1/2 tsp. salt

Rivels

1 egg, slightly beaten
1 c. flour
1/4 tsp. salt

1 tsp of baking soda

Rinse the beans in cold running water and sort to remove any stones or debris, or split beans. Wash several times. Let soak for overnight.

Cover the beans with water in a large stock pot. Bring to a boil. Reduce heat and simmer for 3 or 4 minutes. Remove from the heat, cover, and let stand for 1 or 2 hours

Bring the beans and liquid to boiling. Add a large meaty ham bone or ham hocks, onions, (Ham is salty and you shouldn't add salt - let your guests add it themselves at the table to suit their tastes).

Reduce the heat, cover, and simmer over very low heat for 1 hour or until the beans are nearly tender. Remove the bone or ham hocks.

When the ham is cool enough to handle, remove any remaining meat from the bones and chop. Add the meat back to the soup.

In bowl combine egg, flour, and salt. Work mixture together until small lumps form. Stir lumps into beans and cook about 5 minutes.

CHICKEN CORN SOUP

1 whole cooked chicken & Broth

2 small onions diced

1 cup of celery diced up

3 cans whole kernel corn

1 cans creamed corn

2 tsp. salt

Pepper

Rivels:

1 cup Flour

1 egg beaten

Cool cooked chicken and remove meat from the bones. Using the broth from the chicken, add celery, chopped onion and the whole kernel corn along with salt and pepper to taste. Cook soup for 30 minutes, then add the cream style corn. Rivels: Mix the flour and egg together until crumbly using your hands. Pinch dough between your fingers. Drop dough into the soup, stir gently so they don't stick together. Cook for 20 minutes or until tender.

POTATO SOUP

4 medium large potatoes

1 quart water

1 quart milk

1 large onion, thinly sliced

1 egg

1 can of whole kernel corn (use Broth of corn in the soup as well)

3 tbsp. flour or potato starch

salt and pepper, to taste

VEGETABLE SOUP

2 Large Cans of Tomato Juice

2 small cans of crushed Tomato's

2 Large bags of frozen mixed vegetables

1 bag of frozen Lima Beans

1 small head of cabbage cut up

1 pound of ground beef (cooked and drained)

Ground the beef and drain. Add all of the ingredients above into a big pot. Top with water. Cover with A lid and cook 1 ½ hours until vegetables are done.

Slice four medium size potatoes into one quart of boiling water. Add one quart milk and one onion, thinly sliced.

Mix one egg with 3 tablespoons of flour or potato starch until well blended and stir into soup. Simmer for another 15 minutes.

Thicken just before serving with one egg rubbed into as much flour as it will moisten. Season to taste with salt and pepper.

BROCCOLI SALAD

1 large bunch broccoli

1 small onion, chopped

½ lb. bacon, cooked & crumbled

1 cup grated Cheddar Cheese

2/3 cup mayonnaise

1/3 cup sugar

2 Tbls. Cider vinegar

Chopped broccoli into ½ inch pieces, including the stalk. Add onion and bacon. In a small bowl, mix mayonnaise, sugar and cider vinegar until smooth. Add to broccoli mixture. Stir in grated Cheddar cheese right before serving.

COLESLAW

1 head cabbage, shredded

3 T. mayonnaise

2 T. Mustard

1 tsp. vinegar

2 T Sugar

Mix wet ingredients together with sugar and pour over cabbage. Stir well to combine.

CUCUMBER SALAD

1 cucumber
1/2 c. vinegar
2 tbsp. sugar
1 onion
1/2 c. water
1/4 tsp. salt
Dash of pepper

Combine ingredients and pour over cucumber and onions. Marinate in refrigerator for 1 hour or overnight

MACARONI SALAD WITH TUNA

8 oz elbow macaroni, cooked and cooled
3-4 ribs celery, chopped
1(6 1/2 oz.) can tuna, drained
3/4 cup mayonnaise
1/2 cup chopped onion
2 hard-boiled eggs

Mix all the ingredients well and chill before serving.

MACARONI SALAD WITH SHRIMP

3 cups Macaroni, cooked and cooled
4 hard-boiled eggs
2 Tlbs. Salad Supreme
1 cup of chopped onion
Small can Shrimp to cover (drained)
1 cup of mayonnaise

Mix all the ingredients well and chill before serving.

PEPPER SLAW

6 c. shredded cabbage
1 green pepper, chopped
1 stalk celery, chopped
2 c. sugar
1 c. vinegar
1/2 tsp. pepper
1 1/2 tsp. salt
1 tsp. celery seed

Mix together sugar, vinegar, pepper, salt, and celery seed. Pour over vegetables and mix well.

POTATO SALAD

2 lbs. potatoes (5 to 6 medium), peeled and cut into 3/4-inch chunks
1 cup Mayonnaise
2 Tbsp. vinegar
1-1/2 tsp. salt
1 tsp. sugar
1/4 tsp. ground black pepper
1 cup thinly sliced celery
1/2 cup chopped onion
2 hard-cooked eggs, chopped (optional)

Cover potatoes with water in 4-quart saucepot; bring to a boil over medium-high heat. Reduce heat and simmer 10 minutes or until potatoes are tender. Drain and cool slightly.

Combine Mayonnaise, vinegar, salt, sugar and pepper in large bowl. Add potatoes, celery, onion and eggs and toss gently. Serve chilled or at room temperature.

5 CUP SALAD

INGREDIENTS:

- 1 cup sour cream
- 1 cup chunk pineapple
- 1 cup marshmallows
- 1 cup mandarin oranges
- 1 cup coconut

Mix together and refrigerate until cold.

WATER GATE SALAD

- 1 box pistachio instant pudding (Do not make the pudding up)
- 1/2 c. min. marshmallows
- 1 oz. can crushed pineapple
- 1/2 c. walnuts, chopped
- 1 (9 oz.) Cool Whip

Mix all together and chill.



Appetizers



COCKTAIL WEINERS

2 pkg. of cocktail franks

1 jar marmalade

1 jar grape jelly

1 tsp. mustard

1-2 bottles barbecue sauce

Mix marmalade, grape jelly, mustard and barbecue sauce together; put into a skillet. Add cocktail franks and simmer until done, approximately 15 to 20 minutes.

DILL PICKLE DIP

1(8-oz.) pkg. Cream Cheese

1 T. dill pickle juice

2 T. Chopped dill pickles

½ tsp. minced onion

Dash of salt

Combine the cream cheese and pickle juice, blending until smooth. Add pickles, onion and salt; mix well. May add more pickle juice until proper dipping consistency.

HOT CRAB DIP

8-oz pkg. cream cheese

3 oz. canned crab meat

2 tsp. Tabasco Sauce

1 T. Lime Juice

Melt the cream cheese in a saucepan over medium heat. Add drained, canned crab meat and stir. Be careful mixture does not scorch. Add hot sauce taste and lime juice. Cook until bubbling. Serve mixture in a fondue pot to keep warm.

PARTY CHEESEBALL

2 (8-oz.) pkg., cream cheese, softened

2 cup shredded Cheddar Cheese

1 T. finely chopped onion

2 T. Worcestershire sauce

1 (3-oz.) pkg... Dried chipped beef, finely chopped

Combine the softened cream cheese with the cheese, onion and Worcestershire sauce. Mix well using your hands. Shape into 1 large ball. Roll balls into dried Chip beef.



MAIN DISHES



BAKED BEANS

8 slices bacon, into small pieces

1 medium onion, cut into small dice

1/2 medium green pepper, cut into small dice

4 large cans of Great Northern Beans (DRAINED)

1 1/2 cup ketchup (or to taste)

1 cup brown sugar

1/2 cup Kings Syrup (or to taste)

Take the 4 cans and empty in to a strainer to take all of the broth off.

Cut the Bacon, Peppers and onions put into a frying pan and sauté until bacon is brown. Then put into the strainer to get all of the grease off.

Once the beans have drained, take the beans and put into a Dutch oven pan, add all of the ingredients above and stir well.

BAKED LASAGNA

1 box lasagna

1 (32 oz.) jar meat sauce

2 lbs. Ricotta (whole milk)

1 lb. Provolone cheese, shredded

1 lb. Mozzarella cheese, shredded

1 1/2 lbs. hamburger

1 tsp. garlic salt

1 tsp. Italian seasoning

Boil lasagna in pot with 1/8 cup of vegetable oil and teaspoon salt. Cook until tender; drain. Preheat oven to 375 degrees. Put hamburger in fry pan with garlic salt, seasonings, and chop with spatula into small pieces. Brown and add Prego sauce.. Stir until hot throughout and slowly bubbling. Line bottom of large baking dish with sauce, then add a layer of lasagna and add layers of the 3 cheeses. Continue layering the lasagna, sauce, and 3 cheeses until dish is filled. Top with the meat sauce and cheeses.

Cover with foil and place in oven for 1/2 to 1 hour or until you see it bubbling. Then remove foil and bake until top is slightly browned. But be careful not to burn the lasagna.

CORN BEEF `N CABBAGE CASSEROLE

Potatoes, sliced thin
Onions, sliced thin
Shredded cabbage
1 can corned beef
1 can cream of celery soup
1/2 stick butter

Peel potatoes and onions; slice thin. Grease casserole dish. Put layer of potatoes, onions, cabbage and top with corned beef. Next, spread soup over corned beef. Slice butter on top. Bake, covered with foil, in 400 degree oven for 45-50 minutes.

CREAMED CHIPPED BEEF

1/4 cup butter
1/4 cup flour
1 dash pepper
2 cups milk
1 package of chip beef (cut into small pieces)

In medium saucepan, melt butter with Chip Beef. Then add Flour until it gets brown.

Then add your milk and salt and pepper. Keep stirring until it gets thick.

CREAMY MACARONI AND CHEESE

2 cups uncooked elbow macaroni (an 8-ounce box isn't quite 2 cups)

4 tablespoons (1/2 stick) butter, cut into pieces

2 1/2 cups (about 10 ounces) grated sharp Cheddar Cheese

3 eggs, beaten

1/2 cup sour cream

1 (10 3/4-ounce) can condensed Cheddar cheese soup

1/2 teaspoon salt

1 cup whole milk

1/2 teaspoon dry mustard

1/2 teaspoon black pepper

Directions

Boil the macaroni in a 2 quart saucepan in plenty of water until tender, about 7 minutes. Drain. In a medium saucepan, mix butter and cheese. Stir until the cheese melts. In another saucepan combine cheese/butter mixture and add the eggs, sour cream, soup, salt, milk, mustard and pepper and stir well. Then add drained macaroni and stir again. Bake for 45 min at 450.

SAUERKRAUT AND DUMPLINGS

2 small cans of sauerkraut

2 cups Original Bisquick Mix

2/3 cup of Milk

Open your cans of sauerkraut and put in a Dutch oven. Add water to cover the kraut

Stir 2 cups of Bisquick with the 2/3 cups milk until soft dough forms. Drop spoonful's

Into the sauerkraut. Reduce heat; cook uncovered for 15 minutes.

SLIPPERY POT PIE

Dough:

1 1/2 c. flour

Water as needed

1 egg

1 qt. broth (Cook whole Chicken or a ham bone)

Potatoes

Bits of meat

Combine flour and water and egg (enough to make dough spreading consistency) .

Roll out on floured paper and cut into about 1 1/2 inch squares.

Add to your boiling broth and potatoes.

Keep stirring as several squares are added at a time.

After all dough is added to broth, cook for about 20 to 30 minutes.

TOMATO GRAVY

1/4 c. Crisco oil

6 level tbsp. flour

2 c. Cold water

2 cans diced tomatoes

1 tsp. salt

In large skillet, melt Crisco on high heat. Add flour and stir constantly until it is slightly browned.

Add the water to Crisco flour mixture and stir until well blended.

Add tomatoes. Put back on heat and stir until thickened.

STUFFED PEPPERS

6 medium tomatoes - peeled, seeded and chopped

1 medium onion, chopped

3 ribs celery, diced

1 (8 ounce) can tomato sauce

1 cup water

2 teaspoons salt, divided

1/2 teaspoon pepper, divided

4 medium green peppers

1 pound lean ground beef

1 cup instant rice, cooked

1 teaspoon dried basil

Directions

In a large saucepan or Dutch oven, combine tomatoes, onion, celery, tomato sauce, water, 1 teaspoon salt and 1/4 teaspoon pepper. Bring to a boil. Reduce heat and simmer 10-15 minutes. Meanwhile, cut tops off of green peppers and remove seeds; set aside. In a bowl, combine ground beef, rice, basil and remaining salt and pepper; mix well. Fill peppers with beef mixture. Carefully place peppers in tomato sauce. Spoon some sauce over tops of peppers. Cover and simmer for 40-45 minutes or until beef is cooked and peppers are tender.

GREEN BEAN CASSEROLE

2 cans (1lb) each cut Green Beans Drained
3/4 Cup Milk
1 Cup (10 3/4 oz) Condensed Cream of Mushroom Soup
1/8 Teaspoon Black Pepper
1 Can French Fried Onions

- Combine Beans Milk Soup Pepper & 1/2 can of Onions.
- Pour into 1 1/2 Quart Casserole Dish.
- Bake uncovered for 30 mins at 350 Degrees.
- Top with remaining 1/2 can of Onions & Bake 5 mins Longer.

HOG MAW

2 heads cabbage, shredded
5 lbs potatoes, diced
3 lbs sausage

Soak maw in salt water for 24 hours; rinse and stuff with shredded cabbage, diced potatoes and sausage pieces until the hog maw is filled. Sew all holes so stuffing will not cook out. Wrap with Reynolds wrap and put into a roaster with lid. Add water to the bottom of pan and do not let cook dry. Bake at 450 for 6 hours.

Meatloaf

1 1/2 lbs ground beef
3/4 cup corn flakes, crushed
3 egg, slightly beaten
1/2 cup milk
1/2 tablespoon salt
1/2 teaspoon pepper
1 can of tomato soup

1 cup ketchup

1/4 cup onion, chopped

¼ cup of peppers

Ketchup

Directions

Mix all ingredients (except ketchup) well and shape into a loaf.

Spread ketchup evenly over the top.

Bake for about 2 hours at 250° F.

Swiss Steak

1 round steak
2 cup flour
1/4 tbsp. butter
4 oz. tomato sauce
1 onion, sliced
1 green pepper, sliced

Cut steak into serving portions.

Combine flour, salt, and black pepper in medium-size bowl.

Roll cut steaks in flour mixture, coating both sides.

Melt shortening or butter in a hot skillet. Brown round steak on both sides, but do not cook. Place in Crockery Pot and add tomato sauce, onion, and green pepper.

EASY CHICKEN DIVAN

1 (16 oz.) pkg. frozen broccoli, salted and cooked
2 to 3 chicken breasts, cooked and boned
1 can cream of chicken or mushroom soup
1/2 c. mayonnaise
1/2 tsp. lemon juice
1/4 tsp. curry powder

Place broccoli in glass casserole, chicken on top and combine remainder, mix and spread over chicken. Sprinkle cheese on top and bread crumbs. Cook 30 minutes at 350 degrees.

CHICKEN AND STUFFING CASSEROLE

1 pkg. chicken cutlets, cut in bite size
1 pkg. shredded cheddar cheese
1 box Stove Top stuffing, mix as directed
1 can cream of chicken soup
1/2 c. milk

Put chicken in bottom of casserole dish and top with cheese and stuffing. Mix soup and milk and spread on top of stuffing. Bake 1 hour at 350 degrees.

Pennsylvania Dutch Sauerkraut Casserole

1 lb. sauerkraut
1 c. sugar
6 slices bacon
1 tsp. black pepper

Mix sauerkraut, pepper and sugar together in 1-1/2 quart dish. Cut bacon slices in 1 inch pieces and mix slightly with sauerkraut. Bake at 325 degrees for 2-1/4 hours

Scalloped Oysters

1 pt. oysters
4 tbsp. oyster liquid
2 tbsp. milk or cream
1/2 c. stale bread crumbs
1 c. cracker crumbs
1/2 c. melted butter
Salt
Pepper

Mix bread and cracker crumbs, and stir in butter. Put a thin layer in bottom of a buttered shallow baking dish. Cover with oysters, and sprinkle with salt and pepper; add one half each of oyster liquid and cream. Repeat, and over top with remaining crumbs. Bake thirty minutes in hot oven.

SALMON CAKES

(2 c.) salmon
4 c. corn flakes, whole, then crushed to 1 c.
2 eggs, slightly beaten
3/4 tsp. salt
1/8 tsp. ground pepper
2 tbsp. finely snipped parsley
3 tbsp. finely chopped onion
Vegetable oil or shortening to cook

Drain salmon, reserving liquid. Remove skin and bones and flake, set aside. In mixing bowl, combine salmon, 1/2 cup crushed corn flake crumbs, 1/4 cup salmon liquid, eggs, salt, pepper, parsley and onion; mix thoroughly. Shape into 12 flat patties, 2 1/2 inches in diameter. Coat with remaining crumbs.

In large fry pan or electric fry pan, place a small amount of oil or shortening. Fry patties in hot oil at medium temperature approximately 2 minutes on each side or until golden brown.



Desserts



Patsy Hoke's Red Velvet Cake

3 oz Red Food Coloring

½ Cup of Shorting

3 eggs

2 ¼ cup Flour

1 tsp. baking soda

1 tsp. vanilla

3T. Nestle Quick Powder

1 ½ cup sugar

1 cup of buttermilk

¼ tsp salt

1 T. Vinegar

Combine Food Coloring and Nestle Quick powder; let stand. Mix Shorting, sugar, eggs and flour and food coloring paste. Beat Buttermilk and add to sugar mixture. Add Flour, salt and vanilla, beating well. Take the soda and vinegar and stir in a glass bowl separate. Stir in the soda and vinegar(DO NOT use mixer). Pour Batter into 2 (8 inch) greases and floured cake pan. Bake at 350 for 30 to 35 minutes. Cool. Frost with Frosting.

Frosting:

½ cup butter

12/2 cup shorting

1 cup sugar

3 T. Flour

½ cup milk

1 tsp vanilla

Mix together in a GLASS Bowl butter, shorting and sugar. Add Flour one tablespoon at a time. Add milk and vanilla until smooth.

HOT MILK SPONGE CAKE

2 eggs
1 c. sugar
1 c. sifted flour
1/2 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
1/2 c. boiling milk

Beat eggs. Beat the sugar in the eggs. Take 1 cup flour, baking powder, 1/2 teaspoon salt; sift this into the sugar and egg mixture. Beat well, then add 1 teaspoon vanilla and 1/2 cup boiling milk. Bake in oven.

WATERGATE CAKE

1 box white cake mix
1 box instant pistachio pudding
3 eggs
3/4 c. cooking oil
1 c. club soda
1/2 c. nuts, optional

Mix cake mix, pudding, eggs, oil and soda with electric mixer at medium speed 2 minutes, fold in nuts. Pour into a 9 x 13 inch pan or cake pans (greased and floured). Bake at 350 degrees for 45-55 minutes. Cool and frost.

FROSTING FOR WATERGATE CAKE:

1 box instant pistachio pudding
1 env. Dream Whip
1 1/4 c. milk

Watermelon Cake

1 (18.25 ounce) box Super Moist white cake mix

1 1/4 cups water

1/3 cup vegetable oil

3 egg whites

1 (0.13 ounce) package cherry-flavored or other red-colored unsweetened soft drink mix

1/2 cup miniature semisweet chocolate chips

1 (12 ounce) container Betty Crocker® Whipped fluffy white frosting

Green food color

Red food color

2 tablespoons miniature semisweet chocolate chips

2/3 cup green jelly beans

Directions

Heat oven to 350 degrees F (325 degrees F for dark or nonstick pans). Grease bottoms only of two 8- or 9-inch round cake pans with shortening or cooking spray. In large bowl, beat cake mix, water, oil, egg whites and drink mix with electric mixer on low speed 30 seconds; beat on medium speed 2 minutes, scraping bowl occasionally. (Batter will be lumpy.) Stir in 1/2 cup of the chocolate chips. Pour into pans.

Bake as directed on box for 8- or 9-inch round pans. Cool 10 minutes. Remove from pans. Cool completely, about 1 hour.

In small bowl, stir 1 cup of the frosting with 10 to 12 drops green food color. Stir 10 to 12 drops red food color into remaining frosting. Frost sides of cakes with green frosting; press green jelly beans into frosting. Frost tops of cakes with red frosting; press remaining 2 tablespoons chocolate chips into frosting for seeds. If desired, cut cakes crosswise in half and arrange 'slices' randomly on tray. To serve, cut into wedges. Store loosely covered at room temperature.

Homemade Devil's Food Cake

1 1/2 cups sifted cake flour
1 1/4 cups sugar
1/2 cup cocoa
3/4 tsp. salt
1 1/4 tsp. baking soda
2/3 cup shortening (softened)
2/3 cup sour cream or buttermilk
1 tsp. vanilla
1/3 cup sour cream or buttermilk
2 eggs, unbeaten

Have shortening at room temperature. Assemble all ingredients and utensils needed. Grease two deep 8-inch layer cake pans and sprinkle lightly with flour, shaking out excess.

Sift flour once before measuring.

Preheat oven to 350°F.

Sift together into the large bowl of an electric mixer: sifted cake flour, sugar, cocoa, salt, baking soda. Stir until well combined. Add shortening, 2/3 cup sour cream or buttermilk and vanilla.

Beat on medium speed for 2 minutes, scraping down side of bowl occasionally.

Add remaining 1/3 cup sour cream or buttermilk and 2 eggs.

Beat on medium speed for 2 minutes, scraping bowl often.

Pour batter into prepared pans and bake for 30-35 minutes.

CHOCOLATE FUDGE ICING

3 cups light brown sugar
1 tablespoon butter
1/2 cup milk or cream
2 squares unsweetened chocolate
1/2 teaspoon vanilla

Boil the first four ingredients together until the mixture will form a ball when dropped into cold water (soft ball stage).

Add half a teaspoon of vanilla, and beat until it begins to thicken. Place the saucepan into cold water while beating.

APPLESAUCE CAKE

2 c. all-purpose flour
2 tsp. baking soda
1 tsp. baking powder
1 1/2 teaspoons cinnamon
1 tsp. freshly grated nutmeg
1/4 tsp. ground cloves
1 c. raisins
1 c. chopped walnuts
1 stick butter
1 large egg
1 c. sugar
2 tsp. vanilla
2 c. applesauce
1 tbsp. confectioners' sugar (for topping)

Preheat oven to 350°F.

Stir together the flour, soda, baking powder, and spices.

In a separate bowl, cream together the butter and sugar until light and fluffy. Beat in the egg and then slowly add a portion of the dry ingredients, then a little of the applesauce, and continue alternating wet and dry ingredients, beginning and ending with dry ingredients. Add the raisins, walnuts, and vanilla at the end.

Turn into a greased and floured pan, and bake 35 to 40 minutes or until cake tests done. To test for doneness inserted toothpick into the center of the cake -- it should remain clean when removed.

Cool the cake in the pan. Dust with confectioners' sugar after removing from pan, when cake is cool.

RUM CAKE

1 cup chopped pecans
1 pkg. yellow cake mix
1 small pkg. vanilla instant pudding mix
4 eggs
1/2 cup cold water
1/2 cup vegetable oil
1/2 cup Myers or dark rum

Grease and flour a Bundt cake pan. Sprinkle half of the nuts over the bottom of pan. Combine all remaining ingredients and remaining nuts. Pour batter into pan over nuts.

Bake for 50 minutes at 325°F.

Cool and then invert onto plate; prick top of cake with a fork.

Glaze:

1 stick butter
1/4 cup water
1 cup sugar
1/4 cup rum

BLACK WALNUT CAKE

3 c. sifted cake flour
3 tsp. baking powder
1/2 c. butter
1 1/2 c. sugar
3 eggs
1/2 tsp. salt
1 c. milk
3/4 tsp. vanilla
1 c. black walnuts
1 tsp. black walnut extract

Cream butter until soft. Add sugar gradually and continue to cream until fluffy. Add eggs and black walnuts, vanilla and black walnut extract. Beat thoroughly.

Sift flour, baking powder and salt together. Alternately add in thirds, flour mixture, and milk. Beat well after each addition. Bake 25 to 35 minutes. Sprinkle top of cake with chopped walnuts.

SPICE CAKE

1 c. sour cream
1 c. sugar
1 tsp. cinnamon
1 tsp. salt
2 eggs
1 1/2 c. flour
1/2 tsp. nutmeg
1 tsp. baking soda

Sift dry ingredients together 3 times. Beat eggs well and add to sour cream. Mix together and beat well. Bake 20-25 minutes at 375 degrees.

Peanut Butter Icing

1/2 c. butter
1/2 c. peanut butter (add more if you like stronger peanut taste)

Mix until butter and peanut butter are creamed together. Add 3 tablespoons milk and 1 cup 10X sugar. Add more milk or sugar until you get the consistency you want.

BANANA CAKE

2 1/2 cups cake flour
1 2/3 cup sugar
1 1/4 tsp. baking powder
1 1/4 tsp. baking soda
1 tsp. salt
2/3 cup soft shortening
2/3 cup buttermilk or reg. milk
1 1/4 cup sieved, riced bananas (about 3)
2 large eggs

Grease and flour two 9-inch layer pans. Sift together flour, sugar, baking powder, baking soda, and salt. Add shortening, milk and bananas. Beat together for 2 minutes. Add eggs and beat 2 more minutes.

Bake in a preheated 350°F oven for about 50 minutes.

After you icing the cake slice banana's and stick to the icing.

COCONUT CAKE

2 1/2 cups cake flour
4 1/2 tsp. baking powder
1 1/2 tsp. salt
1 3/4 cups sugar
3/4 cup butter, softened
1 1/2 cups lukewarm milk
1 tsp. vanilla or coconut extract or 1 tbsp. coconut liqueur
2/3 cup egg whites
Mountain Frosting
1 12-16 oz pkg or can flaked coconut

Preheat oven to 350°F. Grease and flour 2 8-inch square cake pans.

Combine cake flour, baking powder, salt and sugar in a mixing bowl. Stir in softened butter and warm milk.

Beat on medium speed for 2 minutes. Stop mixer and scrape down sides several times while mixing.

Add vanilla or other flavoring and egg whites. Beat 2 more minutes.

Pour batter evenly into greased pans and bake in preheated oven until a toothpick inserted in center comes out clean (or for about 35 minutes).

Cool on wire rack. When cake is completely cool.

Patsy's FLUFFY WHITE ICING

1 c. milk
1/2 c. flour
Pinch of salt
1 c. Crisco
1 c. sugar
2 tsp. vanilla

Place in small saucepan the milk, flour, and salt. Cook to paste, then cover and refrigerate until cold. Cream together Crisco, sugar, and vanilla. Add cold paste and beat 10 minutes.

CHOCOLATE MAYONNAISE CAKE

2 cups flour
1 cup sugar
1/2 cup cocoa
2 teaspoons baking soda
1/4 teaspoon salt
1 cup real mayonnaise (not salad dressing)
1 teaspoon vanilla
1 cup cold water

Preheat oven to 350°F.

In a mixing bowl, sift together flour, sugar, cocoa, baking soda and salt. Add vanilla, mayonnaise and water. Beat until smooth.

Pour batter into a greased and floured 13x9-inch pan.

Bake until a toothpick inserted in center of cake comes out clean (about 30-35 minutes).

ORANGE SPONGE CAKE

4 eggs
1 cup granulated sugar
3/4 cup flour
2 tablespoons orange juice
1/2 teaspoon orange extract or a few drops of pure orange oil
grated rind of 1 orange (zest)

Beat the eggs with a rotary beater until they are light and lemon colored. Add the granulated sugar gradually. Sift into this the flour, and continue beating until all are mixed. Add the orange juice and extract, pour into a sponge cake pan and bake.

HARVEY WALLBANGER CAKE

1 pkg. orange cake mix
1 pkg. instant vanilla pudding
4 eggs
1/2 c. oil
3/4 c. orange juice
2 oz. vodka
2 oz. Galliano liqueur

Mix together all ingredients and beat according to package directions. Pour into a greased tube pan. Bake at 350 degrees for 50 to 60 minutes. While cake is still warm, frost with Harvey Wall banger Glaze.

GLAZE:

1 c. powdered sugar
1 tbsp. orange juice
1 tbsp. vodka
1 tbsp. Galliano liqueur

Melt butter in a saucepan. Stir in water and sugar. Boil for 5 minutes, stirring constantly. Remove from heat; cool slightly and then stir in rum.

Mix well and drizzle glaze over cake. This makes a large amount, so use scant measurements for the glaze.

CRUMB TOP COFFEE CAKE

1 stick whipped butter
1 1/2 cups flour
1 cup packed brown sugar
1 1/2 teaspoons baking powder
1 teaspoon cinnamon
1/2 teaspoon salt
1 egg, beaten
1/2 cup milk

Combine butter, flour, sugar, baking powder, cinnamon, and salt and mix until crumbly. Reserve 1/2 cup for topping. To the remaining mixture, add the combined eggs and milk. Mix well.

Pour into a greased and floured 8-inch square pan. Sprinkle with the reserved crumbs.

Bake in a moderate oven, 375°F for 30-35 minutes.

PINEAPPLE UPSIDE DOWN CAKE

1/4 c. butter
1/2 c. packed brown sugar
1 c. cake flour
1/2 c. sugar
1 tsp. baking powder
1/4 tsp. salt
1/4 c. butter, softened
1/2 c. milk
1 egg
1/2 tsp. vanilla
1 can pineapple slices in syrup
maraschino cherries (as many as pineapple slices used)

Use an 8" square or round pan. Drain can of pineapple, saving the syrup.

Place butter in 8" pan, melt in the oven while preheating to 375°F.

Sprinkle brown sugar over melted butter. Arrange whole pineapple slices and cherries (with cherries in centers of pineapple slices) over the brown sugar in pan. Cut some of the remaining pineapple slices into half circles, then line the sides of the pan with them (standing up).

In a bowl, combine cake flour, sugar, baking powder, salt, softened butter, milk, egg, vanilla and 2 tablespoons of the pineapple syrup.

Pour batter into the pan being careful not to disturb the pineapples and cherries.

Bake at 375°F for 30 to 35 minutes or until cake is golden and has pulled away from the edges slightly.

Remove from oven and allow to stand for a few minutes to set and then turn it upside down onto a serving dish.

PINA COLADA CAKE

- 1 (2 layer size) pkg. extra moist white cake mix
- 1/4 c. oil
- 3 eggs
- 1 c. (8 oz.) sour cream
- 1 (8 1/2 oz.) can cream of coconut

PINA COLADA FROSTING:

- 1 (8 oz.) pkg. cream cheese
- 1 lb. powdered sugar
- 1 tsp. vanilla
- 1 (8 1/4 oz.) can crushed pineapple, drained well & blotted dry on paper towel
- Angel Flake Coconut

In large bowl combine cake mix, oil, eggs, sour cream and cream of coconut and beat. Pour into 2 greased and floured 8" or 9" layer pans. Bake at 350 degrees for 30 minutes or until cake springs back when lightly touched. Cool in pan 15 minutes. Remove and cool completely on rack. Frost with Pina Colada Frosting.

SHOE - FLY CAKE

- 1 c. baking molasses
- 2 c. boiling water
- 1 level tbsp. soda

Pour water over soda and molasses and let stand.

CRUMBS:

- 4 c. flour
- 2 c. brown sugar
- 3/4 c. butter
- 1/2 tsp. salt

Mix crumb ingredients together. (Mix fairly well with spoon, then use your hands.) Save 1 cup of crumbs to sprinkle on top. Mix remaining crumbs with liquid. Pour into long pan, sprinkle with crumbs. Bake at 350 degrees for 40 minutes.

CARROT CAKE

4 eggs
1 1/4 cups vegetable oil
2 cups sugar
2 cups flour
2 tsp. baking soda
1 tsp. salt
2 tsp. cinnamon
few drops vanilla (optional)
3 cups grated carrots
1/2 cups chopped pecans

Beat eggs, mix with oil, then sugar. Combine dry ingredients then mix all together. Add grated carrots and pecans.

Bake in three greased 8" cake pans or 9" tube pan at 350°F for about 25-30 minutes (depends on pan used) or until a toothpick inserted in center of cake comes out nearly clean.

Frost with Cream Cheese Frosting.

CREAM CHEESE FROSTING:

1 lb. confectioners' sugar, sifted
1/4 lb. butter, softened
1 8-oz. pkg. cream cheese, softened

2 tsps. vanilla
1/2 cup chopped pecans

Combine butter and cream cheese. Stir in sugar, add vanilla and pecans.

PUMPKIN CHEESE CAKE PIE

1 deep 9" pie crust

CHEESECAKE:

8 oz. pkg. softened cream cheese

1/4 c. sugar

1/2 tsp. vanilla

1 egg

PUMPKIN CUSTARD:

1 1/4 c. pumpkin

1/2 c. sugar

2 slightly beaten eggs

1 c. evaporated milk

1 tsp. cinnamon

1/4 tsp. ginger

1/4 tsp. nutmeg

Dash of salt

Combine cream cheese, sugar and vanilla. Add egg; mix well. Spread on bottom of deep 9" pie crust.

Combine pumpkin, sugar, cinnamon, ginger, nutmeg and salt; mix well. Blend in beaten eggs and evaporated milk. Carefully pour over cheese cake mixture. Bake at 350 degrees for 65 to 70 minutes.

PUMPKIN PIE

1 refrigerated pie crust

3/4 cup sugar

1 1/2 teaspoon pumpkin pie spice

1/2 teaspoon salt

1 15 oz. can pumpkin

1 1/2 cups evaporated milk

2 eggs, beaten

Heat oven to 425°F. Place crust in 9-inch pie pan.

Combine remaining ingredients. Pour into pan.

Bake 15 minutes; reduce oven temperature to 350°F. Bake 40 - 50 minutes longer.

APPLE-RHUBARB PIE

Pastry for 2 crust 9-inch pie, unbaked

1 to 1 1/4 c. sugar

1 tsp. ground cinnamon or nutmeg

6-7 c. peeled and sliced tart cooking apples

2 c. diced fresh rhubarb

1 1/2 tbsp. butter

2-3 tbsp. tapioca

Line 9-inch pie pan with pastry. Mix sugar and cinnamon. Add to apples and rhubarb and mix well. Heap in lined pan. Dot with butter. Adjust top crust and cut slits for steam to escape. Seal edge and flute. Bake in preheated 425 degree oven for 50 minutes until crust is well browned and apples are cooked through.

RHUBARB PIE

1 1/2 cups sugar

3 tablespoons flour

1/2 teaspoon nutmeg

1 tablespoon butter

2 eggs

3 cups rhubarb, chopped

Blend sugar, flour, nutmeg into butter, add the eggs and beat until smooth. Add rhubarb. Pour into an unbaked pie shell, top with strips of pastry and bake in a preheated 425°F oven for 10 minutes.

Reduce heat to 375°F and bake until filling thickens - about 30 minutes.

GREEN TOMATO PIE

3 c. sliced & peeled green tomatoes
1 1/3 c. sugar
3 tbsp. flour
1/4 tsp. salt
6 tbsp. lemon juice
1 tsp. cinnamon
3 tbsp. butter
Pastry for 1 (9") pie (including top crust)

Use blend of green and partially ripe.

Combine tomatoes, sugar, flour, salt and lemon juice. Mix in spice. Line pie pan with pastry, pour in filling, dot with butter and cover with top crust. Bake at 450 degrees 10 minutes then reduce to 350 degrees and cook until tomatoes are tender. Makes 1 (9") pie.

APPLE PIE

8 or 9 baking apples, peeled and cored
1 tbsp. lemon juice
4 tbsp. all-purpose flour
1/2 c. sugar
1 tsp. cinnamon
1/4 tsp. nutmeg
1/4 tsp. salt
1 (9 inch) unbaked pie shell

Preheat oven to 350 degrees. Slice apples and sprinkle with lemon juice. Add remaining ingredients and toss. Place apple mixture into pie shell and sprinkle with crumb topping (below). Bake for one hour.

CRUMB TOPPING:

2 c. uncooked oatmeal
1/2 c. brown sugar
1/4 tsp. salt
1 tsp. cinnamon
1/4 lb. butter

Grind oatmeal in blender until finely ground. Place oatmeal and all other ingredients into a mixing bowl.

CHERRY CREAM CHEESE PIE

- 1 (6 oz.) graham cracker ready-crust pie crust
- 1 (8 oz.) pkg. cream cheese, softened
- 1 (14 oz.) can sweetened condensed milk (not evaporated milk)
- 1/3 c. lemon juice, fresh or bottled (not lemon extract)
- 1 tsp. vanilla
- 1 (21 oz.) can cherry pie filling

Let cream cheese stand at room temperature until softened. In medium bowl, beat cream cheese until light and fluffy. Slowly add sweetened condensed milk, beating until smooth. Stir in lemon juice and vanilla until well mixed. Pour into crust. Chill 3 hours, until firm and then top with cherry pie filling.

EASY PIE CRUST FROM PILLSBURY BAKE OFF

- 2 cups Pillsbury All-Purpose Flour
- 1 tsp. salt
- 2/3 cup shortening
- 5-6 tablespoons ice cold water

Whisk or sift together flour and salt until well mixed. Rub shortening into flour with fingertips or cut in using two knives or a pastry blender until mixture has lumps the size of small peas.

Fill a small glass with ice and water. Using a tablespoon measure, spoon out 1 tablespoon of ice water at a time, stirring quickly into the flour mixture, using only enough water (5 or 6 tablespoons) for the pastry to come together (mixture will be crumbly).

Divide into two portions, with the larger half being for the bottom of the pie crust. Shape each portion into a 1/2" thick disk shape. Smooth the edges. Wrap in plastic wrap and rest for 20 minutes.

Roll out on a lightly floured work surface to a size 1 1/2 inches larger than the pie pan. Fit into pan loosely.

OLD FASHIONED SUGAR COOKIES

3 c. flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1 c. butter
1 1/2 c. sugar
2 eggs
1 c. sour cream
1 tsp. vanilla

Drop batter onto cookie sheet. Press flat bottom of sugared glass. Sprinkle with sugar before baking. Bake at 350 degrees for 10 minutes.

BUTTERSCOTCH CHEWY'O'S

1 (3 1/2 oz.) pkg. butterscotch pudding mix
1/2 c. light corn syrup
1/3 c. peanut butter
4 c. Cheerios

Butter a 9 inch pan. In a large pan, blend pudding and corn syrup. Heat to boiling over medium heat, stirring constantly. Boil 1 minute. Remove from heat; blend in peanut butter. Add cereal; stir until thoroughly coated. Turn into pan. Cool. cut into squares.

Destiny's NO BAKE COOKIES

3 cups quick cooking oats
1 cup flaked coconut
3 tbsp. cocoa
1/2 cup nuts
2 cups sugar
1/2 cup milk
1 stick butter
1 tsp. vanilla

Cook sugar, milk and butter. Bring to a boil and boil for 1 minute. Add the vanilla. Pour over all other .

CHERRY WINKS COOKIES

2 1/4 c. all-purpose flour
1/4 tsp. salt
1 c. sugar
2 tbsp. milk
1 c. dates & nuts, chopped
1/3 c. finely chopped Maraschino cherries
2 2/3 c. corn flakes (crushed to 1 1/3 c.)
15 Maraschino cherries, cut in quarters
2 tsp. baking powder
3/4 c. butter, softened
2 eggs
2 tsp. vanilla

Stir together flour, baking powder and salt; set aside. In large bowl beat butter and sugar until light and fluffy. Add eggs; beat well. Stir in milk and vanilla. Add flour mixture; mix well. Stir in nuts, dates and chopped cherries. Shape level tablespoon of dough into balls. Roll into crushed corn flakes. Place on greased baking sheets. Top each with cherry quarter. Bake at 350 degrees for 10 to 14 minutes or until lightly brown.

CHRISTMAS BUTTER COOKIES

1 lb. butter, washed
1 c. sugar
2 tsp. almond extract
2 eggs, well beaten
4 c. flour
Cookie press or gun

Wash butter under cold running water until a little "waxy"; cream with sugar. Add extract and eggs, gradually add flour until well mixed. Form cookie shapes on UNGREASED cookie sheets. Bake at 375 degrees for 12 minutes, or until edges are brown.

GINGERBREAD COOKIES

1 c. sugar
2 tsp. ginger
1 tsp. nutmeg
1 tsp. cinnamon
pinch of cloves
1/2 tsp. salt
1 1/2 tsp. baking soda
1 c. butter, melted
1/2 c. evaporated milk
1 c. molasses
1/4 tsp. vanilla extract
4 c. flour (unsifted)

Combine the sugar, ginger, nutmeg, cinnamon, salt and baking soda. Combine well.

Add the melted butter, evaporated milk and molasses. Add the vanilla (use only pure vanilla - not imitation). Add the flour, 1 cup at a time, stirring constantly.

The dough should be stiff enough to handle without sticking to the fingers. Knead the dough until smooth, adding a little flour at a time, up to 1 cup, to prevent sticking.

When dough is smooth, roll it out 1/4-inch thick on a floured surface and cut it into cookies. To prevent having to add more flour, the dough may be rolled between sheets of wax or parchment paper, or on a silicone sheet using a silicone or fondant rolling pin (available in craft supply stores). The silicone pin may also be brushed with cake release or non-stick spray for easy rolling. Be sure dough is thoroughly chilled.

Bake on a lightly floured or greased or parchment lined cookie sheets in a preheated 375°F oven for 10 to 12 minutes.

Cookies are done if they spring back when touched.

Chocolate Chip Cookies

4 1/2 cups all-purpose flour

2 teaspoons baking soda

2 cups butter, softened

1 1/2 cups packed brown sugar

1/2 cup white sugar

2 (3.4 ounce) packages instant vanilla pudding mix

4 eggs

2 teaspoons vanilla extract

4 cups semisweet chocolate chips

2 cups chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Sift together the flour and baking soda, set aside.

In a large bowl, cream together the butter, brown sugar, and white sugar. Beat in the instant pudding mix until blended. Stir in the eggs and vanilla. Blend in the flour mixture. Finally, stir in the chocolate chips and nuts. Drop cookies by rounded spoonful's onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven.

SAND TARTS

- 1 c. butter
- 5 tbsp. confectioners' sugar
- 1 1/2 c. finely chopped pecans
- 2 c. all-purpose flour
- 2 tsp. vanilla

Cream sugar and butter. Blend in flour, vanilla and nuts. Flour hands well and roll out 1/2-1 teaspoon into balls. Bake on ungreased cookie sheet 12 to 15 minutes at 350 degrees. Cool.

MOM'S OATMEAL RAISIN COOKIES

- 1/2 cup Quaker Old Fashioned Oatmeal
- 2 1/4 cups all-purpose flour
- 1 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 teaspoon cinnamon
- 1 cup (2 sticks) butter, softened
- 3/4 cup firmly packed brown sugar
- 3/4 cup granulated sugar
- 2 teaspoons vanilla extract
- 1 teaspoon lemon juice
- 2 eggs
- 3 cups chocolate covered raisins
- 1 1/2 cups chopped pecans

Preheat oven to 350°F.

Place rolled oats in blender or food processor and process until finely ground. Combine ground oats, flour, baking soda, salt and cinnamon in a mixing bowl.

In another bowl, cream butter, sugars, vanilla and lemon juice together using an electric mixer. Add eggs and beat until fluffy.

Stir the flour mixture into egg mixture, blending well. Add the chocolate covered raisins and pecans to the dough and mix well.

Using 1/4 cup of dough for each cookie, scoop round balls with an ice-cream scoop and place 2 1/2 inches apart on prepared baking sheets.

Bake until cookies are lightly browned, 16-18 minutes.

Transfer to a wire rack to cool completely. Makes 2 dozen cookies.

PUMPKIN COOKIES

2 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoons salt
1/2 teaspoon ground allspice
1/2 teaspoon ground ginger
1 cup butter, softened
1 cup sugar
1 cup canned pumpkin
1 large egg
1 teaspoon vanilla
1 cup chopped pecans or walnuts
1 cup dried cranberries
1 cup pecan halves

Preheat oven to 375°F.

In a medium mixing bowl, combine flour, baking powder, baking soda, cinnamon, salt and allspice.

In the bowl of an electric mixer at medium speed, cream together butter and sugar until light and fluffy, scraping down sides of bowl once or twice.

Add pumpkin, egg and vanilla; beat for 1 minute.

Gradually add flour mixture, beating at low speed until well combined. stir in chopped nuts and cranberries.

Drop by large tablespoons onto ungreased baking sheets lined with parchment paper. flatten lightly using the back of a spoon or spatula. Press half of a pecan or walnut into the top of each cookie.

Bake 10 to 12 minutes or until golden brown. Remove from oven and let stand for 1 minute before removing with a spatula to a wire rack to cool.

BLACK WALNUT COOKIES

2 c. brown sugar
4 eggs, well beaten
1/2 c. flour
1/2 tsp. salt
1/2 tsp. baking powder
1 lb. black walnuts, chopped

Mix together sugar and eggs. Sift dry ingredients and add to sugar and egg mixture. Add nuts. Drop by teaspoon on a greased cookie sheet and bake in 375 degree oven for about 12 minutes.

Peanut Butter cookies

1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
large pinch of salt
1/2 cup butter
1/2 cup peanut butter
1/2 cup white sugar
1/2 cup brown sugar
1 egg, beaten
1 tsp. vanilla

Whisk together flour, baking soda and salt.

Cream together butter and peanut butter until well blended and smooth, adding the sugar gradually to mixture. Beat until mixture is light and fluffy.

Add 1 egg, well beaten; stir in vanilla. When well mixed, add flour mixture, stirring until mixed. To avoid tough cookies, do not beat - stir only until mixed.

Drop by the teaspoonful onto a greased or parchment-lined baking sheet and press a crisscross pattern onto the top using the tines of a fork that has been dipped into flour.

Bake in a preheated 350°F oven for 8 minutes. Makes about 3 dozen.

FRUIT PIZZA

2 pkgs. cream cheese
1 roll refrigerated sugar cookie dough
1 tsp. vanilla
1/2 c. sugar (or to taste)
Pizza pan

Assorted fruit suggestions: Kiwi, strawberries, mandarin oranges, bananas, black or blue berries

Spread cookie dough over pizza pan. Cook the crust as directed on wrapper. In a bowl, microwave cream cheese until soft. Add vanilla and sugar. Spread cream cheese mixture on top of cooled cookie. Cut and lay fruit in circles. Serve immediately.

Peanut Butter Eggs

4 lb. Margarine
8 Cups Peanut Butter
4 Teaspoons Vanilla
8 Boxes 10X Sugar

Chocolate & Wax

2 Bags Chocolate
1 1/2 Block Wax

Coconut Cream Eggs

3 Sticks of Butter
4 Teaspoons Heavy Cream
2 Teaspoons Coconut Flavor
2 lb. 10X Sugar
1 Teaspoon Lemon Juice
1 pack Coconut

Hot Apple Sauce Squares

4 Slices of Bread Made into Crumbs
1/4 Teaspoon Cinnamon
1/4 Teaspoon Nutmeg
2 Tablespoons Margarine Melted and Cooled
2 Cups Applesauce
2 Tablespoons Lemon Juice
Garnish with Orange Rind

- Preheat Oven 350 Degrees.
- Spread breadcrumbs in 2 baking pan.
- Toast in oven 10 mins.
- Put in small bowl.
- Stir in Cinnamon and Nutmeg.
- Blend in Melted Margarine.
- Press 2/3 of mixture into bottom of pan.
- Combine Applesauce and Lemon Juice.
- Spread over crumbs, sprinkle remaining crumbs on top.

Home Made Ice Cream

1 (14 oz) Eagle Brand Sweetened Condensed Milk (not evaporated milk)
2/3 Cup Chocolate Flavored Syrup
2 Cups (1Pint) Whipping Cream Whipped

- In Large Bowl stir together sweetened condensed Milk and Syrup.
- Fold in Whipped Cream.
- Pout into aluminum foil 9x5 inch loaf pan.
- Cover, put into Freezer for 6 hrs or until firm.

* For Butter Pecan

In small saucepan melt 2 Tablespoons butter, stir in 1/4 Cup Chopped Pecans in large bowl. Combine Milk, 2 Beaten Egg Yokes, 1 Teaspoon Maple Flavoring, and Buttered Pecans. Fold in Whipped Cream.

BANANA NUT BREAD

3 very ripe bananas
1/2 cup sugar
1/4 cup vegetable oil
1 large egg
2 tsp. baking powder
2 cups flour
1/2 tsp. vanilla (optional)
1 cup coarsely broken nuts

Puree bananas in a food processor; add sugar and oil, run a few seconds. Add egg; pulse 4 or 5 times.

In a large bowl, mix flour and baking powder. Pour banana mixture into flour and baking powder. Beat with a mixer until smooth. Add 1/2 tsp. vanilla. Add nuts. Pour into a greased and floured loaf pan at 350°F for about 40 minutes.

Test by inserting a thin knife in center. If the knife comes out clean, banana bread is done. Let cool a few minutes before removing from pan, then cool on a wire rack.

SQUASH BREAD

1 1/2 c. flour
1 tsp. baking powder
1/2 tsp. soda
1/4 tsp. salt
2 tsp. cinnamon
2 eggs
3/4 c. sugar
1/2 c. oil
2 tsp. vanilla
1 1/3 c. shredded squash

Combine first 5 ingredients; set aside. Combine eggs, sugar, oil and vanilla in big mixing bowl. Beat well. Stir in squash. Add dry ingredients, stirring just until moistened.

Pour batter into a greased and floured 9x5x3 loaf pan. Bake at 350 degrees for 50 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes; remove to wire rack and cool completely. Makes 1 loaf.

Bread Pudding

Ingredients

2 Cups of Milk

4 Cups of Bread

½ Cup of Sugar

½ Cup Raisins (optional)

1/2 Teaspoon of Salt

1 Teaspoon of Cinnamon

2 Eggs Beaten

Break all the bread into crumbs up in a large bowl. Add 2 eggs and 1/2 cup sugar and 1 tsp each of cinnamon.

Begin to mix in milk until you have a very thick cake-like batter.

Spoon mixture into a well buttered 8 by 8 square pan and bake for about 30 minutes at 350°F degrees.

4 Minute Fudge

3 cups of sugar

½ stick margarine

2 tsp. coca

¾ cup milk

Combine and bring to a boil. Stir Constantly. Stop stirring boil 4 minutes.

Remove from Stove and Add ½ jar peanut butter, 1 pin jar marshmallow.

Pour into buttered pan.

POTATO CANDY

1/2 cup mashed potatoes
powdered (confectioners') sugar
peanut butter

Combine 1/2 cup mashed potatoes and power sugar till is firm enough to roll. The mixture will become very wet; just keep adding powdered sugar. roll out on powdered sugar like noodles. Cover with peanut butter. Roll into jelly roll cut into small pieces.

COCONUT-RUM BALLS

In large bowl combine:

12 oz. box vanilla wafers, crushed
1 c. chopped walnuts
3 1/2 oz. can flaked coconut

Add:

1 can Eagle Brand sweetened condensed milk
1/4 c. rum

Mix well. Chill 4 hours or overnight.

Dip palms of hands in confectioners' sugar. Shape chilled mixture by teaspoons into 1 inch balls. Roll in coconut, chopped nuts or leave plain. Rechill if mixture becomes too soft. Cover and store in refrigerator. If desired, re-roll in original coating before serving.

PUMPKIN ROLL

3 eggs

2/3 cup plain pumpkin (not pie filling)

1 cup sugar (maple sugar may be used if available)

3/4 cup flour

1 teaspoon salt

1 teaspoon baking soda

1 teaspoon cinnamon

1/4 teaspoon ginger (optional)

1/2-3/4 cup chopped walnuts or pecans

powdered sugar (for sprinkling)

Preheat oven to 350°F.

Combine all dry ingredients, add eggs and pumpkin (fresh, frozen or canned; if using frozen, drain out excess liquid).

Butter or spray with non-stick spray a jelly roll pan (11x15 inch). Cut a sheet of wax or parchment paper to fit the bottom of the jelly roll pan. Line pan with wax or parchment paper to edges.

Spread pumpkin mixture evenly over paper liner. Sprinkle with chopped nuts.

Bake at 350°F for about 15 minutes or until done.

While the pumpkin roll is baking, spread a large clean cotton dish towel or cloth on a work surface; sprinkle the towel with powdered sugar.

When cake is done, remove from oven. Run a butter knife along edges to release cake from sides. While still warm, invert pumpkin roll onto towel. Gently peel off wax or parchment paper.

Using the towel to help lift the cake, roll up the towel (cake and all) beginning at the short side of the cake; continue rolling until you have the cake in the shape of a jelly roll. Allow to cool in this position.

When the cake has cooled, unroll gently; spread with filling (see below) and re-roll. Refrigerate until ready to serve.

Filling for Pumpkin Roll:

Mix and whip until creamy:

2 teaspoons butter

8 oz. package cream cheese

1 teaspoon vanilla

1 cup confectioners' sugar