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Appetizers



Appetizers

Rosy Cheese Ball

1/2 lb. Cheddar cheese, shredded	Dash of onion salt
3 oz. pkg. cream cheese, softened	Dash of garlic salt
3 tbsp. sherry	Dash of celery salt
1/4 cup coarsely chopped pitted ripe olives	1/2 cup coarsely snipped dried beef
1/2 tsp. Worcestershire	

With electric mixer at medium speed, blend all ingredients except beef. When thoroughly blended, shape into ball. Wrap in aluminum foil. Chill. About 30 minutes before serving, remove foil. Reshape ball; roll in beef. (I used chopped pecans)
(from "America Cooks" Book)

Cheese Appetizers

1/2 cup mozzarella cheese (3/4 cup)	1/4 mayonnaise
1/2 cup swiss cheese	1/4 cup sour cream
1/2 cup cheddar cheese	1 green onion

Mix all together. Let set for 5 hours. Spread on rye rounds and broil till melted.
(from Pat)

Spiced Pineapple & Ham Kebabs

1 lb. can pineapple chunks	6 cloves
3/4 cup vinegar	4-inch cinnamon stick
1-3/4 cup sugar	1 lb. cooked ham, cubed

Drain syrup from pineapple into measuring cup; reserve 3/4 cup. In saucepan combine reserved syrup, vinegar, sugar, cloves and cinnamon. Bring to boil. Simmer over low heat for 10 minutes. Add pineapple; cool in syrup. Cover. Refrigerate. To serve, spear chunks of pineapple and cubes of ham on cocktail picks.
(from "America Cooks" Book)

Sausage Appetizers

1 cup packed brown sugar	1 cup water
1 tsp. salt	3 pkgs. brown and serve sausages, cut into thirds
3 tbsp. cornstarch	1 can (20 oz.) sliced pineapple, cut into chunks
1/2 cup white vinegar	2 green peppers, cut into 3/4" squares
1 cup pineapple juice	1 cup maraschino cherries

To make sweat 'n sour sauce: In saucepan mix together the sugar, salt and cornstarch; stir in vinegar, pineapple juice and water; cook stirring constantly until mixture comes to a boil and is thick and clear, continue to boil mixture 5 minutes. Add sausage pieces, pineapple and pepper chunks and cherries. Serve hot from chafing dish. (from the newspaper)

Hot Dog Hors d'Oeuvres

9 oz. mustard
10 oz. currant jelly

Mix in pan and turn on low heat.
2 lb. hot dogs or Little Smokies

Cut each hot dog into about 8 pieces. Put in sauce and heat real good.(from Aunt Shirley)

Cheese-Its

1/2 lb. (2 sticks) butter, softened
1/2 lb. grated (2 cups)sharp Cheddar cheese
2 cups flour

Combine ingredients; mix well. Shape into tiny balls. Place on baking sheet; flatten with a fork. If desired, decorate with a sliver of pitted date. Bake in 375 degree oven about 10 minutes or until delicately browned. Makes about 13 doz. (from Gayle Lawrence)

Vegetable Dip

3/4 cup mayonnaise	1/2 tsp. dill weed
1/2 cup sour cream	Dash of pepper
1/2 tsp. sugar	Food color as desired
1/2 tsp. salt	

Use to dip cucumbers, carrots, green peppers, broccoli, cauliflower, etc.

Sausage Balls

3 cups Bisquick
2 cups cheese
1 lb. sausage

Mix all together. Roll in balls and bake at 350 degrees for 10 to 15 minutes.

Cheese Rolls

1/2 lb. mild cheddar cheese, diced	1 tbsp. Worcestershire
1/2 lb. sharp cheddar cheese, diced	1/4 tsp. cayenne
1/2 lb. pimiento cheese, diced	Parsley flakes
2 cloves garlic	Paprika
3 oz. pkg. cream cheese	

Day before, let cheeses soften at room temperature then put Cheddar and pimiento cheeses and garlic through fine blade of meat grinder. (I used electric mixer - and I grated cheeses) Turn into mixing bowl. Add cream cheese, Worcestershire and cayenne (I left out the cayenne). Work with hands until well mixed. Divide in half. Shape each half into roll. Coat one roll with parsley flakes and the other with paprika. Wrap in waxed paper. Refrigerate overnight. Next day, remove from refrigerator about 1 hour before serving.

(from "America Cooks")

Crab Mornay

6 tbsp. butter or margarine	3 tsp. chopped pimiento
6 tbsp. flour	1/3 lb. grated swiss cheese
2 cans mushrooms	1/4 lb. grated parmesan
Chicken broth	1 tsp. Accent
1-1/2 cup cream (or evaporated milk)	2 or 3 cans (7 oz.) crab meat
1 small onion, minced	

Melt butter or margarine in large saucepan. Blend flour. Add liquid from mushrooms with enough chicken broth to make 1-1/4 cup total liquid. Add cream, onion, pimiento, cheeses, and accent to saucepan. Cook stirring constantly until sauce is thickened and cheese melts. Add salt, black and red pepper to taste. Add 2 cans drained mushrooms and crab meat. Serve hot with melba toast, triscuits, etc.

From:

Ouida Starbuck

Cheese Puffs

1/4 cup butter	1/4 tsp. celery seed
1 cup shredded sharp cheese	Dash of salt
3/4 cup pre sifted flour	

Preheat oven to 450 degrees. Cream butter and cheese (use electric mixer). Stir in remaining ingredients. Form into small balls; flatten with fork; place on baking sheet about 1/2 inch apart. Bake in preheated oven for 10 minutes. Serve hot.

Lemon-Garlic Skewered Shrimp

1/4 cup olive oil	30 shelled deveined fresh uncooked
1/4 cup lemon juice	large shrimp (about 1-1/2 lb.)
3 garlic cloves, minced	10 (8-inch) wooden skewers
2 tsp. salt	Fresh basil sprigs
2 tsp. dried basil leaves	Lemon slices or wedges
1/4 tsp. crushed red pepper flakes	

Grill Directions: In small bowl, combine oil, lemon juice, garlic, salt, basil and red pepper flakes; mix well. Place shrimp in resealable food storage plastic bag or large glass bowl. Pour marinade over shrimp; seal bag or cover bowl. Refrigerate 1 to 2 hours to marinate. Soak skewers in water for at least 30 minutes.

When ready to grill, heat grill. Carefully oil grill rack. Remove shrimp from marinade; reserve marinade. Thread 3 shrimp on each wooden skewer, leaving some space between shrimp.

Place skewers on gas grill over medium heat or on charcoal grill 4 to 6 inches from medium coals. Cook 8 to 10 minutes or until shrimp turn pink, turning twice and brushing with reserved marinade. Discard any remaining marinade.

To serve, arrange skewers on medium platter. Garnish with fresh basil and lemon.
10 servings

Note: To broil shrimp, place on oiled broiler pan; broil 4 to 6 inches from heat using times above as a guide, turning and brushing with reserved marinade.

Pat made this for the Christening Party.

Best Bruschetta Ever

This is a great garlicky bruschetta recipe. Serve it on slices of French bread.

2 tomatoes, cubed
1 teaspoon dried basil
4 tablespoons grated Parmesan cheese
2 tablespoons olive oil

1 clove garlic, crushed
seasoning salt to taste
ground black pepper to taste

In a medium bowl, mix tomatoes, dried basil, Parmesan cheese, olive oil, garlic, seasoning salt and ground black pepper. Cover and chill in the refrigerator 8 hours, or overnight, before serving. Makes 2 cups

Little Pizzas



Loaf of party rye
Mozzarella cheese

Sausage or pepperoni
Pizza Sauce

Brush bread slices with oil. Top with 1 tsp. pizza sauce. Then add any topping you would put on pizza and cover with mozzarella cheese.

Toppings: sausage (hot Italian is great), mushrooms, onions, olives, green pepper, hamburger, ham, etc. Put little pizzas on a cookie sheet and bake at 350 degrees for 10 minutes. Enjoy!

*Parmesan Rounds

8 oz. cream cheese, softened
1/2 cup butter, softened
1/2 cup light mayonnaise

4 - 6 green onions, finely chopped
Parmesan cheese, freshly grated
TFM French Rounds

Combine cream cheese, butter, mayonnaise, and green onions. Spread mixture on French rounds covering to edges and dip into Parmesan. Preheat broiler. Broil until bubbly and golden. This only takes a little time so watch carefully. Serve immediately.

From: Pat & The Fresh Market & Friends Cookbook

*BLT Dip Recipe

1 cup mayonnaise
1 cup sour cream
1/2 bottle of Baccos (artificial bacon bits not the dried real bacon)
3 tomatoes

Mix mayonnaise and sour cream until well blended. Add baccos and chopped tomatoes. Mix, chill and serve with crackers, toast points or chips. ENJOY!

*Note * This recipe lightens up real well. If you can't handle true fat try using reduced fat or no fat sour cream and real mayonnaise, the two will balance each other.

From: Pam Bolt & April Bailey, Cake Club members

Beverages



Beverages

Favorite Punch

1 large can unsweetened pineapple juice
1 qt. cranberry juice
1 cup sugar

1 tsp. almond flavoring
3 quarts Ginger ale

Mix all ingredients together except ginger ale. I mix in a milk gallon jug, which I clean and store in refrigerator until ready to mix punch. Just add ginger ale and mix in punch bowl.
Serves about 30. (from mother)

Punch

1 large can pineapple juice
1 large can orange juice
4 large cans frozen pink lemonade

1 quart cranberry juice
4 cups sugar

Boil 3 quarts water. Add sugar and stir. Mix in above ingredients. Add 3 quarts ginger ale. Float fresh strawberries. (from mother)

Banana Punch

5 large bananas
46 oz. can pineapple juice
6 oz. can frozen lemonade
6 oz. can frozen orange juice

6 cups boiling water
3 cups sugar
3 quarts 7 up

Make sugar syrup from water and sugar. Mash bananas or put them through blender. Mix all ingredients together. Freeze until 3 hours before serving. Add 3 quarts 7 up.
This is the punch served at my wedding. (from mother) Serves 4

Spiced Apricot Punch

1 (46 oz.) can apricot nectar
3 cups orange juice
1/2 cup brown sugar, packed

2 tbsp. lemon juice
3 sticks cinnamon
1/2 tsp. whole cloves

In slow-cooking pot, combine apricot nectar, orange juice, brown sugar, and lemon juice. Tie cinnamon and cloves in small cheesecloth bag; add to juices. Cover and heat on low for 2 to 5 hours. Serve hot from pot. Makes 12 servings.

Mulled Cider

2 quarts apple cider
1/4 cup packed brown sugar
2 sticks cinnamon

1 tsp. whole cloves
1/8 tsp. ground ginger
1 orange, sliced (unpeeled)

Combine ingredients in slow-cooking pot. Cover and heat on low for 2 to 5 hours or longer. Serve from pot. Makes 10 to 12 servings.

***Strawberry Spritzer**

- 2 (16 oz.) pkgs. frozen unsweetened strawberries, thawed
- 2 (24 oz.) bottles white grape juice, chilled
- 1 (28 oz.) bottle unsweetened carbonated water, chilled

Place strawberries in container of an electric blender; process until smooth. Combine strawberry puree, white grape juice, and carbonated water. Yield: 12-1/2 cups (122 calories per 1-1/4 cup serving).

****Ice Tea from Edelweiss Restaurant**

Staunton, VA

- 1 gal. tea
- 1-1/2 cups sugar
- 2 lemons, squeezed
- 1 orange

Mix together, chill and serve

Breads



Breads

Sour Cream Biscuits

1-1/4 cup flour
2 tsp. baking powder
1/2 tsp. salt

1/4 cup shortening
3/4 cup dairy sour cream

Combine flour, baking powder and salt. Cut in shortening until particles are firm. Stir in sour cream until dough clings together. Knead lightly on floured surface 8 times. Roll out to 1/2 inch thickness and cut into rounds. Bake at 450 degrees for 10 to 12 minutes.

Biscuits

2 cups sifted flour
3 tsp. baking powder
1 tsp. salt

6 tbsp. shortening
2/3 cup milk

Mix. Roll out about 1/2 inch thickness and cut. Place on ungreased baking sheet. Bake at 450 degrees F. for 10 to 12 minutes or until golden brown. Serve piping hot with butter and jelly. Makes 20 biscuits

Mile-High Biscuits

3 cups pre sifted flour
4-1/2 tsp. baking powder
3/4 tsp. cream of tartar
2-1/2 tbsp. sugar

3/4 tsp. salt
3/4 cup shortening
1 egg
1 cup milk

Preheat oven to 450 degrees F. Grease baking sheet. Into mixing bowl sift together dry ingredients. Cut in shortening until mixture resembles coarse crumbs. Beat egg lightly; add to milk. Add to dry ingredients. Mix with fork until dough holds together. Turn dough onto lightly floured board. Knead lightly with floured fingers. Roll out dough 1 inch thick. Cut with floured biscuit cutter. Arrange on baking sheet. Bake in preheated oven for 12 minutes.

Refrigerator Biscuits

2 cups buttermilk
1 pkg. active dry yeast
1 tsp. baking soda
1 tsp. salt
1 tsp. baking powder

1 tsp. cream of tartar
2 tbsp. sugar
4 cups all-purpose flour
1 cup butter or margarine

Heat buttermilk to lukewarm and add yeast; stir until dissolved. Cool. Mix and sift dry ingredients into bowl. Cut in butter or margarine until size of small peas. When buttermilk is cool, mix with dry ingredients. Put in covered container and refrigerate until ready to use. Roll dough and cut into biscuits. Let rise 20 to 30 minutes before baking in a preheated 450 degree F. oven for 10 minutes.

Note: A most unusual recipe. Dough keeps covered in the refrigerator for at least 5 days. Makes about 24 small biscuits

***Cheesy Drop Biscuits**

2 cups self-rising flour
1 cup butter, melted

1 cup sour cream (8 oz.)
1 cup shredded cheddar cheese (4 oz.)

Combine all ingredients until blended. Drop by rounded tbsp. 2" apart onto lightly greased baking sheets. Bake 350 degrees for 20-25 minutes or until golden brown. Cool for 5 minutes before removing from pans to wire rack. Serve warm. Yield: 2 dozen.

Substitute: for each cup of self-rising flour, place 1-1/2 tsps. baking powder and 1/2 tsp. salt in a measuring cup. Add all purpose flour to measure 1 cup.

From: Ann Gilliam (we used for Mystery Dinner)

***Cranberry Pecan Bread**

3/4 cup water
1 tbsp. butter, softened
2-1/4 cup bread flour
2 tbsp. sugar
1 tbsp. dry milk

1 tsp. salt
2 tsp. dry active yeast
1/2 cup dried cranraisens
1/2 to 2/3 cup pecans

This is the recipe I use in my bread maker. I have also substituted dried apricots.

***Sour Dough Bread**

(This was given to me and I made it many times.

Could use a starter recipe since I don't have starter anymore)

Put initial starter in refrigerator for 3-5 days

Take out and feed with the following:

3/4 cup sugar
3 tbsp. French Instant Potatoes
1 cup warm water

Mix well and add to starter. Let stand out of the refrigerator all day (8-12 hours). It will be bubbly. Take out one cup to make bread and return the rest to the refrigerator. Keep in the refrigerator 3-5 days and feed again. Even if you don't make bread right away, keep feeding starter. Either give or throw away one cup every 3-5 days.

In a large bowl, make a stiff dough of the following:

1/3 cup sugar or less
1/2 cup corn oil
1 tbsp. salt
1 cup starter
1-1/2 cups warm water
6 cups Bread Flour (for whole wheat bread use 2 cups whole wheat and 4 cups bread flour)

After making stiff dough, spray Pam or another large bowl and put dough in it. Turn dough over so that all sides are oiled. Cover lightly with foil and let stand overnight. Do not refrigerate.

Next morning, punch dough down and knead a little. Divide into three parts and knead every part on a floured board a few times (8-10 times for each part). Pat out into a rectangle and roll up tucking ends underneath. Put into 3 "Pammed" loaf pans. Let rise 4-5 hours, all day is okay. Dough rises very slowly. Cover with waxed paper. Bake in 350 degree oven for 25 to 30 minutes.

Cinnamon Swirl Bread:

After kneading 8-10 times, pat loaf into rectangle about 1/2 inch thick. Sprinkle with a mixture of 1/4 cup brown sugar and 1 tsp. cinnamon and roll up jelly roll fashion. Sprinkle sugar mixture on top also.

***Spoon Bread**

1 stick butter
1 cup corn meal
1 tsp. salt

4 cups milk
2 eggs
1 tsp. baking powder

Melt butter in 9x13" pan in oven. In 2 quart saucepan blend corn meal, salt and milk. Cook on low till boils, stirring constantly. Take off stove. Beat 2 eggs and add to hot corn meal mixture along with baking powder. Pour into hot melted butter in pan., Bake at 425 for 25-30 minutes.

From: Ann Gilliam

Sweet Breads

Tasty Apricot Nut Loaf

1 cup dried apricots, chopped
3/4 cup boiling water
1/3 cup butter, softened (5-1/3 tbsp.)
1 cup sugar
2 eggs

1/2 cup light corn syrup
1 cup chopped pecans
3 cups all-purpose flour
1 tbsp. baking powder
1/2 tsp. salt

Combine apricots and boiling water in a small bowl; set aside to soak 15 min. Cream butter and sugar; beat in eggs and corn syrup. Stir in apricots (including liquid); add pecans and mix well. Combine remaining ingredients; gradually add to batter, stirring just until all ingredients are moistened. Spoon batter into a well greased 9 x 5 x 3 inch loaf pan. Bake at 350 degrees for 1 hour and 15 minutes to 25 minutes or until a wooden pick inserted in center comes out clean. Cool 10 minutes in pan on a wire rack. Remove from pan; serve warm or cold. Yield: 1 loaf

Cranberry Fruit Nut Bread

2 cups sifted all purpose flour
1 cup sugar
1-1/2 tsp. baking powder
1 tsp. baking soda
1/4 cup shortening

1 tsp. grated orange peel
3/4 cup orange juice
1 well-beaten egg
1 cup fresh cranberries, coarsely chopped
1/2 cup chopped nuts (pecans)

Sift together dry ingredients. Cut in shortening. Combine peel, juice, and egg. Add to dry ingredients, mixing just to moisten. Fold in berries and nuts. Turn into greased 9 x 5 x 3 inch pan. Bake at 350 degrees for 45-50 minutes. Cool. Wrap and store overnight.

Banana Bread

3-1/2 cups sifted flour
3 tsp. baking powder
1 tsp. salt
1 tsp. baking soda
2 cups mashed, ripe bananas (4 to 6)
2 tbsp. lemon juice

3/4 cup shortening
1-1/2 cups sugar
3 eggs
3/4 cup milk
1/2 cup chopped pecans or walnuts

Sift together flour, baking powder, salt and baking soda. Mash bananas; add lemon juice and mix. Cream shortening and sugar. Add eggs and beat thoroughly until very light and fluffy (4 minutes beating in all). Add sifted dry ingredients alternately with milk; fold in bananas and nuts. Beat after each addition. Pour into 2 greased 8-1/2x 4-1/2x2-1/2 inch loaf pans. Bake in 350 degree oven for 1 hour, or until cake tester or wooden pick inserted in center of loaf comes out clean. Cool in pans 10 minutes. Remove from pans and cool on wire rack. Wrap in foil or plastic wrap and let stand in cool place over night before slicing, or freeze. Makes 2 loaves.

Double Maple Muffins

1-1/2 cup sifted flour
1/4 cup sugar
3 tsp. baking powder
1/2 tsp. salt
3 tbsp. shortening

3/4 cup oats
1 egg (beaten)
1/2 cup milk
1/2 cup maple blended syrup

Sift together flour, sugar, baking powder and salt. Cut in shortening until mixture resembles coarse crumbs. Stir in oats. Add eggs, milk, and syrup, stirring only until dry ingredients are moistened. Fill greased muffin tins 2/3 full. Bake in 400 degree oven for 18-20 minutes. Cool a few minutes; then remove from pan.

Glaze: 1 tbsp. soft butter
1 tbsp. maple blended syrup
1/3 cup confectioners sugar (sifted)

Combine and beat thoroughly. Drizzle over hot muffins.

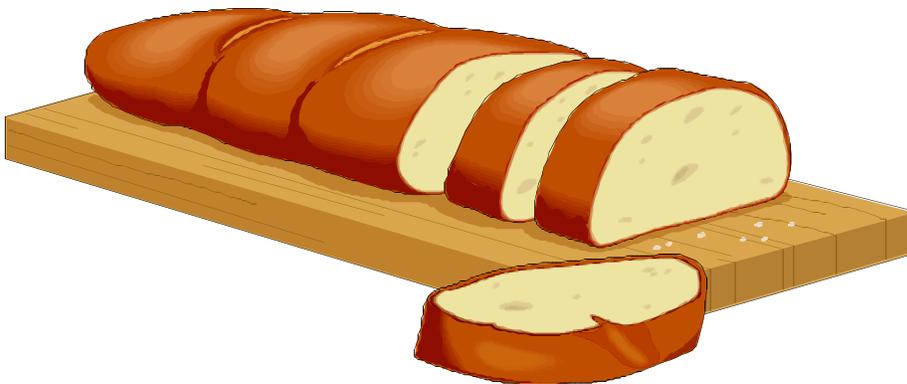
Sour Cream Twists

1 pkg. dry yeast
1/4 cup very warm water
4 cups sifted flour
1 cup butter, melted
1 cup sour cream

2 eggs, slightly beaten
1 tsp. salt
1 tsp. vanilla
1 cup sugar
1 tsp. cinnamon

Sprinkle yeast into very warm water; stir until dissolved. Combine flour, margarine, sour cream, eggs, salt and vanilla in a large bowl. Stir in dissolved yeast; beat until smooth. Cover with a damp cloth. Refrigerate at least 2 hours or up to two days.

Combine sugar and cinnamon. Sprinkle on board. Roll dough into rectangle about 15x18 inches; turn so both sides are coated to prevent sticking. Fold over three times as you would a letter. Roll into rectangle 1/4 inch thick using up all sugar. Cut into strips 1 x 4 inches. Twist and place on greased baking sheet. Bake in moderate oven (375 degrees) for 15 minutes.



***Blueberry Coffee cake**

1/2 cup butter
1 cup sugar
3 eggs, lightly beaten
1 teaspoon baking powder
1/4 teaspoon salt

1 teaspoon soda
2 cups unbleached white flour, unsifted
1 cup sour cream
2 cups fresh or frozen blueberries

Topping

1 cup brown sugar
1/4 cup butter
1/4 cup flour

Preheat oven to 350 degrees. Cream butter and sugar. Add eggs, baking powder, salt and soda. Alternating, add flour and sour cream. Fold in blueberries. Pour into a well-buttered cake pan approximately 9 by 13 by 2 inches. For the topping: Cream brown sugar and butter. Add flour to get a semidry, lumpy mixture. Spread on top of the batter. Bake for 30 minutes or until a toothpick inserted in the center comes out clean. The topping should melt and partially sink into the batter. (from Pat Niesen, my sister)

*Cranberry-Orange Scones

2 cups all-purpose flour
1/2 cup sugar
1 tbsp. baking powder
1/4 tsp. salt
1 tbsp. fresh orange zest

1/2 cup cold butter
1/2 cup dried cranberries
6 tbsp. milk
2 large eggs, divided and beaten
1 tsp. turbinado sugar

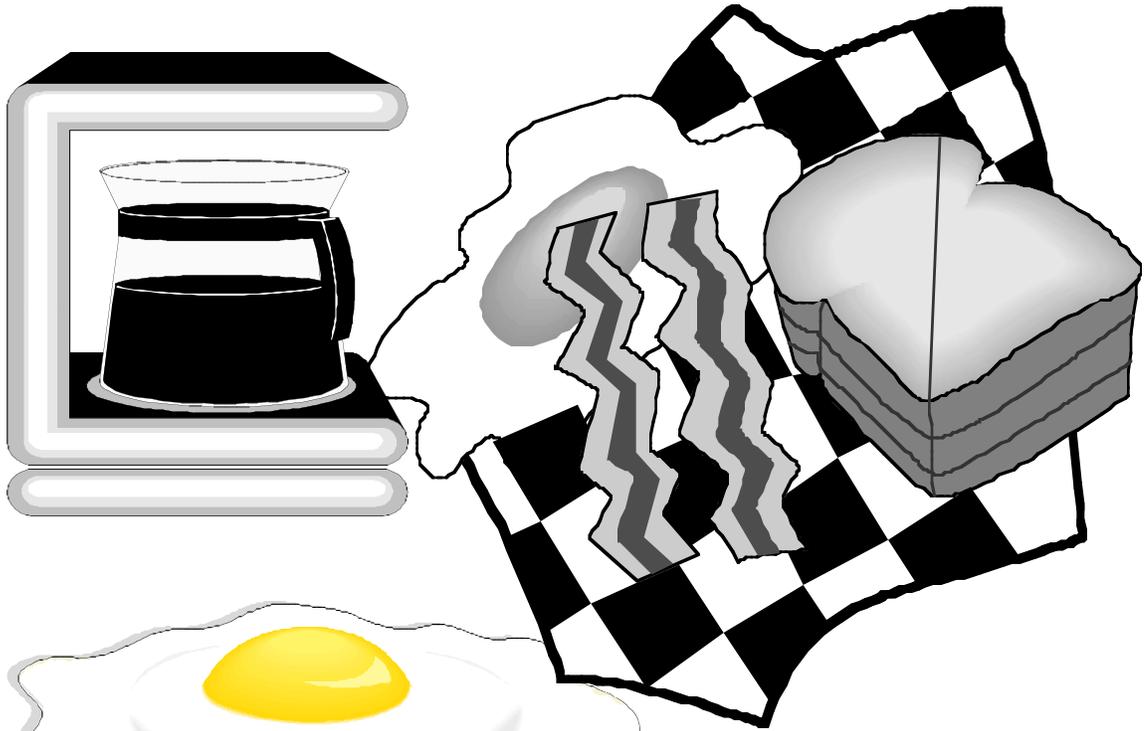
Preheat oven to 425 degrees. Line a baking sheet with parchment paper. Set aside.

In medium bowl, combine flour, sugar, baking powder, salt, and orange zest, whisking until incorporated. Using a pastry blender, cut butter into flour mixture until mixture resembles coarse crumbs. Add cranberries, stirring to combine. Set aside. In a small bowl, combine milk and 1 beaten egg, stirring well. Add to flour mixture, stirring just until combined. Turn dough out onto a floured surface, and knead gently 6 to 8 times. Roll dough to a 3/4 inch thickness. Using a 2-1/2 inch round cutter, cut scones from dough. Brush scones with remaining beaten egg and sprinkle with turbinado sugar. Bake until edges are golden brown. 10 to 12 minutes.

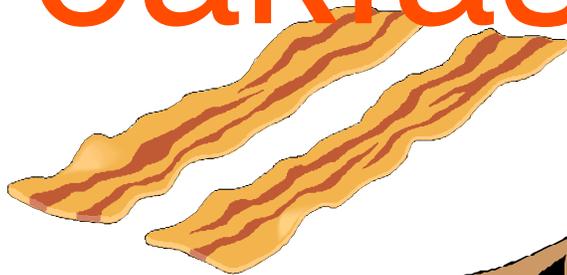
Scones Cream: 1 cup cold heavy whipping cream
1/4 cup confectioners' sugar
3 tbsp. sour cream
1 tsp. vanilla extract

In a medium bowl, beat cream at high speed with an electric mixer until stiff peaks form. Add confectioners' sugar, sour cream, and vanilla, beating at low speed until incorporated. Refrigerate for 2 to 3 hours before serving. Use within 3 days.

From: Tea Time Magazine, Sept./Oct. 2011



Breakfasts



Breakfast Dishes

Dutch Babies

3 eggs, room temperature
1/2 cup milk
1/2 cup flour
1/2 tsp. salt

2 tbsp. butter, melted
2 tbsp. lemon juice
Powdered sugar

Butter 4 (6-inch) skillets or pans (use small pie or cake pans) with oven proof handles, or wrap handles with several thickness' of foil.

Beat eggs until well mixed. Add milk and blend well. Sift flour and salt onto square of wax paper. Lift paper up by 2 corners and slowly add flour to egg/milk mixture, whisking steadily until blended smooth. (can use rotary hand beater to remove any lumps) Add melted butter and briskly mix until batter is smooth.

Pour batter evenly into pans. Bake at 450 degrees 15 minutes. Sprinkle lemon juice over pancakes and dust tops with powdered sugar.

(I usually use my electric mixer to mix and I use two 9" teflon pans with handles wrapped with alum. foil to bake.)

Feather Pancakes

1 cup sifted all-purpose flour
2 tbsp. sugar 2 tbsp. baking powder
1/2 tsp. salt

1 beaten egg
1 cup milk
2 tbsp. salad oil

Sift together dry ingredients. Combine egg, milk, and salad oil; add dry ingredients to liquid, beating till smooth. Bake on hot, lightly greased griddle till golden. Turn once. Makes 12 dollar-size, or eight 4-inch pancakes.

I usually double or triple this recipe, depending on how many children and grandchildren we have coming.

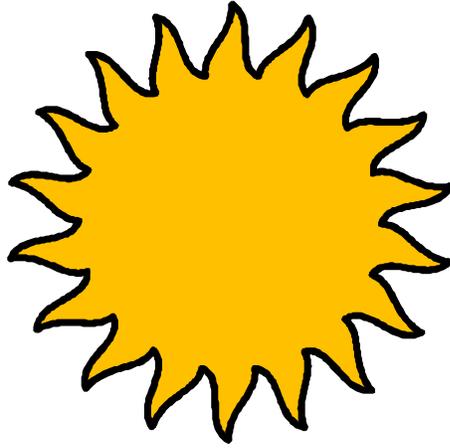
Honey French Toast

3 eggs, slightly beaten
1/4 cup milk
3 tbsp. honey
1/8 tsp. nutmeg

1/4 tsp. salt
6 slices raisin bread
2 tbsp. butter or margarine

In bowl combine eggs, milk, honey, nutmeg, and salt. Arrange bread slices in shallow pan; pour egg mixture over them. Let stand 10 minutes.

In hot butter in skillet, quickly brown slices on both sides. Serve hot.



Southern Sunshine

Prepare 1 cup Quick Grits as directed on package.

Stir in:

- 1-1/2 cups shredded sharp cheddar cheese.
- 1 stick butter
- 1/2 cup milk
- 2 eggs, well beaten

Stir until cheese is melted. Pour into greased 2 quart casserole dish. Bake at 350 degrees for 45 minutes to 1 hour. Serves 10
(from Ann Gilliam)

*Quick Waffles

3 eggs	2 cups flour
1 cup milk	1/2 tsp salt
1/2 cup melted butter	1 tbsp. baking powder
1 tbsp. vanilla	2 tsp. sugar

Beat eggs in a bowl until thick. Beat milk, melted butter and vanilla into eggs. In separate bowl, combine remaining ingredients. Sift into egg mixture and mix well. Bake as directed.

Yields: 6-8 waffles

Note: The waffle maker must be preheated until the green light turns off, which tells you that it has reached the correct temperature for cooking. It should then be lightly sprayed, top and bottom, with cooking oil spray.

1/3 cup batter in each section of the waffle maker. - Cook 4-5 min. (can go a little more for crisper). Don't overfill.

Brunch

Impossible Brunch Pie

1 pkg. (10 oz.) frozen chopped broccoli	1/4 cup margarine or butter, melted
1 cup dairy sour cream	2 eggs
1 cup creamed cottage cheese (I use cream cheese)	1 tomato, peeled and thinly sliced
1/2 cup Bisquick baking mix	1/4 cup grated Parmesan cheese

Heat oven to 350 degrees. Grease pie plate, 9 x 1-1/4 inches. Spread broccoli in plate. Beat sour cream, cottage cheese, baking mix, margarine and eggs until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Top with tomatoes; sprinkle with Parmesan cheese. Bake until knife inserted between center and edge comes out clean, about 30 minutes. Cool 5 minutes. 6 to 8 servings (You can substitute chopped spinach instead of broccoli.)

Quiche Lorraine

Pastry for 9 inch pie shell	2 cups light cream
4 strips of bacon	(or 1 cup each milk and cream)
1 onion, chopped	1/4 tsp. nutmeg
1 cup sharp cheese, grated	1/2 tsp. salt
4 eggs, lightly beaten	1/4 tsp. pepper

Preheat oven to 450 degrees. Line a 9 inch pie plate with pastry. Sauté bacon until crisp. Drain. Pour off all fat but one tbsp. in skillet. Add onion and cook until transparent. Crumble bacon, add to onion and grated cheese and sprinkle evenly over the pastry. Combine eggs, cream, nutmeg, salt, and pepper. Strain over the onion and cheese mixture. Bake at 450 degrees for 15 minutes. Reduce heat to 325 degrees and bake 15 to 20 minutes longer or until custard is set. Serves 6 to 10.

*Sunday Brunch Casserole

1/2 lb. sliced bacon
1/2 cup chopped onion
1/2 cup chopped green pepper
12 eggs
1 cup milk
1 pkg. (16 oz.) frozen hash brown potatoes, thawed
1 cup (4 oz.) shredded cheddar cheese
1 tsp. salt
1/2 tsp. pepper
1/4 tsp. dill weed

In a skillet, cook bacon until crisp. Remove with a slotted spoon; crumble and set aside. In the drippings, sauté onion and green pepper until tender; remove with a slotted spoon. Beat eggs and milk in a large bowl. Stir in hash browns, cheese, salt, pepper, dill, onion, green pepper and bacon. Transfer to a greased 13"x9"x2" baking dish. Bake, uncovered, at 350 degrees for 35-45 minutes or until a knife inserted near the center comes out clean. Yield: 6-8 servings. Served this for breakfast, Christmas, 2001.

*Belgian Waffles

2 cups cake flour
1 tbsp. baking powder
1/4 tsp. baking soda
1/4 tsp. salt
1/4 cup sugar
1/2 cup buttermilk
1 cup milk

2 eggs
1/4 cup melted unsalted butter
Non-stick vegetable spray for coating waffle iron
Confectioners' sugar
Fresh berries
Whipped cream, recipe follows
Ice cream, optional

Whipped Cream:

1 cup heavy cream
1 tbsp. confectioner' sugar
1 tbsp. maraschino liqueur or Kirsch (substitution, use 1 tsp. vanilla extract)

Preheat a waffle iron. In a large bowl, stir together the dry ingredients. Make a well in the center and add the buttermilk, milk, eggs, and melted butter. Mix together just until combined (DON'T OVERMIX THE BATTER!). The batter should look slightly lumpy.

Spray the waffle iron with the non-stick vegetable spray. Pour 1/2 cup of the batter or the amount recommended by the waffle-iron maker onto the waffle iron; bake as directed by the manufacturer.

Whipped Cream: In a chilled bowl, whip the cream until slightly thickened, about 2 minutes. Add the sugar and maraschino. Whip to soft, fluffy peaks, about 2 minutes.

Dust finished waffles with confectioners' sugar and top with fresh berries (I like strawberries), whipped cream, or ice cream, if desired. Serve hot off the griddle. Yield: 8 waffles

*Baked French Toast Casserole with Maple Syrup



1 loaf French bread (13 to 16 ounces)
8 large eggs
2 cups half-and-half
1 cup milk
2 tablespoons granulated sugar
1 teaspoon vanilla extract

1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
Dash salt
Praline Topping, recipe follows
Maple syrup

Slice French bread into 20 slices, 1-inch each. (Use any extra bread for garlic toast or bread crumbs). Arrange slices in a generously buttered 9 by 13-inch flat baking dish in 2 rows, overlapping the slices. In a large bowl, combine the eggs, half-and-half, milk, sugar, vanilla, cinnamon, nutmeg and salt and beat with a rotary beater or whisk until blended but not too bubbly. Pour mixture over the bread slices, making sure all are covered evenly with the milk-egg mixture. Spoon some of the mixture in between the slices. Cover with foil and refrigerate overnight.

The next day, preheat oven to 350 degrees F.

Spread Praline Topping evenly over the bread and bake for 40 minutes, until puffed and lightly golden. Serve with maple syrup.

Praline Topping:

1/2 pound (2 sticks) butter
1 cup packed light brown sugar
1 cup chopped pecans

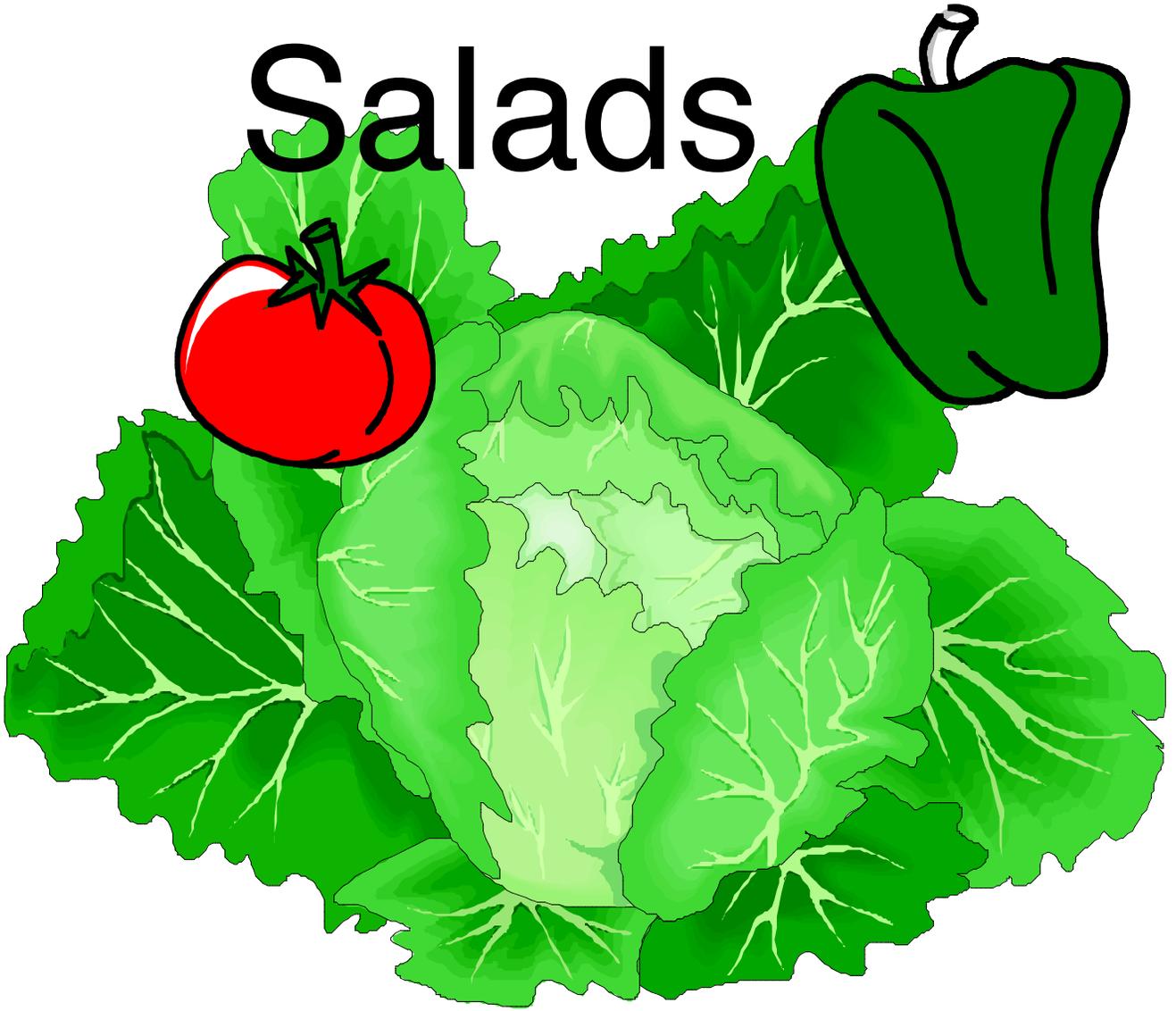
2 tablespoons light corn syrup
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

Combine all ingredients in a medium bowl and blend well. Makes enough for Baked French Toast Casserole.

Yield: 6 to 8 servings

From: Foodnetwork.com (Paula Dean)

Salads



Salads

Chicken Salad

4 cups chopped cooked chicken
(about 8 chicken breasts)
1/2 cup chopped celery
2 to 3 tbsp. chopped sweet onion (can omit)
1 (11 oz.) can mandarin oranges, drained
2 cups halved seedless red or green grapes

1 cup toasted pecans
1/2 cup mayonnaise
1/2 cup sour cream
2 tbsp. lemon juice
1/4 tsp. salt
little pepper

Combine the first 6 ingredients, and toss well. Combine mayonnaise, sour cream, lemon juice, salt and pepper; add to chicken mixture, stirring well. Chill. To serve, arrange escarole around edges of Cheese Tart Shells; spoon chicken mixture on top. Yield: 8 servings. (Could also add a 15-1/4 oz. can pineapple tidbits, drained)

Cheese Tart Shells:

2 cups all-purpose flour
1/2 tsp. salt
2/3 cup plus 2 tbsp. shortening

1 cup (4 oz.) shredded Cheddar cheese
4 to 5 tablespoons cold water

Combine flour and salt in a bowl; cut in shortening with pastry blender until mixture resembles coarse meal. Stir in cheese. Sprinkle cold water, 1 tbsp. at a time, evenly over surface; stir with a fork until dry ingredients are moistened. Shape into 8 balls; cover and chill.

Roll each ball of dough into a 6-1/2 inch circle on a lightly floured surface. Line 8 (4-1/2-inch) individual quiche dishes or tart pans with pastry; trim excess pastry with a knife. Bake at 450 degrees for 8 to 10 minutes or until lightly browned. Yield: 8 tart shells.

Never tried the cheese tart shells - just the chicken salad

Cranberry Salad

1 lb. can whole cranberry sauce
1-3 oz. pkg. red, yellow or orange gelatin
1 cup boiling water
1/4 tsp. salt

1 tbsp. lemon juice
1/2 cup mayonnaise
1 apple or orange, peeled and diced
1/4 cup chopped pecans

Heat cranberry sauce, strain, set berries aside. Dissolve gelatin in hot juice and water. Add salt and lemon juice. Chill until thickened enough to mound slightly when dropped from a spoon. Beat in real mayonnaise with rotary beater until light and fluffy. Fold in cranberries, fruit and nuts. Divide mixture evenly into eight 6 oz. fruit juice cans. Chill 4 hours or longer. Unmold. Garnish with real mayonnaise to taste. (These look like candles.) To Flame: Cut thin birthday candles in half to shorten. Insert into tops of cranberry candles. Light.

Seven-Up Salad

1 pkg. lime jello
1 pkg. lemon jello
1 pkg. (8 oz.) cream cheese

1 cup crushed pineapple
1/2 cup walnuts, ground
1 bottle Seven-Up

Add one cup of boiling water to jello and cream cheese. After the cheese has melted some use a mixer to help dissolve the rest. Add pineapple and nuts. Pour Seven-Up over. Refrigerate.

Five Cup Salad

1 cup coconut
1 cup orange slices
1 cup pineapple chunks

1 cup mini. marshmallows
1 cup sour cream
few cherries for color
3/4- 1 cup pecans

Mix together and refrigerate.

This was a family favorite, although sometimes I would have to leave out the nuts for Cathy.

Watergate Salad

1 pkg. instant pastachio pudding
1 large can pineapple (20 oz.), crushed
1 carton cool whip (large or small)

1/2 cup mini. marshmallows
1/2 cup chopped pecans

Mix the pastachio pudding and the pineapple together. Add cool whip, marshmallow and chopped pecans. Refrigerate.

Frozen Dessert Salad

1 lb. can fruit cocktail
1 tbsp. lemon juice
16 large marshmallows, quartered
(suggest using mini marshmallows)
1-3 oz. pkg. cream cheese
2/3 cup mayonnaise

1 cup heavy cream, whipped
1/4 cup drained maraschino cherries
1-1/3 cup graham cracker crumbs
1/3 cup brown sugar, packed
1/3 cup melted butter or margarine

Drain fruit cocktail, reserving 1/4 cup syrup. Add this syrup and lemon juice to marshmallows; let stand until marshmallows soften. Mash cream cheese, gradually beat in mayonnaise, blending well. Add marshmallow mixture; then fold in whipped cream. Add drained fruit and cherries; mix lightly. Line 2 ice-cube trays (this was before they had little compact style ice trays) or meat loaf pans with waxed paper. Mix crumbs, sugar and butter together until crumbly. Press 1/3 mixture into bottom of each tray. Pour salad into trays. Sprinkle tops with remaining crumbs. Cover with freezer paper or plastic wrap; freeze.

About 1/2 hour before serving. Remove trays to refrigerator.

Broccoli Salad

6 to 8 cups broccoli flowerets
1 small to medium red onion
1/2 cup to 1 cup raisins
1 cup red grapes
1 cup mayonnaise

3 tbsp. vinegar
1/2 cup sugar
8 slices bacon, cooked and crumbled
1/4 cup slivered almonds, toasted

Heat mayonnaise, vinegar and sugar. Pour over first four ingredients. Sprinkle top with crumbled bacon and almonds. Refrigerate a couple of hours, till cold.

This is a combination of Mother's recipe and one from Southern Living '95 magazine.

Black Raspberry Jello Salad

1 pkg. Black Raspberry jello
1 small can apple sauce

1 cup cold water
Nuts

Put apple sauce in pan and heat. Add jello and mix well. Add cold water and nuts. Put in refrigerator to congeal.

Cranberry Salad

2 pkgs.(3 oz.ea.) jello (cherry or raspberry)
1 cup boiling water
1 cup sugar
1-1/2 cups ground cranberries

1 cup crushed pineapple, drained
1 cup chopped nuts
1 ground orange (peeling and all)
1 can mandarin oranges, drained

Mix jello and sugar. Add water, stir well, let stand for a while, then add rest of ingredients and congeal.

This is Mother's recipe and she made it for Thanksgiving and Christmas every year and some- times in between.

Fresh Fruit Salad

Large can fruit cocktail
Bing cherry halves
Blueberries
Red or green grapes

Cantaloupe, cut into bite size pieces
Sliced bananas
Orange slices
1 can mandarin oranges, drained

Mix these fruits together with the fruit cocktail with juice. Makes one of the best fresh fruit salads you would ever want. Can only make in the summer when all the fruits are in season. (Got this from Chuck & Jelayne Jorgenson)

Christmas Ribbon Salad

2 pkgs. lime jello
1 pkg. lemon jello
1 cup hot water
1/2 cup mini. marshmallows
1 - 1 lb. 4 oz. can crushed pineapple
(about 2-1/2 cups)

1 - 8 oz. pkg. cream cheese
1 cup heavy cream
1 cup mayonnaise
2 pkgs. cherry jello

Prepare lime jello according to pkg. directions, adding a few drops of green food coloring. Pour into 15x10x2" pan or similar 4-1/2 qt. container. Chill until almost set. Dissolve lemon jello in hot water in top of double boiler. Add marshmallows and melt. Remove from heat. Add 1 cup pineapple juice and cream cheese. Beat with rotary beater till blended. Stir in 1 cup drained pineapple. Cool slightly. Fold in mayonnaise and whipping cream. Chill until thickened. Pour over lime jello. Chill until almost set. Prepare cherry jello according to pkg. directions. Chill until consistency of egg whites. Pour over pineapple layer. Chill until firm. (Add a few drops of red food coloring to cherry jello to give better coloring)

Yield: 24 to 36 small pieces.

Substitute: cottage cheese for cream cheese and dream whip instead of whipping cream. Use 1/2 cup mayonnaise instead of 1 cup.

Jello Salad

2 pkgs. lime jello
1 pkg. 8 oz. cream cheese
Small can crushed pineapple

1/4 to 1/2 cup chopped nuts
1 envelope Dream Whip

Dissolve jello in 1 cup hot water. Drain pineapple. Add enough water to pineapple juice to make 1 cup. Add this along with another cup of water. (Making 3 cups liquid) Refrigerate until mixture resembles egg whites. Whip cream cheese--add crushed pineapple and beat together. Take jello from refrigerator and whip. Add cream cheese mixture. Whip Dream Whip and fold in jello mixture and nuts. Refrigerate until set. Decorate top with sliced cherries.

Congeaed Salad

16 oz. can fruit cocktail
15-1/2 oz. can crushed pineapple
9 oz. carton Cool Whip
1 can Eagle Brand milk

1 cup sour cream
Juice of 2 lemons
1-1/2 cups nuts

Drain the juice from pineapple and fruit cocktail. (Do not use juices at all). Mix cool whip, Eagle Brand milk, sour cream and juice of lemons. Fold in fruits and nuts, pour into a mold. Refrigerate until set. Keep stored in refrigerator.

Waldorf Salad

1-1/2 cup celery, diced
1-1/2 cup apples, diced
2 small pkgs. English walnuts, chopped
2 tbsp. lemon juice
Raisins, handfull or amount you prefer

1/3 cup mayonnaise
1/3 cup whipped cream
Pinch of salt
2 tbsp. sugar

Add lemon juice, sugar and salt to apples. Add celery, nuts and raisins. Toss lightly together with dressing made by folding mayonnaise into whipped cream. Serve on crisp lettuce and garnish with walnut halves. (Va Diner adds Peanut butter)

Frozen Fruit Salad

Small pkg. cream cheese
12 large marshmallows
2 tbsp. mayonnaise

1/2 cup cream, whipped (can use Pet
evaporated milk)
1 cup crushed pineapple, drained
Small bottle maraschino cherries

Mix cheese and mayonnaise until smooth. Add pineapple and cherries. Add marshmallows cut in bits (could use mini. marshmallows). Fold mixture into whipped cream and freeze.

This was one of Tommy's favorites. I made this for him when we were first married. I got the recipe from his mother.

Summer Salad

2 - 3 oz. pkgs. orange gelatin
2 cups boiling water
1 pint orange sherbet

13-1/2 oz. can crushed pineapple, undrained
11 oz. can mandarin oranges, drained

Dissolve gelatin in water. Add sherbet; blend well. Chill until slightly thickened. Fold in pineapple and oranges. Turn into 2 qt. mold; chill until firm. Unmold; garnish as desired.

Fresh Fruit Salad with Limeade Dressing

2 med. unpared apples, quartered
and cut into 1/4-inch slices
1 lb. seedless green grapes
2 oranges, pared and sliced

8 lettuce cups
1/2 cup fresh or frozen blueberries
Limeade Dressing

Arrange apple slices, grapes and orange slices in lettuce cups; sprinkle with blueberries. (If you wish to make salads ahead of time, dip apple slices into Limeade Dressing. Refrigerate salads.) Pour Limeade Dressing over fruit cups.

Limeade Dressing:

With rotary beater mix 1/3 cup frozen limeade concentrate (thawed), 1/3 cup honey and 1/3 cup salad oil.

Frosted Strawberry Salad

1 pkg. (4 serving size) strawberry jello
1-1/2 cups boiling water

1 pkg. (10 oz.) frozen strawberries

Dissolve jello in water. Add strawberries and stir until completely thawed. Pour mixture into large mold and let chill until set.

1 pkg. (4 serving size) lemon jello
1 cup boiling water
1 (3 oz.) pkg. cream cheese

1/2 cup crushed pineapple
1 cup heavy cream, whipped

Dissolve lemon jello in water and let cool, blend in cream cheese and pineapple and chill until slightly thick. Fold in whipped cream. Pour mixture over firm strawberry layer and chill until set.

Strawberry & Banana Jello

1 pkg. (small) strawberry-banana jello
1 cup water
1 pkg. frozen strawberries,
thawed and drained

1 banana, mashed
1 small (8 oz.) can crushed pineapple
1/2 cup nuts
1 cup sour cream

Mix above together and pour into a dish. Congeal. Top with sour cream **OR**

Another topping: 1 pkg. (8 oz.) cream cheese, softened
1/2 cup sour cream
1/3 cup sugar
1/2 tsp. vanilla

In mixing bowl combine cream cheese and sour cream. Beat in sugar and vanilla. Carefully spread over the gelatin. Refrigerate until serving.

Blueberry Salad

1 6 oz. pkg. Cherry gelatin
2 cups boiling water
1 cup cold water

1 cup chopped nuts
1 can (22 oz.) blueberry pie filling
1 can (8-1/4 oz.) can crushed pineapple

Dissolve gelatin in hot water; add cold water and rest of ingredients. Chill until firm in a 9x13 dish. Add topping.

Topping: 1 pkgs. frozen whipped topping thawed (10 oz.)
1 pkg. (3 oz.) cream cheese

Beat dairy whip with cream cheese until well blended. Spread on top of chilled salad.
Serves 16

*Broccoli Slaw Salad

16 oz. Mann's package Broccoli Slaw
(Produce Dept. - most supermarkets)
(Contains broccoli, carrots and cabbage)
1 cup Sun Flower seeds - without husk

1/2 almonds (silvers)
4 scallions, chopped, or
1/2 chopped onion
Sweet red pepper - chopped

Dressing: 3/4 cup vegetable oil
1/2 cup vinegar

1/2 sugar

2 packs Romen Chicken Noodles (crush well - don't cook)

In large bowl, mix slaw mixture, almonds, sunflower seeds, scallions and sweet red pepper.

In small bowl, mix oil, sugar, vinegar and flavor pack from noodles. Mix noodles with oil mixture. Set in refrigerator for one hour.

Mix noodles and dressing together with slaw and refrigerate about 2 hours before serving.
(from Diane Bazemore, my sister-in-law)
(If can't find Mann's package, just use a pkg. of regular slaw. Can add a little broccoli.)

Salad Dressings

French Dressing

1 tsp. onion salt	1 cup sugar
2 tsp. paprika	1/2 cup vinegar
2 tsp. mustard (dry)	2 cups salad oil
1 tsp. celery seeds	

Mix all ingredients, well in blender, except for oil. Add oil very slowly while blender is running. Mix well

Lime Dressing

1 cup frozen limeade	1 cup honey
1 cup oil	2-1/2 tsp. poppy seed

Whip the above ingredients. Pour on fruit. Will keep in refrigerator one and half weeks.
(from: Carrie Midgette)

Mayonnaise

1 egg	1 tbsp. vinegar and
3/4 tsp. salt	1 tbsp. lemon juice; or
1/2 tsp. dry mustard	2 tbsp. vinegar
1/4 tsp. paprika	1 cup salad oil

Put the egg, seasonings, vinegar, lemon juice and 1/4 cup of oil into blender container, cover and process at BLEND. Immediately remove feeder cap and pour in the remaining oil in a steady stream. Use rubber spatula if necessary to keep ingredients flowing to processing blades. Yields: about 1-1/4 cups

Soups



Soups

French Onion

3 large onions, thinly sliced	1/2 tsp. sugar
1/2 cup butter	1 bay leaf
2 tbsp. instant beef bouillon or 6 bouillon cubes	1/2 tsp. sage
4 cubes hot water	4 slices toasted French bread
1 tsp. Worcestershire sauce	1/4 cup grated Parmesan cheese
1/2 tsp. salt	

In large skillet or slow-cooking pot with browning unit, cook onions in butter until lightly browned. In pot, combine browned onions in butter with bouillon, water, Worcestershire sauce, and salt. Cover and cook on low 4 to 6 hours. Top each bowl with toasted French bread sprinkled with cheese. Makes 4 servings. Recipe may be doubled, keep hot in slow-cooking pot, and served from pot.

*Delicious Broccoli Soup

2 - 32 oz. cartons Swanson chicken broth
8 oz. medium size egg noodles
1 small onion, diced
1 lb. Velveta cheese, cut into slices
5 cups broccoli, chopped fine (fresh or frozen)
3 cups whole milk or half and half (I use 1-1/2 cups milk & 1-1/2 cups half and half)

Empty chicken broth in large pan. Bring to boil. Cook noodles in boiling broth for 5-6 minutes. Turn heat to medium low, add cheese and onion. Turn heat to low and add broccoli, cook 5 minutes then add milk. (Can put in crock pot and simmer until ready to serve).

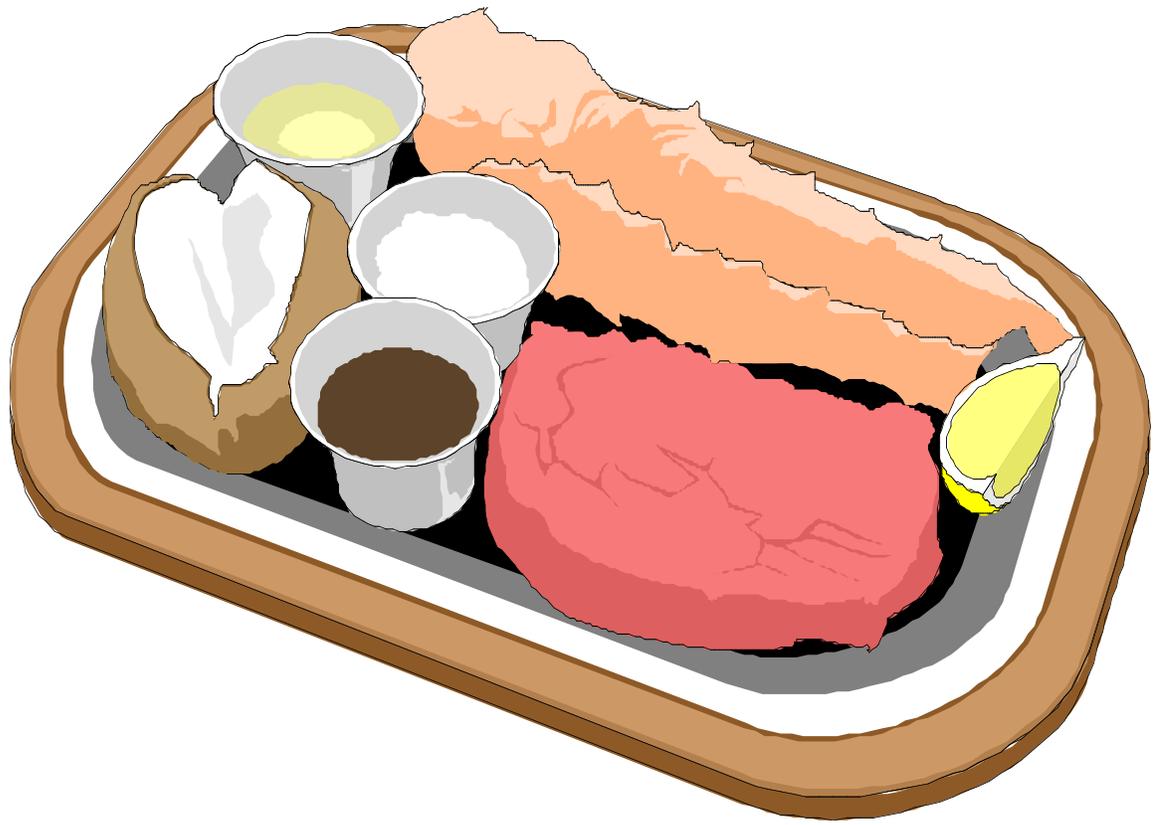
*Marie Callender's Potato Cheese Soup

8 cups potatoes; peeled and cubed	4 cups water
2 cups chopped onion	4 cups half-and-half
4 cups chopped celery	6 tbsp. butter
2 Teaspoons salt	1 cup shredded sharp cheddar cheese

Place potatoes, onions, celery, and salt in the 4 c of water in a large pot. Simmer about 15 minutes until vegetables are tender. Put in blender and puree until chunky. Return soup to pot and add half-and-half, butter, and cheese. Simmer until hot. Do NOT boil.

*(When simmering vegetables, I like to add in a Smithfield Ham jowl or ham bone. Also added couple cloves garlic and shredded a little carrot for color)

Meats & Main Dishes



MEATS AND MAIN DISHES

Danish Goulash

1 lb. round steak, 1/4" thick
3 tbsp. salad oil
Speck of pepper
3/4 cup very thinly sliced onions
2 tsp. salt

2-1/2 cup cold water
1 tbsp. brown sugar
3 small bay leaves
3 tbsp. flour
5 tbsp. cold water

Cut meat into 1/4" cubes; brown well in hot oil with pepper. Add onions; stir until light brown. Add salt, 2-1/2 cups water, sugar and bay leaves. Simmer, covered, 1-1/4 hours, or until fork tender. Remove bay leaves. Then stir in flour mixed with 5 tbsp. water till smooth. Cook until smooth and thickened. Serve over boiled noodles or rice or

Mashed Potatoes 'a la Phyfe: To mashed potatoes, add 1/2 minced clove garlic, sauté 5 minutes in 1 tsp. salad oil, with a sprinkle of paprika and 1/8 tsp. celery seeds. Serves 4

Lemon Broccoli Chicken

1 tbsp. vegetable oil
2 whole chicken breasts, split,
skinned and boned (1 lb. boneless)
1 can Campbell's Cream of Broccoli Soup

1/4 cup milk
2 tsp. lemon juice
1/8 tsp. pepper
4 thin lemon slices

In skillet, in hot oil cook chicken 10 minutes or until browned on both sides. Spoon off fat. Combine soup and milk; stir in lemon juice and pepper. Pour over chicken; top each chicken piece with lemon slice. Reduce heat to low. Cover; simmer 5 minutes or until chicken is fork tender, stirring occasionally. 4 servings.

Sauerbraten

3 to 3-1/2 lbs. boneless round or rump roast
1 tsp. salt
1/2 tsp. pepper
4 bay leaves
1/2 tsp. whole black peppercorns
8 whole cloves
2 medium onions, sliced
1 small carrot, minced
1 stalk celery (chopped)

1-1/2 cups red wine vinegar
2-1/2 cups water
1/4 cup butter
2 tbsp. sugar
1-1/2 cups hot marinade
1/2 cup water
2/3 cup gingersnap crumbs (about
8 cookies)
Salt to taste

Rub meat with salt and pepper; place in deep container (glass, crock or earthenware); add spices and vegetables. Heat vinegar and water together to boiling point; pour over meat. Allow to cool. Cover, refrigerate at least 48 hours, turning meat twice a day. When ready to cook, remove meat from marinade; dry with paper towels. Melt butter in dutch oven; brown meat well on all sides. Strain marinade and pour over meat. Cover; simmer slowly 2-1/2 to 3 hours, or until fork tender. Remove meat to heated serving platter; slice and keep warm. For gingersnap gravy, melt sugar in skillet, constantly stirring until a golden brown. Gradually add hot marinade and water, then crumbs and salt, stirring until mixture thickens. Spoon some gravy (makes 2 cups) over meat; pass rest. Makes 6 to 8 servings.

Creamy Baked Chicken Breasts

4 whole chicken breasts, split, skinned and boned
8 slices, 4 x 4 inch Swiss cheese
1 can (10-3/4 oz) cream of chicken soup (undiluted)
1/4 cup dry white wine

1 cup herb seasoned stuffing mix
crushed
1/4 cup butter or margarine
(melted)

Arrange chicken in a lightly greased 13x9x2 inch baking dish. Top with cheese slices. Combine soup and wine, stirring well. Spoon evenly over chicken and sprinkle with stuffing mix. Drizzle butter over crumbs. Bake at 350 degrees for 45 to 55 minutes.

Serves 8. (From Pat)

Shish Kabobs

2 lbs. boneless beef, cut into 1-1/2 inch cubes
2 onions, sliced
1 clove garlic, crushed
1 cup red wine
2 tbsp. vinegar
1/2 salad oil

Juice of 1/2 lemon
2 or 3 sprigs parsley, chopped
2 tsp. salt
1/2 tsp. pepper
Dash cayenne
Dash oregano

Combine meat with remaining ingredients. Marinate overnight or several days, turning meat occasionally. When ready to cook, remove meat from marinade; arrange on skewers, alternating meat with whole mushrooms, green pepper wedges, onion and tomato slices. Broil; or bake in 325 degree oven 2 hours. Baste frequently with marinade. Serve immediately.

Tacos

1 cup pre sifted flour
1/2 cup corn meal
1/4 tsp. salt
1 egg
1-1/2 cup water
1 medium onion, finely chopped

2 tomatoes, peeled and diced
1 clove of garlic
1/2 head lettuce, finely chopped
4 cups grated sharp Cheddar cheese
2 lbs. ground beef
8 oz. can tomato sauce

This dish has four separate parts,

First, prepare Tortillas: In mixing bowl combine flour, corn meal, 1/4 tsp. salt, egg and water; beat until smooth. Drop 3 tbsp. batter onto moderately hot ungreased griddle to make very thin 6" pancake. Turn when edges begin to look dry but not browned. Bake other side until dry but not browned. Keep warm in covered pan. Makes about 12.

Second: Prepare meat filling: Cook beef in large skillet until browned. Add half of chopped onion (about 1/2 cup). Add crushed clove of garlic. Stir in tomato sauce, salt and pepper to taste. Simmer for 15 min., stirring occasionally.

Chop tomatoes and put in serving bowl. Shred cheese and put in serving bowl. Chop onion and put in small bowl. Wash and clean lettuce and chopped with knife and put in serving bowl.

Spoon 3 tbsp. meat mixture in center of each tortilla; fold; secure with wooden pick. Keep warm in oven. At table, open each tortilla; sprinkle with cheese, tomatoes, lettuce, onion if want. Add a dollop of sour cream if desired. One of my sons likes to add chili sauce to his.

Stroganoff Superb

2 lbs. sirloin steak or beef tenderloin
1 lb. fresh mushrooms, sliced
1 cup minced onion
1/4 cup butter or margarine
2 cans (10-1/2 oz. each) beef bouillon
1/4 cup catsup

2 small cloves garlic, crushed
2 tsp. salt
1/3 cup flour (regular or Wondra)
2 cups dairy sour cream
Oven-easy Rice

Cut meat into bite size pieces. In skillet, cook and stir mushrooms and onion in butter until onion is tender; remove mushrooms and onion. In same skillet brown meat lightly on both sides. Set aside 3/4 cup bouillon. Add remaining bouillon, the catsup, garlic and salt to skillet; stir to mix. Cover and simmer 15 minutes. Blend reserved bouillon and the flour; stir into meat mixture. Add mushrooms and onion. Heat to boiling, stirring constantly; boil 1 minute. Stir in sour cream; heat. Serve over rice. 6 servings.

Oven-Easy Rice: 3 cups boiling water
 1-1/2 cups uncooked regular rice
 1-1/2 tsp. salt

Heat oven to 350 degrees. Mix ingredients thoroughly in 1-1/2 quart casserole or oblong baking dish, 11-1/2 x 7-1/2 x 1-1/2 inches. Cover dish tightly with casserole lid or aluminum foil. (Lid or foil cover must be tight enough to prevent escape of steam.) Bake 25 to 30 minutes, or until liquid is absorbed and rice is tender. Fluff and spoon into bowl to serve. 6 servings

I usually serve this dish over noodles instead of rice but either is good. I boil my medium size noodles with a clove of garlic in salted water.

*Chicken And Dumplings (Corrected Recipe)

1 stewing chicken (about 5 lbs.), cut up 2 medium carrots, coarsely chopped
4 celery ribs, chopped 2 bay leaves
1 medium onion, chopped 1 - 2 tbsp. chicken bouillon granules

Dumplings: 2 cups all-purpose flour 1/4 cup shortening
 1 tbsp. baking powder 2/3 to 3/4 cup milk*
 1 tsp. salt

Place chicken, celery, onion, carrots and bay leaves in a Dutch oven. Cover with water; bring to a boil. Reduce heat; cover and simmer until chicken is tender, about 1 hour. Remove chicken. Pour broth through a wire-mesh strainer into a large saucepan, discarding solids. Skim off fat. Skin and bone chicken. Tear chicken into bite-size pieces. Add chicken, bouillon, and pepper to broth. Return to a simmer.

Combine flour, baking powder, and salt in a bowl. Cut in shortening with a pastry blender until mixture is crumbly. Add milk, stirring until dry ingredients are moistened.

Turn dough out onto a lightly floured surface. Roll out to 1/8-inch thickness; sprinkle lightly with flour, and cut into 3- x 2-inch strips.

Bring broth mixture to a boil. Drop strips, 1 at a time, into boiling broth, stirring gently, until all are added. Reduce heat, and simmer, stirring often, 20 minutes. Yield: 6 to 8 servings

*(Could add 1 egg to measuring cup then add milk to equal amount above)

Chicken Casserole

Cooked chicken	1 can Cream of Mushroom or Celery soup (or Cream of Chicken)
1 box (16 oz.) spaghetti	
1 medium onion, chopped	1 jar Old English Cheese spread
1 medium green pepper, chopped	(I use grated cheddar cheese)
1/2 stick butter	1 small jar green olives with pimento

Stew chicken. Cool and remove meat from bones. Cook small box spaghetti according to instructions. Sauté onion and green pepper with 1/2 stick butter. Add 1 can cream of mushroom soup (or cream of celery or cream of chicken) and 1 can water. Cook until hot. Fold jar of Old English Cheese spread or shredded cheddar cheese. Slice small jar olives and add. Can add pimento too. Alternate layers - spaghetti, chicken, sauce. Makes 2 layers. Cover. Bake 400 degrees for 30 minutes. (Don't pile spaghetti to high) (I use my left over turkey from Thanksgiving or Christmas instead of chicken. I usually have the wings and legs left which I put in a pot with water and boil to soften meat and pull off bones.) (from Pat, my sister)

Meat Loaf

2 lbs. ground round steak	1 tsp. Accent
2 eggs	1/2 cup warm water
1-1/2 cup bread crumbs	1 pkg. onion soup mix
3/4 cup ketchup	8 oz. tomato sauce

Mix above ingredients together. Put into loaf pan and cover with 2 strips bacon if you like. Pour over all one 8 oz. can tomato sauce. Bake one hour at 350 degrees. Serves 6

Stewed Chicken

4 to 5 lb. stewing hen, cut up	1 slice onion (2 slices if older hen)
2 sprigs parsley	2 tsp. salt
4 celery stalks with leaves, cut up	1/8 tsp. pepper
1 carrot, sliced	

Place chicken in kettle with just enough boiling water to cover, and add parsley, celery, carrot, onion, salt and pepper. Cover and simmer gently until tender (2 to 3 hours). Add more water if necessary. Let cool in stock. Remove meat from bones in pieces as large as possible to use in chicken dishes.

From: Old Betty Crocker Cookbook

Chicken Divan

2 - 10 oz. pkgs. frozen broccoli	2 cups sliced chicken or 3 breasts, cooked and boned
2 cans condensed cream of chicken soup	
1 cup mayonnaise or salad dressing	1 tsp. lemon juice
1/2 cup soft bread crumbs	1/2 cup shredded cheddar cheese
	1 tbsp. melted butter or margarine

Cook broccoli in boiling water until tender, drain. Arrange broccoli in greased 11-1/2" x 7-1/2" x 1-1/2" baking dish. Place chicken on top. Combine soup, mayonnaise, and lemon juice. Pour over chicken. Sprinkle with cheese. Combine crumbs and butter. Sprinkle over all. Bake 350 degrees for 25 to 30 minutes. Trim with pimento strips. Serves 6 to 8.

Pioneer Macaroni and Cheese

4 cups hot drained boiled macaroni (8 oz. uncooked)	salt (1 tsp. in all)
dots of butter (2 tbsp. in all)	pepper (1/4 tsp. in all)
1-1/4 cups cut-up sharp cheese (1/2" cubes) (1/3 lb.)	2 eggs, beaten
	3 cups milk
	paprika

Put the first 5 ingredients in casserole dish. Combine eggs and milk and pour over macaroni. Sprinkle with paprika. Bake in 350 degree oven for 40 to 50 minutes. Serve hot from baking dish, garnished, with parsley sprigs, pimento strips, pepper rings, etc. Yield: 6 to 8 servings.

From: Old Betty Crocker Cook Book

Chicken Cacciatore

1/2 cup cooking oil	3/4 tsp. pepper
3 - 2 lb. frying chicken cut into serving pieces	1-1/2 bay leaves
1 cup minced green pepper	3/8 tsp. thyme
1-1/2 cup minced onion	3/4 tsp. marjoram
3 - 1 lb. cans tomatoes	1/2 tsp. ground allspice
3 - 6 oz. cans tomato sauce	Cooked spaghetti
1-1/2 tsp. salt	

Heat oil in skillet, brown chicken evenly on all sides. Remove chicken, set aside. Sauté green pepper and onions in oil remaining in skillet until onions are transparent. Add all remaining ingredients except spaghetti. Bring to simmer. Meanwhile, remove bones from chicken, leaving fairly large pieces of meat. Return to sauce. Simmer, uncovered, for 30 to 40 minutes. Serve with spaghetti.

Pat's Pasta Salad

Bow tie pasta	Squash & zucchini
Red & green peppers	Boneless chicken breast
Tomatoes	Italian Dressing or Lowry's Herb & Garlic Marinade
Broccoli	

This is the ingredients. Depending on how much you want to serve depends on quantity. Cook chicken until done then break into pieces. Cook pasta according to pkg. instructions. When cooked pour a little of the dressing or marinade over pasta to keep from sticking. Cut up red and green peppers (can also add yellow pepper for more color) into strips. Cut tomatoes into small pieces. Cut broccoli into small florets. Slice squash and zucchini into slices. Sauté vegetables. Mix vegetables into pasta, add chicken and pour over either Italian or Lowry's Herb & Garlic Marinade. Serve warm.

Poppy Seed Chicken

8 chicken breasts, chopped	2 stacks of Ritz crackers, crushed
2 cans cream of chicken soup	1 stick butter, melted
16 oz. sour cream	poppy seeds

Cook chicken and dice. Mix chicken, soup, sour cream together. Layer in a 9 x 13 inch dish, chicken mixture then crackers, chicken mixture with crackers on top. Pour melted butter over. Sprinkle with poppy seeds. Bake at 350 degrees for 35 minutes. From: Mom

Beef Steak Parmigiana

1-1/4 lb. 3/8-inch thick round steak
1/3 cup grated Parmesan cheese
1/3 cup fine bread crumbs
1 egg, lightly beaten
1/3 cup cooking oil
1 medium onion, finely chopped
6 oz can tomato paste

2 cups hot water
1 tsp. salt
1/2 tsp. sugar
1/4 tsp. pepper
1/2 tsp. powdered marjoram
1/2 lb. sliced Mozzarella cheese

Pound steak until no more than 1/4 inch thick. Trim off gristle and excess fat; cut into 6 to 8 serving pieces. Combine Parmesan cheese and crumbs. Dip meat in egg; roll in crumbs. Heat oil in skillet; brown steak on both sides over medium heat; transfer to shallow baking pan. Preheat oven to 350 degrees F. Add onion to oil remaining in skillet; cook over low heat until tender. Stir in tomato paste, water, salt, sugar, pepper and marjoram. Bring to boil; cook for 5 minutes, scraping bottom and sides to blend in all browned bits. Pour over meat; reserve small amount for topping. Cover meat with Mozzarella cheese; sprinkle with sauce. Bake in preheated oven for 1 hour.

Pepper Steak

1 lb. 1/4" sirloin, cut in serving pieces
2 tbsp. Crisco
1/4 cup chopped onion
1 clove garlic, halved
1 tsp. salt
Dash of pepper
1 beef bouillon cube

1 cup hot water
1 lb. can stewed tomatoes
1 large green pepper (thinly sliced)
2 tbsp. cornstarch
1/4 cup cold water
2 tbsp. soy sauce

Brown meat slowly in hot Crisco. Add onion and garlic last few minutes. Season with salt and pepper. Dissolve bouillon cube in hot water, add to meat. Cover, simmer till meat is almost tender. Add tomatoes and green pepper; cook 10 minutes longer. Combine remaining ingredients; stir into meat mixture. Bring to boiling; cook stirring constantly, 5 minutes longer. Remove garlic. Serve with hot noodles. This is easy and delicious. (Serves 4)

Chicken Fettuccine Supreme

1/4 cup butter or margarine
1-1/4 lbs. boneless, skinless chicken breasts, cut into 3/4-inch pieces
3 cups sliced fresh mushrooms
1 cup chopped green onions
1 small sweet red pepper, cut into thin strips
1 clove garlic, crushed
1/2 tsp. salt
1/2 tsp. pepper

10 oz. uncooked fettuccine
3/4 cup half-and-half
1/2 cup butter or margarine, melted
1/4 cup chopped fresh parsley
1/4 tsp. salt
1/4 tsp. pepper
1/2 cup grated Parmesan cheese
1 cup chopped pecans, toasted

Melt 1/4 cup butter in a large skillet; add chicken pieces, and cook until browned. Remove chicken from skillet, reserving pan drippings in skillet; set chicken aside. Add mushrooms and next 5 ingredients to pan drippings in skillet, and sauté until vegetables are tender. Add chicken; reduce heat, and cook 15 minutes or until chicken is done and mixture is thoroughly heated. Set aside, and keep warm. Cook fettuccine according to package directions, omitting salt; drain. Place fettuccine in a large bowl. Combine half-and-half, 1/2 cup melted butter, parsley, 1/4 tsp. salt, and 1/4 tsp. pepper; stir well. Add half-and-half mixture to fettuccine; toss gently to combine. Add chicken mixture and Parmesan cheese to fettuccine; toss gently to combine. Sprinkle with pecans, and serve immediately.

Baked Pork Chops

6 pork chops, 1-1/2 inch thick
salt and pepper
lemon slices

brown sugar
1 cup catsup
1 cup water

Place pork chops in baking pan and sprinkle with salt and pepper. On each chop place a slice of lemon cut about 1/4 inch thick, then sprinkle with tsp. of brown sugar over each chop. Mix together 1 cup catsup and 1 cup water and pour around chops until they are just covered. Bake in 350 degree oven for 1 hour or until tender and well done.

Country Style Cubed Steak

4 cube steaks (about 1/4 lb. each)
Flour
Salt and pepper
3 tbsp. oil
1 onion, chopped

2 tbsp. vinegar
1 tbsp. brown sugar
1/2 cup ketchup
2 tbsp. Worcestershire sauce
1/4 cup water

Dip steaks in flour, sprinkle with salt and pepper. Brown with onion in oil. Add remaining ingredients. Cover and cook slowly until meat is tender....about 20 minutes. Serves 4. I usually use round steak and cook a little longer.

Hamburger Noodle Bake

4 lbs. ground beef
3 cups chopped onion
16 oz. med. noodles, cooked & drained
16 oz. sharp cheese, shredded (4 cups)
3 - 10 oz. cans condensed tomato soup

3/4 cup chopped green pepper
1/2 cup chili sauce
1/4 cup chopped canned pimento
3 cups soft bread crumbs
6 tbsp. butter, melted

Divide beef and onion between 2 large skillets. Brown meat. Drain off fat. Combine meat and onion with noodles, cheese, soup, 3 cups water, green pepper, chili sauce, pimento, 1-1/2 tsp. salt and dash of pepper. Mix. Turn into two 13" x 9" x 2" baking dishes. Combine crumbs and butter. Sprinkle on top of casseroles. Bake uncovered at 350 degrees for 40 to 45 minutes or until hot. Trim with green pepper rings, if desired.

This recipe serves a lot of people, I usually cut it in half or will freeze one casserole after it has been cooked.

Pork Chops Italiano

4 pork chops, about 1" thick
Salt and pepper
1/2 lb. small fresh mushrooms (optional)
1 tbsp. salad oil
1 medium chopped onion
1/2 clove garlic, sliced

2 lg. green peppers,
cut in 3/4 inch strips
2 - 8 oz. cans tomato sauce
1/2 bay leaf
1 tbsp. lemon juice
1/8 tsp. dried sage

Trim pork of excess fat, sprinkle with salt and pepper. In large skillet, sauté chops till well browned, draining fat as it collects; place chops in a large roasting pan or 2-1/2 quart casserole. Arrange mushrooms around chops. Heat oven to 375 degrees. In a clean, large skillet, in salad oil, sauté onions, garlic, and green pepper until golden; add tomato sauce, 1 tsp. salt, 1/8 tsp. pepper, bay leaf, lemon juice and sage; simmer covered until vegetables are almost fork tender. Pour sauce over chops and mushrooms, covering all. Bake covered, until pork chops are done - about 1 hour. Skim off fat if necessary. Makes 4 servings.

Savory Grilled Chicken

3 to 4 lbs. chicken breasts	1/3 cup honey
1 bottle Italian salad dressing (16 oz.)	1/4 cup Worcestershire sauce
1/3 cup lemon juice	2 tsp. paprika

Place chicken breasts in large baking dish. In large bowl combine salad dressing, lemon juice, honey, Worcestershire sauce and paprika until well blended. Reserve 1/2 cup marinade for basting chicken during grilling. Pour remaining marinade over chicken. Cover dish with foil. Refrigerate 1 hour. Remove chicken from marinade; discard marinade. Grill chicken over medium heat on the Reversible Grill/Griddle (ribbed side up) for 30 to 40 minutes, or until tender, turning and basting occasionally with reserve marinade. Serve with steamed vegetables or rice.

*Brunswick Stew

1 to 4 lb. chicken, cut in pieces	1 tbsp. Worcestershire sauce
Flour	2 tsp. sugar
1/2 cup salad oil	3 cups whole kernel corn (16 oz. frozen corn)
1/2 cup chopped onions	3 cups lima beans (16 oz. frozen beans)
3 cups canned tomatoes	3 tbsp. vinegar
1 cup water	1 tsp. dried marjoram
1-1/2 tbsp. salt	Ham hock or pieces of country ham

Wash chicken; drain. Put flour in paper bag. Place chicken in bag and shake well to coat each piece. Heat salad oil in deep heavy kettle. Sauté chicken until light brown. Add onions and cook stirring occasionally until onions are clear. Add tomatoes, water and seasonings. Cover and simmer until meat is almost tender. Remove chicken from stew, bone and skin, leaving chicken in fairly large pieces. Return to stew with vegetables. Continue cooking until vegetables are tender. (If used ham hock, take out before serving) Serve hot. Makes 8 generous servings. (I usually add a ham hock or jowls, sm. pc.)

Sweet-Sour Glazed Loaf

2 beaten eggs	1/2 tsp. salt
1/4 cup chili sauce	1/4 tsp. dried marjoram leaves, crushed
1/2 cup crushed shredded wheat biscuit (1 large biscuit)	1/8 tsp. pepper
1/4 cup chopped onion	1 lb. ground beef
	Sweet-Sour Sauce

Combine eggs, chili sauce, shredded wheat, onion, salt, marjoram, and pepper. Add beef and mix well. Shape into a loaf in 11 x 7 x 1-1/2 inch baking pan. Bake at 350 degrees for 45 minutes. Meanwhile, prepare sauce.

Sweet-Sour Sauce:

8-3/4 oz. can pineapple tidbits	1 tbsp. cornstarch
water	1 tbsp. vinegar
2 tbsp. brown sugar	1 tsp. soy sauce

Drain pineapple tidbits, reserving syrup. Add enough water to syrup, to make 3/4 cup. Combine brown sugar and cornstarch in small saucepan. Stir in reserved syrup, vinegar and soy sauce. Cook and stir till mixture thickens and bubbles. Stir in drained pineapple; heat to boiling. Place meat loaf on serving platter. Spoon some sauce over top. Pass remaining sauce. Makes 4 to 5 servings.

Family Favorite Meat Loaf

2 beaten eggs
3/4 cup milk
2/3 cup fine dry bread crumbs
2 tbsp. grated onion

1 tsp. salt
1/2 tsp. ground sage
1-1/2 lbs. ground beef

Sauce: 1/4 cup catsup
2 tbsp. brown sugar

1 tsp. dry mustard
1/4 tsp. ground nutmeg

Combine eggs with milk, bread crumbs, onion, salt, sage, and meat. Mix well and shape into 9x5 inch rectangle or oval, or about 5 inch round. Carefully place in slow-cooking pot. Cook on low for 5 to 6 hours. Combine sauce ingredients in small; pour over meat. Cover and cook on high 15 minutes longer. Slice and serve while hot or use cold slices for sandwiches. Makes 6 servings.

Cheesy Chicken Casserole

6 chicken breasts
2 pkgs (10 oz.) frozen broccoli
2 cups milk
2 pkgs (8 oz. each) cream cheese

1 tsp. salt
3/4 to 1 tsp. garlic salt
1-1/2 cups shredded Parmesan cheese

Cook chicken breasts in pan until done. Slice thinly, cover and refrigerate.

About 1 hour before serving: Start heating oven to 350 degrees F. Lightly grease a corning ware dish 9-3/4x9-3/4x2". Cook broccoli as label directs. Then cut each broccoli spear into bite size pieces and arrange in bottom of casserole. In double boiler, over hot not boiling water, blend milk, cream cheese, salt, and garlic salt until smooth and hot. Stir in 3/4 cup shredded Parmesan until smooth.

Pour 1 cup of this cream-cheese sauce over broccoli, then top with all the sliced chicken, in one layer. Cover chicken with rest of cream-cheese sauce. Sprinkle 1/4 cup shredded cheese on top. Bake 25 to 30 minutes, or until piping hot; remove; let stand 5 to 10 minutes. Serve with rest of shredded cheese. Makes 6 to 8 servings.

From: Good Housekeeping Cookbook

Chicken with Brandied Fruit Sauce

4 broiler-fryer chicken breast, halves
boned, skinned

1/2 tsp. salt
1/4 tsp. nutmeg
2 tbsp. butter or margarine
1 tbsp. cornstarch

1/4 tsp. ground red pepper (I left out)
Juice of 1 each orange, lemon and lime
1/3 cup orange marmalade
2 tbsp. brandy
1 cup red seedless grapes, halved

With meat mallet or similar flattening utensil, pound chicken to 1/2-inch thickness. Sprinkle salt and nutmeg over chicken. In skillet, place butter and heat to medium-high temperature. Add chicken and cook, turning, about 8 minutes or until chicken is browned and fork-tender. In small bowl, mix cornstarch and red pepper. Stir in orange, lemon and lime juices; set aside. Remove chicken to serving platter. To juices remaining in same skillet, add marmalade and heat until melted. Stir in juice mixture and cook, stirring, until mixture boils and thickens. Add brandy and grapes. Return chicken to pan; spoon sauce over chicken. Cook over low heat 5 minutes. Makes 4 servings

Sloppy Joes

3 lbs. lean ground beef	1 tbsp. chili powder
2 medium onions, chopped	2 tbsp. Worcestershire sauce
3/4 cup chopped celery	Several dashes Tabasco pepper sauce
1 6 ounce can tomato paste	3 tbsp. cider vinegar
1 8 ounce cans tomato sauce	1/4 cup sugar
3/4 cup water	8 hamburger buns
2 tsp. salt	

In large skillet, brown hamburger with onions and celery. Add next 9 ingredients and simmer for 1 hour, stirring occasionally. Serve meat over buns.

Crepe Fraiche Chicken

6 skinless, boneless chicken breast halves	1 tablespoon chopped garlic
1/4 cup white wine	2 (8 ounce) packages sliced fresh mushrooms
salt and pepper to taste	2 cups creme fraiche (see below)
1 (8 ounce) package pasta, your choice of shape	1/2 cup grated Parmesan cheese for topping
1 large white onion, chopped	

1 In a large skillet, sauté chicken breasts in oil over medium high heat. Once breasts are browned, add white wine and salt and pepper to taste. Let simmer for 15 to 20 minutes, or until chicken is cooked through and juices run clear.

2 Meanwhile, To Cook Pasta: Bring a large pot of salted water to a boil. Add pasta to boiling water, cook for 8 to 10 minutes or until al dente. Drain.

3 When chicken is cooked, remove from skillet and cube. Set aside. Sauté onion and garlic in remaining juices. Once onions are translucent, add mushrooms and sauté until soft. Add cubed chicken, creme fraiche and sour cream (to desired thickness). Stir all together and heat through. Put hot cooked pasta on plate, top with chicken and sauce and sprinkle with grated Parmesan cheese. Makes 4 to 6 servings

This is very good. (Made when Pat and Mom came to eat.end of March,2001)

Crepe Fraiche

2 tablespoons buttermilk	2 cups heavy whipping cream
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Mix together buttermilk and heavy cream. Let sit at room temperature for six to eight hours. Cover and refrigerate for at least 24 hours before serving. Makes 2 cups

This is very much like sour cream yet it is softer and has a little more tang. Use it to garnish anything from pies to soup. Try whipping it with a little bit of sugar for tangy whipped cream!

Best Southern Fried Chicken

3 quarts water
1 tbsp. salt
1 (2 to - 2-1/2 lb.) broiler fryer, cut up
1 tsp. salt

1 tsp. pepper
1 cup all-purpose flour
2 cups vegetable oil
1/4 cup bacon drippings

Combine 3 quarts water and 1 tbsp. salt in a large bowl; add chicken. Cover and chill 8 hours. Drain chicken; rinse with cold water, and pat dry.

Combine 1 tsp. salt and pepper; sprinkle half of mixture over chicken. Combine remaining salt and pepper mixture and flour in a large heavy-duty zip top plastic bag. Place 2 pieces of chicken in bag; seal. Shake to coat. Remove chicken; repeat procedure with remaining chicken, 2 pieces at a time.

Combine vegetable oil and bacon drippings in a 12-inch cast-iron skillet or chicken fryer; heat to 360 degrees. Add chicken, a few pieces at a time, skin side down. Cover and cook 6 minutes; uncover and cook 9 minutes.

Turn chicken pieces; cover and cook 6 minutes. Uncover and cook 5 to 9 minutes, turning pieces during the last 3 minutes for even browning, if necessary. Drain chicken on paper towels; keep warm. Yield: 4 servings.

NOTE: For best results, keep the oil temperature between 300 degrees to 325 degrees. You may substitute 2 cups buttermilk for the saltwater solution.

We prefer a cast-iron skillet, because it maintains a consistent temperature. Plan to fry in batches; too many pieces crowd the skillet, lower the oil temperature, and increase grease absorption.

*Chicken Flour Tortillas

Flour Tortillas
Chopped tomatoes
Grated Cheese (I like Colby & Monterey Jack)

Chopped green pepper
Chopped onions
Cooked chicken breasts, chopped

Place frying pan large enough to hold flour tortillas on burner. Sauté onions and green pepper in small sauce pan.. Set aside. Add a little butter to large frying pan and lay tortilla in pan over medium heat. Cook for about 2 minutes and flip over. Sprinkle with cheese, sautéed onions and green pepper, tomatoes, and chicken. Cook for 2 to 3 minutes. Tortilla gets a little crisp. Fold over and serve with sour cream. These instructions are for one. Keep repeating for as many servings needed. If don't have tomatoes, use salsa.

From: Cathy Carson, (my daughter)

*Sonja's Chicken Casserole

4-5 chicken breasts, boned and skinned
1 to 1-1/2 cup heavy cream
1 pkg. Lipton dry onion soup mix (2 come in a box)
2-3 tbsp., corn starch

Put all ingredients in oven proof dish. Bake at 350 degrees for 1 hour.

***Texan Ranch Chicken**

2 tsp. olive oil
1-1/2 lbs. skinless, boneless chicken breasts
1-1/2 cup Ranch-style salad dressing
2 cup shredded mozzarella cheese (can use a mixture of chesses)
Red and green peppers, sliced into strips
Tomatoes, sliced on top
Noodles or any kind of pasta, cooked

Preheat oven to 350 degrees. Spread the olive oil in a 9x13 inch baking dish. Spread noodles in bottom of dish. Sprinkle a little cheese over noodles. Cut chicken breasts in strips and lay on top of noodles. Cover with the dressing. Bake for 20 minutes in the preheated oven. Remove heat, top with mozzarell cheese and tomatoes. Return to the oven. Continue cooking for about 15 minutes, until the cheese is mealted and lightly browned and the chicken is no longer pink and juices run clear. 6 servings

Note: Sometimes I cook the chicken breasts first and tear into big pieces and mix everything together in a large bowl and pour into casserole dish. Sprinkle cheese and tomatioes on top and bake.

***Chicken Parmesan**

4 boneless, skinless chicken breast halves	1/2 cup flour, on a shallow plate
1 1/2 cups plain bread crumbs	2 eggs, lightly beaten, in a pie plate
1/2 cup grated parmesan	4 tbsp. butter (3 tbsp. olive oil)
1 tbsp. dried oregano	2 cups prepared tomato sauce
1 tbsp. dried basil	1 1/2 cups grated mozzarella

Pound each chicken piece to thickness of 1/2 inch between sheets of wax paper or plastic wrap. Pour 4 tbsp. lemon juice over chicken and turn to coat. Let stand 10 minutes. Beat eggs with remaining 1 tbsp. lemon juice in medium bowl. Combine bread crumbs, 1/4 cup parmesan, oregano, and basil in a pie plate. Coat each breast in the flour, shaking off any excess flour. Dip each breast in the egg and then into the bread crumb mixture. Set coated chicken aside on a plate. Heat oil in a large non-stick skillet. Carefully add chicken to pan, cooking two pieces at a time. Cook until golden on both sides. Spread one cup of the tomato sauce in the bottom of a baking dish and top with golden chicken breasts. Top each breast with the remaining sauce and sprinkle with mozzarella and parmesan cheeses. Bake in a 375 degree oven for 20 minutes or until cheese is bubbly. Serve hot with spaghetti and tomato sauce. Serves two

***Aunt Cat's Beans**

1 can pinto beans	1 onion chopped
1 can pork and beans	1/2 cup brown sugar
1 can kidney beans	3 slices bacon fried and drained
1 can lima beans	1/2 cup bbq sauce
1/2 lb. hamburger	

Brown beef and onion. Put in baking dish with bacon and other ingredients. Bake at 325 F. for 45 minutes. If it does not look done cook longer. I increased the temp and time. Enjoy!

From: Peggy (Piedmont Homemakers Club)

*Luscious Lemon Chicken

4 boneless, skinless chicken breast halves
1/3 cup flour
1/2 tsp. salt
1/2 tsp. freshly ground pepper

1 tbsp. olive oil
2 lemons, juiced
1/4 cup white wine or chicken stock

Remove excess fat from chicken breasts and slice each into several 1 inch thick strips. Mix together the flour, salt and pepper. Dredge chicken in flour mixture. Heat a large skillet over medium-high heat. Once the pan is hot, add the oil and swirl to coat. Add the chicken pieces and sear until golden brown 2 to 3 minutes per side. Remove the chicken and set aside. Add the lemon juice and wine or chicken stock and stir to scrape any brown bits from the pan. Bring to a boil, reduce heat to medium low, and allow mixture to simmer until reduced by half, about 4 minutes. Add chicken pieces, cover and finish cooking, turning half way through, for 8 more minutes. Serve immediately topped by extra lemon sauce.

Serve with seasoned rice.

Note : I added more wine and heavy cream and little more lemon juice because cooked down so much there wasn't much sauce.

*Chicken-and-Vegetable Stew

1 (32-oz.) container fat-free chicken broth
4 skinned, bone-in chicken breast halves (about 2 1/4 lbs.)
1 med. onion, chopped
2 celery ribs, chopped
1 (14-oz.) pkg. frozen white corn
1 (16-oz.) pkg. frozen baby lima beans
1 (14 1/2-oz.) can crushed tomatoes
1/3 cup ketchup
1/4 cup chopped country ham
1 tbsp. sugar
3 tbsp. red wine vinegar
1 tsp. Worcestershire sauce
1/2 to 1 tsp. hot sauce
1 tsp. dried marjoram



Bring broth to a boil in a Dutch oven over medium-high heat. Add chicken, onion, and celery, and return to a boil. Reduce heat, and simmer 30 minutes or until chicken is tender. Remove chicken from pan, and let cool slightly.

Remove chicken from bones, discarding bones; shred chicken.

Add corn, next 9 ingredients, and chicken to Dutch oven. Bring to a boil; reduce heat, and simmer, stirring occasionally, 30 minutes or until beans are tender. Serves: 8

From: Betty M. Pollard, Hampton, Virginia, ***Southern Living***, OCTOBER 2005

(Mrs. Pollard did a catering business in Norfolk then her sons owned Pollards Chicken Restaurants in the Tidewater area)

***Marsala Chicken**

4 chicken breast, cooked
1/3 cup marsala wine, sweet
2 Granny smith apples, peeled and cored

1/3 cup cranraisins™
2 tbsp. butter

Put chicken in pan with butter and cook till done. Add wine and bring to a boil. Add apples and cranraisins. Serve on rice.

From: Fresh Market from Pat.

***Chicken Marsala**

1 lb. chicken breast, skinless,
boneless, cut into 8 pieces
Salt
Freshly ground black pepper
Flour for coating
6 tbsp. butter
1 tbsp. olive oil
1 cup thinly sliced fresh mushrooms
(can use 1 1/2 cups)

1 tbsp. lemon juice
1 lg. garlic clove, minced
1 shallot clove, minced
2 tbsp. grated Parmesan cheese
6 tbsp. Marsala wine
2 tbsp. chicken stock
1 green onion (scallion) finely chopped
(use white and green part)

Place chicken pieces between waxed paper or Saran Wrap and flatten. Dust each piece with salt and pepper and flour. Shake off surplus. Melt 3 tablespoon butter and oil in skillet and fry in batches about 5 minutes on each side (medium heat). Remove from pan and arrange in a single layer in shallow ovenproof dish. Cover and put in oven to continue cooking gently (275 to 300 degrees).

Add 2 tablespoon of butter to skillet, add garlic and shallot and green onion (scallion) and saute (do not brown) for a few minutes until soft. Add mushrooms and saute about 5 minutes. Sprinkle with lemon and a little salt. Use slotted spoon to lift mushrooms out of skillet and arrange on top of chicken breasts. Sprinkle with cheese.

Pour Marsala into skillet and boil rapidly until reduced by half. Add the chicken broth and remaining butter. Pour over chicken breasts. (I use real Marsala wine, it makes a difference!) Serves 4

From: Cathy

***Cream Cheese Chicken**

This recipe is from Toni's Simply the Best cookbook.

1 tbsp. butter
4 chicken breasts, boneless,
skinless, seasoned with salt and pepper
1/2 cup. dry vermouth

1 tsp. garlic powder, coarse grind
6 oz. cream cheese, softened
1/2 cup sliced green onion, for garnish

Brown seasoned chicken breasts in butter in heavy skillet, cooking until just barely done; 8 to 10 minutes on each side. Set aside. Pour dry vermouth in same skillet, deglazing by stirring and scraping up the browned bits from cooking the chicken, and cooking 3 minutes. Add garlic powder. Whisk in softened cream cheese. (Add a little chicken stock or milk if you feel it is too thick – sauce should be consistency of heavy cream.) Return chicken, with any accumulated juices to the pan. Check seasoning. Spoon some sauce over chicken garnishing with green onion. Pass extra sauce.

From: www.copykat.com

***Country Kitchen Chicken Casserole**

from Ann Gilliam

3/4 cup diced green pepper	12 oz. processed American cheese, cubed
3 cups sliced celery	24 oz. medium noodles
1 cup chopped onion	1½ cups mayonnaise
1/4 cup margarine or butter	5 cups cooked, diced chicken
3 10-1/2 oz. can celery or chicken soup	1 cup toasted slivered almonds
2 cups milk	

In saucepan melt butter and add green pepper, celery, and onion. Cook 10 minutes.

In large saucepan, blend soup and milk. Add onion, green pepper and celery mixture and heat. Add cubed cheese. Stir until cheese melts. Cook noodles according to pkg instructions with salt. Combine 2 cups soup mixture and toss. Pour into two greased 9x13" pans. Combine remaining soup mixture with mayonnaise and chicken. Pour over noodles and mix lightly. Sprinkle toasted almonds on top and bake at 375 degrees for 35-40 min. Full recipe makes 25 - 1 cup servings.

***Stuffin'**

1-1/2 sticks of butter	1/2 cup white wine
1 cup chopped onions	2 eggs, well beaten
1 cup chopped celery	1 1/2 cups chicken stock (used a can of Swanson Chicken broth - low sodium)
parsley leaves, chopped	
Sprinkled in some poultry seasoning	
Salt and pepper	1 cup chopped pecans
1 pkg. Pepperridge Farm Stuffing mix (poultry)	2/3 cup dried cranberries
	2 apples, peeled and chopped

1. Preheat oven to 350 degrees.
 2. Melt butter in a large, heavy-bottomed skillet over medium-low heat. Add onions and celery, cook until soft. Add parsley and poultry seasoning. Season with salt and pepper, and cook until the celery starts to soften. Remove from heat and transfer to a large bowl.
 3. Add stuffing mix to celery-onion mixture and toss to combine. Add eggs and wine, and toss again. Add nuts, dried cranberries and apples. Gradually add the stock until the stuffing starts to feel moist and holds a shape when gently squeezed. You will want your stuffing on the more-moist side if you are cooking it in separate dish, and a little dryer if cooking inside the turkey. You may have to adjust the stock measurement to achieve your desired moistness, adding more or less as desired.
 4. Bake until golden and crusty on top, about 35 minutes.
- Used for Thanksgiving, 2006 - What a great recipe!!!! Tommy and I loved it.

***Bread Dressing**

1 cup chopped onions	2 tsp. salt
1 cup chopped celery	1-1/2 tbsp. poultry seasoning
1 cup chicken fat, butter or margarine	1 cup chicken broth, about
6 quarts 3/4-inch bread cubes	

Cook onions and celery in fat until tender. Mix lightly with bread and seasonings. Add enough broth to make a moist mixture. Turn into 2 greased 11x7x1-1/2 inch baking dish. Bake, covered, at 350 degrees for 45 minutes. Remove cover last 10 minutes of baking time to brown stuffing. Yield: 12 portions.

From: my mother

***My Spaghetti & Lasagna Sauce Sauce**

1-1/2 cups onion
3/4 cup green pepper
4 cloves garlic
5 cans (14-1/2 oz) diced tomatoes
2 6 oz. cans tomato paste
3-4 bay leaves
1 tbsp. oregano
1 tbsp. basil
2 tbsp. sugar
1 tsp. salt
2 lbs. hamburger

Sauté onions and green pepper and garlic till tender. Add tomatoes, tomato paste, seasonings, sugar and salt. Brown hamburger and add to sauce. Simmer for 3 hours

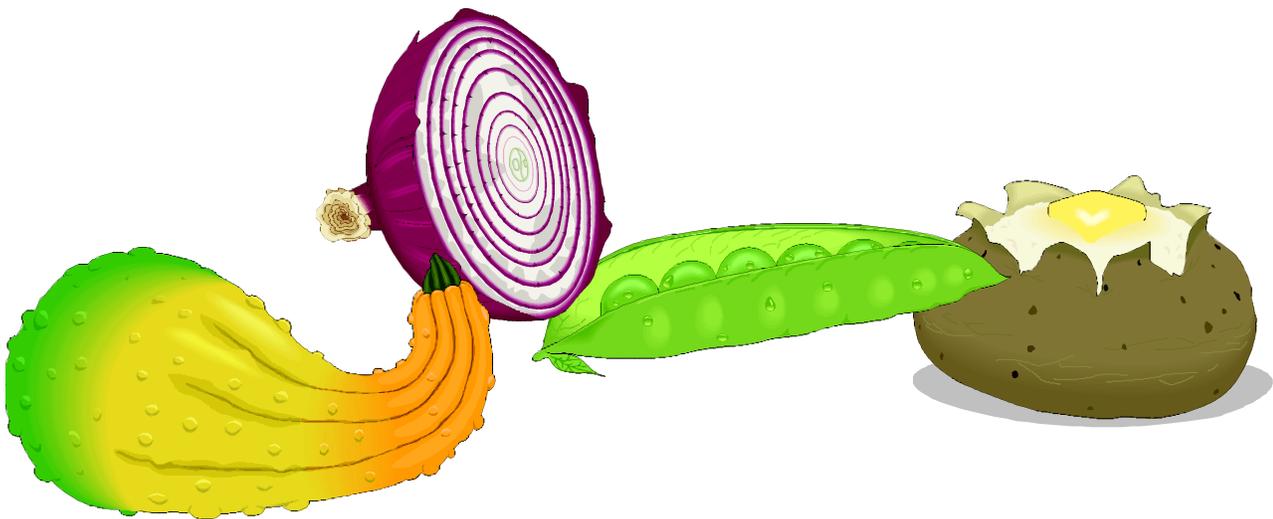
***Chicken Salad**

4-1/2 cups cooked chicken breasts, broken in pieces
1-1/2 cups red grapes, cut in half
1 cup sour cream & mayonnaise (1/2 & 1/2)
1 cup roasted pecans (350 degree oven for 7 min.)
sprinkle salt to taste
1 15 oz. can mandarin oranges

Mix up all ingredients except mandarin oranges. Add last and mix gently.



Vegetables & Sides



Vegetables

Hot German Potato Salad

6 medium potatoes, boiled and sliced thinly	1-1/2 tsp. salt
6 slices bacon, cooked, and crumbled	1/2 tsp. celery seeds
3/4 cup chopped onion	dash of pepper
2 tbsp. flour	3/4 cup water
1 to 2 tbsp. sugar	1/3 cup vinegar

Sauté onion in bacon fat until golden brown. Blend in flour, sugar, salt, celery seeds, and pepper. Cook over low heat, stirring until smooth and bubbly. Remove from heat. Stir in water and vinegar. Bring to boil, stirring constantly. Boil 1 minute. Stir in carefully the potatoes and the crumbled bits of bacon. Remove from heat, cover, and let stand until ready to serve. Amount: 6 to 8 servings

Sour Cream Potato Casserole

1 (2 lb.) pkg. hash brown potatoes	1 can onion rings
1 cup sour cream	1 cup grated cheddar cheese
1 can cream of chicken, celery or mushroom soup	1/2 cup melted butter
1 green pepper, chopped	1/2 tsp. salt
1 medium onion, chopped	1/2 tsp. pepper

Mix thawed potatoes, soup, sour cream, onions, green pepper, salt and pepper and 1/4 cup melted butter. Spoon into a greased 9 x 13" pyrex dish. Sprinkle onion rings over top. Pour 1/4 cup melted butter over, then sprinkle cheese over last. Bake about 50 minutes at 350 degrees.

Sweet Potato Pudding

3 cups grated sweet potatoes (peeled)	3 large eggs
1 stick butter, melted	1/2 tsp. mace
1 cup milk	1/2 tsp. ginger
1 small can evaporated milk (1/2 cup)	1/2 tsp. cinnamon
1 cup sugar	2 tsp. vanilla

Beat eggs slightly; add sugar. Stir in potatoes and seasonings. Add milk, butter and vanilla. Place in cold oven. Temperature: 325 degrees Time: 1 hour

Texas Coleslaw

1 medium cabbage, shredded	1 cup sugar
1 medium green pepper, finely chopped (I omit)	1 tsp. salt
1 large onion, finely chopped (I omit)	1/2 tsp. dry mustard
1 carrot, grated	2 tbsp. chopped parsley
1/2 cup salad oil	1/4 tsp. pepper
1/2 vinegar	

Day before, put cabbage, green pepper, onion and carrot in mixing bowl; toss lightly. In another bowl combine remaining ingredients. Beat until smooth and blended. (I usually put the dressing ingredients in my blender and mix) Pour dressing over vegetables; toss lightly. Cover; refrigerate overnight.

Broccoli Casserole

2 pkgs. frozen chopped broccoli

Sauce:

1 can mushroom soup

2 tbsp. chopped onion

2 eggs, well beaten

1 cup Hellmans or Dukes Mayonnaise

Salt and Pepper

1 cup grated sharp cheese

Ritz Crackers

Paprika

Cook broccoli 5 minutes, drain. Put in buttered casserole. Bake 350 degree for 30 minutes.

Sauce: Mix together soup, onion, eggs, mayonnaise, salt and pepper, add to broccoli, and fold in. Pour mixture over broccoli and dot butter on top and in corners. Sprinkle with grated cheese and crushed crackers and paprika.

Potato Scallop

4 to 6 thinly sliced potatoes, cooked

1 onion, sliced

1/2 cup grated cheddar cheese

Salt and pepper

1 cup sour cream

Start heating oven to 350 degrees F. Sauté onion in hot butter or margarine in skillet until tender. In greased 1 quart casserole, arrange, in layers, cooked potatoes; sautéed onion and cheese. Sprinkle with a little salt and pepper. Spoon sour cream over all and sprinkle with paprika. Bake 25 minutes.

Makes 4 servings

Corn Pudding

3 eggs

3 tbsp. flour

1/2 cup sugar

2 cups milk

2 cups corn (1 drained and 1 cream style)

1/2 tsp. salt

1/2 stick of butter

Combine eggs, flour, sugar and beat well. Add milk, corn and salt. Melt butter in a baking dish. Add corn mixture. Bake at 400 degrees for 45 to 60 minutes or until firm.

From: Mother

Picadilly Cafeteria Carrot Soufflé

2 lbs. carrots, chopped

1/2 cup melted butter

1 cup granulated sugar

3 tbsp. all purpose flour

1 tsp. baking powder

1 tsp. vanilla extract

3 eggs, beaten

1 tsp. confectioners sugar for dusting

Pre heat oven to 350 degrees. Bring large pot of salted water to boil. Add carrots and cook until tender, about 15 minutes. Drain & mash. To the carrots, add melted butter, sugar, flour, baking powder, vanilla, and eggs. Mix well and transfer to a 2 qt. casserole dish. Sprinkle with confectioners sugar. Bake 40 to 45 minutes. Makes 8 Servings

(Patty Shipley, Virginia Beach Copied from newspaper)

My Favorite Fresh Vegetables and How I Cook them:

Fresh Green Beans: Wash, snap off ends, break into pieces. Take piece of seasoned Smithfield jowl or ham hock, wash then put in pot with water and boil for 10 minutes. Add clean green beans. Add 1/2 tsp sugar and cook till done. Salt and pepper according to taste.

Squash with Vidalia onions: Slice both, add 3 to 4 tbsp. butter in frying pan, heat till melts. Add squash and onions and cook till done, about 5-10 minutes.

Broccoli: Wash, cut off florets and put in pan with little water. Set timer to 5 minutes. Boil on high for no more than 5 minutes. Serve with butter or Blender Hollandaise Sauce (pg.,45)

Corn: Cut off cob, not too deep, just tops or kernels. Add a little water (1 to 2 cups, depending on how much corn). Add a little sugar and boil for 5 minutes. Watch!! Don't scorch. Add salt to taste.

Spinach: Wash good. Bring pot of water to boil. Add a little sugar (1/4-1/2 tsp.) and a little bacon drippings, then spinach. Boil for about 10 minutes. Can add crumbled bacon and sliced boiled egg to top of bowl before serving.

Mixed Vegetables: Walmart Brand "Deluxe Stir Fry" - (has broccoli, Italian type green beans, carrots, baby corn cobs, water chestnuts, and red peppers - Cook according to directions

Sauces & Gravy

Blender Hollandaise Sauce

3 egg yolks
2 tbsp. lemon juice
1/2 cup butter

Place egg yolks, and lemon juice in blender container. Cover; quickly turn blender on and off. Heat butter till melted and almost boiling, (important that butter is hot and bubbly). Turn blender on high speed; slowly pour in melted butter, blending till thick and fluffy, about 30 seconds. Heat over warm, not hot, water till ready to serve. Makes 1 cup.

From: Better Homes & Gardens Encyclopedia of Cooking, Vol. 9

Barbecue Sauce

1/4 cup vinegar	1 thick lemon slice
1/2 cup water	1 sliced onion
2 tbsp. sugar	1/4 cup butter or margarine
1 tbsp. prepared mustard	1/2 cup catchup
1/2 tsp. pepper	2 tbsp. Worcestershire
1-1/2 tsp. salt	1-1/2 tsp. liquid or powdered smoke (optional)
1/4 tsp. cayenne pepper (I leave out)	

In saucepan, mix vinegar, water, sugar, mustard, pepper, salt, cayenne, lemon, onion, butter. Simmer, uncovered, 20 minutes. Add catchup, Worcestershire, smoke (I leave out); bring to boil. Makes about 1-3/4 cups.

(from "America Cooks" Book)

*Lemon Butter Sauce

2-1/2 cups butter	1/2 tsp. ground white pepper
1/4 cup dry white wine	Juice from 1/2 lemon
1/2 tbsp. garlic, chopped	1 cup heavy cream

Melt butter in saute pan. Add garlic and pepper. Saute for 2 minutes. Add white wine and cook for 1 minute. Add lemon juice and cream. Cook until well mixed.

Note! I only used about 1 cup butter

This is very good served over cooked chicken breasts. I pounded the chicken breasts flat and just cooked in frying pan with a little olive oil to brown then added a couple tablespoonfuls of water, covered and cooked till done.

***Turkey Gravy**

Base: 1 tbsp. butter
1 tbsp. Extra Virgin Olive oil
1 carrot
1 rib celery
1/2 onion
2 cloves garlic

1/2 cup apple juice
8 cups chicken stock
1 tsp. peppercorns, whole
4 sprigs parsley
4 sprigs thyme
2 bay leaves

1/2 cup dry white wine
gravy base (above)
1/2 cup turkey fat
1/2 cup flour

Heat butter and oil. Add chopped vegetables, garlic, and saute 15 minutes. Deglaze pan with apple juice, scraping browned bits for 5 minutes. Add chicken stock and herbs. Reduce heat and simmer 1 hour. Pour turkey drippings and bring to boil. Add butter. When hot, whisk in flour. Whisk in small amount of roux to gravy base until desired thickness. Salt and pepper to taste.

From: Cathy

Snow White Sugar Glaze

1 cup sifted confectioner's sugar
2 tbsp. milk

1 tsp. vanilla

Beat all ingredients together to make a thin glaze. (Consistency may be changed by adding more or less milk). Drizzle over dumplings. Makes 1/4 - 1/2 cup, or enough to glaze 6-8 dumplings.

Homemade Maple Syrup

Boil together slowly until consistency desired:

- 1 cup granulated sugar
- 1 cup brown sugar (packed)
- 1 cup water

Stirring until sugars are dissolved. Maple flavoring may be added.

*Caramel Sauce Supreme

1-1/2 cups light brown sugar, packed
2/3 cup light corn syrup
1/4 cup butter or margarine

1/2 cup heavy cream
1/2 tsp. vanilla

Combine the sugar, corn syrup and butter in a saucepan over low heat. Stir frequently until the sugar has dissolved. Continue cooking until the mixture forms a firm ball in cold water (242 degrees F on a candy thermometer). Remove mixture from the heat; add the cream and vanilla. Stir to blend. Cool. Serve warm over warm dumplings. Makes about 1-1/2 cups sauce or enough for 6-8 dumplings.

Microwave Reheating Directions: Place the sauce in a small bowl. Heat uncovered on high power. One cup of sauce will take 60-75 seconds, 1/2 cup will take 30-45 seconds. Stir before serving.

(Very, very good.)

The above recipe came from Pepperidge Farm Dumplings package.

*Rich Dark Fudge Sauce

1/2 cup butter
1 lb. confectioners' sugar
(sift if lumpy)

6-oz. can evaporated milk
6 1 oz. squares unsweetened chocolate
1 tsp. vanilla

Cook butter and sugar in top of double saucepan over boiling water, stirring constantly, until butter is melted and mixture is smooth. Add milk and chocolate., Do not stir in. Cover; cook over simmering water for 30 minutes. *Do not stir.* Remove from heat; add vanilla; beat.



Cakes & Frostings



Cakes & Frostings

MY FAVORITE CAKE AND FROSTING RECIPES:

These recipes are ones that I have received from friends or cookbooks that I use. I use a Kitchen Aid 5-1/2 quart mixing bowl. Some of these recipes I double and have had no problem doing this. I hope you will enjoy them as much as my family and I have.

Brown Sugar Pound Cake

2-1/4 cups packed brown sugar	3 cups all-purpose flour or
1/2 cup granulated sugar	3-1/2 cups cake flour
3/4 cup margarine or butter,softened	1-1/2 tsp. baking powder
1/2 cup shortening	1/2 tsp. salt
1-1/2 tsp. vanilla	1 cup milk
5 eggs	1 cup chopped pecans

Heat oven to 325 degrees. Grease and flour tube pan, 10x4 inches. Beat sugars, margarine, shortening, vanilla and eggs in large bowl on medium speed, scraping bowl constantly, until blended, about 30 seconds. Beat on high speed, scraping bowl occasionally, 2 minutes. Beat in flour, baking powder and salt alternately with milk on low speed. Stir in pecans. Pour into pan.

Bake until wooden pick inserted in center comes out clean, 1 hr 20 minutes. to 1 hr. 30 minutes. Cool 20 minutes; remove from pan. Cool cake completely.

The following frosting is very good on this cake but too soft to decorate; although borders can be piped with it. (When using this frosting, cake should be kept in refrigerator)

2 cups chilled whipping cream	1 tsp. ground ginger
1/2 cup packed brown sugar	Pecan halves

Beat whipping cream, brown sugar and ginger in chilled bowl until stiff. Frost cake. Serves 16 to 20 servings.

I used this recipe for one of the tiers on my daughters wedding cake. We got a lot of compliments.

Almond Pound Cake

2 cups all-purpose flour	3 tsp. baking powder
1 cup sugar	1 tsp. salt
1/4 cup shortening	1 tsp. almond extract
1/4 cup margarine or butter,softened	1 tsp. vanilla
3/4 cup milk	2 eggs

Heat oven to 350 degrees. Grease and flour 9x13x2 inch pan. Beat all ingredients in large bowl on medium speed, scraping bowl constantly, until blended, about 30 seconds. Beat on high speed, scraping bowl occasionally, 3 minutes. Pour into pan.

Bake until wooden pick inserted in center comes out clean, 30 to 35 minutes. Cool 10 minutes; remove from pan. Cool completely.

Wedding Pound Cake

This is another favorite recipe. I use this for a lot of my wedding cakes.

4 cups sifted all purpose flour (4 c. + 8 tbsp. cake flour)	1 tbsp. vanilla
2 tsp. baking powder	2-1/4 cups sugar
1 tsp. salt	8 large eggs
1/2 tsp. ground mace	1/2 cup milk
2 cups butter	

Sift together flour, baking powder, salt and mace; set aside. Cream butter with vanilla until softened. Gradually add sugar, beating until fluffy. Add eggs, one at a time, beating thoroughly after each addition, then until mixture is light and fluffy. Add dry ingredients alternately in thirds with milk in halves to creamed mixture, mixing only until smooth after each addition. Fill greased and floured pans with batter. Bake at 300 degrees for time indicated.

6x2 rd.	- 1-3/4 to 2 c. batter	- 40-50 min.
8x2 rd.	- 3-1/2 to 4 c. batter	- 55-60 min.
12x2 rd.	- 8 cups batter	- 1 hr.
10" tube pan	- full recipe	- 1 hr. 20-25 min.

Pound Cake

Cream: 3 sticks butter
1 lb. powder sugar (confectioners)

Beat in: 6 eggs (one at a time)

Sift together and add: 3 cups plus 2 tbsp. cake flour, sifted
3/4 tsp. salt
1/2 tsp. vanilla
1/2 tsp. almond extract

Makes 3 layers. Grease and flour pans and bake at 350 degrees. If one pan is used bake at 300 degrees. Done by feel (1 hr. 15-30 min.)

This was the way the recipe was given to me by the lady who made my wedding cake. I have used it many times. Here are some baking times with different pans.

9x13x2	- 325 degrees	- 45-50 min.
3 - 9 inch round pans	- 350 degrees	- 35-40 min.
2 - 10 inch round pans	- 350 degrees	- 40-45 min.

Ann's Pound Cake

1 cup Crisco	1/2 tsp. salt
1 stick margarine	1 cup milk
3 cups granulated sugar	1 tsp. vanilla
6 eggs	1/2 tsp. each: lemon, butter and almond extracts
3 cups all-purpose flour	1/4 tsp. coconut extract
1 tsp. baking powder	

Cream together Crisco, margarine and sugar. Add eggs, one at a time and beating 2 minutes after each. Sift flour, baking powder and salt. Add flour mixture alternating with milk; starting and ending with flour mixture. Add vanilla, lemon, butter, almond and coconut flavors. Bake at 350 degrees for 1 hour and 20 minutes in a tube pan. Do not open oven door while baking. (Received this recipe from Ann Gilliam from Lynchburg) Yields: 9 cups

Chocolate Pound Cake

1 cup butter (1/2 lb.)	1/2 tsp. salt
1 cup crisco (1/2 lb.)	3 cups cake flour
3 cups sugar	1/2 cup cocoa
5 eggs	1 cup milk
1/2 tsp. baking powder	1 tsp. vanilla

Cream butter, crisco and sugar together. Add eggs one at a time beating well after each addition. Mix or sift baking powder, salt, cake flour and cocoa together, then add alternately with milk and vanilla. Pour into tube pan and bake at 325 degrees for 1 hour and 40 minutes. Yields: 9-1/2 cups

This is one of my family's favorites!

Chocolate Pound Cake

1/2 cup butter	1/2 tsp. baking powder
1/2 cup Crisco	1/2 tsp. salt
3 cups sugar	4 tbsp. cocoa
5 eggs	1 cup milk
3 cups flour	1 tbsp. vanilla

Cream together butter and shortening. Add sugar and eggs. Sift dry ingredients together. Add dry ingredients alternately with milk to creamed mixture. Add vanilla. (Yields: 7-1/2 cups batter)
Bake at 325 degrees for 1 hr., 20 minutes in 9" or 10" tube pan.

Chocolate Icing:

1/4 cup butter	1 tsp. vanilla
4 tbsp. cocoa or 2 squares semi sweet chocolate	Cream as needed
1 lb. confectioners sugar	

Melt butter and chocolate. Stir in sugar and vanilla. Add enough cream to make icing of spreading consistency.

(from lady who sells cakes in Cathy's office - Mississippi)

Pound Cake

3 cups flour	1/2 cup crisco
1/2 tsp salt	1 cup milk
3 cups sugar	1 tsp. vanilla
2 sticks butter	5 eggs

Cream sugar, butter, crisco. Add eggs one at a time. Add flour and milk alternately. Add vanilla. Bake at 325 degrees for 1-1/2 hours in 9" or 10" tube pan.

Yield: 8-1/2 cups batter. (2 8" round pans - 2-3/4 lbs. ea. - 1 hr. 5-10 min.)

(from lady who sells cakes in Cathy's office - Mississippi)

James Beard's Pound Cake

1 lb. butter
2 cups sugar
10 eggs, separated
1/4 tsp. salt

4 cups sifted flour
1/2 tsp. mace
2 tbsp. cognac

Cream butter until light and fluffy. Add sugar and continue creaming until light and very fluffy. Beat egg yolks till light and lemon colored and add to the butter sugar mixture. Fold in the stiffly beaten whites to which you have added salt. Add sifted flour, mace, and cognac. Beat well for 5 min. Pour into buttered loaf tins or tube pan and bake at 300 degrees for 1-1/4 to 1-1/2 hours. Fruit or nuts may be added to this basic recipe. Mix with 1/4 cup of the flour and add at the last. You may use about 1 cup fruit or nuts.

Bride's White Cake

6 cups cake flour
3 tbsp. baking powder
1-1/2 cups butter (3 sticks)
3 cups sugar

2-1/2 c. milk
1 tsp. vanilla
1-1/8 cups egg whites (about 9)

Sift flour, measure and sift with baking powder three times. Cream butter, gradually add sugar and continue creaming until light and fluffy. Alternately add the flour mixture with milk and flavorings, beginning and ending with the flour. Fold in stiffly beaten egg whites. Bake at 325 or 350 degrees depending on size of pans.
Yields: about 12 cups batter.

Bonnie Butter Cake

2/3 cup soft butter
1-3/4 cups sugar
2 eggs (1/3 to 1/2 c.)
1-1/2 tsp. vanilla
3 cups sifted cake flour or 2-3/4 cups sifted all purpose flour

2-1/2 tsp. baking powder
1 tsp. salt
1-1/4 cup milk

Cream butter, sugar, eggs and vanilla together until fluffy (Beat 5 min. high speed). Sift together flour, baking powder and salt. Mix in alternately with milk. Pour into greased and floured 9" round pans (2). Bake at 350 degrees for 34 to 40 minutes. Cool and frost.

This is the recipe I use most. It can be doubled with no problem. Yields: 5-1/2 cups batter I found this from an old Betty Crocker loose leaf recipe book I received as a shower gift in 1959.

1-2-3-4 Cake

1 cup butter
2 cups sugar
4 eggs
3 cups sifted cake flour
3 tsp. baking powder

1/2 tsp. salt
1 cup milk
1 tsp. vanilla
1/2 tsp. almond extract

Cream butter. Gradually add sugar, creaming until light and fluffy. (Beat 10 min. or electric mixer) Sift flour with baking powder and salt. Add eggs one at a time to creamed mixture, beating well after each addition. Add flour mixture alternately with milk and flavorings, beating after each addition until smooth. Pour batter into 3-9 inch layer pans (greased and floured). Bake at 350 degrees for 25 to 30 minutes. Cool in pans 10 minutes; then turn out and cool on racks. (Yields more batter than Bonnie Butter Cake recipe)

Sour Cream Cake

1/2 lb. real butter
6 eggs
1 cup sour cream
3 cups cake flour

3 cups granulated sugar
1/2 tsp. baking soda
1 tsp. vanilla

Sift flour, measure after sifting, when you sift second time add baking soda. Set aside. Cream sugar and butter thoroughly. Add eggs one at a time beating after each. Add sour cream then vanilla. Add flour beating real good. Pour into a tube pan which has been well greased and floured. Bake at 350 degrees for 1-1/2 hrs. or until cake begins to leave sides of pan.

BLACK WALNUT CAKE: Use above recipe except omit vanilla and add a small package of black walnuts that have been ground in blender.

This recipe was given to me by a neighbor of my mothers. The Black Walnut cake is a family favorite at Christmas.

Prize Devils Food Cake

2-2/3 cups sifted cake flour
2 cups granulated sugar
1-1/2 tsp. salt
3/4 tsp. baking soda
1-1/2 tsp. baking powder

3/4 cup shortening
1-1/2 c. milk
3 eggs
3 squares unsweetened chocolate melted
1-1/2 tsp. red food coloring (liquid)

Sift flour, sugar, baking powder, salt, and soda. Stir shortening to soften. Add flour mixture and 1 c. of milk. Mix to dampen flour. Beat 2 min. at medium speed of mixer. Add remaining milk, eggs, chocolate, and food coloring. Beat 1 minute longer. Bake at 350 degrees in three 8 inch layer pans or two 9 inch square pans, lined on bottom with paper for 30 to 35 minutes.

I have substituted 3 tbsp. cocoa plus 1/2 tsp. shortening for each square of unsweetened chocolate. I have also used a scope of red paste color for the liquid type that comes from the grocery store. Yields: 7 cups batter

The following four cake recipes are ones that I received from Mildred Brand when I took her Comprehensive Class at Country Kitchen in February of 1983.

White Pound Cake

Mix 10 minutes: 2-1/2 cups granulated sugar 1-1/2 cups high ratio shortening
 1 cup, 3 tbsp. cake flour 1 tsp. salt

Sift together: 2-3/4 cups cake flour
 1 tsp. soda
 1 tsp. cream of tartar

Add alternately with flour mixture: 1-3/4 cups egg whites

When well mixed, add slowly: 1/2 cup whole milk 1 tsp. vanilla flavor
 1/2 tsp. butter flavor 1 tsp. almond flavor

Bake at 350 degrees until it tests done or about 30 minutes if baked in layer pans. A firm, excellent flavored cake for wedding cakes.

White Chocolate Cake

1 cup butter, softened
2 cups granulated sugar
1/4 lb. white chocolate,
melted and cooled
4 eggs
2-1/2 cups cake flour

1/4 tsp. baking powder
1/4 tsp. salt
1 cup buttermilk
1 tsp. vanilla
1 cup chopped pecans
1 cup flaked coconut

Cream butter and sugar until light and fluffy. Add chocolate and blend well. Add eggs, one at a time, beating well after each addition. Sift together dry ingredients. Alternately add dry ingredients and buttermilk, beating well after each addition. Fold in vanilla, pecans and coconut. Pour into 2 greased and floured 9-inch round cake pans. Bake at 350 degrees for 25 minutes, or until a toothpick inserted in the center comes out clean. Cool and frost with White Chocolate Frosting. (6 cups in 10" pan) (1-1/2 recipes = 12 cups batter)

White Chocolate Frosting:

3/4 cup white chocolate, melted over hot water
3 tbsp. flour
1 cup milk

1 cup granulated sugar
1 cup butter
1-1/2 tsp. vanilla

Stir flour into melted chocolate. Add milk, a little at a time and blend well. Cook over medium heat, stirring constantly, until very thick. Cool completely. In a large mixing bowl, beat sugar, butter and vanilla until light and fluffy. Gradually add cooled chocolate mixture and beat until icing is the consistency of whipped cream.

Apple Spice Cake

1-1/2 cups oil
2 cups sugar
4 eggs
2 cups all purpose flour
2 tsp. baking powder
1 tsp. soda
1 tsp. salt

2 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves
1 tsp. vanilla flavor
2 cups grated apples
1 cup raisins
1 cup nuts, chopped

Blend oil and sugar in a large bowl. Add eggs, one at a time, beating well after each addition. Sift together dry ingredients. Add to oil mixture, beating until smooth. Stir in vanilla, apples, raisins and nuts. Bake in two 9" round pans at 350 degrees for 50 minutes.

Caramel Icing:

1/2 cup butter
1/4 tsp. salt
1 cup brown sugar, firmly packed
6 tbsp. milk
3 cups sifted powdered sugar

Melt butter in a medium sized sauce pan. Stir in brown sugar and salt. Bring to a boil and continue boiling for 2 minutes, stirring constantly and vigorously. Remove from heat and add milk. Return to heat and bring to a boil again. Cool to lukewarm. Stir in powdered sugar and beat until smooth. A few drops of milk may be added if the icing gets too stiff. (This would be good on the Brown Sugar Pound Cake)

Chocolate Midnight Lace Cake

2 oz. unsweetened chocolate (or 6 tbsp. cocoa + 2 tsp. oil)
1 cup milk
1/2 cup butter or margarine
1-1/2 cups sugar
1 tsp. vanilla

2 eggs, separated
1-3/4 cups sifted flour
2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt

Cook chocolate with 1/2 c. milk until smooth and thickened stirring constantly. Cream butter and sugar well. Add vanilla and egg yolks and beat well. Sift flour, baking powder, soda and salt together and add alternately with the remaining 1/2 c. milk; beat until smooth. Blend in cooled chocolate mixture. Beat egg whites until stiff but not dry and fold into batter. Pour into 2 9" layer cake pans. Bake 350 degrees for 30 minutes or until done. Cool.

Yield: 4 cups, 6 oz. batter - double recipe: 9-2/3 cups batter.

German Sweet Chocolate Cake

1 pkg. (4 oz.) Baker's German
Sweet Chocolate
1/2 cup boiling water
1 cup butter or margarine
2 cups sugar
4 egg yolks, unbeaten

1 tsp. vanilla
2-1/2 cups sifted cake flour
1/2 salt
1 tsp. baking soda
1 cup buttermilk
4 egg white, stiffly beaten

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add egg yolks, one at a time and beat well after each. Add melted chocolate and vanilla and mix well. Sift together flour, salt and soda. Add alternately with buttermilk to chocolate mixture, beating after each addition until smooth. Fold in beaten egg whites. Pour into 3 - 8 or 9 inch layer pans, lined on bottom with paper. Bake at 350 degrees for 30 to 40 minutes. Cool. Frost tops only with Coconut Pecan Frosting.

COCONUT PECAN FROSTING: Combine 1 c. evaporated milk, 1 c. sugar, 3 egg yolks, 1/2 c. butter or margarine, 1 tsp. vanilla. Cook and stir over medium heat until thickened -- about 12 minutes. Add 1-1/3 c. Baker's Angle Flake Coconut and 1 c. chopped pecans. Beat until thick enough to spread. Makes 2-1/2 cups. Good on German Sweet Chocolate Cake

Pineapple Graham Cracker Cake

Cream well: 2 sticks butter (1 c.)
2 cups sugar

Add one at a time: 6 eggs

Add: 1 lb. crushed graham cracker crumbs
1 tsp. baking powder

Mix ingredients well then add:

1 medium can crushed pineapple (drained)
4 oz. flaked coconut
1 cup chopped nuts (walnuts or pecans)
1 tsp. vanilla

Pour in floured and greased tube pan. Bake at 350 degrees for 1 hr, 30 minutes.

Chocolate Hershey Cake

1 stick margarine
4 eggs
1 cup sugar

1 cup self rising flour
1 tsp. vanilla
1 lb. can Hershey syrup

Mix well and pour into a 9 x 13 inch pan. Bake 40 minutes at 325 degrees and while still hot pour the following over the cake:

Frosting: 1 stick margarine, melted
5 tbsp. cocoa
5 tbsp. sweet milk

2 tbsp. vanilla
1 lb. confectioner's sugar

Harvest Cake

4 cups diced apples
2 cups sugar
3 cups flour
1 tsp. soda
1 tsp. nutmeg

1 tsp. cinnamon
2 eggs
1 cup vegetable oil
1 tsp. vanilla
1 small pkg. walnuts

Combine apples with sugar; let stand 1 hour. Sift together dry ingredients. Beat eggs; add oil, vanilla and apple mixture. Stir in flour mixture and walnuts. Pour into greases and floured 10" tube pan and bake at 350 degrees for 1 hour or until done.

From a neighbor in Roanoke, Mrs. Mayhew

Kooky Chocolate Cake

2 cups sifted flour
2 cups sugar
1/2 tsp. salt
1 stick margarine (1/2 cup)
1/2 cup salad oil
1 cup water

6 tbsp. cocoa
1 tsp. baking soda
1/2 cup buttermilk
2 eggs
1 tsp. vanilla

Sift together flour, sugar and salt. In a saucepan, combine margarine, oil, water and cocoa. Cook, stirring until blended and mixture comes to a boil. Remove from heat. Stir in flour mixture. Stir soda into buttermilk and add with eggs and vanilla. Blend until smooth. Pour into a greased and floured pan 18x11x1 inch (must use large pan). Bake at 350 degrees exactly 20 minutes. In the meanwhile prepare frosting.

Kooky Cake Frosting: 1 stick margarine (1/2 cup) 2 tbsp. cocoa
6 tbsp. evaporated milk 1 tsp. vanilla
1 lb. confectioner's sugar Chopped nuts, if desired

In a saucepan, heat margarine and milk until margarine is melted. Remove from heat and blend in sugar, vanilla and cocoa. Stir until smooth. Pour on hot cake immediately when it comes from the oven, smoothing to cover top. CAUTION: do not pour all icing in middle. Spread around. Sprinkle chopped nuts on top.

Kahlua Fudge Cake

2 Devils Food Cake Mixes Duncan Hines or Pillsbury	1-3/4 cup eggs (7 to 8)
2/3 cup Kahlua	1-1/2 cup Wesson or Crisco oil
2 lbs. sour cream (4 cups)	2 cups semi sweet chocolate. chips

Mix and beat all of the above ingredients except chocolate. chips. Add chocolate chips and pour in greased and floured pans. Enough for 2-10 inch round and 1-8 inch round pans Bake at 325 degrees for 1 hour and 10-20 minutes. Bake additional 5 or 10 minutes until cake pulls away from edge.

This recipe came from Earlene Moore from Texas. She says she adds 3/4 cup of flour but if baking at sea level you don't need to add flour.

Earlene's Chocolate Frosting

6-1/4 lbs. powdered sugar	1 lb. Crisco
1/2 lb. Hershey's cocoa	1 -1/2 tsp. Butavan flavor (very strong)
1-1/2 cups water	Little salt
1 lb. soft cream cheese	

Sift powdered sugar and cocoa together in bowl. Make well. Add water in well and mix. Add cream cheese, Crisco, flavoring and salt. Mix until well blended. She uses this same recipe for her Buttercream except leaves out the cocoa.

Red Velvet Cake

1 tsp. vinegar	3 tsp. cocoa
1 tsp. baking soda	1 tsp. vanilla
1/2 cup shortening	2 oz. red food color
1-1/2 cups sugar	2-1/4 cups sifted cake flour
2 eggs	1 cup buttermilk
1 tsp. salt	

Preheat oven to 350 degrees. Mix vinegar and soda and set aside. Beat together shortening, sugar, eggs, salt, cocoa and vanilla until light and fluffy. Beat in food color. Add alternately the flour and buttermilk. Last of all, fold in the vinegar/soda mixture. Pour into two 9-inch greased and floured round or heart shaped pans. Bake for 30 to 35 minutes in the 350 degree oven. Cool in pans five minutes then remove layers to racks to finish cooling. Split cooled layers to make four.

Chalk White Frosting: This was the original frosting:

1 cup milk	2 sticks margarine
1/4 cup flour, instantized	2 tsp. vanilla
1 cup granulated sugar	1 tsp. brandy extract

Stir milk and flour (instantized, if possible) over medium heat until thick, cool. Beat granulated sugar and margarine (not corn oil) until fluffy. Add cooled cooked mixture, 1 tsp. at a time, beating at high speed with electric mixer until smooth. Beat in vanilla and brandy extract. Frosting will be consistency of whipped cream. Spread between layers and on sides and top of cake. Should be kept in refrigerator.

Carrot Cake 1

2 cups sugar
1-1/2 cups oil (Crisco)
4 eggs
2 cups flour
1 tsp. baking powder

2 tsp. baking soda
2 tsp. cinnamon
1 tsp. salt
3 cups finely grated carrots

Put sugar and eggs into mixer bowl. Beat until well mixed. With mixer at medium speed slowly add all oil. Mix about 1 minute. Add flour, baking powder, baking soda, cinnamon and salt. Mix well and add grated carrots, mix well. Pour into greased and floured pan. Bake 350 degrees about 45-50 minutes or less depending on size pans.

This recipe was given to me by Charlotte Brownley who uses it when someone wants a carrot cake for a wedding. I used it several times and we liked it also. On one cake I used cream cheese frosting with pecans to fill the cakes and frosted and decorated with butter cream using half butter and half crisco.

Carrot Cake 2

2 cups all purpose flour
2 cups sugar
2 tsp. baking soda
1 tsp. salt
2 tsp. ground cinnamon

4 eggs
1 cup cooking oil
4 cups grated raw carrots
(8 medium carrots)
1/2 cup chopped pecans

Thoroughly stir together flour, sugar, soda, salt and cinnamon. In large mixer bowl, beat eggs till frothy, slowly beat in oil. Gradually add flour mixture beating till smooth. Mix in carrots and nuts. Pour into 3 greased and floured 8" round cake pans. Bake at 350 degrees for 25 to 30 minutes or until done. Cool 10 minutes. Remove from pans and cool on rack.

Cream Cheese Frosting:

4 tbsp. softened butter
2 3 oz. pkgs. soft cream cheese
1 lb. box confectioners sugar, sifted)

1 tsp. vanilla
1 tsp. maple flavoring

In small mixer bowl, blend butter and cream cheese. Gradually add confectioners sugar beating until smooth and creamy. Stir in vanilla and maple. Garnish with pecan halves.

Made this one several times for my family and we liked it a lot.

From: Patricia Kirkpatrick, church

Turtle Cake

1 box German Chocolate Cake Mix
3/4 c. melted butter
1 cup Eagle Brand milk

14 oz. Nestlé's Caramel
1/2 stick butter (1/4 cup)
1 cup chopped pecans

Mix cake according to package directions then add 3/4 c. melted butter and 1/2 can Eagle Brand. Pour half of mixture into a greased and floured 9x13" pan. Bake 350 degrees for 25 minutes. While cake is baking, melt caramel and 1/2 can Eagle Brand over hot water. Then add 1/2 stick butter and nuts. When cake is done pour and spread hot caramel mixture over baked cake. Add remaining cake batter on top of caramel. Bake 350 degrees for 25 minutes or until done. Frost with chocolate icing.

(From: Kathy Naughton)

Pecan Bourbon Cake

3 cups sifted flour	6 eggs, separated
2 tsp. baking powder	1 lb. pecans, coarsely chopped
2 tsp. nutmeg	1 lb. golden raisins
2 cups sugar	4 oz. jar diced candied fruit
1 cup butter or margarine	1 cup bourbon whiskey

Grease bottom and sides of a 10" angel food cake pan, line entire inner surface with brown paper; grease paper. Mix 2 tbsp. of flour with the pecans and candied fruit, reserve. Sift the remaining flour with the baking powder and nutmeg. Cream butter and sugar; thoroughly beat in one egg at a time. Beat in sifted dry ingredients alternately with the bourbon; if necessary continue to beat until batter is very smooth. Stir in pecans and fruit mixture. Beat egg whites until stiff; fold into batter so there are no blobs of whites left. Turn into the prepared pan. Bake in a very slow (250 degree) oven for 4 hours or until cake tester inserted in center comes out clean. Place a shallow pan of water on top shelf of oven during the first 2-1/2 hours of baking. Place cake in pan on wire rack to cool for 30 minutes; turn out; remove brown paper; cool completely.

To store cake, dip a double piece of cheesecloth in bourbon and wrap cake in it; wrap again in transparent plastic wrapping and store in an airtight metal container. Cake slices well shortly after baking. Wrap and keep in refrigerator. (Can substitute rum or brandy.)

I make this almost every Christmas. It's like a fruit cake but I like better because more nuts than fruit.

Vanilla, Butter and Nut Cake

1/2 cup vegetable shortening	1 cup sweet milk
2 sticks margarine	1/4 tsp. salt
2-1/2 cups sugar	6 eggs
3 c. all purpose flour	1-1/2 tsp. Vanilla, Butter & Nut flavor
1/2 tsp. baking powder	

Heat oven to 325 degrees. Grease 10" tube pan and dust with flour. Cream all shortening together. Add sugar and salt gradually. Add eggs one at a time beating after each addition. Add flavor to milk then add alternately with flour and baking powder to above mixture. Pour into prepared pan and bake at 325 degrees about 1-1/2 hrs.. or until done.

Buttercream Frosting:

2 lbs. sifted confectioners sugar	1/2 cup milk
1/2 cup Crisco shortening	1-1/2 tsp. cream bouquet flavor
1/2 cup butter	
Dash of salt	

Place shortening and butter in mixing bowl with half of sugar and begin mixing. Alternate adding sugar and milk until blended. Add salt and flavoring and continue mixing until blended.
(Cream Bouquet flavor is sold at Party Cakes 'n Things)

Tunnel of Fudge Cake

A grand winner in a national baking contest! Very rich and moist with a buttery flavor.

1 3/4 cups butter or margarine, softened
1 3/4 cups granulated sugar
6 eggs
2 cups powdered sugar

2 1/4 cups all purpose flour
3/4 cup cocoa
2 cups chopped walnuts*

Glaze:

3/4 cup powdered sugar
1/4 cup cocoa

1 1/2 to 2 tablespoons milk

Heat oven to 350 degrees. Grease and flour 12 cup Bundt Pan. In large bowl beat butter and granulated sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Gradually add powdered sugar; blend well. By hand, stir in remaining cake ingredients until well blended. Spoon batter into prepared pan; spread evenly. Bake at 350 degrees for 58-62 minutes**. Cool upright in pan on cooling rack 1 hour, invert onto serving plate. Cool completely.

In small bowl, combine glaze ingredients until well blended. Spoon over top of cake, allowing some to run down sides. Store tightly covered. 16 servings. *Nuts are essential for the success of the recipe.

**Since this cake has a soft tunnel of fudge, ordinary doneness test cannot be used. Accurate oven temperature and baking time are critical.

Chocolate Chip Cake

1 cup butter, softened
1 cup firmly packed brown sugar
2/3 cup sugar
4 eggs
2 tsp. vanilla extract

1/2 tsp. salt
2 cups all-purpose flour
One 12 ounce pkg. (2 c.) Nestlé Toll
House Little Bits semisweet
chocolate.,divided

Preheat oven to 350 degrees. Grease bottom of 15-1/2x10-1/2x1-inch baking pan. Line with parchment paper; set aside. In large bowl, combine butter, brown sugar and sugar; beat until creamy. Add eggs, one at a time, beating well after each addition. Add vanilla extract and salt; mix well. Gradually add flour. Stir in 1 cup tiny chocolate. bits. Spread batter into prepared pan. Bake at 350 degrees for 20-25 minutes. Cool completely.

FROSTING: 1 cup Nestlé Toll House Little Bits semisweet chocolate,
reserved from 12 oz. pkg.

3/4 cup butter, softened
1-1/2 cups sifted confectioners' sugar
2 tsp. vanilla extract

Melt over hot (not boiling) water, 1 cup tiny chocolate. bits; stir until smooth. Set aside. In small bowl, combine butter and confectioners' sugar; beat until creamy. Add melted chocolate and vanilla extract; blend until smooth.

Loosen sides of cake. Invert onto lightly floured cloth. Peel off parchment paper. Trim edges of cake; cut cake crosswise into four 3-3/4x 10 inch sections. Spread 3 slightly rounded tablespoonfuls frosting on one cake layer. Top with second cake layer. Repeat layers of frosting and cake. Frost entire cake with remaining frosting. From: Mom

Black Bottom Goodies

1-1/2 cups all purpose flour	1 tbsp. vinegar
1 tsp. baking soda	1 tbsp. vanilla
1/2 tsp. salt	1 - 8 oz. pkg. cream cheese, softened
1 cup sugar	1 egg
1/4 cup cocoa	1/3 cup sugar
1 cup water	1/8 tsp. salt
1/3 cup vegetable oil	1 - 6 oz. pkg. semi sweet mini chocolate morsels

Combine first 5 ingredients in a large bowl; make a well in center of mixture. Combine water, oil, vinegar, and vanilla; add to dry ingredients, stirring well. Spoon batter into paper lined mini muffin pans, filling 2/3 full.

Combine cream cheese and next 3 ingredients, stirring well. Stir in chocolate morsels. Spoon about 1 tsp. cream cheese mixture over chocolate batter. Bake at 350 degrees for 10 to 15 minutes.

Yields: 5 dozen

*Mildred Brand's Carrot Cake

(from her class)

1-1/2 cup salad oil	1 tsp. soda
2 cups sugar	1 tsp. salt
4 eggs	2 tsp. cinnamon
2 cup. all purpose flour	3 medium carrots, grated (about 3 cups)
2 tsp. baking powder	1 cup nuts, chopped

Blend oil and sugar. Add eggs one at a time, beating well after each addition. Sift together all the dry ingredients and add to the oil mixture, blending well. Stir in the carrots and nuts. Bake 50 minutes to 1 hour at 350 degrees in two 9 inch round pans, which have been brushed with pan grease or greased and floured.

Icing for Carrot Cake

1 stick butter	1 tsp. vanilla
1 pkg. (8 oz.) cream cheese	2-1/2 cups powdered sugar
1 tbsp. milk	1 tsp. maple flavoring

Blend butter and cheese together. Add milk and vanilla. Blend. Add powdered sugar and beat smooth. (I took a 2 week Comprehensive Cake Decorating Class from Mildred Brand - Feb. 14-25, 1983 - this is one of her recipes)

*Hummingbird Cake

3 cups all-purpose flour	1-1/2 tsp. vanilla extract
1 tsp. baking soda	1 (8 oz.) can crushed pineapple, undrained
1/2 tsp. salt	1 cup chopped pecans
2 cups sugar	1-3/4 cups mashed bananas
1 tsp. cinnamon	1/2 cup chopped pecans
3 eggs, beaten	Cream Cheese Frosting
3/4 cup vegetable oil	

Combine first 5 ingredients in a large bowl; add eggs and oil, stirring until dry ingredients are moistened. Do not beat. Stir in vanilla, pineapple, 1 cup pecans, and bananas.

Pour batter into 3 greased and floured 9-inch round cake pans. Bake at 350 degrees for 23 to 28 minutes or until a wooden pick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans, and let cool completely on wire racks.

Stir 1/2 cup pecans into cream Cheese Frosting, if desired, or reserve them to sprinkle over top of frosted cake. Spread frosting between layers and on top and sides of cake. Yield: one 3-layer cake.

Cream Cheese Frosting:

1/2 cup butter, softened	1 (16 oz.) pkg. powdered sugar, sifted
1 (8 oz.) pkg. cream cheese, softened	1 tsp. vanilla, extract

Cream butter and cream cheese. Gradually add powdered sugar, beat until mixture is light and fluffy. Stir in vanilla. Yield: enough for one 3-layer cake.

NOTE: used 3 - 8" pans - 350 degrees - 1-1/2 cup batter in ea. then spoonfuls till used up batter in each pan. 8"x2" pans - weighed 2 lbs., 1 oz.

*Caramel Cake

8 oz. cream cheese	1/8 tsp salt
3 sticks butter	3 cups cake flour
3 cups sugar	1 tsp. vanilla
6 eggs	

Cream together cream cheese, butter and sugar. Add eggs one at a time, beating after each. Add cake flour and salt then vanilla

Bake in 3 8 or 9" layers at 325 degrees for 25 minutes

Frosting:	1-1/2 sticks butter	1 box (lb.) brown sugar
	1/2 cup evaporated milk	

Bring to a full rolling boil Boil 1 minute. Cool and whip to a spreading consistency.

From: Debbie (Diane's neighbor)

9"x13" - 325° - 1 hr. (check in 55 min.)

*Old Fashioned Pound Cake

Mom made from Bessie Creamer

2 sticks butter (not margarine)	3 cups flour
1/2 cup Crisco (or 1 stick margarine)	1 tsp. baking powder
3 cups sugar	A pinch of salt
5 eggs	1 cup milk
1 tsp. each: vanilla, almond, lemon	

Set eggs, butter, Crisco, out overnight, for room temperature, you will have better results. Preheat oven to 300 degrees. Cream butter, crisco and sugar. Add eggs, blending well. Add all flavorings, baking powder and salt. Alternately add flour and milk until well blended. Bake in tube or Bundt pan for 1 hour, 10 minutes or until done. Do not open oven while cooking. When done turn on plate (while hot), then sprinkle with confectioners sugar. Grease pan good, then flour.

*Alice Hanes' Pound Cake

2 sticks margarine	1 tsp. vanilla
3 cups sugar	1 tsp. orange extract
6 extra large eggs	3 cups flour
1/2 tsp rum flavoring	1/4 tsp. baking soda
1/2 tsp. lemon flavoring	1/2 tsp. salt
1/4 tsp. almond flavoring	1-8 oz. cup sour cream

Cream margarine with sugar until light and fluffy. Add eggs, one at a time, beating after each addition. Blend in all flavorings. Sift together 3 times, flour, baking soda and salt. Add flour mixture alternately with sour cream. Blend well. Bake at 325 degrees approximately 1 hour 15 minutes. Leave in pan about 10 minutes to cool before removing. (Tube pan, grease and lightly flour. Makes a large cake)

*Cream Cheese Pound Cake

1 1/2 cups butter, softened	3 cups all-purpose flour
1 (8-ounce) package cream cheese, softened	1/8 teaspoon salt
3 cups sugar	1 tablespoon vanilla extract
6 large eggs	(could add 1 tsp. almond, if want)

Beat butter and cream cheese at medium speed with an electric mixer until creamy; gradually add sugar, beating well. Add eggs, 1 at a time, beating just until blended after each addition.

Combine flour and salt; gradually add to butter mixture, beating at low speed just until blended. Stir in vanilla. Pour batter into a greased and floured 10-inch Bundt pan.

Bake at 300° for 1 hour and 45 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 to 15 minutes; remove from pan, and let cool completely on wire rack. Yield: 1 (10-inch) cake

From: Southern Living, Dec., 2006

Note: I baked in 10" tube pan for 1 hr., 25 minutes at 325 degrees

Cook's Notes: Instead of using a tube pan, divide the cake batter among several greased and floured (5-3/4"x3-1/4") disposable aluminum foil pans. Bake at 325 degrees for 40 to 50 minutes or until a wooden pick inserted in the center of the cake comes out clean.

Frostings & Fillings Recipes

Snow White Buttercream

2/3 cup water
4 tbsp. Meringue powder
12 cups sifted confectioner's sugar
(approximately 3 lbs.)
1-1/4 cups solid shortening (Crisco)

3/4 tsp. salt
1/2 tsp. almond extract
1/2 tsp. clear vanilla
1/4 tsp. butter extract

Combine water and meringue powder, whip at high speed until peaks form. Add 4 cups sugar, one cup at a time, beating after each addition at low speed. Alternately add shortening and remainder of sugar. Add salt and flavorings; beat at low speed until smooth. Yield: 7 cups. Note: Recipe may be doubled or halved, if halved, yield is 2-2/3 cups.

Marilyn's Buttercream Recipe:

2 lbs. sifted confectioners sugar
1 cup Crisco, solid shortening
1/2 cup water or milk
2 tsp flavoring (clear vanilla, almond, butter, etc.)
(my favorite is a combination of butter/vanilla and little almond)
Dash of salt

Start with shortening and liquid in your bowl and add half of the powder sugar. Mix with mixer. Add the remaining sugar, flavor and salt gradually until all is mixed together. If you have a hand mixer, be careful not to over heat it. You may need to mix the last part of the sugar in by hand. If you have a Kitchen Aid table model, you can mix in all the the sugar.

Keep your icing covered as it will crust and clog up your tips. When finished decorating your cake put left over icing in handiwrap or plastic sandwich bags to keep for your next cake. I keep these bags in a sealed bowl in the refrigerator.

You could use half butter and half Crisco for a better tasting icing. Use this only for frosting your cake not for decorating. The decorating frosting is best made with Crisco. The heat from your hand will cause the butter to separate and it will be more difficult to decorate.

If making with water and Crisco, it will keep for a long time. If making with milk or butter it will only keep in the refrigerator for about 2 weeks.

Variations on flavoring: Loran Oils (all flavors) - 10 - 12 drops

Class Decorating Buttercream Icing

Stiff Consistency

(for flowers with upright petals) Yield: 3 cups

1 lb. confectioners sugar (sifted)	1 tsp. clear vanilla extract
1 cup solid Crisco shortening	Dash of salt
2 tbsp. milk or water	1 tbsp. meringue powder, optional

1. Sift confectioners sugar (and meringue powder, if using) into a large mixing bowl and set aside.
2. Cream shortening, flavorings and milk or water.
3. Gradually add sifted dry ingredients and mix on medium speed until all ingredients have been thoroughly mixed together.
4. Blend an additional minute or so, until creamy.

Coconut Frosting

12 oz. Cool Whip	1-1/2 cups granulated sugar
8 oz. sour cream	9 oz. coconut - don't add all at once put some on top

Stir above ingredients together. Don't use mixer. Keep in refrigerator.

From: Carolyn Neal

White Chocolate Frosting

3/4 c. white chocolate, melted over hot water	1 c. granulated sugar
3 tbsp. flour	1 c. butter
1 c. milk	1-1/2 tsp. vanilla

Stir flour into melted chocolate. Add milk, a little at a time and blend well. Cook over medium heat, stirring constantly, until very thick. Cool completely. In a large mixing bowl, beat sugar, butter and vanilla until light and fluffy. Gradually add cooled chocolate mixture and beat until icing is the consistency of whipped cream.

Chocolate Buttercream Frosting

6 tbsp. butter (softened)	1/2 cup for medium flavor
2-2/3 cups confectioners sugar	1 tsp. vanilla extract
Hershey's Cocoa--1/3 cup for light flavor	3/4 cup for dark flavor
1/3 cup milk	

In small mixer bowl cream butter. Add cocoa and confectioners' sugar alternately with milk; beat to spreading consistency (additional milk may be needed). Blend in vanilla. Yields: about 2 cups frosting.

Caramel Frosting For Apple Spice Cake

1/2 cup butter
6 tbsp. milk
1/4 tsp. salt

3 cups sifted powdered sugar
1 cup brown sugar, firmly packed

Melt butter in a medium-sized sauce pan. Stir in brown sugar and salt. Bring to a boil and continue boiling for 2 minutes, stirring constantly and vigorously. Remove from heat and add milk. Return to heat and bring to a boil again. Cool to lukewarm. Stir in powdered sugar and beat until smooth. A few drops of milk may be added if the icing gets too stiff.

(This would also be good on the Brown Sugar Pound Cake)

Coconut-Pecan Frosting For German Sweet Chocolate Cake

1 cup evaporated milk
1 cup sugar
3 egg yolks
1/2 cup butter or margarine

1 tsp. vanilla
1-1/3 cup Baker's Angle Flake Coconut
1 cup chopped pecans

Combine evaporated milk, sugar, egg yolks, butter or margarine, and vanilla. Cook and stir over medium heat until thickened -- about 12 minutes. Add coconut and chopped pecans. Beat until thick enough to spread. Makes 2-1/2 cups.

Kooky Cake Frosting For Kooky Chocolate Cake

1 stick margarine (1/2 cup)
6 tbsp. evaporated milk
1 box confectioner's sugar (1 lb.)

2 tbsp. cocoa
1 tsp. vanilla
Chopped nuts, if desired

In a saucepan, heat margarine and milk until margarine is melted. Remove from heat and blend in sugar, vanilla and cocoa. Stir until smooth. Pour on hot cake immediately when it comes from the oven, smoothing to cover top. CAUTION: do not pour all icing in middle. Spread around. Sprinkle chopped nuts on top.

Orange Butter Frosting For Chocolate Syrup Orange Cake

4 cups confectioners sugar
2 tbsp. orange flavored breakfast drink (Tang)

1/2 cup soft butter
1/4 cup milk

Combine confectioners sugar and orange flavored breakfast drink powder. Add soft butter and blend well. Add milk a little at a time until frosting reaches spreading consistency.

Chocolate Hershey Cake Icing

Mix the following together and pour over the hot cake:

1 stick margarine, melted
5 tbsp. cocoa
5 tbsp. sweet milk

2 tbsp. vanilla
1 lb. confectioner's sugar

Frosting for Brown Sugar Pound Cake

Very good on this cake but too soft to decorate; although borders can be piped with it.

2 cups chilled whipping cream
1/2 cup packed brown sugar

1 tsp. ground ginger
Pecan halves

Beat whipping cream, brown sugar and ginger in chilled bowl until stiff. Frost cake.

Chalk-White Frosting For Red Velvet Cake

This was the original frosting

1 cup milk
1/4 cup flour (instantized, if possible)
1 cup granulated sugar

1 cup butter
2 tsp. vanilla
1 tsp. brandy extract

Stir milk and flour (instantized, if possible) over medium heat until thick, cool. Beat granulated sugar and margarine (not corn oil) until fluffy. Add cooled cooked mixture, 1 tsp. at a time, beating at high speed with electric mixer until smooth. Beat in vanilla and brandy extract. Frosting will be consistency of whipped cream. Spread between layers and on sides and top of cake. Should be kept in refrigerator.

Cream Cheese Frosting For Carrot Cake 2

4 tbsp. softened butter
2 3 oz. pkgs. soft cream cheese
1 lb. box confectioners sugar, sifted)

1 tsp. vanilla
1 tsp. maple flavoring

In small mixer bowl, blend butter and cream cheese. Gradually add confectioners sugar beating until smooth and creamy. Stir in vanilla and maple. Garnish with pecan halves.

Made this one several times for my family and we liked it a lot.

From: Patricia Kirkpatrick, church

Buttercream Frosting for Vanilla, Butter & Nut Cake

2 lbs. sifted confectioners sugar
1/2 c. milk
1/2 c. Crisco shortening

1-1/2 tsp. cream bouquet flavor
1/2 c. butter
Dash of salt

Place shortening and butter in mixing bowl with half of sugar and begin mixing. Alternate adding sugar and milk until blended. Add salt and flavoring and continue mixing until blended.

(Cream Bouquet flavor is sold at Party Cakes 'n Things)

Chocolate Frosting For Chocolate Chip Cake

1 cup Nestlé Toll House Little Bits
semi-sweet chocolate
3/4 cup butter, softened

1-1/2 cups sifted confectioners' sugar
2 tsp. vanilla extract

Melt over hot (not boiling) water, 1 cup tiny chocolate. bits; stir until smooth. Set aside. In small bowl, combine butter and confectioners' sugar; beat until creamy. Add melted chocolate and vanilla extract; blend until smooth.

Turtle Cake Frosting

4 ounces butter

1 box (1 pound) confectioners' sugar

3 tablespoons cocoa

1 teaspoon vanilla

6 tablespoons evaporated milk

Combine butter, cocoa, and evaporated milk in a small saucepan. Heat, stirring, until butter is melted and mixture is well blended. Remove from heat and add confectioners' sugar and vanilla. Spread over cooled cake.

Sugar Molding

2 cups granulated sugar

4 tsp. water

Mix well and keep covered to prevent drying out. I like to mix in a zip lock bag. If want sugar colored add paste or gel color to water.

(For extra strength, use 5 cups of sugar and one egg white in place of water.)

Remember, candy and chocolate molds may also be used with sugar.

Sugar Painting

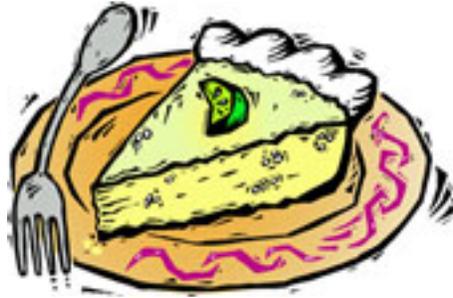
1 cup powdered sugar

1 egg white

Mix well by hand until creamy and smooth. A little of this mixture goes a long way so color very small amounts at a time. Color with paste or get food color, just a dab on the end of a toothpick until you achieve the color you want. (this mixture grabs the color very quickly). I like to give my dried molded sugar a primer by painting the whole thing with uncolored mixture first.

From: Berta Coburn

Pies



PIES

Standard Pastry for Two-Crust Pie

For 9" Pie:

2 cups sifted Gold Medal Flour
1 tsp. salt
2/3 cup lard (or 2/3 cup plus 2 tbsp. Crisco shortening)
1/4 cup water

Measure flour into mixing bowl and mix salt through it. With pastry blender, cut in shortening until shortening particles are the size of giant peas. Sprinkle with water, a tbsp. at a time ... mixing lightly with a fork until all the flour is moistened. Gather dough together with fingers so it cleans the bowl. Press firmly into a ball. Then roll out, or keep in waxed paper in refrigerator.

To Bake Pie Shell: When pie shell is completed in pie plate bake at 475 degrees for 8 to 10 minutes. From Old Betty Crocker Cookbook given to me when I got married

Apple Pie

3/4 to 1 cup sugar
1 tsp. nutmeg
6 to 7 cups sliced apples

1-1/2 tbsp. butter
Pastry for two-crust pie

Select tart firm, juicy apples, such as Winesaps, Stamen, Granny Smith. (I like to mix in a couple of Golden Delicious). Note! 1 lb. apples equals 3 med. apples or 3 cups sliced apples. Peel apples, quarter then, remove cores, and slice 1/4" thick.

Mix sugar and nutmeg and mix lightly through the apples. Pile apples in 9 inch pie pan. Dot with butter and cover with top crust. Prick top with fork five or six times. Bake in 425 degree oven for 50 to 60 minutes.

Chocolate Truffle Pie

1 envelope Knox unflavored gelatin
1/3 cup cold orange juice
1 tbsp. instant coffee
1 pkg. (6 oz.) semi-sweet chocolate chips

2 eggs
1/4 cup sugar
1-1/2 cup heavy or whipping cream, whipped*
1 tsp. vanilla extract
8 or 9" chocolate crumb crust

In medium saucepan, sprinkle gelatin over cold orange juice; let stand 1 minute. Stir over low heat until gelatin is dissolved. Add instant coffee and chocolate and heat, stirring constantly, until chocolate is thoroughly melted. Remove from heat and stir in vanilla; let stand 10 minutes or until lukewarm. Meanwhile, in large bowl, with electric mixer at high speed, beat eggs with sugar 5 minutes or until thickened. Gradually add lukewarm gelatin mixture and beat until just thoroughly blended. Fold in whipped cream. Turn into prepared crust; chill until firm. Garnish, if desired, with whipped cream and chocolate shavings. Makes 8 servings.

*Substitution: Use 2 cups frozen whipped topping, thawed.

Lemon Pies

Large can chilled evaporated milk
Can Eagle Brand milk
5 lemons - juice (2 tbsp. to a lemon)
1 lb. graham crackers, crushed to crumbs

1 tbsp. sugar
Dash cinnamon
1/2 lbs. margarine

Melt margarine. Add to crushed graham cracker crumbs. Add sugar and cinnamon. Make shell in 3 pie plate. Save a few crumbs for topping. Add evaporated milk to chilled bowl. Whip (thick) Add eagle brand milk and continue whipping (thin). Add lemon juice and continue whipping (thick). Add few drops food coloring. Divide into 3 pie plates. Sprinkle with crumbs. Chill.

Bake pie shells in 350 degree oven for 10 minutes. Cool.

German's Chocolate Angel Pie

2 egg whites
1/8 tsp. salt
1/8 tsp. cream of tartar
1/2 cup sugar
1/2 tsp. vanilla

1/2 cup finely chopped walnuts or pecans
1 bar (4 oz.) Baker's German's Sweet Chocolate
3 tbsp. water
1 tsp. vanilla
1 cup whipping cream

Beat egg whites with salt and cream of tartar until foamy. Add sugar, 2 tablespoon at a time, beating well after each addition. Then continue beating to very stiff peaks. Fold in vanilla and nuts. Spoon into lightly greased 8 inch pie pan to form nest-like shell; build sides up 1/2 inch above edge of pan. Bake in slow oven (300 degrees) 50 to 55 minutes. Cool.

Stir chocolate in the water over low heat until melted; cool until thickened. Add 1 tsp. vanilla. Whip cream, fold in chocolate mixture. Pile into shell. Chill 2 hours. Serves 6 to 8.

Chocolate Truffle Pie

2 cups (12 oz.) semisweet chocolate chips
1-1/2 cups whipping cream, divided
1/4 cup confectioners sugar
1 tbsp. vanilla

1 chocolate cookie crust (8 or 9")
Whipped cream and chocolate covered
peppermint candies, optional

In microwave-safe dish, combine the chocolate chips and 1/2 cup of cream; cook on high for 1 to 2 minutes, stirring every 30 seconds until smooth. Cool to room temperature. Stir in sugar and vanilla; set aside. In a small mixing bowl, beat remaining cream until soft peaks form. Beat in chocolate mixture on high, one third at a time; mix well. Spoon into crust. Refrigerate for at least 3 hours. Garnish with whip cream and candies, if desired. Yield 8 to 10 servings.

Chocolate Pie

1 cup sugar
1/3 cup cocoa
1/4 cup flour
3 egg yolks

1 cup milk
2 tsp. vanilla
1/2 stick butter or margarine

Mix thoroughly sugar; cocoa, flour. Add to blended egg yolks and milk. Cook until thickened then add vanilla and butter. Stir until smooth. Pour into a baked pie shell. Top with meringue.

Beat 3 egg whites to soft peak, add a pinch of cream of tartar and 1 tbsp. sugar to each egg white.
From Aunt Doris

Key Lime Pie

1 envelope unflavored gelatin
1/4 cup water
1/2 cup granulated sugar
1/4 tsp. salt
1/2 cup lime juice

4 eggs, separated
1/4 cup granulated sugar
1 cup whipping cream
2 tbsp. powdered sugar
1 baked 9" pie shell

Dissolve the gelatin in water and set aside. Measure the 1/2 cup sugar and salt into a saucepan. Gradually stir in the lime juice. Stir in the egg yolks, which have been well beaten. While stirring, cook until thick. Remove from heat and stir in the gelatin. Cool to room temperature. Whip the egg whites until they form soft peaks. Gradually add the 1/4 cup of sugar and continue to whip until stiff. Fold the whites into the yolk mixture. Pour into a cooked pie shell. Refrigerate. Top with whipped cream before serving.

Sandbakkelse

1 cup butter, or 1/2 cup butter and 1/2 cup shortening
1 cup sugar
2 eggs

2-3/4 cups flour
1 tsp. almond extract

Cream the butter, gradually add sugar. Add eggs and almond extract, beat well and add flour. Press small pieces of dough into individual tins, beginning at the bottom and working upward to the top edge of the tin, using enough dough to form a thin hollow shell. To make a pattern on the inside, flour the outside of another tin, and place it inside of the tin containing the dough and press lightly. Then carefully remove the inside tin. Place tins on cookie sheet and bake in a moderate oven, (350 degrees for about 20 minutes). When done, remove tins and place on a board upside down until they drop out. Makes 4 dozen
(I make these tart shells and filled with the above Chocolate Pie filling)

Lemon Chess Pie

2 cups granulated sugar
1/8 tsp. salt
2 tbsp. grated lemon rind
1 tbsp. flour
1 tbsp. cornmeal

4 eggs
1/4 cup melted butter
1/4 cup lemon juice
1/4 cup milk

Preheat oven to 350 degrees. Mix sugar, salt, lemon rind, flour, and cornmeal together. Beat in eggs thoroughly, then add butter, lemon juice, and milk. Pour into prepared pastry shell and bake 50 to 60 minutes or until set.

Ann's Kentucky Derby Pie

1 stick butter or margarine, melted
1 cup granulated sugar
2 eggs, slightly beaten
1/2 cup all purpose flour

3/4 cup chopped pecans
1-1/4 cup chocolate chips
1 tsp. vanilla

Mix ingredients in order given. Pour into unbaked 9-inch deep dish pie shell. Bake at 350 degrees for 40 to 45 minutes. Delicious served warm.

(I have made 2 regular size pies by making 1-1/2 recipes)

Hawaiian Pie

2 pie crusts, cooked
1 large can (20 oz.) crushed pineapple (with juice)
1 cup sugar
3 tbsp. cornstarch

1 cup pecans
4 large bananas
Cool Whip

Heat pineapple, sugar and cornstarch until mixture bubbles and thickens. (I use microwave and it takes 8 to 10 minutes) Divide and pour over each crust and sprinkle with nuts. Slice 2 bananas over each and cover with cool whip. Chill before serving.

Strawberry Pie

Baked pie crust
1/2 stick of butter
Confectioner's sugar
1 cup crushed strawberries

1-1/2 cup sugar
2 envelopes gelatin
Whipped cream

Make a paste of butter and confectioner's sugar. Spread in baked pie crust.

Mix together crushed strawberries, sugar and gelatin in saucepan. Bring to a boil and cook until sugar has melted. Cool until it begins to thicken. Place whole strawberries in pie shell and pour sauce over berries. Put in refrigerator until set. Cover with sweetened whipped cream.

(from Betty Harvey, a neighbor who said it was like Shoney's)

Strawberry Pie

1 baked pastry shell
1 quart strawberries
1 cup of sugar

3 tbsp. cornstarch
1 cup whipping cream

Reserve half the strawberries, selecting the choicest ones, and place in baked pastry shell. Mash the remaining berries until the juice is well extracted. Bring to boiling and add sugar mixed with cornstarch. Cook slowly for 10 minutes, stirring occasionally. Let cool and pour over the uncooked berries in the pastry shell. Place pie in refrigerator until cold. Top with sweetened whipped cream and serve.

(from Momouse)

Chocolate Snap Pie

3 egg whites
3/4 cup sugar
1/2 tsp. vanilla

1/2 to 1 cup pecans
1 small pkg. chocolate snaps (cookies)
1 tsp. baking powder

(Put beaters and bowl in refrigerator to chill)

Roll chocolate snaps between waxed paper until fine. Add baking powder and chopped nuts. Beat egg whites until stiff, gradually adding sugar. Add vanilla. Add chocolate snap mixture to egg whites and fold in. Pour into greased pie plate and bake at 325 degrees for 40 minutes.

Maple Pecan Tarts

1-1/2 cups milk
1/2 cup heavy cream
1 tsp. maple flavoring

1 package Royal Instant Butterscotch pudding
1/2 cup chopped pecans
8 baked tart shells

Combine milk, cream and maple flavoring. Add Butterscotch pudding and beat until smooth. Fold in chopped pecans. Turn into tart shells. Chill. Serve garnished with whipped cream and chopped pecans.

Miniature Tart Shells

1 cup butter or margarine
2 (3 oz.) pkgs. cream cheese

2 cups sifted all purpose flour

Mix together and refrigerate for 1 hour. Press in tart shells and bake. Fill

Lime Pie

1 can Eagle Brand milk
1/3 cup lime juice (bottled)

Drop of green food coloring
Small carton Cool whip (8 oz.)

Mix all the ingredients together and pour in a graham cracker crust and freeze
(from Winkie Owen)

Chocolate Pecan Pie

Pastry lined 9 inch pie plate
2 squares unsweetened chocolate (2 oz.)
2 tbsp. butter
3 eggs

1/2 cup sugar
3/4 cup dark corn syrup
3/4 cup pecan halves

Melt together chocolate and butter over hot water. Beat eggs, sugar, the melted chocolate mixture and dark corn syrup together with mixer. Mix in pecan halves and pour into pastry-lined pie pan. Bake at 375 degrees for 40 to 50 minutes, just until set. Serve slightly warm or cold with ice cream, whipped cream.

Pecan Pie

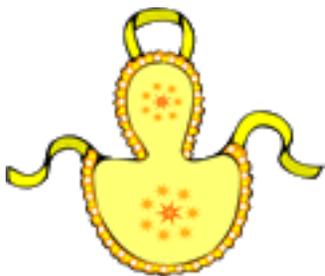
Pastry lined 9 inch pie plate
1 cup dark Karo syrup
1 cup pecans
1/2 cup brown sugar (light)

3 eggs
1 tsp. vanilla
1/2 tsp. salt
3 tbsp. butter

Mix, pour into pastry lined pie plate and bake at 425 degrees for 10 minutes; reduce to 325 degrees and bake until done (about 40 minutes).



Cookies



Cookies

Snickerdoodles

2-3/4 cup sifted flour
2 tsp. cream of tartar
1 tsp. baking soda
1/2 tsp. salt

1 cup soft butter or soft shortening
1-1/2 cup sugar
2 eggs

Sift together flour, cream of tartar, baking soda, and salt. With electric mixer at medium speed, thoroughly mix shortening with sugar and eggs until very light and fluffy. At low speed, beat in flour mixture until batter is dough-like; chill until easy to handle. Start heating oven to 400 degrees F. Form dough into walnut-size balls; roll in sugar cinnamon mixture.

Mix together in small bowl: 2 tbsp. sugar
 2 tsp. cinnamon

Place 2" apart on ungreased cookie sheet. Bake 8 to 10 minutes or until done.

Makes 5 dozen cookies

Sandies

Mix thoroughly: 1 cup soft butter
 1/2 cup sifted confectioners sugar
 1 tsp. vanilla

Sift together and stir in: 2-1/4 cup sifted flour
 1/4 tsp. salt

Mix in: 3/4 cup finely chopped nuts

Chill dough. Roll into 1" ball. Place on ungreased baking sheet (cookies don't spread.) Bake until set, but not brown. While still warm roll in confectioners sugar. Cool. Roll in sugar again. Temp.: 400 degrees for 10 to 12 minutes. Yields about 4 doz. 1" cookies

Tea Cookies

3-3/4 cup sugar
5 eggs
3/4 lb. (3 sticks) soft butter (no substitution)
2 tsp. vanilla (or 1 tsp. lemon or orange extract)

1/4 cup sour cream
1 tsp. baking soda
8 cup sifted all-purpose flour

Cream together sugar, eggs, butter and vanilla. Mix sour cream with soda; add to creamed mixture. Gradually blend in flour. Divide dough into 6 parts, form each section into a firm ball. Wrap in plastic wrap; refrigerate overnight. On floured surface, roll dough very, very thin; cut into desired shapes. Bake on ungreased cookie sheets in 325 degree oven till lightly browned. Time will depend on thickness of cookie dough. Makes "a lot" or cookies. Recipe may be cut in half. (from newspaper)

Date-Nut Balls

1 stick butter
1 cup sugar

1 cup chopped nuts
1 cup chopped dates

Combine the above in saucepan. Cook 6 min. over medium heat. Take off heat and add:

1 tsp. vanilla

2 cup Rice Krispies

Cool - when cool enough to handle form into balls and roll in confectioners sugar.

Yields: 4 dozen. (from Loretta Alphin, church)

Chocolate Walnut Puffs

1 cup (6 oz. pkg.) semi sweet chocolate. pieces
2 egg whites
1/2 cup sugar
1/2 tsp. vinegar

3/4 cup chopped walnuts
1/8 tsp. salt
1/2 tsp. vanilla

Heat oven to 350 degrees. Grease cookie sheet. Melt chocolate. over warm water. Beat egg whites with salt till foamy. Gradually add sugar. Beat till stiff peaks form. Beat in vanilla, vinegar. Fold in melted chocolate and walnuts. Drop teaspoonfuls on cookie sheet. Bake about 10 min. Yields: 3 doz.

Spritz Cookies

1 cup soft butter
2/3 cup sugar
3 egg yolks

1 tsp. flavoring (almond or vanilla or
1/4 cup grated almonds)
2-1/2 cup sifted flour

Mix thoroughly butter, sugar, egg yolks and flavoring. Work flour in with hands. Force dough through cookie press onto ungreased baking sheet in desired shapes. Bake until set....but not brown. Can tint with food coloring if wanted. Temp.: 400 degrees for 7-10 min. Yields: about 6 doz.

Recipe from Land O Lakes Butter: same except 1 egg instead of 3 egg yolks; 2 tsp. flavoring, vanilla, almond or lemon; 2-1/4 cups flour and 1/2 tsp. salt

Oatmeal Cookies 1

1 cup shortening (margarine)
1 cup granulated. sugar
1 cup brown sugar
2 eggs
1 tsp. vanilla

1-1/2 cup flour
1 tsp. salt
1 tsp. soda
3 cup oatmeal
1/2 cup nuts

Mix shortening and sugars together. Add eggs and vanilla. Sift flour, salt and soda and add. Next mix in oatmeal and nuts. Bake 350 degrees for 10 min. (from lady on sailboat)

Cranberry Cookies

1 cup granulated sugar	1 tsp. baking powder
3/4 cup packed brown sugar	1/2 tsp. salt
1/2 cup butter, softened	1/4 tsp. baking soda
1/4 cup milk	2-1/2 cups coarsely chopped cranberries
2 tbsp. orange juice	1 cup chopped nuts
1 egg	Browned Butter Glaze (below), if desired
3 cups all-purpose flour	

Heat oven to 375 degrees. Mix sugars and butter. Stir in milk, orange juice and egg. Stir in remaining ingredients except Browned Butter Glaze. Drop by rounded teaspoonfuls about 2 inches apart onto greased cookie sheet. Bake until light brown, 10 to 15 minutes. Cool; spread with glaze. About 5-1/2 doz. cookies.

Browned Butter Glaze:

Heat 1/3 cup margarine or butter over low heat until golden brown; cool slightly. Stir in 2 cups powdered sugar and 1-1/2 tsp. vanilla. Beat in 2 to 4 tbsp. hot water until smooth and of desired consistency. (I recommend using Bourbon Vanilla or Mexican Vanilla - only the best vanilla will make this a delicious cookie)

Hungarian Nut Horns

Filling - Mix together:	1/2 cup honey	2 tbsp. sugar
	2 lbs. walnuts, ground	1 tsp. lemon juice
	1 cup white raisins, ground	
Mix together:	5 cup flour	3/4 cup sour cream
	1-1/2 pkg. dry yeast dissolved in	3 egg yolks
	1/4 cup lukewarm water	2 tsp. vanilla
	1 lb. butter	

Put in refrigerator till firm. Roll out in powdered sugar. Cut in pie shape about size of 3" triangle. Add filling and roll starting with wide end. Shape into crescent shapes. I usually roll a piece of dough into round shape, spread some filling on circle then cut into pie shape and roll up, shape into crescent shape and lay on ungreased cookie sheet. Bake at 375 degrees for 18 minutes. (from Aunt Ida) (Yield: about 120)

Marilyn Haas' Nut Crescents

4 cup flour	1 envelope dry yeast
1 tsp. salt	1/4 cup warm water
1-1/2 tbsp. powder sugar	3/4 cup evaporated. milk
3 sticks butter	1 tsp. vanilla
2 eggs, beaten	

Mix together flour, salt, powder sugar and margarine. Dissolve yeast in water. Add beaten eggs and vanilla then water and milk mixture. Mix well.

Nut Filling:	1 lb. ground nuts	1/2 cup brown sugar
	3 tbsp. melted butter	1/2 tsp. cinnamon
	2 tbsp. dry bread crumbs (I leave out)	Add enough milk to make
	1 cup sugar	a paste

Roll in powder sugar. Roll in circle - put on filling and cut in pie shapes, about 8. Roll big end to little end. Shape into crescent shape and put on ungreased cookie sheet. 350 degrees for 20 min. Roll in powdered sugar when remove from oven. These freeze very well.

Hungarian Butter Cookies

1 lb. butter
1 cup Crisco
1 cup sugar
5 cup flour, sifted 3 times

8 egg yolks
2 tsp. vanilla
3 tbsp. lemon juice
1 egg white, beaten

Cream butter with crisco. Add sugar and cream until smooth. Cut in flour with pastry blender until the size of small peas. Add slightly beaten egg yolks, vanilla and lemon juice. Mix dough lightly; divide into two parts and roll to about 1/4" thickness. Cut with fancy-shaped cookie cutter and brush with a little beaten egg white. Sprinkle with chopped nuts and colored sugar, if desired. Bake on greased or parchment paper lined cookie sheet for about 12 min. at 325 degrees to 350 degrees.

Chinese Almond Cookies

1-1/2 cup shortening
1 cup sugar
3 cup flour

1/2 tsp. soda
1-1/2 tsp. almond extract
1 egg

Mix together shortening, sugar, flour and soda. Beat egg slightly and add slowly to flour mixture. Knead with hands until soft and smooth. Form into balls - size of quarter. Press down with thumb and put almond in center. Bake 350 degrees for 20 min. (from Carolyn Cox)

Unbeatables

2 cup confectioners sugar
1/2 cup flour
1/2 tsp. baking powder

1/2 cup (3 to 4) egg whites
2 cup chopped walnuts
1/2 cup chopped dried apricots

In mixing bowl, combine sugar, flour, baking powder and egg whites. Add walnuts and apricots; mix well. Drop by teaspoonfuls onto a well-greased cookie sheets. Bake at 325 degrees for 25 to 18 min. Yields: 36 cookies.

Variations:

Substitute: 1 cup peanut butter pieces for apricots
1 cup flaked coconut for apricots. Add 1/8 tsp. cinnamon and 1/8 tsp. nutmeg with the flour.
1 cup semi-sweet chocolate pieces for the apricots

\$250 Cookie Recipe

2 cups butter
2 cups sugar
2 cups brown sugar
4 eggs
2 tsp. vanilla
4 cups flour
5 cups blended oatmeal *

1 tsp. salt
2 tsp. baking powder
2 tsp. baking soda
24 oz. of chocolate chips
1 - 8 oz Hershey bar, grated
(freeze the Hershey bar before grating it)
3 cups chopped nuts

* Blended oatmeal: Measure and blend in a blender to a fine powder.

Cream butter and both sugars. Add egg and vanilla. Mix together with flour, oatmeal, salt, baking powder and baking soda. Add chips, candy and nuts. Roll into balls and place two inches apart on a cookie sheet. Bake for 6 minutes at 375 degrees. Makes 112 cookies, but the recipe can be halved.

Bubchis Kolacky

1 lb. cream cheese, softened
4 cups all purpose flour
2 tsp. baking powder
3 lbs. fillings, (fruit fillings or nut mixture)

1 lb. butter, softened
4 egg yolks
6 tbsp. sugar

Cream butter and cream cheese, add flour, egg yolks, baking powder, and sugar. Mix well and refrigerate overnight. Roll out, cut into 3 inch squares and fill with preserves, fruit fillings or nut mixture. Bake at 350 degrees on cookie sheet for 15 minutes.

Nut Mixture: 1 lb. chopped pecans, 1/2 cup brown sugar, 2 tbsp. butter.
from TJ Jones

Chocolate Mint Cookies

3/4 cup butter or margarine
1-1/2 cups firmly packed dark brown sugar
2 tbsp. water
2 cups (12 oz.) semisweet chocolate morsels
2 eggs

2-1/2 cups flour
1-1/4 tsp. baking soda
1/2 tsp. salt
Green chocolate mint wafers
(about 1 lb.)
Chocolate sprinkles (optional)

In a large heavy saucepan over low heat, cook butter or margarine, sugar and water until butter is melted. Add chocolate pieces and stir until partially melted. Remove from heat and continue to stir until chocolate is completely melted. Pour into large mixer bowl and let stand about 10 minutes to cool slightly. With mixer at high speed, beat in eggs one at a time. Reduce speed to low and add dry ingredients, beating just until blended. Chill dough about 1 hour for easier handling. Preheat oven to 350 degrees. Line 2 cookie sheets with foil. Roll teaspoonfuls of dough into balls; place about 2 inches apart on cookie sheets. Bake 12 to 13 minutes -- no longer. (Cookies will crisp as they cool.) Remove from oven and immediately place mint on each hot cookie. Allow to soften, then swirl mint over cookie. If desired, decorate with sprinkles. Remove from cookie sheets and cool completely. Makes 80 cookies.

To store: Place in airtight container at room temperature 1 week, or wrap well; label and date. Freeze up to 3 months.

Lemon Squares

1 cup flour
1/2 cup butter or margarine
1/4 cup confectioners sugar
2 eggs

1 cup granulated sugar
1/2 tsp. baking powder
1/4 tsp. salt
2 tbsp. lemon juice

Heat oven to 350 degrees. Cream flour, butter and confectioners sugar. Press evenly in bottom of ungreased 8x8x2 square pan. Bake 20 min. Beat remaining ingredients until light and fluffy, about 3 min. Pour over hot crust and bake about 25 minutes longer or until no imprint remains when touched lightly in center. Cool and cut into 2" squares. Makes 16.
(from Betty Crocker flour)

Cream Cheese Cookies

1/3 cup brown sugar
1/2 cup chopped walnuts

1 cup flour
1/3 cup melted butter

Melt butter, add brown sugar, walnuts, and flour. Put aside 1 cup for topping. Press the rest in 8x8x2 square pan and bake 350 degrees for 12 to 15 min.

8 oz. cream cheese
1/4 cup sugar
1 egg

1 tbsp. lemon juice
2 tbsp. cream or evaporated milk
1 tsp. vanilla

Beat together cheese and sugar. Beat in rest of ingredients. Pour on top of crust. Top with remaining crumbs. Bake 25 min. at 350 degrees. Keep in refrigerator. Can freeze.

(Doubled recipe - baked in 8"x16"x2" pan for 30 min., cut into small pieces to go in cameo cup - yielded 66 pieces.) (from Merline Ballard, neighbor)

Luscious Apricot Bars

2/3 cup dried apricots
1/2 cup soft butter or margarine
1/4 cup granulated sugar
1 cup sifted flour
1/3 cup sifted flour
1/2 tsp. baking powder

1/4 tsp. salt
1 cup brown sugar, packed
2 eggs, well beaten
1/2 tsp. vanilla
1/2 cup chopped nuts
Confectioners sugar

Rinse apricots; cover with water; boil 10 min. Drain; cool; chop. Start heating oven to 350 degrees. Grease 8"x8"x2" pan. Mix butter, granulated sugar, and 1 cup flour until crumbly. Pack into pan. Bake about 25 min., or until lightly browned. Sift together 1/3 cup flour, baking powder, and salt. Gradually beat brown sugar into eggs. Add sifted flour mixture; mix well. Mix in vanilla, nuts and apricots. Spread over baked layer. Bake 30 min., or until done. Cool in pan; cut into bars; roll in confectioners' sugar.

Triple-Chocolate Coffee Brownies

1 beaten egg
1 - 21-1/2 oz. fudge brownie mix
1/4 cup cooking oil
1/4 cup coffee liqueur or strong coffee
1/4 cup strong coffee or water

3/4 cup milk chocolate pieces
3/4 cup white chocolate pieces
1/2 cup semisweet chocolate pieces
1/2 cup chopped walnuts or pecans

In a large mixing bowl combine egg, brownie mix, cooking oil, coffee liqueur or coffee, coffee or water, all chocolate and nuts. Stir just till combines. Spread in a greased 13 x 9 x 2" baking pan. Bake 350 degrees for 30 minutes. Cool completely in pan on wire rack. Cut into bars. Makes 36 brownies.

(I used Chambord instead of coffee liqueur -- Very Good!!!)

Rice Krispies Marshmallow Treats

1/4 cup margarine
5 cup Kellogg's Rice Krispies cereal

1 pkg. (10 oz., about 40) Kraft Marshmallows
or 4 cups miniature marshmallows

Melt margarine in large saucepan over low heat. Add marshmallows and stir until melted and well blended. Remove from heat. Add Rice Krispies cereal. Stir until well coated. Press mixture evenly into greased 13x9x2-inch pan. Cool completely. Yield 24 squares, 2x2 inches

Chocolate Slims

2 squares Bakers Chocolate
1/2 cup butter or margarine
1/2 cup flour
1 cup sugar

1/4 tsp. salt
2 eggs
1 tsp. vanilla

Melt chocolate. and butter over very low heat. Sift flour, sugar and salt. Mix chocolate. mixture with flour sugar and salt. Add eggs one at a time and mix well. Add vanilla. Pour into greased 15-1/2"x10-1/2" pan and bake for 10 min. in preheated 400 degree oven. Sprinkle with confectioners sugar. (This was one of my children's favorites)

Caramel Fudge Cake

2 sticks butter or margarine
1/2 cup white sugar
1 lb. light brown sugar
4 eggs
1 cup black walnuts

1 tsp. vanilla
2 cups flour
1 tsp. baking powder
Pinch of salt

Melt butter or margarine in sauce pan. Add brown and white sugar. Cool. Add 4 egg yolks, black walnuts and vanilla. Mix well. Sift flour, baking powder and salt. Add to egg mixture. Beat 4 egg whites stiff and fold in mixture. Grease large baking pan (11 x 9"). Bake 35 minutes at 300 degrees. Sift confectioner's sugar over top. (This is better the next day)

From: Ann Candelario, church.

Sandbakkelse

1 cup butter, or 1/2 cup butter
and 1/2 cup shortening
1 cup sugar

2-3/4 cups flour
1 tsp. almond extract
2 eggs

Cream the butter, gradually add sugar. Add eggs, beat well and add flour. Press small pieces of dough into individual tins, beginning at the bottom and working upward to the top edge of the tin, using enough dough to form a thin hollow shell. To make a pattern on the inside, flour the outside of another tin, and place it inside of the tin containing the dough and press lightly. Then carefully remove the inside tine. Place tins on cookie sheet and bake in a moderate oven 350 degrees for 20 minutes. When done, remove tins and place on a board upside down until they drop out. Makes 4 dozen.

I usually fill these with the chocolate pie filling of Aunt Doris'

Original Toll House Cookies

2-1/4 cups unsifted flour	1 tsp. vanilla extract
1 tsp. baking soda	2 eggs
1 tsp. salt	1 12 ounce package (2 cups) Nestlé Semi-Sweet Real Chocolate Morsels
1 cup butter, softened	1 cup chopped nuts
3/4 cup sugar	
3/4 cup firmly packed brown sugar	

Preheat oven to 375 degrees F. In a small bowl, combine flour, baking soda and salt; set aside. In a large bowl, combine butter, sugar, brown sugar and vanilla extract; beat until creamy. Beat in eggs. Gradually add flour mixture; mix well. Stir in Nestlé Semi-Sweet Real Chocolate Morsels and nuts. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake 8 to 10 minutes.

Makes 100 2-inch cookies

Pan Cookie Variation: Prepare Toll House Cookie dough as directed. Spread into greased 15x10x1-inch baking pan. Bake at 375 degrees F. for 20 minutes. Cool; cut into thirty-five 2-inch squares.

Vanilla Chip Maple Cookies

1 cup shortening	1 tsp. maple flavoring
1/2 cup butter, softened	3 cups all-purpose flour
2 cups packed brown sugar	2 tsp. baking soda
2 eggs	2 cups vanilla or white chips
1 tsp. vanilla extract	1/2 cup chopped pecans

Frosting:	1/4 cup butter, softened	1 tsp. maple flavoring
	4 cups confectioners' sugar	4 to 6 tbsp. milk

Top with: 3-1/2 cups pecan halves

In a mixing bowl, cream shortening, butter and brown sugar. Add eggs, one at a time, beating well after each. Beat in vanilla and maple flavoring. Combine the flour and baking soda; gradually add to creamed mixture. Stir in vanilla chips and pecans.

Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees for 8-10 minutes or until golden brown. Cool for 2 minutes before removing to wire racks. In a mixing bowl, cream butter and confectioners' sugar. Beat in maple flavoring and enough milk to achieve spreading consistency. Frost cooled cookies. Top each with a pecan half. Yield: about 7 dozen. (Made these for the Cake Club 2001 Christmas Party)

From: Taste of Home, 2002



***Pistachio Cherry Biscotti**

For crunchier biscotti, bake an additional 5 to 10 minutes. Store at room temperature for up to one week; for longer storage, wrap airtight and freeze. Prep: 20 minutes, Bake: 50 minutes.

6 tbsp. butter, softened
2/3 cup sugar
1-1/2 tsp. baking powder
1/4 tsp. salt
1 tsp. vanilla extract

2 large eggs
2 cups flour
1 cup pistachios, chopped
1 cup sweet or sour dried cherries

1. Preheat oven to 350°. Combine first 5 ingredients in a medium bowl, and beat with an electric mixer at medium speed until smooth and creamy. Add eggs, and beat until blended. (Batter may look slightly curdled.) Add flour, beating at low speed until smooth. (Dough will be soft and sticky but should hold its shape when dropped from a spoon.) Stir in pistachios and cherries.
2. Transfer dough to a lightly greased baking sheet, and shape into a log about 14 inches long, 2 1/2 inches wide, and about 3/4 inch high.
3. Bake at 350° for 22 minutes. Remove from oven, and reduce temperature to 325°. Let stand 5 minutes; slice into 3/4-inch pieces. (Cut perpendicular to cutting board so biscotti will be even and not thicker on 1 side.)
4. Stand biscotti on edge on baking sheet. Return to oven, and bake at 325° for 25 minutes. Remove from oven, transfer to wire rack, and cool completely; store in an airtight container. Yield: Makes 16 to 18 biscotti

From: <http://www.myrecipes.com/recipe/pistachio-cherry-biscotti-10000001585425/print/> My Recipes 2010

Desserts



Desserts

Apple Crisp

4 cups sliced, pared, cored baking apples (about 4)	3/4 tsp. cinnamon
3/4 cup brown sugar (packed)	3/4 tsp. nutmeg
1/2 cup sifted flour	1/3 cup soft butter or margarine
1/2 cup rolled oats	

Place apples in greased 8" square pan. Blend remaining ingredients until crumbly; then spread over apples. Bake until apples are tender and topping is golden brown; 375 degrees for 30 to 35 minutes. Serve warm with cream, whipped, ice cream or hard sauce. 6 to 8 servings

Banana Split Cake

1st Layer: Combine 1-1/2 packages of crushed graham crackers with 1/4 cup of sugar. Add 1 stick of melted butter. Press in bottom of pan.

2nd Layer: Cream 1-1/2 sticks of butter and one 8 oz. pkg. of cream cheese after soften. Add one box of powdered sugar and blend well. Spread on top of graham crackers evenly.

3rd. Layer: Slice four to six bananas (according to size of pan). Spread over top of cream mixture evenly. (5)

4th Layer: Spread 1 can to two cans of crushed pineapple with juice over bananas. (depending on size of pan and your love of pineapple!) (20 oz.)

5th Layer: Spread one to two medium size of Cool Whip over top. (9 oz.)

6th Layer: Spread chopped nuts over top of Cool Whip (how much depends on your preferences). (1 cup) Cut cherries (one small jar is sufficient) up in four slices and top pecans.

DEPENDING ON SIZE OF PAN AND YOUR PREFERENCE SHOULD DETERMINE THE AMOUNT YOU USE IN LAYERS 3 THROUGH 6.

Keep in refrigerator till served. (from Diane)

Apple-Walnut Cobbler

1/2 cup sugar	1 tsp. baking powder
1/2 tsp. cinnamon	1/4 tsp. salt
3/4 cup coarse chopped walnuts	1 well-beaten egg
4 cups thinly sliced, pared, tart apples	1/2 cup evaporated milk
1 cup sifted flour	1/3 cup butter or margarine, melted
1 cup sugar	

Mix 1/2 cup sugar, the cinnamon and 1/2 cup walnuts. Place apples in bottom of greased 8-1/4 x 1-3/4 inch round oven ware cake dish. Sprinkle with cinnamon mixture. Sift together dry ingredients. Combine egg, milk and butter; add dry ingredients, all at once, and mix until smooth. Pour over apples; sprinkle with remaining walnuts. Bake in slow oven (325 degrees) about 50 minutes or until done. Cut in wedges. Serve with cinnamon topped whipped cream or ice cream. Serves 8

Ann Gilliam's Pineapple Dessert

Crust: 1 stick butter, melted
1 c. crushed pretzels
1/2 c. granulated. sugar

Mix together and press in bottom of 9x13" Pyrex dish. Bake at 350 degrees for 10 min. Cool.

Cream together: 8 oz. cream cheese
1/2 c. sugar

Fold in: Cool whip, 8 oz.

Add cream cheese mixture on top of cooled pretzel crust. Refrigerate.

Cook together until thick: 1 lg. can crushed pineapple
2 tbsp. cornstarch
(I use microwave oven - 15 min.)

Cool then spread on top of cream cheese mixture. Position some pretzels on top for decoration. (from Ann Gilliam, Lynchburg)

Cranberry Steamed Pudding

6 tbsp. butter (3 oz.)	1/4 tsp. salt
3/4 cup sugar	1/2 cup milk
2 eggs	2 cups whole cranberries, washed and drained
2-1/4 cup flour	1/2 cup chopped pecans
2-1/2 tsp. baking powder	

Cream butter and sugar in large bowl. Add eggs one at a time and beat well. Sift flour, baking powder and salt together. Add to cream mixture alternately with milk. Add cranberries and nuts to cream mixture and turn into greased bundt pan. Cover with foil and secure tightly with rubber band. Place bundt pan on rack in larger pan and place enough water in pan to cover half way up bundt pan. Bring to boil on stove and cover pan tightly. Reduce heat to simmer for 2 hours. Let stand 10 minutes then turn out of bundt pan. Serve with a little sauce over each slice.

Sauce: 1 cup butter
1-1/2 cup sugar

1 cup eggnog
2 tsp. rum extract

Cook over low heat until heated through. Sauce will keep for two weeks in refrigerator. This is an excellent sauce to serve over other cakes; such as gingerbread, pound cake or plum pudding. From: Winkie Owens, Foundry Church

Cardinal Parfaits

1 tbsp. sugar	1 pkg. (10 oz.) frozen raspberries, partially thawed
2 tsp. cornstarch	1 tsp. grated orange peel
2 tbsp. orange juice	1 quart orange sherbet

In small saucepan stir together sugar and cornstarch. Blend in orange juice. Stir in raspberries and orange peel. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Chill. Layer orange sherbet and raspberry sauce in parfait glasses. Freeze until firm. Remove from freezer to soften slightly before serving. If desired, top with whipped cream. Makes 6 servings.

Cream Puffs or Chocolate Eclairs

1 cup water
1/2 cup butter

1 cup sifted flour
4 eggs

Heat water and butter to a rolling boil in saucepan. Stir in flour and salt all at once. Stir vigorously over low heat until mixture leaves the pan and forms into a ball (about 1 minute). Remove from heat and beat eggs in thoroughly, 1 at a time. Beat mixture until smooth and velvety. Drop from spoon onto ungreased baking sheet forming 8 mounds 3" apart. Bake until puffed, golden brown, and dry. Bake at 400 degrees for 45 to 50 minutes. Allow to cool slowly away from drafts. Amount: 8 large puffs.

Cut off tops with sharp knife. Scoop out any filaments of soft dough. Fill with Sweetened Whipped Cream or Custard. Replace tops. Dust with confectioners' sugar. Serve cold.

Sweetened Whipped Cream:

Chill deep bowl and beaters. Place in bowl and beat together until stiff:

1 cup chilled whipping cream
1/4 cup sifted confectioners' sugar
flavoring, if desired

Rich Custard Filling:

Mix in saucepan: 1/2 cup sugar
1/2 tsp. salt
1/3 cup flour

Stir in: 2 cups milk (or 1 cup milk and 1 cup light cream)

Cook over medium heat, stirring until it boils. Boil 1 minute. Remove from heat. Stir a little over half of this mixture into: 4 egg yolks (or 2 eggs), beaten

Blend into hot mixture in saucepan. Bring just to boiling point. Cool and blend in:
2 tsp. vanilla or other flavoring

Easy Custard Filling:

2 pkgs. (3 oz. each) vanilla regular pudding and pie filling
6 tbsp. banana liqueur, if desired
1 cup chilled whipping cream

Prepare pudding and pie filling according to package directions for pudding except use 3 cups milk. Remove from heat. Stir in banana liqueur and cover. Refrigerate.

Beat whipping cream in chilled bowl until stiff. Fold vanilla pudding mixture into whipped cream. Cut tops off eclairs. Remove soft dough. Fill eclairs with filling. Replace tops

Chocolate Eclairs:

Follow Cream Puff recipe above . . . except put dough through pastry tube, or shape with spatula into 12 fingers 4" long and 1" wide. Fill with Rich Custard Filling or Easy Custard Filling (above). Frost with Thin Chocolate Icing. Yield: 12 eclairs.

Thin Chocolate Icing:

1/3 cup semisweet chocolate pieces
1/4 cup evaporated milk
1 cup powdered sugar
1 tsp. light corn syrup
1/2 tsp. vanilla

Heat chocolate pieces and evaporated milk over low heat until chocolate is melted. Remove from heat. Stir in sugar, corn syrup and vanilla until smooth. Frost eclairs and cover. Refrigerate until serving time, no longer than 2 hours.

Orange - Cherry Cobbler

1 No. 2 can (2-1/2 cups) cherry pie filling
1/4 cup water

1 tbsp. lemon juice
1 pkg. refrigerated Orange Danish rolls

In saucepan, combine pie filling, water, and lemon juice; heat to boiling. Pour into an 8-1/4 x 1-3/4 inch round oven ware cake dish. Top hot cherries with rolls, cut side up. Bake at 400 degrees 15 to 20 minutes or until rolls are done; spread tops with the icing that comes in the orange roll package. Serve warm. Makes 8 servings.

Chocolate Heaven

Mix and press into a 9 x 13 inch Pyrex dish: 1-1/2 cup flour
1-1/2 sticks butter or margarine
1/2 cup chopped pecans

Bake 15 minutes at 325 degree. Cool for 30 minutes.

Mix together and spread over cooled crust: 1 cup confectioners sugar
8 oz. package cream cheese
1 cup Cool Whip (from 13 oz. carton)

Mix well and spread over other mixture. Refrigerate until set
2 small packages chocolate instant pudding
3-1/2 cup milk
1 tsp. vanilla

Spread rest of cool whip over all, sprinkle 1/2 chopped pecans over top.

Apple Dumplings

Pastry for 9 inch pie, 2 crust pie makes 6 dumplings
1 cup sugar
2 cups water
3 tbsp. butter

1/4 tsp. cinnamon
1/2 cup sugar
1-1/2 tsp. cinnamon
1 tbsp. butter

Make pastry for 9 inch pie (see above). Roll out pastry a little less than 1/8 inch thick, and cut into 7 inch squares. Pare and core a medium tar, juicy apple for each dumpling. Then prepare the syrup.

Syrup: Boil 1 cup sugar, water, butter and 1/4 tsp. cinnamon together for 3 minutes.

Place apple on each square of pastry. Fill core cavity with 1/2 cup sugar and 1-1/2 tsp. cinnamon mixture ... dot with butter. Bring opposite points of pastry up over the apple. Overlap, moisten and seal.

Lift carefully, place a little apart in baking dish. Pour hot syrup around dumplings. Bake immediately until crust is nicely browned, 425 degrees, 40 to 45 minutes and apples are cooked through (test with fork). Serve warm with the syrup and with cream or whipped cream.

NOTE: Can use "Caramel Sauce Supreme" - page 85 - I like better

Caramel Custard Bread Pudding

1 cup brown sugar
5 slices bread
3 tbsp. butter
3 cup milk

1/2 tsp. salt
2 beaten eggs
vanilla to taste

Put sugar in greased pan. Spread bread with butter. Remove crusts and quarter and arrange on sugar. Combine milk, salt, eggs and vanilla. Pour over bread and bake at 350 degrees for 1 hour. (This was Momouse's (grandmother) recipe. One which my husband loved)

Strawberry Trifle

4 cups cubed angel food cake
3 pints strawberries**
1/4 cup seedless raspberry jam
1/4 cup strawberry liqueur (schnapps)
1 small pkg. instant vanilla pudding

2 cups milk
1 tsp. vanilla
1/2 pint whipping cream
1/4 cup powdered sugar

Sprinkle liqueur on cake cubes. Wash, stem and slice berries. Heat jam for a few seconds in micro to soften. Mix jam and berries together. Mix 1/3 of berry mixture with cake cubes and place in pretty glass bowl. Mix pudding mix with milk and vanilla. Then before it thickens pour over cake/berry mixture. Top with remaining berries. Beat cream with powdered sugar till stiff. Top berries with cream.

*only make 2 to 3 hours before serving

**save a big strawberry for decoration on top (from Pat)

Nut Torte

1 heaped cup pecans
2/3 cup sugar
6 oz. (1-1/2 sticks) butter

2 cups sifted all-purpose flour
1 egg

Grind the nuts and combine with sugar, butter, flour and egg. Chill the dough 1 hour. Divide in 5 parts. Roll out each part, directly on cookie sheet, into a round cake the size of a dinner plate or 10 inches across. Prick with a fork and bake in a 350 degree oven 10 to 12 minutes. When baked, loosen each cake but leave to cool on cookie sheet.

Frosting: 10 oz. semi-sweet chocolate morsels

Melt the chocolate and spread on one side of each layer.

Filling: 2 cups whipping cream
1 tbsp. sugar

Beat the cream stiff and sweeten with sugar.

Put the torte together with whipped cream between each layer. Save a little cream for garnish. Form small rose out of marzipan colored pink. Place each rose on a bed of whipped cream on top of the torte. Let stand 1 or 2 hours in refrigerator before cutting.

Blender Pots de Creme

1 12 oz. pkg. (2 cups) Nestlé Semi-Sweet Real Chocolate Morsels	1 cup hot milk
1/2 cup sugar	2 to 4 tbsp. brandy, rum, or almond or orange liqueurs
3 eggs	Whipped cream (optional)

In blender container combine chocolate morsels, sugar and eggs, Add hot milk and liquor; blend at medium speed until mixture is smooth. Pour into pots de creme or demitasse cups and chill in refrigerator 1 hour. Garnish with whipping cream, if desired. Keep in refrigerator until ready to serve. Makes 8 4 oz servings.

From: Toll House Heritage Cookbook

Note: Was a little too sweet, next time use less sugar

Fruit Pizza

Sugar Cookie Crust:

Duncan Hines mix

Mix and press into 14 inch round or 9x13 inch cookie sheet. Bake according to package.

Filling:

1 carton (4 oz.) Cool whip
1 pkg. (8 oz.) cream cheese

Whisk together and spread on crust

Add fruit: strawberries, kiwi, blueberries, grapes, peaches, cherries, nectarines, pineapple, mandarin oranges, etc.

From: Mary Ann Ward

*Nutter Butter-Banana Pudding Trifle

3 cups milk	2 tsp. vanilla extract
3 large eggs	5 medium-size bananas
3/4 cup sugar	1 (1-lb.) pkg. peanut butter sandwich (Nutter-butter™) cookies
1/3 cup all-purpose flour	2 cups sweetened whipped cream
2 tbsp. butter	

1. Whisk together first 4 ingredients in a large saucepan over medium-low heat. Cook, whisking constantly, 15 to 20 minutes or until thickened. Remove from heat; stir in butter and vanilla until butter is melted.

2. Fill a large bowl with ice. Place saucepan in ice, and let stand, stirring occasionally, 30 minutes or until mixture is thoroughly chilled.

3. Meanwhile, cut bananas into 1/4-inch slices. Break cookies into thirds.

4. Spoon half of pudding mixture into a 3-qt. bowl or pitcher. Top with bananas and cookies. Spoon remaining pudding mixture over bananas and cookies. Top with sweetened whipped cream. Cover and chill 2 to 24 hours., Garnish, if desired.

From: Southern Living 2009 Annual Recipes

*Easy Blackberry Cobbler

1/2 c. butter	1/8 tsp. salt
1 c. all-purpose flour	2/3 c. milk
1 c. sugar	1 (16 oz.) pkg. frozen blackberries, thawed
1 tbsp. baking powder	(2 c. fresh blackberries) the more the better

Melt butter in a 2 quart casserole. Combine flour, sugar, baking powder, salt, and milk in a small mixing bowl, mix well.

Pour mixture over melted butter, do not stir. Spoon blackberries over batter; do not stir.

Bake at 350°F. for 45 minutes or until golden brown.

*Strawberry Pretzel Squares



2 cups crushed pretzels
3/4 cup butter, melted
3 tablespoons white sugar

1 (8 ounce) package cream cheese, softened
1 cup white sugar
1 (8 ounce) container frozen whipped topping, thawed

2 (3 ounce) packages strawberry flavored gelatin
2 cups boiling water
2 (10 ounce) packages frozen strawberries

1. Preheat oven to 400 degrees F (200 degrees C).
2. Stir together crushed pretzels, melted butter and 3 tablespoons sugar; mix well and press mixture into the bottom of a 9x13 inch baking dish.
3. Bake 8 to 10 minutes, until set. Set aside to cool.
4. In a large mixing bowl cream together cream cheese and 1 cup sugar. Fold in whipped topping. Spread mixture onto cooled crust.
5. Dissolve gelatin in boiling water. Stir in still frozen strawberries and allow to set briefly. When mixture is about the consistency of egg whites, pour and spread over cream cheese layer. Refrigerate until set.

From: allrecipes.com

Note!! Above recipes is just like the one Paula Deen has except she adds 1 (8-ounce) can crushed pineapple in with the strawberries in the gelatin mixture.

Frozen Desserts

Cool Plops for children

Combine 1 can (6 oz.) frozen orange juice concentrate, 1 cup water and 1 bottle (12 ozs.) ginger ale. Pour into 6 paper cups; freeze.

I made these for my children when they were little.



Orange Juice Slurpees

Into blender filled with crushed ice, add frozen 1/2 can of frozen orange juice that has been thawed and a scoop of sugar. Blend until like a slurpee.

My children loved these on a hot day in summer. Sometimes I substituted grape juice.

Ice Cream Dessert

Mix together: 24 Oreo cookies (crushed)
1/2 stick butter or margarine, melted

Press into bottom of a 9x13" pan.

Soften 1/2 gallon any flavor ice-cream and put on top of cookie crust. Sprinkle peanuts on top of ice-cream, if you want. Put in freezer.

Fudge Topping: 2 c. confectioners sugar
1/2 stick butter or margarine
1 c. semi-sweet chocolate chips
1 tsp. vanilla
1 - 15 oz. can of evaporated milk

Combine all of the above in a large sauce pan, bring to a boil and stir constantly over simmering heat for 8 min. Cool 1 hour. (Microwave 15-16 minutes)

Spoon on top of ice-cream and freeze.

Variation: Pour a half a jar of caramel topping over ice cream & a jar of chocolate fudge topping followed by 1-2 cups peanuts. Add an 8 oz. container of cool whip. Put a few crumbs on top.

From: Joy (Roger's sister)



Peach Ice Cream

1-1/2 cups milk
3/4 cup granulated sugar
2 tbsp. flour
few grains salt
2 eggs, or 3 egg yolks

1-1/2 tsp. vanilla extract
1-1/2 cups heavy cream
1-1/2 cups mashed fresh peaches
1/4 cup sugar
few drops almond extract

In double boiler, scald milk. Mix sugar, flour, salt; stir in enough milk to make smooth paste. Stir into rest of milk in double boiler. Stir until thickened; cook covered, 10 minutes. Beat eggs slightly; stir in milk mixture; return to double boiler; cook 1 minute. Cool; add vanilla and cream. Freeze in 2 qt. or larger freezer. Can use hand crank or electric ice cream freezer.

I used to make this when the peaches were fresh in the summer.

***Chocolate Ice Cream**

1/3 cup unsweetened cocoa powder
1-1/2 cups sugar
1 (13 oz.) can evaporated milk

1 tsp. vanilla extract
2 cups whipping cream

In a medium saucepan, combine cocoa and sugar. Stir in evaporated milk. Stir over medium heat until cocoa and sugar dissolve; cool to room temperature. Stir in vanilla and whipping cream. Pour into ice cream canister. Freeze in ice cream maker according to manufacturer's directions. Makes about 2 quarts.

***Peach Ice Cream**

Ann Gilliam (from Jane Kiger)

4 cups sweetened fruit
3 cups sugar
1 tbsp. Real Lemon Juice

1/2 pint whipping cream
5 cups milk

Blend well the fruit, sugar, lemon juice, cream and milk. Pour into 4 qt. cylinder. Freeze.

Treat your family to this AMAZING dessert tonight!



Try it **FREE**
Turtle Dessert

17 ice-cream sandwiches
(we tested with Mayfield)

1 (12.25-ounce) jar caramel
topping

1-1/4 cups chopped pecans,
toasted and divided

1 (12-ounce) container frozen
whipped topping, thawed

3/4 cup hot fudge topping,
heated

Place 8-1/2 ice-cream sandwiches in a 13- x 9-inch baking dish (see photo 1 below). Spread evenly with caramel topping (see photo 2) and sprinkle with 1 cup pecans (see photo 3). Top with 2 cups whipped topping. Top with remaining ice-cream sandwiches. Spread remaining whipped topping evenly over sandwiches (see photo 4). Sprinkle with remaining 1/4 cup pecans. Cover and freeze at least 2 hours. Let stand 5 minutes before serving; cut into squares. Drizzle with fudge topping. Yield: 10 servings.



Fruit

Apple Butter

12 to 14 cooking apples (about 16 cups chopped)

2 cups cider

2 cups sugar

1 tsp. ground cinnamon

1/4 tsp. ground cloves

Core and chop apples. (Do not peel) Combine apples and cider in slow-cooking pot. Cover and cook on low for 10 to 12 hours or until apples are mushy. Puree in food mill or sieve. Return pureed mixture to pot; add sugar, cinnamon, and cloves. Cover and cook on low one hour. Will keep several weeks in the refrigerator. or, if desired, pour into hot sterilized jars and seal, or pour into freezer containers and freeze. Makes about 8 cups.



ANDY



Candy

Pralines

3 cups granulated sugar
3/4 cup evaporated milk
3/4 cup whole milk

2 cups pecans
1 stick butter
1 tbsp. vanilla

Cook until soft ball is formed. Cook one minute extra. Add stick of butter and vanilla. Beat until thick enough to drop from spoon. Drop by spoonfuls onto waxed paper.

Hershey's Cocoa Fudge

3 cups sugar
2/3 cup cocoa
1-1/2 cups milk

1 tsp. vanilla
4 tbsp. butter
1/8 tsp. salt

Combine cocoa, sugar and salt. Add milk. Bring to a boil, stirring constantly. Cook to 235 degrees WITHOUT STIRRING AT ALL! Stirring makes grainy fudge. (So does stirring before it cools to luke warm.). After fudge is cooked, add butter, vanilla and nuts. Immersed pan in cold water: don't stir until candy is only luke warm. Pour into buttered pan. Cut when fudge sets up.

Mr. Cahoon's Fudge

5 cups sugar
1 can evaporated milk
1/2 lb. butter

3 pkgs. (6 oz.) semi-sweet chocolate pieces
1 lb. marshmallows
1 cup nuts

Mix sugar, evaporated milk and butter in a heavy pan. Cook until a rolling boil, turn heat down and cook for 13 minutes without stirring. Take off heat and mix in chocolate morsels, marshmallow and nuts. When all is blended, pour in greased pan. Makes about 85 pieces. (from: Diane)

See's Fudge

In large mixing bowl:

3 6 oz bags semi-sweet chocolate chips
3 small Hershey bars with out nuts
1-1/2 cubes butter

1 jar marshmallow cream (7 oz.)
2 tbsp. vanilla

Set aside: 2 cups walnuts

In large pan place: 4-1/2 cups granulated sugar
1 large can evaporated milk

Mix these 2 ingredients until partially dissolved. Place on medium heat stirring constantly until mixture comes to a rolling boil. Boil and stir for 12 minutes. Remove from stove and pour into bowl of dry ingredients. Stir until all chips are melted (will be creamy). Add nuts, last. Pour into buttered 9x13 inch pan. Refrigerate until set and cut. Keep refrigerated.

Makes 5 lbs.

Bill & Diane's Fudge

4-1/2 cup sugar	1 stick butter
1 large can evaporated milk	1 tbsp. vanilla
15 oz. chocolate pieces (or 3 small pkgs.)	Pinch salt
3 oz. unsweetened chocolate	2 cups nuts (your choice)

Put sugar and evaporated milk in heavy pan. Bring to a rolling boil (careful not to scorch, burns easily). Boil for 6 minutes. Add chocolate, butter, vanilla and salt. Beat until it begins to thicken. Add nuts. Pour into buttered dish and let set overnight. Cut the next day.

Old Fashioned Chocolate Walnut Fudge

2 cups sugar	1 tbsp. light corn syrup
1 cup heavy cream	1 tsp. vanilla extract
1 stick (1/2 cup) butter	1/2 cup walnuts, chopped
2 oz. unsweetened chocolate, chopped	

Line a 9x5-inch loaf pan with aluminum foil; grease foil. Stir sugar, cream, butter, chocolate and corn syrup in a heavy 3-quart saucepan over medium heat until butter and chocolate melt and sugar dissolves. Increase heat and bring to a boil. Without stirring, boil vigorously 5 minutes or until candy thermometer registers 234 degrees F to 240 degrees F (softball stage), or a small amount dropped into ice water forms a soft ball that flattens when removed from water.

Remove from heat and, without stirring, add vanilla. Cool until 110 F or pan is lukewarm and skin forms on mixture. Stir fudge with a wooden spoon 5 to 10 minutes until it thickens and holds its shape 5 seconds after you stop stirring. Stir in nuts. Spread evenly in lined pan. Chill 6 hours or until firm. Invert pan, peel off foil, invert fudge and cut in 1-inch squares. Makes 45. pieces.

Toasted Salted Pecans

2 egg whites	1 tbsp. milk
2 tbsp. sugar	3 cups pecan halves (3/4 lb.)
1/2 tsp. salt	

Beat egg whites in large bowl of mixer until foamy. Gradually add sugar and salt and continue to beat until stiff peaks form. Stir in milk and pecans and toss to mix well. Spread in single layer in greased 15x10x1 inch jelly roll pan. Toast in 250 degrees oven 1 hour, stirring once after 30 minutes, then twice more. Cool. Store airtight in cool dry place. Makes 3 cups.

Maple Sugar Fudge

1-1/2 cup pure maple sap syrup	2/3 cup sweet milk
2 cups sugar	1 cup walnuts

Cook 12 minutes after it begins to boil. Remove from stove, add piece of butter and walnut meats. Stir until thick then pour into buttered pan.

Maple Walnut Fudge

3 cups sugar	1/4 tsp. salt
1 cup maple syrup	1 cup coarsely broken walnuts
1 tall can evaporated milk (1-2/3 cups)	1 tsp. maple extract
2 tbsp. butter	

Put all ingredients except nuts and extract in heavy pan. Cook over low heat, stirring frequently to soft ball stage, about 35 to 40 minutes. Add nuts and extract when about half cooked. Remove from heat. (mixture will have curdled appearance. This disappears when beaten). Cool 15 minutes then beat vigorously until mixture begins to thicken; pour into buttered 8-inch square pan. Before entirely set, cut in 1 inch strips; remove from pan and cut in pieces. Store in covered container in cool dry place. Keeps at least a month.

From: Mildred Folks, Maple Festival, Monterey, Va. (I bought some of her fudge and liked it and asked if I could have the recipe. She mailed this recipe to me)

Easy Chocolate Orange Truffles

2 medium sized navel oranges
3/4 cup heavy cream
8 ounces of quality semisweet chocolate, very finely chopped
2/3 cup finely chopped pecans, unsalted macadamia nuts, or toasted almonds.

Using a vegetable peeler, pare colored part of peel of oranges in long strips, without including white pith. Scald cream and orange peel strips in small heavy saucepan over medium high heat until bubbling at edges. Remove from heat, cover and let stand 20 minutes. Strain cream into medium bowl, pressing on orange strips, and return to cleaned saucepan.

Put chocolate in medium bowl. Heat orange flavored cream over medium high heat, stirring with whisk, to a full boil. Pour cream over chocolate all at once. Stir with whisk until mixture is smooth. Cool to room temperature, occasionally stirring. Cover and refrigerate, stirring mixture occasionally from sides of bowl, until firm enough to spoon out in mounds but not hard, about 45 minutes.

Using 2 teaspoons, spoon mixture in 3/4 inch mounds onto a foil lined tray, using about 2 teaspoons of mixture for each. Cover and refrigerate until firm enough to handle, about 15 minutes.

Press each mound to rough ball and return to tray. Roll each between your palms to smooth ball and return to tray. Work quickly, so they do not soften too much. If truffles become very soft, refrigerate or freeze to slightly firm them before continuing.

Line another tray with foil. Put nuts in shallow bowl. Roll each truffle in nuts, pressing so nuts adhere and truffle is well coated. Place on foil lined tray. Cover and refrigerate until firm, about 2 hours.

Truffles can be kept in airtight container up to 5 days in refrigerator; or they can be frozen. Serve cold or at cool room temperature, in candy papers. Makes about 20 1-inch truffles.

Note: Nuts should be chopped to fine pieces, but not to a powder.

Sugar Coated Peanuts

1 cup sugar
1/2 c. water
2 cups raw shelled peanuts, skin on

Dissolve sugar in water in saucepan over medium heat. Add peanuts and continue to cook over medium heat stirring frequently. Cook until peanuts completely sugared (peanuts coated and no syrup). Pour and spread over ungreased cookie sheet and bake at 300 degrees F. for approximately 30 minutes, stirring at 5 minute intervals.

Butter Mints

1 cup water
2 cups granulated sugar
1/8 lb. butter
10 to 12 drops peppermint flavoring (depending on how strong flavor desired)
(oil of peppermint) (essence of peppermint - 1 whole spoonful)

Put water in medium size pan over medium heat, using heavy pan. Let come to a boil and add the sugar. When sugar boils add butter and cook **until** it reaches the soft crack stage on a candy thermometer. It will vary according to the thermometer, as to the degree. It is usually around 265 degrees. Then pour it on a greased marble slab. Add the flavoring. When it is cool enough to handle pull it like you do taffy. Then when you think it is pulled enough to hold its shape, pull in a long rope and cut the size you want with scissors. Then put in a wax paper lined tin.

It is best to make them up several days ahead as you can keep them in refrigerator. At least 2 or 3 days ahead.

**Don't stir them while cooking or they will go back to sugar. If you have made pull candy, I don't think you will have any trouble because they both work on the same principle. Another thing I use margarine for greasing the marble before you pour the candy and margarine for your hands as you have to protect them from the heat of the candy.

From: Mrs. Klutz, Job's Daughters)

Sugar Walnuts

1-1/2 cups sugar
1/4 cup honey
1/2 cup water
1 tsp. vanilla
3 cups walnuts

Combine sugar, honey and water in saucepan and cook to soft ball stage (242 degrees on candy thermometer). Remove from heat; add vanilla and walnuts. Stir until thick and creamy. Turn out on waxed paper and separate with forks. Makes about 1-1/2 lbs. Food coloring may be added to syrup, if desired. And for flavor variety, grated orange peel or cinnamon may be added.

*Sears & Roebuck Microwave Fudge

1 1/2 cup sugar
1 tb butter
1/2 cup evaporated milk
16 large marshmallows

12 oz. chocolate chips
1 c nuts, chopped
1 tsp. vanilla

Combine sugar, butter and milk in a 2-quart glass mixing bowl. Cook on roast (70%) for 2 to 3 minutes, or until mixture begins to boil. Remove from oven and stir well. Cook on roast for 2 to 3 minutes, or until mixture boils and sugar is COMPLETELY dissolved. Stir in marshmallows (10 miniature marshmallows equal 1 (ONE) large marshmallow) and chocolate chips and beat until smooth. Fudge sets up rapidly, so don't delay when doing this step. Stir in nuts and vanilla and spread mixture into a 8 inch buttered baking dish. Cool. Cut into 1 inch squares. From Sear's Microwave Cookbook

*Fantasy Fudge

3 cups
3/4 cup (1-1/2 sticks butter
1 small can (5 oz.) evaporated milk (about 2/3 cup)
1-1/2 pkgs. (12 oz.) semi-sweet chocolate chips

1 jar (7 oz.) marshmallow creme
1 cup chopped walnuts
1 tsp. vanilla

Heat sugar, butter and evaporated milk to full rolling boil in 3 qt. heavy saucepan on medium heat, stirring constantly. Boil on medium heat until candy thermometer reaches 234 degrees F, stirring constantly to prevent scorching, about 4 minutes. Remove from heat. Stir in chocolate and marshmallow creme until melted, stir in vanilla and walnuts. Spread immediately in foil lined 9" square pan. Cool at room temperature at least 4 hours; cut into 81 squares. Store in airtight container. Makes 3 lbs.

Peanut Butter Fudge

3 cups granulated sugar
3/4 cups butter
2/3 cups evaporated milk (5 1/2 ounce can)
12 ounces Nestlé's Peanut Butter wafers

1-7 ounce jar marshmallow cream
1 cup chopped nuts (optional)
1 tsp. vanilla

Combine sugar, butter, and milk in heavy 2 1/2 quart saucepan. Bring to a full rolling boil, stirring constantly. Continue boiling 5 minutes over medium heat, stirring constantly to prevent scorching. Remove from heat, stir in Nestlé's Peanut Butter wafers until melted. Add Marshmallow Cream, nuts, and vanilla. Beat until well blended. Pour into a greased 9" x 13" pan. Cool at room temperature, cut into squares. Makes approximately 3 pounds.

VARIATIONS: Substitute any of the Merckens Candy Kote Wafers for a different flavor. Cocoa Dark, Cocoa Lite or any of the pastel wafers.

***Easiest Peanut Butter Fudge**



1/2 cup butter
2 1/4 cups brown sugar
1/2 cup milk

3/4 cup peanut butter
1 teaspoon vanilla extract
3 1/2 cups confectioners' sugar

1. Melt butter in a medium saucepan over medium heat. Stir in brown sugar and milk. Bring to a boil and boil for 2 minutes, stirring frequently. Remove from heat. Stir in peanut butter and vanilla. Pour over confectioners' sugar in a large mixing bowl. Beat until smooth; pour into an 8x8 inch dish. Chill until firm and cut into squares. Yields: 15 servings

***Nestlé Toll House Famous Fudge**

1-1/2 cups granulated sugar
2/3 cup (5 fl. oz.) evaporated milk
2 tbsp. butter
1/4 tsp. salt

2 cups miniature marshmallows
1-1/2 cups (9 oz.) semi-Sweet Chocolate chips
1/2 cup chopped pecans or walnuts
1 tsp. vanilla

Line 8 inch square baking pan with foil.

Combine sugar, evaporated milk, butter and salt in medium, heavy-duty saucepan. Bring to a full-rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4 to 5 minutes. Remove from heat. Stir in marshmallows, morsels, nuts and vanilla. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared baking pan; refrigerate for 2 hours or until firm. Lift foil from pan; remove foil. Cut into 48 pieces.

***Microwave Pralines**

1 cup sugar
1/3 cup evaporated milk
3/4 cup pecans

2 tbsp. butter
2 tsp. vanilla

Put all but vanilla in large microwave safe container. Micro "hi" six (6) minutes. (Stir after 3 minutes). Remove from heat -- add vanilla. Beat till of spooning consistency (will hold shape more or less when dropped). Spoon on wax paper. Cool. (Can be spooned into candy cups).

Yield: 12-14 regular size; 21-22 bite size (candy cups) From: Jenny Granger, LA ICES

***Aunt Shirley's White Fudge**

2-1/4 cups granulated sugar
1/2 cup dairy sour cream
1/4 cup evaporated milk
1 tbsp. butter
1 tbsp. light corn syrup

1/4 tsp. salt
2 tsp. vanilla
2 tsp. vanilla
1 cup coarsley chopped nuts
1/3 cup cut up candied cherries

Combine sugar, sour cream, milk, corn syrup, butter, salt in heavy pan. Stir over moderate heat until sugar is dissolved and mixture reaches a boil. Boil 9 or 10 minutes or 238 degrees soft boil. Remove from heat, let set until cool 110 degrees, about 1 hour. Add vanilla, beat until it holds its shape and loses its gloss. Add nuts and cherries. Pour in a greased pan. Cut in squares when cool.

Truffles

4 1/2 c. milk chocolate coating
(about 1 1/3 lb.)
1/3 c. heavy cream

1/3 c. half and half
1 tsp. vanilla

Melt chocolate over hot water. Combine cream and half and half; heat to scalding. Cool cream mixture to 130 degrees.

Add to melted chocolate all at once, beating until smooth and well blended. Add vanilla and blend into mixture. Chill in refrigerator until candy is firm but pliable. Beat with mixer until candy is light and fluffy then return to refrigerator until firm. Form into 3/4" balls and dip in chocolate or roll in cocoa or chopped nuts. Makes about 80-85.

Chocolate Truffles

8 oz. cream cheese
1 box powdered sugar
5 tbsp. cocoa

1 tsp. vanilla
5 drops raspberry oil (or more)

Beat cream cheese; gradually add sugar and cocoa that has been sifted together. Add vanilla and raspberry oil; mix well. Shape into 1-inch balls. Chill then dip into melted chocolate candy coating or roll in your choice of nuts, cocoa, or sprinkles

Christmas Mints

8 oz. cream cheese
2 lbs. powdered sugar

Peppermint oil flavor to taste
Food color

Mix cream cheese and powdered sugar together. Knead with hands until it resembles pie dough. Flavor and color at this time by hand. Roll in small ball, dip in granulated sugar (this keeps them from sticking to mold) and press into desired mold and pop out immediately. (I like the rubber type of molds best) Makes about 150 mints. Can be eaten immediately or if stored in covered container will keep for several weeks in the refrigerator. These can be frozen and kept for a longer period of time. This mixture could also be used as a center in a chocolate covered bon bon mold.

Smaller Batch: 3 oz. pkg. cream cheese (room temperature) 2-1/2 cups confectioners sugar
Food coloring as desired Yellow mint mold
1/4 to 1/2 tsp. flavoring Granulated or colored crystal sugar
for dipping candies

Beat cream cheese until soft. Add coloring and flavoring. Gradually add sugar. Knead until consistency is like pie dough. (For firmer mix add sugar.) Roll into marble-sized balls. Dip one side into granulated or colored crystal sugar. Place, sugar side down, into yellow-flexible mint mold, pressing from edge to center. Unmold at once onto wax paper. Makes approximately 24 pieces.

NOTE: If mixture sticks to the mold, add slightly more confectioners' sugar. Let set uncovered, for a few hours, for desired firmness. Wrap tray in plastic wrap and store in the refrigerator until ready to serve.

Use green or pink food coloring with wintergreen flavor, yellow color for lemon, pink or plain for peppermint. For chocolate mint, add 3 tsp. cocoa and 1/2 tsp. vanilla.

Tiger Butter

1 cup melted milk chocolate caps (about 10 oz.)
1 cup melted white chocolate caps " " "
1/2 cup smooth peanut butter

Mix thoroughly by hand the melted white coating and peanut butter in a small bowl. Then add the melted milk choc. to that mixture and swirl several times to marble. Pour in a wax paper lined pan (approx. 10" square) and use a table knife to stir pretty swirls of the dark and light mixture to give a marbled effect. Let set at room temperature until solid. Cut into squares and serve as you would fudge or roll into balls and use as center in the bon bon mold.

Gelatin Snacks

1 small pkg. jello
1-1/3 cup boiling water

2 tsp. Grayslake gelatin
or 1 envelope of Knox gelatin

Combine ingredients, and stir until dissolved.

Pour mixture into an 8" square, buttered pan. Chill in the refrigerator until firm. Remove it from the pan, turning it out on the table. Use cookie cutters of any shape to cut out snacks.

No-Cook Marshmallow

Soak: 4 tablespoons unflavored gelatin
in 1/2 cup cold water.

NOTE!!! (If you are going to do mostly molding, add 1 more tablespoon of gelatin. It will make it a little firmer and tougher and easier to get out of the mold)

Meanwhile, warm together: (just below boiling point)

1/2 cup water
2-1/2 cups granulated sugar
1-1/2 cups Nulomoline (liquid sugar)

When warm add gelatin and stir until dissolved. Pour into mixer bowl and begin to mix;

Then add: 3/4 cup corn syrup
1 tsp. vanilla (If you desire a colored marshmallow, paste food coloring
may be added at this time.)

Whip until white, fluffy and doubled in bulk. The marshmallow can now be molded in the clear plastic molds. Spray the molds well with PAM before putting the warm runny marshmallow into them. Set aside about 1 hour; remove from molds and roll in sugar. Dry candy for a few hours, then store in air tight container.

The marshmallow may also be poured into a parchment lined pan (12x18), lightly oiled on sides or sprayed with PAM. Let set for 24 hours before removing from pan for cutting. To remove from pan, run knife dusted with powdered sugar around sides. Run fingers under parchment paper to help marshmallow to release from pan. Turn out on counter top dusted generously with powdered sugar. Wet the parchment paper with water - wait a few seconds then pull parchment paper off of marshmallow. Cut with scissors dusted in powdered sugar or cut with cookie cutters. These pieces can be dipped in chocolate or summer coating and put on waxed paper until coating is set. These pieces may also be rolled in colored granulated sugar. Store in air tight containers.

Cream Cheese Filling

8 oz. cream cheese
1/2 cup butter
1 tsp. creme bouquet
Powder sugar to stiffen (approx. 2 lbs.)

Mix above ingredients together. Press in chocolate coated egg molds as a filling. Seal bottom with chocolate.

Apricot Nut Goodies

4 cups Crispix
1 cup chopped apricots
1-1/2 lbs. white chocolate
1 cup slivered almonds

Mix all ingredients together and drop by spoonfuls onto wax paper or candy cups. Let set up. Enjoy!!

Chocolate Leather or Candy Clay

Candy Clay: 14 oz. summer coating
1/3 cup light corn syrup

Melt summer coating. Add heated light corn syrup and stir until thoroughly mixed. Let set at room temperature in an airtight plastic bag for at least 24 hrs. or up to one week. Candy becomes easier to work with as it sets. When ready to use, knead a small amount until it reaches a workable consistency.

Another Recipe: **Candy Leather:** 2 heaping cups summer coating
1 cup glucose

Melt white candy coating wafers. Slightly warm glucose so that the warmed glucose is nearly the same temperature as the melted wafers. Stir the glucose into the coating. Let set 1 hour.

Pumpkin Flavored Pumpkins

orange Candy Wafers (melted)
pumpkin pie spice

Add to taste, pumpkin pie spice and melted orange coating. Spoon into bite-size pumpkin molds. Chill and release. Source: Margie Bittenger

Note:

Pumpkin Pie Spice, combine the following to make up 1 tsp. of the spice blend.

1/2 tsp. ground cinnamon

1/4 tsp. ground ginger

1/8 tsp. each ground nutmeg and ground clove

Using a Candy Thermometer

Nothing is more important to successful candy making than understanding, and getting the correct thermometer reading

TO DO: The first thing that should be done each day, before you start, is to TEST YOUR THERMOMETER: Immerse the thermometer into cold water. Bring the water to a boil. At what temperature DOES water boil today at your house? We are taught that water boils at 212 degrees...well...very seldom! At sea level water boils at 212 degrees, however (on a sunny day) water will boil at different temperatures depending on altitude. Some of us don't live at sea level, or it can be cloudy or raining; so we learn to compensate: If YOUR water boils at 210 degrees, you should ALSO reduce the candy-cooking time by 2 degrees.

Try not to cook candies on a rainy day. The barometric pressure, when the air is heavy- on rainy and cloudy days, holds the thermometer down. Candy is done sooner too. "Make candy when the sun shines," ...motto of good candy makers. It is very difficult to make candies that turn out perfect on rainy days, even for an experienced candy maker. I recommend a TAYLOR or WILTON thermometer. They are around \$10-15.00. These are encased in metal and the bulb will not accidentally touch the bottom of the pan and give false readings. I also use it to stir with if I am making candy that should be stirred.

You are 'on your own' if you insist on using the cheaply 'cylinder' thermometer! Once it will be closer to the bottom of the pan than another time, etc. Besides, I've been told by a manufacturer that these aren't even calibrated. This means one may give a different reading than another both doing the same thing in the SAME place. Waste of money.

Also, it is claimed, the temperature is only for pure water. If you have water with contaminants then the temperature may also affect the boiling point.

OTHER: You will need 2 kinds of pans too.

1.) Use a thin (good quality) pan for candies that MUST STAY IN THE PAN for any length of time for cooling. If you leave the thermometer in the pan, you may notice the temperature rising even after the candy is removed from the stove. Using a heavy pan, your candy will burn, in this case.

2.) Use a HEAVY PAN for fudges, fondants, etc., that are to be dumped immediately onto your marble slab. You can get so good at this candy making as to win yourself a wonderful reputation as the BEST candy maker in town! You should expect these candies to be the best you have ever eaten. If they are not, you are doing something wrong. Watch the flavoring and color! Too much of either and candy won't taste good. Oil flavorings are very strong and can fool you. They are like perfume...you go around the perfume counter smelling it and pretty soon, your nose is 'numb.'

(taken from Doris McCann)

Handout Sheet to Students

CANDY I CLASS

Instructor: Marilyn Chilton

Melting Candy Wafers

DOUBLE BOILER: Partially fill the bottom pan of a double boiler with water and bring nearly to a boil. Remove the pan from the stove and place the top pan containing the candy wafers over the hot water. Stir until melted. One package should take approximately 15-20 minutes to melt. Important: Candy coating must **NEVER** be **HOT**. Melt over hot, not boiling, water. Never melt candy coating directly on the stove. Once the coating is subjected to excess heat, it will never melt properly again! **MOISTURE** is an enemy of chocolate! Never add water or milk to coatings unless you want a thick fudgie mixture. Always store chocolate and candy coating away from moist areas. Never store chocolate or candy coatings near products with strong odors, as the candy will pick up the taste of the odor. Coatings that have been overheated or exposed to moisture will become thicker as they are heated. If coating becomes thick when warming, you may add paramount crystals to thin a bit. We sell these in the store. Stir in about one tablespoon of crystals per pound of coating.

MICROWAVE: This is a very easy method of melting chocolate and candy coating. The candy must be watched closely as not to scorch. Place candy coating in a glass bowl inside the microwave for 15 to 20 seconds. Remove and stir thoroughly. Microwave only a few seconds at a time and stir until most of the wafers are melted. Remove from microwave and continue stirring until all the candy is melted.

There is never any reason to waste left over chocolate or coating. Unused melted portions can be poured out onto wax paper, allowed to set up (at room temperature) then resealed for later use.

HOW TO STORE: All chocolates and summer coatings will keep in an airtight container (in a cool place but not refrigerated) for 3-4 months. They can be frozen and kept for up to a year. Freezing: Be sure your candy is wrapped airtight. Put your candy in a candy box, then wrap in plastic wrap, then wrap in aluminum foil. It is **VERY IMPORTANT** that it be double wrapped to keep **ALL AIR OUT**. **TO DEFROST:** Take out of the freezer and let set overnight (12 hours) before unwrapping. Do not unwrap until you know it has thawed completely.

COLORING WHITE SUMMER COATING: Use **Powder** food colors or **Oiled based Candy colors** to color your white summer coating. Never use liquid coloring

FLAVORING CANDY WAFERS: Use **Oil Flavors** only. There are many, many delicious oil flavors available. Never use alcohol or water based flavors in chocolate or coating as this will ruin them.

HELPFUL TOOLS FOR CANDY MAKING: Squeeze bottles, Mold Painters, Brushes are good for painting colors in candy molds. Cotton gloves to keep from getting fingerprints on candy. Paramount Crystals to thin coating. Flavored Oils to add other flavors to chocolates or white summer coatings, as in mints. Candy molds, we carry a very large assortment of the best candy molds available.

Recipes

Peanut Clusters: 1 lb. Milk Chocolate
14 to 16 oz. peanuts

Add the peanuts to the melted chocolate and stir. Spoon out by the teaspoon full onto waxed paper or into candy cups. Set at room temperature.

Peanut Butter Cups: 1 jar 18 oz. Peanut Butter (crunchy or smooth)
1 stick melted butter or margarine
1 pound powdered sugar

Mix peanut butter and melted butter together with a spoon. Add powder sugar and knead with hands until smooth. This peanut butter mixture can be rolled into a ball and dipped in chocolate or used for centers in the bon bon mold or the peanut butter cup mold. Set in freezer for about four minutes then turn mold over, tap finished candy onto table. Makes 2 lbs. - 6 oz.

Peppermint Pattie: 1 cup Dry Fondant (8 oz. pkg. = 1-1/2 cups)
2-1/2 tsp. water or milk
3 to 4 drops of peppermint oil

Mix the above. Next coat peppermint pattie mold with a thin layer of chocolate for a shell. Refrigerate for 4 or 5 minutes, just long enough to set shell. Then roll filling into balls, flatten and add to peppermint pattie mold with chocolate shell keeping filling within the shell. Do not let it hang over. Add chocolate to bottom set in freezer just long enough to set chocolate bottom.

Coconut Bon Bon: 8 oz. desiccated coconut
10 drops coconut oil
1 cup light Karo syrup

In a small pan heat the corn syrup to quite hot but do not boil; pour into bowl containing the coconut and mix thoroughly with a spoon, cover with wax paper and set aside for one hour so that the coconut will become well saturated with the corn syrup. Wet hands and roll into balls. Excellent as a bon bon filling or in the almond candy mold #199. Note: Finely chopped nuts and/or almonds or cherries may be added to this mixture for variety. Substitute above ingredients for: 3/4 cup white Karo syrup

2-1/2 cups coconut
1/2 tsp. almond flavoring
Pinch of salt

Chocolate Covered Caramels: Cut pieces of Nestlé's Caramel and shape into squares, set aside. Use mold #198, spoon a little milk or dark chocolate into bottom, set piece of caramel on top, spoon a little more chocolate on caramel so that it runs around sides. Set in freezer until set. Remove chocolate covered caramels from mold.

Chocolate Covered Cherry: Mix the following fondant mixture:
1/2 cup Dry Fondant
2 tbsp. maraschino cherry juice

Make shell in each cavity of the bon bon mold by spooning in about 2/3 tsp. of melted chocolate (either light or dark) and stroke upward with your brush until each bon bon opening is completely coated inside with chocolate.

Spoon into each bon bon indentation 1/4 to 1/3 tsp. of the fondant mixture.

Place a drained maraschino cherry into each cavity.

Spoon melted chocolate on top and spread around with brush, being sure all edges are sealed, so finished candy will not leak. DO NOT TAP THIS MOLD.

Place in freezer 4-5 min. to chill then unmold.

NOTE!!! Chocolate covered cherries may be eaten as soon as they return to room temperature but they are definitely more "liquid" inside and delicious when they are at least 2 to 3 days old.

WEIGHTS, MEASUREMENTS AND CONVERSIONS

Please note that MANY of the following equivalents are rounded off, and are NOT exact.

CONVERSION CHART FOR CUP MEASUREMENTS

8 oz. = 1 cup

Picnic size = 1 1/4 cups

#300 can = 1 3/4 cups

#1 tall can = 2 cups

#303 can = 2 cups

#2 can (20 oz. can) = 2 1/2 cups

#2 1/2 can = 3 1/2 cups

#3 can = 4 cups

#10 can = 12-13 cups

MILLILITER CONVERSIONS

1/8 tsp. = .5 ml

1/4 tsp. = 1.5 ml.

1/2 tsp. = 3 ml.

3/4 tsp. = 4 ml.

1 tsp. = 5 ml.

1 tbsp. = 15 ml.

1/4 cup = 60 ml.

1/3 cup = 85 ml.

1/2 cup = 125 ml.

2/3 cup = 170 ml.

3/4 cup = 180 ml.

1 cup = 240 ml.

COMMON CONVERSIONS INTO GRAMS

1 tsp. (dry measure) = 4 g.

1 tsp. (liquid measure) = 5 g.

1/2 oz. = 14 g.

3/4 oz. = 21 g.

1 oz. = 28.35 g.

1 1/2 oz. = 43 g.

1 3/4 oz. = 50 g.

2 oz. = 57 g.

2 1/2 oz. = 71 g.

2 3/4 oz. = 78 g.

3 oz. = 85 g.

3 1/2 oz. = 99 g.

3.57 oz. = 100 g.

4 oz. = 114 g.

5 oz. = 142 g.

6 oz. = 170 g.

7 oz. = 199 g.

8 oz. = 226 g.

9 oz. = 254 g.

10 oz. = 283 g.

11 oz. = 311 g.

12 oz. = 340 g.

13 oz. = 368 g.

14 oz. = 396 g.

15 oz. = 425 g.

1/4 lb. (4 oz.) = 113 g.

1/2 lb. (8 oz.) = 225 g.

3/4 lb. (12 oz.) = 340 g.

1 lb. (16 oz.) = 453 g.

1 1/4 lb. = 566 g.

1 1/2 lb. = 679 g.

1 3/4 lb. = 792 g.

2 lb. = 905 g.

2 1/4 lb. = 1018 g.

3 lb. = 1.4 kilogram

10 oz. (many frozen foods) = 280 g.

10 1/2 oz. (canned soup) = 294g.

15 oz. = 425 g.

1 lb. 24 oz. (large can size) 850 g.

WEIGHTS AND MEASURES

a few grains = less than 1/8 tsp.	2 cup = 1 pt. (or 16 fluid oz.)
60 drops = 1 tsp.	2 pt. = 1 qt. (or 32 fluid oz.)
1 1/2 tsp = 1/2 tbsp.	4 cup = 1 qt.
3 tsp. = 1 tbsp.	4 qt. = 1 gal.
2 tbsp. = 1/8 cup (or 1 fluid oz.)	8 qt. = 1 peck
4 tbsp. = 1/4 cup	4 pecks = 1 bushel
5 1/3 tbsp. = 1/3 cup	16 oz. = 1 lb.
8 tbsp. = 1/2 cup	1 g. = 0.035 oz.
10 2/3 tbsp. = 2/3 cup	1 kilogram = 2.21 lb.
12 tbsp. = 3/4 up	1 oz. = 28.35 g.
16 tbsp. = 1 cup	1 lb. = 453.59 g.
3/8 cup = 1/4 cup plus 2 tbsp.	1 tsp. = 4.9 milliliters
5/8 cup = 1/2 cup plus 2 tbsp.	1 Tbsp. = 14.8 milliliters
7/8 cup = 3/4 cup plus 2 tbsp.	1 cup = 236.6 milliliters
1 cup = 8 fluid oz.	1 liter = 1.06 quarts (or 1000 milliliters)
1 dram = 60 drops (Lorann Oils come in dram bottles) (1/16 oz = oz.)	

METRIC CONVERSION FACTORS

WEIGHT

1 oz. = 28.35 g.
1 g. = 0.035 oz.
1 lb. = 453.59 g.
1 kilogram = 2.21 lb.

VOLUME

1 fluid oz. = 29.57 ml.
1 ml. = 0.034 oz.
1 c. = 236.6 ml.
1 qt. = 946 ml.
1 liter = 33.8 fl. oz.

LENGTH

1 inch = 25.4 millimeters
1 centimeter = 0.39 inch
1 meter = 39.4 inches

TEMPERATURE

To convert Fahrenheit to Celsius:
Subtract 32. Then multiply by 5/9.
Example: convert 140°F to Celsius.
 $140 - 32 = 108$
 $108 \times 5/9 = 60^{\circ}\text{C}.$

To convert Celsius to Fahrenheit:
Multiply by 9/5. Then add 32.
Example: convert 150°C to Fahrenheit.
 $150 \times 9/5 = 270$
 $270 + 32 = 302^{\circ}\text{F}$

From Evelyn's Web Site:

Recipe Substitutions

- 1 Tbsp. Cornstarch = 2 Tbsp. all purpose flour(for thickening)
- 1 Cup Homo. Milk = 1 Cup Skim Milk + 2 Tbsp. Butter
- 1 tsp. Baking Powder = 1/2 tsp. Cream of Tartar + 1/4 tsp. Baking Soda
- 1/2 Cup Butter or Margarine = 7 Tbsp. Vegetable Shortening
- 1 Clove Fresh Garlic = 1 tsp Garlic Salt or 1/8 tsp. Garlic Powder
- 1 Tbsp. Fresh Chopped Chives = 1 tsp. Freeze-Dried Chives
- 1 cup Sour Cream = 1 cup Yogurt
- 1 Cup Dairy Sour Cream = 1 Tbsp. Lemon juice + evaporated milk to make 1 Cup
- 1 tsp. mixed Italian Herbs= 1/2 tsp. Leaf Basil+1/4 tsp.Leaf Oregano+1/4 tsp.Thyme
- Juice of 1 Orange = 1/4 Cup Orange Juice
- 1 Whole Egg = 2 Egg Yolks + 1 Tbsp. Water
- 1 Oz. Unsweetened Chocolate = 3 Tbsp. Cocoa Powder + 1 Tbsp. Butter
- 2 tsp. minced onion = 1 tsp. onion powder
- 1 tsp. dry leaf Herb = 1 Tbsp. chopped fresh Herb
- 1 tsp. pumpkin spice = 1/2 tsp. grnd.cinnamon+1/4 tsp. grnd.ginger+1/4 tsp.nutmeg
- 1/4 cup Teriyaki Sauce = 3 Tbsp. Soy Sauce + 1 Tbsp. Sherry
- 1 cup cake flour = 7/8 cup all purpose flour
- 1 cup Cream = 1/2 cup butter + 3/4 cup milk
- 1 Tbsp Fresh Herbs = 1 tsp. Dry Herbs
- 1 cup Honey = 1 1/4 cups sugar + 1/4 cup liquid
- 1 cup Molasses = 1 cup Honey
- 1 Tbsp. Prepared Mustard = 1 tsp. dry mustard.
- 1 cup Ricotta Cheese = 1 cup cottage cheese + 1 Tbsp. skim milk
- 1 cup Brown Sugar = 3/4 cup granulated sugar + 1/4 cup molasses
- 1 cup yogurt = 1 cup buttermilk

From Family Circle Magazine:

<i>Amount</i>	<i>Measure</i>
Berries 1 pint	2-1/4 cups
Butter or Magarine 1/2 stick 1 pound	1/4 cup or 4 tbsp. 4 sticks or 2 cups
Cheese 8 oz. cream cheese 8 oz. cottage cheese 4 oz. Parmesan, grated	1 cup 1 cup 1-1/4 cups
Chocolate 1 square 1 6 oz. pkg. semisweet pcs.	1 oz. 1 cup
Cookies For 1 cup of crumbs: 19 chocolate wafers 22 vanilla wafers 14 graham cracker squares	
Cream 1 cup heavy cream	2 cups whipped
Dried Beans and Peas 1 cup	2-1/4 cups cooked
Herbs 1 tbsp. fresh	1 tsp. dried
Pasta 8 oz. elbow macaroni 8 oz. medium-wide noodles 8 oz. fine noodles 8 oz. spaghetti	4 cups cooked 3-3/4 cups cooked 5-1/2 cups cooked 4 cups cooked
Rice 1 cup white 1 cup converted 1 cup instant 1 cup brown	3 cups cooked 4 cups cooked 1-1/2 cups cooked 3 to 4 cups cooked
Sugar 1 lb. granulated 1 lb. brown, firmly packed 1 lb. confectrioner's	2 cups 2-1/4 cups 4-1/2 cups
Flour 1 pound	4 cups

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US Dry Volume Measurements	
MEASURE	EQUIVALENT
1/16 teaspoon	dash
1/8 teaspoon	a pinch
3 teaspoons	1 Tablespoon
1/8 cup	2 tablespoons (= 1 standard coffee scoop)
1/4 cup	4 Tablespoons
1/3 cup	5 Tablespoons plus 1 teaspoon
1/2 cup	8 Tablespoons
3/4 cup	12 Tablespoons
1 cup	16 Tablespoons
1 Pound	16 ounces
US liquid volume measurements	
8 Fluid ounces	1 Cup
1 Pint	2 Cups (= 16 fluid ounces)
1 Quart	2 Pints (= 4 cups)
1 Gallon	4 Quarts (= 16 cups)
US to Metric Conversions	
1/5 teaspoon	1 ml (ml stands for milliliter, one thousandth of a liter)
1 teaspoon	5 ml
1 tablespoon	15 ml
1 fluid oz.	30 ml
1/5 cup	50 ml
1 cup	240 ml
2 cups (1 pint)	470 ml
4 cups (1 quart)	.95 liter
4 quarts (1 gal.)	3.8 liters
1 oz.	28 grams
1 pound	454 grams
Metric to US Conversions	
1 milliliter	1/5 teaspoon
5 ml	1 teaspoon
15 ml	1 tablespoon
30 ml	1 fluid oz.
100 ml	3.4 fluid oz.
240 ml	1 cup
1 liter	34 fluid oz.
1 liter	4.2 cups
1 liter	2.1 pints

1 liter	1.06 quarts
1 liter	.26 gallon
1 gram	.035 ounce
100 grams	3.5 ounces
500 grams	1.10 pounds
1 kilogram	2.205 pounds
1 kilogram	35 oz.
Pan Size Equivalents	
9-by-13-inches baking dish	22-by-33-centimeter baking dish
8-by-8-inches baking dish	20-by-20-centimeter baking dish
9-by-5-inches loaf pan	23-by-12-centimeter loaf pan (=8 cups or 2 liters in capacity)
10-inch tart or cake pan	25-centimeter tart or cake pan
9-inch cake pan	22-centimeter cake pan

Oven Temperature Conversions

Fahrenheit	Celsius	Gas Mark
275° F	140° C	gas mark 1-cool
300° F	150° C	gas mark 2
325° F	165° C	gas mark 3-very moderate
350° F	180° C	gas mark 4-moderate
375° F	190° C	gas mark 5
400° F	200° C	gas mark 6-moderately hot
425° F	220° C	gas mark 7- hot
450° F	230° C	gas mark 9
475° F	240° C	gas mark 10- very hot

Ratios for selected foods

Measure	Equivalents		
Butter			
1 T.	14 grams	1 Tablespoon	½ cup
1 stick	4 ounces=113 grams	8 tablespoons	
4 sticks	16 ounces=452 grams	32 tablespoons	2 cups
Lemon			
1 lemon	1 to 3 tablespoons juice, 1 to 1½ teaspoons grated zest		
4 large lemons	1 cup juice	¼ cup grated zest	
Chocolate			
1 ounce	¼ cup grated grams	40	
6 ounces chips	1 cup chips 160 grams		
cocoa powder	1 cup 115 grams		
Creams			
Half and half	½ milk ½ cream	10.5 to 18 % butterfat	
Light cream		18 % butterfat	
Light whipping cream		26-30 % butterfat	
Heavy cream	whipping cream	36 % or more butterfat	
Double cream	extra-thick double cream, Clotted or Devonshire	42 % butterfat	