

Apple Bars

Carol Drewitz

Ingredients:

2 1/2 cups flour	2 handfuls Corn Flakes, crushed
1 tablespoon sugar	8 to 10 apples
1 teaspoon salt	1 cup sugar
1 cup Crisco	1 teaspoon cinnamon
1 egg	Milk

Mix flour, sugar, salt and Crisco together. Put one egg yolk into a cup and add enough milk to make 2/3 cup. Add to dry ingredients and mix together. Roll out one-half dough and place in jelly roll pan. Put cornflakes onto pie crust and top with apples. Mix cinnamon and sugar together and pour over apples. Place the other one-half dough on top. Beat egg white until stiff and put on crust. Bake 45 to 55 minutes until golden brown on edges at 375 degrees. Glaze while hot!

Glaze: 1 cup powdered sugar, 1/2 cup brown sugar and milk.

Cookie Bars

Joan Whiting

Ingredients:

2 cups flour	1/2 cup butter
1 cup brown sugar	

Mix above ingredients together. Press into a 13x9-inch pan.

Arrange 5 oz. whole pecans over crust. Melt 2/3 cup butter, 1/2 cup brown sugar. Boil butter and brown sugar for 1 minute. Drizzle over pecans and crust. Bake at 350 degrees for 18 to 22 minutes. Pour 1 cup chocolate chips over top of cookies. When soft, spread for frosting.

Marshmallow Treats

Kellogg's, The Best to You Each Morning!

Ingredients:

1/4 cup butter	5 to 6 cups Rice Krispies
7 to 10 ounces regular marshmallows (40) or 3 cups miniature marshmallows	

Melt butter in 3-quart saucepan. Add marshmallows and cook over low heat, stirring constantly, until marshmallows are melted and mixture is well blended. Remove from heat. Add Rice Krispies and stir until well coated. Press mixture firmly into a well-buttered 13x9-inch baking pan. Cut into squares when cool.

Milk Chocolate and Peanut Butter Bars

Nestles

Makes 4 dozen bars

Ingredients:

1 cup peanut butter	1 teaspoon vanilla extract
6 tablespoons (3/4 stick) butter, softened	1 cup all-purpose flour
1 1/2 cups sugar	1/4 teaspoon salt
3 eggs	2 cups Nestles milk chocolate morsels, divided

Preheat oven to 350 degrees. In large mixer bowl, combine peanut butter and butter. Beat until smooth. Add sugar, eggs and vanilla extract. Beat until creamy. Blend in flour and salt. Stir in 1 cup Nestles milk chocolate morsels. Spread into a 13x9-inch baking pan. Bake 25 to 30 minutes or until edges begin to brown.

Sprinkle with remaining chips. Let stand 5 minutes until morsels become shiny and soft. Spread chocolate evenly over top. Cool completely. Cut into 1 1/2-inch bars.

Pumpkin Squares

Mark Drewitz

Ingredients:

1 1/2 cups flour	1 1/2 cups sugar
3 tablespoons sugar	1 teaspoon nutmeg
3/4 cup butter or margarine	1 teaspoon ginger
29 oz. canned pumpkin	1 teaspoon vanilla
4 eggs	1/2 teaspoon salt
4 tablespoons melted butter	

Mix first three ingredients in bowl. Press into a 9x12 pan. Bake at 325 degrees for 15 minutes.

Combine remaining ingredients in a bowl in the order given. Pour over prepared crust. Bake at 350 degrees for 40 to 50 minutes. Cool. Top with whipped cream.

Quick & Easy Brownie Bars

Diannia Briggs

Serves 16

Ingredients:

1 German chocolate cake mix	1/2 cup butter, melted	1/2 cup chocolate chips
5 oz. can evaporated milk	8 oz. package caramels	1/2 cup nuts, chopped

In a bowl, melt caramels and 1/3 cup milk. In another bowl, mix together cake mix, melted butter and remaining milk. Mix well.

Put half of batter in a 13x9-inch pan. Bake at 350 degrees for 8 minutes. Remove from oven. Top oven mixture with caramel mixture. Place chocolate chips and nuts over caramel mixture. Spoon remaining batter on top. Bake an additional 20 minutes.

Salted Nut Roll Bars

From: Carol Drewitz

Makes 36 bars

Ingredients:

1 package yellow cake mix with pudding

2/3 cup melted margarine

1 egg

3 cups miniature marshmallows

Topping:

2/3 cup light corn syrup

1/4 cup margarine

2 teaspoons vanilla

2 cups peanut butter chips

2 cups Rice Krispies

2 cups salted peanuts

Mix together cake mix, 2/3 cup melted margarine and one egg. Four finger and press in jelly roll pan. Bake at 350 degrees for 15 minutes. Remove from oven and place on top: 3 cups miniature marshmallows. Bake until fluffy (approximately 4 minutes). Topping: melt together corn syrup, 1/2 cup margarine 2 teaspoons vanilla, peanut butter chips, Rice Krispies and salted peanuts. Mix and arrange over bars. Refrigerate until firm. Cut into squares.

Sour Cream Apple Squares

1975 Pillsbury bakeoff winner

Ingredients:

2 cups flour

2 cups firmly packed brown
sugar

1/2 cup margarine or butter,
softened

1 cup chopped nuts

1 to 2 teaspoons cinnamon

1 teaspoon baking soda

1/2 teaspoon salt

1 cup sour cream

1 teaspoon vanilla

1 egg

2 cups finely chopped peeled
apples

Preheat oven to 350 degrees.

In large bowl, combine flour, brown sugar and margarine; beat at low speed until crumbly. Stir in nuts. Press 2 3/4 cups of crumb mixture in bottom of ungreased 13x9 inch pan. To remaining mixture, add cinnamon, baking soda, salt, sour cream, vanilla and egg; mix well. Stir in apples. Spoon evenly over base. Bake for 30 to 40 minutes or until toothpick inserted in center comes out clean; cut into squares.

Beverages

Christmas Wassail

Pearl & Omar Stuenkel
Makes 3 quarts

Ingredients:

2 quarts apple cider	1/2 teaspoon ground nutmeg
4 cups orange juice	1/2 cup honey
4 sticks cinnamon	

Combine all ingredients in large pot.

Simmer 10 minutes.

Remove cinnamon sticks before serving.

Hot Apple & Cranberry Cider

Pearl & Omar Stuenkel

Ingredients:

Cranberry juice
Apple cider

Mix equal portions of juice and cider in warmer. Add stick of cinnamon, whole cloves and a slice of lemon (optional).

Heat and serve.

Favorite Punch

Norma Keckler
Makes 5 quarts punch

Ingredients:

1 large can apricot juice	2 liters 7-up
1 large can pineapple juice	1 quart pineapple sherbet

Mix and serve.

Amish Friendship Sweet Bread

Doris Dunn
Makes 2 loaves

Ingredients:

1 cup starter	3 large eggs	1/2 cup milk
1 cup oil (substitute applesauce)	1 1/2 teaspoons baking powder	1/2 teaspoon baking soda
1 cup sugar	1/2 teaspoon salt	1 box instant vanilla pudding
1 teaspoon vanilla	2 cups flour	2 teaspoons cinnamon

Blend ingredients and pour into two large well-greased and sugared (with cinnamon and sugar) loaf pans. You can sprinkle extra cinnamon and sugar on top. Bake at 325 degrees for one hour. Optional ingredients include 1 cup chopped nut and 1/2 cup raisins, if desired.

Banana Nut Bread

Kathryn Bocci
Makes 1 loaf or 3 mini-loaves

Ingredients:

3 medium bananas	1 stick margarine	4 tablespoons sour milk
1/2 cup walnuts, chopped	1 1/2 cups granulated sugar	

Flour mixture:

2 cups flour	1 teaspoon baking soda
1 teaspoon salt	1/2 teaspoon baking powder

Cream margarine and sugar. Beat in eggs. Add milk, bananas and nuts. Stir until smooth. Add flour mix slowly. Pour into greased pan. Bake 1 hour at 350 degrees.

Note: To sour milk, add 1 teaspoon vinegar to fresh milk.

Blueberry Lavender Bread

America Online

Ingredients:

3/4 cup sugar	2 cups flour	1 cup toasted almonds, sliced
1/4 cup softened butter	2 cups blueberries	1 tablespoon lavender
2 large eggs	dash of salt	1 tablespoon sesame seed
1/2 cups milk	3 teaspoons baking powder	

Cream together the sugar and butter. Add eggs and then the milk and dry ingredients. Fold in the almonds and lavender and sesame seeds. Spread into prepared 9x9 pan.

For topping, combine brown sugar, 2 tablespoons flour, 1/2 cup softened butter, 1 teaspoon cinnamon and 1 teaspoon nutmeg. Crumble on top of bread batter. Bake at 375 degrees for 40 to 45 minutes.

Breads & Muffins

Buttermilk Biscuits

Ken Scribner

Makes 6 to 8 biscuits

Ingredients:

2 cups flour	3/4 cup buttermilk
1/2 teaspoon baking soda	5 tablespoons Crisco
2 1/2 teaspoons baking powder	

In a cup, mix soda and buttermilk. Set aside. In a large bowl, sift flour, baking powder and soda. Add Crisco to flour and mix with fork until cornmeal texture is achieved. Make crater in the middle and place milk in center. Mix flour towards center gradually until completely combined. Knead dough on well-floured board. Roll out. Knead and roll out once more. Cut with a glass or biscuit cutter. Bake in a preheated oven at 450 degrees for 10 to 12 minutes or until golden brown. (You can dot butter on tops after 3/4 baking cycle.)

Cinnabon Rolls

Prodigy

Makes 20 rolls

Ingredients:

1/2 cup warm water	3 1/2 ounces instant vanilla pudding mix	2 eggs
2 packages dry yeast		1 teaspoon salt
2 tablespoons sugar	1/2 cup margarine, melted	6 cups flour, approximately

Cream Cheese Frosting:

8 ounces cream cheese	1 teaspoon vanilla	1 tablespoon milk
1/2 cup margarine	3 cups confectioners' sugar	

In a small bowl combine water, yeast and sugar. Stir until dissolved. Set aside. In large bowl, take pudding mix and prepare according to package directions. Add margarine, eggs and salt. Mix well. Then add yeast mixture. Blend. Gradually add flour; knead until smooth. Place in a large greased bowl. Cover and let rise until doubled. Punch down dough and let rise again.

Then roll out on floured board to 34 x 21-inch size. Take 1 cup soft butter and spread over surface. In small bowl, mix 2 cups brown sugar and 4 teaspoons cinnamon. Sprinkle over top. Roll up very tightly. With knife, put a notch every 2-inches. Cut with thread or knife. Place on lightly greased cookie sheet 2 inches apart. Take hand and lightly press down on each roll. Cover and let rise until double again. Bake at 350 degrees for 15 to 20 minutes. Take out when they start to turn golden. DON'T OVER BAKE. Frost warm rolls with Cream Cheese Frosting: Combine all ingredients and mix until smooth. Makes about 20 very large rolls.

Cranberry Nut Muffins

Makes 10 to 12 regular size; 2-1/2 dozen mini muffins

Ingredients:

1 3/4 cups all-purpose flour	3/4 cup milk
1/3 cup sugar	1/4 cup cooking oil
1 can whole berry cranberry sauce	1 cup chopped nuts (optional)
2 teaspoons baking powder	Additional flour
1 beaten egg	

In a mixing bowl combine flour, sugar, cranberry sauce, baking powder, and 1/4 teaspoon salt. Make a well in the center. Combine egg, milk and oil; add all at once to flour mixture. Stir just till moistened (batter should be lumpy). If batter is runny, add some flour. Stir in nuts. Lightly grease muffin cups or line with paper bake cups; fill 2/3 full. Bake in a 400-degree oven about 20 minutes (for regular size muffins; allow less time for mini muffins) or till golden brown. Remove from pans; serve warm.

Double Chocolate Chip Muffins

Makes 10 to 12 regular size; 2-1/2 dozen mini muffins

Ingredients:

1 3/4 cups all-purpose flour	3/4 cup milk
2/3 cup sugar	1/4 cup cooking oil
6 tablespoons cocoa	1 cup chocolate chips
2 teaspoons baking powder	1 cup chopped nuts (optional)
1 beaten egg	

In a mixing bowl combine flour, sugar, cocoa, baking powder, and 1/4 teaspoon salt. Make a well in the center. Combine egg, milk and oil; add all at once to flour mixture. Stir just till moistened (batter should be lumpy). Stir in chips and/or nuts. Lightly grease muffin cups or line with paper bake cups; fill 2/3 full. Bake in a 400-degree oven about 15 minutes for regular size muffins; 10 minutes for mini-muffins or until toothpick comes out clean. Remove from pans; serve warm.

Never Fail Buns or Bread

Alene Travis

Makes 5 loaves of bread

Ingredients:

3 cups lukewarm water	4 eggs, well beaten
1/2 cup sugar	1/2 cup vegetable oil
2 packages yeast	10 cups flour
1 1/2 teaspoons salt	

To lukewarm water add sugar, yeast and salt. When yeast rises to the top add eggs, vegetable oil and flour. Mix and knead well. Let rise to double in size. Punch down and let rise again. Make into buns or bread. Place into greased pans and let rise for 1 hour. Bake at 375 degrees for 20 minutes. Brush tops with butter.

Breads & Muffins

Overnight Crescent Rolls

Ken Scribner

Yields 2 dozen rolls

Ingredients:

1 package yeast	1/2 cup sugar	2 eggs, well beaten
1 teaspoon salt	1 cup milk (room	
4 cups flour	temperature)	

Mix yeast, salt, and sugar, and let set 1/2 hour (dissolve yeast in water). Add remaining ingredients and mix well, let stand at room temperature over night (COVERED).

Next morning, roll dough out in three 9-inch circles 1/2 inch thick. Cut into 8 pie shaped wedges, and roll them from the wide end. Place on well greased cookie sheet and let set 8 to 12 hours. Bake at 350 degrees for 10 minutes or until lightly browned. Makes 2 dozen rolls.

Red Lobster Style Biscuits

America Online

Ingredients:

2 cups Buisquick	Garlic salt or powder or minced fresh garlic
1/2 cup cold water, OR 2/3 cup milk	Parsley flakes (optional)
3 ounces (or more) sharp cheddar cheese grated	Italian seasoning (optional)
2 tablespoons butter, melted	

Preheat oven to 450 degrees. Mix bisquick, water, cheese and drop by large spoonfuls onto greased baking sheet. Bake 8 to 10 minutes. Meanwhile combine melted butter, garlic, and seasonings (to taste) While rolls are still hot brush tops with butter mixture. Makes 10 to 12 biscuits.

Sourdough Pancakes

Makes 8-10 standard size pancakes

Ingredients:

1 cup all-purpose flour	1/4 teaspoon salt
1 tablespoon sugar	1 beaten egg
1 teaspoon baking powder	1 cup starter (see Amish Friendship Cake)
1/2 teaspoon baking soda	2 tablespoons cooking oil

In a mixing bowl stir together flour, sugar, baking powder, baking soda and salt. In another mixing bowl combine egg, starter, and cooking oil. Add to flour mixture all at once. Stir mixture just till blended by slightly lumpy. Add a little extra milk if the batter is too thick.

Fry on a lightly-greased griddle at 350 degrees. Turn once the batter is bubbly in appearance.

Thelma's Biscuits (Better than KFC Biscuits)

America Online

Ingredients:

2 cups all-purpose flour	1 tablespoon sugar
1 heaping teaspoon baking powder	1/4 cup Crisco
1/2 teaspoon baking soda	3/4 cup buttermilk

Preheat the oven to 450 degrees. Mix up the dry ingredients and cut in Crisco until texture of coarse meal. Stir in buttermilk until ingredients are just moistened. Remove to a floured bread board and knead 4 times ONLY. Add a bit more flour if dough seems too sticky. Roll out 1/2 to 3/4 inch thick and cut with a biscuit cutter. Place on a lightly greased baking sheet and set in oven with rack adjusted to second rung from the top. Cook about 8 to 10 minutes until golden brown. Brush tops with melted butter and serve piping hot.

Makes 30 small or 12 large biscuits.

Amish Friendship Cake

Patti Kinney

Sourdough Starter Ingredients:

1/2 teaspoon dry yeast	1 1/2 cups lukewarm water	2 cups flour
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Soften yeast in water. Add flour and stir to mix. Put in glass, ceramic or China container with a loose lid. (Never use a metal container for Sourdough Starter, and be sure it's plenty big, as the starter expands.) Let stand at room temperature for 3 days, stirring once or twice a day. The starter will "work" and will have a definite sour odor. After the starter has soured, it can be stored in the refrigerator until used. (This starter can be used in many sourdough recipes and is especially good in the following.)

Amish Friendship Cake:

Take your starter and follow these directions:

Day 1: Stir. Day 2: Stir. Day 3: Stir. Day 4: Stir. Day 5: Add 1 cup flour, 1 cup sugar and 1 cup milk. Stir. Day 6: Stir. Day 7: Stir. Day 8: Stir. Day 9: Stir. Day 10: Add 1 cup flour, 1 cup sugar and 1 cup milk. Stir.

On the tenth day, after adding flour, sugar and milk, take out 3 one-cup portions and give to three friends along with a copy of this recipe. To remaining Sour dough Starter, add:

2/3 cup oil	1/2 teaspoon soda	1 1/2 teaspoon cinnamon
3 eggs	1 cup sugar	1/2 teaspoon salt
2 cups flour	2 teaspoons baking powder	

You may add 1 can of apple pie filling to this mixture. Beat until smooth. Pour half the batter in a greased 9x13-inch pan. Pour half the strudel mixture over batter (recipe follows). Add balance of batter and top with remaining strudel. Bake at 375 degrees for 35 to 45 minutes.

Strudel Mixture Ingredients:

1/3 cup butter	1/2 cup chopped apple	1/2 cup quick oatmeal
1/2 cup sugar		(chopped nuts may be substituted for oatmeal)
1/2 cup brown sugar		

Apple Pound Cake

America Online

Ingredients:

2 lbs. Granny Smith apples, peeled, cored and thinly sliced	3 cups all purpose flour	1 teaspoon baking powder
5 tablespoons sugar	2 1/2 cups sugar	2 1/2 teaspoons vanilla
2 tablespoons cinnamon	1 cup vegetable oil	1/2 teaspoon salt
	4 eggs	Powdered sugar
	1/4 cup fresh orange juice	

Preheat oven to 350 degrees. Grease 10 inch tube pan. Combine apples, 5 tablespoons sugar and cinnamon; set aside. In large bowl of electric mixer, combine flour, sugar, oil, eggs, juice, baking powder, vanilla and salt. Beat until thoroughly incorporated (batter will be heavy). Spoon half of batter into prepared pan. Top with half of apples. Repeat with remaining batter and apples. Bake until top of cake is brown and firm to touch, about 1 3/4 hours.

Cool cake 1 1/2 hours. Remove from pan. Sprinkle with powdered sugar. Serve warm.

Better Than Sex Cake

Glen Hess
Serves 12

Ingredients:

1 box yellow cake mix	8 oz. sour cream	1 German chocolate bar,
1 box instant vanilla pudding	4 eggs	grated (save some for
1/2 cup oil	1 cup chocolate chips	frosting)
1/2 cup water		

Mix cake mix, pudding, oil, water, sour cream and eggs together in mixing bowl. Pour into a greased and floured Bundt cake pan. Take chocolate chips and grate chocolate bar and put on top of batter. Bake at 350 degrees for 55 minutes. Cool and frost with the following:

1 stick butter	1 teaspoon vanilla
8 oz. cream cheese	1/2 cup chopped pecans
1 box powdered sugar	

Cream butter and cheese together. Add sugar, vanilla and pecans. Frost cake and sprinkle with reserved grated chocolate bar.

Flourless Chocolate Cake

America Online

I've seen lots of dense chocolate cakes, but I think this fits your description.

Ingredients:

1 cup sugar	5 eggs
10 ounces semisweet or bittersweet chocolate	1 cup heavy cream, whipped
2 squares unsweetened chocolate, 1 ounce each	3 cups frozen or fresh unsweetened raspberries
2 sticks unsalted butter	

Preheat oven to 350 degrees. Grease 9" springform. Line bottom.

Combine 3/4 cup sugar and 1/3 cup water in microwave on high for 1 to 1 1/2 minutes or until boiling. Stir in chocolates and butter until melted. Beat eggs and remaining 1/4 cup sugar until double in volume. Stir egg mixture into chocolate mixture until well blended.

Pour batter into springform. Place pan in another pan filled with about 1" of water. Bake 40 to 45 minutes or until cake is set. Remove pan from water bath. Let cake cool in pan. Refrigerate overnight. Remove cake from springform using knife, serve with whipped cream and berries. Very rich and chocolatey!

Cakes & Desserts

Fruit Cocktail Cake

Priscilla Black

Ingredients:

1 can fruit cocktail, drained	1 egg	1 teaspoon cinnamon
1 cup sugar	1 teaspoon soda	
1 1/2 cups flour	1 pinch salt	

Bake at 350 degrees for 35 minutes. Sprinkle with brown sugar and top with cool whip when served. Makes one 6x9 cake. Double recipe for a 13x9 cake.

German Apple Cake

Faye Neumann, school teacher

Makes one 13x9-inch cake

Ingredients:

1 3/4 cups sugar	3 eggs, beaten	1 teaspoon salt
1 cup oil	2 cups flour	1 teaspoon baking soda

Sift flour, salt and soda. Mix sugar, oil and beaten eggs. Add to flour mixture. Add 1/2 cup chopped nuts and 4 large apples, chopped and pared (2 cups). Bake in a 13x9-inch cake pan at 350 degrees for 45 to 60 minutes. Cut into miniloaves and freeze. Great for gift giving!

Ho-Ho Bars

Pearl Stuenkel

Serves 24-30

Ingredients:

1 chocolate cake mix (prepare as directed).

Divide batter and place in two 9x13 cake pans. Bake 18 to 20 at 350 degrees. Cool well.

In a saucepan, cook until thick 1 1/2 cups milk and 5 tablespoons flour. Cool. Cream together: 1 cup Crisco, 1/2 cup butter/oleo and 1 cup sugar. Add cooled custard and 1 teaspoon vanilla. Beat 8 minutes. Spread evenly over cakes. Cool in refrigerator for 1 hour.

Frosting: 1 cup brown sugar, 1 cup granulated sugar, 1/2 cup oleo and 1/2 cup milk. Boil 2 minutes. Add 1 cup chocolate chips and 1 teaspoon vanilla. Beat and frost cakes.

Lemon Torte

Norma Winders

Ingredients:

1 stick oleo, melted	1 cup flour	1/2 cups nuts, chopped
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1st layer: Mix and put into a 9x13-inch pan. Bake 20 minutes at 350 degrees. Let cool.

Ingredients (layer 2):

8 oz. cream cheese	1 cup powdered sugar	1 cup Cool Whip
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2nd layer: Beat together cream cheese and powdered sugar. Then fold in 1 cup Cool Whip. Smooth on top of 1st layer.

Ingredients (layer 3):

2 boxes instant lemon pudding, 3 oz. size	1 teaspoon lemon juice
3 cups milk	

Mix and pour on top of 2nd layer. All to get cold and then top with more Cool Whip. This keeps well in the refrigerator.

Milky Way Cake

America Online

Melt together 8 Milky Way bars and 1 stick of butter.

Combine 1 stick butter, 1/2 teaspoon baking soda, 2 cups sugar, 1 cup buttermilk, 4 eggs, 2 teaspoon vanilla, 2 1/2 cups flour, melted chocolate mixture. Mix all ingredients in a large bowl. Pour into a greased and floured tube pan. Bake for 1 1/2 hours.

If desired, top with glaze made from 3 Milky Way bars, melted with 1/2 stick butter, combined with 1 tablespoon milk, 1 teaspoon vanilla and 1 cup 10x sugar.

This cake is really good and very sweet. It is also a very heavy cake.

Mrs. Field's Chocolate Cake

America Online

Ingredients:

3 squares unsweetened chocolate	1/2 teaspoon salt	1 1/2 teaspoon vanilla
2 1/4 cups sifted cake flour	1/2 cup butter	1 cup sour cream
2 teaspoons soda	2 1/4 cups brown sugar	1 cup boiling water
	3 eggs	

Melt chocolate in small bowl over hot, not boiling water and cool.

Preheat oven to 350 degrees. Butter and eggs should be at room temperature. Grease and flour two 9 1/2-inch cake pans. Mix ingredients and bake for 35 minutes. Cool for 10 minutes.

Cakes & Desserts

Mrs. Field's Icing

America Online

Ingredients:

8 squares unsweetend chocolate
2 cubes butter
2 pounds confectioners sugar
1 cup whipped cream

4 teaspoon vanilla
6 ounces milk chocolate chips
1 package Hershey kisses

Combine chocolate and butter in small saucepan. Place over low heat until melted. Remove from heat. Combine sugar, cream, and vanilla in medium size bowl. Stir till smooth. Add chocolate and butter. Set bowl in a pan of ice and beat with wooden spoon till frosting is thickened. After frosting bottom layer, add 1 cup of chips. Spread on top of cake. Add second layer. Frost second layer. Apply kisses as desired over top of cake. Add remaining chips to the sides.

Oreo Cookie Pound Cake

America Online

Ingredients:

25 cream-filled chocolate sandwich cookies
3 cups flour
1 1/4 cups milk
1 1/2 cups sugar
1 cup butter-flavored Crisco

2 1/2 teaspoons baking powder
1 teaspoon salt
1 teaspoon vanilla
4 large eggs

Chocolate Glaze:

6 ounces semi-sweet chocolate bits
3 tablespoons butter-flavored Crisco

1 tablespoon milk
1 tablespoon corn syrup

Preheat oven to 350 degrees. Grease and flour 9" tube pan. Cut each sandwich cookie into quarters. In large bowl, with mixer at low speed, beat flour and remaining ingredients (except cookies and glaze) until blended. Increase speed to high; beat 2 minutes, scraping bowl a few times. Spoon about 3/4 cup batter into pan. Gently stir cut up cookies into remaining batter and spoon into same pan. For fun, I put in four or five uncut cookies, so people have fun guessing which slice will have a "whole" cookie. Bake 50 minutes or till cake springs back when lightly touched. Toothpick test will not work. Cool cake in pan on wire rack ten minutes; remove from pan; cool completely on rack. When cake is cool, prepare chocolate glaze.

CHOCOLATE GLAZE: In a 1-quart saucepan over low heat, heat chocolate bits, Crisco, milk and corn syrup stirring constantly until melted and smooth. This freezes well too and can easily be made in mini loaf pans as well.

Pumpkin Dessert

Marge Heckman
Makes one 13x9 cake

Ingredients:

1 spice cake mix	6 eggs, beaten	1/2 teaspoon cloves
1 stick margarine, melted	1 teaspoon cinnamon	1 cup sugar
29 oz. can pumpkin	1 teaspoon ginger	
1 large can condensed milk	1 teaspoon nutmeg	

Blend cake mix and margarine together. Set aside. Mix all remaining ingredients and put in 9x13-inch cake pan. Sprinkle blended cake mix/margarine mixture on top. Bake at 350 degrees for 1 hour.

Pumpkin Roll

Allene Travis & Lena Gray

Ingredients:

2 large eggs	1 cup sugar	1/2 teaspoon cinnamon
2/3 cup pumpkin	1 teaspoon soda	3/4 cup flour

Mix all together. Pour into a 10x15-inch cookie sheet that is well greased and floured. Bake at 350 degrees for 15 to 20 minutes. Remove from pan and lay out on a towel that has been sprinkled with powdered sugar.

Filling:

8 oz. cream cheese	2 tablespoons butter
1 cup confectioner's sugar	1 tablespoon vanilla

Beat until creamy. Spread filling on cake and then sprinkle with chopped pecans. Roll up and wrap in Saran Wrap and chill. Keep refrigerated. Makes 1 loaf.

Rich Cranberry Coffee Cake

Diannia Briggs

Ingredients:

8 oz. cream cheese	1 1/2 teaspoons baking powder	2 cups cranberries, patted dry (fresh or frozen)
1 cup butter or margarine	1/2 teaspoon salt	1 teaspoon vanilla.
1 1/2 cups sugar		
4 eggs	1/2 cup chopped pecans or walnuts	
2 1/2 cups flour, divided		

In a mixing bowl, beat cream cheese, butter, sugar and vanilla until smooth. Add eggs, one at a time, mixing well after each addition. Combine 2 cups flour, baking powder, and salt. Gradually add to butter mixture. Mix remaining flour with cranberries and nuts. Fold into batter. Batter will be thick. Spoon into a greased and floured 10-inch tube or bundt pan. Bake at 350 degrees for 65 to 70 minutes or until pick comes out clean. Let stand 5 minutes before removing from pan. If you wish, dust the top with powdered sugar or sprinkle cinnamon and sugar in pan before adding the batter.

Snickers Cake

America Online

Ingredients:

10 ounces semisweet chocolate, finely chopped	6 ounces roasted unsalted peanuts, chopped	1 1/2 cups water
1 1/4 cups butter, softened	1 cup cake flour	10 ounces semisweet chocolate, chopped
1 1/2 cups sugar	pinch cream of tartar	2 1/4 cups butter, softened
8 eggs, separated	5 egg yolks	10 1-ounce Snickers bars, chopped
2 teaspoons vanilla extract	1 1/2 cups plus 1 1/2 tablespoons sugar	

Preheat oven to 350 degrees. Grease three 8-inch round cake pans. Line bottoms with wax paper. Melt chocolate in top of double boiler over simmering water; stir until smooth. Cool. Cream butter until light and fluffy. Gradually add 1 1/4 cups sugar, beating until smooth. Beat in egg yolks one at a time. Mix in vanilla. Stir in chocolate, then peanuts. Sift flour over batter and fold in.

Beat egg whites with cream of tartar to soft peaks. Gradually add remaining 1/4 cup sugar and beat until stiff but not dry. Fold half the egg whites into batter, then fold in remaining egg whites. Divide batter among prepared pans. Bake until tester inserted in center comes out clean, 25 to 30 minutes. Cool 10 minutes, turn out onto racks and peel off paper. Cool to room temperature.

Beat yolks in bowl until pale yellow and ribbons form when beaters are lifted, approx. 5 minutes. Stir sugar and water in heavy saucepan over low heat until sugar dissolves. Increase heat and boil without stirring until candy thermometer registers 234 to 240 degrees (soft ball stage). Beat hot syrup into egg yolks in slow steady stream. Continue beating until thick and cool, approximately 10 minutes.

Melt chocolate in top of double boiler over simmering water; stir until smooth. Remove from over water and let stand until cool but still liquid. Gradually beat butter into yolk mixture 1 tablespoon at a time. Add chocolate and stir to combine.

Transfer 2 cups buttercream to small bowl, stir in Snickers bars. Place one cake layer on platter top side down. Spread half of Snickers buttercream over. Top with second cake layer. Spread remaining buttercream over. Top with third cake layer. Spoon 1 cup plain buttercream into pastry bag fitted with medium star tip. Frost top and sides of cake with remaining buttercream. Serve at room temperature.

Snickers Cake #2

America Online

Ingredients:

1 box German chocolate cake mix	1/2 cup evaporated milk	1 cup milk chocolate chips
14 oz. pkg. caramels	1 stick of butter	1/2 cup chopped pecans
	6 large Snickers candy bars	

Mix cake according to box directions. Pour half the batter into 13x9 dish. Bake at 350 for 20 minutes. Melt caramels, milk and butter, stir in pecans, then pour over hot cake. Slice snickers bars thinly and space evenly over cake. Sprinkle on 1 cup chocolate chips. Pour on remaining batter. Bake at 350 degrees for 25 to 30 minutes. Let cool in pan.

Icing:

1 cup sugar	6 tablespoons margarine
6 tablespoons milk	1 cup milk chocolate chips

Melt sugar, margarine and milk. Boil 1 minute stirring constantly. Remove from heat and stir in chocolate chips until melted. Spread over cooled cake. This cake is excellent at room temperature or refrigerated.

Traditional Honey Cake

America Online

Ingredients:

1 cup dark honey	2/3 cup sugar	1/2 teaspoon allspice
1/3 cup double strength coffee	1/8 teaspoon salt (can be omitted)	1 teaspoon cinnamon
3 eggs	1/2 teaspoon baking soda	1 3/4 cups unsifted flour
2 tablespoons vegetable oil	1 teaspoon baking powder	1/3 cup slivered almonds

In a small bowl combine the honey and the coffee. In a mixing bowl, beat the eggs until light and lemon colored, (don't be afraid to really beat the eggs). Blend in the oil and the sugar gradually. Add salt, baking soda, baking powder, allspice and cinnamon and blend thoroughly. Add the flour alternately with the coffee/honey mixture. Half fill two 8x4 loaf pans which have been greased and floured. Scatter almonds over the top. Bake in a 325-degree oven for 1 hour or until a cake tester inserted in the center comes out clean. Cool briefly in the pan then turn out on a cooling rack to cool completely.

Cakes & Desserts

Turtle Cake

Priscilla Black

Ingredients:

German Chocolate cake
1 can Eagle brand milk

12 oz. jar carmel topping
Heath bar, crushed

Cool Whip

Bake cake as directed on box using a 13x9-inch pan. Cool. Put in holes with a wooden spoon. Cover with milk and carmel ice cream topping. For icing, spread on Cool Whip and sprinkle with heath bar.

Almond Bark Cookies

Pearl Stuenkel

Yields 4 dozen

Ingredients:

5 cups Honeycombs cereal or
Rice Krispies

12 oz. salted peanuts
2 pounds almond bark

2 cups colored miniature
marshmallows

Melt bark and mix. Drop by teaspoon on waxed paper. Cool.

Amish Cookie Recipe

Makes 4 dozen. cookies

This is a delicious sugar cookie recipe from an Amish women in Wisconsin. Enjoy!

Ingredients:

1 cup powdered sugar
1 cup white sugar
1 cup butter
2 eggs

2 teaspoons vanilla
1 cup cooking oil
1 teaspoon salt
1 teaspoon baking soda

5 cups flour
1 teaspoon cream of tartar

Cream sugar, butter and oil until light and fluffy. Beat in eggs. Sift dry ingredients together. Add first mixture to second and mix well. Roll into balls. Press with a glass dipped in sugar. Bake at 350 degrees for 15 to 20 minutes on an ungreased cookie sheet.

Easy Chocolate Truffles

Famous Brands Cookbook

Makes about 5 dozen candies

Ingredients:

1 1/2 pkgs. (12 oz.) BAKERS Semi-Sweet
Chocolate
8 oz. Philadelphia Cream Cheese
3 cups powdered sugar

1 1/2 teaspoons vanilla
Ground nuts, unsweetened cocoa or toasted
coconut

Melt chocolate in large microwavable bowl on HIGH 2 to 3 minutes or until almost melted, stirring after each minute. Stir until chocolate is completely melted. Set aside.

Beat cream cheese until smooth. Gradually add sugar, beating until well blended. Add melted chocolate and vanilla; mix well. Refrigerate about 1 hour. Shape into 1-inch balls. Roll in nuts, cocoa or coconut. Store in refrigerator.

Variation: To flavor truffles with liqueurs, omit vanilla. Divide truffle mixture into thirds. Add one tablespoon liqueur (almond, coffee or orange) to each third mixture. Mix well.

Cookies

Ice Box Cookies

Alta Bresson

Ingredients:

1 cup lard (Crisco & oleo, half each)
2 cups brown sugar
2 eggs
1/2 teaspoon soda

1/2 teaspoon cream of tartar
1 teaspoon vanilla
3 1/3 cups flour

Mix well. Bake at 350 degrees until done.

Jim Dandies

Florence Drewitz
Makes 3 dozen

Sift together: 1 1/2 cups sifted flour, 1/2 teaspoon soda and 1/4 teaspoon salt. Set aside.

Cream 1/2 cup butter. Gradually add 2/3 cups packed brown sugar. Cream well. Blend in 1 unbeaten egg. Beat well. Stir in half the dry ingredients. Add 1/4 cup cherry juice and 2 tablespoons milk. Stir in remaining ingredients. Mix well.

Blend in 2 squares melted chocolate, 1/2 cup walnuts, chopped and 1/4 cup maraschino cherries, chopped.

Drop by rounded teaspoon on ungreased baking sheets. Bake until cookies spring back. Meanwhile, cut 18 large marshmallows in half crosswise with scissors. Place cut side down on hot cookies. Cool. Frost with chocolate cake frosting and top with a nut half.

Mom's Peanut Butter Cookies

Mom's Recipe

Ingredients:

3/4 cup flour
1/2 teaspoon baking soda
1/4 cup margarine

1/4 cup brown sugar
1/4 cup granulated sugar
1/4 cup peanut butter

2 teaspoons beaten egg

Preheat oven to 375 degrees. Lightly grease cookie sheets.

Sift flour, soda and salt into a mixing bowl.

Cream margarine and slowly add brown sugar and granulated sugar; beat until fluffy. Add peanut butter and mix well. Add beaten egg and stir until smooth. Add dry ingredients gradually to egg mixture, beat thoroughly.

Shape into balls and place 2" apart on cookie sheets. Flatten balls with fork. Bake 10 to 12 minutes at 375 degrees.

Mrs. Field's Cookies

Makes 6 dozen cookies

Ingredients:

1 pound butter (no sub)	3 eggs	3 cups chocolate chips
1 1/2 cup sugar	1 1/2 teaspoons salt	(one large bag and
2 cups brown sugar	1 1/2 teaspoons soda	one small bag Nestle's)
2 teaspoons vanilla	6 cups flour	5 ounces nuts

Cream butter, sugars, and vanilla. Add eggs and beat well. Mix the salt, soda, and flour together, then blend into mixture. Add nuts and chocolate chips. Use small ice cream scoop to put on ungreased cookie sheet. Batter will be dry after putting cookies on cookie sheet (press down lightly).

Bake at 350 degrees for 10 to 12 minutes on a air-bake cookie sheet. Do not let cookies brown; let them just barely cook. People have died for this recipe, so enjoy!

Mrs. Field's Soft & Chewy Peanut Butter Cookies

Debby Fields

Ingredients:

2 cups flour	1 1/4 cups dark brown sugar	3 large eggs
1/2 teaspoon baking soda	1 1/4 cups white sugar	1 cup creamy peanut butter
1/4 teaspoon salt	1 cup butter, softened	2 teaspoon vanilla

Preheat oven to 300 degrees.

In a medium bowl combine flour, soda and salt. Mix well with a wire whisk. Set aside.

In a large bowl blend sugars using an electric mixer set at medium speed. Add butter and mix to form a grainy paste, scraping sides of the bowl. Add eggs, peanut butter and vanilla, and mix at medium speed until light and fluffy.

Add the flour mixture and mix at low speed until just mixed. Do not overmix. Drop by rounded tablespoons onto an ungreased cookie sheet, 1 1/2 inches apart. With a wet fork, gently press a crisscross pattern on top of cookies.

Bake for 18 to 22 minutes until cookies are slightly brown along edges. Transfer cookies immediately to cool surface with a spatula.

Cookies

Nikolina

Pearl Stuenkel
Makes 100 cookies

Ingredients:

1 cup granulated sugar	1 teaspoon vanilla	1 cup oatmeal
1 cup brown sugar	3 1/2 cups flour	1 cup Rice Krispies
1 cup oleo	1 teaspoon salt	1/2 cups nuts, chopped
1 egg	1 teaspoon cream of tartar	
1 cup salad oil	1 cup coconut	

Mix first 6 ingredients together. Sift dry ingredients together and add to sugar mixture. Add remaining ingredients. Mix and roll into balls. Flatten with glass (dipped in sugar).

Bake at 350 degrees for 10 to 12 minutes.

Original Toll House Cookies

Nestles

Ingredients:

2 1/4 cups sifted flour	3/4 cup sugar	12 oz. package Nestles'
1 teaspoon baking soda	3/4 cup brown sugar	Semi-Sweet Real
1 teaspoon salt	2 eggs	Chocolate Morsels
1 cup butter, softened		

Preheat oven to 375 degrees.

Combine flour, baking soda, and salt; set aside.

In a large mixing bowl, combine butter, sugars, vanilla (beat until creamy). Beat in eggs. Gradually add flour mixture, mixing well. Add chips. Bake for 8 to 10 minutes at 375 degrees.

Peanut Butter Blossoms

Makes 3 dozen

Ingredients:

1 3/4 cups flour	1/2 cup sugar	1 teaspoon vanilla
1/2 teaspoon salt	1/2 cup firmly packed brown sugar	1 or 2 bags of Hershey Kisses
1 teaspoon soda	1 egg	
1/2 cup shortening	2 tablespoon milk	
1/2 cup peanut butter		

Sift together flour, salt, soda. Cream together shortening, peanut butter. Gradually add sugars and cream well. Add egg, milk and vanilla. Beat well. Blend in the dry ingredients gradually and mix thoroughly.

Shape by rounded teaspoons into balls. Roll in sugar. Place on ungreased cookie sheets. Bake at 375 degrees for 8 minutes. Remove from oven and place a solid chocolate candy kiss on top of each cookie, pressing down so that the cookie cracks around the edge. Return to oven. Bake 2 to 5 minutes longer. Cool.

Pumpkin Cookies

America Online

Ingredients:

1 1/2 cups packed brown sugar	1 teaspoon cinnamon
1/2 cup shortening	1/2 teaspoon nutmeg
2 eggs	1/2 teaspoon salt
1 3/4 cups canned pumpkin	1/4 teaspoon ginger
2 3/4 cups flour	1 cup raisins
1 tablespoon baking powder	1 cup chopped pecans

Preheat oven to 400 degrees. Mix sugar, shortening, eggs and pumpkin thoroughly. Blend together dry ingredients and add to pumpkin mixture, stirring well. Add raisins and pecans. Drop by teaspoonfuls on ungreased cookie sheet and bake 12 to 15 minutes, or until lightly browned. THEY'RE GREAT!

Seven Layer Cookies

Alta Bresson

Melt 1 stick oleo in 13x9-inch pan. Sprinkle with 2 cups graham cracker crumbs. Add in layers the remaining ingredients: 1 cup coconut, 1 cup chocolate chips, 1 cup butterscotch chips, 1 can Eagle brand condensed milk, and 1 cup chopped nuts. Bake at 350 degrees for 30 minutes.

Soft Oreo Cookies

Here's a recipe for a soft oreo type cookie. I hope you enjoy it.

Cookie:

1 cup sugar	1 cup milk	2 cups flour
1 1/2 teaspoons baking soda	1 egg	1 teaspoon vanilla
5 tablespoons shortening	5 tablespoons cocoa	

Beat until smooth, drop by tablespoons on ungreased cookie sheet. Bake at 400 for 5 minutes. Cool.

Filling:

1/2 cup shortening	1 cup marshmallow cream
1/2 cup butter or margarine	1/8 teaspoon salt (optional)
1 cup powdered sugar	1 teaspoon vanilla

Mix together until smooth and spread between two cookies.

Cookies

Soft Raisin Drop Cookies

Eva Bowersock

Ingredients:

2 cups raisins	1 teaspoon vanilla	1/4 teaspoon nutmeg
1 cup water	2 eggs, beaten	1 cup chopped nuts
1 teaspoon soda	1 teaspoon baking powder	4 cups flour
2 cups sugar	1/2 teaspoon salt	
1 cup shortening	1 teaspoon cinnamon	

Combine water and raisins. Boil for 5 minutes. Cool. Stir in soda. Let stand.

Cream shortening and sugar until light and fluffy. Add vanilla, beaten eggs, raisins (with their liquid), flour sifted with baking powder and salt, cinnamon and nutmeg. Mix in nuts.

Drop on greased cookie sheet by teaspoon. Leave plenty of space.)

Bake 12 to 15 minutes at 425 degrees. Remove from baking sheet at once.

Sugar Cookies

Mom's Recipe

Ingredients:

2/3 cup shortening	1/2 teaspoon salt	1/3 cup milk
2 eggs, beaten	1 cup sugar	1/2 teaspoon vanilla
2 teaspoons baking soda	3 cups flour	

Cream shortening and then add sugar. Beat well. Add beaten eggs. Alternately add flour, baking powder and salt with milk and vanilla. Roll, cut, sprinkle with sugar. Bake 10 to 12 minutes in over at 350 to 375 degrees.

\$250 Cookie Recipe

America Online

A poor fellow got suckered into being charged \$250 for a Nieman Markus Cookie recipe in Dallas while on vacation...he thought the waitress said it was \$2.50...so he wants to get nat'l distribution of the recipe..because the N-M accounting offices wouldn't revoke the charge...enjuoy these fine cookies. So, here it is, and please pass it to someone else or run a few copies....I paid for it; now you can have it for free. (Recipe may be halved.):

Ingredients:

2 cups butter	4 cups chocolate chips	2 teaspoons baking powder
4 cups flour	2 cups brown sugar	3 cups chopped nuts
2 teaspoon soda	1 teaspoon salt	2 teaspoons vanilla
2 cups sugar	8 oz.Hershey Bar, grated	
5 cups blended oatmeal**	4 eggs	

Cream the butter and both sugars. Add eggs and vanilla; mix together with flour, oatmeal, salt, baking powder, and soda. Add chocolate chips, Hershey Bar and nuts.

Roll into balls and place two inches apart on a cookie sheet. Bake for 10 minutes at 375 degrees. Makes 112 cookies.

**measure oatmeal and blend in a blender to a fine powder

Goodies

Apple Crisp Topping

Florence Drewitz

Ingredients:

1 cup brown sugar
1 cup flour

1/2 cup butter (1 stick)
Cinnamon

Mix all ingredients together. Set aside. Place sliced, cored, peeled apples in a 9x9 buttered pan. Sprinkle on topping and bake at 350 degrees for 45 to 60 minutes.

Bill's Carmels

Bill Doxsee, co-worker

Ingredients:

1 pound butter
2 pounds brown sugar

2 cans sweetened condensed
milk

1/2 teaspoon salt
2 cups light Karo syrup

Cook over medium heat (be ready to stir for about 25 minutes). Boil until 245 degrees. Pour into 2 well-buttered jelly roll pans (be careful or middle will stick). Let set for at least 6 hours before cutting. Can use scissors to cut it. Wrap in wax paper.

Buckeyes

Shirley Sheldon

Makes 6 to 7 dozen depending on size of ball

Ingredients:

1 pound peanut butter

1/2 pound oleo

1 1/2 lbs. powdered sugar

Mix well with hands until well blended and will hold together. Form into balls. Refrigerate for 2 hours or longer.

In top of a double-broiler, melt 2 cups Nestle's semi-sweet real chocolate chips and 1/4 bar of paraffin.

When melted, dip balls in mixture with toothpicks and place on waxed paper.

Butter Balls

Alta Bresson-Snyder, landlady

Ingredients:

2 cups flour
1 cup walnuts

1 teaspoon vanilla
1 cup oleo

2 tablespoons sugar

Bake 25 to 35 minutes at 225 degrees. Immediately roll in powdered sugar after baking.

Chocolate Snowballs

Yields about 4 dozen

Ingredients:

3/4 cup butter or margarine, softened	2 teaspoons vanilla extract	1 cup semi-sweet chocolate chips
1/2 cup sugar	2 cups all-purpose flour	Confectioners' sugar
1 egg	1/2 teaspoon salt	
	1 cup chopped nuts	

In a mixing bowl, cream butter and sugar. Add eggs and vanilla; mix well. Combine flour and salt; stir into creamed mixture. Fold in nuts and chocolate chips. Roll into 1-in. balls; place on ungreased cookie sheets. Bake at 350 degrees for 15 to 20 minutes or until lightly browned. Cool cookies slightly before rolling in confectioners' sugar.

Fantasy Fudge

Kraft Foods

Makes 6 pounds

Ingredients:

6 cups sugar	13 ounces KRAFT Marshmallow Creme
1 1/2 cups (sticks) PARKAY Margarine	2 cups chopped nuts
1 1/3 cups evaporated milk	2 teaspoons vanilla
4 cups BAKER'S semi-sweet real chocolate chips	

Stirring together margarine, sugar and milk in heavy 5-quart pan; bring to a full boil, stirring constantly. Boil 5 minutes over medium heat or until candy thermometer reaches 234 degrees stirring constantly to prevent scorching. Remove from heat. Gradually stir in chips until melted. Add remaining ingredients. Mix until well blended. Pour into three greased 9-inch or two greased 13x9-inch baking pans. Cool at room temperature. Makes about 6 pounds fudge.

Microwave Carmel Corn

Sally, UPS driver

Ingredients:

1 teaspoon vinegar	1/4 cup light Karo syrup	1/2 teaspoon soda
1 stick margarine	1 cup brown sugar	

Bring to boil in saucepan and cook for 2 minutes the first 4 ingredients. Add soda.

Pour 4 quarts popped corn in brown paper bag. Pour in mixture and shake well. Microwave on high for 1 1/2 minutes. Remove shake. Repeat three times (4 1/2 minutes). Pour on waxed paper.

Goodies

Peanut Butter Cups

Diannia Briggs
Makes 3 dozen

Ingredients:

3 cups Rice Krispies	2 cups powdered sugar
2 cups peanut butter	1/4 cup melted butter

Mix together and roll into balls. Dip in chocolate candy coating.

Pecan Delights

Yields about 4 dozen

Ingredients:

2 1/4 cups packed brown sugar	14 ounces sweetened condensed milk	1 cup semisweet chocolate chips
1 cup butter or margarine	1 teaspoon vanilla extract	1 cup milk chocolate chips
1 cup light corn syrup	1 1/2 pounds whole pecans	2 tablespoons shortening
1/8 teaspoon salt		

In a large saucepan, combine the first four ingredients. Cook over medium heat until all sugar is dissolved. Gradually add milk and mix well. Continue cooking until candy thermometer reads 248 degrees (firm-ball stage). Remove from the heat; stir in vanilla until blended. Fold in the pecans. Drop by tablespoonfuls onto a waxed paper cookie sheet (sprayed with pan). Chill until firm. Melt chocolate chips and shortening in a microwave-safe bowl or double boiler. Drizzle over each cluster.

Puppy Chow

Ingredients:

Melt together...		
3/4 cup peanut butter	1/4 cup oleo or butter	1 cup chocolate chips

Mix together and pour over 1 small box of Crispix cereal. Put 3 cups powdered sugar in plastic bag. Add coated cereal and shake well. Store in tight container.

Baked Round Steak

Pearl Stuenkel

Ingredients:

2 pounds round steak, cut in serving-sized pieces	Lipton onion soup mix (dry)
1/4 cup butter or margarine	4 oz. can sliced mushrooms or fresh mushrooms
1 can cream of mushroom soup (mix with 1 can water)	

In a 13x9x2-inch baking pan, place butter, steak, mushrooms, onion soup mix and soup. Bake covered for 3 hours at 325 degrees.

Barbecued Chicken Breasts

Betty Crocker Cookbook

Ingredients:

1/2 cup catsup	1 tablespoon water
1/4 cup chopped onions	1 teaspoon Worcestershire sauce
2 tablespoons brown sugar	1/4 teaspoon garlic powder
1 tablespoon prepared mustard	1/4 teaspoon crushed red pepper (optional)

In a saucepan, combine above ingredients. Cook 2 minutes or until onion is tender. Makes 3/4 cup sauce, approximately 6 servings.

Rinse 4 skinless chicken breasts. Pat dry. Place flat in a glass baking dish. Microwave at 100% for approximately 8 to 10 minutes (or until no pink remains). Drain well. Place on grill, brush on barbecue sauce. Grill for 6 minutes. Heat remaining sauce; pass with chicken.

Beef Roast

Serves 5-6

Ingredients:

2 to 3 lbs. lean beef roast	Salt and pepper	1/4 to 1/2 cup water
2 medium onions, sliced	Worcester sauce	Flour

Place beef roast in roaster. Cover with onions, salt and pepper, worchester sauce and water. Place in preheated oven at 350 degrees. Bake for 1 to 2 hours until tender. Remove roast from roaster. Make gravy from beef drippings. Mix 1 cup water, 1 to 2 tablespoons all-purpose flour. Add to drippings. Heat until thick. Spoon over roast.

Meats

Chicken Breasts Diane

Florence Drewitz

Serves 4

Ingredients:

4 large boneless chicken breast halves or
8 small
1/2 teaspoon salt
1/4 to 1/2 teaspoon black pepper
2 tablespoons olive or salad oil
2 tablespoons butter or margarine

3 tablespoons chopped fresh chives or green
onions
Juice of 1/2 lemon
2 tablespoons brandy or cognac (optional)
3 tablespoons chopped parsley
2 teaspoon Dijon-style mustard
1/4 cup chicken broth

Place chicken breast halves between sheets of waxed paper or plastic wrap. Pound slightly with mallet. Sprinkle with salt and black pepper.

Heat 1 tablespoon each of oil and butter in large skillet.

Cook chicken over high heat for 2 minutes on each side. Do not cook longer or they will be overcooked and dry. Transfer to warm serving platter.

Add chives or green onion, lemon juice and brandy, if used, parsley and mustard to pan. Cook 15 seconds, whisking constantly.

Whisk in broth. Stir until sauce is smooth. Whisk in remaining butter and oil.

Pour sauce over chicken. Serve immediately.

Country Style Barbecued Ribs

Florence Drewitz

Serves 6

Ingredients:

4 pounds lean spareribs
2 to 3 tablespoons liquid smoke
1 cup catsup
2 tablespoons Worcestershire sauce
1/4 cup vinegar
1 teaspoon salt

1 teaspoon chili powder
1 cup water
1/2 teaspoon celery seed
1/4 teaspoon pepper
1/2 cup brown sugar, packed

Brush ribs on both sides with liquid smoke. Let stand 30 minutes. Place in roaster, fat side up. Bake in very hot oven at 450 degrees for 30 minutes or until nicely browned. Combine remaining ingredients. Heat to boiling, pour over ribs. Reduce oven heat to 350 degrees. Cover ribs and bake for 1 1/2 hours, basting several times. Remove cover, bake about 45 minutes until ribs are well done, basting frequently.

Grandma Chicken

Adeline Schulz

Serves 6 to 8

Ingredients:

8 to 10 chicken breasts
(with skin)

1 to 2 cups flour
Salt

Pepper, to taste
1 cup water

In a large container, add 1 to 2 cups flour. Place chicken breasts in container one at a time with flour. Shake to coat chicken thoroughly. Set chicken aside after coating it on a dinner plate.

In a large frying pan, add 2 tablespoons vegetable oil. Turn burner on medium-high. When oil is hot, place coated chickens, as space allows and fry. Salt chicken generously.

After all chicken has been fried on all sides, place fried chicken in a dutch-oven casserole. Add 1 cup water to chicken drippings and stir. Pour over chicken. Preheat oven to 350 degrees and bake chicken for 1 hour, basting occasionally. Remove lid and bake an additional 30 minutes or until chicken is golden brown. Place on serving tray.

Gravy

Ken Scribner

Ingredients:

1 to 2 cups meat drippings
Salt
Pepper

1/4 cup flour
1 cup water or milk

Kitchen bouquet (optional for
coloring)

Place flour and liquid (water or milk) in tight plastic container with lid (until well blended). Set aside. Over medium to high heat, bring chicken, beef or pork drippings to a boil. Add floured liquid, stirring constantly to avoid burning. Stir in with a whisk. Salt and pepper generously (to taste). Add a few drops of Kitchen Bouquet for color once gravy thickens.

Use water for beef or turkey drippings or milk for chicken or sausage gravy. You can also use equal portions of water and milk. If you want a larger amount, just increase liquid and flour and salt and pepper accordingly.

Hot Beef Sandwiches

Serves 5-6

Ingredients:

1 tablespoon vegetable oil
1 lb. lean chuck roast, cut into 1-inch squares
1 large onion, sliced

Salt and pepper, to taste
1/2 cup water

Heat pressure cooker, add vegetable oil. Brown meat. Add onion, salt, pepper and 1/2 cup water. Close cover securely. Place pressure regulator on vent pipe and cook 10 to 12 minutes at 15 lbs. pressure. Cool cooker at once. Remove cover and shred beef with fork. Serve on warm buns.

Meats

Variation: barbecue beef by adding brown sugar and ketchup on a ratio of 1 to 2 (ie, 1/4 cup brown sugar, 1/2 cup ketchup). You may wish to add one of the following: 1 teaspoon mustard per 1/2 cup ketchup; 1/2 teaspoon Worcestershire sauce per 1/2 cup ketchup.

Hot Chicken Sandwiches

Number of servings dependent on size of buns.

Ingredients:

1 whole chicken, cut up

Salt and pepper

Water

Place chicken in a dutch oven with enough water to cover. Boil until meat is done. Cool enough to remove chicken from dutch oven. Remove skin from the chicken. Debone and dice. Place chicken pieces in dutch oven. Reserve 1 cup broth for thickener. Along with the chicken, add 4 stalks celery, chunked, 3 carrots, chopped, and 1 large onion, chunked, salt and pepper, to taste. Cook until vegetables are tender. In a separate container, mix 1 cup broth and 1/4 cup all-purpose flour. Mix well. Add to chicken for thickening.

Serve hot on buns.

Lasagna

Shirley Sheldon

Ingredients:

1 package lasagna noodles, cooked

1 large jar Spaghetti sauce

1 pound hamburger, browned

3 kinds of cheese

Onion (optional)

(mozzarella, cheddar and velveta)

Cook noodles and drain. Brown hamburger and onion and drain. In a 9x15-inch pan, put some spaghetti sauce in bottom. Add by layers of noodles, hamburger-onion mix, cheeses. Bake at 350 degrees for 40 to 60 minutes.

Old-Fashioned Chicken Pie

Lockie Smith

Serves 5-6

Ingredients:

1 crust pastry, sliced

Butter

2 to 3 cups precooked chicken, cubed

Salt and pepper, to taste

Cream

Prepare single pie crust. Layer 1: Pastry strips (do similar to a lattice top pastry). Layer 2: Chicken. Layer 3: cream, butter, salt and pepper. Repeat layers. Place additional layer of pastry on top. Dot with butter. Bake in oven for 35 to 45 minutes at 350 degrees. Serve hot.

A great way to use up your leftovers.

Pressure Cooked Beef Stew

Serves 5-6

Ingredients:

1 tablespoon vegetable oil	Salt and pepper, to taste	4 small carrots, cut in chunks
1 lb. lean chuck roast, cut into 1-inch squares	1/2 cup water	1 cup tomatoes
1 large onion, sliced	4 small potatoes	1 tablespoon flour
	1 cup green beans	1/4 cup water

Heat pressure cooker, add vegetable oil. Brown meat. Add onion, salt, pepper and 1/2 cup water. Place small potatoes, green beans, carrots and tomatoes over meat. Close cover securely. Place pressure regulator on vent pipe and cook 10 to 12 minutes at 15 lbs. pressure. Cool cooker at once. Make a paste of the flour and 1/4 cup water and stir into stew to thicken. Serves 5 to 6.

Pies

Apple Betty Pie

Pearl Stuenkel

Ingredients:

4 cups sliced apples or No. 2 can (2 1/2 cups) sliced pie apples, drained	1 cup sugar 3/4 cup flour 1/2 teaspoon cinnamon 1/4 teaspoon nutmeg	Dash of salt 1/4 cup butter
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Mound apples in buttered 9" pie plate. Sprinkle with orange juice.

For topping, combine sugar, flour, spices and salt. Cut in butter until mixture is crumbly. Scatter over apples. Bake at 375 degrees for 45 minutes or until apples are done.

Apple Crisp Pizza

Nancy Preussner
Serves 12

Ingredients:

Pastry for a single-crust pie	1 teaspoon ground cinnamon
2/3 cup sugar	4 medium baking apples, peeled and cut into 1/2- inch slices
3 tablespoons all-purpose flour	

Topping:

1/2 cup all-purpose flour	1/4 cup butter or margarine, softened
1/3 cup packed brown sugar	1/2 to 1/2 cup caramel ice cream topping or caramel apple dip
1/3 cup rolled oats	Vanilla ice cream, optional
1 teaspoon ground cinnamon	

Roll pastry to fit a 12-inch pizza pan; fold under or flute the edges. Combine sugar, flour and cinnamon in a bowl. Add apples and toss. Arrange the apples in a single layer in a circular pattern to completely cover pastry. Combine the first five ingredients; sprinkle over apples. Bake at 350 degrees for 35 to 40 minutes or until apples are tender. Remove from the oven and immediately drizzle with caramel topping or dip. Serve warm with ice cream if desired.

Banana Cream Pie

Ken Scribner

Serves 6

Ingredients:

Mixture #1:

1 1/2 cups milk

2 tablespoons Crisco

Mixture #2:

1/2 cup milk

1/2 teaspoon salt

3/4 cup granulated sugar

4 tablespoons flour

Mixture #3:

3 egg yolks, beaten

Additional ingredients:

1 tablespoon butter

1 teaspoon vanilla

1 teaspoon vanilla

2 bananas, sliced

3 egg whites

Lemon juice

Sugar, to taste

Prepare single pie crust. Bake and cool.

Slice bananas and place on plate with lemon juice (to keep bananas from turning color). Let set for 5 minutes. Drain off lemon juice and place bananas in cooled, baked pie shell.

Combine mixture #1 in heavy saucepan. Set aside.

Sift dry ingredients in mixture #2 in bowl. Stir in milk until smooth. Set aside.

In a small bowl, beat egg yolks (mixture #3). Set aside.

To begin, heat mixture #1 over medium heat in the heavy saucepan stirring constantly until milk is scalded and Crisco is melted. Add mixture #2 (thickening) to heated mixture. Stir until it sticks to the spoon. Add 4 tablespoons of mixture to beaten egg yolks and blend in egg bowl. Add to custard stirring constantly until mixture is thick. Add butter and 1 teaspoon vanilla. Mix thoroughly and remove from heat.

Place custard in pie shell (shell should be lightly golden brown).

To make meringue, beat egg whites for 8 to 10 minutes until stiff. Add sugar gradually, mixing well. Add 1 teaspoon each of cream of tartar and vanilla. Add 1 tablespoon water and beat well. Place meringue on cream filled pie. Bake at 325 degrees until meringue is lightly golden brown.

Let pie set for 2 to 4 hours before serving. This allows the pie to cool and thicken. Otherwise, your filling will be runny. Recipe can be doubled without any problem.

Pies

Blueberry Cobbler

Serves 6

Ingredients:

1 cup all-purpose flour	3 tablespoons margarine or butter
1/4 cup sugar	1 beaten egg
1 teaspoon baking powder	3 tablespoons milk
1/2 teaspoon ground cinnamon	

Prepare filling. Keep hot! For topping, mix flour, sugar, baking powder, and cinnamon. Cut in margarine until mixture resembles coarse crumbs. Combine egg and milk. Add to flour mixture, stirring just to moisten.

For filling: In a saucepan, combine 2/3 cup sugar and 1 tablespoon cornstarch. Add 1/4 cup water. Stir in 4 cups fresh or frozen blueberries. Cook and stir until thickened and bubbly.

Transfer filling to an 8x8x2 baking dish. Drop topping into 6 mounds atop hot filling. Bake in a 400 degree oven 20 to 25 minutes or till a toothpick inserted into topping comes out clean. Serve warm with ice cream, if desired. Serves 6.

Brown Derby Pie

Fairie Casey

Ingredients:

1 unbaked 9" pie shell	2 tablespoons bourbon
2 eggs, at room temperature	1 cup semi-sweet chocolate morsels
1 cup granulated sugar	1 cup fine chopped (not ground) pecans
1/2 cup sifted all-purpose flour	Confectioner's sugar and whipped cream for garnish
1/2 cup (1 stick) unsalted butter, melted	

Prepare the pastry for the pie filling as directed. Preheat the oven to 350 degrees. Using a wire whisk, beat the eggs slightly in a mixing bowl. Add the granulated sugar, flour, melted butter, and bourbon. Beat until well blended. Stir in chocolate morsels and pecans. Turn the mixture into the prepared pastry shell. Bake for 40 to 45 minutes, or until a thin crust forms on the top and a wooden pick inserted in the center comes out clean. Remove the pie from the oven, and cool on a rack until the pie just barely reaches room temperature. This will take from 3 to 4 hours. If the pie is cut and served too soon, the filling will be unpleasantly soft. To serve, dust the top generously with confectioner's sugar put through a wire sieve. Cut the pie into wedges and serve with whipped cream alongside.

Chocolate Dove Pie

America Online

I wish I could take all the credit for inventing this but I didn't. Got it from a magazine. I had a feeling everyone would want this one. My husband is drooling over it. Here it goes....

Ingredients for flaky pastry:

1 1/4 cups unsifted all purpose flour	2 tablespoons unsalted butter, diced
1/2 teaspoon salt	2 1/2 to 3 tablespoons ice water
1/2 cup shortening, chilled	

Filling:

1/4 cup granulated sugar	6 bars (1.3 oz. size)	3 large egg yolks
1 1/2 tablespoons cornstarch	dark-chocolate	1 cup heavy cream
1/2 cup milk	Dove candy, diced	1 tablespoon confectioners'
1 cup heavy cream	3/4 teaspoon vanilla extract	sugar

Make pastry: In food processor, mix flour and salt. Add shortening and butter; process until crumbly. Mix in the water, 1 tablespoon at a time, until pastry holds together; shape into a disk. Wrap; freeze 1 hour.

Preheat oven to 450 degrees. Roll pastry to 12-inch round; press gently into 9-inch pie plate. Trim and flute edges. Freeze pie shell 15 minutes. Top with foil; fill with pie weights. Bake 12 minutes; remove weights and foil. Reduce heat to 400 degrees. Bake pie shell 8 to 10 minutes or until golden; cool.

Reduce heat to 350 degrees. Make filling: In saucepan, mix granulated sugar and cornstarch. Stir in milk and 1 cup cream. Boil 1 minute, stirring. Remove from heat; add chocolate. Stir to melt. Add vanilla. In bowl, whisk yolks with some hot chocolate mixture. Whisk into mixture in pan. Pour into pie shell, bake 20 minutes or until filling sets but still jiggles in center. Cool.

To serve: In bowl, beat remaining 1 cup cream and the confectioners' sugar until stiff. Serve with pie.

That's it. This one has got to be killer. I swear it looks sinfully rich. I have to give all the calories and fat grams. This is one that you'll only eat once a year. But what a time.

Pies

Coconut Cream Pie

Ken Scribner

Serves 6

Ingredients:

Mixture #1:

1 1/2 cups milk

2 tablespoons Crisco

Mixture #2:

1/2 cup milk

1/2 teaspoon salt

3/4 cup granulated sugar

4 tablespoons flour

Mixture #3:

3 egg yolks, beaten

Additional ingredients:

1 cup coconut, flaked

1 teaspoon vanilla

Sugar, to taste

1 tablespoon butter

3 egg whites

1 teaspoon vanilla

Combine mixture #1 in heavy saucepan. Set aside.

Sift dry ingredients in mixture #2 in bowl. Stir in milk until smooth. Set aside.

In a small bowl, beat egg yolks (mixture #3). Set aside.

To begin, heat mixture #1 over medium heat in the heavy saucepan stirring constantly until milk is scalded and Crisco is melted. Add mixture #2 (thickening) to heated mixture. Stir until it sticks to the spoon. Add 4 tablespoons of mixture to beaten egg yolks and blend in egg bowl. Add to custard stirring constantly until mixture is thick. Add coconut, butter and 1 teaspoon vanilla. Mix thoroughly and remove from heat.

Place custard in a prepared, prebaked pie shell (shell should be lightly golden brown).

To make meringue, beat egg whites for 8 to 10 minutes until stiff. Add sugar gradually, mixing well. Add 1 teaspoon each of cream of tartar and vanilla. Add 1 tablespoon water and beat well. Place meringue on cream filled pie crust. Bake at 325 degrees until meringue is lightly golden brown.

Let pie set for 2 to 4 hours before serving. This allows the pie to cool and thicken. Otherwise, your filling will be runny. Recipe can be doubled easily.

Double Crust Cherry Pie

Florence Drewitz

Ingredients:

Blend...

2 tablespoons cornstarch

1/4 teaspoon salt

1/2 cup sugar

3/4 cup cherry juice

Cook above blended ingredients until thick and clear, stirring constantly. Add 1 1/2 cans drained tart cherries. Turn into pie crust. Dot with butter. Bake at 450 degrees for 10 minutes. Then reduce heat to 375 degrees and bake additional 25 to 35 minutes.

Ken's Chocolate Pie

Ken Scribner
Serves 6

Ingredients:

Mixture #1:

1 1/2 cups milk	6 tablespoons Hershey's Cocoa
2 tablespoons Crisco	

Mixture #2:

1/2 cup milk	1/2 teaspoon salt
3/4 cup granulated sugar	4 tablespoons flour

Mixture #3:

3 egg yolks, beaten

Additional ingredients:

1 cup coconut, flaked	1 teaspoon vanilla	Sugar, to taste
1 tablespoon butter	3 egg whites	1 teaspoon vanilla

Combine mixture #1 in heavy saucepan. Set aside.

Sift dry ingredients in mixture #2 in bowl. Stir in milk until smooth. Set aside.

In a small bowl, beat egg yolks (mixture #3). Set aside.

To begin, heat mixture #1 over medium heat in the heavy saucepan stirring constantly until milk is scalded and Crisco is melted. Add mixture #2 (thickening) to heated mixture. Stir until it sticks to the spoon. Add 4 tablespoons of mixture to beaten egg yolks and blend in egg bowl. Add to custard stirring constantly until mixture is thick. Add coconut, butter and 1 teaspoon vanilla. Mix thoroughly and remove from heat.

Place custard in a prepared, prebaked pie shell (shell should be lightly golden brown).

To make meringue, beat egg whites for 8 to 10 minutes until stiff. Add sugar gradually, mixing well. Add 1 teaspoon each of cream of tartar and vanilla. Add 1 tablespoon water and beat well. Place meringue on chocolate filled pie crust. Bake at 325 degrees until meringue is lightly golden brown.

Let pie set for 2 to 4 hours before serving. This allows the pie to cool and thicken. Otherwise, your filling will be runny.

Lemon Meringue Pie

Ken Scribner
Serves 6 to 8

Ingredients:

2 tablespoons corn starch	1 lemon, juice and rind	2 eggs, divided (yolks well beaten)
1 cup sugar	1 tablespoon butter	
1 cup boiling water		

Mix cornstarch and sugar. Add boiling water. Cook until thick. Add lemon juice and rind, butter and beaten yolks.

Put filling in prebaked single pie shell. Make meringue with egg whites. Place on top of filling. Bake pie at 350 degrees until meringue is lightly golden brown. Cool 3 to 4 hours before serving.

Pies

Macadamia Nut Pie

This recipe is from Disney's Polynesian Resort at Disney World in Florida

Ingredients:

1/2 cup butter	2/3 cup macadamia nuts,	1/8 teaspoon salt
3 eggs	coarsely chopped	9" pie shell, unbaked
1/2 cup brown sugar	1/2 teaspoon vanilla extract	3/4 cup light corn syrup

Preheat oven to 400 degrees.

Cream together butter, sugar, vanilla and salt. Blend in syrup. Add eggs slowly, stirring until well mixed. Fold in nuts. Pour into pie shell.

Bake for 10 minutes, then reduce heat to 325 degrees and bake an additional 45 minutes, or until center is firm and set.

This is better than any pecan pie!!! Enjoy!

Marvelous Meringue

Ken Scribner

To cover 1 pie

Ingredients:

3 egg whites	1/2 teaspoon cream of tartar	1/4 to 1/2 cup sugar
1 tablespoon cold tap water	1 teaspoon vanilla	

The secret to a fuller meringue. Beat egg whites until foamy. Continue beating egg whites. Add 1/4 sugar amount, beat until well blended. Repeat 3 times. Add tap water. Beat until very stiff and beat 3 minutes longer. Add vanilla and cream of tartar. Beat an additional 3 minutes. Place on your favorite meringue pie. If your pie recipe calls for 2 eggs, use three as the egg yolks only help thicken the filling.

One-Two-Three-Four Dessert

Alta Bresson

Ingredients:

1 cup flour	1 stick oleo, softened	1/2 cup chopped nuts
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Mix above ingredients and pat into a 9x13-inch pan. Bake 15 minutes at 350 degrees. Cool.

Beat until soft one 8 oz. package cream cheese. Add 1 cup powdered sugar and 3/4 carton Cool Whip and blend. Put on baked crust.

Mix 2 packages instant pudding, any flavor and 3 cups milk. Place on top of cream cheese mixture.

Place remaining Cool Whip on top and top with nuts.

Peaches and Cream Dessert

Marilyn Messmer

Ingredients:

3/4 cup flour	1/2 cup milk	1/2 cup sugar
1 small package regular vanilla pudding	3 tablespoons butter, melted	1/2 teaspoon cinnamon
1 teaspoon baking powder	16 oz. can sliced peaches	1 tablespoon sugar
1 egg, beaten	8 oz. package cream cheese, softened	1/3 cup nuts, chopped (optional)

Mix flour, pudding mix and baking powder together. In separate bowl, combine eggs, milk and butter. Add to dry ingredients. Spread in bottom of greased 8x8-inch pan. Drain peaches and layer over batter in pan. Whip cream cheese, 1/2 cup sugar and 1/3 cup liquid from peaches together. Pour over peaches. Mix cinnamon and 1 tablespoon sugar together and sprinkle over top. Top with nuts.

For a 13x9 size, double everything, but add a few extra peaches.

Bake at 350 degrees for 45 minutes.

Rhubarb Custard Pie

Florence Drewitz

Scald 1 1/2 cups milk. Add 2 tablespoons butter and melt in milk.

Combine 3/4 to 1 cup sugar, 2 tablespoons flour, 1/2 teaspoon salt, 3 egg yolks, slightly beaten. Mix well and add to hot milk mixture. Have ready pie shell with about 1 1/2 cups fresh rhubarb. Pour mixture over rhubarb. Bake at 450 degrees for 10 minutes. Reduce heat to 350 degrees and bake addition 30 minutes or until custard does not adhere to knife.

Rhubarb Dessert

Adeline Schulz

Ingredients:

1 cup flour	1/2 cup butter	1/4 cup flour
5 tablespoons powdered sugar (scant 1/3 cup)	3 eggs, beaten	3/4 teaspoon baking powder
	1 1/2 cups sugar	4 cups diced rhubarb

Mix first 3 ingredients. Pack in 12x8-inch pan. Bake 10 minutes at 375 degrees.

Beat eggs, add granulated sugar, 1/4 cup flour and baking powder. Fold in rhubarb. Pour over crust. Bake 35 to 45 minutes at 350 degrees. Cool. Top with whipped cream or ice cream.

Salads & Vegetables

Broccoli Salad

Eva Bowersock

Serves 12

Ingredients:

1 large head broccoli, cut up all
1 medium onion, diced fine

8 oz. shredded Cheddar cheese
1 pound bacon, fried crisp and crumbled.

Prepare and toss above ingredients.

Dressing:

1 cup Hellmann's real mayonnaise (no
substitute!)

1/2 cup sugar
1/4 cup vinegar

Mix all ingredients well. Refrigerate. Add dressing when served only. Makes twelve 4 oz. services.

Cookie Salad

Carol Drewitz

Ingredients:

2 small packages vanilla instant pudding
2 cups buttermilk
1 can crushed pineapple, drained

8 or 12 oz. container Cool Whip
1 package Oreo cookies, slightly crushed

Mix together first 4 ingredients. Before serving, add cookies. Mix in and serve.

Crispy Scalloped Corn

Florence Drewitz

Serves 6

Ingredients:

2 slightly beaten eggs
1 teaspoon sugar
1/2 teaspoon pepper
2 cups cubed bread

1 lb. 6 oz. can cream style
corn
1 cup crispy rice cereal
(slightly crushed)

3 tablespoons butter
1/2 cup milk
1 teaspoon salt
1/3 cup diced onion

Combine eggs with milk. Add remaining ingredients except cereal and butter. Pour into baking dish 10x6x2-inches. Combine cereal and butter. Sprinkle over top. Bake at 350 degrees for about 50 minutes.

Dale's Red Beans & Rice

From: Dale Montalbano

Serves 2 to 3 people

Ingredients:

1 to 2 lbs. sausage, your choice

2 – 16 oz. cans light red kidney beans

1/4 medium onion, chopped

2 to 3 shakes Tony Chachere's

(spicy seasoning)

2 cans water

Cook all together for approximately 1 hour. Season as needed. Add flour if needed to make thicker (2 to 3 tablespoons flour) gravy. Serve over rice of your choice.

French Fried Onion Ring Batter

Sandra Mackey

Sift in bowl the following...1 cup flour, 1 teaspoon baking powder, and 1/4 teaspoon salt. Set aside.

In small bowl, combine 1 egg, beaten, 1 cup milk. Add dry ingredients. Mix until smooth. Batter for 4 large Spanish onions.

Fried Apples

Serves 5-6

Ingredients:

6 to 8 apples, pared, cored and sliced thick

1/4 cup butter

Cinnamon, optional

Sugar to taste

In large skillet, heat butter. Add apples and fry. Add remaining ingredients at your own discretion. (I usually like mine sweet about 1 cup white sugar.) Great on biscuits or hot bread. Serves well as a breakfast entree too!

Ken's Baked Beans

Ken Scribner

Ingredients:

28-oz. can Bush's Baked Beans

1/4 cup brown sugar

1/2 cup Heinz ketchup

1 medium onion, diced

Mix ingredients well and place in buttered 9 x 9 casserole dish. Bake at 350 degrees until thick (1 to 2 hours).

Variation: Add 1 lb. browned hamburger with above ingredients.

Salads & Vegetables

Raspberry Salad

Carol Drewitz

Ingredients:

6 oz. package raspberry flavored jello

2 1/2 cups boiling water

Add (cook until thick): 1/2 cup sugar, two 10-oz. packages frozen raspberries and 2 teaspoons lemon juice. THIS MAKES LAYER ONE.

Layer 2: 8 oz. sour cream, 2/3 cup powdered sugar, 2 teaspoons vanilla and 1 pint whipping cream. Beat until thick.

Layer cream cheese mixture, then jello. Repeat layers.

Southern-Style Half Runners

Priscilla Black

Ingredients:

1 large mess of half runners, about 3 to 4 lbs.

Water

1/4 to 1/2 lb. salt pork

Clean half runners (southern green bean) and snip. Wash thoroughly. In a large kettle (3 quart size), place beans and salt pork. Add enough water to cover beans thoroughly. Bring to a boil. Cook for 1 to 2 hours or until beans are cooked down (little liquid). Remove salt pork add 1/2 cup granulated sugar. Serve hot!