

Fat Sunday

Desserts to Tempt
The Most Discerning Palates



First Christian Church
Freedom, NH

Fat Sunday Cook Book

Published 2004

By the

First Christian Church of
Freedom

12 Elm Street

Freedom, New Hampshire

03836

Fat Sunday

A longstanding tradition in the First Christian Church of Freedom is to serve coffee in the Fellowship Room after the service, and once a month, light refreshments. Over the years the “light” refreshments have become heavier with the ladies of the church outdoing one another with richer, tastier, homemade treats. Our former minister, Bob Cedar, started referring to these monthly events as “Fat Sunday” and made sure to invite the congregation to join him in these sweet repasts. In this day and age of carb conscious, fat phobic, caloric cautious consumers, a chance to throw caution to the winds and indulge has been enthusiastically embraced. We thank you, Bob, for giving us permission.

The First Christian Church of Freedom

The First Christian Church of Freedom, the only church in town, is a village church in the fullest sense of the word. As a non-denominational church, our members come from many sects of the Christian faith.

The church was organized in 1858 and built its meetinghouse in 1867. Two additional rooms for fellowship and church school were added in 1978 and 1987. As a result of steady growth, we now have a full time minister, 177 members and associate members and 213 friends. Anywhere from 12-25 children in the community participate in our Church Club, an after school program that meets weekly. A Junior Choir has also been formed and the children sing in regular and special services. An adult choir provides music for worship services and other special programs. Music for our worship encompasses both traditional and contemporary song. The Ladies' Guild provides services to the church and community and has made significant financial contributions to the church. The Men's Club is also active and meets regularly. An Adult Study group meets on a weekly basis for spirited discussion.

Housed in the church basement is the Freedom Food Pantry, an outreach activity organized by church members. The Pantry provides food and household supplies to persons in need in Freedom and surrounding towns. Other out-reach programs include an Easter breakfast, following the Sunrise Service. Each Thanksgiving day the community is invited to be guests of the church for a traditional Thanksgiving feast. The church also supports the Santa Project, a joint effort by area businesses, churches and individuals, to provide Christmas presents and food to approximately 300-350 children in over 100 families. Recently, the church has expanded its outreach efforts to establish a library and provide needed books and supplies to the school children in an impoverished community in Paraguay.

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Bars & Squares

For Thinking Big



Banana Bars

Jane Hartnett

½ c. butter or margarine, softened	1 tsp. vanilla extract
2 c. sugar	2 c. all-purpose flour
3 eggs	1 tsp. baking soda
1½ c. mashed ripe bananas (about 3 medium)	pinch of salt

In a mixing bowl, cream butter and sugar. Beat in eggs, bananas and vanilla. Combine the flour, baking soda and salt; add to creamed mixture and mix well. Pour into a greased 15 x 10 x 1 baking pan. Bake at 350° for 25 minutes or until bars test done. Frost when cool. **Yield:** 3 dozen.

Frosting:

½ c. butter or margarine, softened	2 tsp. vanilla extract
8 oz. pkg. cream cheese	4 c. confectioners sugar

Cream butter and cream cheese in a mixing bowl. Gradually add confectioners sugar and vanilla; beat well. Spread over bars.

Carrot Bars

2 eggs beaten	1 c. sugar
1 lg. jar (jr.) baby carrots	1 tsp. cinnamon
dash of salt	1-3 oz. pkg. cream cheese
1½ c. flour	½ c. margarine, softened
¾ c. oil	1 tsp. vanilla
1 tsp. baking soda	2 c. confectioners sugar

Mix all ingredients through cinnamon and place in greased 9 x 13 pan. Bake at 350° for 20-25 minutes. Cool.

Cream Cheese Frosting:

Blend cream cheese and margarine. Using a mixer helps to get these smooth. Add vanilla and confectioners sugar. Spread on cooled bars.

Chocolate Peanut Butter Bars

1 c. peanut butter	1 c. flour
6 T. ($\frac{3}{4}$ stick) butter softened	$\frac{1}{4}$ tsp. salt
$\frac{1}{4}$ c. sugar	1-1 $\frac{1}{2}$ oz. pkg. (2 c.) Nestles
3 eggs	chocolate chips (divided)
1 tsp. vanilla	

Preheat oven to 350°. In large bowl, beat peanut butter and butter (softened) until smooth. Add sugar, eggs, and vanilla; beat until creamy. Blend in flour and salt. Stir in 1 cup of the chocolate bits. Spread in an ungreased 13 x 9 pan. Bake 25–30 minutes or until edges begin to brown. Immediately sprinkle with the other 1 cup of bits. Let stand 5 minutes until the bits begin to get shiny and soft. Spread evenly over top. Cool. Then put in refrigerator to harden the frosting for a while.

Chocolate Raspberry Tofu Trifle

This is a chocolate lovers' delight. It is entertaining to serve it to people who Profess to hate tofu. You can tell them after they've begun "mmmming" and raving!

Peter & Melina Bell

1 $\frac{1}{2}$ lbs. soft tofu	1 $\frac{1}{2}$ tsp. vanilla extract
$\frac{1}{2}$ c. confectioners sugar	$\frac{1}{4}$ c. reduced sugar raspberry jam
$\frac{1}{4}$ c. cocoa (unsweetened)	8- 2 $\frac{1}{2}$ x 5" graham crackers
$\frac{1}{4}$ tsp. almond extract	sliced almonds, garnish

Cut tofu into chunks and place half in the blender; blend until smooth. Spoon into medium bowl and repeat with remaining tofu. Add sugar, cocoa, and extracts. Mix well. Spread jam on graham crackers, using $\frac{1}{2}$ teaspoon on each cracker.

Place 4 of the crackers on the bottom of a 6 x 10 inch pan, jam side up. Spread half the tofu mixture evenly over crackers. Top with remaining graham crackers and end with remaining tofu. Garnish with sliced almonds, if desired. Cover and chill thoroughly. Serve cold. Makes 8 servings.

Chocolate Walnut Crumb Bars

Jennifer Rich

2 sticks butter or margarine,
softened
2 c. flour
½ c. granulated sugar
¼ tsp. salt

12 oz. semi-sweet chocolate
morsels, divided
14 oz. can sweetened condensed
milk (not evaporated milk)
1 tsp. vanilla extract
1 c. chopped walnuts

Beat butter until creamy. Beat in flour, sugar, and salt until crumbly. With floured fingers press 2 cups crumb mix into a 13 x 9 greased pan. Reserve remaining mixture. Bake in preheated 350° oven for 10–12 minutes or until edges are browned.

Warm ½ cup morsels and sweetened condensed milk in heavy saucepan over low heat stirring until smooth. Stir in vanilla. Spread over hot crust.

Stir walnuts and remaining morsels into remaining crumb mix. Sprinkle over chocolate filling. Bake in 350° oven for 25–30 minutes until center is set. Cool pan on wire rack before cutting.



Coconut Lemon Bars

Alex Morrison

½ c. butter or margarine	1 tsp. grated lemon rind
½ c. packed brown sugar	¼ tsp. salt
1 c. all purpose flour	1 c. chopped walnuts
2 eggs	½ c. raisins cut up (or currants)
1 c. packed brown sugar	1 c. shredded coconut
2 T. lemon juice	confectioners sugar

First layer:

Crumble butter, ½ c. brown sugar and flour together until mealy. Press into ungreased 9 x 9 inch pan. Bake in 350° oven for 10 minutes.

Second layer:

Beat eggs until frothy. Add 1 c. brown sugar, juice, rind, salt, nuts, raisins, and coconut. Stir to mix. Pour over shortbread layer. Bake at 350° for 25 minutes or until golden brown. Sprinkle with confectioners sugar. When slightly cooled, cut into squares.

Cream Cheese Sandies

Ann Foss

2 chocolate chip cookie rolls	1 egg
1-8 oz. pkg. cream cheese	1 tsp. vanilla
½ c. sugar	

Slice 1 package of cookies. Use slices to cover bottom of ungreased 9 x 13 pan. Mix next four ingredients and pour mixture over cookies. Slice second package of cookies and put on top. Bake at 375° for 40–45 minutes. Do not over bake. Pillsbury Cookies seem best.

Dream Bars

Fran Babcock

½ c. dark brown sugar	1 c. brown sugar
1 c. flour	¼ tsp. baking powder
½ c. melted butter	¼ tsp. salt
2 eggs	1 c. chopped walnuts

Mix ½ cup brown sugar, flour and melted butter together. Pat into a greased and floured 9 x 6 inch pan. Bake at 350° for 15 minutes. Remove from oven.

Beat eggs and add remaining ingredients; mix well. Spread over the first part and bake at 350° for 15 minutes more.

Florentine Squares

Lois Roessler

½ c. Crisco	1 tsp. baking powder
1 c. sugar	¾ c. strawberry preserve
2 eggs	1 c. chopped walnuts
1 tsp. vanilla	2 egg whites
2 c. flour	1 c. brown sugar
1 tsp. salt	1 tsp. vanilla

Cream Crisco and sugar. Add eggs and vanilla. Sift together 2 cups flour, 1 teaspoon salt, 1 teaspoon baking powder. Add sifted ingredients to batter.

Grease 13 x 8 pyrex dish. Spread batter evenly in bottom. Spread strawberry preserves on top. Sprinkle 1 cup chopped nuts on top of preserves.

Beat 2 egg whites until stiff. Add 1 cup brown sugar and 1 teaspoon vanilla. Spread this topping on preserves. Bake at 350° for 35 minutes.

Ginger Crunch

This dessert was served at a sheep farm bed and breakfast in New Zealand.

Mary Hockmeyer

4 oz. butter	2 T. butter
4 oz. sugar	4 T. confectioners sugar
8 oz. flour	2 tsp. (or more) maple syrup
1 tsp. ground ginger	1 tsp. ground ginger
1 tsp. baking powder	

Cream butter and sugar and add sifted dry ingredients. Knead well and press into greased shallow tin. Bake 20-25 minutes at 375°

Glaze: In saucepan, heat until melted: 2 tablespoons butter, 4 tablespoons confectioners sugar, 2 teaspoons (or more) maple syrup, 1 teaspoon ground ginger. Pour over crust while hot and cut into squares before it gets cold.

Goopy 7 Layer Bars

Jane Hartnett

1 stick butter or margarine	1-12 oz. pkg. butterscotch chips
1½ c. graham cracker crumbs	chips
1-7 oz. bag flaked coconut	1 c. chopped pecans
12 oz. pkg. semi-sweet chocolate chips	1-14 oz. can sweetened condensed milk

Preheat oven to 350° (325° for glass dish). In 13 x 9 pan, melt butter in oven. Top evenly with crumbs, then coconut, chocolate chips, butterscotch chips, and nuts. Pour condensed milk over the top. Bake 25 minutes or until lightly browned. Cool 30 minutes. Chill thoroughly, then cut into bars.

Graham Delight

Popular in the 70's

Margery Conrey

24 graham crackers spilt in half	1 c. light brown sugar
1 stick butter	chopped nuts
1 stick margarine	

Arrange split crackers on lightly greased cookie sheet. Boil shortenings and sugar together just 2 minutes, pour over crackers and sprinkle with nuts.

Bake 10 minutes at 325°.

Honey Oatmeal Chews

Ellie Stokes

½ c. margarine	½ tsp. baking soda
½ c. sugar	½ tsp. baking powder
½ c. honey	¼ tsp. salt
1 egg	1 c. quick oatmeal
1 tsp. vanilla	3½ oz. or 1 ⅓ c. coconut
¾ c. flour	½ c. chopped almonds (opt.)

Cream together first 3 ingredients. Then add egg and vanilla. Add flour, baking soda, baking powder, and salt, which have been sifted together. Then add last 3 ingredients.

Spread in 13 x 9 greased pan and bake at 350° for 25-30 minutes. When cool, may sprinkle with confectioners sugar

Ice Cream Treasure Squares

Great to keep on hand for grandchildren!
Bev Grant

2 c. Rice Krispies, slightly crushed $\frac{1}{3}$ c. margarine, melted
 $\frac{1}{2}$ c. chopped walnuts 1 qt. vanilla ice cream
 $\frac{1}{2}$ c. coconut 1 bag frozen mixed fruits ($\frac{1}{2}$ c, plus
 $\frac{1}{2}$ c. brown sugar extra as desired, for top)

Mix Rice Krispies, walnuts, coconut, sugar and margarine and press $\frac{1}{2}$ the mixture into a 9 x 9 x 2 pan. Chill. Stir 1 quart vanilla ice cream to soften. Add $\frac{1}{2}$ cup frozen mixed fruit to ice cream. Spoon over crust. Top with remaining cereal mixture. Freeze. Let thaw $\frac{1}{2}$ hour before serving.

May add more fruit on top when serving.



Kifi Pastry

Dough:

4 c. flour	4 egg yolks, beaten
2 c. margarine	1 c. sour cream

Filling:

1¼ lbs. ground walnuts	1 T. almond extract
1 c. sugar	1 egg, beaten
½ c. milk	

Cut margarine into flour; add egg yolks and sour cream. Mix well. Put on floured board and knead until smooth; if sticky add a little more flour. Dough can be refrigerated until ready to be used.

Filling:

In medium bowl combine nuts, sugar, milk, and almond extract; blend well. Divide dough into four parts, roll ¼ at a time to measure 16 x 12 inches, ⅛ inches thick. Cut into 2 inch squares. (48 squares). Place ¼ to ½ teaspoon of filling in center of each square. Bring opposite corners together and pinch to seal. Put on cookie sheet and brush with beaten egg. Bake 10-12 minutes at 400° until golden brown. Remove from oven. Let cool on wire rack.

These are great over the holidays, can be made ahead and frozen. Takes time, but makes a lot, they are a favorite with us.

Lemon Bars

Nancy Seabury

1 c. flour	½ tsp. baking powder
¼ c. confectioners sugar	2 eggs, beaten
¼ c. butter, melted	3 T. lemon juice
1 c. sugar	zest of the lemon
2 T. flour	confectioners sugar

Mix 1 cup flour, confectioners sugar, and melted butter. Press into 8 x 8 pan. Bake at 350° for about 17 minutes.

Mix 1 cup sugar, 2 tablespoon flour, and ½ teaspoon baking powder. Add beaten eggs. Then add lemon juice and zest. Mix in. Pour over baked crust. Bake at 350° for 25 minutes. Sprinkle with confectioners sugar.

Lemon Lust

Loretta Cummings

1½ c. flour	½ of 8 oz. Cool Whip, divided
1½ sticks margarine melted	⅔ c. powdered sugar
½ c. chopped nuts	3¾ c. milk
8 oz. pkg. of cream cheese	3 pkgs. instant lemon pudding mix

Mix first 3 ingredients well. Grease 9 x 13 pan. Press mixture into the bottom of the pan. Bake 15 minutes at 350° until light brown. Cool.

Mix next 3 ingredients (½ of 8 oz. Cool Whip) well and spread over cooled crust for filling layer.

Beat milk and puddings until thick. Spread over cream cheese layer. Spread remaining Cool Whip on top and sprinkle with chopped nuts. Trim with lemon slices. Refrigerate. Serves 12.

Marshmallow Brownie Squares

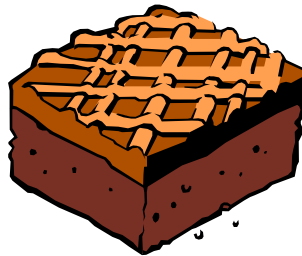
Sandy Morrison

1 box fudge brownie mix	1½ c. chocolate bits
1-10½ oz. bag of mini-marshmallows	1 c. peanut butter
1 T. butter	1½ c. Rice Krispies

Prepare a fudge brownie mix as directed and bake in a 9 x 13 inch pan. When done remove from oven and cover top with 10½ oz. bag of mini marshmallows. Return to oven and bake approximately 3 minutes.

Meanwhile, melt butter, peanut butter and chocolate bits. Then add Rice Krispies.

Spread top of brownies with Rice Krispies mix while brownies are still hot. Refrigerate until easy to cut.



Maury's Best Brownies

An easy mix – in – one – bowl recipe that my daughter Maury started making for bake sales and sleepover parties back when she was in middle school.

Cindy Davis

¼ lb. (1stick) unsalted butter	½ c. all purpose flour
2 oz. unsweetened chocolate	¼ tsp. salt
2 eggs	⅛ tsp. black pepper
1 c. sugar	½ c. chopped walnuts (opt.)
1 tsp. vanilla extract	

Preheat the oven to 350°. Grease an 8 or 9 inch square or 11 x 7 baking pan.

Combine the butter and chocolate in a heavy medium sized saucepan over medium-low heat, stirring frequently, until the butter and chocolate are melted. Remove from the heat. Whisk the eggs with the sugar and vanilla in a large mixing bowl until well blended but not foamy. Gradually mix the melted chocolate mixture into the egg mixture. Sprinkle the flour, salt, and pepper over the chocolate mixture and whisk gently just until combined. Stir in the walnuts, if you like. Pour the batter into the prepared pan, smoothing the top.

Bake until a toothpick inserted about $\frac{2}{3}$ of the way to the center comes out clean, 25–30 minutes. The center should be slightly sticky. Cool the brownies in the pan on a wire rack for about 20 minutes. Cut into 16 or more squares and cool completely before serving.

Mia's Scrumptious Bars

¼ c. butter	1 c. shredded coconut
1 pkg. crushed graham crackers	1 c. nuts
1 sm. pkg. butterscotch chips	1 can sweetened condensed milk
1 sm. pkg. chocolate chips	

Melt butter in 13 x 9 inch pan. Spread crushed graham crackers evenly over butter. Sprinkle other ingredients on. Pour condensed milk over all. Bake at 325° for 35 minutes. Cool for a short time; place in refrigerator for 15-20 minutes until firm. Cut in squares.

Midnight Mints

Terry Boyer

Bottom Layer:

½ c. butter or margarine	2 c. graham wafer crumbs
5 T. cocoa	½ c. chopped walnuts
¼ c. granulated sugar	1 c. coconut
1 egg, beaten	

Combine butter, cocoa, and sugar in a saucepan. Bring slowly to a boil. Stir in egg to thicken. Remove from heat and add crumbs, nuts, and coconut. Pack very firmly into greased 9 x 9 inch pan.

Second Layer:

¼ c. butter or margarine	2 c. icing sugar
3 T. milk	green food coloring.
1 tsp. peppermint flavoring	

Combine all ingredients in a bowl. Mix well adding a few drops more liquid if needed for easy spreading. Tint a pretty green. Spread over first layer.

Third layer:

⅔ c. chocolate chips	2 T. butter or margarine
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Melt chips and butter in saucepan over low heat or over hot water. Spread over second layer. Chill and store in refrigerator. This will keep well and will also freeze well. Cut into 36 squares.

Oh Henry Bars

Helen Bryant

$\frac{2}{3}$ c. margarine (or butter)	3 tsp. vanilla
1 c. brown sugar	1 pkg. chocolate bits
$\frac{1}{2}$ c. Karo syrup	$\frac{1}{2}$ c. crunchy peanut butter
4 c. quick Quaker Oats	

Cream butter and sugar. Add syrup and mix. Add oats and vanilla. Pat in ungreased cookie sheet. Bake at 350° for 15-16 minutes. Cool cookies. Melt one package chocolate bits and $\frac{1}{2}$ cup crunchy peanut butter and spread on top. Cut when chocolate is set.

Oh Henry Butterscotch Bars

Mary Hockmeyer

$\frac{3}{4}$ c. butter or margarine	whole graham crackers
$\frac{2}{3}$ c. brown sugar	$1\frac{1}{2}$ c. confectioners sugar
$\frac{1}{2}$ c. milk	3 T. butter or margarine
1 tsp. vanilla	$1\frac{1}{2}$ T. water
$1\frac{1}{2}$ c. graham cracker crumbs	$\frac{1}{2}$ tsp. vanilla

Combine butter, sugar, milk, and vanilla in a large saucepan. Bring to a boil and simmer for 5 minutes. Remove from heat and stir in the crumbs. Line a 9 x 9 ungreased pan with whole graham crackers, trimmed to fit. Pour filling over crackers and cover with more whole graham crackers. Cool and ice with butter icing.

For the icing, beat last four ingredients together in a small bowl. Adjust consistency by adding more water or more sugar until spreadable.

Peanut Butter Bars

Kim Gibbs

½ c. margarine
½ c. brown sugar
½ c. sugar
1 egg
⅓ c. peanut butter
½ tsp. salt
½ tsp. vanilla
½ tsp. baking soda

1 c. flour
2 T. milk
1 c. quick oatmeal
1 c. chocolate chips
½ c. powdered sugar
¼ c. peanut butter
2 T. milk

Cream first 3 ingredients together. Beat in next 5 ingredients (through baking soda). Stir in flour, milk, oatmeal. Spread in greased (but not floured) 9 x 13 pan. Bake at 350° for 20–25 minutes. Do not overbake.

To make frosting, sprinkle ¾ to 1 cup chocolate chips over hot bars immediately after removing from oven (to melt).

Combine powdered sugar, peanut butter and milk thoroughly, and then spread quickly over hot bars, blending into melted chocolate as you spread. Cut into bars when cool.



Peanut Butter Chocolate Chip Squares

1 c. butter or margarine, softened	1 tsp. baking soda
$\frac{3}{4}$ c. packed brown sugar	$\frac{1}{2}$ tsp. salt
$\frac{3}{4}$ c. sugar	1 c. Hershey's semi-sweet chocolate chips
2 eggs	$1\frac{1}{2}$ c. Reese's peanut butter chips
$\frac{1}{2}$ tsp. vanilla	
$2\frac{1}{4}$ c. unsifted all-purpose flour	

Cream butter or margarine, brown sugar, sugar, eggs and vanilla until light and fluffy. Combine flour, baking soda, and salt; add to creamed mixture. Combine milk chocolate chips and peanut butter chips; stir into batter. Spread mixture evenly into greased $15\frac{1}{2}$ x $10\frac{1}{2}$ x 1 jelly roll pan. Bake at 350° for 25-30 minutes or until golden brown.

Cool in pan. Cut into bars. 48 cookies.

Peanut Butter Squares

Barbara Coleman

2 c. graham crackers, crushed	16 oz. pkg. powdered sugar
18 oz. jar peanut butter	1-12 oz. package chocolate bits
2 sticks margarine, melted	1 stick margarine

Mix well graham crackers and peanut butter and powdered sugar. Pour into melted margarine and mix thoroughly. Spread in a 9 x 13 pan and refrigerate $\frac{1}{2}$ hour.

Meanwhile:

Melt 12 oz. chocolate bits together with one stick of margarine. Pour over top of peanut butter mixture and refrigerate. Cut into squares when set.

Peanut Butter Cup Bars

Louise Lovell

1 stick margarine	$\frac{1}{3}$ stick margarine
$\frac{1}{4}$ c. peanut butter	1-6 oz pkg. semi-sweet chocolate bits
$\frac{1}{4}$ c. graham cracker crumbs	
2 c. confectioners sugar	

Melt margarine and peanut butter. Add graham cracker crumbs and sugar. Mix well and press into a greased 7 x 11 pan. Smooth top and refrigerate while making topping.

For topping, melt margarine and chocolate bits over low heat. Pour topping on chilled bars and spread evenly. Cut into squares after topping has set.

Peanut Butter Fingers

Velma Hormell

$\frac{1}{2}$ c. butter	$\frac{1}{2}$ tsp. vanilla
$\frac{1}{2}$ c. white sugar	1 c. flour
$\frac{1}{2}$ c. brown sugar	1 c. quick cooking rolled oats
1 unbeaten egg	1 c. chocolate chips
$\frac{1}{3}$ c. peanut butter	$\frac{1}{4}$ c. sifted powdered sugar
$\frac{1}{2}$ tsp. baking soda	$\frac{1}{8}$ cup peanut butter or 1-2 T. cream
$\frac{1}{4}$ tsp. salt	

Cream together first three ingredients. Blend in next 5 ingredients (through vanilla). Stir in flour and rolled oats. Spread in greased 13 x 9 pan. Bake for 20 minutes at 400°. Sprinkle with chocolate chips. Let stand for 5 minutes, pour spread (recipe below) over top:

Peanut Butter Spread:

Combine sifted powdered sugar, peanut butter (or cream). Mix well. Drizzle over top. Cool. Cut into bars.

Pear Custard Bars

½ c. butter, softened

⅓ c. sugar

¾ c. flour

¼ tsp vanilla

⅔ c. chopped macadamia nuts

1 pkg. cream cheese softened

½ c. sugar

1 egg

½ tsp. vanilla

1 can (15½ oz.) pears, drained

½ tsp sugar

½ tsp cinnamon

In a mixing bowl, cream together butter and sugar. Beat in flour and vanilla until combined. Stir in nuts. Press into 8 inch greased pan. Bake at 350° for 20 minutes or until lightly browned. Cool on rack. Increase oven to 375°.

For filling, beat cream cheese until smooth. Add sugar, egg and vanilla. Mix until combined. Pour over crust. Cut pears into 1/8" slices. Arrange pears in a single layer over top. Sprinkle sugar and cinnamon over pears. Bake at 375° for 28-30 minutes. Center will be soft set, but will become firmer after cooling. Cool on rack for 45 minutes. Refrigerate for at least two hours before cutting and serving.



Prune Bars

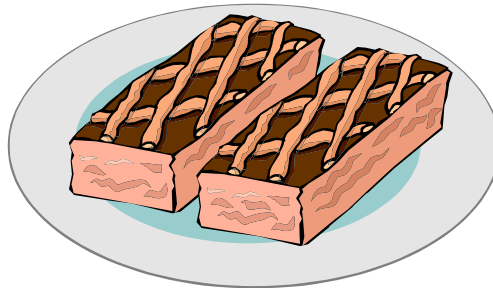
Ruth Wolfe

1 lb. prunes cut up in pieces	1 tsp. nutmeg
1 c. boiling water	1 tsp. clove
3 eggs	½ c. chopped walnuts
½ c. cooking oil	2 c. confectioners sugar
2 c. flour	2-3 T. cream
1½ c. sugar	2 tsp. butter
1 tsp. salt	1 tsp. vanilla
1¼ tsp. baking soda	1 T. orange juice (opt.)
1 tsp. cinnamon	

Pour boiling water over prunes and allow to cool.

Beat eggs well and add oil. Sift in dry ingredients (through cloves) and mix well with eggs and oil. Stir in prunes, water and nuts. Bake in a greased 15½ x 10 x 1½ inch pan in 350° oven for 35 minutes

To make frosting, beat together the confectioners sugar, cream, butter and vanilla. (However, I use about a cup of sugar and 2 tablespoons butter; then add orange juice to make a thin frosting.)



Redi-Frosted Raisin Bars

Heloise Depew

1 c. sugar
½ c. raisins
½ c. dates
1 c. water
½ c. butter
1 tsp. cinnamon
½ tsp. cloves
¼ tsp. nutmeg
¼ tsp. salt
2 c. flour

1 tsp. baking soda
½ tsp. baking powder
1 tsp. vanilla extract

Topping:

1 c. firmly packed brown sugar
½ c. chopped walnuts
¼ c. flour
2 T. butter, melted
1 T. cinnamon

Preheat oven to 350°. In a 2-quart saucepan, combine first 9 ingredients (through salt). Bring to a boil; boil gently for 3 minutes. Cool. Add flour, baking soda, baking powder and vanilla extract; blend well. Spread batter evenly in greased 15 x 10 x 1 jelly roll pan.

For topping, combine all ingredients and mix well. Sprinkle evenly over batter; press down lightly. Bake at 350° for 20–25 minutes. Cool. Cut into bars.

Seven Layer Bars

Mabel Davis

1 stick margarine, melted
1 c. graham cracker crumbs
6 oz. coconut
6 oz. butterscotch bits

6 oz. chocolate bits
1 can condensed milk
chopped nuts

Mix all ingredients. Put in an 8 x 8 inch pan and bake at 350° for 30 minutes. Cool and cut into squares with sharp knife. Enjoy.

Toll House Special

Margaret Trail

¼ lb. graham crackers

¼ lb. nut meats

¼ lb. dates

½ c. thin cream

¼ lb. mini-marshmallows

Crush graham crackers into fine crumbs. Reserve ½ cup crumbs. Mix rest of crumbs with dates that have been cut into small pieces. Add marshmallows and nuts that have been cut into small pieces. Add thin cream. Mix well. Form into a roll and place in refrigerator to chill after rolling in aluminum foil.

To Die for Chocolate Brownies

Marjorie E. Works

1 box instant chocolate pudding

1-12 oz. bag semi-sweet chocolate

1 box chocolate cake mix,

bits

any chocolate flavor

In a large bowl, mix pudding according to the box directions. Add the cake mix. Beat until moist. Pour into a lightly greased 13 x 9 pan. Top with the chocolate chips and bake according to the cake mix directions, 28-30 minutes. Center may sink.

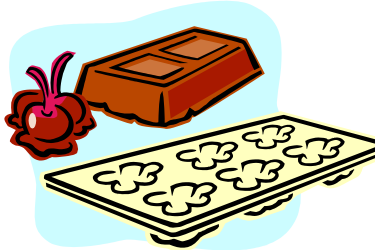
Very RICH!

Triple Tasty Fudge Bars

1-15.4 oz. fudge frosting mix	1 egg
1-18.5 oz. German chocolate cake mix	½ c. dairy sour cream
¼ c. water	1-6 oz. or 1 c. semi-sweet chocolate pieces

Preheat oven to 350°. Prepare frosting mix as directed on package. Combine dry cake mix, ½ cup prepared frosting, water and egg. Stir by hand until cake mix is moistened. Mixture will be stiff. Pat into 13 x 9 pan, greased on bottom only. Beat sour cream into remaining frosting. Spread over base. Sprinkle with chocolate pieces.

Bake at 350° for 40–50 minutes. Top will be puffy. Chocolate chips do not melt. Cool. Cut into bars.





Cakes

For Carbs



Apple Cake

Bonnie McCue

Preheat oven to 350°.

Mix together in bowl set aside:

7 apples, sliced
2 T. cinnamon

7 T. sugar

Mix together to make cake mix:

4 c. flour
3 c. sugar
4 tsp. baking powder

4 eggs
1 c. oil
½ to ¾ c. orange juice

In a greased tube or 2 loaf pans, layer with cake mix, apples, cake mix and end up with apples on top.

Bake at 350° for 1½ hours.

Apple Torte

Alice Miksch

1 egg, beaten fluffy
¾ c. sugar
1 tsp. vanilla
½ c. flour

2 tsp. baking powder
pinch of salt
1 c. finely chopped apples
½ c. walnuts

Add sugar and vanilla to egg. Sift together flour, baking powder and salt and add to egg mixture. Fold in one cup finely chopped apples and ½ cup chopped walnuts. Put in greased 9½ inch round pan or a 6 x 10 flat casserole.

Bake in 325° oven for about 35-40 minutes. Serve warm with whipped cream, Cool Whip, or ice cream.

Apple Torte

Brenda

Bottom:

½ c. margarine

1 c. flour

⅓ c. sugar

¼ tsp. vanilla

Mix and press like a crust in a pie plate or springform pan

Middle:

8 oz. cream cheese

¼ c. sugar

1 egg

½ tsp. vanilla

Mix and pour on bottom layer

Top:

4 c. apples

½ tsp. cinnamon

⅓ c. sugar

Mix and put on top.

Sprinkle top layer with sliced almonds. Bake 450° for 10 minutes and reduce to 400° for 25 minutes.



Apple Walnut Supreme Cake

Louise Lovell

4 c. coarsely chopped, peeled apples,	2 c. sifted flour
1¾ c. sugar	2 T. baking soda
2 eggs	1 T. salt
½ c. oil	2 T. cinnamon
2 T. vanilla	½ c. chopped walnuts

Combine apples and sugar and set aside. Mix eggs, oil, and vanilla and beat 1 minute at medium speed. Sift flour with baking soda, salt, and cinnamon. Add to egg mixture alternately with apple/sugar mixture. Add the nuts. Put into a greased 13 x 9 pan.

Bake at 350° for 45-50 minutes. Do not underbake.



Bavarian Apple Torte

Judy Fuller

½ c. margarine

⅓ c. sugar

1 8 oz. pkg. cream cheese, cubed

¼ c. sugar

⅓ c. sugar

½ tsp. cinnamon

¼ tsp. vanilla

1 c. flour

1 egg

½ tsp. vanilla

4 c. sliced, peeled apples

¼ c. sliced almonds

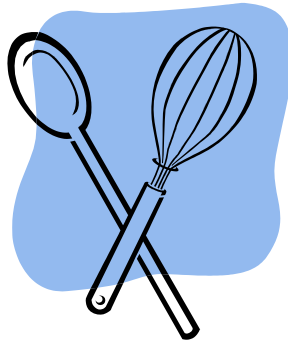
Heat oven to 450°. Cream margarine, sugar, and vanilla. Blend in flour. Spread this dough on bottom and 1 inch high around the sides of a 9 inch springform pan. Combine softened cream cheese and sugar. Mix well. Add egg and vanilla. Mix. Pour into pastry lined pan. Combine sugar and cinnamon. Toss apples in sugar mixture. Spoon apples over cream cheese layer; sprinkle with nuts. Bake for 10 minutes. Reduce temperature to 400°; continue baking 25 minutes. Loosen torte from rim of pan. Cool before removing rim of pan.

Variation:

1-29 oz. can sliced cling peaches, well drained.

1 tsp. sugar

½ tsp. cinnamon.



Black Bottom Cheesecake Cups

Gere Lane

Combine first six ingredients in large bowl:

1½ c. all purpose flour	¾ c. sugar
⅓ c. unsweetened cocoa	1 tsp. baking soda
1 T. instant espresso granules	½ tsp. salt

1 c. water	1 T. white vinegar
⅓ c. prune butter	2 tsp. vanilla extract

8 oz nonfat cream cheese (1 pkg.), softened	vegetable cooking spray
½ c. sifted powdered sugar	½ c. semisweet chocolate morsels
1 egg	¼ c. chopped almonds

Combine water, prune butter, vinegar, and vanilla; stir well. Add to dry ingredients, stirring with a wire whisk until blended; set chocolate batter aside.

Beat cream cheese in a bowl at medium speed of a mixer until smooth. Add powdered sugar and egg, and beat until well-blended; set cream cheese mixture aside. Place 18 paper muffin cup liners in muffin cups; coat liners with cooking spray. Divide chocolate batter evenly among cups; spoon cream cheese mixture evenly on top of chocolate batter in each cup. Sprinkle chocolate morsels and almonds over cream cheese mixture.

Bake at 350° for 25 minutes or until a wooden pick inserted in center comes out clean. Let cool in pans 5 minutes on a wire rack; remove from pans, and let cool completely on wire rack.

Yield: 1-1/2 dozen (serving size: 1 cheesecake cup).

Black Forest Cheesecake

Caroline James

1 c. chocolate wafer crumbs 3 T. margarine, melted

Combine crumbs and margarine; press onto the bottom of a 9-inch springform pan. Bake at 350° for 10 minutes.

2 -8 oz. pkgs. cream cheese, 1-6 oz. semi-sweet chocolate
 softened pieces, melted
 $\frac{2}{3}$ c. sugar $\frac{1}{4}$ tsp. almond extract
2 eggs

Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate and almond extract; pour over crust. Bake at 350° for 45 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

1-21 oz. can cherry pie filling
Frozen whipped topping thawed

Top cheesecake with pie filling and whipped topping just before serving. Makes 10 – 12 servings.

Blueberry Bake-In-A-Hurry Dessert

From my cousin, Judy Fuller, years ago.

Alice Miksch

1 c. blueberry pie filling (or cherry 1 stick margarine, melted
 or apple) Cool Whip or whipped cream
1 pkg. yellow cake mix

In a 9 x 13 pan spread pie filling. Top with cake mix, pat down gently and evenly. Drizzle melted margarine over top. Bake at 350° for 30-40 minutes or until cake is lightly browned. Serve warm topped with Cool Whip or other topping.

Blueberry Buckle

Judy Fuller

$\frac{3}{4}$ c. sugar	2 c. sifted flour
$\frac{1}{4}$ c. soft margarine	$\frac{1}{2}$ tsp. salt
1 egg	2 tsp. baking powder
$\frac{1}{2}$ c. milk	2 c. drained blueberries (fresh are best)

Mix sugar, shortening, egg. Stir in milk. Sift and stir in flour, baking powder and salt. Blend in berries. Spread in greased and floured 9 x 9 pan.

Crumbs:

$\frac{1}{2}$ c. sugar	$\frac{1}{3}$ c. flour
$\frac{1}{2}$ tsp. cinnamon	$\frac{1}{4}$ c. soft margarine

Mix all ingredients and sprinkle over mixture in pan. Bake in 375° oven for 45-50 minutes.

Blueberry Cheesecake

Rhody Shwary

1 oz. softened cream cheese	1 tsp. vanilla
$\frac{3}{4}$ c. confectioners sugar	3 pkg. ladyfingers
1 pint heavy cream	1 can blueberries

Mix and beat with an electric mixer first four ingredients until firm. Line bottom and sides of springform pan with ladyfingers. Pour $\frac{1}{2}$ of the mixture spreading evenly. Line with ladyfingers again; pour remainder of mixture spreading evenly. Top with blueberries (or topping of choice). Refrigerate overnight for best results.

Brownie and Ice Cream Cake

Kim Gibbs

1 pkg. fudge brownie mix
1 qt. coffee ice cream

1 qt. chocolate ice cream
cherries, walnuts, whip cream,
chocolate sauce

In a 9 x 13 pan, bake brownies according to package. After baking and cooling, remove brownie to rack. Put 1 quart ice cream on the bottom of a 9 x 13 pan. Carefully put the whole brownie on top of the ice cream then put the other quart of ice cream on top, then freeze. To serve, cut into squares, put chocolate topping, whip cream, nuts and cherries on top. Voila!

Bundt Pan Cranberry Swirl Coffee Cake

Lillian Melzard

¼ lb margarine
1 c. sugar
2 eggs
1 tsp. baking soda
2 c. flour

½ tsp. salt
½ pt sour cream
1 tsp. almond extract
7 or 8 oz. whole cranberry sauce
½ c. chopped nuts-glaze

Glaze:

¾ c. confectioners sugar
½ tsp. almond extract

1 tsp. warm water

Cream margarine and sugar with mixer. Add eggs one at a time beating after each addition. Mix dry ingredients-add-alternately with sour cream. Add flavoring. Grease pan. Layer batter on bottom, swirl some cranberry sauce over batter, sprinkle with a few nuts. Add more batter and cranberry sauce. Swirl with nuts. Bake at 350° for 55 minutes. Cool 5 minutes. Glaze.

Carrot Cake

Phyllis Mayhew

2 c. sugar	1 c. plus 1 T. oil
2 c. flour	4 eggs
1 tsp. salt	3 c. grated carrots
1 generous tsp. cinnamon	1 c. nuts
1 tsp. baking soda	

Sift dry ingredients into bowl. Add oil. Add unbeaten eggs one at a time. Beat well after each egg. Add carrots and nuts. Stir well. Bake at 350° for 25-30 minutes. Makes three 8 inch round pans.

Cream Cheese Frosting

1 stick margarine	1 box confectioners sugar
1 8 oz. bar cream cheese	2 tsp. vanilla

Beat ingredients together well. Frost cakes.

Cheese Cake Cupcakes

Bette Bossi

2 - 8 oz. block of cream cheese	1 tsp. vanilla
$\frac{3}{4}$ c. sugar	vanilla wafers
2 eggs	fruit pie filling (your choice)

Have cream cheese at room temperature. Beat first 3 ingredients together. Line tea-size cupcake pan with paper and place one vanilla wafer-flat side up-in paper. Fill and bake at 375° for 15-20 minutes. Top with pie fruit filling.

Cherry Cheese Cake Cupcakes

Margaret Trail

3 - 8 oz. pkg. cream cheese ½ tsp. vanilla
1 c. sugar 36 vanilla wafer cookies
5 eggs

Cream cheese and sugar, add eggs, one at a time, then vanilla. Put vanilla wafers in bottom of paper cup in muffin tins. Fill ½ full of cheese mixture. Bake 300° for 40 minutes.

Topping:

Mix:

1 c. sour cream ¼ c. sugar
½ tsp. vanilla

canned cherry pie filling

Put 1 tablespoon of topping on each cake. Put a dab of cherry filling (canned cherry pie filling) on each cake. Bake 5 more minutes.

Makes 36- 2 inch cakes.



Chocolate Cake

circa 20's - 30's

Margery Conrey

1 c. sugar	1½ c. flour
2 heaping T. cocoa	¼ tsp. salt
¼ c. butter	¼ c. boiling water or vanilla or hot coffee
1 egg	
1 tsp. baking soda in ½ c. sour milk or 2 tsp. vinegar in sweet milk	

Mix sugar, butter and cocoa together. Add egg and stir well.

Dissolve 1 level teaspoon baking soda in ½ sour milk or 2 teaspoons vinegar dissolved in sweet milk. Add flour alternating with milk to egg mixture. Add salt, boiling water, scant if sweet milk used, vanilla or hot coffee may be substituted for water.

Bake at 350° until done.

Chocolate Mayonnaise Cake

Phyllis Mayhew

3 c. unsifted flour	2¼ tsp. baking powder
⅔ c. cocoa	1½ c. mayonnaise
1½ tsp. baking soda	1½ c. water
1½ c. sugar	1½ tsp. vanilla

Sift dry ingredients into bowl. Stir in mayonnaise gradually. Add water and vanilla. Beat until smooth and blended. Pour into two 9 inch pans. Bake at 350° for 30 minutes. Frost with chocolate frosting.

Chocolate Pound Cake

The center can be filled with whipped cream and shaved chocolate, or slices can be served with chocolate sauce and ice cream or with fresh fruit.

Cindy Davis

1 c. (2 sticks) unsalted butter	½ c. cocoa powder
½ c. vegetable shortening	½ tsp. baking powder
3 c. sugar	¼ tsp. salt
5 large eggs	1 ¼ c. milk
3 c. unbleached all-purpose flour	4 T. grated bittersweet chocolate
	1 tsp. vanilla extracts

Preheat oven to 325°. Lightly grease and flour a 9 inch bundt cake pan. In a large bowl, cream the butter, shortening, and sugar together until light and fluffy. Add the eggs, one at a time, beating well after each addition. In another bowl, sift together the flour, cocoa, baking powder, and salt. Add the dry ingredients to the butter mixture, alternating in batches with the milk and mixing well after each addition. Mix in the grated chocolate and vanilla. Pour the batter into the prepared pan and bake for 1½ hours, or until set, when a toothpick inserted in the cake comes out clean. Cool the cake on a wire rack.



Chocolatissimo Cake

(A decadent flourless cake)

Lois Roessler

1 tsp. instant coffee	¼ c. sugar
1-10 oz. pkg. semi-sweet chocolate	10 eggs, separated
1¼ c. unsalted butter, room temperature	1 oz. semi-sweet chocolate (garnish)

Pre-set oven to 350°. Butter bottom of 9 inch springform pan.

Melt coffee and chocolate on top of double boiler. Stir until smooth – set aside to cool slightly. Cream butter and sugar in large bowl. Add cooled chocolate and blend well. Add egg yolks one at a time, beating for 15 minutes (looks grainy at first). Beat egg whites until stiff-fold into batter. Pour ¾ of batter into pan. Bake 50 minutes.

Let cool completely and spread uncooked batter on top. Garnish with chocolate.



Christmas Fruit Cake

Bertha Hofstra Fauver

3 c. hot applesauce (1 quart) 1 c. butter (1/2 lb.)

2 c. sugar

Heat applesauce and put in butter and sugar. Let stand overnight.

Add:

4½ c. white flour

1 tsp. nutmeg

1 tsp. salt

1 lb. seeded raisins

1 lb. chopped dates

½ lb. cherries

½ lb. walnuts

4 tsp. baking soda

1 tsp. cloves

2½ tsp. cinnamon

1 box currants

2 lg. jars mixed fruit; ½ lb. each of

citron, candied orange, candied

lemon, candied pineapple.

Grease pans and line with greased wax paper. Bake one hour at 350° on aluminum foil. Makes eight 1 lb. loaves. While still warm, glaze with your favorite glaze and wrap. Allow ripening.

Cinnamon Chocolate Chip Cake

Alice Spears

½ c. oil

1 (2 layer) pkg. yellow cake mix

4 eggs

1 pkg. instant vanilla pudding

1 carton unflavored yogurt (8 oz.)

1 tsp. cinnamon

2 tsp. cocoa

½ c. sugar

1-6 oz. pkg. chocolate chips

Combine oil, cake mix, eggs, pudding mix and yogurt. Beat 5-6 minutes. Mix remaining ingredients for filling. Grease a large tube pan, put in 1/3 of filling then half the cake mixture. Cover with 1/3 more filling the remaining cake mixture and remaining filling. Bake 50-60 minutes in 350° oven.

Cranberry Walnut Pound Cake

Cindy Davis

Black walnuts are a native New England nut with an extremely hard shell.

The trees were abundant in the region in early colonial days, and their intensely flavored, slightly bitter nutmeats were much prized for baking once they were pried open, that is.

1 c. chopped black or California walnuts	5 eggs
1½ c. fresh cranberries	½ c. buttermilk or plain yogurt
¼ c. all purpose flour	1 tsp. grated orange zest
1 c. cake flour	¼ c. orange liqueur such as Grand Marnier or Cointreau
¾ tsp. salt	confectioners sugar
2 c. sugar	
2 sticks unsalted butter, softened	

Preheat oven to 350°. Grease and flour a 10 inch or bundt pan or two 8½ x 4½ loaf pans. If using flat bottomed pans, line the bottoms with parchment or wax paper. Place the walnuts on a baking sheet and toast them in the oven, stirring once or twice, until fragrant and very lightly toasted, 6 to 8 minutes. Cool.

Coarsely chop the cranberries with a large knife or by pulsing them briefly in a food processor. Whisk together the two flours and the salt in a large bowl. Using an electric mixer, cream the butter with the sugar in a large bowl until smooth. Beat in the eggs one at a time, stopping to scrape the sides of the bowl once or twice. Beat in the buttermilk or yogurt, liqueur and orange zest. With the mixer on low speed, add the flour mixing just until blended. Stir in the nuts and cranberries by hand. Scrape the batter into the prepared pan, smoothing the top. Bake until the top is golden and a tester inserted in the center comes out clean, 45 minutes to 1 hour depending on the size and shape of the pan. Let the cake cool in a pan on a wire rack, for 10 minutes then turn out on the rack to cool completely. Wrap and refrigerate for at least one day or up to three days or freeze. To serve sift confectioners sugar heavily over the top and cut into thin slices with a serrated knife.

Cream Cheese Raisin Pound Cake

1 c. (2 sticks) butter, softened	2 tsp. vanilla
8 oz. brick-style cream cheese, softened (not low fat or non-fat)	¼ tsp. salt
1½ c. granulated sugar	2¼ c. all-purpose flour
4 lg. eggs, room temperature	1½ c. raisins
2 tsp. baking powder	powdered sugar (opt.)

Heat oven to 325°. Generously butter a 2-piece angel food cake pan (10 x 4) or 12-cup (10 inch) bundt pan. Beat butter and cream cheese until blended, about 30 seconds on medium-high speed. Gradually beat in sugar, about 2 minutes until mixture is light and fluffy. Scrape sides of bowl.

Add eggs, one at a time beating on medium speed until just incorporated. Briefly beat in baking powder, vanilla and salt. Fold in flour in 2 additions by hand with a rubber spatula just until blended. Gently fold in raisins. Pour batter into prepared pan and gently smooth top.

Bake 50-60 minutes or until pick inserted off-center comes out clean. Edges should be golden brown, top lightly browned and just firm to the touch, but not yet shrunken from sides.

Cool completely in pan on wire rack. Loosen cake from sides of pan with a thin knife. Dust with powdered sugar if desired.



Delicate Apple Cake

4 to 5 sm. golden delicious apples, peeled, quartered and cored	1 tsp. lemon (or almond) extract
1 T. lemon juice	1¾ c. all-purpose flour
¾ c. granulated sugar	1½ tsp. baking powder
½ c. butter or margarine (room temperature)	½ tsp. salt
2 eggs	½ c. milk
	powdered sugar

Preheat oven to 350°. Grease bottom and side of a 10 inch springform pan. Cut several deep slashes lengthwise in each apple quarter. Brush cut apples with lemon juice; set aside. In a medium bowl, beat butter or margarine, granulated sugar, eggs and lemon extract until creamy. Blend flour, baking powder and salt; stir into sugar mixture alternately with milk. Spread batter in greased pan. Arrange apple quarters, slashed side up, on top of batter. Bake 50-55 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack. Remove cake from pan; dust with powdered sugar. Makes one cake.

Dinette Cake

My standby from Fannie Farmers in the 1940's, early 1950's.

Margery Conrey

Sift together:

1½ c. flour	1 c. sugar
2 tsp. baking powder	½ tsp. salt

Add:

⅓ c. shortening	1 tsp. vanilla
⅔ c. milk	1 lg. egg

Beat for two minutes. Bake 30-35 minutes.

Drumstick Cake

Ann Foss

¼ c. melted butter or margarine	½ c. sugar
2 T. peanut butter	2 tsp. vanilla
1½ c. crushed vanilla wafers (½ of 12 oz. box)	2 eggs
½ c. chopped peanuts	1-12 oz. Cool Whip
1-8 oz. pkg. softened cream cheese	6 T. chocolate syrup

Crust: Melt the butter and peanut butter together. Add wafer crumbs and chopped peanuts and mix well. Set aside ½ c. of mixture for topping. Press remainder in lightly greased 9 x 13 baking pan.

Filling: Mix cream cheese, sugar, vanilla and eggs. Beat at high speed until well blended. Fold in Cool Whip and spread over crust. Drizzle chocolate syrup and remaining mixture. Cover with foil. Freeze.

Dump Cake

Virginia Meserve

In a 9 x 13 ungreased pan spread:

1 can cherry pie filling	1 can 16 oz crushed pineapple
1 box yellow cake mix	½ to 1 can chopped walnuts
2 sticks margarine cut in pats.	

Set oven to 350°. Bake in ungreased pan for about one hour. Do not mix ingredients.

Easy as 1,2, 3 Pineapple Cake

Jane Hartnett

Cake ingredients:

2 c. flour	2 c. sugar
1-20 oz. can crushed pineapple	2 eggs
2 T. baking soda	1 c. chopped nuts (opt).

Frosting:

1-8 oz. pkg. cream cheese, softened	1 c. confectioners sugar
1 T. vanilla	1 stick butter or margarine, softened

Grease a 13 x 9 pan. Combine all cake ingredients lightly—do not beat well.

Bake in 350° oven for 35-40 minutes.

While cake bakes, prepare frosting. Beat all frosting ingredients until well blended. Spread on hot cake as soon as it comes out of the oven. Sprinkle with nuts, if desired.

Easy Coffee Torte

1 box instant chocolate pudding	1 lg. angel cake
1½ tsp. instant coffee	½ pint heavy cream, whipped
1⅓ c. milk	5 heath bars, chilled and crushed

Mix pudding and coffee, stir in milk and chill. Slice cake in three layers. Fold cream into pudding mix and spread half of mixture between layers. Ice top and sides with remainder of pudding/cream mix. Sprinkle candy over top and sides.

Éclair Cake Dessert

Judy Fuller

1 box graham crackers (1 lb)	1-9 oz container Cool Whip
3½ c. milk	1 can ready to spread chocolate
2 sm. pkgs. instant french vanilla pudding	fudge frosting

Grease a 9 x 13 baking pan. Line bottom of pan with graham crackers. Mix milk and pudding and beat at medium speed for 2 minutes. Blend in Cool Whip.

Pour half of the filling over graham crackers. Make a second layer of graham crackers over pudding mixture. Pour remaining filling over this. Cover with more graham crackers. Refrigerate 2 hours. Then frost with fudge frosting. Refrigerate 24 hours.

Éclair Cake

Bev Grant

1 stick butter	1 c. flour
1 c. water	4 eggs

Melt the butter in water in a pan. Bring to a boil, stir in flour all at once, remove from heat and stir vigorously until mixture is smooth and leaves sides of pan. Beat in thoroughly the eggs one at a time. Spread in bottom of greased 9 x 13 pan. Bake for 25–30 minutes at 400°. Cool.

Filling:

1-8 oz. cream cheese	3 c. milk
1 lg. or 2 sm. vanilla instant pudding	

Beat cream cheese until smooth. Add milk and pudding mix. Beat until thick, about three minutes. Spread over shell. Refrigerate for 15 minutes to set. Top with Cool Whip and drizzle with chocolate syrup. Garnish with almonds. Refrigerate before and after servings

Flourless Chocolate Cake

Allyson Fauver

½ c. butter	½ c. sugar
6 oz. semi sweet chocolate bits	¼ tsp. salt
2 oz. unsweetened chocolate bits	1 tsp. vanilla extract
8 eggs	9 inch springform pan

Preheat the oven to 275°. Melt the butter with semi sweet and unsweetened chocolates in a saucepan over low heat, stirring constantly. Set it aside and let it cool at room temperature. Butter and flour the springform pan. Separate the egg yolks into two bowls. Beat the egg whites until soft peaks form, then gradually add the sugar and continue beating until stiff peaks form. Set aside. When the chocolate has cooled, stir it into the egg yolks along with the salt and vanilla and mix thoroughly. Fold in egg whites until no trace of the whites remain. Pour the batter into the springform and bake until the center is set, about 1 hour. Let it cool in the springform before removing.

Ginger Bread Cake

Libby Towles

4 T. sugar	1 c. flour
4 T. molasses	1 tsp. baking soda
4 T. melted Crisco (or margarine)	1 tsp. cinnamon
4 T. milk	1 tsp. ginger
4 T. sour milk	½ tsp. salt
1 egg	whipped cream

Mix first 5 ingredients in order given. Add egg. Sift the flour, baking soda, cinnamon, ginger and salt into mix. Put in 7 x 10 pan that has been greased. Bake in 350° oven for 20 minutes. Serve very warm with whipped cream. A double recipe fits a 9 x 13 pan.

Glazed Lemon Almond Pound Cake

Cake:

1 c. blanched almonds	1 c. all purpose flour
1 c. granulated sugar	1 tsp. baking powder
2 sticks unsalted butter, softened	¼ tsp. salt
4 eggs	¼ c. fresh lemon juice
1 T. freshly grated lemon rind	

Glaze:

¼ c. fresh lemon juice	2 c. confectioners sugar
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Garnish:

candied lemon slices	candied violets
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Preheat oven to 350°. Butter and flour 9 inch or 10 inch springform pan and line with buttered wax paper.

TO PREPARE THE CAKE: In a food processor, grind the almonds finely with the sugar.

In a large bowl, cream the butter and add the almond mixture. Beat the mixture with an electric mixer until it is light and fluffy.

Add the eggs, one at a time, beating well after each addition. Beat in the rind.

In another bowl, sift together the flour, baking powder, and salt. Add flour mixture to the butter mixture alternately with the lemon juice, beginning and ending with the flour mixture. Stir well after each addition. Pour the batter into prepared pan. Bake the cake in the middle of the oven for 40 minutes or until cake tester comes out clean.

Let the cake cool for 5 minutes, then release side of springform pan. Let the cake cool completely.

TO PREPARE THE GLAZE: In a small bowl, add the lemon juice. Gradually, sift the confectioners sugar over the juice, whisking the mixture until smooth.

Pour the glaze over the top of the cake and gently smooth the top with a spatula, letting some of the glaze drip down the side. Garnish with candied lemon slices or candied violets. 10-12 servings

Great Coffee Cake

Bonnie McCue

½ c. butter softened	2 c. all purpose flour
1 c. sugar	1 c. sour cream
3 eggs, lightly beaten	2 c. fresh or frozen (thawed and drained) raspberries
1 tsp. baking powder	
1 tsp. baking soda	

Topping:

1 c. brown sugar packed	¼ c. all purpose flour
¼ c. butter softened	

For coffee cake, cream butter and sugar. Add eggs, baking powder and baking soda. Alternately, add flour and sour cream to mixture and fold in raspberries. Pour into a well buttered bundt pan.

For topping combine brown sugar and butter mixing well. Add flour: mixture will be lumpy. Spread on coffee cake batter: bake at 350° for 35-45 minutes or until toothpick inserted in center comes out clean.

You can also use blueberries instead of raspberries

Holiday Buttermilk Cake

Patty Ferguson

2 c. sugar	1 tsp. baking soda (into buttermilk)
4 eggs	1 c. Crisco
1 tsp. lemon extract	1 tsp. orange extract
1 c. buttermilk	3 c. flour

Mix all the ingredients. Place in a tube pan, loaf pan or several small pans. Bake at 350° large pans 1 hour.

Hot Fudge Cake

Jane Hartnett

1 c. flour	2 T. melted margarine
¾ c. sugar	1 c. chopped walnut
2 T. unsweetened cocoa	1 c. brown sugar
2 tsp. baking powder	¼ c. cocoa
½ tsp. salt	1¾ c. hot tap water
½ c. milk	

Grease a 9 inch square pan. Preheat oven to 350°. In a large bowl, sift together flour, sugar, cocoa, baking powder, and salt. Stir in milk and melted margarine. Blend in the walnuts. Spread in the greased pan. Sprinkle brown sugar and ¼ cup cocoa over batter in pan. Pour hot water over the entire batter. Bake 35-40 minutes or until batter is set, and sauce bubbles. Let cool a bit before cutting. It makes its own chocolate sauce on the bottom on the pan. Enjoy with vanilla ice cream or whipped cream.

Ice Box Cake

No sugar, low to no-fat, great snack or dessert

Makes 6 servings. Easy to increase for a bigger crowd. Ready to eat in 1 hour

1 sugar free Jello vanilla instant pudding	12 honey graham full crackers use the low-fat ones
1½ c. 2% milk	2 bananas (opt.)
	1 Cool Whip Lite for topping

Mix the pudding and milk and let it stand to thicken 5 minutes. In a pyrex rectangle casserole dish, place one layer of grahams, (3 full crackers) side by side. Slice bananas and place on top of grahams. Spoon pudding in a thin layer enough to cover. Place next layer of grahams followed by bananas. Spoon pudding. Four layers of grahams is good with the graham crackers as the final layer. Chill for an hour to soften. Top with Cool Whip.

Double the crackers and use two boxes of instant pudding and milk for a dozen servings. Use chocolate pudding if you want to.

Italian Plum Cake

Maryann Hogan

1 stick butter	½ tsp. baking powder
2 eggs	½ c. of sugar mixed with cinnamon
½ c. sugar	4 plums halved
1 c. flour	

Mix together first 5 ingredients. Pour into shallow baking dish. Top with plum halves. Skin-side-down. Sprinkle with sugar cinnamon mix. Bake at 400° for 40-45 minutes.

Italian Ricotta Cheese Cake

Maryann Hogan

Crust:

1 c. Zwieback crumbs	3 T. melted butter
½ c. powdered sugar	

Filling:

4 eggs	1 tsp. vanilla
1 c. sugar	2 tsp. lemon juice
¼ c. flour	3 T. grated lemon rind
2 c. ricotta	
1 c. light cream	

Crust: Blend Zwieback crumbs, sugar and butter. Press mixture firmly on bottom and sides of a buttered 9 inch springform pie pan. Reserve 2 tablespoons to sprinkle on top of filling.

Filling: Beat eggs until light and fluffy. Add sugar, flour, ricotta and cream. Beat well after each ingredient is added. Add vanilla, lemon juice and lemon rind. Pour carefully into lined pie pan and sprinkle top with remaining crumbs. Bake at 300° for 1 hour until firm. Cool thoroughly before removing from pan.

Jelly Roll with Lemon Butter

Barbara Coleman

½ c. flour	⅓ c. sugar
1 tsp. baking powder	4 egg whites
¼ tsp. salt	½ c. sugar
4 egg yolks	sifted powdered
½ tsp. vanilla	½ c. filling (see recipe below)

Grease and lightly flour a 15 x 10 x 1 jellyroll pan. Stir together flour, baking powder, and salt. In a small mixing bowl, beat egg yolks and vanilla at high speed for 5 minutes or until thick and lemon colored. Gradually add the sugar, beating until sugar dissolves. Thoroughly wash beaters. In large mixing bowl beat egg whites at medium speed until soft peaks form. Fold the yolk mixtures into the whites. Sprinkle flour mixture over the egg mixture; fold gently until just blended. Spread batter evenly into prepared pan. Bake at 375° for 12-15 minutes. Immediately loosen edges of cake and turn out onto a towel sprinkled with sifted powdered sugar. Starting with the narrow end, roll warm cake and towel together; cool on wire rack. Unroll; spread with filling to within one inch of the ends. Roll up cake. Makes 10 servings.

Use lemon butter for filling: Store it in the refrigerator until wanted to make lemon tarts, a filling for a layer cake, or merely to spread on hot toast at teatime.

Lemon Butter

½ c. butter	2 c. granulated sugar
5 eggs, unbeaten	¼ tsp. salt
Grated rind of 3 lemons	¾ c. lemon juice

Place all ingredients except the lemon juice in the top of a double boiler. Cook over hot (not boiling) water, stirring constantly until butter is melted. Add juice and continue stirring and cooking until mixture thickens. About 15 minutes. Remove from heat and pour in jars. Makes 3 cups. Enough for a one layer cake and a dozen tarts.

Lemon Cake

Priscilla Cedar

Cake:

1 pkg. lemon deluxe cake mix 4 eggs
1 sm. lemon jello ¾ c. salad oil
¾ c. water

Topping:

2 c. confectioners sugar ½ c. lemon juice

Mix cake ingredients in bowl and beat. Bake 30-35 minutes at 350° in 9 x 13 pan. While warm, poke holes all over with a fork. Pour topping mixture on top.

May be served with Cool Whip.

Libby's Green Cake

Margaret Trail (from Libby Fowler)

1 pkg. Pillsbury White Cake mix 2 drops green food coloring
2 eggs 1 medium size Cool Whip
4 T. Crème de Menthe

Mix cake mix with 2 whole eggs instead of egg white as directed on package. Stir in 2 tablespoons Crème de Menthe. Place in 9 x 13 pan.

When cool, cover with Hershey Fudge Topping and Cool Whip that has 2 tablespoons Crème de Menthe folded in.

Mocha Pound Cake

$\frac{2}{3}$ c. shortening	$\frac{1}{2}$ tsp. cream of tarter
2 c. cake flour	$\frac{1}{2}$ c. water
1 $\frac{1}{4}$ c. sugar	1 tsp. vanilla
1 tsp. instant coffee	3 eggs
1 tsp. salt	2 squares melted chocolate
$\frac{1}{4}$ tsp. baking soda	confectioners sugar

Stir shortening to soften, add sifted dry ingredients. Add water and vanilla until flour is dampened. Beat 2 minutes add eggs and chocolate and beat 1 minute longer. Pour into paper lined $9\frac{1}{2}$ x $5\frac{1}{2}$ x 3 loaf pan.

Bake at 325° for 65-70 minutes. Cool in pan 10 minutes. Remove when cool. Sift confectioners sugar over top.

Mom's Apple Dessert

Sue Stamm

2 eggs	2 $\frac{1}{2}$ tsp. baking powder
1 c. sugar	2 tsp. vanilla
$\frac{2}{3}$ c. flour	1 c. chopped pecans
$\frac{1}{4}$ tsp. salt	1 c. chopped apples

Preheat oven to 350° . Beat eggs well and gradually add the sugar. Beat until light. Sift together flour, salt, baking powder and add gradually to egg mixture. Add the vanilla, and fold in pecans and apples. Pour into greased 12 x $7\frac{3}{4}$ glass pan.

Bake 30 minutes.

Neapolitan Cake

Maryann Hogan

Cake:

1½ lbs. ricotta cheese	1 sponge cake
2 c. sugar	2 jiggers rum
2 sq grated unsweetened chocolate	grated coconut
¼ lb. filbert nuts	

Icing:

½ c. water	2 c. powdered sugar
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Garnishes:

orange peel, citron, glazed fruit, candied cherries

Cake:

Mix ricotta and sugar thoroughly. Add grated chocolate and nuts. Blend until custard consistency is obtained. Cut plain sponge cake into 4 layers. Brush each layer with rum. Place layer of cake on dish with ½ inch thick ricotta mixture. Top with another layer of cake then another layer of filling. Top layer should be cake. Spread ricotta mixture evenly over sides. Sprinkle sides with grated coconut.

Icing:

Gradually add sugar to water stirring until soup like. Spread icing evenly over top of cake. Decorate top with orange peel, citron, glazed fruit and candied cherries.

No Bake Pineapple Charlotte

Jane Hartnett

3 pkgs. of ladyfingers (12 per
pack)

1-8 oz. pkg. cream cheese

1-3 oz. pkg. cream cheese

$\frac{3}{4}$ c. sugar

2 c. whipping cream

1-22 or 24 oz. canned pie filling

Separate ladyfingers into single layers. This will give you 24 singles. Line bottom and sides of a 9 or 10 inch springform pan. Tear up a couple of extras to fill in spaces. Beat together the cream cheeses and sugar until well blended. Set aside. In another bowl, beat the cream until stiff. Fold into cream cheese mixture. Spread $\frac{1}{3}$ of it on top of ladyfingers. Top with $\frac{1}{3}$ of pie filling. Add a single layer of ladyfingers. Repeat with cream cheese, pie filling and last layer of ladyfingers. Add the last layer of cream cheese and pie filling. Cover, refrigerate at least 12 hours. You can reserve a little cream cheese mixture and put a dollop in the middle with a cherry on top to garnish if you wish.



Old Fashioned Freedom Chocolate Cake

Patty Ferguson

3 oz. baking chocolate	1 tsp. vanilla
$\frac{1}{3}$ c. water	$\frac{2}{4}$ c. flour
$\frac{3}{4}$ c. butter or margarine	1 tsp. baking soda
$2\frac{1}{4}$ c. firmly packed brown sugar	$\frac{1}{2}$ tsp. salt
2 eggs	1 c. water

Break chocolate into pieces in pan with water, melt, cool. Cream butter and sugar in large bowl until fluffy. Add eggs and vanilla, beat. Blend in chocolate. Combine flour, baking soda and salt alternately with 1 cup water at low speed. Pour into pans.

Bake at 350°. 2- 8 inch layers 35-40 minutes. 2- 9 inch 30-35 minutes or in loaf pan or any you desire.

Our Favorite Chocolate Cake

Heidi Adams

8 oz. sour cream	1 chocolate cake mix
4 eggs	1 pkg. chocolate instant pudding
$\frac{1}{2}$ c. water	1 c. chocolate chips
$\frac{1}{2}$ c. oil	chopped nuts, (opt.)

Mix wet ingredients until smooth. Add to dry ingredients and beat well. Flour chocolate chips and add to batter. Add nuts if desired.

Bake in a tube pan at 350° for 50-60 minutes. Can also be baked in layers.

Petite Cheesecakes

1 c. vanilla wafer crumbs

Put one vanilla wafer in each muffin cup.

Beat until smooth:

1–8 oz. creamed cheese

$\frac{1}{3}$ c. sugar

1 egg

2 tsp. lemon juice

$\frac{1}{2}$ T. vanilla

Cover the wafer with the above mixture. Bake for 15 minutes at 375°. Cool. Top with canned pie filling. Chill. Make your own topping as described below.

Fruit: your choice fruit mixed with

2 T. corn starch

$\frac{1}{4}$ - $\frac{1}{2}$ c. sugar

Cook on top of stove until thick.



Pig Out Cake

Tony Hampton

1-18 oz. box Duncan Hines golden butter recipe cake mix (or use any yellow cake mix) 1-8 oz. can mandarin oranges with juice
½ c. oil 3 eggs

Topping:

1-16 oz. container of non-dairy topping 1-16 oz. can crushed pineapple, drained

Combine the first 4 ingredients and beat on medium speed until well combined. Pour into a greased 13 x 9 pan or 3 greased layer pans or 15 greased cupcake molds. Bake until done (20-25 minutes for cupcakes). Cool. Mix topping. Frost top of sheet cake, or fill in between cake layers, or cut out center of cupcakes, set aside and then cut each top in half. Fill cupcake cavity with topping. Place the two top sections, thick edge down on the frosting. The result will resemble a butterfly on top of the cupcakes.

Poppyseed Coffeecake

This recipe was given to me by Jean Robertson

Margaret Trail

1 pkg. yellow cake mix 1 c. water
1 pkg. lemon instant pudding ½ c. liquid shortening
4 T. poppy seeds 4 eggs

Mix dry ingredients. Add water and liquid shortening. Add eggs, one at a time, beating well after each addition. Pour batter into well greased and floured bundt pan or tube pan. Bake at 350° about 45 minutes. Allow to cool 15 minutes before removing from pan.

Pumpkin and Cream Cheese Walnut Jelly Roll Cake

Lois Roessler

Cake:

$\frac{3}{4}$ cup all purpose flour	$\frac{1}{2}$ tsp. salt
1 tsp. baking powder	3 eggs, beaten
2 tsp. ground cinnamon	1 c. granulated sugar
1 tsp. pumpkin pie spice	$\frac{3}{4}$ c. canned pumpkin puree
1 tsp. ginger	1 c. chopped walnuts
$\frac{1}{2}$ tsp. nutmeg	confectioners sugar

Filling:

1 c. sifted confectioners sugar	6 T. butter, softened
1 pkg. (8 oz) cream cheese, softened	1 tsp. vanilla extract

Preheat oven to 375°. Grease 15 x 10 x 1 jelly roll pan and line with wax paper. Grease and flour wax paper.

Cake: Sift flour, baking powder, cinnamon, pumpkin pie spice, ginger, nutmeg & salt together. In a large bowl, beat eggs and sugar until thick and fluffy. Beat pumpkin puree into egg mixture. Stir flour mixture all at once into egg mixture. Pour batter into prepared pan. Spread evenly. Sprinkle batter with nuts. Bake for 15 minutes until center springs back. Loosen cake with knife and invert onto a clean tea towel, sprinkled with confectioners sugar. Pull off wax paper. Trim $\frac{1}{4}$ " from all sides. From short side, roll up cake and towel together while warm. Place seam side down and cool completely.

Filling: In a small bowl, beat together sugar, cream cheese, butter & vanilla until smooth. Unroll cake and spread evenly with cream cheese filling. Re-roll cake and refrigerate at least 2 hours until ready to serve. 10 servings.

Sour Cream Pound Cake

Bonnie McCue

1 c. butter	3 c. sifted flour
3 c. sugar	¼ tsp. baking soda
½ pt. sour cream	1 tsp. vanilla
6 eggs	

Cream butter well; gradually add sugar, sour cream. Add eggs one at a time, beating well after each. Sift together flour and baking soda. Gradually add to butter mixture, alternating with sour cream. Add vanilla. Pour into an oiled tube or bundt pan. Bake at 300° for 1½ hours. Test for doneness with toothpick. Let cool in pan for 5 minutes, gently remove.

Swedish Coffee Cake

Ruth Smart

1½ c. sifted flour	milk (fill egg cup with milk to total 1 cup)
1 c. sugar	4 T. butter (melted) divided
2 tsp. baking powder	
pinch of salt	
1 egg (unbeaten, placed in measuring cup)	

Topping:

½ c. brown sugar (packed)	1 tsp. cinnamon
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Sift dry ingredients. Add egg and milk. Beat 3 minutes. Add 2 T. melted butter and pour into well greased, 5 x 9 pan. Pour the remainder of melted butter, evenly overtop. Sprinkle top with brown sugar and cinnamon. Bake at 350° for 30 minutes.

Tiramisu

(So easy, so good)

1 c. cold water	1 c. hot water
1 can condensed milk	½ c. kalvah
1 pkg. vanilla instant pudding mix	1 T. instant espresso or coffee
1 block ⅓ less fat cream cheese, softened	24 ladyfingers (2 pkgs.)
1 tub Cool Whip	⅓ c. cocoa powder unsweetened

Combine first 3 ingredients. Cover and chill. Add cream cheese, with mixer beat until well blended. Fold in Cool Whip. Combine hot water, kalvah and espresso. Arrange split ladyfingers in glass bowl. Drizzle with ½ kalvah mixture. Spread ⅓ pudding over. Spread cocoa to cover. Repeat layers, ending with cocoa. Cover and chill at least 8 hours.

12 servings of $\frac{2}{3}$ cup, 310 calories of fat.

Toffee Meringue Torte

Joy Reed

4 egg whites	1 c. whipping cream, whipped
1 tsp. vinegar	6 Heath Bars
1 c. granulated sugar	extra whipped cream for topping
½ tsp. vanilla	

Garnish: chocolate curls or crushed candy

Preheat oven to 250°. Beat egg whites and vinegar until stiff. Beat in sugar, tablespoon by tablespoon. Add vanilla. Spread into two rounds on cookie sheets lined with greased brown paper. Bake 1 hour and cool completely in oven. Crush chilled or frozen heath bars between waxed paper or in food processor and fold into whipped cream. Spread between layers. Chill 24 hours. Frost with additional whipped cream and garnish with chocolate curls or crushed candy if desired. Serves 6-8



Cookies

For Curves



Almond Orange Biscotti

Ellie Stokes

2¼ c. flour	3 eggs, slightly beaten
1 c. sugar	1 T. vegetable oil
¼ tsp. baking powder	¼ tsp. almond extract
pinch of salt	½ c. coarsely chopped almonds
finely grated zest of one orange	

Make a well in dry ingredients and add liquids. Work with hands until dough formed on lightly floured board. Shape into two cylinders 2½ inches wide and 8 inches long. Put on greased and floured cookie sheet.

Bake at 350° for 30–35 minutes until light color on top. Remove and slightly cool. Cut diagonally into ¾ inch slices. Bake 15 minutes more until sides are golden. Cool on wire racks.

Aunt Mary's Raisin Oatmeal Cookies

Margaret Lickon

1 c. raisins	2 c. flour
1 c. water	2 c. quick oats
1 c. margarine	1 tsp. baking soda
1 c. sugar	1 tsp. baking powder
2 eggs	1 tsp. cinnamon
1 tsp. vanilla	1 tsp. nutmeg

Simmer raisins in water until soft; drain. Cream together margarine, sugar, eggs, and vanilla, add raisins. Combine flour, oatmeal, baking soda, baking powder, cinnamon, and nutmeg. Add to wet ingredients. Mix well. Refrigerate dough for 3 hours. Drop by heaping teaspoon on cookie sheet.

Bake for 10–12 minutes at 350°.

Butter Pecan Turtle Cookies

I made these at Christmas and everyone likes them.

Crust:

2 c. flour

½ c. butter or margarine

1 c. firmly packed brown sugar

Caramel Layer:

⅔ c. butter or margarine

½ c. firmly packed brown sugar

Topping:

1 c. whole pecan halves

1 c. chocolate chips

Preheat oven to 350°. In bowl mix crust ingredients until well mixed. Pat firmly into ungreased 13 x 9 x 2 pan. Prepare caramel layer by combining brown sugar and butter in a saucepan. Cook over low heat stirring constantly until it comes to a boil. Remove from heat and set aside. Sprinkle the pecan halves over the crust. Pour the caramel over the pecans. Bake for 18-22 minutes until caramel layer is bubbly and crust is light brown. Remove from oven and sprinkle with chocolate chips. Allow chips to melt slightly, then swirl chips as they melt. Cool completely and cut into squares.

Butterscotch Oatmeal Delights

Do not make on a rainy day.

1 stick margarine or butter

2¼ c. lt. brown sugar

⅓ c. cream

3 c. quick oatmeal

nut meats

1 tsp. vanilla

Boil butter, brown sugar and cream for 1 minute. Stir in oatmeal, nuts and vanilla. Drop on wax paper.

Cape Cod Oatmeal Raisin Cookies

Sally Schenker

1 egg	1 c. raisins
1 c. sugar	1 ½ c. flour
½ c. melted butter	½ tsp. baking soda
½ c. melted Crisco	1 tsp. cinnamon
1 T. molasses	½ tsp. salt
¼ c. milk	1¾ c. old fashion rolled oats

Beat eggs, add other ingredients. Mix well. Arrange by spoonfuls on a buttered cookie sheet. Bake at 325° for about 15 minutes. Allow space for cookies to spread.

Cheesecake Cookies

Carmen Goldstein

⅓ c. butter, melted	¼ c. sugar
⅓ c. brown sugar, packed	1 T. lemon juice
1 c. flour	1 egg
½ c. chopped nuts	2 tsp. milk or cream
1-8 oz. pkg. cream cheese	1 tsp. vanilla

Mix brown sugar, chopped nuts, and flour, stir in melted butter. Mix until light and crumbly. Remove 1 cup, press rest in 8 inch pan. Bake at 350° for 12-15 minutes. Beat cream cheese with ¼ cup sugar until smooth, beat in lemon juice, egg, milk and vanilla. Pour on top of crumb mix. Sprinkle remaining crumbs on top. Bake for 25 minutes more.

Chocolate Drops

1 stick butter or margarine	1 tsp. vanilla
2 squares chocolate	½ c. coconut
½ c. milk	½ c. nuts
dash salt	3 c. quick quaker oats
2 c. sugar	

Combine butter, chocolate, milk, salt and sugar and boil briskly for 2 minutes. Remove from heat and stir in vanilla, coconut, nuts, and quaker oats. Drop by teaspoon on wax paper.

Chocolate Nut Balls

Margaret Trail

Sift together:

1½ c. flour	1 tsp. baking powder
½ tsp. salt	1–2 T. instant coffee
½ tsp. cinnamon	
½ c. shortening	1 egg
¾ c. white sugar	2 tsp. vanilla
¼ c. brown sugar	1 c. finely chopped nuts

Cream together. shortening and sugars. Add egg and dry ingredients. Mix well. Add vanilla and nuts. Shape into 1 inch balls. Bake 12–15 minutes at 350°. Remove from oven.

Press a Hershey chocolate kiss on top of each cookie and spread while warm.

Christmas Cookies

Make sure and leave some out for Santa on Christmas Eve...reindeer like them too.

Allyson Fauver

½ c. butter	1 egg
1 c. sugar	3 c. flour
¼ c. milk	¼ tsp. baking powder
1 tsp. vanilla	

Cream the butter and sugar. Add the milk, vanilla, and egg and mix well. Mix in the flour and baking powder. Form the dough into a ball and put it in a baggie to chill in the fridge overnight. Break the dough into four or five parts. Dust the rolling space with flour and, one part at a time; roll the dough as thinly as possible. Cut it into shapes with Christmas cookie cutters- stars, snowmen, Santas, doves, bells. The dough is easiest to handle when it is cold, and it helps to have a little pile of flour nearby to dip the cutters in periodically. In batches bake the cookies on ungreased cookie sheets for 6-8 minutes. They brown easily so keep an eye on them! Remove from the sheets with a spatula and cool on a cooling rack. After they have cooled, frost them with the following mixture: 1 egg white beaten with a little vanilla, and enough confectioners sugar to make a thin, but spreadable glaze. Yes it will be runny! Set the small bowl of frosting in a larger bowl of warm water to keep it from hardening while you work. While the frosting is still wet on the cookies, decorate them with colored sprinkles and sugar. After the frosting has hardened overnight, the cookies may be stacked in a tin.

Church Windows

Beverly Grant

1-12 oz. chocolate chips	1 pkg. mini colored marshmallows
1 stick butter	1 pkg. shredded coconut
1 c. ground walnuts	

Melt butter and chips. Mix in nuts and marshmallows. Make into a loaf. Spread coconut on sheet of foil. Roll loaf in coconut. Refrigerate. Slice.

Cinnamon Tea Cakes

Bonnie McCue

Cookies:

	2 c. flour
½ c. powdered sugar	1 c. finely chopped walnuts
1 c. butter, softened	½ tsp. cinnamon
1 tsp. vanilla	⅛ tsp. salt

Coating:

¼ c. sugar	1 tsp. cinnamon
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Heat oven to 325°. In a large bowl, combine powdered sugar, butter and vanilla beat until light and fluffy. Add flour, walnuts, cinnamon and salt, mix well.

Shape dough into 1 inch balls. Place 1 inch apart on ungreased cookie sheet.

Bake at 325° for 14-16 minutes or until set but not brown. Immediately remove from cookie sheet. Cool 3 minutes or until slightly cooled.

Meanwhile in a small bowl mix coating ingredients. Roll warm cookies in coating. Cool for 15 minutes or until completely cooled. Re-roll in coating.

Makes about 4½ dozen tea cakes (cookies).

Cookie Kisses

Gourmet Bouvé

One pkg. (18 oz.) refrigerated chocolate chip cookie dough.
36 chocolate candy kisses.

Preheat the oven to 350°. Cut cookie dough into nine slices. Cut each slice into four pieces. Lightly spray mini-muffin tins with vegetable oil spray. Place one piece of dough in each muffin cups and top with a candy kiss.

Bake 10–12 minutes. Cool in muffin pans 15 minutes. Remove the cooling rack.

Yield: 36 cookies.

Date Balls

Phyllis Kenison

½ c. butter (1 stick), melted	1 c. sugar
1 egg, beaten	1 pkg. dates, cut up

Combine the above ingredients and bring to a boil; simmer about 8 minutes

Add:

2 c. Rice Krispies	½ c. nuts
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Make into small balls and roll in coconut.

Easy Peanut Butter Cookies

Betti Bossi

1 c. (14 oz) sweetened condensed milk	1 tsp. vanilla
$\frac{3}{4}$ c. peanut butter	granulated sugar
2 c. Bisquick	Hershey kisses or jelly

Preheat oven to 375°. In large bowl, mix condensed milk and peanut butter until smooth. Add Bisquick and vanilla. Mix well. Shape into small balls, roll in sugar. Place on ungreased cookie sheet, flatten with a fork, place a Hershey Kiss in the center or make a thumb print, when done cooking fill with jelly. Bake 6-8 minutes or until golden brown. Do not overbake. Cool. Store in tightly covered container.



Filled Cookies

Sally Schenker

Cream together these five ingredients:

1 c. butter	1½ c. sugar
2 eggs	2 tsp. vanilla extract
¼ tsp. almond extract	

Add:

3¾ c. flour	1 tsp. baking powder
½ tsp. salt	

Chill for at least 2 hours.

Roll out between sheets of wax paper. Cut with cookie cutter or small glass. Use one cookie for bottom, put on about ½ teaspoon of filling and cover with a second cookie. Prick the top to allow steam to escape.

Bake at 350° for 10 minutes or until browned around the edges.

Filling:

1 lb. raisins	1 c. crushed pineapple
1 orange – juice and grated rind	sugar to taste (½ c.)
½ lemon – juice and grated rind	

Cook slowly, stirring often until thick. Let cool. This will keep for a long time in the fridge.

Forgotten Cookies

Phyllis Mayhew

2 egg whites
¾ c. sugar

½ tsp. peppermint extract
6 oz. chocolate chips

Preheat oven to 325°. Beat eggs white stiff. Gradually add sugar and extract. Fold in chips. Drop batter by teaspoons on greased cookie sheets. Place sheets in oven and then immediately turn off oven.

Leave cookies in overnight. Do not open until morning.

Forgotten Cookies

Charlie Morrison

2 egg whites
¾ c. sugar

½ tsp. vanilla
6 oz. chocolate bits

Preheat oven to 325°.
Grease cookie sheet.
Beat egg whites until stiff.
Gradually add sugar and vanilla. Stir in chocolate bits.
Drop by teaspoon, not too close together.
Put in oven and turn oven off.
Leave in oven overnight (don't peek!).
Makes 30-50.

Giant Ginger Cookies

Cindy Davis

4½ c. all purpose flour	1½ c. shortening
4 tsp. ginger	2 c. granulated sugar
2 tsp. baking soda	2 eggs
1½ tsp. cinnamon	½ c. molasses
1 tsp. cloves	¾ c. coarse sugar or granulated sugar
¼ tsp. salt	

In a medium mixing bowl stir together the flour, ginger, baking soda, cinnamon, cloves and salt. Set aside. In a large mixing bowl beat shortening until softened. Gradually add the 2 cups of granulated sugar; beat until fluffy. Add eggs and molasses; beat well. Add half of flour mixture; beat until combined. Stir remaining flour in with wooden spoon. Using a ¼ cup ice cream scoop, shape the dough into 2 inch balls. Roll in the coarse or granulated sugar. Place on an ungreased cookie sheet about 2½ inches apart. Bake in a 350° oven for 12–14 minutes or until cookies are light brown or puffed. (Do not overbake or cookies will not be chewy.) Let stand for 2 minutes before transferring to a wire rack. Cool. Makes 25 four inch cookies.

This batter makes excellent cutout cookies. Roll out dough onto floured surface and cut out shapes with your favorite cookie cutters.

Bake 7–12 minutes depending upon the size of the cookie

Giant Oatmeal Chippers

When youngsters come in from the cold, delight them with super-size treats.

1 c. butter or margarine	1 T. milk
2 c. packed brown sugar	2 c. whole wheat flour
1 tsp. baking powder	2 c. rolled oats
½ tsp. baking soda	1-12 oz. semisweet chocolate bits
2 eggs	
2 T. molasses	

Beat butter or margarine in a mixing bowl with an electric mixer on medium to high speed for 30 seconds. Add brown sugar, baking powder, and baking soda; beat until combined. Beat in eggs, molasses, and milk until combined. Beat in whole wheat flour. Stir in rolled oats and chocolate pieces.

Using about ¼ cup dough for each cookie, drop about 3 inches apart onto ungreased cookie sheets. Bake in a 350° oven for 18 minutes or until centers are set. Cool 2 minutes on cookie sheets. Remove to wire racks and cool completely. Makes 2 dozen.

Grandma's Cookies

Ruth Foster

1 c. shortening	2 c. flour
1 c. white sugar	1 tsp. baking soda
1 c. brown sugar	salt
2 eggs, beaten	2 c. coconut
1 tsp. vanilla	2 c. Wheaties

Cream shortening with sugars. Add eggs and vanilla. Add flour, baking soda, salt, and stir in coconut and Wheaties until combined. Drop by heaping teaspoon on a cookie sheet and bake at 350° for 12-15 minutes.

Hermits

Fran Shackford's Hermits (1985)

Glad Works

2 c. raisins, simmered in ¼ c. of water for 10 minutes	
½ c. butter, softened	1 tsp. cinnamon
1½ c. sugar	1 tsp. cloves
2 eggs	½ tsp. nutmeg
2 c. flour	½ tsp. ginger
1 tsp. baking soda	½ tsp. salt

Preheat the oven to 350°. In a large mixing bowl, beat butter and sugar. Add eggs, beat well. Add remaining dry ingredients. Mix well. Fold in raisins with their liquid. Turn batter into a 9 x 13 x 2 inch ungreased nonstick baking pan. Smooth batter almost to the edges.

Bake for 30 minutes. Cool on a rack. Makes about 28 squares.

Hermits

Ann Foss

1 c. sugar	1 tsp. cinnamon
½ c. shortening	1 tsp. nutmeg
2 eggs	½ tsp. cloves
½ c. molasses	½ tsp. salt
2 ½ c. flour	1 c. raisins
1 tsp. baking soda	½ c. chopped nuts

Cream shortening with sugar, add eggs and molasses. Mix in dry ingredients and add raisins and nuts. Spread to ½ inch on greased cookie sheet.

Bake at 325° for 25 minutes. Cut into bars.

Holiday Nuggets

Judy Blake

2 c. sifted flour	1 T. vanilla extract
½ tsp. salt	1 tsp. almond extract
¾ c. shortening	1 c. chopped nuts
¼ c. margarine	confectioners sugar for rolling
½ c. confectioners sugar	

Sift together flour and salt. Cream shortening, margarine, and confectioners sugar until well blended. Add extracts and nuts. Gradually add dry ingredient mixture. Mix until dough is smooth and well combined. Shape into small balls (1 tablespoon) and place on ungreased sheet and flatten slightly. Bake in 325 ° oven for 25 minutes. Roll in confectioners sugar while hot. For holiday color, add red, green (or both) crystallized sugar to confectioners sugar. Makes 3½ dozen small cookies. These are delicate, melt-in-your mouth treats which appear frosted after rolling in sugar—a holiday tradition in my family for years.

M & M Cookies

1 c. Crisco	½ tsp. water
1 c. brown sugar	2 c. + 4 T flour
½ c. sugar	1 tsp. baking soda
1 tsp. vanilla	1 tsp. salt
2 eggs	M & M's

Blend Crisco and sugars, beat in vanilla, eggs, and water. Sift dry ingredients into mixture. Add M & M's. Drop by teaspoon on an ungreased cookie sheet.

Bake at 375 °for 10-12 minutes.

Marion's Filled Cookies

3/4 c. shortening
1 c. sugar
2 eggs, beaten
3 1/2 c. flour

3 tsp. baking powder
1/2 tsp. salt
1/3 c. milk
1/2 tsp. vanilla

Cream shortening, sugar, and eggs. Sift dry ingredients together. Add milk and vanilla to creamed ingredients, then dry ingredients. Roll out dough to 1/8" thick. Cut with cookie cutter. Put one cookie on greased pan, add filling and cover with another cookie, pinch edges together and brush with egg white.

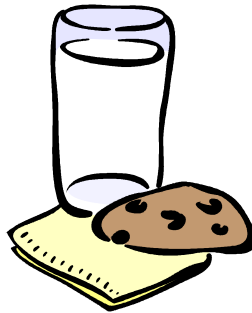
Bake at 350° until lightly browned. Remove to racks to cool

Lemon Raisin Filling:

1 c. sugar
2 c. ground raisins
2 T margarine
1 c. water

1/8 tsp. salt
1 1/2 T cornstarch
1/4 c. lemon juice
1 tsp. lemon extract

Mix together and cook until thickened. Cool before serving.



Molasses Ice Box Cookies

Hennie Stewart

1 c. shortening	2¼ c. flour
1 c. brown sugar	pinch of salt
½ c. molasses	1 tsp. baking soda
1 tsp. vanilla	2 tsp. ginger
	1 tsp. vanilla

Cream shortening and brown sugar. Add molasses and vanilla. Sift together flour, salt, baking soda and ginger. Add to the mix, roll into a cylinder, chill, slice.

Bake at 350°.

Molasses Sugar Cookies

Judy Blake

¾ c. shortening	½ tsp. cloves
1 c. sugar	½ tsp. ginger
¼ c. molasses	1 tsp. cinnamon
1 egg	½ tsp. salt
2 c. sifted flour	granulated sugar for rolling
2 tsp. baking soda	

Melt shortening in a 3 or 4 quart saucepan over low heat. Remove from heat; let cool. Add sugar, molasses, and egg. Beat well. Sift together flour, baking soda, cloves, ginger, cinnamon, and salt. Add to first mixture. Mix well and chill. Form into 1 inch balls, roll in granulated sugar and place on greased cookie sheets 2 inches apart.

Bake in 375° for 8-10 minutes. These are easy, tasty – kids and guys like them.

Neapolitan Cookies

Alice Spear

1 lb. butter (2 c.), softened	2 sq. melted unsweetened chocolate
2¼ c. granulated sugar	1 T molasses
4 eggs	¼ tsp. cinnamon, nutmeg, and cloves
2 tsp. vanilla	red food coloring
6 c. flour	
2 tsp. baking powder	

Turn an empty ½ gallon milk carton on its side, spout side up. Cut out the side that is up. Cream butter and gradually add sugar. When fluffy, beat in eggs, one at a time. Add vanilla. Beat until light. Add flour sifted with baking powder. Mix well.

Divide dough into 3 parts. To one, add enough red food coloring to make a pretty pink dough. Mix well. To another part, add melted chocolate. Mix well. To the other part, add molasses, cinnamon, nutmeg, and cloves. Spread the pink dough into bottom of container. Spread the chocolate dough on top, and then add the molasses dough. Slip carton and dough into plastic bag and refrigerate.

To bake, slit four corners of container (the dough won't stick because carton should be plastic coated) and cut into 1/8 inch thick slices, then cut each slice in half, keeping the layered pattern. Put on baking sheets.

Bake at 375° for 12-15 minutes, or until lightly browned.

Oatmeal Raisin Cookies

Bette Bossi

¾ c. butter flavored Crisco	1 c. flour
1¼ c. firmly packed lt. brown sugar	5½ tsp. baking soda
1 egg	½ tsp. salt
⅓ c. milk	¼ tsp. cinnamon
1½ tsp. vanilla	1 c. raisins
3 c. quick oats	1 c. nuts

Preheat oven to 375°. Grease baking sheet. Combine Crisco, brown sugar, egg, milk, and vanilla. Beat at medium speed. Combine oats, flour, baking soda, salt and cinnamon. Mix at low speed just until blended. Stir in raisins and nuts.

Drop by rounded tablespoon, 2 inches apart on cookie sheet. Bake for 10-12 minutes. Cool on sheets 2 minutes more.

Yields: 2½ dozen.



Old Fashioned Oatmeal Cookies

Kim Gibbs

1 c. raisins

1 c. water

Combine in a saucepan and simmer for 15 minutes. Drain. Reserve liquid. Add enough water to reserved liquid to make $\frac{1}{2}$ c.

Cream thoroughly:

$\frac{3}{4}$ c. shortening

1 $\frac{1}{2}$ c. sugar

Add, beat until fluffy:

2 eggs

1 tsp. vanilla

2 $\frac{1}{2}$ c. flour

$\frac{1}{2}$ tsp. baking powder

Stir dry ingredients together and add alternately with raisin liquid:

1 tsp. baking soda

1 tsp. salt

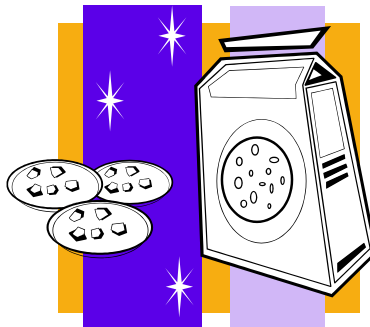
1 tsp. cinnamon

$\frac{1}{4}$ tsp. cloves

2 c. quick oatmeal

$\frac{3}{4}$ c. chopped nuts

Stir in raisins. Drop by spoon onto greased baking sheet. Bake at 375° for 8–10 minutes. Makes 6-7 dozen.



Pineapple Anginetti

Bev Grant

8¼ c. crushed pineapples
1 c. Cool Whip
3 oz. cream cheese

1 pkg. Stella D'oro Anginetti
cookies, split

Drain pineapple and save a little liquid. Mix together pineapple, Cool whip and cream cheese. Fill split Anginetti cookies.

Ranger Cookies

Lillian Melzard

Combine together:

½ c. melted shortening
½ c. brown sugar

½ c. sugar

Add:

1 egg, beaten
1 tsp. vanilla

Sift together and add:

1 c. all – purpose flour
¼ tsp. baking powder

½ tsp. baking soda
½ tsp. salt

Stir in:

1 c. quick – cooking rolled oats
½ c. raisins

1 c. Corn Flakes or Rice Krispies

Preheat oven to 350°. Shape into balls a little smaller than a walnut. Place on a greased baking sheet; press top with a fork (very stiff mixture). Bake approximately 10 minutes.

Russian Tea Cakes

Mix:

1 c. butter or margarine ½ c. powdered sugar
1 tsp. vanilla

Add:

2¼ c. flour ¼ tsp. salt
¾ c. finely chopped nuts

Chill dough. Roll in 1 inch balls and place on an ungreased cookie sheet. Cookies do not spread.

Bake at 400° until set but not brown. While still warm, roll in powdered sugar. Cool. Roll in sugar again.

Scottish Shortbread

Jane Hartnett

1 c. butter, softened ¼ tsp. salt
⅔ c. confectioners sugar ¼ tsp. baking powder
2 c. flour

Cream butter and sugar until well combined. Set aside. Mix together flour, salt, and baking powder. Add to creamed mixture slowly and beat well. Roll out on a lightly floured board and cut out with a fluted cookie cutter. Put on an ungreased cookie sheet and prick them with a fork 4 times each.

Bake at 325° for 20 minutes. Do not let them get brown. Instead of rolling/cutting out, I press the dough into 8 inch cake pans and score into wedges, prick with a fork, and bake. When you remove them from the oven, cut on the scored lines to separate them into triangles and let cool.

Sinful Cookies

Tony Hampton

1 pkg. chocolate cookie mix paper liners for mini-muffin pan
1 pkg. small Reese's peanut butter
cups, foil removed

Prepare cookie mix according to the package directions. Put batter into lined mini-muffin pans. Bake at 350° for approximately 5 minutes. They should be soft and not browned. Remove from the oven and place a peanut butter cup on top and press lightly into the dough. Return to oven for 2 or 3 minutes. Remove pan. Do not empty. Leave in pan until they become firm enough to handle (in winter, it is great to put the pan in a snow bank to cool quickly). In summer, you just wait. The result is worth it!. You can eliminate the liners if you thoroughly grease the pan.

Note: You will know when the 2nd baking is done when the candy is like a flat puddle in the middle. It does not move to the edge.

Snickerdoodles

Nancy found this recipe in an Early American Life Magazine 40 years ago. She has baked them for many events.

Nancy Bell

½ c. butter 1½ c. sugar
½ c. Crisco 2 eggs

Mix together:

2½ c. flour 2 tsp. cream of tarter
1 tsp. baking soda 1/8 tsp. salt

sugar, cinnamon to coat

Cream butter and Crisco; add sugar and beat until fluffy. Stir in eggs; blend in dry mixture. Form in 1 inch balls. Roll in coating of sugar, or cinnamon and sugar. Place on ungreased cookie sheet. Bake at 400° for 12–14 minutes. Cool on cookie sheet 2 minutes; then remove to rack. Both the dough and the cookies freeze well. Makes about 4 dozen.

Spritz Cookies

Bette Bossi

1 c. margarine	½ tsp. baking powder
¾ c. sugar	dash of salt
1 egg	1 tsp. vanilla
2¼ c. sifted flour	

Cream margarine. Add sugar gradually. Add egg, beat well. Add sifted dry ingredients and vanilla. Mix well. Fill cookie press. Form cookies on ungreased cookie sheet.

Bake at 375° for 10–12 minutes.

Sugar Cookies

2½ c. flour	1 c. sugar
½ tsp. baking soda	1 tsp. vanilla
½ tsp. salt	1 egg
½ c. margarine	2 T. milk
½ c. shortening	

Sift together flour, baking soda and salt. Cream margarine, shortening and sugar until fluffy. Add vanilla and egg and mix well. Stir in dry ingredient and the milk. Drop by spoonfuls on a cookie sheet, and flatten with a glass dipped in sugar or flour.

Bake at 400°.

Sunflower Seed Cookies

½ c. vegetable oil	½ c. honey
2 eggs, beaten	½ tsp. salt
1½ c. whole wheat flour	½ c. shredded coconut
1 c. sunflower seeds	1 tsp. vanilla

Pour oil in mixing bowl. Beat in remaining ingredients. If dough is too thick, add more honey. Drop by teaspoonfuls onto greased cookie sheet.

Bake at 350° for 10 minutes.

Vanilla Chip Chocolate Cookies

Ann Foss

1¼ c. butter or margarine	¾ c. cocoa
2 c. sugar	1 tsp. baking soda
2 eggs	½ tsp. salt
2 tsp. vanilla	10 oz. vanilla chips
2 c. flour	

Heat oven to 350°. Cream butter and sugar until fluffy. Add eggs and vanilla. Beat well. Add all dry ingredients. Add chips. If too stiff add 1-2 tablespoons of milk. Drop by teaspoon on ungreased cookie sheet.

Bake 8-9 minutes. Do not overcook! Cool on rack makes 4 ½ dozen cookies.

White Chip Orange Dream Cookies

2¼ c. flour
¾ tsp. baking powder
½ tsp. salt
1 c. butter, softened
½ c. sugar

½ c. brown sugar
1 egg
2-3 tsp. orange peel
2 c. (12 oz. pkg.) white morsels

Combine flour, baking powder, and salt. Beat butter and sugars until creamy. Beat in egg and orange peel. Add flour and morsels. Drop on ungreased pan.

Bake at 350° for 10–12 minutes.





Pies

For Pudginess



Angel Pie

Meringue Base with Lemon Filling: Light
Gale Morris

Ingredients:

4 eggs, separated	1½ c. plus 2 tsp. sugar
2 tsp. vanilla	2 lemons
1 tsp. vinegar	1 c. freshly whipped cream

Meringue Base:

Beat 4 egg whites, 1 tsp. vanilla and 1 tsp. vinegar until stiff.

Slowly add 1 cup of the sugar. Beat until glossy. Bake in greased pie pan at low temperature (275°) for 1 hour.

Lemon Filling:

Put the following in the top of a double boiler:

4 egg yolks, well beaten	½ c. of the sugar
juice of 2 lemons	

Cook until thickened, stirring occasionally. Cool filling. Then fold in 1 cup of fresh whipped cream, 1 teaspoon vanilla and 2 teaspoon sugar, all whipped together. Carefully fill meringue shell. Refrigerate.

Optional garnishes: mint leaves, sliced strawberries, more whipped cream

Angel Pie

(very popular in the 50's & 60's)

Margery Conrey

4 egg whites

¼ tsp. cream of tartar

1 c. sugar

4 egg yolks

½ c. sugar

3 T. lemon juice (rind opt.)

Beat four egg whites until frothy. Add ¼ teaspoon cream of tartar. Beat until stiff. Gradually beat in 1 cup sugar. Spread in deep pie plate, that is well greased. Bake one hour in at 275°.

Beat the egg yolks until thick and lemon in color. Beat in ½ cup sugar. Add 3 tablespoons lemon juice (rind opt.). Cook over hot water until thick. Cool and spread over meringue. Cover with one cup whipped cream.

Berry Pie

Judy Fuller

Double pie crust

1-12 oz. bag frozen whole

raspberries (thawed and drained)

1-12 oz. bag frozen whole

blackberries (thawed and drained)

2 ½ T. flour

⅓ c. sugar

Put berries in bowl. Stir in flour. Then add sugar. Pour into shell and cover with vented top crust.

Bake at 425° for 30 minutes.

Bimini Key Lime Pie

Betti Bossi

14 oz. sweetened condensed milk	½ tsp. vanilla
8 oz. pkg. cream cheese	1-9" graham cracker crust
½ to ¾ c. key lime juice (can use bottled juice)	whipped cream topping

Place milk, cream cheese, and lime juice in blender or food processor. Process on low until smooth. Add vanilla and process until mixed. Pour mix into graham cracker crust. Refrigerate until set – 3 to 4 hours. Top with whipped cream.

Blueberry Pie

Ellie Stokes

1 pie crust, baked	1 c. water
¾ c. sugar	1 T. lemon juice
3 T. cornstarch	4 c. blueberries
2 T. butter	

Place 2 c. blueberries, sugar, cornstarch, butter, water, and lemon juice in a pan on the stove. Cook until thick. Remove from stove and add 2 cups fresh blueberries. Pour into crust and cool.

Charlotte's Cheery Cherry Pie

This recipe won first prize in the "Delightful Delectable" Contest.
Charlotte Granville

½ c. confectioners sugar	1 tsp. vanilla
½ lb. lt. cream cheese (8 oz.), room temperature	1 can cherry pie filling
½ pt. heavy cream or whipped topping	9" pre-baked pie shell

In large bowl blend first 4 ingredients and spread into baked pie shell. Top with cherry pie filling. Refrigerate overnight. You may substitute any pie filling and garnish with chocolate curls and fresh mint leaves.

Cheese Pie

Betti Bossi

1 graham cracker crust baked 10 minutes at 350°	
1 lg. cream cheese	½ c. sugar
½ tsp. vanilla	2 eggs

Beat all ingredients until smooth, pour into crust and bake at 350° for 25-30 minutes

Mix together:

1 c. sour cream	½ tsp. vanilla
5 T. sugar	juice from ½ lemon

Spread mix on pie and bake 10 minutes at 350°.

Cherry Clafouti

To enjoy the full flavor and just right texture of this dish, serve it before it cools.

Gere Lane

16½ oz. (1 can) pitted dark sweet cherries in heavy syrup, drained.	¼ tsp. salt
2 ² / ₃ c. 2 % low-fat milk	1 egg white
¾ c. all-purpose flour	¼ c. sugar
½ c. sugar	1 T. powdered sugar
2 tsp. vanilla extract	low-fat vanilla frozen yogurt

Place cherries in an 8 inch square baking dish or deep quiche dish, coated with cooking spray; set aside.

Combine milk and next 5 ingredients; stir well with a wire whisk. Pour over cherries; sprinkle with sugar.

Bake at 375° for 1 hour and 55 minutes or until set. Dust with powdered sugar. Serve with low fat vanilla frozen yogurt.

Custard Pie

Ann Foss

1 deep dish pie crust, unbaked	
6 eggs, beaten	3½ c. milk, scalded
¾ c. sugar	1 tsp. vanilla
nutmeg to taste	

Combine ingredients – fill crust

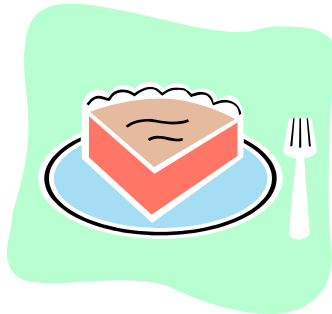
Bake at 450° for 10 minutes then 300° until knife comes out clean.

Danish Cheese Pie

Bette Bossi

1 graham cracker crust	2 eggs
1 lg. cream cheese, room temperature.	1 c. sour cream
½ c. sugar	½ tsp. vanilla
½ tsp. vanilla	5 T. sugar
	juice of one lemon

Bake the graham cracker crust for 10 minutes at 350° oven. Beat the cream cheese, sugar, vanilla and eggs together until smooth. Pour into crust and bake at 375° for 25-30 minutes. Remove from oven and cover with a mix of sour cream, vanilla, sugar and the juice of one lemon beaten together. Heat again for 10 minutes at 350°



Dark Chocolate Raspberry Tart with Toasted Almonds

Can be made one day ahead. Cover loosely with foil and keep refrigerated

Judy Fuller

Crust:

½ c. unsalted butter, room temperature.
½ c. sugar
¼ tsp. ground cinnamon
¼ tsp. salt
6 T unsweetened cocoa powder
¾ c. all purpose flour

Filing:

½ c. slivered almonds, toasted, coarsely chopped
2 tsp. sugar
1 tsp. ground cinnamon
½ c. raspberry sauce (Harry & David's) or raspberry jam
1 c. heavy whipping cream
8 oz. bittersweet or semisweet chocolate, chopped
1 T. Raspberry Chambord Liquor

Crust:

Using electric mixer, beat butter, sugar, cinnamon and salt in large bowl until smooth. Beat in cocoa powder. Add flour and beat until dough comes together in moist clumps. Gather dough into ball; flatten into disk. Wrap in plastic. and chill until firm, at least 1 hour. Roll out dough between sheets of waxed paper to 11" round. Peel off top sheet of paper. Invert dough over 9" diameter tart pan with removable bottom; peel off paper. Gently press dough into pan. Press dough over and in to form double-thick sides. Pierce dough all over with fork. Refrigerate 30 minutes. Preheat oven to 375°. Bake crust until sides look dry and bottom looks bubbly, about 12-14 minutes. Transfer crust to rack. Using back of spoon, press sides of dough if falling. Cool completely.

Filling:

Toss almonds, sugar, and cinnamon in small bowl. Spread raspberry sauce/jam over bottom of prepared crust; sprinkle almond mixture over the raspberry sauce. Pat nut mixture a bit into raspberry sauce. Place cream in heavy medium saucepan. Bring to simmer. Remove from heat. Add chocolate and whisk until chocolate melts and mixture is smooth; mix in Raspberry Chambord. Pour into crust. Refrigerate until filling is firm, at least 3 hours. Garnish with fresh raspberries if desired. Using sharp knife, gently loosen crust from pan sides. Remove pan sides. Cut tart into wedges; serve cold.

Down Maine Open Face Blueberry Pie

Heidi Adams

1-9" pie shell, baked	¼ tsp. nutmeg
1 c. sugar	2 tsp. butter
¾ c. water	1 quart blueberries
3 T. flour	whipped cream
¼ tsp salt	

Combine sugar and water. Heat to make a syrup. Carefully stir in flour, salt, nutmeg, butter, and 1 cup blueberries. I use a whisk when adding the flour so there will be no lumps. Cook slowly until thickened. Add the remaining blueberries. Pour into cooled pie shell, and chill at least 3 hours. Serve topped with whipped cream.

French Silk Pie

¾ butter, softened	3 eggs
1 c. sugar	1-9" Graham cracker crust
1 1/2 tsp. vanilla	whipped, unsweetened cream
4 sq. unsweetened chocolate or choco-bake	

Beat butter and sugar together. Add and beat in vanilla and unsweetened chocolate.

Add eggs, one at a time, beating well after each. Scrape sides often.

Pour into graham cracker crust. Garnish or cover with whipped cream. Add unsweetened chocolate shavings or mini chips on top

German Cheese Pie

From Katy's German Küche (Kitchen)

Katy Morrell

1¼ c. flour	1 stick butter
1 tsp. baking powder	1 egg
¼ c. sugar	

Sift flour, baking powder together, add sugar and butter to dry ingredients. Add egg, mix well. Do not roll. Work into 10 inch pie pan, with the hands.

16 oz. cream cheese	1½ c. milk
1 T. sifted flour	½ tsp. vanilla
2 eggs	cinnamon
1 c. sugar	

Mix cheese and flour well with electric mixer adding eggs and sugar while beating. Add milk and vanilla. Pour into crust. Sprinkle with cinnamon. Bake at 350° for 40-45 minutes. Cool, then store in refrigerator.

Holiday Ice Cream Pie

Bev Grant

2 c. cranberries, chopped or blended	1 qt. vanilla ice cream, softened
1 c. sugar	1 c. whipping cream
	½ c. chopped nuts

Combine chopped or blended cranberries with sugar. Mix well. Refrigerate overnight. Soften vanilla ice cream slightly. Spoon into 2 inch deep pie pan, pressing it into the pan to form the crust. Freeze. Prepare filling by beating the whipped cream, fold into the cranberry mix, add the chopped nuts and spoon into the crust. Freeze at least 4 hours.

Ice Cream Pie with Kahlua

Crust:

Blend following ingredients in food processor:

½ pkg. chocolate wafers 1 c. walnuts
1 stick melted butter

Press mixture into 8" pie shell

Filling

1 quart coffee ice cream ½ pkg. chocolate chips (6 oz)
½ c. unsalted almonds ¼ c. Kahlua

Blend all filling ingredients in food processor. Pour into shell. Place in freezer for about one hour. Remove and decorate with melted chocolate and whole almonds (opt.). Serve with whipped cream.

Impossible Custard Pie

Fil Clarke

1 stick margarine 1 tsp. vanilla
3 eggs 2 c. milk
¼ tsp. salt ½ tsp. nutmeg
¾ c. sugar ⅔ c. coconut

Blend all ingredients together for 3 minutes. Place in ungreased 10 inch pie pan.

Bake at 350° for 45 minutes

Lemon Pie

Stewart James

Prepared pie shell – graham cracker, etc.	1 can sweetened condensed milk
Sm. container Cool Whip	6 oz. frozen lemonade, defrosted

Mix ingredients, put in pie shell, freeze.
Pineapple and lime juice can also be used.

Lowfat Pudding

Bev Grant

Prepared graham cracker crust	1½ c. milk
Any flavor instant pudding	2 c. Cool Whip (light or fat free)

Mix pudding with milk, whisk for 2 minutes, when pudding begins to thicken add the Cool Whip.

This recipe can be used as a pudding (add a few marshmallows) or pour it into a graham cracker crust and garnish with more Cool Whip.

Peach-Blueberry Pie

Betti Bossi

2 pie crusts	1 c. sugar
1 c. blueberries	2 T quick cook tapioca
3 c. (2¼ lbs.) peaches, peeled and sliced	2 T. margarine cut in small pieces
2 T. lemon juice	½ tsp. salt
	1 egg yolk

Mix together fruit, lemon juice, sugar, tapioca, butter & salt. Fill pie crust. Top with second crust. Brush top with egg yolk beaten with water. Bake at 400° for 45-50 minutes.

Peanut Ice Cream Pie

Shell:

2 c. graham cracker crumbs ¼ c. sugar
⅓ c. butter

Mix above ingredients and press into 9 inch pan. Chill.

Filling:

½ c. light corn syrup ⅔ c. chopped dry roasted salt-free
⅓ c. creamy peanut butter peanuts
1 quart vanilla ice cream, softened

In small bowl, stir corn syrup and peanut butter until well blended.
Press ½ of ice cream into crust. Pour ½ cup of the mix over the ice cream,
then ½ cup peanuts. Repeat: ice cream, mix, peanuts. Freeze.

Pecan Pie

Ann Foss

1-8" pie crust, unbaked 1 c. Karo
1½ c. pecans pinch salt
3 eggs 2 tsp. melted butter
½ c. sugar 1 tsp. vanilla
1 T. flour

Place nuts in crust. Beat eggs, add sugar, flour, Karo, salt, melted butter
and vanilla. Pour over nuts.

Bake 50 minutes at 325° oven.

Pineapple Meringue Pie

Barbara Coleman

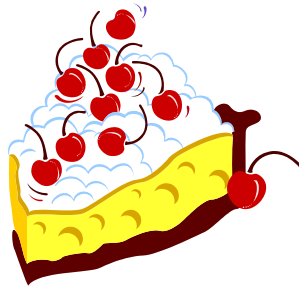
1 baked 9" pastry shell	3 eggs separated
1 c. sugar	1 T lemon juice
2 T. cornstarch	¼ tsp. cream of tartar
⅛ tsp. salt	6 T. sugar
1 can (20 oz.) crushed pineapple with juice	

In a large saucepan, combine one cup of sugar, cornstarch and salt. Stir in can of pineapple until blended. Bring mixture to boil, cook and stir for 2 minutes or until thickened. Remove from burner and gradually stir one cup of the hot filling into beaten egg yolks. Return this mixture to pan, stirring constantly, bringing to a gentle boil, cooking and stirring for 2 more minutes. Remove from burner and stir in lemon juice. Keep warm.

Meringue:

In mixing bowl beat egg whites and cream of tartar on medium high speed until stiff peaks form. Pour filling into pastry shell; then spread meringue over warm filling, sealing edges to crust.

Bake 350° for 15 minutes until meringue is golden brown. Cool on wire rack for an hour. Refrigerate 3 hours before cutting.



Pumpkin Pecan Pie

Lois Roessler

1 unbaked pie crust	1 tsp. vanilla extract
3 eggs, slightly beaten	½ tsp. cinnamon
1 c. fresh or canned pumpkin puree	¼ tsp salt
1 c. granulated sugar	1 c. pecans, chopped
½ c. dark corn syrup	

Garnish:

1 c. whipped cream

Preheat oven to 350°. In a small mixing bowl combine eggs, pumpkin, sugar, corn syrup, vanilla, cinnamon and salt. Mix thoroughly. Add pecans. Pour mixture into unbaked pie crust. Bake for 40 minutes or until center of pie is firm. Garnish pie with whipped cream.

Ritz Cracker Pie

Was sweeping the country in the 1960's

Alice Miksch

3 egg whites	½ tsp. vanilla
½ tsp. baking powder	½ c. chopped nuts
1 c. sugar	18 Ritz Cracker, crushed

Beat the 3 egg whites and ½ teaspoon of baking powder together until stiff. Gradually add 1 cup sugar, ½ teaspoon vanilla, ½ cup chopped nuts to egg whites. Add the crushed Ritz Crackers to the mixture.

Put mixture in greased 9 inch pie plate. Bake at 325° for 35 minutes. Serve with whipped cream or ice cream.

Stuffed Shredded Wheat (Knafee)

Kurt Shwaery

1g Ricotta cheese

1 box shredded wheat (9)

1 qt. milk

butter

Syrup

1 c. water

1 c. sugar

juice of 1 lemon

1 drop rose water

Soak shredded wheat in cold milk until softened. Make center opening end to end and fill with ricotta cheese. Brush baking pan with butter and place shredded wheat side by side in pan. Brush tops heavily with butter. Bake in low oven (250°) approx. 30 minutes or until golden brown.

Syrup: see ingredients above

Boil all the ingredients together then pour syrup over pastry.

Utterly Deadly Southern Pecan Pie

About the recipe: From Cross Creek Cookery, by Marjorie Kinman Rawlings;
this was a great favorite of my mother, Helen Caulkins Bell.

Catherine Bell Anderson

1 c. sugar

1¼ c. dark Karo Syrup

4 eggs

4 T. butter

1 tsp. vanilla

pecans

Boil sugar and syrup together for 2-3 minutes. Beat eggs. Pour in slowly: the hot syrup, butter, vanilla, and pecans. Turn into unbaked 9" pie shell. Bake for 45 minutes.

Walnut Crunch Pie

24 Ritz crackers crushed	3 egg whites, beaten stiff
1 c. chopped walnuts	1 c. sugar
$\frac{1}{8}$ tsp. salt	1 tsp. vanilla

Mix cracker crumbs with chopped walnuts. Then mix the salt, egg whites, sugar and vanilla together like meringue. Add to the cracker mix. Pour into greased pie plate.

Bake at 350° for 35 minutes. Top with whipped topping or cream when cooled.

White Chocolate Mousse Pastries

Makes 6 pastries

Bev Grant

1 pkg. (10 oz.) Pepperidge Farm frozen puff pastry shells	$\frac{1}{4}$ c. cream
6 squares (1 oz. each) white chocolate	1 $\frac{1}{4}$ c. heavy cream
	1 square (1 oz.) semi-sweet chocolate, melted

Bake and cool pastry according to package directions. In microwave safe bowl, microwave white chocolate and $\frac{1}{4}$ cup cream on HIGH 2 minutes or until chocolate is almost melted, stirring halfway through heating. Stir until chocolate is completely melted. Cool 20 minutes or until room temperature, stirring occasionally. In chilled bowl place remaining cream. Beat with electric mixer at medium speed until soft peaks form. DO NOT OVERBEAT. Fold half the whipped cream into chocolate mixture. Fold in remaining whipped cream just until blended. Spoon into pastry shells. Drizzle with melted chocolate. Refrigerate 1 hour.



Puddings

For Plumping



Amazing Chocolate Mousse

Barbara Widmer

6 oz. semi-sweet chocolate chips 2 egg yolks
1¼ c. scalded light cream or 3 T. almond liquor
half and half

Mix ingredients in blender on blend. Refrigerate in large bowl or individual sherbet dishes.

Top with whipped cream and chocolate shavings

Kara's Apple Krisp

Kara Roessler

6-8 apples ¾ c. flour
½ c. butter 1 tsp. cinnamon
1 c. sugar (1/2 white, ½ dark
brown)

Core and slice apples. Mound in a greased round deep dish. Mix butter, sugar, flour and cinnamon until crumbly. Cover top of apples and press in place.

Bake 45-60 minutes at 375°. Adjust time according to size of dish, do not overcook.

Bread Pudding

2 eggs	2 T. vanilla
1 c. sugar	1 qt. milk
dash of salt	¾ c. raisins

Beat eggs, add sugar, salt and vanilla. Add milk and raisins.
Put slices of bread in casserole (1½ quart) and pour liquid mixture over.
Bake approximately 1 hour – until knife comes out clean.

Butterscotch/Chocolate Bread Pudding

Sue Stamm

5 c. Arnold/Pepperidge Farm homestyle stale bread, cut off crust and cut into 1” cubes	3 eggs, well beaten
¾ c. semi-sweet chocolate chips (or butterscotch or heath bar chips)	⅔ c. firmly packed brown sugar
	2 tsp. vanilla
	dash of salt
	2 c. half & half
	¾ c. pecan pieces

Preheat oven to 350°. Combine bread cubes and chips. Place in deep, greased 3 quart casserole. Combine eggs, brown sugar, vanilla, salt and half & half. Pour this over bread mixture, making sure all the bread is covered. Sprinkle pecans over the top. Bake uncovered 45-50 minutes until egg mixture is set. The pudding will appear “puffed up”. Cool for ½ hour, then serve. Serves 8.

Diet Buster: Depending on choice of chips used, drizzle ½ c. of chocolate or butterscotch sauce over top of pudding immediately after removing from the oven.

Cappuccino Parfaits

You can use a tall dessert glass or something other than a dessert bowl to make this look nice. Makes 4+ servings. Sugar-free, No fat, Delicious!

5 tsp. instant coffee granules	1 tsp. ground cinnamon
2 T. hot water	2 c. Lite Cool Whip, thawed
2 sugar-free chocolate instant pudding	4 chocolate chip cookies, crushed
3 c. 2% milk	4 strawberries

Dissolve coffee in hot water. In big bowl mix pudding, milk, cinnamon, coffee liquid. Stir for 2 minutes. Let it stand to thicken 5 minutes. Stir in Cool Whip gently. It will be like a mousse. Fill ½ of the dessert glass with pudding. Sprinkle with cookie layer. Fill the rest of the glass with pudding. Leave room for a little Cool Whip on top, and a strawberry.

Chill until ready to serve

Chocolate Gelatin Pudding

This has always been one of my most favorite desserts-some of the chocolate always settles out into a gritty little layer on the bottom.

Yum!

Allyson Fauver

2 envelopes gelatin	¾ c. sugar
1 qt. milk	1 tsp. vanilla
1 square baking chocolate	

Soak the gelatin in ½ cup cold water. Gently heat the milk, chocolate and sugar in a saucepan until the chocolate is melted. Stir the gelatin into the hot milk mixture, and add the vanilla.

Pour into a 9 x 9 dish and chill until gelled.

Chocolate Sponge

A favorite recipe of Mary Hockmeyer's mother
Louise Stewart

1 pkg. gelatin	$\frac{2}{3}$ c. sugar
$\frac{1}{2}$ c. cold water	2 tsp. vanilla
$\frac{1}{2}$ c. boiling water	$\frac{1}{4}$ tsp. salt
4 squares chocolate, melted	whipped cream
6 eggs	

Dissolve gelatin in cold water. Add boiling water, then melted chocolate. Beat egg whites stiff. Add well-beaten yolks to whites. Add sugar then well beaten gelatin mixture. Add salt and vanilla. Beat with spoon. Pour into wet mold. Use whipped cream to garnish.

Christmas Apricot Mousse

1 can (1 lb. 14 oz.) skinless apricots	2 c. heavy cream
2 env. unflavored gelatin	1 T. vanilla
$\frac{1}{2}$ c. sugar	1 T. salad oil for mold

Drain apricots. Reserve juice. Pit fruit and puree smooth. Stir gelatin into $\frac{1}{4}$ cup of juice and set aside 15 minutes to set.

Boil $\frac{1}{2}$ cup juice with sugar for exactly 5 minutes. Add gelatin until thickened. Do not boil! Remove from heat. Stir in pureed apricots. Chill until mixture mounds **slightly**. Watch carefully. Beat cream with sugar until stiff. Add vanilla. Fold into chilled mixture. Pour into mold. Chill.

Classic Lemon Charlotte Russe

Priscilla Cedar

1 envelope unflavored gelatin	grated rind of one lemon
½ c. freshly squeezed lemon juice (3 lemons)	16 to 20 ladyfingers. split (2 pkgs.)
4 eggs, separated	1 c. heavy cream, whipped to soft peaks (recipe follows)
1 c. sugar	candied lemon rind
¼ tsp. salt	fresh raspberries for garnish (opt.)

Sprinkle gelatin over lemon juice in small bowl. Let soften, 5 minutes. Beat together with electric mixer egg yolks, sugar and salt in top of double boiler. Gradually beat in gelatin mixture. Cook over boiling water, stirring constantly, until mixture starts to thicken and gelatin is dissolved, 6 minutes. Don't let bottom of double boiler top touch water. Pour into large bowl. Add lemon rind. Chill until mixture begins to mound, 15-20 minutes, stirring occasionally.

Meanwhile, line bottom and sides of an 8 x 3 springform pan with ladyfingers, curved side out

Beat egg whites with electric mixer in large bowl until foamy. Gradually add remaining ½ cup of sugar and beat until soft peaks form. Fold the beaten egg whites and whipped cream into the lemon-gelatin mixture. Spoon into ladyfinger lined pan. Cover. Chill 4 hours or overnight. Carefully remove sides of springform pan. Garnish with candied lemon rind and fresh raspberries, if you wish.

Candied Lemon Rind:

Bring large pot of water to a boil. Drop in rind of 3 lemons cut into strips of about 1/8 inch wide. Boil uncovered, 10 minutes. Drain. Rinse under cold water. Drain. Reserve rind. Combine 2 cups sugar and 1 cup cold water in medium size heavy sauce pan. Bring to boiling, stirring to dissolve sugar. Boil 5 minutes without stirring. Add lemon rind. Lower heat and simmer 15 minutes. Drain. Reserve Rind.

Coffee Soufflé

1½ c. coffee infusion	¼ tsp. salt
½ c. milk	3 eggs
² / ₃ c. sugar	½ tsp. vanilla
1 tsp. granulated gelatin	

Mix coffee, milk, ½ of the sugar and gelatin. Heat in double boiler. Add remaining sugar, salt and egg yolks (slightly beaten). Return to double boiler and cook until mixture coats spoon, stirring constantly. Remove from heat, add beaten egg whites and vanilla. Place in individual molds and chill.

Serve with cream, plain or whipped.

Corn Flake Pudding

Hattie B. Burnham

3 c. Corn Flakes	¼ c. molasses
¼ c. sugar	2 c. milk
pinch salt	cinnamon to taste

Mix ingredients. Bake at 350° for ½ hour. Stir occasionally. If you want it richer, dot top with dabs of butter.

Wheaties are also good.

Cranberry Mousse

This is Katie's favorite holiday salad

Catherine Bell Anderson

1-6 oz. pkg. strawberry gelatin	3 T. lemon juice
1 c. boiling water	1 tsp. grated lemon peel
1-20 oz. can crushed pineapple	2 c. sour cream
1 can whole berry cranberry sauce	½ c. chopped pecans

In a large bowl, dissolve gelatin in boiling water. Drain pineapple, setting juice aside and adding juice to gelatin. Stir in cranberry sauce, lemon juice and peel. Chill until mixture thickens. Fold in sour cream, pineapple, and pecans. Put in glass bowl. Chill until set.

Makes 16-20 servings.



Fudge Brownie Trifle

Prep time: 15 minutes Bake: 30 minutes Cool: 1 hr. Chill: 4 hrs.

Ellie Bossdorf

1 pkg. (19.8 oz) fudge brownie mix	2 c. cold milk
¼ c. water	1 pkg. (10 oz) English toffee bits (i.e., Heath Bar)
½ c. vegetable oil	1 container (8 oz) frozen whipped topping, thawed
2 eggs	
1 T. instant dry coffee	
1 pkg. (4 servings) chocolate fudge instant pudding	

Heat oven to 350°. Grease bottom only of 13 x 9 x 2 rectangular pan.

Stir brownie mix, water, oil and eggs in medium bowl until well blended. Stir in coffee. Spread in pan, Bake 28-30 minutes or until toothpick inserted 2 inches from side of pan comes out clean. Cool completely, about 1 hour. Cut brownies into 1 inch squares. Place half of the squares in bottom of 3 quart glass bowl. Make pudding mix as directed on package for pudding, using milk. Pour half of the pudding over brownies in bowl. Top with half each of the toffee bits and whipped topping. Repeat with remaining brownies, pudding, toffee bits and whipped topping. Cover and refrigerate at least 4 hours before serving. Store covered in refrigerator.

20 servings.



Grand Marnier Mousse

A favorite of Mary Hockmeyer's mother
Louise Stewart

1-10 oz. jar chocolate or fudge sauce	1 tsp. instant coffee
1 env. unflavored gelatin	¼ c. Grand Marnier
	1 c. heavy cream, whipped stiff

Heat chocolate or fudge sauce (do not boil).
Soften 1 envelope unflavored gelatin in ¼ cup cold water.
Heat the gelatin/water mixture at low heat until clear and add to hot
chocolate sauce, stirring constantly. Refrigerate in bowl until cool-about
15 minutes.

Dissolve 1 teaspoon instant powdered coffee in ¼ cup Grand Marnier.
Whip 1 cup heavy cream until stiff and fold into chocolate mixture. Cool
in refrigerator.

Serve garnished with a dollop of whipped cream or shaved chocolate
curls.

Grapenut Pudding

Bette Bossi

2 eggs, slightly beaten	½ tsp. vanilla
⅓ c. sugar	⅓ c. Grapenuts cereal
⅛ tsp. salt	grated nutmeg (opt.)
2 c. milk, scalded	

Combine eggs, sugar and salt. Add milk gradually, then add vanilla and
Grapenuts in buttered baking dish. Place baking dish in pan of hot water
and bake at 325° for 40-45 minutes or until knife inserted comes out clean.
Sprinkle with nutmeg.

Heath Bar Dessert

The easiest of make ahead desserts-simply scrumptious and gooey rich!

Mary Hockmeyer

12 Heath Bars (or Nestlé's Crunch) 2 pkgs. ladyfingers
1 pt. heavy cream, whipped

Finely crunch or crush candy bars (this is easily done by chilling first and rolling with a rolling pin). Place bars between two layers of wax paper. You can also use a blender doing 3-4 bars at a time. When crushed, fold into the whipped cream. Place a layer of ladyfingers in a 9 x 13 pan. Spread a layer of candy cream mixture, a layer of ladyfingers and another layer of candy cream. Refrigerate at least 6 hours before serving.

Kahlua Cake Trifle Bowl

Bette Bossi

1 pkg. chocolate cake
1-8 oz. container Cool Whip
¼ c. Kahlua
1 Heath Bar
1 pkg. instant chocolate pudding

Bake chocolate cake in a 13 x 9 pan. In a trifle bowl assemble as follows:

⅓ cake

Drizzle ¼ cup (or less) Kahlua on cake

Spread 1 package prepared instant chocolate pudding

Spread 8 oz container Cool Whip

Sprinkle 1 crushed Heath Bar

Repeat 1 through 5 twice to make 3 layers

(liquor exchange: Bailey's Irish Cream. Candy exchange: Scorn Bar packages of already crushed Scorn Bars can be found where chocolate chips are sold).

Layered Fruit Fluff

Judy Blake

½ lb. (32-34 lg. marshmallows or 4 c. miniatures)	1 c. whipping cream
1 c. milk	¼ tsp. almond extract or use 2 c. prepared topping such as Cool Whip and fold in extract)
1¼ c. flour	1 lb. 6 oz. can pie filling cherry, blueberry or other flavor
½ c. brown sugar	
dash of salt	
½ c. margarine	

Melt the marshmallows with milk in top of a double boiler over boiling water. Remove and chill until cold and slightly thickened. Combine flour, brown sugar, and salt. Cut in margarine until particles are fine. Place in 9 x 13 or 8 x 12 pan. Bake at 400° for 10-12 minutes, stirring occasionally until golden brown. Cool and remove ½ c. mixture. Press remainder into bottom of the pan. Beat cream with extract until thick. Fold cooled marshmallow mixture into whipped cream. Turn ²/₃rds of mixture into pan. Spread to cover crumb layer. Spoon pie filling over marshmallow layer. Top with remaining marshmallow mixture. Sprinkle reserved crumbs over top. Chill at least 6 hours. Nice make-ahead dessert for guests.

Lime & Pineapple Pudding

Dorothy Brooks

1 sm. lime Jello	1 lb. cottage cheese
½ c. boiling water	20 oz. crushed pineapples (drained)
6-8 ice cubes	1½-2 c. Cool Whip

Dissolve the Jello in the boiling water. Thicken with ice cubes. Add the cottage cheese, crushed pineapples and Cool Whip. Chill.

Orange & Raisin Bread Pudding

Bette Bossi

4 c. (about 6 slices) raisin bread cut into $\frac{3}{4}$ " cubes	1 T. melted margarine
1 whole egg plus 2 egg whites	1 T. grated orange zest
1-12 oz. can evaporated skim milk	powdered sugar and more zest (opt.)
2 T. honey	

Arrange bread cubes in single layer on baking sheet in preheated 375° oven for 6-8 minutes until lightly browned. In a large bowl beat egg and egg whites. Add evaporated milk, honey, margarine and orange zest; beat until blended. Stir in bread cubes and let stand about 10 minutes. Spray 1 quart casserole with cooking spray, pour in bread mix. Set casserole in 9 inch baking pan filled with 1 inch water. Bake in 375° oven 45-55 minutes until puffed and golden brown. Cool out of water 5-10 minutes. Sprinkle with powdered sugar and zest. Serve warm.



Raspberry Pudding

Rose Graze

1 qt. juice from cold-pack seedless raspberries
2 c. water
 $\frac{2}{3}$ c. granulated sugar
 $\frac{3}{4}$ c. minute tapioca
2 pieces lemon peel, 1" long
1 c. heavy cream
1 pint claret red wine
 $\frac{1}{4}$ c. powdered sugar

Place juice in enamel kettle, sprinkle with sugar. Add peel, wine and water. Bring to a boil and cook 10 minutes. Let cool. Strain through fine sieve. Reheat juice. Add tapioca and cook, stirring continually, until clear, about 5 minutes. Pour into glass dessert dishes; fill about $\frac{4}{5}$ full. Chill. Whip cream gradually, adding powdered sugar, top each dish. Serves 6-8.

Rhubarb Pudding

Ann Foss

4 c. cut rhubarb
1 c. sugar
1 c. water
2 T. cornstarch

1 can cherries for pie
1 T. almond extract
 $\frac{1}{2}$ c. nuts

Crumb Mixture:

1 c. oatmeal
1 c. brown sugar
1 c. flour
pinch salt
 $\frac{1}{2}$ c. butter, cut into small pieces

Press $\frac{1}{2}$ of crumb mixture in 9 x 13 pan. Spread cut rhubarb on top. Mix sugar, water, and cornstarch. Cook until thick. Add pie filling and flavoring. Spoon over rhubarb. Cover with remaining crumb mixture. Bake 45 minutes at 350°. Serve warm with vanilla ice cream.

Rice Pudding

Judy Fuller

½ gallon whole milk	1 tsp. vanilla
1 c. rice	2 lg. eggs
1-11 oz. can evaporated milk	cinnamon
1 c. sugar	

In pot, cook rice in milk for 45 minutes. In bowl, mix evaporated milk, sugar, vanilla and eggs. When rice is cooked throw egg mixture in and boil for 5 minutes, stirring constantly. Serve with cinnamon sprinkled on top.

Rice Pudding

Carolyn Sawyer

⅓ c. uncooked rice	½ tsp. salt
⅓ c. sugar	1 qt. milk, cold

Mix rice, sugar and salt. Pout 1 qt. cold milk over all ingredients. Bake 3 hours in 350° oven. Stir often.

Ritz Cracker Puff

(time saver in 60's and 70's)

Margery Conrey

3 egg whites	14 crushed Ritz crackers
1 c. sugar	¼ c. nuts
½ tsp. baking powder	1 tsp. vanilla

Beat the egg whites until stiff. Add the sugar and baking powder. Fold in the crackers, nuts and vanilla. Bake for ½ hour at 325°.

Water Gate Salad

Muriel Stoddard

1 container Cool Whip

1 pkg. instant pistachio pudding

1 sm. can crushed pineapples

1 c. mini-marshmallows

½ c. walnuts (opt.)

Mix ingredients in the order listed. Mix well after each addition. Chill for at least 2 hours before serving.





Children's Cravings

For Cooking & Eating



Baked Candied Popcorn

1 c. popcorn kernels

1½ c. salted or unsalted dry
roasted peanuts

½ c. butter or margarine

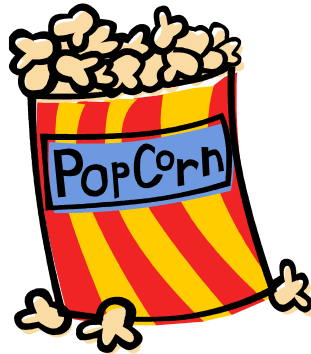
½ c. light or dark molasses

½ c. honey

Pop cup of popcorn kernels in microwave. Pour into large bowl. Discard any unpopped kernels. Stir in peanuts. Melt butter over low heat. Add molasses and honey. Increase heat to high, and cook, stirring until bubbles begin to form (about 5 minutes); immediately pour over popped corn mixture, stirring to coat evenly.

Spread into two 10 x 15 baking pans. Bake in 350° oven, stirring often, until coating is slightly darker (about 8 minutes, but longer if margarine is used). Switch pan positions halfway through cooking. Let cool. Store airtight for up to 3 days.

Makes 6 quarts.



Choco-Cheese Cupcakes

Heidi Adams

Cheese mixture:

1 pkg. cream cheese (8 oz.)	1/8 tsp. salt
1/3 c. sugar	1 c. chocolate chips
1 egg	

Cocoa mixture:

1 c. sugar	1 c. water
1/4 c. cocoa	1 T. vinegar
1/2 tsp. salt	1/3 c. oil
1 1/2 c. flour	1 tsp. vanilla
1 tsp. baking soda	

For top:

1 c. chopped nuts

Blend together the cheese mixture ingredients until smooth and set aside.

Prepare cocoa mixture by combining sugar, cocoa, salt, flour and baking soda. Next, add water, vinegar, oil and vanilla. Beat until smooth.

In paper lined muffin cups, fill 1/3 full of cocoa mixture. Spoon cheese mixture on top and sprinkle with nuts.

Bake at 350° for 30-35 minutes or until done.

Cookie Pizza

Crust:

½ c. hard margarine (or butter) softened	1 lg. egg 1 tsp. vanilla
¾ c. brown sugar, packed	1½ c. all purpose flour

Topping:

1 c. milk chocolate chips	11 oz. can sweetened condensed milk
1 c. miniature marshmallows	
½ c. finely chopped pecans (opt.)	½ c. candy-coated chocolate candies (such as M&M's)

Crust:

Cream margarine and brown sugar together in large bowl until light and fluffy. Beat in egg and vanilla until well blended. Add flour. Stir. Turn out onto lightly floured surface. Knead until soft dough forms. Press dough into 12 inch greased pizza pan, forming rim around edge.

Topping:

Sprinkle chocolate chips, marshmallows, and pecans evenly over crust. Pour condensed milk evenly over top.

Bake at 350° for 20 minutes until crust is golden.

Immediately place candies on top. Cool completely in pan. Cuts into about 16 wedges.

Frosty Treasures

Louise Lovell

6 oz. chocolate chips
¼ c. oil
¼ c. peanut butter

6 c. Krispex cereal
2 c. confectioners sugar

Melt the chocolate chips with the oil in microwave for 1 minute 30 seconds. Stir until smooth. Stir in the peanut butter. Measure the Krispex cereal in large bowl. Pour chocolate mixture over cereal and mix gently until covered. Put the confectioners sugar in a plastic bag. Pour cereal in bag and mix until covered. Hannaford Toasted Wheat Cereal may be substituted for Krispex cereal.

Fruit Burritos

Alex saw this recipe on the TV program “Zoom” It’s a good thing for snack time, lunchtime, or dinner time, (especially if, like Alex, you don’t like regular burritos).

Alex Fauver

Tortillas, lg. or sm.
peanut butter
raisins

Fruit, cut up sm. (apples, pears,
bananas)
toothpicks

Spread tortilla with peanut butter; decorate with fruit and raisins; roll and pin with toothpicks.

Fruit Cones

ice cream cones
¾ c. fresh fruit cut in small pieces

honey
granola

Fill cone with fruit. Drizzle with honey and top with granola

Magic Window Cookies

About 6 pkgs. super flavor lifesavers candy (use wild cherry, tangerine, fancy fruits, five flavors, cryst-o-mint or butter rum for best colors)

¾ c. shortening (part butter or margarine, softened)	2½ c. flour
1 c. sugar	1 tsp. baking powder
2 eggs	1 tsp. salt
1 tsp. vanilla or ½ tsp. lemon extract	

Mix shortening, sugar, eggs and flavoring. Blend in flour, baking powder and salt. Cover; chill at least 1 hour.

Heat oven to 375°. Roll dough 1/8 inch thick on lightly floured cloth-covered board. Cut into desired shapes, using cutters of two sizes to obtain cutouts, or design your own patterns. Place cookies on aluminum foil covered baking sheet. For larger cookies, transfer to baking sheet before cutting out designs. Place whole Lifesavers candy in cutouts. Small cutouts may require that Lifesavers candy be broken into smaller pieces (place between paper towels and tap lightly) Fill cutouts until candy is just level with dough. If cookies are to be hung, make a hole in each 1/4 inch from top with end of plastic straw.

Bake 7-9 minutes or until cookies are very light brown and Lifesavers candy is melted. If Lifesaver candy has not spread within cutout design, immediately spread with metal spatula. Cool completely on baking sheet. Gently remove cookies.

About 6 dozen 3 inch cookies.

Oatmeal Lollipops

1 roll refrigerated slice ‘n bake oatmeal cookies wooden skewers frosting for “glue”	semi-sweet chocolate pieces gumdrops cinnamon candies flaked coconut
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Heat oven to 375°. Shape dough into 16 balls. Place on ungreased cookie sheet. Flatten each with bottom of a glass dipped in flour. Insert wooden skewer in each. Bake 10 minutes

Cool. With frosting, attach semi-sweet chocolate pieces for eyes, bit of gumdrop for nose, cinnamon candies for mouth, and flaked coconut for hair—or—design your own!!! Makes 16 lollipops.

Potato Chip Cookies

Funny concept-chips in a cookie-but the effect is marvelous
Catherine Bell Anderson

1 lb. margarine or butter	3 c. flour
1 c. sugar	2 c. crushed potato chips
1 T. vanilla	1½ c. chopped pecans

Cream together butter, sugar and vanilla. Add flour, potato chips, and pecans. Roll into balls, the size of a walnut. Place on a buttered cookie sheet. Flatten with floured fork. Bake at 350° for 12 minutes.

Roasted Pumpkin Seeds

1. Save the seeds from carving your Halloween pumpkin
2. Steam the seeds 30 minutes.
3. Dry the seeds
4. Spread seeds on a cookie sheet
5. Cover seeds lightly with vegetable oil
6. Sprinkle seeds with salt
7. Bake at 300 ° for 30 minutes
8. Enjoy

Ting-A-Lings

Lois Roessler

1-6 oz. pkg. semi-sweet chocolate pieces
1-3 oz. can chow mein noodles
candied cherries (opt.)
½ c. canned salted peanuts

Melt chocolate pieces in double boiler or microwave. Stir in peanuts and noodles until they are well coated with chocolate. Drop, by heaping teaspoonfuls, onto wax paper lined cookie sheet. Top each with a quartered candied cherry, if desired. If they soften when served, refrigerate again until firm. Makes about 3 dozen.

Toll House Cookie Brittle

1 c. margarine
1 tsp. vanilla
1 tsp. salt
1 c. sugar
2 c. flour
1 (6 oz) chocolate bits
1 c. chopped walnuts

Preheat oven to 375°. Combine margarine, vanilla and salt. Blend. Gradually beat in sugar. Add flour, chocolate bits and ¾ c. walnuts. Mix well. Press evenly into ungreased 15 x 11 x 1 pan. Sprinkle remaining ½ c. walnuts over top and press in slightly. Bake 375° for 25 minutes or until golden brown. Cool. Break into irregular pieces.

White Chocolate Popcorn Brittle

2 microwave bags of popcorn
1 bag cran-raisins
1 lb. white chocolate morsels or wafers, melted

Microwave popcorn. Spread on cookie sheet covered with wax paper. Spread cran-raisins over the popcorn. Pour white chocolate over all. Let harden. Break in pieces.

Whoopie Pies

Phyllis Mayhew

½ c. white shortening (Crisco)	1½ tsp. salt
1 c. sugar	2 c. flour
1 egg	½ c. cocoa
1 c. milk	½ tsp. baking powder
1 tsp. vanilla	

Cream shortening and sugar. Add egg, milk, and vanilla. Beat until smooth. Sift dry ingredients together and add to shortening mixture. Drop by tablespoons on greased baking sheets.

Bake at 425° for 7 minutes. Cool before filling.

Filling:

2 egg whites	½ c. white shortening (Crisco)
2 c. confectioners sugar	1 tsp. vanilla
¼ tsp. salt	

Mix all ingredients together. Beat until thick. Spread between two cookies.



Whoopie Pies

Heidi Adams

6 T. butter

1 c. sugar

1 egg

1 c. milk

1 tsp. vanilla

2 c. flour

1½ tsp. baking soda

6 T. cocoa

Cream butter and sugar. Add egg, milk, and vanilla. Add dry ingredients and beat until well mixed. Drop by teaspoonfuls on ungreased cookie sheet.

Bake about 7 minutes or until done at 400°.

Filling:

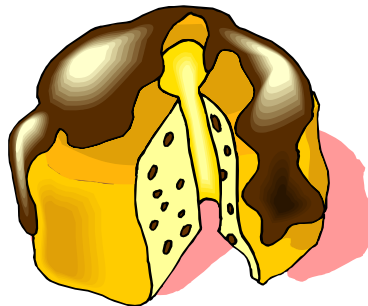
½ c. butter

1 c. marshmallow fluff

1 c. powdered sugar

1 tsp. vanilla

Beat with electric mixer until light and fluffy. Add a little milk if filling is too thick to spread. Put filling on half of the cookies and top with other cookie halves. Makes about 20.



Whoopie Pies

Kim Gibbs

½ c. soft shortening

1 c. sugar

2 egg yolks

2 c. flour

1 tsp. baking soda

1 tsp. salt

5 T. cocoa

1 tsp. baking powder

1 c. milk

1 tsp. vanilla

Cream together shortening and sugar. Add egg yolks. Sift dry ingredients and add to creamed mixture alternately with milk. Add vanilla, mix well. Drop by teaspoonfuls onto ungreased cookie sheet.

Bake 10-12 minutes in 375° until set but not crisp. Remove to rack to cool. When cool, put together sandwich style with filling. Makes 2-3 dozen.

Filling:

2 egg whites

1 tsp. vanilla

½ c. soft white shortening

2 c. confectioners sugar

½ tsp. salt

Beat together with electric mixer until fluffy and smooth.



Whoopie Pies

Lillian Melzard

Large

1 c. cocoa
1 c. shortening
2 tsp. salt
4 c. flour
4 tsp. baking powder
1 c. milk
2 tsp. vanilla
2 eggs

Small

½ c. cocoa
½ c. shortening
1 tsp. salt
2 c. flour
2½ tsp. baking powder
½ c. milk
1 tsp. vanilla
1 egg

Cream together shortening and cocoa, add small amount of boiling water to make a paste.. Cool. Then mix as for a cake – dry ingredients, milk, vanilla alternating with eggs.

Drop by mounded tablespoon on greased cookie sheet – flatten slightly
Bake at 375°.

Filling:

Large

6 T. Crisco
½ tsp. salt
2 egg whites
4 c. confectioners sugar
6 T. milk
2 tsp. vanilla

Small

3 T. Crisco
¼ tsp. salt
1 egg white
2 c. confectioners sugar
3 T. milk
1 tsp. vanilla

Beat well – a long time. Put generous amount between cookies. I wrap individually and freeze any extras.

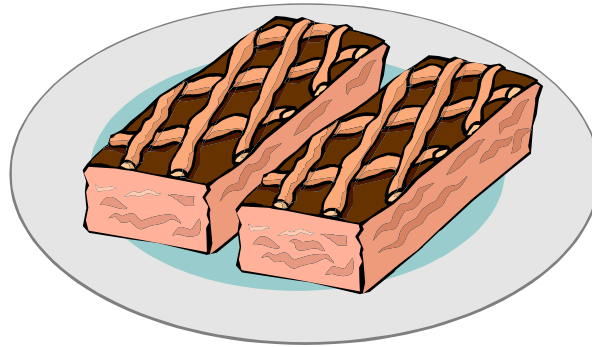
Yums Yums

Heidi Miksch

6 oz. pkg. semi-sweet chocolate
bits

$\frac{2}{3}$ c. chunk style peanut butter
3 c. Wheaties

Put the bits and peanut butter over hot water. When melted, stir in
Wheaties. Drop by spoonfuls on wax papered cookie sheets-
chill





Fat Little Extras



Apple Cherry Bread

Judy Blake

6 T. butter or margarine	2 c. flour
$\frac{2}{3}$ c. sugar	1 tsp. baking powder
2 eggs	$\frac{1}{2}$ tsp. baking soda
1 tsp. grated lemon peel	$\frac{1}{2}$ tsp. salt
1 c. applesauce	$\frac{1}{2}$ c. chopped walnuts
2 T. milk	$\frac{1}{4}$ c. chopped maraschino cherries

Cream butter and sugar until fluffy. Add eggs, one at a time, beating after each addition. Add grated lemon peel. Combine applesauce and milk. Sift together flour, baking powder, baking soda, salt; add alternately with applesauce mixture to creamed mixture. Stir in walnuts and cherries. Pour into greased loaf pan.

Bake in 350° oven for about 55 minutes or until done. Remove from pan and cool thoroughly. May be glazed for gift giving.

Apricot Peach Plum Compote

1 can apricots (1 lb. 13 oz.)	$\frac{1}{3}$ c. brown sugar
1 can peaches (same size)	1 tsp. grated lemon rind
1 can plums (same size)	$\frac{1}{2}$ c. orange juice

Drain syrup from canned fruits. Place fruits in saucepan. Add brown sugar, lemon rind and orange juice. Bring to a boil over direct heat. Turn heat very low and simmer gently for about 10 minutes.

Delicious hot or cold. In winter, especially good warmed.

Chocolate Bark

John Boyer

1½ lbs. bittersweet chocolate	¼ lb. mini chocolate covered
6 oz. mini marshmallows	graham cracker cookies broken
1 c. dry roasted peanuts	into pieces

Line a 15 x 11 x 1 jelly roll pan with foil and a light coating of cooking spray or butter. Melt chocolate and cool 3 minutes. Stir marshmallows, nuts and crackers into chocolate. Spread on foil, chill and cut or break into pieces.

Chocolate Refrigerator Roll

Thomas Boyer

1 tsp. vanilla extract	1-9 oz. pkg. Nabisco Famous
2 c. heavy cream whipped or	Chocolate Wafers
one-8 oz. container of frozen	chocolate curls (garnish)
Cool Whip	

Stir vanilla into whipped cream or topping. Spread ½ tablespoon whipped cream or topping on each wafer. Stack wafers together and stand on edge on plate. Frost with remaining cream topping. Chill 4-6 hours.

Garnish with chocolate curls. Slice at a 45° angle. Can be frozen.

Chocolate Sauce

This chocolate sauce recipe was one of Fran Shackford's favorite recipes, that she always made for the Ladies Guild Sales.

1 can evaporated milk
1 stick margarine

2 env. chocolate bake liquid
2 c. confectioners sugar

Cook in double boiler until all is blended and thickened. Be sure to stir every little while.

Chocolate Sauce

Lois Roessler

2 T. butter or margarine
2 sq. unsweetened chocolate

$\frac{2}{3}$ c. sugar
 $\frac{1}{2}$ c. evaporated milk

Cook butter and chocolate; gradually add sugar and milk. Cook until thick and boiling. Stir with wire whisk. Chill. If thickened too much in refrigerator, spoon out as needed and soften in microwave when ready to use.

Coffee Charlotte Dessert

Bette Bossi

1 lb. tiny marshmallows
 $\frac{3}{4}$ c. strong, black coffee

1 $\frac{1}{2}$ pints heavy cream
2 pkg. ladyfingers

Melt marshmallows in coffee in top of double boiler. Cool. Whip cream and fold into coffee mix. Crumble 1 package ladyfingers in bottom of spring-form pan. Pat down firmly. Split remaining package of ladyfingers and stand upright around sides of pan. Carefully pour in coffee mix. Chill in refrigerator until firm. Garnish with shaved chocolate if desired.

Cream Puff Shells

½ c. boiling water	1/16 tsp salt
¼ c. margarine	2 lg. eggs
½ c. all purpose white flour	1 tsp. vanilla

Makes 6 puffs.

Boil the water in a medium size sauce pan. Cut the margarine and melt in the boiling water. Add the flour and salt all at once. With a wooden spoon, mix quickly to form a ball. Remove the pan from heat, wait 30 seconds, add one egg and mix quickly with a wooden spoon. The dough will pull together. Add the 2nd egg and mix quickly. Add vanilla.

Spray vegetable oil on a cookie sheet, just a few circles. Drop 1 tablespoon of dough on the oiled area, then add ½ tablespoon more on top. Lightly tap them together keeping a round pile of dough. Keep 2 inches between the dough piles.

Bake at 450° for only 10 minutes. The dough will puff up. Reduce the heat to 400° and bake for 25 minutes or until the puffs are tall, lightly browned and firm to touch. Cool on a rack. Make a small slit in the puff to allow steam to escape.

Slice off the top part and leave the bottom with sides to fill with dessert. Fill with sugarless ice cream, replace the top, and top with Cool Whip and some chocolate sauce or fill with sugarless pudding and top with Cool Whip. Drizzle on chocolate Hershey's chocolate syrup.

Danish Pastry

Elizabeth Terp

1½ c. butter	1 tsp. vanilla
4½ c. whole wheat pastry flour	2 tsp. salt
4 egg yolks	1¼ c. sweet milk, divided
½ c. sugar	1 yeast cake (1 T. dry yeast)

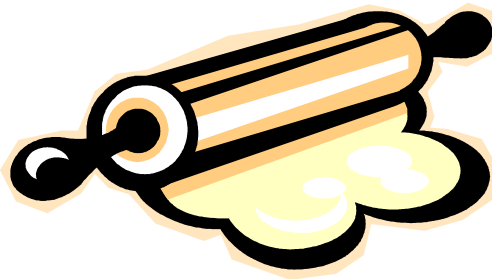
Icing:

remainder of milk, ¾ c.	chopped walnuts
confectioners sugar	almond flavoring

Cut butter into flour as you would for piecrust, leaving the fat the size of grapes. Beat egg yolks, sugar, vanilla, salt and ½ cup milk. Dissolve yeast into remaining milk, room temperature. Add egg mix to flour. Add yeast and mix thoroughly. Let stand 20 minutes before rolling.

Roll in a rectangle ¼ inch thick; fold both the ends to center; fold again. Four layers. Chill 20 minutes. Repeat rolling and folding two more times. Chill until ready to use. Roll out to ½ an inch thick. Cut into diamonds. Bake at 450° for about 12 minutes on an ungreased pan.

When cool top with icing (milk, confectioners sugar, and almond flavoring) and chopped walnuts. Makes 6 dozen pastries. Double the recipe for a large family gathering.



Dipping Chocolate

Either chocolate baking squares or chocolate melting wafers can be used for dipping. Whenever working with melted chocolate, be careful not to get any water in the chocolate as it will seize or go lumpy.

Chocolate can be melted in 1 of 3 ways:

1. Place broken chocolate in a heavy saucepan on lowest heat. Stir constantly until smooth. Remove from heat immediately.
2. Place broken chocolate in top portion of double boiler over hot (not boiling) water that is not touching the bottom of upper pan. Stir constantly until smooth. Remove from heat immediately.
3. Chocolate can also be melted in the microwave oven. Place broken chocolate in a microwave-safe bowl. Microwave on medium (50%) for 1 minute. Stir gently. Continue to heat, if needed, in increasingly shorter time increments until mostly melted. Remove and stir until smooth.

Dip item in chocolate and set on baking sheet or other clean surface. Once the first coat is set, drizzle other types of chocolate over the first coat for a decorative effect. Do not store chocolate in the refrigerator unless room temperature is above 75°. Chilled or frozen chocolate should be tightly wrapped to prevent texture changes due to condensation.

Dried fruits, fresh fruits, cookie edges, candies, and even coffee beans can be turned into a truly luscious gift with a coating of milk, dark, white or colored chocolate

Doughnuts

One of Emery's fondest memories of Freedom was going next door to sample Mrs. Cash's (Charlie's mom) doughnut holes every Saturday morning.

Mrs. George W. Cash submitted by Ellie Stokes

1 c. sugar	2 eggs
3 tsp. melted butter	1 c. milk
1 tsp. salt	3½ c. unsifted flour
1 tsp. nutmeg	1 tsp. baking soda
1 tsp. vanilla	2 tsp. cream of tartar

Beat first six ingredients together. Add milk, flour, baking soda and cream of tartar which have been sifted together. Stir and put half of dough on board at a time. Cut and fry immediately.

Fried Ice Cream

Ellie Stokes

½ gal. vanilla ice cream (good quality—brick type)	1 c. coarsely chopped unblanched almonds
1 c. finely crushed vanilla wafers	4 egg whites, slightly beaten by hand
1 c. flaked coconut	2 c. oil

Cut 2 slices ½-¾ inch thick from end of ice cream. Cut each slice into quarters. Place ½ of the pieces on flat dish and others on another dish and freeze at least an hour until very firm. In shallow pan, stir wafer crumbs, coconut and almonds. Bake in 400° oven 5 minutes until lightly browned. Cool.

Dip slices of ice cream in egg white and then in wafer crumb mixture. Return to freezer. Freeze all pieces at least one hour. Repeat until mixture is used up freezing in between.

Fry in 2 inches of oil for 30 seconds doing only one piece at a time. Drain on paper towels. Serve with hot butterscotch sauce.

Granola

Joanne Hine

6 c. quaker oats	½ c. sunflower seeds
½ c. brown sugar	raisins, dates, etc (opt.)
¾ c. wheat germ	½ c. oil
½ c. coconut	⅓ c. honey
⅓ c. sesame seeds	1½ tsp. vanilla
1 c. chopped walnuts	

Toast oats in ungreased pan at 350° for 10 minutes. Mix all dry ingredients. Add optional ingredients, if desired. Mix in oil, honey, and vanilla. Bake in large pan. Bake at 350° for 20-25 minutes, stirring often. Cool.

Never Fail Donuts

Gere Lane's mother has used this recipe for over 65 years without a miss.
Isabelle Harris Burroughs

2 eggs	1 c. sour milk
3 T. melted shortening	1 tsp. baking soda dissolved in sour milk*
1 c. sugar	3 c. white flour, sifted
1 tsp. nutmeg	Crisco or lard for frying
½ tsp. salt	
¼ tsp. ginger	

Cream eggs, shortening and sugar. Add nutmeg, salt, ginger. Now take 1 cup sour milk and add teaspoon soda stir until quite foamy. Add to first mixture. Now take sieve of flour and add some to mixture – beat. Keep adding until you can handle dough to roll out for donuts. Cut into donuts or make crullers by hand. Fry in melted Crisco or lard.

*1 teaspoon vinegar in cup milk = sour milk

No Cook Fudge

Bonnie Brooks

1 lb. confectioners sugar	6 T. margarine
4 T. milk	1 T. vanilla
½ c. cocoa	1 c. nuts

Melt together in double boiler. That's it! Put in 8 x 8 buttered dish.

Can add marshmallows, M&M's, or anything you choose.

Nutty Cracker Delights

Pat Bojus

42 club crackers	½ tsp. vanilla
½ c. butter or margarine	1 c. slivered almonds
½ c. sugar	

Place crackers in a single layer on foil lined 15 x 10 baking pan. In a saucepan over medium heat, melt butter. Add sugar, bring to a boil, stirring constantly. Boil for 2 minutes (no less than 2 minutes or it will be too thick). Remove from heat and add vanilla. Pour evenly over crackers, sprinkle with nuts.

Bake at 350° for 10-12 minutes until lightly browned (watch carefully). IMMEDIATELY remove from pan cutting between crackers if necessary and cool on wire racks.

Makes 3½ dozen.

Orangey Fudgy Pecans

2 c. pecan halves
1 T. grated orange peel
1½ c. granulated sugar

½ c. prepared orange juice
½ c. milk

Measure pecans into large glass bowl. Add orange peel. Combine sugar, orange juice and milk in large saucepan. Heat and stir until sugar is dissolved and mixture is boiling. Boil, without stirring, until mixture reaches soft ball stage (234° to 240°) on candy thermometer or until small amount dropped into very cold water forms a soft ball that flattens of its own accord when removed. Remove from heat. Pour over pecan mixture. Stir until stiffened. Pour out onto greased baking sheet. Separate into single pieces. Cool completely.

Makes 5 cups.

Peanut Butter Cocoa Fudge

Kim Gibbs

1 c. plus 3 T. chunky peanut butter
1 c. butter (no substitutes)
3½ c. confectioners sugar

3 T. baking cocoa
1 T. vanilla extract

In a saucepan, combine: peanut butter and butter. Cook and stir over medium heat until blended. Remove from the heat; stir in confectioners sugar, cocoa and vanilla. Spread into a buttered 8 inch square pan.

Freeze for 30 minutes or just until firm. Cut into squares.

Peanut Butter Fudge

Howsie Stewart

1 lb. white sugar	1-18 oz. jar peanut butter
1 lb. brown sugar	1-7½ oz. jar marshmallow fluff
1 c. milk	1 tsp. vanilla
½ tsp. salt	

Line 9 x 13 pan with wax paper. Combine sugars, milk, and salt in saucepan; heat and bring to a boil. Boil 5 minutes while stirring. Remove from heat and add peanut butter, marshmallow fluff and vanilla; mix well. Pour into prepared pan.

Cool completely before cutting

Pineapple Sauce

(Nice over ice cream or pound cake. Keeps chilled, 1 month)

14 oz. can of crushed pineapple with juice	2 T. water
¼ c. sugar	1 T. cornstarch

Heat pineapple with juice and sugar in small saucepan, stirring often, until boiling. Stir water into cornstarch in small cup until smooth. Gradually stir into pineapple mixture. Heat and stir until boiling and thickened. Cool. Pour into small jars. Makes 1¾ cups.

Pineapple Sherbet

1 qt. buttermilk	1-16 oz. can crushed pineapple
2 c. sugar	2 beaten eggs
1 tsp. vanilla	

Beat well. Freeze in pie plate or 9 x 13 pan.

Sarah's Peppermint Bark

Sarah James

6 candy canes crushed into very small pieces
1 pkg. Nestles white morsels
¼ tsp. peppermint extract

Melt bits in microwave (1½-2 minutes). Stir until creamy and add peppermint extract and crushed candy canes. Mix and spread on cookie sheet lined with wax paper. Freeze 5 minutes and break into pieces

Strawberry Orange Sauce

3 c. fresh (or frozen, thawed) strawberries, mashed
¼ c. brown sugar, packed
2 T. cornstarch
2 T. orange marmalade
1 T. orange liqueur (opt.)

Place strawberries in saucepan. Add brown sugar, cornstarch, marmalade and liqueur. Stir. Heat and stir on medium until thickened slightly. Cool. Pour into small jars. Makes 2⅓ cups.



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Thank You

This cook book was published with sincere thanks to all who have helped to make Fat Sunday possible. Church members and many others in the community, as well as those from “away”, have generously shared their treasured recipes and given their time to prepare this book. Many of the recipes are old family favorites that were the traditional desserts associated with special events. Many are newer versions, easier and faster to make for today’s faster paced life. We hope you will find them all delicious.

All proceeds for the sale of the cook books go to the First Christian Church of Freedom Outreach Programs.

The price of this cook book is \$15.00. If you would like to order this cook book, please send a check for \$19.00 (which includes shipping) payable to:

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