

BAKED GOODS

BANANA TEA BREAD

1-3/4 cup sifted flour	2/3 cup sugar
1/4 teaspoon baking soda	2 eggs
2 teaspoons baking powder	3 ripe bananas
1/3 cup shortening	1 teaspoon vanilla
1/2 cup raisins	

Place flour, soda, and baking powder in a bowl and cut in the shortening. Blend in the sugar, eggs and mashed bananas, vanilla, and raisins. Grease a 9" loaf pan and pour batter in. Bake at 350 for 70 minutes.

Allen Rosenberg

BLUEBERRY ORANGE NUT BREAD

3 cups sifted flour	3 eggs
3/4 cup sugar	1/2 cup milk
3 teaspoons baking powder	1/2 cup butter, melted
1/4 teaspoon baking soda	1 tablespoon grated orange peel
1 teaspoon salt	1 cup drained blueberries
2/3 cup orange juice	
1/2 cup nuts	

Into a mixing bowl sift together flour, sugar, baking powder, soda, and salt. Beat together eggs, milk, melted butter, orange peel and juice; stir into flour mixture just until dry ingredients are moistened. Fold in blueberries and nuts. Pour batter into greased 9x5x3" loaf pan. Bake at 350 for 60-70 minutes. Remove from pan immediately.

Lynda Birkley

BAKING POWDER

Keep a tight lid on and store in dry place. If you think your supply has become inactive, put a teaspoon of it in hot water. If it bubbles vigorously, it is all right.

PUMPKIN NUT LOAF

Cream $\frac{3}{4}$ stick butter with 1 cup light brown sugar until fluffy. Beat in 2 eggs, one at a time. Stir in 1 cup pumpkin puree. Sift 2 cups sifted flour with 2 teaspoons baking powder, 2 teaspoons cocoa, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon ginger, $\frac{1}{4}$ teaspoon ground cloves, $\frac{1}{4}$ teaspoon salt and $\frac{1}{4}$ teaspoon baking soda.

Gradually stir flour mixture into the pumpkin mixture alternately with $\frac{1}{4}$ cup milk. Stir in $\frac{3}{4}$ cup chopped walnuts. Pour the batter into a well-buttered loaf pan ($9\frac{1}{2} \times 5$). Bake at 350 for 55 minutes or until cake tester inserted in center comes out clean. Let loaf stand 10 minutes. Cool on wire rack.

Joan Markus

ORANGE NUT BREAD

Sift together:

2 cups sifted all purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 cup sugar

Add the following to the dry ingredients and dredge thoroughly:

1 cup raisins
 $\frac{1}{2}$ cup chopped fine pecans
 $1\frac{1}{2}$ tablespoons grated orange rind

Add:

1 egg well beaten
2 tablespoons melted butter
1 cup orange juice

Stir just enough to mix. Bake in loaf pans lined with buttered wax paper. Bake at 350 for 1 hour, 15 minutes. Cool 10 minutes in pans and then turn out on wire rack to cool. 2 small loaves.

Peg Frame

APPLE CHEESE NUT BREAD

$\frac{1}{2}$ cup sharp Cheddar cheese, grated
 $\frac{1}{2}$ cup shortening
 $\frac{2}{3}$ cup sugar
2 eggs, beaten
2 cups flour
1 teaspoon baking powder
1 teaspoon soda
 $\frac{1}{2}$ teaspoon salt
1 cup ground, unpeeled apples
 $\frac{1}{4}$ cup chopped walnuts
Cream shortening and sugar, add eggs. Sift dry ingredients together and add to shortening mixture alternately with apples. Fold in cheese and nuts. Bake one hour in a $9 \times 5 \times 3$ loaf pan at 350. Grease pan.

Betty Remington

CRANBERRY WHEAT GERM BREAD

4 cups sifted, enriched flour
2 cups sugar
4 teaspoons baking powder, 1 teaspoon baking soda, and 3 teaspoons salt
2 cups halved raw cranberries, 1 cup plain wheat germ, 1 cup chopped pecans, 1 cup orange juice, 6 tablespoons grated orange peel, 2 eggs, beaten, $\frac{1}{2}$ cup warm water
4 tablespoons salad oil
Mix and sift flour, sugar, baking powder and soda and salt. Stir in cranberry halves, pecans, wheat germ and orange peel. Combine eggs, orange juice, water, and oil. Add to flour mixture and stir just enough to moisten ingredients. Grease 4 small foil pans. Bake at 350 for 50-60 minutes. Pan cool for 5 minutes and then turn out on racks. Serve with butter or cream cheese. Refrigerate or freeze.

Fern Simonson

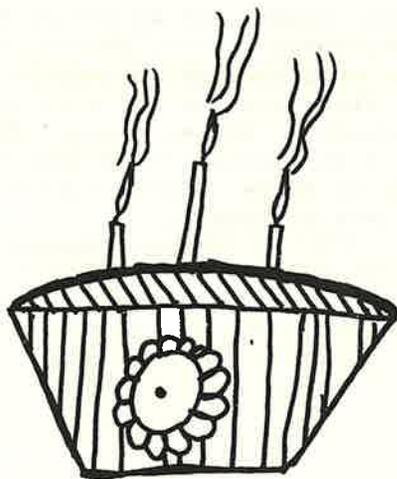
SOUR CREAM TWISTS

3½ cups sifted flour
1 teaspoon salt
1 cup butter
1 package dry yeast
1/4 cup warm water
1 egg plus 2 egg yolks, well beaten
1 teaspoon vanilla
3/4 cup thick sour cream
1 cup sugar plus 2 teaspoons cinnamon

Sift flour and add salt. Cut in shortening. Dissolve yeast in warm water. Combine with beaten eggs, sour cream and vanilla. Stir into flour. Cover with damp cloth and chill at least two hours.

Roll 1/2 mixture on sugared (using the sugar and cinnamon mix) board to 8" x 16" oblong. Fold over ends to center, roll again, sprinkle with sugar. Roll again 1/4" thick. Cut into strips 1/2" to 4". Twist in opposite directions stretching slightly. Shape like horseshoes. Bake on ungreased cookie sheets in 375 oven for 20 minutes. Cool before removing from pan. Makes approximately 3 dozen.

Virginia Saward



FRENCH BREAKFAST PUFFS

1/2 cup sugar
1/3 shortening
1 egg
1½ cups sifted all-purpose flour
1½ teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1/2 cup milk
1/2 cup sugar
1 teaspoon ground cinnamon
6 tablespoons butter or margarine, melted

In mixer bowl, cream together the first 1/2 cup sugar, the shortening, and the egg. Sift together flour, baking powder, salt, and nutmeg; add to creamed mixture alternately with milk, beating well after each addition.

Fill 12 greased muffin pans 2/3 full. Bake in 350 oven 20-25 minutes. Combine the remaining sugar and cinnamon.

Remove muffins from oven and immediately dip muffins in melted butter or margarine and then into the cinnamon sugar mixture until coated. Serve warm. Makes 12.

Mrs. Ritchie



ALL-PURPOSE FLOUR

This is "family flour" which combines hard and soft wheats. Hard wheat is high in protein and better for bread. Soft wheats are lower in protein and make better biscuits, cakes, and pastries. Millers blend the wheats to produce a flour that can be used either for bread or for cakes.

CHEESE HERB BUFFET LOAVES

6-7 cups flour	1/2 cup chopped parsley
2 tablespoons sugar	1/2 teaspoon oregano
2 teaspoons salt	1/2 teaspoon garlic salt
2 packages dry yeast	1 egg white, slightly beaten
1 cup milk	2 tablespoons water
1 cup water	1/2 cup grated Parmesan cheese
1/4 cup margarine	

Combine 2 cups flour with the sugar, salt, and yeast. Heat milk, water and margarine together in saucepan until lukewarm; pour liquids over flour mixture and beat on electric mixer for 2 minutes at medium speed. Add 3/4 cup additional flour and beat 2 minutes at high speed. Add remaining flour by hand. Turn dough out onto floured board and knead 8-10 minutes. Place in oiled bowl and let rise until double in bulk (about 30 minutes). Combine cheese and spices. Punch down dough; turn onto lightly floured board. Divide dough in half; let rest 5 minutes. Roll out one-half into a 8" x 15" rectangle. Sprinkle with cheese mixture. Cut into 3 8" x 5" rectangles. Tightly roll each from 8" side. Pinch seams to seal; pinch ends and fold underneath. Place seam side down 1/4" apart on half of greased baking sheet. Repeat with other half of dough. Cover with cloth. Let rise until double in bulk, 30 minutes. Bake at 400 for 10 minutes. Remove and brush with egg white plus 2 tablespoons water. A sprinkle of sesame seeds may be added here. Bake 15 minutes or until done. Cool on wire rack. To serve, separate loaves and slice in 1/2" slices. Makes 6 loaves.

Aviva Greenland

HERBED FLOUR

A glass pint jar in the cupboard will hold herbed flour for use in dusting chicken or chops for frying, or making gravies or sauces. The recipe for the herbed flour is 2 cups of flour, 1 to 2 teaspoons of minced dried herbs, 1/2 teaspoon salt, and some freshly ground pepper. This flavorful flour can also be used for making biscuits, dumplings, or pizza crust.

an old cook book

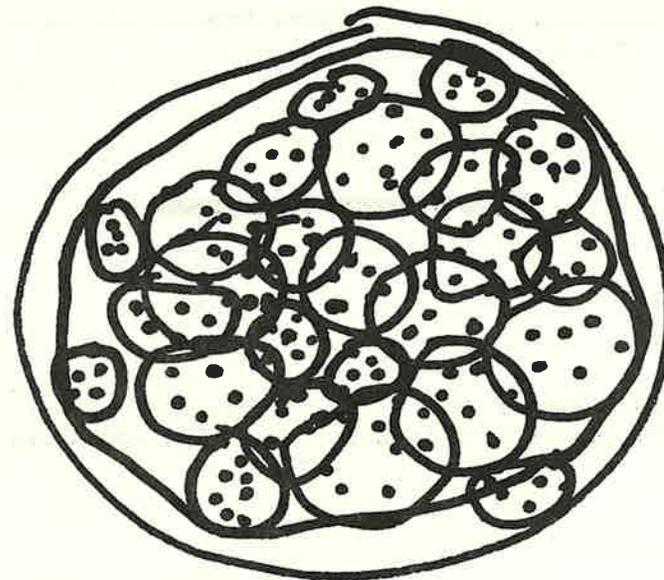
HERB BREAD

5-6 cups white flour
2 1/2 teaspoons salt
2 tablespoons soft butter
1/2 cup molasses
1 cup rolled oats
2 cups boiling water
2 envelopes active dry yeast
1/3 cup lukewarm water
1/2 teaspoons caraway seed (optional)

Herbs: 2 rounded teaspoons dried dill weed, or 2 teaspoons dried leaf sage, crumbled or 1 teaspoon dried leaf marjoram crumbled.

Boil water, remove from heat, stir in oatmeal, allow to cool until lukewarm. Dissolve yeast in warm water. When oats are cool enough add remaining ingredients. Flour should be added 1 cup at a time. (usually 5 cups are sufficient). Dough is sticky. Let rise, punch down, shape into loaves and let rise again. Bake at 325 for 50 minutes. Dough will make 3 small loaves, approximately 4" x 7".

Jessie Woodward



ANADAMA BREAD WITH HONEY

1 cup cornmeal
2 cups cold water
3 packages dry yeast
3 cups boiling water
5-6 cups sifted white flour

6 tablespoons butter
1 cup honey
4 teaspoon salt
6 cups whole wheat flour

Mix cornmeal with $1\frac{1}{2}$ cups cold water. Soften yeast in remaining cold water. Add cornmeal to boiling water, stir over low heat until boiling. Pour into large bowl, add butter, honey and salt. Cool to luke-warm. Combine yeast with cornmeal and mix. Add whole wheat flour and enough white flour to give a fairly firm, non-sticky dough. Turn out onto floured board and knead until smooth and elastic. Turn dough into greased bowl, grease surface, cover with damp towel and let rise in warm place until doubled in bulk. Punch down and let rise again. Knead lightly again and shape into loaves. Place in greased loaf pans or on greased cookie sheets. Brush with oil or butter and let rise until double in bulk. Bake in preheated hot oven (400) for 15 minutes. Reduce heat to 375 and bake for 25 minutes. When baked, remove from pans and cool upside down on rack. Makes 3 or 4 loaves, depending on size.

Bunny Rugg



To reduce---simple boil a liquid over a high heat until the amount left is what the recipe specifies.

HONEY WHOLE WHEAT BREAD

4 cups whole wheat flour
 $\frac{1}{2}$ cup nonfat dry milk
1 tablespoon salt
2 packages active dry yeast
 $4-4\frac{1}{2}$ cups all-purpose flour
3 cups water
 $\frac{1}{2}$ cup honey
2 tablespoons cooking oil

In a large bowl combine 3 cups whole wheat flour, dry milk, salt and yeast. In a saucepan heat until warm, water, honey and cooking oil. When liquid is luke-warm pour over flour mixture. Blend with an electric mixer at low speed for 1 minute, medium speed for 2 minutes. By hand stir in 1 more cup of whole wheat flour and $4-4\frac{1}{2}$ cups all-purpose flour. Knead on floured surface, about 5 minutes. Place dough in greased bowl; cover, let rise 45 to 60 minutes until light and double in bulk. Punch down dough and divide in half. Shape each half into a loaf by rolling the dough out to a 14x7-inch rectangle. Starting with 7-inch side roll up jelly roll fashion. Place in greased 9x5 or 8x4-inch loaf pans. Cover loaves and let rise 30 to 45 minutes until light and double. Bake at 375 degrees for 40 to 45 minutes until loaf sounds hollow when lightly tapped. Remove from pans and cool on wire rack before slicing. Makes 2 loaves.

Debbie Doyle

PATRICIA FLEMING'S WHOLE WHEAT BREAD

Mix and let stand for 5 minutes:

4 cups warm water, 2 packages yeast, 1/2 cup dark molasses, 1/2 cup brown sugar

Add and beat five minutes:

2 eggs, 9 cups whole wheat flour

Mix together and work in:

1 cup soy flour, 1 1/2 cups dry milk, 1/2 cup wheat germ
4 tablespoons brewer's yeast, 4 teaspoons salt.

Knead for ten minutes. Let rise until double in size. Punch down and let rise for ten minutes. Put in pans and again let it rise. Bake at 350 for 1 hour.

Marguerite Plume

DILLY BREAD

1 package dry yeast	1 teaspoon salt
1/4 cup warm water	1/4 teaspoon soda
1 cup creamed cottage cheese (luke warm)	2 teaspoons dill seed
2 tablespoons instant minced onion	1 egg
	2 1/2 cups flour
	1 tablespoon butter

Soften yeast in warm water. In large bowl, combine cottage cheese, sugar, onion, butter, dill seed, soda, unbeaten egg, and the softened yeast. Add flour to form a stiff dough. Knead on floured board for 5 minutes. Let rise in a greased bowl until double in size. Stir down to original size and place in buttered casserole or small angel food pan. Let rise again in warm place for 45 minutes (until double in size again). Bake at 350 for 45 minutes. Brush with melted butter and sprinkle with salt.

Ruth Atwater

DILL

Hardy annual

"It stayeth the hiquet (hiccough) being boiled in wine, and but smelled unto, being tied in a cloth."

Nicholas Culpeper

KELLY'S OATMEAL SUNFLOWER BREAD

1 cup oatmeal	1/2 cup warm water
2 cups boiling water	2 cups milk
4 tablespoons butter	4 teaspoons salt
1/2 cup brown sugar	10 cups flour
2 packages yeast	1 cup sunflower seeds

Cook oats in boiling water for 5 minutes. Stir in butter, brown sugar and cool to lukewarm. Sprinkle yeast into the 1/2 cup warm water and stir until dissolved. Then stir yeast into warm cereal mixture, mix in milk and salt.

Sift flour, measure, then gradually mix in 2 cups at a time (add 1 cup sunflower seeds after first cup of flour if seeds are desired). Add enough flour to make a soft dough.

Turn out on a floured board and knead lightly. More kneading makes bread texture increasingly finer. Shape into 3 or 4 loaves and place into greased pans. Lightly brush the top of the loaves with oil. Cover and let rise in a warm place until doubled in bulk. This will be about 1 1/2 hours. Bake at 350 for 40-45 minutes or until golden brown. For extra good results use John McCann Irish Oatmeal and sunflower plus pumpkin seeds.

Kelly Fallon

WHOLE WHEAT BREAD

3 cups whole wheat flour	1 1/2 teaspoons salt
1 cup sugar	1 cup raisins, dates, or nuts
1 teaspoon soda	
1 teaspoon baking powder	2 cups buttermilk

Measure, but don't sift flour. Add all other ingredients. Add buttermilk last. Bake in greased loaf pan, 5x10x3 inch, for 1 1/4 hours at 350.

Mrs. Ralph Bierer

GERMAN SOFT PRETZELS

German soft pretzels are crusty, but have a breadlike interior more than commercial pretzels. Although they are best the day you bake them, you can freeze extras in sealed plastic bags and reheat.

Dip the pretzels in a mild lye solution before baking to get the characteristic pretzel flavor and shiny crust. Lye at this low concentration (1 part lye to 64 of water) will not remain on the pretzels in dangerous amounts. Do use caution, however, when working with the solution; when hot it can cause burns. Keep pretzels from sticking by using baking sheets that have been heated, then rubbed evenly with beeswax or paraffin.

2 packages yeast, active dry or compressed
1/4 cup warm water
1 quart milk
3/4 cup soft shortening
1/2 cup sugar
12 unsifted regular all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 tablespoons salt
2 tablespoons household lye
2 quarts water
3 tablespoons coarse salt

Soften yeast in water. Scald milk; stir in shortening and sugar until shortening is melted. Pour milk mixture into a large bowl and cool until lukewarm. Add softened yeast with 6 cups of the flour and stir until smooth. Cover and let rise in warm place until light and bubbly, (about 30 minutes). Sift remaining flour with baking powder and the 1 1/2 tablespoons of salt. Stir down risen dough; gradually beat in flour mixture until dough is blended. Let rise, covered in a greased large bowl until doubled, about 1 1/2 hours. Punch dough down, divide into 6 equal pieces and let rest 10 minutes. Divide each into 10 portions of equal size. Using palms of hands, roll each into a strand 1/2" in width and 18" long. Twist into pretzel shape, tucking ends under. Cover lightly. Make lye and water solution in a large non-aluminum pan. Heat to steaming, place pretzels 1 at a time, right-side down into lye solution for 1-2 seconds; remove and drain. Place right-side up on waxed baking sheets; sprinkle with coarse salt. Bake in a hot oven (400) for 15 minutes or until well browned. Makes 5 dozen 5" pretzels.

Bo Clark

FRENCH COFFEE CAKE

Batter:

1/4 pound butter and 1 cup sugar creamed together.
3 eggs, separated, add yolks now, whites folded in by hand at the end in batter
1/2 pint thick sour cream
1 teaspoon vanilla
2 cups sifted flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt.

Mixture:

1/2 cup chopped walnuts, 1 teaspoon cinnamon, 1/4 cup sugar.

Put half of batter in slightly floured greased angel cake pan. Sprinkle with half of mixture, then remainder of batter and then mixture. Bake for 55 minutes in 350 oven.

Judy Reed

CINNAMON COFFEE CAKE

1 cup shortening	1 cup orange juice
2 cups sugar	3 tablespoons sugar mixed
4 eggs	with 1 teaspoon cinnamon
3 cups flour	1/4 cup flour
1 tablespoon baking powder	1/2 cup sugar
1/2 teaspoon salt	2 tablespoons butter

Blend sugar and shortening. Add eggs, 1 at a time. Combine flour, baking powder, and salt. Add flour mixture, alternating with orange juice. Pour 1/3 of batter into greased tube pan. Sprinkle with 1/3 cinnamon sugar mixture. Repeat in layers until done. For topping combine flour, sugar and butter. Sprinkle over top of cake batter. Bake 350 for 1 hour or until it tests done.

Aviva Greenland

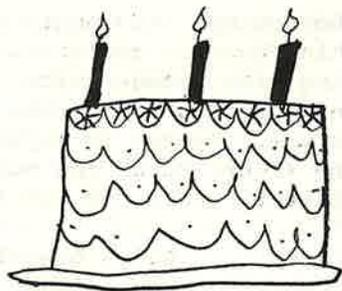
OLD FASHIONED POUND CAKE

2 cups flour
1 cup butter
1-2/3 cups sugar
5 eggs
1 teaspoon vanilla

Sift flour, measure and sift again 5 times. Cream butter well, add sugar. Add eggs, one at a time, beating well after each addition. When the last egg has been added, beat long and hard. Add the flour, beat again, and when it becomes a creamy mass, add vanilla. Put into a greased, floured tube pan, and bake at 275 for 2 hours.

Brandy or rum flavoring may be used instead of vanilla. The cake may also be glazed. Traditionalists do not use butter or vanilla substitutes or glazes. This is nice toasted with coffee for breakfast as well as for dessert with fruit and ice cream. No Southern housewife could live without pound cake in her repertoire.

Kathy Sette



BANANA LAYER CAKE

2 cups mashed banana (4 or 5)
1/4 cup milk
1 cup shortening
2 teaspoons vanilla
2 cups sugar
4 eggs, unbeaten
4 1/2 cups sifted cake flour
4 teaspoons baking powder
1 teaspoon salt.

Combine bananas and milk.

Cream together shortening and vanilla; gradually add sugar, beating until light and fluffy.

Add eggs, one at a time, beating well; mix until light and fluffy.

Sift together flour, baking powder and salt. Add alternately with bananas and milk to creamed mixture, beating smooth after each addition.

Pour into 3 greased 9" layer pans. Bake in moderate oven (350) 30-35 minutes. Cool layers and frost.

Judy Wood

WHITE MOUNTAIN ICING FOR BANANA LAYER CAKE

Blend 1/2 cup sugar, 1/4 cup white corn syrup, 2 tablespoons water. Boil rapidly until mixture spins a 6-8 inch thread (242). Beat 1/4 cup egg whites (2 medium) until they stand in stiff peaks. Pour hot syrup in steady stream into beaten egg whites, beating constantly until icing stands in very stiff peaks. Blend in 1 teaspoon vanilla.

Judy Wood

GRAHAM CRACKER CAKE

Roll 24 graham crackers squares very fine
Add 1 teaspoon salt
2 teaspoons baking powder
Mix together and set aside :

Cream together thoroughly:
1/2 cup butter, 1 cup sugar, and 3 egg yolks, beating
in one at a time. Beat until fluffy.

Add graham cracker mixture alternately with 1 scant
cup of milk. Stir in 1 cup chopped nuts. Add 2 teas-
poons flour if necessary. Pour into 2 9" cake pans,
that have been greased. Bake at 350 about 20-30 minutes.
Fluffy white icing or caramel icing is good with this
cake. This is an old recipe.

Macie Willsea

CHOCOLATE CHIP CAKE

You'll need:

1 box Duncan Hine's Deluxe yellow cake mix
1 box Instant Vanilla Pudding Mix
4 eggs
1/2 cup Wesson Oil
1 cup water
1 teaspoon vanilla
1 bar Baker's German Sweet Chocolate (grated or shaved)
1 package Nestle's semi-sweet chocolate chips (12oz)

Grate chocolate bar and set aside.
Grease and flour a tube pan.
Mix at low speed: cake mix, pudding mix, oil, water,
eggs, and vanilla.
Fold in grated chocolate and chocolate chips.
Place in the tube pan, bake at 350 for 55-60 minutes.
Cool and serve.

Roselee Spezio

CHOCOLATE ZUCCHINI CAKE

2½ cups flour
1/2 cup cocoa
2½ teaspoons baking powder
1½ teaspoons soda
1 teaspoon each salt and cinnamon
2 teaspoons grated orange peel
2 cups coarsely shredded zucchini
1/2 cup milk
1 cup pecans or walnuts
3/4 cup soft butter
2 cups sugar
3 eggs
2 teaspoons vanilla

Combine flour, cocoa, baking powder, soda, salt, and
cinnamon; set aside. Beat sugar and butter until
blended. Add eggs and beat well. Stir in vanilla,
orange peel, and zucchini. Alternately stir the dry
ingredients and the milk into the zucchini mixture and
then add the nuts. Pour batter into a greased and
floured 10 inch tube pan. Bake in a 350 oven for 1
hour or until done. Cool in pan 15 minutes and then
turn out on wire rack to cool thoroughly. Drizzle
glaze over cake.

Lyn Kayser

GLAZE FOR CHOCOLATE ZUCCHINI CAKE

Mix together 2 cups of powdered sugar, 5 tablespoons
milk and 1 teaspoon vanilla. Beat until smooth.
Dribble over cooled cake.

Lyn Kayser

MEXICAN CHOCOLATE CAKE

1/2 cup margarine
1/2 cup vegetable oil
2 squares unsweetened chocolate or 4 tablespoons
unsweetened cocoa
1 cup water
2 cups unsifted all-purpose flour
1 teaspoon baking soda
2 cups sugar
1/2 cup sour milk (place 1½ teaspoons vinegar in 1/2
cup measure: fill with milk)
2 eggs, beaten
1 teaspoon cinnamon
1 teaspoon vanilla extract

Preheat oven to 350. Combine margarine, oil, chocolate,
and water in a saucepan and heat until chocolate is
melted. Combine flour, baking soda, sugar, milk, eggs,
cinnamon and vanilla in a large bowl; then combine
with first mixture. Pour batter into a greased 12 x
18 cake pan and bake 20-25 minutes. Frost while
still warm. A delicious, very rich cake.

Carol Barclay

MEXICAN CHOCOLATE ICING FOR MEXICAN CHOCOLATE CAKE

1/2 cup margarine
2 squares unsweetened chocolate
6 tablespoons milk
1 pound confectioners' sugar
1 teaspoon vanilla extract
1/2 cup chopped pecans

Combine margarine, chocolate, and milk in a sauce-
pan and heat until bubbles form around the edge.
Remove from heat. Add confectioners sugar, vanilla
and pecans; beat. Ice cake while still warm.
Frosting is not stiff. Prepare five minutes before
cake is done.

Carol Barclay

HUNGARIAN CHOCOLATE CAKE

The cake is the frosting and vice versa.

10 egg yolks
2/3 cup sugar
10 tablespoons butter
8 ounces bittersweet or German sweet chocolate
1 cup very finely ground pecans (texture should be as
fine and fluffy as flour)
8 egg whites
3/4 cup apricot preserves
2/3 cup chopped pecans

Preheat oven to 350 degrees. Grease and flour an
eight inch springform pan.

In a large bowl, mix together the yolks and sugar. Stir
occasionally, but do not beat, to dissolve the sugar
while assembling the remaining ingredients. In the top
of a double boiler, place the butter and chocolate. Set
over the top of and heat gently until the mixture is smooth.
Stir the melted chocolate mixture into the egg yolk and
sugar mixture until blended.

Remove one cup of the mixture and set aside to use as
a frosting for the cake.

Fold the ground pecans into the mixture remaining in
the bowl. Beat the egg whites until stiff but not dry.
Stir ¼ of the egg whites into the nut mixture. Gently
fold in the remaining whites. Pour the mixture into
the prepared pan and bake 50-60 minutes or until the
center feels springy to the touch.

Set the pan on a rack to cool and gently ease a spatula
around the edge so that the cake falls evenly as it cools.
When cool, remove the sides of the pan. Transfer the
cake to a serving dish. Slice into two layer and spread
the preserves over the bottom layer. Replace the top
layer.

If the frosting mixture is not stiff enough to spread,
refrigerate for 20-30 minutes. Using a small spatula,
frost the top and sides of the cake. Pat the chopped
nuts around the edges. Refrigerate until served. The
cake can be made a day ahead, but should be stored in
the refrigerator. This torte rises high in the pan as
it bakes and sinks as it cools. 8-10 servings.

Cathy Sisson

CHOCOLATE CHIP CAKE

Mix 6 tablespoons margarine and add 1 cup sugar, cream and then add 2 eggs, one at a time. Sift together : 1 1/3 cups of flour, 1 1/2 teaspoons baking powder, 1 teaspoons baking soda, and 1 teaspoon cinnamon. Add to cream mixture alternately with 1/2 pint sour cream. Put batter into a greased 13 x 9 x 2" pan or two 8" x 8" pans. Sprinkle chocolate chips over the top and then sprinkle with granulated sugar. Bake 30 minutes at 350.

Doris Barrows

CARROT CAKE

4 eggs
2 cups sugar
3-4 drops black walnut flavoring
1 cup black walnuts
2 cups self-rising flour (or plain plus 1 teaspoon baking powder)
1 1/2 cups salad oil
1 teaspoon cinnamon
1 teaspoon vanilla
1 cup grated carrots

Combine eggs, sugar, and oil; beat well. Add flour flavorings, carrots, and walnuts. Bake 325 for 1 hour. Cool and glaze with 1 cup sugar, 1/2 cup buttermilk, 1/2 teaspoon salt and 1 teaspoon Karo syrup. Bring to rolling boil and spoon over cooled cake while hot.

Lou Morrice

APPLE SAUCE CAKE

1 1/4 cups applesauce	1/2 teaspoon cloves
1 cup sugar	1/2 teaspoon nutmeg
1/2 cup Crisco	2 teaspoons soda
2 cups flour	1/4 teaspoon salt
1 teaspoon cinnamon	1/2 cup raisins

Cream sugar, shortening and add apple sauce, flour and spices. Then add raisins and soda. Put in a 9" square pan. Bake 45 minutes in a 350 oven. This is a delicious cake. The recipe belonged to my husband's grandmother.

Phyllis Taylor

FRUIT COCKTAIL CAKE

1 1/2 cup sifted flour	1 teaspoon vanilla
1 cup sugar	1 teaspoon almond flavoring
3/4 teaspoon salt	1 egg
1 teaspoon soda	1 pound can fruit cocktail, drained.
1 tablespoon butter	

Sift flour with sugar, salt and soda. Add remaining ingredients and fruit juice, beat 2 minutes at medium speed. Fold in fruit. Bake in a 9" cake pan, greased and floured, at 350 for 35 minutes.

Topping: ADD PRIOR TO BAKING

3/4 cup brown sugar, 1 tablespoon flour, 1 tablespoon butter, 1/2 cup chopped walnuts. Mix and sprinkle over cake. Serve with whipped cream.

Pat Vance

CHOCOLATE POUND CAKE

Cream together 1/2 pound of butter, 1 cup Crisco, and 3 cups of sugar. Add and mix in: 5 eggs, 3 cups flour, 1/2 teaspoon salt, 1/2 teaspoon baking soda, 1/2 cup powdered cocoa, 1 cup whole milk and 1 teaspoon vanilla. Bake at 325 for 1 hour and 40 minutes in a greased angel food cake pan. Let cool and cover when cooled. Serve in small slices with whipped cream.

Lee Allen

DUTCH BABIES

2 tablespoons butter

3 eggs

1/2 cup flour

1/2 cup milk

1/2 teaspoons salt

Preheat oven to 425. Place butter in a 10" skillet and melt in the oven.

Batter: Beat the eggs vigorously in a medium-size bowl for 30 seconds. Then gradually add the flour while you beat constantly. Pour in the milk and salt. Mix thoroughly. When butter is melted, tip the pan to coat bottom. Pour in the batter. Return the pan to the oven and bake 20 minutes. Then lower the temperature to 300 and bake an additional 5 minutes. Remove the Dutch Babies and serve immediately, with maple syrup or melted butter and sprinkle of lemon juice and confectioner's sugar. Serves 4. Good for breakfast.

Eunmo Griebisch

APPLE CAKE

1 cup white sugar

1 cup brown sugar

1 teaspoon salt

2 eggs

1 teaspoon vanilla

2½ cups sifted flour

2 cups MacIntosh apples,
sliced

1 cup Crisco or Oleo

1 teaspoon soda

1 cup milk

1 teaspoon baking powder

Cream shortening, add sugar and eggs. Add flour, soda baking powder, and salt, alternating with milk,; then add vanilla and apples. Grease a 9 x 12 pan. Pour batter in and sprinkle a mixture of 1/2 cup sugar and 1 teaspoon cinnamon over top. Bake 40 minutes at 350. Serve with whipped cream or ice cream.

Millie Lewis

GERMAN CAKE WITH FRUIT GLAZE

7 tablespoon butter

1/2 cup sugar

1 package of vanilla sugar (available at the Hoss German Sausage Shop or at the Holland Shop)

2 eggs

2 tablespoons milk

1 1/3 cups plus 1 tablespoon flour

1 level teaspoon baking powder.

Mix butter, sugar, vanilla sugar and eggs. Add sifted flour and baking powder and milk. Batter has to be pourable; if too thick add a little more milk. Pour into greased baking tin and spread evenly. Bake 20-25 minutes at 350. Cool. Top with fruits and glaze or serve with whipped cream. One large can of peach halves and one can of pitted tart cherries is a fruit suggestion.

Ursula Boyd

ORANGE PICNIC CAKE

1 cup raisins, minced

1 orange, minced, finely

1 cup of white sugar

1/2 cup butter

2 eggs

Sift:

2 cups of flour

1 teaspoon baking powder

1 teaspoon soda

1/2 teaspoon salt

Cream sugar, butter and eggs. Add sifted dry ingredients. Next add fruit and then add 1/2 cup hot water. Bake in a moderate oven. When done dribble the following over the hot cake.: 1/2 cup sugar, 1/4 cup orange juice.

Ann Wiley

SCOTCH SHORT BREAD

1 pound flour
1/2 softened butter
1/4 pound granulated sugar

Knead together butter and sugar until all sugar is absorbed. Knead small amounts of flour to butter and sugar mixture. As you work in the flour try to keep mixture in a solid ball. You may use less than the pound of flour.

Divide mixture into two equal parts. Place each half in an ungreased 9 " cake pan. Flatten out with fingers to within 1/2" of edge of pan and so that each cake is about 1/2" thick. Flute edge of each cake. With a fork prick entire unfluted part to bottom of pan to allow air to enter.

Bake in slow oven 300-325 for 50-60 minutes. Shortbread should not change color during cooking. Cut while warm.

Jeanne Neideck

ALMOND COOKIES

1/2 cup butter	2 1/4 cups flour
1/2 cup shortening	1 teaspoon cream of tartar
1/2 cup white sugar	1/2 teaspoon soda
1/2 cup brown sugar	3 generous teaspoons
1 egg, slightly beaten	almond flavoring.

Mix all ingredients well. Drop by teaspoonful on greased cookie sheets. Bake for 10 minutes at 350 degrees.

Ann Wiley

OATMEAL ICE BOX COOKIES

1 cup butter	1 teaspoon soda
1 cup white sugar	1 1/2 cups flour
1 cup brown sugar	1 teaspoon salt
2 eggs	3 cups quick oatmeal
1 teaspoon vanilla	1/2 cups nutmeats, chopped

Cream butter and sugar; add beaten eggs and vanilla. Sift soda, flour and salt. Add oatmeal and nutmeats. Shape in 2 rolls. Place in waxed paper and chill. Slice thin, put on cookie sheet and bake 10 minutes at 350. Makes 5 dozen.

Terry Wolfe

CHOCOLATE COOKIES

1 large package chocolate chips
2 tablespoons butter
1 14oz. can sweetened condensed milk
1 cup flour
1 teaspoon vanilla
1/2 cup chopped walnuts, optional

Melt chocolate chips and butter over low heat. Remove from heat and add sweetened condensed milk, flour, vanilla, and nuts. Drop by teaspoonful on greased sheet and bake at 350, 10-12 minutes. This makes approximately three dozen cookies. These cookies are almost like fudge.

Mrs. Alan Cruikshank

DATE SNOW BALLS

Cook together: 1/2 cup butter or margarine, 1 cup sugar, 1 8oz. package dates, cut small, 1 teaspoon vanilla, and 1 beaten egg. Cook 10 minutes and bring to a good boil. Cool
Add 2 cups Rice Krispies and 1/2 cup chopped nuts. Mix well, shape into balls and roll in coconut. Use wet hands to prevent sticking. Keeps well and freezes.
Doris Barrows

BREAD CRUMB COOKIES

1 cup fine bread crumbs, unflavored
1 cup sugar
1 cup finely chopped nuts
1 or 2 eggs depending on size
Mix all together and add 1 teaspoon almond flavoring.
The eggs will add moisture enough to hold mix together.
Bake at 350 until slightly under-cooked (about 10 minutes).

Joan Marsh

WHOOPIE PIES

Dough: 4½ cups flour, 2 cups sugar, 1 cup shortening,
1 cup cocoa, 1 cup sour milk, 2 teaspoons baking soda
2 eggs, 2 teaspoons vanilla, 1 teaspoon salt, and 1
cup hot water.

Cream sugar and shortening. Add eggs, milk, and vanilla.
Add flour, cocoa, and salt. Put baking soda in hot water
and add last. Bake at 400 for 8 minutes. Don't put too
close together.

Filling: 2 egg whites, 2 tablespoons flour, 1 cup Crisco,
2 cups powdered sugar, 2 teaspoons vanilla, and 2
tablespoons milk.

Beat all together in mixer bowl. After all is blended
add 2 more cups powdered sugar. Put this between
2 cookies when cookies are cool.

Laurie Witmer

SALLY'S FIVE CUP COOKIE RECIPE

These will never be on any one's diet, and they aren't
cheap to make, but they only take a minute and they
taste great.

Melt ¼ pound of butter in the bottom of a metal cookie
pan (13 x 8).

Layer into the pan 1 cup graham cracker crumbs (use this
as the base) and then on top layer 1 6oz. package of
chocolate chips, 1 cup pecans, 1 cup walnuts, 1 can
condensed milk. Bake 35-40 minutes in 325 oven. Cut
in small cubes.

Susan Stuard

GRANDMA ROSE'S CREAM CHEESE COOKIES

2½ small packages of cream cheese
1/2 cup shortening
2 cups sifted flour
1/2 teaspoon salt
Strawberry preserve

Thoroughly mix cream cheese and shortening.
Add flour and salt to make dough. Place in refrigerator
overnight. Roll dough into a very thin sheet, cut into
squares. Place small spoonful of preserve in center of
each square and fold over into triangle. Make a hole in
the top and press edges together with a fork. Bake on
foil or teflon-coated cookie sheet at 400 for about 15
minutes. Remove and let cool on cookie rack. Dust
with powdered sugar.

Judy Adnepos

GREAT CHOCOLATE BROWNIES

2 cups sugar
4 oz. unsweetened chocolate
1/2 cup butter
4 eggs
1/4 teaspoon salt
1 cup flour
1 cup walnuts
1 teaspoon vanilla

Makes 54 cookies

Cream sugar and butter until light and creamy. Add eggs
and continue to beat. Fold in 1 cup flour, nutmeats,
and vanilla. Grease a 9" x 13" pan and fold mixture
into pan. Bake at 300 for 30 minutes. Do not overcook.
It will pull away from the sides of pan when done. Cool.
Topping:

Brown ½ cup of butter until caramel in color. Beat in
2 cups of confectioners' sugar, 4 tablespoons cream and
2 teaspoons vanilla. Frost brownies with this mixture.

Next:
Melt 3 squares of chocolate with 2 tablespoons of butter.
Make thin layer of chocolate on top of the white filling.
Great for a buffet dinner.

Ruth Atwater

CHOCOLATE MINT STICKS

1/2 cup butter or margarine
1 cup sugar
2 eggs
1 teaspoon vanilla
2 loz. squares unsweetened chocolate, melted
1/2 cup sifted enriched flour
1/2 cup finely chopped walnuts
Cream together butter and sugar until light and fluffy; beat in eggs and vanilla. Blend in chocolate. Stir in flour, then nuts. Pour into greased 8x8x2" pan. Bake at 350 about 25 minutes. Cool; spread with frosting; then glaze. Cut in 2 x 3/4" bars. Makes 40.

Mint Frosting

Combine 1 cup sifted confectioners' sugar, 2 tablespoons soft butter or margarine, 1 tablespoon light cream, and 1/4 - 1/2 teaspoon peppermint extract; beat well. Spread over cooled brownie layer; let stand until set.

Chocolate Glaze

Melt 1 loz. square unsweetened chocolate with 1 tablespoon butter. Spread over frosting. Chill until firm.
Delight Dann

CHOCOLATE CHIP MERINGUES

Preheat oven 350 - very important
Beat until frothy: 2 egg whites, 1/2 teaspoon vanilla, dash of salt.
Add gradually 1/2 cup sugar and beat until stiff peaks form.
Fold in 1 cup chocolate chips and 1 cup chopped nuts.
Line a cookie sheet with brown paper (i.e. a cut up grocery bag). Drop meringues by teaspoon onto paper.
Put in oven and TURN OVEN OFF. Do not open oven for 4-5 hours. I make these at night, tape the door and in the morning, a batch of cookies and no tray to clean.
Martha Tack

FLAMING PECAN-PUMPKIN PIE

9 inch unbaked pie shell, chill while preparing filling.

Filling:

1 can (1 lb.) pumpkin
3 tablespoons Bourbon
2 eggs, slightly beaten
1/4 cup brown sugar, packed
1 1/2 cups light cream
1 teaspoon cinnamon
1/2 teaspoon ginger
1/2 teaspoon salt
Combine pumpkin with Bourbon. Add eggs, brown sugar, cream, spices, and salt. Pour into pie shell. Bake in preheated 425 oven for 10 minutes. Reduce heat to 350 and bake about 50 minutes longer, or until knife inserted in center of pie comes out clean. Remove from oven and cool completely.

Pecan Topping

2 tablespoons butter
1/4 cup brown sugar, packed
1/4 cup Bourbon
1 cup pecan halves
Combine butter and brown sugar in saucepan; heat, stirring, until sugar is completely dissolved. Stir in 2 tablespoons Bourbon. Add pecans and stir to glaze. Spoon nuts around edge of pie. At serving time, warm remaining 2 tablespoons Bourbon; ignite and pour flaming, onto pecan border. Serve when flames subside.
Makes 8-10 servings.

Mrs. H.W. Williams, Jr.

MODIFIED PECAN PIE

1 9 inch pastry pie shell, unbaked.
Filling: 2 beaten eggs, 3/4 cup corn syrup, 1/4 cup molasses, 1 teaspoon vanilla, 1 cup sugar, 2 tablespoons melted butter, 1 cup pecans. Mix ingredients very well and pour in pie shell. Bake at 350 for 45 minutes to 1 hour. Knife should come out clean.

Joan Marsh

ZWETSCHGENKUCHEN (PRUNE PIE)

Split and depit about 2½ dozen fresh prunes. Line unbaked pie shell with butter shavings. Layer prunes close together in pieshell. Sprinkle with juice of 1/2 lemon and with mixture of 1 cup sugar, 1 teaspoon cinnamon, 1/4 teaspoon each of nutmeg, cloves, and 3 tablespoons melted butter. Bake 45 minutes in a 400 degree oven.

Rose-Marie Klipstein

PEACH CREAM PIE

Fill an unbaked crust with sliced fresh peaches, heaping full.

Mix together and pour over peaches: 1 cup sugar, 1/4 teaspoon salt, 1/3 cup flour, and 2/3 cup of light cream.

Bake at 400 degree oven for 1 hour. If the crust gets too brown, reduce heat the last 15 minutes. If using a Pyrex pie pan, bake at 375 degree oven.

Ann Gibson

SHOOFLY PIE

Syrup: 3/4 cup dark corn syrup, 1 teaspoon vanilla, 1/2 cup boiling water, ½ baking soda. Mix and stir.
Crumbs: 1 cup flour, 1/2 cup sugar, 2 tablespoon soft butter, pinch of salt, dash of cinnamon. Mix together.

Make 9" pie crust. Fill with the syrup. Sprinkle crumbs over syrup, bake until brown at 400, 15-20 minutes.

Laurie Witmer

