

OUR FAVORITE RECIPES

(Gathered by Monsons from Near and Far)

Edited by
Mom
1979

Our Favorite Recipes

Volume I

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SECTION 1

BEVERAGES

Mom's Party Punch Base

1-1/2 c. sugar
 2 pkg. Raspberry Koolaid (not sweetened)
 1 c. water
 1 c. pineapple juice (unsweetened)
 1/4 c. frozen lemonade concentrate (defrosted)

Mix well. Chill or freeze until ready to serve, at least 2 hours to blend flavors and thoroughly dissolve sugar. (If frozen in quart freezer box, let defrost at room temperature about 2 hours before serving time.)

When ready to serve, pour mixture into large pan or punch bowl. Add:

11 cups water
 4 cups Sprite, chilled (1 qt. bottle)

Put 1 ice cube into each cup, or 1 tbsp. crushed ice, and fill with punch. Do not put ice cubes into punch bowl. (This makes it so that the last person served gets no weak "ice-water punch".) Serves 20-24.

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SANDI'S LEMON FRAPPE

1/2 gal. lemon sherbet (or 4 pt. size boxes)
 1 can (12 oz.) yellow frozen lemonade, mixed per directions on can
 1 large bottle Collins Mixer (drink mixer, Canada Dry brand is best)

Soften lemon sherbet in punch bowl. Add lemonade and Collins Mixer. Break up the sherbet with spoon into small pieces before serving.

Sandra Monson (Doug's wife)

LIME PARTY PUNCH

3 cans frozen limeade, diluted per directions
 2 large cans pineapple juice
 3 qt. 7-up
 1/2 gal. plus 1 qt. lime sherbet

Combine all ingredients. Break up sherbet into pieces. Serve.

Edith McKinnon, 1977
 First Ward - Tacoma, Washington

RAINBOW PARTY PUNCH

2 qt. Sprite
 2 large cans pineapple juice
 2 bottles ginger ale
 1/2 gal. raspberry sherbet
 1/2 gal. rainbow sherbet

Put all together into punch bowl. Break up the sherbet into small pieces. Serve.

Rogene Huish, 1977
 Tacoma, Washington

RASPBERRY FLOAT

3 pkg. (3 oz.) raspberry Jello	1/2 c. lime juice
4 c. boiling water	2-1/4 c. orange juice
1-1/2 c. sugar	1-1/4 c. lemon juice
4 c. cold water	1 qt. ginger ale
	2 pkg. (10 oz.) frozen raspberries

Dissolve Jello in boiling water. Add sugar, cold water and juices. Cool, but do not chill or Jello will congeal. (If it does congeal, heat just enough to liquify.)

When time to serve, pour punch into punch bowl. Add ginger ale and frozen raspberries. Stir until raspberries break apart and are partially thawed. Makes about 4 quarts.

Lucille Spencer
Tacoma First Ward

PARTY PINK DRINK

4 c. rhubarb, cut up (1-1/3 lb.)
2 c. water
2 c. sugar
Ginger ale
Red food coloring

Cut rhubarb into 1" pieces. Combine sugar and water, add rhubarb, and simmer until tender. Add just enough coloring to make an appetizing pink color. Strain. (Can save rhubarb pieces for pie or cobbler.)

Freeze juice. To serve, spoon frozen rhubarb juice that has been softened to mush, into glasses. Fill with ginger ale. Makes about 6 cups.

Lucille Spencer
Tacoma First Ward

HOT MULLED CIDER

1 gallon apple cider	4 pieces stick cinnamon
1/2 tsp. salt	1 tbsp. whole cloves
1/2 c. brown sugar	1 tbsp. allspice
2 lemons, sliced	

Mix cider, sugar and salt. Place spices in cheesecloth and put into cider. Heat, let simmer 20 minutes. Pour in punch bowl and add lemon slices. Serve hot. Serves 24.

HALLOWEEN PUNCH

2 c. apple juice	1 c. frozen orange juice *
1 c. cranberry juice	1/8 c. (2 tbsp.) frozen lemon juice *
1 c. ginger ale	2 tbsp. sugar

Chill juices and mix, adding ginger ale just before serving. Serves 6-8.

* Use these juices diluted per directions on can.

PARTY PUNCH

2 c. sugar
2 c. water

4 qts. charged water (seltzer water/club soda) or 7-Up

1 pkg. frozen raspberries (or 1 cup fresh)
1 pkg. frozen strawberries (or 1 cup fresh)
1/2 c maraschino cherries
1 c. mashed bananas
1 c. crushed pineapple
Juice of 6 medium oranges
Juice of 6 lemons (1 c. + 2 tbsp.)

Combine sugar and water. Bring to boil. Simmer 10 minutes. Cover and set aside.
Refrigerate until later.

Chill the 7-Up or charged water by putting in refrigerator the day before serving time.

On day of serving, combine and crush together all of the fruit and fruit juices. You can also add any left over juices you might have on hand. Chill in covered container.

Just before serving, combine fruit with sugar syrup and charged water.

NOTE: If you freeze some cherries in the ice cubes, they look pretty floating on the top of the punch bowl.

Josephine Cassell, 1963
Stuttgart, Germany

HOT SPICED PUNCH

5 qt. water
2 c. sugar
1 tsp. cloves
2 sticks cinnamon

1 can (6 oz.) frozen orange juice, mixed per directions
1 can (6 oz.) frozen lemonade mixed per directions

Simmer water, sugar, cloves and cinnamon sticks for 2 hours. Strain. To serve, add orange and lemonade and stir until dissolved. Serve hot.

HOT FRUIT PUNCH

5 qt. water	1 can (6 oz.) frozen lemonade, mixed
1-1/4 sticks cinnamon	1 can (6 oz.) frozen orange juice, mixed
1 tsp. whole cloves	
2 c. sugar	

Simmer water, cinnamon, cloves and sugar for 1/2 hour. Add fruit juices. Heat again until comfortably hot to drink.

Gloria Wright, 1961
Stuttgart, Germany

FABULOUS FORMULA

6 tbsp. dextrose (or 3 tbsp. white corn syrup + 4 tbsp. sugar)
10 oz. canned milk
1 oz. (2 tbsp.) vegetable Oil
8 oz. (1 cup) water

Beat with electric mixer until oil is thoroughly mixed with other ingredients.

Store in refrigerator in 1 quart jar - covered. Shake well before drinking.

Take one vitamin pill each day. This formula can be used as substitute for one or two meals a day.

PARTY PUNCH

1 pkg. Cherry Koolaid
1 c. sugar
2 qt. water .
1 large can Hawaiian Punch
1 large can pineapple juice
2 cans (12 oz.) ginger ale
Ice cubes

Mix all together. Chill. Makes 25 - 7 oz. cups.

Renee Lester, 1977
Tacoma, Washington

ORANGE SLUSH

1 can (12 oz.) frozen orange juice
3 cans water
4 tbsp. lemon juice (bottled)
8 c. water
2-1/2 c. sugar
2 or 3 quarts Sprite (or 7-Up)

Mix frozen orange juice with the 3 cans of water. Add lemon juice, 8 c. water and 2-1/2 c. sugar. Mix well. Freeze in ice cube trays or shallow pans. To serve, break up slush in punch bowl. Add the 2 or 3 quarts of Sprite.

June Broomhead, 1978
Tacoma, Washington First Ward

PARTY PUNCH

2 cans Hawaiian Punch
1 can pineapple juice
1 pt. orange juice
2 large (12 oz.) cans frozen pink lemonade
4 cans (12 oz.) gingerale
2 pkg. (10 oz.) frozen raspberries
Lots of ice cubes

Mix all together. Chill. Serve. Makes 10 quarts.

BANANA CRUSH

4 c. sugar

6 c. water

2-1/2 c. orange juice (use 1 whole small can frozen juice - 6 oz.)

1/2 c. lemon juice

4 c. pineapple juice

Green food coloring

5 bananas

Gingerale or 7-Up or Sprite

Heat sugar and water until sugar is dissolved. Add orange juice, lemon juice, pineapple juice and enough green coloring to make a pleasing color.

Mash bananas individually so there are no lumps and put into 5 ice cube trays. Pour juice mixture over bananas. Freeze. Wrap in foil to store.

When serving, mix half soda pop and half crush mix in punch bowl.

SIMA

8 qts. Water

3 lemons

2 c. sugar

1/4 c. hops

2 c. light brown sugar

1 c. honey

1/4 tsp. granulated yeast

Raisins (25 per gallon bottle)

Sugar (2 or 3 tsp. to each gallon bottle)

Melt sugar in boiling water. Peel lemons (take away the white part from the peelings with the fingers - use only the yellow skin).

To boiling sugar syrup add honey, lemon peelings cut into small pieces, and slices of lemon, and hops. (To get the dust out of the hops, rinse under hot water in a strainer.) Let boil 5-10 minutes. Cool.

Dissolve yeast in a little warm water (2 or 3 teaspoonfuls) and add to rest of liquid.

Pour into open glass or china container (do not use metal). Let stand overnight. Strain through a cloth and put into bottles. Add 2 or 3 tsp. sugar to each - gallon sized bottle of Sima. Rinse raisins in warm water and add 25 raisins per gallon bottle.

Place in a cool place for the first day. After that keep chilled in refrigerator until serving time. This is an unusual drink and good.

SECTION 2

BREADS, QUICK & YEAST

GOLDEN CRESCENTS

1/2 c. sugar	2 cakes yeast (or 2 envelopes)
1/2 c margarine	1/4 c. warm water
1 tsp. salt	1/2 c. warm milk (1/4 c. canned milk + water)
2 eggs	4 c. sifted all-purpose flour

Cream sugar, margarine, salt and eggs. Soften yeast in water, and add warm milk to that mixture. Add to creamed mixture. Stir in flour.

Let rise 1-1/2 hours, covered. Divide into two pieces. Roll into circle about 1/4" thick. Cut dough into 16 pie shaped pieces. Roll up into crescents, beginning at wide side, and rolling to tip, folding tip under. Repeat with other part of dough. Line cookie sheet with foil and grease with margarine. Place rolls on cookie sheets (will take two), with tip on bottom of roll. Form with fingers into crescent shape. Let rise 1 more hour. Bake at 350 deg. for 15-20 minutes, until light golden brown.

Remove from oven and paint with melted margarine or butter. Serve hot or cold. Makes 32 rolls.

SCOTCH OVEN SCONES

2 c. sifted all-purpose flour	1/2 c. margarine or butter
2 tsp. sugar	3/4 c. milk
1 tsp. cream of tartar	
1 tsp. baking soda	
1/2 tsp. salt	

Sift together all ingredients in first column. Cut in margarine as for pie dough. Add milk. Makes very soft dough. Divide into three (3) portions. Pat out into circles 3/4" thick. Cut across into +, making four (4) in each. Brush with beaten egg after putting on greased cookie sheet. (Line cookie sheet with aluminum foil, then grease foil.) Bake at 400 deg. for 10-15 minutes, until golden brown. Makes 12 scones.

BETTY'S WHITE BREAD

1 quart milk, scalded
2 tbsp. salt
6 tbsp. shortening
1/2 c. warm water
6 tbsp. sugar
2 pkg. dry yeast
2 c. sifted flour
8 more cups flour

Scald milk (or use 2 c. canned milk and 2 c. boiling water). Add salt and shortening. Cool.

Measure into bowl warm water and sugar. Sprinkle yeast over and let stand 10 minutes.

Stir and add milk mix; add the 2 c. flour and beat until smooth. Add 8 more cups flour. Knead for 10 minutes. Put in greased bowl, cover with cloth and let rise 45 minutes. Punch down and make into 3 loaves. Let rise 30 min. Bake at 375 deg. for 45 minutes, until golden brown. For soft crust, brush immediately with melted margarine. For crisp crust, do not brush with margarine. Turn out of pans and cool on racks. Makes 3 loaves.

BETTY'S BROWN BREAD

3-1/2 c. milk
1 cake yeast (or 1 envelope)
1/4 c. warm water
3 tsp. salt
2 tbsp. melted shortening
2 tbsp. sugar or honey
10 c. whole wheat flour

Scald milk (or use 1-3/4 c. canned milk and 1-3/4 c. boiling water). Dissolve yeast in warm water. Add salt, melted shortening and sugar or honey. Stir in whole wheat flour. Knead 10 minutes. Put in greased bowl, cover with cloth and let rise 45 minutes. Punch down and make into 2 loaves. Let rise 30 minutes in greased loaf pans. Bake at 350 deg. for 1 hour. Makes 2 loaves. Turn out of pans and cool on racks.

PLAIN ROLLS

2 c. milk	2/3 c. shortening
6 c. sifted flour	2 tsp. salt
1/2 c. sugar	1 pkg. yeast
	2 eggs

Scald milk (or use 1 c. canned milk and 1 c. boiling water). Cool to lukewarm. Add yeast, salt, shortening and sugar. Add eggs and beat lightly. Add flour and mix well. Let rise once. Punch down and make into rolls in muffin tins which have been greased. Let rise again. Bake at 350 deg. until golden brown, about 15-20 minutes.

BISCUITS

4 c. sifted flour	1/2 c margarine (1 stick)
2 tsp. salt	1-1/2 c. milk
2 tsp. baking soda	
6 tsp. cream of tartar *	

Sift dry ingredients into mixing bowl. Cut in margarine as for pie crust. Add milk and mix. Dough should be quite soft and sticky. Pat out gently on floured baking cloth to 1/2" thickness. Cut with 2" biscuit cutter. Bake at 450 deg. about 12 minutes on top rack of oven, until golden brown. Remove from oven and split and butter immediately by placing slice of butter or margarine into biscuit and putting top back on. Keep hot until served.

* Can use just 6 tsp. baking powder instead of baking soda and cream of tartar.

NOTE: I line cookie sheet with aluminum foil, then put some margarine on pan and place into oven to melt while I am cutting the biscuits.

Then I put each biscuit on pan and turn over in the melted margarine, and position about 1" apart. This gives a delicious crunchy crust all around the biscuits.

BAGELS

3/4 c. warm water
1-1/2 tsp. dry yeast
1-1/2 tsp. salt
1-1/2 tsp. sugar
3 c. sifted flour

Dissolve together the water, yeast, salt and sugar. Add flour and mix well. Knead smooth, about 10 minutes on lightly floured board. Let rise in covered greased bowl 15 minutes. Punch down. Roll into square about 1" thick. Cut about 6 strips 1" wide.

Roll with heel of palm to form 1/2" diameter strips. Wrap each loosely around first 3 fingers of hand. Pinch off ends of dough and overlap 3/4". Press together to form a ring. Roll to secure and make even. Place all on board and cover with towel. Let rise 20 minutes.

Drop one at a time into pan containing 1 gal. boiling water, to which 1 tsp. sugar has been added. Simmer 7 minutes or until they float. Remove and cool on towel.

Bake 30-35 min. on greased cookie sheet (lined with foil and greased) at 400 deg. Turn once during baking, to brown both sides to golden color. Makes 6.

OUT OF THIS WORLD BISCUITS

4 cakes yeast (or 4 envelopes)	2 c. warm water
1 c. sugar	4 tsp. salt
1/2 c. warm water	9 c. all-purpose flour
1 c. <u>soft</u> shortening	6 eggs, beaten

Crumble yeast. Pour sugar over yeast, add 1/2 c. warm water and mix with spoon. Add shortening and beaten eggs and the other 2 cups warm water and salt. Sift in 1/2 of the flour. Beat. Sift in rest of flour and mix and cover.

Let rise until double in bulk and stir down. Cover and let stand outside in cold weather, or in refrigerator (or in basement) overnight. FIVE hours before you want to bake them, roll out on floured board 1/2" thick - spread with soft butter, roll up like cinnamon rolls, cut in slices 3/4" thick and put in greased muffin pans. Let rise where it is cool 3 or 4 hours. Bring into warm room for 1 hour and let rise. Bake at 425 deg. for about 10 min. Makes 20 large rolls.

VERN'S BREAD

2 pkg. yeast	1/3 lb. soft Crisco or margarine
2 tbsp. sugar	9 or 10 c. flour (pack in to measure)
2 tbsp. salt	
4 c. warm water	

Mix yeast, sugar, water. Let sit. Add 8 c. flour, plus shortening and salt. Mix well. Add 1-2 c. more flour.

Mix in large bowl or preserving kettle. Lay hot wet dishtowel, lid over top. Let rise 1 hour. Punch down. Let rise until double in bulk. Punch down and shape into loaves. Let rise in greased loaf pans. Bake at 350 deg. until golden brown, about 30 or 40 minutes. Brush tops with melted margarine as soon as they are removed from oven, for tender crusts. For crisp crusts, do not brush with margarine.

For Scones: Roll into strips 1x3" long. Fry in hot Vegetable Oil in frying pan. Butter tops after turning, while second side is cooking.

For Cheese Scones: Roll about 1/8" thick and cut into rounds. Spread with Velveeta Cheese or cheese spread, and fold over. Fry in pan as for scones, above.

SALLY LUNN'S MUFFINS

1/4 c. shortening or margarine	2 c. sifted flour
1/3 c. sugar	6 tsp. baking powder
2 eggs	1 tsp. salt
	2/3 c. milk

Cream shortening, sugar and eggs. Sift dry ingredients and add alternately with milk. Bake in well-greased 8x8" pan. For Golden Muffins, bake in well-greased muffin tins. Bake at 450 deg. for 15 minutes, until golden brown.

DATE NUT BREAD

3/4 c. chopped walnuts
 1 c. chopped dates
 1-1/2 tsp. baking soda
 1/2 tsp. salt
 1/4 c. shortening

3/4 c. boiling water
 2 eggs
 1/2 tsp. vanilla
 1 c. sugar
 1-1/2 c. sifted flour

Combine nuts, dates, baking soda and salt in mixing bowl. Add shortening and boiling water. Allow this mixture to stand for 15 minutes. Stir to blend. Beat eggs slightly, add vanilla. Stir in sugar and sifted flour. Add to date mixture. Do not overmix. Place in greased 9x5x3" loaf pan. Bake 1 hour at 350 deg. (moderate). When done, toothpick inserted in the center will come out clean. Cool before removing from pan. Loosen sides with a spatula. For perfect slicing, allow the loaf to cool several hours.

ZUCCHINI BREAD

3 eggs, well beaten
 1 c. vegetable oil
 2 c. sugar
 2 c. grated, peeled zucchini
 3 tsp. vanilla

3 c. flour
 1 tsp. salt
 1 tsp. baking soda
 3 tsp. cinnamon
 3/4 tsp. baking powder
 1/2 c. coarsely chopped walnuts

Mix well the eggs, oil, sugar, zucchini and vanilla. Add sifted dry ingredients. Stir in nuts. Bake in 3 greased bread pans at 350 deg. for 1 hour.

Sandra Monson 1977
 Doug's wife
 Orem, Utah

PLAIN MUFFINS

2 c. sifted flour	1 egg
1/2 tsp. salt	1 c. milk
4 tsp. baking powder	1/4 c. melted shortening or margarine
1/4 c. sugar	

Sift dry ingredients into bowl. Mix egg, milk and melted margarine together, and add all at once to dry ingredients. Stir in just until mixed. Do not overbeat. Do not use mixer. Blend with spoon. Spoon into 12 well-greased muffin tins. Bake at 400 deg. for 20-25 minutes. Makes 1 dozen.

NOTE: Too much mixing produces holes and tunnels in the baked muffins.

CREAM SCONES

2 c. sifted flour	2 eggs
5 tsp. baking powder	2/3 c. cream, medium heavy
1/4 c. shortening or margarine	1/2 tsp. salt

Sift dry ingredients into bowl. Cut in shortening. Combine eggs, cream and salt, and add to mixture. Roll 3/4" thick on floured board. Cut into 3" squares, then cut each square into triangles. Bake on greased cookie sheet at 450 deg. for 20 minutes. Note: If using a dark cookie sheet, line cookie sheet with aluminum foil, then grease the foil.

90 MINUTE BREAD

1 c. warm water	1 tbsp. honey
1 tbsp. yeast	1 tbsp. vegetable oil
1 tsp. salt	1-1/2 to 2 c. flour
	2 tbsp. wheat germ

Dissolve yeast in warm water, in bowl. Add all other ingredients except flour. Add enough flour to make soft but not sticky dough. Put out on floured board to rise. Let rise for 15 minutes. Knead, form into loaf, put into greased loaf pan. Let rise 30 minutes. Bake at 400 deg. for 30 minutes. Turn out onto rack to cool.

Valerie Monson

CORN STICKS

2 c. sifted flour	2 eggs
2 c. yellow corn meal	2 c. milk
1/2 c. sugar	1/2 c. soft shortening or margarine
1 tsp. salt	
8 tsp. baking powder	

Sift dry ingredients into mixing bowl. Add eggs, milk and shortening. Beat one (1) minute only. Bake at 400 deg. for 15-20 minutes, until golden brown. Pans or corn stick molds must be well greased. Makes 28 corn sticks or two pans 8x8".

BAKING POWDER BISCUITS

2 c. flour (packed in)	1/4 c. shortening or butter
2 Tbs baking powder	3/4 c. milk
1/2 tsp. salt	

Mix flour, salt, baking powder. Sift together into bowl. Cut in shortening. Add milk. Roll and cut into biscuits about 1/2" thick. Line cookie sheet with foil. Put some butter on foil and put into oven which is preheating to 450 degrees, for a few minutes until butter melts. When biscuits are cut (with 2" round cutter), dip in melted butter on cookie sheet and turn over. Place about 2" apart and bake at 450 deg. for about 15 minutes, until golden brown.

VARIATIONS

ORANGE: To the dough add instead of milk:
 juice of 1 orange (3/4 c. juice)
 1 tbsp. grated orange rind (or rind from 1 orange)
 Sugar cubes: Dip sugars in orange juice and put a cube on each biscuit. Bake.

CHEESE: To the dough add 1/2 c. grated cheese with shortening. Bake.

NUT: Add 1/2 c. chopped nuts before adding milk to dough. Bake as for plain biscuits.

PLAIN MUFFINS

2 c. flour	1 c. milk
4 tsp. baking powder	1/8 c. melted shortening (2 tbsp.)
2 tsp. sugar	1 egg
1 tsp. salt	

Sift dry ingredients into large bowl. Beat egg slightly. Add milk and melted shortening. Stir all into dry ingredients, mixing thoroughly in 25 strokes only (do not overmix, or muffins will be tough and tunneled.) Bake in well-greased muffin tins at 450 deg. for 20 minutes, until golden brown. Makes 12 muffins.

COFFEE CAKE

1 c. Powdered biscuit mix, (like Bisquick)	1/2 c. fruit juice (from canned fruit)
1 tbsp. sugar	1/4 c. sugar
1/4 c. milk	1 tsp. cinnamon
2 tbsp. melted butter	

Put biscuit mix and sugar into bowl. Stir in milk and shortening (butter). Knead dough lightly. Cut into pieces the size of walnuts. Form into balls. Dip each ball into fruit juice, and then into mixture of sugar and cinnamon. Stack balls two rows high in well-greased ring mold. Bake 30 minutes at 400 deg. Serve hot. Serves 2.

LUCILLE'S DATE NUT BREAD

1 c. chopped dates	1 egg, beaten
1 c. boiling water	1/4 tsp. salt
1 tsp. baking soda	2 c. sifted flour
1 tbsp. butter or shortening	1/2 c. chopped walnuts
1 c. sugar	1 tsp. baking powder
1 tsp. vanilla	

Pour boiling water over dates and baking soda. Let stand a few minutes while creaming together sugar, shortening, egg and vanilla. Combine salt, flour and baking powder in sifter. Add date mixture to creamed mixture. Stir in nuts. Stir in dry ingredients.

Fill empty, washed, dried, well-greased and floured vegetable cans no more than 1/2 full, for round loaves. Or bake in well-greased bread pan. Let stand 5 minutes to rise. Then bake 45-60 minutes at 350 deg. Makes one loaf. (Smaller round vegetable cans take less time, about 30 min.)

Lucille Salisbury, wife of
Grandma Allen's brother, Orin.

ZOLA'S NUT DATE BREAD

2 c. chopped dates (1/2 lb.)	2 tsp. baking soda
1-1/2 c. boiling water	1/2 tsp. salt
1 tbsp. melted butter	1 tsp. vanilla
1 c. sugar	1 c. chopped walnuts
1 egg	1 c. raisins (optional)
2 c. flour	

Let dates stand in water 20 minutes. Cream butter, sugar, and egg together. Add dry ingredients to butter mixture. Add nuts and dates. Pour into greased bread pans. Bake 1 hour at 350 deg. Makes 1 large and 1 small loaf. Double batch makes 3 loaves.

MRS. BROWN'S RAISIN NUT BREAD

4 c. graham flour	2 c. sour milk**
2 c. white flour	1/2 c. molasses
1 c. sugar	2 tsp. baking soda
1 c. chopped nuts	1 egg
1 c. raisins	pinch salt

Sift dry ingredients into large bowl. Combine sour milk with baking soda, molasses, and egg. Blend with dry ingredients. Add raisins and nuts. Mix. Bake in well-greased loaf pans 1 hour at 350 deg.

** To make 1 cup sour milk: Add 1 Tbs vinegar or lemon juice to a 1 cup measuring cup and then fill with milk. Let stand 5 minutes.

EASTER BREAKFAST CAKE

3/4 c. boiling hot milk	1 egg, well beaten
4 tbsp. butter or shortening	1 cake (or pkt) yeast softened in
1/3 c. sugar	1/4 c. lukewarm water
1 tsp. salt	3 c. sifted flour
1/2 tsp. cinnamon	1/2 c. chopped seedless raisins or currants
1/2 tsp. nutmeg	

Place in large bowl all ingredients in first column. When mixture is lukewarm, add ingredients in second column, beating until well mixed. Cover and let rise in warm place until light and double in bulk, about 1 hour.

Divide evenly into two greased-8" layer cake pans. With floured fingers, pat out dough to fit pans. Mark each into 8 even sized pie-shaped pieces by cutting through dough with sharp knife. Cover pans with damp cloth and let rise in warm place until double in bulk, 30-35 minutes.

Brush top surface with melted butter and bake in hot oven, 400 deg. for 15-20 minutes, until golden brown. Remove from oven and while still warm spread each cake with powdered sugar icing: Makes 2 cakes.

POWDERED SUGAR ICING

1/2 c. powdered sugar, sifted
 1 tbsp. milk
 1 tsp. light corn Syrup

SOUR MILK GRIDDLE CAKES

2 c. flour	3 tbsp. vegetable Oil
2 tsp. baking powder	3 tbsp. sugar
1 tsp. salt	1-1/2 c. sour milk**
1/2 tsp. baking soda	1 egg

Sift dry ingredients together into bowl. Beat egg, add milk, and pour slowly over first mixture. Beat thoroughly and add vegetable oil. Drop by spoonfuls on hot greased griddle. Cook one side until full of bubbles, then turn over. (Turn once only! Turning more than once will make tough griddle cakes.)

** To make 1 cup sour milk: Add 1 Tbs vinegar or lemon juice to a 1 cup measuring cup and then fill with milk. Let stand 5 minutes.

RICE GRIDDLECAKES

1 egg, separated	1-1/2 tsp. baking powder
1 c. milk	1/4 tsp. salt
3/4 c. flour	1/2 c. cooked rice
2 tbsp. melted <u>butter</u>	

Beat egg white in separate bowl until stiff but not dry. In large bowl beat yolk with milk gently until blended. Sift baking powder, flour, salt and add to milk mixture. Stir in melted butter. Fold in rice and egg whites. Drop by spoonfulls on hot ungreased griddle. Turn once. Serve with syrup. Makes 9 small cakes - 2 servings.

CORN BREAD

1 c. sifted flour	4 tsp. baking powder
1 c. yellow corn meal	2 eggs, slightly beaten
2 tbsp. sugar	1 c. milk
1-1/2 tsp. salt	1/3 c. melted butter or margarine

Sift flour, corn meal, sugar, salt, baking powder into a bowl. Add eggs and milk. Blend in melted butter last. Pour into well-greased 8" square pan. Bake at 400 deg. for 20-25 minutes. Cut into squares and serve hot. Makes 9 servings.

If making corn sticks, this recipe makes 14 corn sticks. Pour batter into very well buttered corn stick pans. Bake about 20 minutes, until golden brown.

WHITE BREAD

1-1/2 tbsp. salt
3 tbsp. sugar
1 c. water
3 tbsp. shortening
1 yeast packet or crumbled yeast cake
1 c. warm water
2 c. milk (or water or potato water)
8 c. flour - or enough to make stiff dough (about 2 lb.)

Heat together in saucepan on low to medium heat: salt, sugar, water and shortening, until shortening melts. Dissolve yeast in warm water in a separate bowl for about 15 minutes, while shortening mixture cools. Once shorting mixture cools to lukewarm, add yeast mixture and milk. Stir in flour. Let rise two or three times in greased bowl, punching down and kneading each time. Shape into loaves, place in loaf pans, and let rise again. Bake at 350 deg. for 1 hour. (Bake rolls 10-15 minutes at 400 deg. if using this dough to make hot rolls.)

NOTE: If making pastel colored bread, add coloring to liquid before adding flour. If you want more than one color of bread, divide liquid and add colors, and then divide flour in corresponding amounts and add to each batch of liquid. This bread makes pretty party sandwiches when colored pink, light blue, etc.

FRENCH TOAST

3 eggs	pinch salt (3 shakes from stove shaker)
1 c. milk	8 or 9 slices white bread

Beat egg briskly with fork to break up whites and yolks and blend together. Add salt and milk and beat with fork until blended. Dip bread in mixture and coat on both sides. Fry on greased griddle until golden brown on both sides. Serve with syrup or tart jam such as apricot. Good also with strawberry or other jam.

CAST IRON CORN BREAD

2 eggs	1 tsp. salt
1/4 c. sugar	1-2/3 c. yellow corn meal
1 c. milk	1/3 c. flour
1 c. sour milk**	2 tbsp. butter
1 tsp. baking soda	1 c. more milk

Beat eggs and sugar; add the first cup milk, and sour milk with baking soda added. Add salt, then corn meal and flour. Melt butter in cast iron frying pan; pour in mixture and add 1 cup more milk but don't stir. Bake in oven at 350 deg. for 30-35 minutes. There should be a streak of custard in it when done, made by the extra milk.

** To make 1 cup sour milk: Add 1 Tbs vinegar or lemon juice to a 1 cup measuring cup and then fill with milk. Let stand 5 minutes.

WAFFLES

2 c. flour	1-1/2 c. milk
3 tsp. baking powder	2 eggs, separated
1 tsp. salt	2 tbsp. sugar
3 tbsp. vegetable Oil	

Sift dry ingredients into bowl. Beat separated egg yolks. Add milk, beaten egg yolks and shortening into dry ingredients. Beat. Beat egg whites stiff and fold into mixture.

BETTY'S GRIDDLE CAKES

1 c. milk	1 c. sifted flour
2 tbsp. vegetable oil	1/2 tsp. salt
1 egg	1 tbsp. sugar
	2 tbsp. baking powder

Mix vegetable oil, egg and milk; sift dry ingredients and add to milk mixture. Add 2 tbsp. more milk. Fry on hot greased griddle.

Betty Denos
Mom's sister in Salt Lake City

APRICOT NUT BREAD

1/2 c. dried apricots	3 tsp. baking powder
1 egg	1/4 tsp. baking soda
1 c. sugar	3/4 tsp. salt
2 tbsp. melted butter	3/4 c. orange juice
2 c. sifted flour	1 c. coarsely chopped walnuts

Soak apricots 30 minutes in cold water. Drain and grind/chop. Beat egg until light, then stir in sugar and butter. Sift dry ingredients and add alternately with orange juice. Add nuts and apricots. Pour into greased loaf pan. Bake at 350 deg. for 1 hour or until done.

Carol Capener, Capitol Ward
Washington, D. C.

WHITE NUT LOAF

3/4 c. sugar	3 c. sifted flour
2 tbsp. soft shortening	3-1/2 tsp. baking powder
1 egg	1 tsp. salt
1-1/2 c. milk	3/4 c. finely chopped walnuts

Grease well a loaf pan, 9x5x2½". Mix thoroughly sugar, shortening, egg. Stir in milk. Sift together flour, baking powder, salt and stir in. Stir in nuts. Pour into prepared pan. Let stand 20 minutes. Heat oven to 350 deg. Bake 60 to 70 minutes.

NOTE: Nut bread is better the day after it's baked - easier to slice, more mellow in flavor.

This popular quick nut bread makes dainty buttered tea sandwiches or lunch box treats. Or spread it with cream cheese or jam and serve with colorful fruit salad, for a simple luncheon that's sure to please.

SUCCESS TIPS: Chop nuts fine for easy slicing.
 Top crust almost always cracks during baking. Nothing to worry about.

ALL-BRAN RAISIN MUFFINS

1 c. Kellogg's All-Bran	1 c. sifted flour
3/4 c. milk	2-1/2 tsp. baking powder
1 egg	1/2 tsp. salt
1/4 c. soft margarine	1/4 c. sugar
or shortening	1 c. seedless raisins

Combine All-Bran and milk; let stand until most of the moisture is taken up. Add egg and shortening; beat well. Sift together flour, baking powder, salt and sugar; mix in raisins. Add to first mixture, stirring only until combined. Fill greased muffin pans 2/3 full. Bake at 400 deg. about 20 minutes. Makes 12 muffins.

NOTE: To make Old Fashioned Bran Muffins just omit the raisins. Can use 1/2 c. chopped cooked prunes instead of raisins if desired.

OATMEAL BREAD

2 packets yeast	1/2 c. light molasses
1/2 c. lukewarm water	4-1/2 to 5 c. sifted flour
1-1/2 c. milk, scalded *	2 c. rolled oats, uncooked
1/3 c. shortening	
2 tsp. salt	

Soften yeast in lukewarm water. (Use warm water for dry yeast.) Pour scalded milk over shortening, salt and molasses. Stir until shortening melts. Cool to lukewarm. Stir in 1 c. flour. Add softened yeast and oats. Stir in enough flour to make a soft dough.

Turn dough out on lightly floured board or canvas; knead until satiny, about 10 minutes. Round dough into ball; place in greased bowl. Brush top lightly with melted shortening. Cover and let rise in warm place until nearly double in size, about 1 hour. Punch down. Cover and let rest 10 minutes.

Form into two loaves. Place in greased loaf pans (1 lb. size). Brush tops with melted shortening or margarine. Cover and let rise until nearly double in size, about 1 hour. Bake at 375 deg. 35-40 min. Remove from pans immediately and cool on racks. Makes 2 loaves.

*Note: To scald milk, place milk in pan and boil. In place of scalded milk, you can use 3/4 c. canned milk and 3/4 c. boiling water.

BISQUICK RECIPESFRUIT SHORTCAKE

2 c. Bisquick
3/4 c. cream (or 1/2 c. milk + 4 tbsp. melted butter)
2 tbsp. sugar

Combine all to make dough. Pat out and cut with 2" cutter_ or larger. Bake on greased cookie sheets (line sheets with foil and grease with butter, or put butter on foil and heat in oven until melted - dip shortcakes into butter and turn over, placing 2" apart on cookie sheets). Bake at 450 deg. 15-20 minutes. Split, butter, fill and top with fruit. Makes 6 shortcakes.

For one large shortcake, pat out 1/2 of dough in round 8" greased pan. Dot with butter. Pat out rest of dough and place on top. Bake at 450 deg. 15-20 minutes.

BISCUITS

2 c. Bisquick
1/2 to 2/3 c. milk

Combine to make dough. Pat out to 1/2" thickness and cut with 2" cutter. Line cookie sheet with foil and put some butter on. Put into oven to melt butter. Turn biscuits over in butter and place 2" apart on cookie sheet. Bake at 450 deg. 10-15 minutes, until golden brown. Makes about 16 small biscuits.

MUFFINS

2 c. Bisquick	2 tbsp. sugar
1 c. milk	1 egg

Beat all together just until blended. Fill well-greased muffin cups 2/3 full. Bake at 400 deg. for 20-25 minutes. Makes 12 muffins.

If desired, add 1 c. fresh berries (3/4 c. well drained canned berries) or 1 c. cut up dates, prunes, etc. Blend in carefully at the last, just before pouring into muffin tins.

WAFFLES

2 c. Bisquick	2 eggs
1 to 1 1/2 c. milk	4 tbsp. melted butter
	1 tbsp. sugar

Blend and beat all together. Pour or spoon into greased waffle iron. Makes 6-8 waffles, or 12-14 pancakes.

DUMPLINGS

2 c. Bisquick	3/4 to 1 c. milk
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Mix Bisquick and 3/4 c milk. If batter is too stiff to drop well, add more milk. Drop by spoonfuls on top of boiling cooked stew or fruit cobbler. (Not in liquid.) Cover tightly. Steam 20 minutes without lifting lid.

BISQUICK YEAST ROLLS

½ packet yeast, about 1 tsp yeast 1/2 c. lukewarm milk
1 c. Bisquick

Dissolve yeast in lukewarm milk. Add Bisquick. Mix well. Turn over 2 or 3 times on floured board. Knead gently. Form into balls the size of walnuts. Let rise in greased pan until double in bulk - about 30-45 minutes. Bake at 400 deg. for 12-15 minutes. Brush tops with butter.

STREAMLINED DINNER ROLLS

1/2 c. -milk 2 tbsp. shortening
1 tsp. salt 2-1/4 c. flour
1 tbsp. sugar 1 egg, unbeaten
1 packet yeast

Bring milk just to the boiling point in a large saucepan. Then remove from heat and measure salt, sugar and shortening into milk in saucepan. Let stand while sifting and measuring flour. After measuring flour, drop egg and crumbled yeast into hot liquid, stirring rapidly until yeast dissolves. Add flour, mixing to a moderately stiff dough and turn out on floured board, folding over several times to smooth out dough. Divide dough into 16 equal pieces, approximately the size of a large walnut.

Shape each piece into a ball, and place in greased round 8"-layer cake pan. Cover pan with cloth wrung out in warm water. Allow to rise until rolls are rounded and double in bulk, about 40 minutes. Bake at 450 deg. for 12-15 minutes. Brush tops with melted butter. Makes 16 rolls.

PARKER HOUSE ROLLS

1 c. milk 6 tbsp. melted shortening
5 tbsp. sugar 1 c. lukewarm water
1 tbsp. salt 6 c. sifted flour
1 packet yeast

Scald (boil) milk, add sugar and salt; cool to lukewarm. Dissolve yeast in lukewarm water, and add to lukewarm milk. Add 3 c. flour. Beat until smooth. Add shortening and remaining flour, or enough to make easily handled dough. Knead well. Place in greased bowl. Cover and let rise in warm place until double in bulk, about 1-1/2 hours.

Roll out dough to 3/8 inch thick and cut with 2-1/2" round cutter. Crease heavily through center with dull edge of knife and brush very lightly with melted butter. Fold over in pocket-book shape. Place close together in well-greased shallow pans. Cover and let rise until light, about 1 hour. Bake at 425 deg. about 20 minutes. Makes 4 dozen.

NOTE: Temperature of room or rising area should be 78-80 deg.

If too hot, will make sour or yeasty dough.

If too cold, dough will be heavy and tough.

NOTE: Put squares of sweet chocolate in Parker House Rolls before baking for good breakfast rolls.

QUICK YEAST MUFFINS

1 packet yeast	1/2 c. shortening, melted
1 tbsp. sugar	2 c. sifted flour
1/4 c. lukewarm water	1 egg, well beaten
1/2 c. lukewarm milk	1-1/2 tsp. salt
1 c. sifted flour	4 tbsp. sugar

Add yeast into bowl with sugar and water. Let stand 10 minutes. Stir in milk (scalded/boiled and cooled). Beat in flour. Let rise 30 minutes. Mix in shortening, egg, salt, sugar and remaining 2 cups flour. Fill greased muffin pans half full. Let rise 30 minutes. Bake 25 minutes at 375 deg. Makes 12 medium size muffins.

DATE BREAD

2 c. dates (1/2 lb.) chopped	1 egg	1 tsp. vanilla
1-1/2 c. boiling water	2 c. flour	1 c. chopped nuts
1 tbsp. melted butter	1/2 tsp. salt	1 c. raisins (optional)
1 c. sugar	2 tsp. baking soda	

Let dates stand in water for 20 minutes. Mix butter, sugar, and egg together. Add dry ingredients. Add nuts and dates (and raisins, if desired). Pour into greased bread pans. Bake 1 hour at 350 deg. Makes 1 large and 1 small loaf. Double recipe makes 3 large loaves.

ALL BRAN MUFFINS

2 tbsp. shortening	3/4 c. milk
1/4 c. sugar *	1 c. flour
1 egg	1/2 tsp. salt
1 c. All-Bran cereal	2-1/2 tsp. baking powder

Blend shortening and sugar. Add egg. Beat well. Stir in All-Bran cereal and milk. Let soak till most of moisture is taken up. Sift flour with salt and baking powder. Add to first mixture. Stir only till flour disappears. Fill greased muffin tins 2/3 full. Bake at 400 degrees for 30 minutes. Makes 8 large muffins.

*NOTE: 1/2 c. corn syrup may be used instead of sugar. Reduce milk to 1/3 cup.

VARIATIONS

PRUNE: Add 1/2 c. chopped cooked prunes.
BACON: Add 1/4 c. crisp, diced cooked bacon.
NUT: Add 1/2 c. chopped walnuts.
ORANGE: Add 2 tbsp. grated rind to dry ingredients.
RAISIN, DATE OR FIG: Add 1/2 c. fruit.
SPICED: Add 1 tbsp. molasses to creamed mixture, and 1/2 tsp. ginger or 1 tsp. cinnamon to dry ingredients.

CRESCENTS

1/4 c. butter or margarine	1 tsp. salt
1/3 c. boiling water	1 egg, beaten
1 pkg. yeast	2/3 c. evaporated milk
1/4 c. warm water	3 c. sifted flour
2 tbsp. sugar	

Combine butter and boiling water. Stir until butter is melted. Cool to lukewarm. Add yeast to warm water. Stir until dissolved. Add sugar, salt and yeast to butter mixture. Blend in egg and milk. Stir in flour and mix until dough is well blended. Place in greased bowl. Cover and let rise in warm place for 1 hour.

Divide dough in half. Roll halves into 12" circles. Spread each with melted margarine. Cut each circle into 8 to 12 pie shaped sections. Roll into crescents. Start with wide piece and roll to tip. Put tip on bottom. Let rise on slightly greased baking sheet (line with aluminum foil then grease foil) about 45 minutes. Bake at 425 deg. 8-10 minutes until golden brown. Brush with melted butter. Makes 24 rolls.

GOLDEN GLORY KNOTS

2 pkg. dry yeast (or 2 cakes yeast)
 1/4 c. warm water
 1 tbsp. sugar
 1/2 c. sugar
 1/2 c. butter
 2 tsp. salt
 3/4 c. hot scalded milk
 3 unbeaten eggs
 1 tsp. vanilla
 1 can (6½ to 7½ oz.) creamed carrots (junior baby food)
 or 1 c. cooked and finely mashed carrots
 6-7 cups sifted flour

Soften yeast in warm water and 1 tbsp sugar. Combine in mixing bowl the 1/2 c. sugar, butter, salt and hot milk. Stir to melt butter. Blend in eggs, vanilla, carrots and softened yeast. Beat until smooth. Add gradually enough flour to form a stiff dough, beating well after each addition. Then toss on heavily floured board about 20 times. Place in greased bowl. Cover. Let rise in warm place (85 to 90 deg.) until light and doubled in size, about 1 hour.

Roll out half of dough on floured surface to a 20x12" rectangle. Spread half, along 20" side, with 1/4 of icing. Fold uncovered dough over icing. Cut crosswise into 1" strips. Twist each 4 or 5 times, then loosely tie into a knot, bringing one end of strip up through center. Tuck other end under. Place on well-greased cookie sheets (line with foil then grease foil). Cover. Repeat with remaining dough. Let rise in warm place until light, 45 to 60 minutes. Bake at 375 deg. for 12-15 minutes. Makes 3 dozen rolls.

Remove from sheet immediately. Frost warm rolls with remaining icing thinned with 2 tbsp. warm water. Decorate with coconut and jam, if desired.

ORANGE BUTTER ICING: 1/4 c. butter 1/4 tsp. salt
 2 tbsp. flour 1/4 c. fresh or undiluted frozen orange juice
 2-1/2 c. sifted powdered sugar

Melt butter. Stir in flour, salt and orange juice. Cook, stirring constantly, until thick. Add powdered sugar and beat until smooth.

CREPES

1-1/2 c. flour	2 c. milk
1 tbsp. sugar	2 eggs
1/2 tsp. baking powder	1/2 tsp. vanilla
1/2 tsp. salt	2 tbsp. melted butter

Measure dry ingredients into bowl. Stir in remaining ingredients. Beat until smooth. Heat buttered 8" skillet until butter is bubbly. Pour 1/4 c. batter onto skillet and rotate until batter covers bottom. Cook until light golden brown and turn to other side and brown the same.

While warm, spread with filling and roll up. (Put small piece of butter in center before rolling.) Sprinkle with powdered sugar.

ORANGE LOAF CAKE

2-1/2 c. sifted cake flour	4 egg yolks, beaten
1 tsp. salt	1 tbsp. finely grated orange rind
1/2 tsp. baking powder	1/2 c. canned milk
1/2 tsp. baking soda	1/2 c. water
2/3 c. shortening	1 tbsp. vinegar
1-1/4 c. sugar	

Sift together flour, salt, baking powder and baking soda. Cream shortening and sugar, beat until fluffy. Add egg yolks and orange rind. Mix well. Mix together milk, water and vinegar. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Beat well after each addition. Bake in paper-lined greased loaf pan at 350 deg. for 60 to 70 minutes.

HOLIDAY ORANGE NUT BREAD

3 c. sifted flour	1 c. milk
2-1/2 tsp. baking powder	1/4 c. melted shortening or oil
1 tsp. salt	1 egg
3/4 c. sugar	1/3 c. orange juice
1/4 tsp. baking soda	
3/4 c. chopped nuts	
2 tbsp. grated orange rind	

Sift dry ingredients together in bowl. Add nuts and orange rind. Mix well. Beat milk, oil, egg and orange juice together. Add to dry ingredients. Stir lightly until just blended. Pour into paper-lined loaf pan (9x5x3"). Bake at 350 deg. about 60 minutes.

STREAMLINED WHITE BREAD

1-1/4 c. warm water (not hot - 110 to 115 deg.)
 1 pkg. dry yeast
 2 tbsp. soft shortening
 2 tsp. salt
 2 tbsp. sugar
 3 c. sifted flour

In mixing bowl, dissolve yeast in warm water. Add shortening, salt, sugar, and half of the flour. Beat 2 minutes at medium mixer speed or 300 vigorous strokes by hand. Scrape sides and bottom of bowl frequently. Add remaining flour and blend in with spoon until smooth. Scrape batter from sides of bowl. Cover with cloth, let rise in warm place (85 deg.) about 30 minutes.

Beat batter about 25 strokes and spread it evenly in greased loaf pan, 8½x4½ or 9x5. Smooth top and pat into shape with floured hand.

Let rise again (at 85 deg.) until batter reaches 1/4" from top of 8½" pan or 1" from top of 9" pan, about 40 minutes.

Heat oven to 375 deg. Bake 45-50 minutes, until golden brown. Remove from pan, place on cooling rack or across bread pans. Brush top with melted butter. Cool before cutting.

NOTE: For well-shaped loaf, batter must be spread evenly in pan.

If kitchen is cold, place dough in closed cupboard with pan of hot water beside it to keep it at 85 deg.

Too much rising will cause bread to fall.

A saw-toothed knife is best for cutting - use sawing motion, slice a little thicker than usual. Cool loaf first.

BANANA BREAD

1/2 c. shortening	2 eggs
1 c. sugar	1/2 c. coarsely chopped walnuts
2 c. flour	3 mashed bananas
1 tsp. baking soda	
1/2 tsp. salt	

Cream sugar and shortening. Sift dry ingredients together. Add eggs and dry ingredients to creamed mixture. Stir in nuts and bananas. Bake at 350 deg. for 1-1/4 hours, or until done.

ONE HOUR ROLLS

4 packets yeast
 1/4 c. sugar
 2 tsp. salt
 2 eggs

2 c. warm milk (scalded then cooled)
 1/4 c. shortening
 Flour

Break yeast into large bowl. Add shortening, salt, eggs and milk. Beat until yeast is dissolved. Add shortening mixture and flour to make a stiff dough. Put into large-greased bowl, let rise about 15 minutes. Keep in warm place. Make into rolls about the size of walnuts. (For clover-leaf rolls, make the size of marbles and put 3 together.) Let rise until double in bulk. Bake at 450 deg. for 20 minutes.

POPOVERS

1 c. flour
 1/4 tsp. salt
 1 c. milk

2 eggs, beaten
 1 tbsp. melted shortening

Sift flour and salt. Add milk gradually, then eggs and shortening. Beat batter 5 minutes with mixer. Pour into hot greased muffin pans. Bake at 325 deg. for 30 minutes. Change to 415 deg. for 15 minutes. Serve immediately.

GOLDEN POPOVERS

1 c. sifted flour
 1/2 tsp. salt

1 c. milk
 2 eggs

Preheat oven to 425 deg.

Beat with mixer all ingredients just until smooth. Pour into well-greased deep muffin pans (3/4 full) or oven-glass cups (1/2 full). Bake 35-45 minutes until golden brown. Serve immediately. Makes 5 to 9 popovers, depending on size of cup.

SECTION 3

CAKES

LILLIAN'S ORANGE SPONGE CAKE

1 c. egg yolks (14 large yolks)	3 c. sifted cake flour
1/2 c. orange juice, strained	4 tsp. baking powder
1/2 c. boiling water	1/2 tsp. salt
2 c. sugar	2 tsp. lemon juice

Beat egg yolks until thick and very light - about 10 minutes. Add sugar and beat well. Add orange juice and hot water. Sift in dry ingredients and beat until smooth. Add lemon juice. Bake in greased tube pan about 1 hour at 275 deg.

Lillian Anderson, Salt Lake City
Mom's sister

LILLIAN'S PLAIN SPONGE CAKE

4 eggs, separated	1/4 tsp. salt
1-1/2 c. sugar	1 tsp. baking powder
1/2 c. boiling water	1 tsp. flavoring (vanilla)
1-1/2 c. sifted cake flour	

Beat egg yolks until thick and very light - about 10 minutes. Add sugar and beat well. Add water and mix well. Add dry ingredients and beat until smooth. Add flavoring and fold in stiffly beaten egg whites, blending well. Bake in greased tube pan about 1 hour at 275 deg.

Lillian Anderson, Salt Lake City
Mom's sister

RAISED OVEN DOUGHNUTS

4-3/4 c. flour	1/4 tsp. cinnamon
1-1/2 c. milk	2 eggs, well beaten
1/3 c. shortening	2 packages dry yeast
4 tbsps. sugar	4 tbsps. lukewarm water
2 tsp. salt	Melted butter or margarine
2 tsp. nutmeg	Sugar

Sift flour and measure. In separate bowl, add yeast to lukewarm water (let soften about five minutes). Bring milk to boiling point and pour over shortening, sugar, salt, and spices in large mixing bowl. Cool to lukewarm. Add sifted flour, eggs, and yeast softened in warm water. Beat until well mixed. Cover and let stand in a warm place until dough is light and double in bulk, about 50-60 minutes. Turn dough onto well floured board, turning over two or three times to shape into soft ball. (Dough will be soft to handle.) Roll out lightly to avoid stretching, about 1/2" thick. Cut with a 3" doughnut cutter and place rings carefully 2" apart on greased baking sheets. (May also be twisted into figure 8's or cruller shapes.) Brush with melted butter and let rise in warm place until double in bulk, about 20 minutes. Bake at 425 deg. for 8-10 minutes, until golden brown. After removing from oven, brush tops lightly with melted butter and roll in sugar. Makes about 3 dozen.

CARROT CAKE

Beat (2 c. sugar
Together (1-1/2 c. vegetable oil

Add - Mix (4 eggs
Well

(2-1/4 c. sifted flour
Sift Together (2 tsp. baking soda
and add (1 tsp. salt
(3 tsp. cinnamon

Fold in - (3 c. finely grated raw carrots (about 1 lb. pkg)
Blend well (1 c. chopped walnuts
(1 c. raisins

Bake at 300 deg. for about 1 hour. Makes a 3-layer cake or 1 flat cake 9x13. Ice with Cream Cheese Icing.

CREAM CHEESE ICINGHalf

1	2 large (8 oz) pkg. cream cheese, softened
1/2	1 (1 lb.) box powdered sugar
1/4	1/2 stick margarine
1	2 tsp. vanilla

Beat cream cheese until soft. Add margarine and cream cheese together. Sift powdered sugar and add. Add vanilla and beat well. Spread on slightly warm cake.

Use half recipe for top only of 9x13 cake.

Ferne Egbert - 3/63
Stuttgart, Germany

CHOCOLATE LONGIES

5 tbsp. shortening or margarine	1-3/4 tsp. baking powder
1 c. sugar	1/2 c. milk
2 eggs	1 tsp. vanilla
1-1/3 c. sifted cake flour	2 squares baking chocolate, melted
1/4 tsp. salt	

Cream shortening, sugar, eggs and vanilla. Sift dry ingredients together. Add dry ingredients and milk alternately to the creamed mixture. Stir in melted chocolate.

Pour into well greased corn stick pans. Bake at 350 deg. for 15-20 minutes. Turn out onto racks to cool. Frost with fudge icing (same as for chocolate eclairs) so that the flat side is the bottom of the longies. This recipe makes 21 longies.

PARADISE CAKE

2/3 c. shortening	2-1/2 c. sifted cake flour
1-1/2 c. sugar	2/3 tsp. salt
2 eggs	3 tsp. baking powder
1 tsp. lemon extract	3/4 c. milk

Put apricots for Paradise Filling (see recipe below) to soak before starting to work on cake.

Cream shortening and sugar well. Add eggs, one at a time, beating well after each addition. Add lemon extract. Sift together dry ingredients, add alternately with milk to the creamed mixture. Bake in two greased 9" layer pans at 375 deg. for about 25 minutes. Cool. Put layers together and cover top and sides with Paradise Filling. Sprinkle top and sides with shredded coconut.

PARADISE FILLING

1 c. dried apricots	1-1/2 tbsp. cornstarch
1-1/2 c. warm water	1/8 tsp. salt
1-1/2 c. powdered sugar	4 bananas
2 tbsp. lemon juice	1 c. shredded coconut

Soak apricots in warm water for 1 hour; bring to boil and cook 30 minutes. Put through sieve. Drain pulp of excess juice, reserving 1 cup pulp for filling. Mix powdered sugar, cornstarch and salt; add apricot pulp. Cook in double boiler (can use large saucepan 1/2 filled with water, and a smaller saucepan placed floating in the water for ingredients) about 15 minutes or until very thick, stirring occasionally. Peel and slice bananas; add to apricot mixture; cook 10 minutes longer or until bananas are softened. Remove from heat and add lemon juice. Beat until smooth. Cool. Spread on Paradise Cake. Sprinkle cake thickly with shredded coconut.

LILLIAN'S PLAIN CAKE

2-1/4 c. sifted cake flour	1/2 c. shortening
3 tsp. baking powder	2/3 c. milk
1 tsp. salt	1 tsp. vanilla
1-1/2 c. sugar	2 eggs
	1/3 c. milk

Sift into mixing bowl all ingredients in first column. Add shortening, the 2/3 c. milk, and vanilla. Beat with electric mixer 2 minutes. Add eggs and remaining milk. Beat 2 more minutes. Bake at 350 deg. for about 30 minutes in two greased and floured 8" layer pans.

Lillian Andersen, Salt Lake City
Mom's sister

COCONUT CUPCAKES

1-1/2 c. cake flour, sifted	1 tsp. vanilla
2 tsp. baking powder	2/3 c. sugar
1/4 tsp. salt	2 egg yolks
6 tbsp. butter or shortening	1/4 c. canned milk, diluted with
1-1/2 c. shredded coconut	1/4 c. water

Preheat oven to 350 deg. Grease 18 2" muffin tins. Sift flour before measuring. Resift with baking powder and salt. In separate bowl, cream together shortening and vanilla. Add sugar gradually and cream. Beat in egg yolks one at a time. Blend well. Add flour mixture alternately with milk and water mixture, beginning and ending with flour mixture. Bake 20 minutes, or until cakes shrink from sides of tins. Remove from oven and turn out of tins. Cool on racks.

Reduce oven heat to 250 deg. Spread meringue (see recipe below) on bottom and sides of cool cupcakes. Sprinkle with 1-1/2 c. shredded coconut (1/4 lb.). Put on baking sheet, upside down, with meringue sides up. Return to oven and bake 10 minutes, or until coconut is very lightly browned.

MERINGUE

2 egg whites	6 tbsp. sugar
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Beat egg whites until stiff, but not dry. Continue beating while adding sugar, a little at a time.

2-EGG CAKE

1/2 c. shortening	1 tsp. salt
1 c. sugar	2 tsp. baking powder
2 large eggs (1/3-1/2 c.)	1 tsp. vanilla, added to
2 c. sifted cake flour	1 c. milk
2 tbsp. cornstarch	

Preheat oven to 350 deg. Grease and flour two deep 8" layer cake pans. Cream shortening and sugar. Stir in eggs until well mixed. Sift together three times the flour, cornstarch, salt and baking powder, and add alternately with milk and vanilla mixture. Bake 30-35 minutes in cake pans, or alternatively, in a single 9x13" pan which has been lined with parchment paper.

POUND CAKE

1 lb. <u>butter</u>	1 tsp. salt
1 lb. sugar (2 cups)	1 lb. cake flour (4 cups, sifted)
10 eggs, beaten slightly	1 tsp. baking powder
	2 tsp. vanilla

Have butter at room temperature (can use Crisco if you do not have butter). Cream thoroughly. Add sugar slowly, a little at a time, and beat well. Add vanilla. Add eggs alternately with sifted ingredients. Pour into greased tube pan (or 2 loaf pans). Bake at 300 deg. for 1-3/4 hours. This was Grandpa Allen's favorite cake.

NOTE: Can also be made using instead of vanilla, 2 tsp. orange extract, and laying two geranium leaves in bottom of pan.

GOLDEN POUND CAKE

1-3/4 c. sifted flour	1/4 c. butter
1 c. sugar	3/4 c. milk
2 tsp. baking powder	1 tsp. vanilla
1 tsp. salt	5 unbeaten egg yolks
1/4 c. soft shortening (Crisco)	

Heat oven to 350 deg. Line with parchment paper a greased loaf pan 9x5x2 1/2". Sift dry ingredients into bowl. Add shortening, butter, milk, vanilla, and egg yolks. Beat 2 minutes in mixer on medium speed, or 300 strokes by hand. Scrape sides and bottom of bowl constantly. Bake 65 to 70 minutes (about 1-1/4 hours.)

SOUR CREAM CAKE

2 eggs (1/3 to 1/2 cup)	1/2 tsp. baking soda
1 c. sugar	1/2 tsp. salt
1-2/3 c. sifted cake flour	1 c. sour cream
1 tsp. baking powder	1 tsp. vanilla
	1/2 tsp. lemon extract

Heat oven to 350 deg. Grease well and flour a 9x9x1-3/4" square pan.

Beat eggs until very thick (about 5 minutes). Beat in sugar gradually. Sift together flour, baking powder, baking soda, and salt. Stir in alternately with sour cream, vanilla and lemon extract. Bake 30-35 minutes. Cool. Frost as desired. (Delicious with chocolate frosting.)

SOUR CREAM SPICE CAKE

Make Sour Cream Cake (recipe above) except add to dry ingredients the following:

1-1/3 tsp. cinnamon
 2/3 tsp. cloves
 2/3 tsp. allspice

Frost this cake with whipped cream sweetened with sugar (1/3 c. sugar to 1 pt. whipping cream, plus 1 tsp. vanilla). Or use vanilla butter cream icing.

KARMEL GLAZE APPLE CAKE

1/2 c. shortening	2 eggs
1 tsp. salt	2 c. <u>finely</u> chopped apples
1/2 tsp. cinnamon	1 tsp. baking powder
1/2 tsp. allspice	1/4 tsp. baking soda
1/4 tsp. nutmeg	2 c. sifted flour
1-1/3 c. sugar	1/3 c. water

Blend shortening, salt and spices. Add sugar gradually and cream well. Add eggs one at a time, beating well after each addition. Sift baking powder and baking soda with flour three times. Add alternately with water, mixing after each addition till smooth. Add apples and mix well. Bake in 10x10 pan (or 9x13") at 350 deg. for 35-45 minutes. Spread Karmel Glaze Topping (see recipe below) over just barely warm cake.

KARMEL GLAZE TOPPING

4 tbsp. butter or shortening	1/4 tsp. salt
1 c. brown sugar, <u>firmly packed</u>	1 tbsp. light corn syrup
4 tbsp. cream	

Combine all ingredients in saucepan and bring to a rolling boil. Boil 1/2 to 1 min. Cool. Pour over barely warm cake and spread just over top of cake only.

CHERRY NUT CAKE

2-1/4 c. sifted cake flour	1/2 c. soft shortening
3 tsp. baking powder	1/2 c. milk
1/2 tsp. salt	16 maraschino cherries cut into eighths
1-1/3 c. sugar	1/4 c. maraschino cherry juice (from 5 oz. bottle)
4 unbeaten egg whites	
1/2 c. chopped walnuts	

Sift all dry ingredients into mixing bowl. Add shortening, milk, cherries and juice. Beat with electric mixer 2 minutes. Add egg whites and beat 2 more minutes. Fold in chopped nuts. Pour into two greased 8" layer pans. Bake 30 minutes at 350 deg. Ice with Karo Marshmallow Icing (see recipe below).

KARO MARSHMALLOW ICING

2 egg whites	2 tsp. vanilla
1-1/4 c. light Karo (corn syrup)	1/3 tsp. salt

Bring corn syrup to boil over medium heat. Beat egg whites until very stiff. Very slowly add the corn syrup to the egg whites, beating thoroughly after each addition with electric mixer. (Pour in thin stream slowly over egg whites.) Add salt and vanilla and blend and beat thoroughly. Beat until very stiff.

NOTE: If corn syrup is added too fast, the mixture will become soft. In that case, beat one more egg white in a separate bowl and begin over, adding soft mixture in very small amounts and finishing with rest of corn syrup.

STRAWBERRY CHIFFON CAKE

2 c. sifted flour	7 unbeaten egg yolks (medium size)
1-1/2 c. sugar	3/4 c. cold water
3 tsp. baking powder	Grated rind of 2 oranges (about 3 tbsp.)
1 tsp. salt	1 c. egg whites (7 or 8)
1/2 c. vegetable oil	1/2 tsp. cream of tartar

Heat oven to 325 deg. Have ready ungreased tube pan, 10".

Sift flour, sugar, baking powder, and salt into bowl. Make a well and add oil, egg yolks, water, and grated rind. Beat with spoon until smooth or with electric mixer on medium speed 1 minute.

Measure egg whites and cream of tartar into large mixing bowl. Beat with electric mixer on high speed 3-5 minutes, until whites form very stiff peaks. DO NOT UNDERBEAT. Pour egg yolk mixture gradually over beaten whites - folding just until blended. DO NOT STIR. Pour into ungreased pan.

Bake 55 minutes at 325 deg. Then increase to 350 deg. and bake 10-15 minutes longer, or until top springs back when touched with finger tip.

Turn pan upside down with tube over neck of funnel or bottle, or prop legs of pan up on other pans. Let hang until cold. Loosen from sides and tube with spatula; turn pan over, hit edge sharply on table. Frost with Fluffy Strawberry Icing (see recipe below). Garnish with strawberries. A superb finish to the most elegant party. (Garnish by putting whole strawberries around cake on cake plate.)

FLUFFY STRAWBERRY ICING

1/4 c. egg whites (2 medium)	1 tbsp. light corn syrup
1 c. sugar	1/4 c. mashed strawberries, fresh or frozen

Mix all ingredients in top of double boiler. Place over boiling water and beat with electric mixer on high speed 4 to 4-1/2 minutes, until icing holds stiff peaks. Take from over boiling water and beat about 1 minute longer.

ORANGE RIBBON CHIFFON LOAF

1 c. sifted flour	3 unbeaten egg yolks
3/4 c. sugar	1/4 c. plus 2 tbsp. cold water or orange juice
1-1/2 tsp. baking powder	1-1/2 tbsp. grated orange rind
1/2 tsp. salt	1/2 c. egg whites (about 4)
1/4 c. vegetable oil	1/4 tsp. cream of tartar

Heat oven to 325 deg. Sift first 4 ingredients into bowl. Make a well; add oil, egg yolks, liquid, and rind. Beat with electric mixer on medium speed 1 minute.

Measure egg whites and cream of tartar into large bowl. Beat with mixer 3-5 minutes, until very stiff peaks form. DO NOT UNDERBEAT. Pour yolk mixture gradually over whites, folding just until blended. Pour into ungreased 9x5x2-1/2" loaf pan.

Bake 50-55 minutes, until top springs back when lightly touched. Turn pan upside down with edges on two other pans. Hang until cold. To remove, loosen sides with spatula; turn pan over, hit edge sharply on table. Cut cake into 3 even layers. Spread with your favorite thick orange filling and whipped cream. Cover top with whipped cream. Chill 1 to 2 hours. Makes 8-10 slices, 1" thick. Decorate with orange slices or toasted almonds.

OLD-TIME FRUIT CAKE

1 c. vegetable oil	2 tsp. cinnamon
1-1/3 c. sugar	1 tsp. nutmeg
1/4 c. molasses (light)	1 c. orange juice
4 eggs	1 c. more sifted flour
2 c. sifted flour	2-2/3 c. seedless raisins (15 oz.)
1 tsp. baking powder	2 c. cut-up dates (1 lb.)
2 tsp. salt	2 c. mixed candied fruit (1 lb.)
	1 c. walnuts or pecans, broken in half

Heat oven to 275 deg. Line 2 loaf pans with brown paper. Mix oil, sugar, molasses, and eggs. Beat vigorously with spoon or mixer 2 minutes. Sift together the 2 cups flour, baking powder, salt, and spices. Stir in alternately with orange juice. Mix the 1 cup flour into fruit and nuts. Pour batter over fruit, mixing thoroughly. Pour into prepared pans.

Place a pan of water on lower oven rack. Bake cakes 2-1/2 to 3 hours. After baking, let cakes stand 15 minutes before taking from pans. Cool thoroughly on racks before removing paper. Store by wrapping tightly in aluminum foil, place in covered jar in cool place to ripen 2-3 days.

NOTE: (1) Always use amount of fruit called for in recipe.
(2) Fruit cake is a heavy batter, rises very little.

FESTIVE NO-BAKE FRUIT CAKE

1/2 c. canned milk	1/2 c. finely cut dates
16 finely cut marshmallows	3/4 c. broken walnuts
3 tbsp. orange juice	3/4 c. candied fruit, mixed
48 graham crackers (2-1/2" cracker size)	
1/4 tsp. cinnamon	
1/4 tsp. nutmeg	
1/8 tsp. cloves	
1 c. seedless raisins*	

Put canned milk, marshmallows and orange juice into bowl. Let stand until needed. Roll graham crackers into fine crumbs. Put cracker crumbs into large bowl and add raisins, dates, nuts, and spices. Add mixed candied fruits.

Add milk mixture. Mix with spoon, then with hands till crumbs are moistened. Press firmly into tube pan (or loaf pan). Top with fruit and nuts to decorate. (Can cut candied cherries into fourths, then arrange in petal shape with piece of green candied pineapple as center.)

Cover tightly. Chill 2 days before slicing. Keep in cool place.

* 1/2 golden and 1/2 dark raisins are best mix.

ONE EGG MARBLE CAKE

2 c. sifted cake flour	1/3 c. more milk
1-1/4 c. sugar	1/4 c. unbeaten egg (1 large)
2-1/2 tsp. baking powder	
1 tsp. salt	1 sq. baking chocolate, melted
1/3 c. shortening	1/4 tsp. baking soda
1 tsp. vanilla	2 tbsp. water
2/3 c. milk	

Line bottoms of two round layer pans 8" or 9" with parchment paper.

Sift into bowl the flour, sugar, baking powder, and salt. Add shortening, vanilla, and 2/3 c. milk. Beat with mixer 2 minutes, on medium speed. Scrape sides and bottom of bowl constantly.

Add the other 1/3 c. milk and egg. Continue beating 2 more minutes.

Pour about half of the batter into another bowl. Add mixture of chocolate, baking soda and water. Beat 1/2 minute. Place alternate spoonfuls of chocolate and white batter into pans or pan. Run knife through to give a marbled effect.

Bake layers 25-30 minutes at 350 deg. or oblong cake 30-35 minutes. When cake is cool, frost with Chocolate Icing.

COCOA APPLE CAKE

3 eggs	2-1/2 c. flour
2 c. sugar	2 tbsp. cocoa
2 sticks margarine	1 tsp. baking soda
1/2 c. water	1 tsp. cinnamon
	1 tsp. allspice
	1 c. finely chopped walnuts
	1/2 c. semi-sweet chocolate bits
	2 c. grated apples
	1 tbsp. vanilla

Cream eggs, sugar, margarine and water. Sift dry ingredients together. Add to creamed mixture and mix well. Fold in nuts, chocolate bits, apples and vanilla. Mix until distributed evenly. Spoon into greased, floured 10" loose-bottom tube pan. Bake in 325 deg. oven 60-70 minutes until cake tests done. Serves 12.

WACKO CAKE

1-1/2 c. flour	1 tsp. vanilla
1 tsp. baking soda	1/2 tsp. salt
1 c. sugar	3 tbsp. cocoa
1 tsp. vinegar	3 tbsp. vegetable oil
1 c. cold water	

Sift flour, baking soda, sugar into ungreased 8x8" pan (square). Mix liquids. Make three holes in dry ingredients. Pour liquids in and stir. Bake at 350 deg. for 30 minutes. (Double the recipe for 9x12" pan.)

CHOCOLATE COCONUT CAKE

2-1/4 c. sifted cake flour	1-1/2 tsp. baking soda
2 c. sugar	1/2 tsp. baking powder
1/2 c. shortening or butter	3 eggs
1 tsp. salt	1/2 c. milk
3 sq. melted baking chocolate	1 tsp. vanilla
3/4 c. milk	

Measure into bowl the flour, sugar, shortening, salt, chocolate, $\frac{3}{4}$ c. milk. Beat with mixer on medium speed 2 minutes.

Add baking soda, baking powder, eggs, the other 1/2 c. milk, vanilla. Mix thoroughly on medium speed for 2 minutes. Pour into two 9" round layer pans which have been lined with parchment paper on bottom.

Bake at 350 deg. about 40 minutes. Before removing from pans, let sit 5 minutes exactly. Loosen edges from pan with knife. Place rack over cake and pan, invert together. Then place another rack over the upside-down cake and invert again, leaving cake layers right side up to cool. Frost with Fluffy White Icing.

FLUFFY WHITE ICING

1-1/2 c. sugar	1 tsp. vanilla
1/8 tsp. cream of tartar	1/2 c. shredded coconut
1/3 c. water	1 milk chocolate bar
2 egg whites, unbeaten	

Place in top of double boiler the sugar, cream of tartar, water, egg whites. Cook over boiling water, beating constantly with mixer until icing stands in peaks (about 7 minutes). Stir in vanilla.

Spread between layers, on top and sides of cake. Cover cake with shredded coconut. Cut chocolate bar into small pieces. Stick into icing here and there.

FRUITED POUND CAKE

1-3/4 c. sifted flour	1/2 c. shortening or butter
1-1/2 tsp. baking powder	3/4 c. canned milk
1 tsp. salt	1 egg, unbeaten
3/4 c. sugar	1-1/2 tsp. vanilla
	1 c. finely chopped mixed candied fruits

Sift dry ingredients into mixing bowl. Add shortening, milk, egg and vanilla. Beat 3 minutes with mixer on medium speed. Scrape sides and bottom of bowl frequently.

STIR IN the candied fruit by hand with a spoon.

Pour batter into ungreased loaf pan which has been lined with parchment paper.

Bake at 325 deg. for 1 hour and 10 minutes. When baked, turn out of pan onto wire cake rack to cool. Carefully remove parchment paper. Let stand until thoroughly cold before slicing. Makes 1 loaf.

RASPBERRY NUT CAKE

2 c. flour	1-1/4 c. sugar
1-1/2 tsp. baking powder	1/2 c. shortening
1 tsp. salt	3 eggs
1 tsp. cinnamon	3/4 c. buttermilk *
1/2 tsp. baking soda	1 tsp. vanilla
	1/2 c. chopped pecans
	1 c. fresh raspberries

Sift flour, baking powder, salt, cinnamon, and baking soda together. Set aside. In a large second bowl, cream sugar, shortening and eggs. Set aside. In third bowl, combine buttermilk and vanilla.

Alternately, add liquid and dry ingredients into the creamed mixture. Blend after each addition. Add nuts. Fold in raspberries. Pour into 8" round layer pans, well-greased and lightly floured. Bake at 350 deg. for 30-40 minutes. Frost with Pink Raspberry Frosting.

* Can use sour cream instead of buttermilk. Or you can add 2 tsp, vinegar to 3/4 c. milk and stir, instead of buttermilk.

PINK RASPBERRY FROSTING

1/3 c. butter	3 c. sifted powdered sugar
1 tsp. vanilla	2 tbsp. pureed raspberries
1/4 tsp. salt	2 or 3 tbsp. <u>hot</u> heavy whipping cream

Beat all ingredients until light and fluffy.

LOVELIGHT YELLOW 2-EGG CHIFFON CAKE

2 egg whites	1/2 c. milk
1/2 c. sugar	1/2 c. more milk
2-1/4 c. sifted cake flour	2 egg yolks
1 c. more sugar	1-1/2 tsp. vanilla or other flavoring
3 tsp. baking powder	
1 tsp. salt	
1/3 c. vegetable oil	

Grease well and flour 2 round layer pans, 8" or 9", or one 9"x13" pan.

Beat egg whites until frothy. Gradually beat in 1/2 c. sugar. Continue beating until very stiff and glossy.

Sift together into another bowl: cake flour, sugar, baking powder, salt. Add vegetable oil and 1/2 c. milk. Beat 1 minute, medium speed on mixer, scraping bowl constantly.

Add the other 1/2 c. milk, egg yolks, flavoring. Beat 1 more minute, scraping bowl constantly. Fold in meringue gently. Pour mixture into prepared pans.

Bake at 350 deg. (round layer pans 30-35 minutes or 9"x13" pan 40-45 minutes) Cool. Ice as desired.

CHOCOLATE LOVELIGHT CHIFFON CAKE

2 egg whites	1/3 c. vegetable oil
1/2 c. sugar	1/2 c. buttermilk
1-3/4 c. sifted cake flour	1/2 c. more buttermilk
1 c. more sugar	2 egg yolks
3/4 tsp. baking soda	2 sq. baking chocolate, melted
3/4 tsp. salt	1 tsp. vanilla

Grease well and flour 2 round layer pans, 8" or 9", or one 9"x13" pan.

Beat egg whites until frothy. Gradually beat in 1/2 c. sugar. Continue beating until very stiff and glossy.

Sift together into another bowl: flour, sugar, baking soda, salt. Add vegetable oil and 1/2 c. buttermilk. Beat 1 minute, medium speed on mixer, scraping bowl constantly.

Add the other 1/2 c. buttermilk, egg yolks, melted chocolate, and vanilla. Beat 1 more minute, scraping bowl constantly. Fold in meringue gently. Pour mixture into prepared pans.

Bake at 350 deg. (round layer pans 30-35 minutes or 9"x13" pan 40-45 minutes) Cool. Ice as desired.

FRESH BANANA CHIFFON CAKE

2 c. sifted flour	1 sieved <u>ripe</u> medium-sized banana *
1-1/2 c. sugar	1 tsp. vanilla
3 tsp. baking powder	1 c. egg whites
1 tsp, salt	1/2 tsp. cream of tartar
1/2 c. vegetable oil	1 cup very finely chopped <u>toasted</u> pecans
7 egg yolks	or walnuts (optional)
3/4 c. cold water	

Preheat oven (see pan sizes and temperatures below).

When measuring flour, spoon lightly into cup, don't pack. Sift together into mixing bowl the flour, sugar, baking powder and salt. Make a well in the center and add in order, the oil, egg yolks, cold water, banana, and vanilla. Beat with spoon until smooth.

Whip egg whites with cream of tartar until they form very stiff peaks. They should be much stiffer than for angel food cake or meringue. DO NOT UNDERBEAT.

Pour egg yolk mixture gradually over whipped egg whites - gently folding with rubber scraper just until blended. DO NOT STIR. Pour immediately into ungreased pan.

Bake: 10" tube pan*: 325 deg for 55 minutes, then
350 deg. for 10-15 minutes, until golden brown.

9x13" pan: 350 deg. 45-50 minutes.

-- or until top springs back when lightly touched.

*: A tube pan is a type of angel food cake pan or bundt style pan.

Immediately turn pan upside down (cake remains in pan), placing tube part over neck of funnel or bottle, or resting edges of 9"x13" pan on 2 other pans - letting the cake hang, free of table, until cold. Once cold, loosen from sides and tube with spatula. Turn pan over and hit edge sharply on table to loosen and remove cake from pan.

NOTE: For best flavor, bananas must be fully ripe (lots of brown spots).

If desired, just before pouring batter into pan, carefully and gently fold 1 cup very finely chopped toasted pecans or walnuts into batter.

JUNE ROSE CAKE

2 c. sifted cake flour	1/3 c. butter or margarine
2 tsp. baking powder	3/4 c. milk
3/4 tsp. salt	1 tsp. vanilla
1 c. plus 2 tbsp. sugar	1 egg

Sift dry ingredients into mixing bowl. Add butter and milk. Stir just until flour is dampened. Then beat 2 minutes with mixer. Add egg and vanilla and beat 1 minute longer. Bake in two 8" layer pans at 350 deg. for 25-30 minutes. Spread Strawberry Fluff Frosting between layers and on top and sides of cake.

STRAWBERRY FLUFF FROSTING

1 egg white	1/3 c. sliced strawberries
1/2 c. sugar	1/3 c. more sliced strawberries
Dash salt	

Combine egg white, sugar, salt and 1/3 c. of the berries in top of double boiler. Cook as for seven-minute frosting**, reducing cooking time to 4 minutes. Remove from boiling water and beat until cool. Then fold in the 1/3 c. more sliced berries.

NOTE: Frozen strawberries are very delicious in this icing.

** Seven Minute Frosting found in Section 10 page 6.

CRANBERRY HOLLY CAKE

2-1/2 c. sifted cake flour	1 tsp. grated lemon rind
1-1/2 tsp. baking powder	Buttermilk or sour milk *
1/2 tsp. baking soda	3 eggs
1 tsp. salt	3/4 c. fresh cranberries, finely chopped
1-2/3 c. sugar	
3/4 c. butter or margarine *	

* If using butter, use 3/4 c. buttermilk or sour milk.

If using margarine, use 1 c. buttermilk or sour milk.

Measure into sifter flour, baking powder, baking soda, salt and sugar. Place butter or margarine in mixing bowl; stir to soften. Blend in lemon rind. Sift in dry ingredients. Add milk and mix until all flour is dampened.

Beat 2 minutes in mixer on low speed. Add eggs and beat 1 minute more. Stir in cranberries.

Pour batter into two round 9" layer pans lined on bottom with parchment paper. Bake at 350 deg. 35-40 minutes. Cool.

Spread Seven Minute Frosting (found in Section 10 page 6) or other fluffy icing (tinted pink) between layers and on top and sides of cake. Garnish with small holly leaves and whole fresh cranberries.

CRANBERRY CRUNCH

1 c. uncooked rolled oats	1 can cranberry sauce (jellied or whole)
1/2 c. flour	Vanilla ice cream
1 c. brown sugar	
1/2 c. butter	

Mix together oats, flour, brown sugar. Cut in butter until crumbly. Place half of this mixture in 8x8" greased baking dish. Cover with cranberry sauce. Spread rest of oatmeal mixture over sauce. Bake 45 minutes at 350 deg. Cut in squares. Serve with vanilla ice cream.

FIESTA BANANA CAKE

2 c. sifted cake flour	1/2 c. sour milk or buttermilk
1 tsp. baking powder	1 c. mashed ripe bananas (2 large)
1 tsp. baking soda	2 eggs
3/4 tsp. salt	1 tsp. vanilla
1-1/3 c. sugar	1/2 c. chopped walnuts
1/2 c. shortening	1 pt. whipping cream
	Slivers of maraschino cherries

Measure flour, baking powder, baking soda, salt, and sugar into sifter. Place shortening in mixing bowl; stir to soften. Sift in dry ingredients. Add 1/4 c. of the buttermilk and all mashed bananas. Mix until flour is dampened. Beat 2 minutes with mixer on low speed. Add eggs, vanilla, nuts and remaining milk. Beat 1 minute more.

Pour into two round 8" layer pans, lined on bottoms with parchment paper. Bake at 350 deg. about 35-40 minutes. Cool. Spoon whipped cream between layers and on top of cake. Garnish with banana slices and slivers of maraschino cherries, for color.

PRIDE O' PUMPKIN CAKE

2-1/4 c. sifted cake flour	1/2 c. butter or margarine
3 tsp. baking powder	1 c. firmly packed brown sugar
1/2 tsp. salt	1/2 c. granulated sugar
1/4 tsp. baking soda	1 egg and 2 egg yolks
1-1/2 tsp. cinnamon	3/4 c. buttermilk or sour milk
1/2 tsp. ginger	3/4 c. canned pumpkin
1/2 tsp. allspice	1/2 c. finely chopped walnuts

Measure sifted flour, add baking powder, salt, baking soda, other spices. Sift together three times. Cream butter, add sugars gradually and cream well. Add egg and egg yolks, one at a time, beating until light. Add flour alternately with milk, in small amounts, beating after each addition until smooth. Add pumpkin and nuts; mix well.

Bake in two round 8" layer pans, lined on bottoms with parchment paper, at 350 deg. 30-35 minutes, or until done. Cool. Frost with fluffy frosting, tinted orange. Garnish with small flowers around plate, if desired.

ARABIAN SPICE CAKE

3/4 c. shortening	3/4 tsp. baking powder
1-1/2 c. sugar	3/4 tsp. nutmeg
3 eggs	1 tsp. cinnamon
3/4 c. sour milk (or buttermilk)	2 tbsps. cocoa
1 tsp. salt	1 tsp. vanilla
2-1/2 c. sifted all purpose flour	1 tsp. lemon extract
3/4 tsp. baking soda	1 c. raisins (or nuts)

Cream shortening, sugar, eggs. Sift dry ingredients and add alternately with milk. Add nuts and/or fruit. Bake at 350 deg. for 35-40 min. in 9x13" pan.

Ice with Seven Minute Icing. (To make sour milk add 1 tbsps. vinegar to sweet milk.)

SEVEN MINUTE ICING

1 c. sugar	1/4 c. water
2 egg whites	Pinch of salt
	1 tsp. vanilla

Boil sugar, water, egg whites in double boiler. Beat constantly for seven minutes with electric beater, or until it stands in stiff peaks. Remove from heat and beat in vanilla (or desired flavor).

CHRISTMAS RAINBOW POKE CAKE

1 pkg. white cake mix with pudding included	Red Gum Drops
1 pkg. (3 oz.) raspberry Jello	Green Gum Drops
1 pkg. (3 oz.) lime Jello	
2 c. boiling water	
1 container (8 oz.) Cool Whip	

Prepare cake mix as directed on package. Pour batter into 2 round layer pans, 8" or 9" (do not use pans with removable bottoms). Bake as directed; cool 5 minutes. Remove from pans and cool on wire racks completely. Place cake layers, top sides up, back into the two pans which have been washed.

Prick each cake layer with fork at 1/2" intervals. Put Raspberry Jello in a bowl and pour 1 cup boiling water over the Jello, stir until Jello is dissolved. Put Lime Jello in a second bowl and then pour 1 cup boiling water over lime Jello. Stir until dissolved. Spoon raspberry flavor Jello evenly over 1 cake layer and lime Jello over the other cake layer. Refrigerate 3 to 4 hours.

Dip the bottom of each cake pan into shallow bowl with warm water for 10 seconds, set wet pan on towel to dry, invert on plate, gently shaking to loosen and remove pan. Spread the top of 1 cake with 1 cup Cool Whip, place second cake on top of the first cake, frost top and sides with remaining Cool Whip. Refrigerate.

Garnish, if desired, on top with flattened red gumdrops, cut to resemble holly berries; and green gumdrops cut to resemble holly leaves.

TROPICAL CAKE

1 pkg. Instant Banana pudding mix
1 pkg. yellow cake mix
4 eggs
1 c. apricot nectar
1/2 c. Vegetable Oil

Combine pudding mix with cake mix, eggs, apricot nectar and oil. Mix well with spoon, then beat with electric mixer on medium speed for 5 minutes. Pour into greased 10" tube pan. Bake at 350 deg. for 60-70 minutes. Cool 10 minutes; remove from pan. Frost with Tropical Frosting.

TROPICAL FROSTING

1/4 c. (1/2 stick) softened margarine
1 pkg. Instant Banana Cream pudding mix
1/4 c. apricot nectar
1/4 c. milk
5 c. sifted powdered sugar

Cream margarine; blend in instant pudding mix. Beat in apricot nectar and milk. Gradually beat in powdered sugar and continue beating until smooth and creamy.

Add extra sugar or milk if necessary, to make desired spreading consistency.

CHERRY CREAM CHEESE CAKE

1 box yellow cake mix
2 cans cherry pie filling
1 8 oz pkg. cream cheese
1 envelope Dream Whip
1/2 c. milk
1/4 c. sugar
1 tsp. vanilla

Grease 2 9x13" pans. Make yellow cake according to directions. Bake until done. Cool in pans. Leave in pans. Beat cream cheese, Dream Whip, milk, sugar and vanilla together 5 minutes. Spread 1/2 of the cream cheese mixture on top of each cake. Spread 1 can cherry pie filling on top of each cake.

Valerie Monson Richardson

ZUCCHINI CAKE

1 c. raisins	1 tsp. orange rind
1/4 c. water	2 c. unsifted flour
1/2 c. shortening	2 tsp. baking soda
2 c. sugar	1 tsp. cinnamon
2 eggs	1/2 tsp. salt
1 tsp. vanilla	1 c. walnuts, chopped
3-3/4 c. grated raw, <u>well</u> , <u>drained</u> zucchini (with skin)	

In small pan combine raisins and water; bring to boil, let cool. Combine shortening, sugar, eggs. Stir in raisins and water. Add vanilla, zucchini, and orange rind to mix. Sift dry ingredients and add to mix. Stir in walnuts.

Bake at 350 deg. In two loaf pans about 1 hour and 20 minutes; or in 9x13" pan about 1 hour. This cake (or bread) is good while hot. Also freezes very well. Is moist and delicious.

Bradley King, 1976
Guard, Wash. State Historical Society
Tacoma, Washington

BANANA FINGERS

1/2 c. shortening or margarine	2-3/4 c. sifted cake flour
1 c. sugar	2 tsp. baking powder
2 eggs	1/4 tsp. baking soda
1 tsp. vanilla	3/4 tsp. salt
1/3 c. milk	1 c. mashed banana (2 large)
	1/2 c. finely chopped walnuts

Cream shortening, sugar and eggs. Add vanilla. Sift dry ingredients and add alternately with banana and milk. Stir in nuts.

Grease well corn stick pans. This recipe makes 28 banana fingers in four corn stick pans with seven each. Bake at 350 deg. for 15-20 minutes, until golden brown around edges. Frost with banana frosting when cool. (Turn out of pans immediately and cool on racks.)

BANANA FROSTING

1 large banana, mashed	1/4 C. margarine
2-1/2 c. powdered sugar (1 lb.) sifted	

Beat ingredients together until fluffy. Frost rounded side of banana fingers. To simulate lines in bananas, pipe with writing tip chocolate frosting in 3-4 lines from one end to the other. Or you may apply chocolate syrup with toothpick if you wish.

NOTE: You may want to add a few drops of yellow cake coloring to make the frosting a light yellow color.

LUSCIOUS SPONGE CAKE

1-2/3 c. sifted cake flour
1 tsp. salt
1 tsp. baking powder

12 egg yolks
1/2 c. hot water
1-1/2 tsp. vanilla (or lemon extract)
1 c. sugar

One hour ahead of time set out eggs. (Save egg whites for other use, such as Angel Food Cake below) Sift flour, salt, and baking powder three times. Beat egg yolks at high speed until slightly thick. Gradually add hot water. Beat about 10 min. until very thick and light. Beat in flavoring. Add sugar, 1 tablespoon at a time, beating constantly. Fold in flour mixture, in fourths, just until blended. Bake in 10" ungreased tube pan at 375 deg. for 40 minutes. Invert pan. Leave upside down until completely cold.

ANGEL FOOD CAKE

1-2/3 c. sifted cake flour
2 c. sugar

1-1/2 c. egg whites (from 12 eggs)
1/2 tsp. salt
3 tsp. cream of tartar
1-1/2 tsp. vanilla
1/2 tsp. almond

Sift flour and 1/2 cup of sugar four times.

Beat egg whites, salt, cream of tartar and flavorings at high speed to soft peaks. Add 1-1/2 c. sugar gradually and beat until stiff.

Fold in flour in fourths just until blended.

Bake at 375 deg. for 35-45 minutes in ungreased 10" tube pan. Invert until completely cold. (Usually have to prop pan up on other pans set under the "legs" of the tube pan, in order to keep cake from touching the surface it is set on.)

Note: Save egg yolks for other use, such as Sponge Cake, above.

DATE TORTE

1 c. dates, chopped, firmly packed	1/4 tsp. salt
1 c. sugar	3 eggs, separated
1 c. flour	1-1/2 tsp. baking powder
1 c. chopped walnuts	

Mix baking powder with flour. Beat egg yolks in small bowl. Beat egg whites until stiff in another bowl. Add dates, nuts, sugar, salt and beaten egg yolks. Fold in beaten egg whites. Bake in shallow pan at 300 deg. until done. While still warm cut into strips or squares.

LUCILLE'S SPONGE CAKE

6 eggs, separated	7 rounded tbsp. sugar
1/4 tsp. salt	1/2 tsp. lemon or vanilla extract
2 tbsp. lemon juice	6 rounded tbsp. flour

Beat egg whites with salt until stiff. Add beaten egg yolks. Add sugar and beat until dissolved. Add lemon juice and flavoring. Fold in flour. Bake in ungreased tube pan using water bath method* for 1 hour at 325 deg. then turn to 250 deg. for 15 minutes. Take from oven and turn upside down in pan to cool.

*Water Bath Method: Place tube pan in roasting pan that contains 2" of water.

Lucille Salisbury, wife of Grandma
Allen's brother, Orin.

CAKE DOUGHNUTS

1 c. sugar	2 eggs
1/4 c. shortening	1 tsp. salt
1 tsp. mace (or 1/2 tsp. each nutmeg and cinnamon)	1 c. buttermilk
1/2 tsp. baking soda	3 tsp. baking powder
	4 c. unsifted flour

Cream sugar, eggs and shortening. Add salt and mace. Stir well. Add milk and blend. Add flour, sifted with baking powder and baking soda. Mix into a soft dough. Turn out on floured board. Roll 1/3" thick and cut with doughnut cutter. Fry in deep grease at 365 deg, turning to brown on both sides.

APPLE FRITTERS

1-1/3 c. sifted flour	3/4 c. milk
2 tsp. baking powder	1 egg
1/4 tsp. salt	3 or 4 c. peeled apple slices

Mix dry ingredients. Add milk and eggs. Peel apples and cut into thin slices. Stir into batter. Drop by spoonfuls into deep grease at 365 deg. Fry on both sides until light golden brown. Cool on brown paper. Shake one at a time in a bag with powdered sugar, coating lightly. Serve warm or cold. (Best warm.)

GINGER BREAD

3/4 c. sugar	Milk
3/4 c. light molasses	Flour
1 tsp. cinnamon	1 tsp. baking soda dissolved in
1/2 tsp. ginger	1 tbsp. warm water
1 tbsp. shortening	
1 egg	

Beat egg in cup; add milk to make 1 cup. Mix sugar, molasses, shortening and spices. Add egg and milk, and enough flour to make stiff batter. Add baking soda mixture dissolved in warm water. Bake in well-greased 9x13" pan at 350 deg. for about 30 minutes.

Great-Grandma Salisbury
(Grandma Allen's Mother)
(Mom's Grandmother)

CRUMB CAKE

2 c. sifted flour	1/2 c. shortening
1 c. sugar	1 beaten egg
1 tsp. cinnamon	2 tbsp. light molasses
1 tsp. cloves	1 tsp. baking soda dissolved in
1 tsp. nutmeg	1 c. buttermilk
1/2 tsp. salt	

Sift together all ingredients in first column. Cut in shortening to a very fine texture. Save 1/3 to 1/2 of mixture for top of cake. To remainder of mixture, mix in egg, and molasses. Add baking soda and buttermilk. Pour into greased and floured 8x8" pan. Sprinkle reserved mixture over top. Bake at 350 deg. about 35 minutes.

LILLIAN'S PINEAPPLE BANANA WHITE CAKE

3 c. sifted cake flour	1-1/4 c. sugar
3 tsp. baking powder	3/4 to 1 c. milk
1/4 tsp. salt	1 tsp. vanilla
1/2 c. butter or margarine	3 egg whites

Add flour, baking powder, and salt and sift three times. Cream shortening and sugar. Add dry ingredients alternately with milk and mix well. Add vanilla and fold in stiffly beaten egg whites. Bake in two 9" or three 8" greased layer pans at 350 deg. for 20-30 minutes. Spread filling (below) between layers and use white buttercream frosting (Section 10, Page 8) on top and sides of cake.

Lillian Andersen,
Mom's Sister-SLC, UT

PINEAPPLE BANANA FILLING

1 large banana	3/4 c. sugar
2/3 c. crushed pineapple	1/2 c. water
2 tsp. lemon juice	1/2 c. pineapple juice
3 tbsp. cornstarch	

Mash banana; add pineapple and lemon juice. Mix and let stand for about 5 minutes. Mix cornstarch and sugar and add water and pineapple juice. Cook until smooth and very thick, stirring constantly, over low heat to prevent scorching. Add fruit and cook 2 minutes longer. Remove from heat and cool before spread on cake. Makes filling for one 8" 3-layer cake or one 9" two-layer cake.

COCONUT LAYER CAKE

2 c. sifted flour	1 c. sugar
2 tsp. baking powder	3 eggs
1/2 tsp. salt	1/3 c. milk
2/3 c. shortening	1 tsp. vanilla

Sift flour once, measure, sift with baking powder and salt three times. Cream shortening and sugar. Add eggs, one at a time, beating after each. Add flour alternately with milk, beating after each addition till smooth. Add vanilla. Bake in two ungreased 8" or 9". layer pans at 350 deg. 25-30 minutes. Spread coconut frosting between layers and on top and sides of cake.

COCONUT ICING

2 c. coconut, firmly packed (shredded kind)
 2 c. milk
 Dash of salt
 4 tbsp. sugar
 2 tbsp. cornstarch
 1/2 c. milk
 Butter, size of walnut (1-2 Tbs)
 Coloring, if desired

Cook coconut, milk and salt in open pan over medium heat until boiling. Add sugar, cornstarch, and 1/2 c. milk, mix together. Stir constantly until thick enough to spread. Remove from heat and add butter, and coloring if desired.

PLAIN CAKE

1/2 c. shortening	3 eggs or 6 yolks
1-1/3 c. sugar	3/4 to 1 c. milk
2-1/4 c. sifted cake flour	1 tsp. vanilla
2-1/2 tsp. baking powder	
1 tsp. salt	

Sift dry ingredients into bowl. Add shortening, vanilla and milk. Beat 2 minutes. Add eggs and beat 2 more minutes. Bake at 350 deg. for about 30 min. Bake in either 9x13" pan, lined with parchment paper, or 2 8" layer pans, lined with parchment paper. Good with chocolate frosting.

FRESH ORANGE LAYER CAKE

2-1/4 c. sifted cake flour	1/2 c. shortening
2 tsp. baking powder	Grated rind of one large orange
1/4 tsp. baking soda	1 c. liquid (1/2 c. unstrained orange
1 tsp. salt	juice and 1/2 c. milk)
1-1/2 c. sugar	2 eggs

Sift together into mixing bowl all ingredients in first column. Add shortening, orange rind, and 2/3 cup of the liquid. Beat with electric beater 2 minutes. Scrape sides and bottom of bowl frequently. Add remaining liquid and eggs. Beat 2 more minutes. Pour into greased and floured 8x12" pan or two 8" layer pans. Bake at 350 deg. about 30 minutes. When cool, spread Creamy Nut Frosting and Filling (below) between layers and over top and sides.

CREAMY NUT FROSTING AND FILLING

2-1/2 tbsp. cake flour	1/4 tsp. salt
1/2 c. milk	1 tsp. vanilla
1/4 c. shortening	1/2 c. finely chopped walnuts
1/4 c. <u>butter</u>	1 C. sifted powdered sugar
1/2 c. sugar	

Blend flour and milk. Cook to very thick paste, stirring constantly about 10 minutes. Cool. Cream butter and shortening with sugar and salt. Add paste. Beat with electric beater until fluffy. Fold in vanilla and nuts. Set aside 1/3 of the mixture to use for filling in Orange Layer Cake. To remainder of the mixture, beat in powdered sugar to make fluffy frosting. Spread over top and sides of cake.

TEMPTATION SPICE CAKE

2 c. sifted flour	1/4 tsp. cloves
3-1/2 tsp. baking powder	1/2 c. shortening
1 tsp. salt	1 c. milk
1-1/3 c. sugar	1 tsp. vanilla
1 tsp. cinnamon	2 large eggs
1 tsp. nutmeg	

Sift together into mixing bowl all ingredients in first column, plus cloves. Add shortening, milk, and vanilla. Beat with electric mixer 2 minutes. Scrape sides and bottom of bowl frequently. Add eggs and beat 2 more minutes. Pour into two greased and floured 8" round layer pans. Bake at 350 deg. for 30-40 minutes. Cool. Spread with Spiced Buttercream Frosting.

SPICED BUTTER FROSTING

Buttercream Frosting (Section 10, Pg 8)	1/2 tsp. cinnamon
1/2 c. chopped walnuts	1/2 c. chopped raisins

Blend all together and spread between layers and on top and sides of Temptation Spice Cake.

ZUCCHINI CHOCOLATE CAKE

1/2 c. butter or margarine	2-1/2 c. flour
1/2 c. Vegetable Oil	1/2 tsp. baking powder
1-1/2 c. sugar	1 tsp. baking soda
2 eggs	1 tsp. cinnamon
1 tsp. vanilla	1/2 tsp. salt
1/2 c. sour milk*	1 pkg. (6 oz.) chocolate chips
1/4 c. cocoa	
2 c. grated zucchini (unpeeled)	

Cream margarine, oil, sugar, eggs, vanilla. Add sour milk, cocoa, zucchini, and blend. Sift dry ingredients together and add to batter. Add chocolate chips either to batter, or sprinkle on top of batter before baking. Bake in 9x13" baking pan, well-greased, at 325 deg. for about 45 minutes. Serve either frosted or unfrosted.

* To make sour milk use 1 Tbs vinegar to 1 cup milk.

Kenn and Esther Johnson 1978
Washington State Historical Society
Tacoma, Washington

SEA FOAM NOUGAT CAKE

1/2 c. shortening	2 tsp. baking powder
1-1/3 c. sugar	1 c. buttermilk
2 eggs, separated	3/4 tsp. baking soda
2-1/4 c. sifted flour	1 tsp. vanilla
1/2 tsp. salt	

Cream shortening and sugar. Add egg yolks and beat well. Sift flour with baking powder and salt. Add baking soda and vanilla to buttermilk and add alternately with flour to first mixture. Beat egg whites into stiff peaks. Fold stiffly beaten egg whites into mixture and pour into 2 greased 8" layer pans. Bake at 350 deg. for about 20 minutes. Ice with Feather Frosting.

FEATHER FROSTING

6 tbsp. Flour	1 c. sugar
1 c. cold water	1 tbsp. <u>vanilla</u>
1/2 oz. baking chocolate	3/4 c. <u>finely</u> chopped walnuts
1/3 c. <u>butter</u>	dash of salt

Blend flour-and water and cook until thick and smooth, about 10 minutes, stirring constantly. Let stand until cold. Melt chocolate in pot over LOW heat. Cool to luke-warm. Cream together chocolate, sugar and butter until fluffy. Add flour mixture by spoonfuls, beating briskly between each addition. Add salt, vanilla and 1/2 c. nuts. Frost cake and sprinkle remaining nuts over top. Keep cake in cool place.

PRUNE CAKE

1/2 c. shortening	1-1/2 tsp. baking powder
1 c. sugar	1 tsp. salt
2 eggs, separated	2-1/4 c. sifted flour
1 tsp. baking soda dissolved in	
1c. milk	1/2 c. chopped walnuts
	1 tsp. vanilla
	1 c. chopped stewed prunes* (about 30 large)

Cream shortening, sugar and egg yolks. Sift together baking powder, salt, and flour. Add dry mixture and milk alternately into creamed mixture. Add prunes, nuts and vanilla. Beat egg whites until fairly stiff and fold in. Bake in 8" or 9" greased layer pans for 25-30 minutes at 350 deg. Ice with maple flavored buttercream frosting** (Section 10, Page 8).

* When measuring prunes, do not pack them down into cup or you will have too much and the cake will be heavy.

** In the Buttercream Frosting recipe, replace vanilla with maple flavoring.

GRANDMA BIRD'S POUND CAKE

1-3/4 c. butter
 2 c. sugar
 8 eggs

3-3/4 c. sifted flour
 1 tsp. baking powder
 1/2 tsp. salt
 1 tsp. mace (or 1/2 tsp. each
 nutmeg and cinnamon)

Cream together butter and sugar. Add eggs and cream well. Sift dry ingredients into mixture. Beat well. Line 2 loaf pans with parchment paper; pour mixture into pans and bake for 1-1/2 hours at 325 deg.

Recipe from Grandpa Allen's aunt.
 We called her Grandma Bird (her last
 name) when we were kids. Mom.

CHRISTMAS FRUIT CAKE

2 c. white sugar
 2 c. water
 2 heaping tbsps. shortening
 1-1/2 lb. seedless raisins
 1/2 lb. mixed peel

1 heaping tsp. baking soda
 1 tsp. salt
 1 tsp. nutmeg
 1 tsp. cinnamon
 Shake of ground cloves and ground ginger
 Enough flour to stiffen dough
 walnuts and vanilla

Boil together five minutes sugar, water, shortening, raisins and peel.* When add the spices sifted with enough flour to make a stiff dough. Add chopped nuts and vanilla (about 2 tsp. vanilla). Line loaf pans with parchment paper and grease paper. Bake at 325 deg. for about 2 hours.

NOTE: If the cake becomes brown on top before it's done, cover tops of cakes with Aluminum foil to prevent them from becoming too dark.

* If using "Radiant Mix" or other soft, sealed fresh mixed peel, do not boil unless it has become hard and dry.

This was Grandma Allen's recipe.
 I never did reduce it to all level
 measurements for exactness. Mom

DUTCH APPLE CAKE

2 c. flour
 1/4 c. sugar
 4 tsp. baking powder
 4-6 tbsps. milk

1 tsp. salt
 1 egg
 4 tbsps. shortening
 8-10 apples, peeled
 2 tsp. cinnamon
 1/2 c. sugar

Sift all dry ingredients together. Work in shortening with finger-tips. Beat egg with milk and stir into dry mixture. Spread out flat in greased 9x13" pan - about one-half inch thick. Cover surface with wedge shaped apple slices. Sprinkle generously with mixture of cinnamon and sugar, and dot with butter. Bake at 375 deg. for 20-30 minutes. Serve warm with vanilla or lemon sauce.

BANANA WALNUT CAKE

1/3 c. shortening	1/4 tsp. baking soda
1 c. sugar	3/4 tsp. baking powder
2 eggs, beaten	2/3 c. chopped walnuts
1-1/3 c. sifted cake flour	2/3 c mashed banana
1/2 tsp. salt	3 tbsp. sour milk*

Cream shortening and sugar. Add beaten eggs. Beat well. Sift flour, baking soda, salt, and baking powder. Add nuts. Combine milk and banana. Add milk mixture alternately with dry ingredients. Bake in greased and floured 8x8x2" pan for 45 minutes at 350 deg.

* To make sour milk, add 1 tsp vinegar to 1/3 c. milk.

CREAM PUFFS

1 c. water	1 c. flour, sifted after measuring
1/4 c. butter	4 eggs
pinch salt	

Cook water and butter and salt together. When boiling, stir in flour all at once, quickly. Cook, stirring constantly, until the mass leaves sides of pan in a ball. Cool. When cool, beat in eggs one at a time. Beat well.

Drop in buttered muffin pans or pile high in spoonfuls on greased cookie sheet. Bake for 30 minutes at 350 deg. Split and fill with French Filling.

Grandma Allen

GRAHAM CAKE

1 lb. seedless raisins	4 c. graham or whole wheat flour
2 c. white flour	pinch salt
2 heaping c. sugar	1 heaping c. shortening
2 tsp. cinnamon	3 eggs
1 tsp. ginger	1 heaping tsp. baking powder
1 tsp. ground cloves	1 heaping tsp. cornstarch
1 tsp. vanilla	1 rounded tsp. baking soda mixed with
	1 tbsp. hot water

Cover raisins with water and boil 10 minutes. Cool. Mix dry ingredients in bowl. Cut in shortening, as for pie dough. Add beaten eggs and vanilla, and baking soda mixed with water to raisins. Add this to dry mixture all at once. If mixture is too stiff, add a little milk. Bake in greased 9x13" cake pans at 350 deg. for 30-40 minutes. (Makes three cakes).

This will make good cookies. Drop by spoonfuls on cookie sheet (lined with well-greased foil or parchment paper). Bake at 350 deg. for 10-15 minutes. Do not overbake or these dry out. Bake just until browned around edges.

Grandma Allen

CHOCOLATE CAKE
(Cross between cake and brownies)

Mix (2 c. flour
 (2 c. sugar
 (1/2 tsp. salt

Bring (1 stick butter
to boil (1/2 shortening
in pan (4 tb. cocoa
 (1 c. water

Pour over flour mixture and blend.

In (2 eggs, beaten
Bowl (1/2 c. buttermilk
mix (1 tsp. baking soda
 (1 tsp. vanilla

Add this to flour mixture above, and blend. Bake in jelly roll pan (greased and floured) for 25 min. at 350 deg. Will be very moist, like moist brownies.

During last 10 minutes of cake's baking time, mix frosting:

Mix and (1 stick butter
heat - do (6 tb. Milk
not boil (4 tb. Cocoa

Mix (1 lb. powdered sugar (sifted))
together (1 c. chopped pecans
 (1 tsp. vanilla

Blend the two mixtures. Spread on hot cake as soon as it comes from oven. Cool. Cut into squares as for brownies.

Nancy Yeowell - 1977
Shelbanks, Bremerton, WA.

GRANDMA ALLEN' S CHOCOLATE CAKE

2 c. sugar
1/2 c. shortening
2 c. sour milk*
2 eggs

2-1/2 c. sifted cake flour
2 tsp. baking soda
5 tbsp. cocoa
1 tsp. vanilla
1/2 tsp. salt

Cream sugar and shortening. Add flour, baking soda and cocoa, sifted together with salt. Add beaten egg and sour milk. Mix well. Bake in greased pan at 350 deg. about 30 minutes. Makes 2 layers or 1 large square cake, or 9x13" cake.

* To make sour milk, add 2 Tbs vinegar to 2 cups milk.

WALDORF ASTORIA RED CAKE

1/2 c. shortening	2-1/4 c. sifted cake flour
1-1/2 c. sugar	1 tsp. vanilla
2 eggs	1 tsp. salt
2 oz. (1/4 cup) red cake coloring	1 tsp. baking soda
1/2 c. cocoa	1 tbs. vinegar
1 c. buttermilk	

Cream shortening, sugar and eggs. Make a paste of food coloring and cocoa. Add to creamed mixture. Add buttermilk alternately with sifted flour and salt. Add vanilla.

Add baking soda to vinegar. Hold over mixing bowl as it foams. Add baking soda and vinegar mixture by blending - not beating. Bake 25-30 minutes at 350 deg. in two-layer pans. Split layers when cool, making four layers. Frost with Cream Frosting.

CREAM FROSTING

1 c. milk	1 c. granulated sugar
3 tbs. Flour	1 c. butter or margarine
	1 tsp. vanilla

- (1) Cook flour and milk until very thick. Cool.
- (2) Cream sugar and butter and vanilla until very fluffy.
- (3) Add sugar mixture to milk mixture. Mix until well blended.

Sister Lusk - 1961
Stuttgart Branch, Germany

LEMON CAKE

1 pkg. yellow cake mix	3/4 c. Vegetable Oil
1 pkg. lemon Jello (dry)	3 eggs
1 c. water	1 tsp. lemon extract (or grated lemon rind)

Mix all together as for one-bowl cake mix. Bake at 350 deg. 45 minutes or less. After cake is done take from oven. Using a fork, make piercing to the bottom, about 1" apart. Immediately pour over cake the lemon topping (see below). To serve, let cool and spoon whipped cream or whipped topping over.

LEMON TOPPING

1/3 c. melted butter	1 c, powdered sugar (sifted)	6 tbs lemon juice
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Mix all together and drizzle over top of hot lemon cake.

Signe Septon - 1965
Puget Sound Stake Relief Society Secy.

GERMAN'S SWEET CHOCOLATE CAKE

1 pkg. German's Chocolate	2 1/2 c. sifted cake flour
1/2 c. boiling water	1 tsp. baking soda
4 eggs, separated	1/2 tsp. salt
1 c. butter or margarine	1 c. buttermilk
2 c. sugar	
1 tsp. vanilla	

- (1) Preheat oven to 350 deg.
- (2) Melt chocolate in boiling water by pouring water over broken up chocolate in cup or small dish. Cool this while cutting liners for three 9" round layer cake pans. (Do not grease sides of pans - just put parchment paper liners in bottom.)
- (3) Beat egg whites until stiff. Set aside.
- (4) In large mixing bowl cream butter and sugar and egg yolks until fluffy. Add melted chocolate and vanilla. Mix well.
- (5) Sift together flour, salt, baking soda. Add alternately with buttermilk. Beat until smooth.
- (6) Fold in egg whites. Bake in three layers at 350 deg. for 30-40 minutes. Cool. Frost tops only with Coconut Pecan Frosting (below). Then frost sides of cake with chocolate butter icing (see below).

COCONUT PECAN FROSTING

1 cup canned milk	1-1/3 c. Sweetened Shredded Coconut
1 c. sugar	1 c. chopped pecans
3 egg yolks	
1/2 c. butter or margarine	
1 tsp. vanilla	

Cook ingredients in first column until thick, stirring constantly over medium heat - about 12 minutes. Add coconut and pecans. Beat with spoon until thick enough to spread. Frosts tops of 3 cake layers.

CHOCOLATE BUTTER ICING

<u>Double</u>	<u>Single Batch</u>
1/2	1/4 c. cocoa (4 tbsp.)
1	1/2 lb. powdered sugar (1/2 box) sifted
1	1/2 stick (1/4 c.) butter or margarine
1 egg	1 egg yolk
1	1/2 tsp, vanilla
milk	milk (about 2 tbsp.)
pinch	pinch salt

Beat all together with mixer until creamy and smooth. May need more, or less, milk. Use enough milk to make frosting thick enough to spread easily. Too thin would run off cake. Frost sides of cake.

Use the double recipe to frost a two-layer cake or 24 cupcakes.

CHERRY BLUSH NUT CAKE

3 c. sifted cake flour	1 c. milk
3 tsp. baking powder	1-1/2 tsp. vanilla
3/4 tsp. salt	4 egg whites
2/3 c. shortening	1/4 c. maraschino cherries, finely chopped
1-1/2 c. sugar	2 tbsp. finely chopped walnuts
	Red cake coloring

Cream sugar and shortening. Combine milk and vanilla. Add alternately with dry ingredients to creamed mixture. Beat egg whites until stiff but not dry. Fold in. To 2/3 of the batter add cherries and enough coloring to tint batter pink. Pour into two greased 8" layer pans. Add finely chopped nuts to rest of batter. Pour into 3rd greased 8" layer pan. Bake 30 minutes at 350 deg.

Make 7-minute icing (section 10, page 6). Tint 1/3 of icing pink. When cake is cold, frost the top thickly with swirls of white icing. Swirl pink icing onto sides of cake. Decorate top of cake with chopped nuts and cherries.

NOTE: This recipe makes a very good large sheet cake (12x17" cookie sheet or jelly roll pan). Use two-layer recipe for smaller cookie sheet. Omit cherries, nuts and coloring, if desired.

Makes 6 cups of batter - use a little (about 1/4 cup) more than half for colored part if making checkerboard cake - about 3-1/4 c. total.)

STRAWBERRY QUEEN CAKE

2 c. sifted cake flour	1/2 c. shortening
1-1/4 c. sugar	1 c. minus 2 tbsp. milk
3-1/2 tsp. baking powder	1 tsp. vanilla
1 tsp. salt	1/2 tsp. almond extract
	3 egg whites, unbeaten

Sift flour, sugar, baking powder, and salt into mixing bowl. Drop in shortening. Add 2/3 of milk, then flavorings and beat 2 minutes. Scrape bowl and beater. Add remaining milk and egg whites and beat 2 minutes more. Bake in 9x13" greased pan at 350 deg. for 30-40 minutes. Ice with Strawberry Queen Icing (see below).

STRAWBERRY QUEEN ICING

2 tbsp. shortening	2 or 3 c. sifted powdered sugar
1 tbsp. butter	1/3 c. well-crushed strawberries
1/4 tsp. salt	1 tsp. lemon juice

Blend shortening, butter and salt. Add gradually 1/2 c. of sugar, creaming until light and fluffy. Add 1-1/2 c. sugar alternately with about 1/3 c. of the crushed strawberries (use only enough berries to make a nice consistency to spread). Add lemon juice; beat well.

SECTION 4

CANDY

DIVINITY

2 c. sugar	2 egg whites
1/2 c. water	1 c. coarsely chopped walnuts
1/2 c. corn syrup (white)	1 tsp. vanilla

Cook sugar, syrup and water until it forms a hard ball when a small test amount is dropped into water. Beat egg whites until stiff. While continuing to beat egg whites, very slowly add the sugar mixture and continue beating until stiff. Add nuts and vanilla. Pour into buttered pan and cool. Cut into squares.

FUDGE

2 c. sugar	1 c. milk
2 tbsp. cocoa	1 tsp. vanilla
2 tbsp. butter	1 c. coarsely chopped walnuts

Blend thoroughly sugar, cocoa, butter and milk. Cook over very low heat for 15-20 minutes. DO NOT STIR after bubbles begin to form around the edge of the mixture in pan.

When it reaches the soft ball stage (use candy thermometer), remove from heat and pour into buttered platter to cool. When just cool enough to handle, beat until it begins to change into lighter color and become stiff. (Beat with spoon, not mixer.) Work in vanilla and nuts; mold into bars to be cut into slices, or into small pieces. Must work fast when it begins to change color, or it may turn to a sugary texture.

Melba Sparks, Salt Lake City
Mom's girl friend in high school

RICE KRISPIES MARSHMALLOW SQUARES

1/4 c. butter
1/2 pound marshmallows (about 30 large marshmallows)
1/2 tsp. vanilla
5 c. Rice Krispies

Cook butter and marshmallows over low heat until just barely melted, and thick and syrupy (do not over cook or marshmallows will become hard when cool). Remove from heat. Add vanilla; beat thoroughly. Put Rice Krispies in greased, large bowl and add marshmallow mixture. Mix well. Press mixture into 9x13" greased pan. Cut into squares when cool. Makes 24 squares.

5-MINUTE FUDGE

2/3 c. canned milk
 1-2/3 c. sugar
 1-1/2 c. (about 16 large) diced marshmallows*
 1/2 c. coarsely chopped walnuts
 1-1/2 c. semi-sweet chocolate chips
 1 tsp. vanilla

Combine canned milk with sugar in saucepan; heat to boiling over medium heat. Cook 5 minutes, stirring constantly. Remove from heat, add marshmallows, nuts, chocolate and vanilla. Stir until marshmallows are melted. Pour into buttered 8" or 9" square pan. Cool, then cut into squares.

*3/4 c. marshmallow syrup or topping may be used in place of the diced marshmallows.

MAGIC TRUFFLES

1 pkg. (6 oz.) semi-sweet chocolate chips
 1/3 c. plus 1 tbsp. sweetened condensed milk
 Dash salt
 1/2 tsp. vanilla
 3 tbsp. finely chopped walnuts

Melt chocolate, without stirring, in top of double boiler over rapidly boiling water. Remove from heat. Add milk, salt, nuts and flavoring. Stir until blended. Pour into 9x5" loaf pan lined with waxed paper and press into block 1" high. Chill until firm (about 2 hours). Remove from pan. Makes more than 1/2 pound.

CHOCOLATE WALNUT BALLS

1/2 c. sifted flour	1 tbsp. soft butter
3/4 c. sugar	1 c. milk
1/8 tsp. salt	2/3 c. semi-sweet chocolate chips
1/2 tsp. vanilla	2 c. coarsely chopped walnuts
1 egg	

In top of double boiler mix flour, sugar, salt, vanilla, egg, butter, and milk until well blended. Cook over boiling water until very thick and smooth, about 15 minutes. Then add chocolate, stirring until melted.

Remove from heat and chill. When mixture is cool enough to handle easily, drop by teaspoonfuls into chopped nuts. With hands, roll each spoonful into a nut-coated ball. Store in refrigerator or in cool place until ready to serve. Makes about 4 dozen balls.

NEVER-FAIL CHOCOLATE FUDGE

2-1/2c. sugar	3/4 jar (7½ oz. size) marshmallow fluff*
1/4 c. margarine	3/4 tsp. salt
3/4 c. canned milk	1 tsp. vanilla
	1 pkg. (6 oz.) chocolate chips

Combine sugar, margarine, milk, marshmallow, salt. Stir over low heat until blended.

Bring to boil over moderate heat, being careful not to mistake air bubbles for boiling. Then boil slowly, stirring constantly, for 5 minutes.

Remove from heat. Stir in chocolate and vanilla until chocolate is melted. Turn into a buttered 9x9" pan. Cool. Cut.

*Can substitute 1/2 lb. (32 large) marshmallows.

JELLO RAINBOW POPCORN BALLS

1 pkg. Jello (any flavor)
 1 c. white corn syrup
 1/2 to 1 c. sugar
 6 quarts popped corn

Mix Jello, corn syrup, and sugar. Bring slowly to boiling point. Pour over popcorn. Shape into balls. Easy. Neat!

FINGER JELLO (KNOX BLOCKS)

1-1/2 c. warm water	4-1/2 c. boiling water
4 pkg. Knox Gelatin	1-1/2 c. sugar (or less)
2 pkg. (6 oz.) Jello	

Combine water and Knox Gelatin. Combine Jello, boiling water, sugar. Mix both together. Chill in 9x13" pan. Cut into cubes. These are finger food.

UNCOOKED FONDANT

2/3 c. sweetened condensed milk
4-1/2 c. sifted powdered sugar
1 tsp. vanilla
1 tsp almond extract
1/4 c. finely chopped walnuts or pecans
1/4 c. cut-up candied cherries
1/4 c. cut-up candied pineapple
Sweetened, shredded coconut
1 well beaten egg white

Measure sweetened condensed milk into bowl. Add powdered sugar slowly and blend well. Add flavorings. Knead until smooth and creamy. Cover tightly with damp cloth and store 24 hours in refrigerator. Divide in half.

To 1/2 fondant add the nuts, cherries and pineapple (drain fruit if they are syrupy.) Blend by kneading with fingers. Make into 2 rolls about 1-1/2" in diameter. Slice as desired and chill until ready to serve.

Roll remaining 1/2 fondant into a roll. Dip roll in well beaten egg white, then in tinted or plain coconut. Slice and chill.

SPICED NUTS

1/2 c. sugar	1/4 tsp. cloves
1/2 tsp. salt	1/4 tsp. nutmeg
1 tsp. cinnamon	2 tbsps. water
	1/4 lb. nuts

Mix all together. Boil to 235 deg. (or until small amount dropped into cold water forms a soft ball).

IMMEDIATELY remove from heat. Stir nut mixture until glaze turns to sugar. Pour into buttered shallow pan and spread thinly. When cool, break apart. Makes about 1/3 pound spiced nuts.

PEANUT BRITTLE

2 c. sugar
 1 c. white corn syrup
 1/4 c. water

2 cans Spanish peanuts*
 2 tsp. baking soda
 1/4 c. margarine

Put sugar, corn syrup and water in large heavy frying pan. Cook until hard crack stage (light tan color, use candy thermometer) on medium or low heat. Add nuts. Stir in baking soda and margarine. Pour into greased cookie sheet (grease with butter or margarine). If too thick so it does not spread, put cookie sheet on stove over low heat and work gently back and forth as candy is smoothed out into corners of pan.

While candy is still hot, score with butcher knife once or twice. Then cool and cut. (Breaks more evenly into squares when cold, if it is scored while hot.)

*NOTE: Can use 2 c. raw peanuts from shells plus 1 tsp. salt, in place of 2 cans Spanish peanuts.

Ione Hurst, 1962
 Stuttgart, Germany

ENGLISH TOFFEE

1 c. sugar
 1/2 lb. margarine (2 sticks)
 2 tbsp. water

1 c. finely chopped pecans
 2" square German Sweet Chocolate, finely
 grated and chilled

Put sugar, butter, water in heavy saucepan or frying pan. Cook to hard crack stage using candy thermometer, stirring occasionally, until it's a light tan color.

Sprinkle chopped nuts in flat 9x13" pan. Sprinkle grated chocolate over nuts. Pour candy over top and smooth until even on top. Cool and cut with butcher knife.

Carolyn Potts, 1962
 Stuttgart, Germany

PRALINES

2 c. light brown sugar
 1/2 c. water

1 tsp. vanilla
 1 c. pecans, coarsely chopped

Cook brown sugar and water to 240 deg. Beat until creamy. Add vanilla and pecans. STIR UNTIL IT JUST BARELY TURNS CREAMY! Hardens fast after that.

Pour in large round wafers on waxed paper. Work fast and get the candy poured onto the waxed paper. These are delicious. Do not stir too long or they will become sugary and gritty.

FUDGE

4 c. sugar	2 tsp. vanilla
4 tbsp. cocoa	2 c. chopped walnuts
4 tbsp. butter	
2 c. milk	

Cook sugar, cocoa, butter and milk to 238 deg. (soft ball). Cool until warm only. Then beat until it turns creamy and add vanilla and nuts. Pour into greased 9x13" pan.

NOTE: If sugar crystals form around sides of pan while cooking, wrap wet cloth around tines of fork and wipe crystals off pan with cloth to remove the crystals from the pan. Leaving these on to get mixed in with the fudge can make it taste grainy.

MASHED POTATO EASTER EGG CENTERS

1 c. mashed potatoes (1 large potato - boil unseasoned, mash and cool)
 1/4 c. margarine (1/2 stick)
 1 tsp. salt
 3 lb. sifted powdered sugar (about 10 cups sifted)
 Flavoring: (2 tsp. vanilla or 1 tsp. Mapleine (maple flavoring) OR
 (Pick ONE) (1 tsp. coconut flavoring plus 1 c. shredded, sweetened coconut OR
 (1 oz. melted baking chocolate plus 1 c. chopped walnuts OR
 (2 tsp. almond extract plus 1 c. chopped candied cherries

Combine all. (May not need quite all of the powdered sugar.) Knead until smooth. Makes very stiff dough. Shape into eggs. Let sit 2 hours before coating (Pick 1 from below).

CHOCOLATE COATING

3 c. chocolate chips (or 1/2 lb. milk chocolate, and 1/2 lb. dark chocolate)
 3 oz canning paraffin wax (like Gulf Wax)

Break paraffin into bits and melt together with chocolate chips or other chocolate, as above. Stir to blend thoroughly. Dip eggs into coating and let cool on waxed paper. (Work with two forks to dip eggs.)

ONE MINUTE FUDGE ICING

1/2 c. cocoa	1/4 c. margarine	pinch salt
2 c. sugar	1/2 c. milk	1 tsp. vanilla

Combine all ingredients. Cook until it forms soft ball when dropped into water (very short time). Remove from heat. Stir gently until it thickens slightly and cools enough to work with. Dip eggs, using two forks to hold, or spread over bottom, reverse and do top and sides. If frosting gets hard, put back on heat a few seconds.

ONE MINUTE FUDGE ICING

1/2 stick margarine (1/4 c.)
 1-1/2 c. sugar
 1 tbsp. white corn syrup
 2 sq. (2 oz.) baking chocolate
 7 tbsp. milk
 1/8 tsp. salt
 1-1/2 tsp. vanilla

Combine all into heavy saucepan. Bring to rolling boil (bubbles all over top of mixture) over low heat. Stir frequently. Boil without stirring exactly one minute. Cool to room temperature before beating.

Beat until smooth and a little thick. Drop eggs in and turn quickly, working with two forks. Drain on cake rack over waxed paper.

When coating is set, store eggs in refrigerator until ready for decorating.

NOTE: May also be used for cake frosting. Beat until thick enough to hold shape when spread.

RICH EASTER EGG CENTERS

1-1/2 c. sugar
 About 1/2 c. Water (to thin down and make syrup)
 4 large egg whites, beaten
 2 tsp. vanilla (or other flavoring)
 1/2 lb. butter (2 sticks)
 Nuts or chopped, dried fruits (optional)
 pinch salt
 3-4 lb. powdered sugar, sifted
 1/4 tsp. salt

Cook sugar and water to soft ball stage (234 deg.) Beat slowly into egg whites. Mix powdered sugar, butter, flavoring, salt, nuts or fruits into egg white mix. Knead well. Shape into eggs. Let dry 1-2 hours before coating with chocolate (Pick one from page 7).

Edmonia Thompson
 Clarksburg, Md.

MRS. ELLIOTT'S COCONUT EASTER EGGS

(Taste like Mounds Bars)

6 c. sugar	3/8 tsp. cream of tartar
1-1/2 c. water	1-1/2 tsp. vanilla
	2 14oz bags sweetened, shredded coconut*

Combine sugar and cream of tartar. Add water. Stir until sugar is dissolved. Cover pan and boil 5 minutes, allowing steam to dissolve any grains of sugar on sides of pan. Uncover and boil without stirring to soft ball stage (234-238 deg.). Wipe all crystals to remove from sides of pan with a damp cloth. Pour into shallow pan, plate, or marble slab, which has been rinsed with cold water. Cool to room temperature.

Add vanilla. Beat until stiff enough to knead. Takes about 30 minutes of constant beating to stiffen. Knead until smooth. Place in bowl, cover with damp cloth or waxed paper. Allow to stand 24 hours. Knead in 2 cans of Baker's Southern Style Coconut and shape into eggs. Let dry 1-2 hours before coating with chocolate (Pick one from page 7).

*LARGE BATCH: Soak 2 cups of dry, unsweetened macaroon coconut in a little bit of canned milk. Add 1 lb. sifted powdered sugar, then 6 more cups dry, unsweetened coconut. Makes big batch - very delicious. About 8 cups. Makes 85-90 coconut balls or eggs about the size of small walnuts.

Mrs. Elliott, 1959
 Clarksburg, Md.

EASTER EGGS

3 c. sugar	1 egg white, stiffly beaten*
1 c. water	1 c. finely chopped nuts**
1 c. white corn syrup	1-2 tsp. flavoring**
	Chopped dried fruit(optional)

Cook sugar, water and corn syrup to soft ball stage (234 deg.). Take one cup of syrup out and add to stiffly beaten egg white. Stir constantly. Boil remaining syrup until it forms hair (hard crack stage - use candy thermometer). Pour into first mixture and beat until gloss is gone and it stands in peaks.

Add nuts, fruit, etc., and flavoring. Chill before forming into eggs. Have coating ready and coat with melted chocolate chips combined with paraffin wax (see Chocolate Coating, page 7).

NOTE: Do not double recipe. One recipe makes a mixer bowl full, by the time it is whipped with egg white.

* Use 2 egg whites for marshmallow type center.

This is a delicious but soft, marshmallow-nougat type egg. Have Chocolate Coating ready (page 7). Drop small portion of mix into bowl of powdered sugar, so it won't stick to hands. Form egg. Coat quickly with Chocolate Coating. Drain on cake racks over waxed paper. When 7-10 are coated, put cake rack into refrigerator until coating is cold. Use a second (or third) cake rack to do another 7-10 eggs. Rotate racks in the refrigerator, bringing out the coldest to make another 7-10 eggs. This soft filling does not lose its shape when done this way.

**Use vanilla flavoring with pecans, or maple flavoring with walnuts. This is rich candy, so make small eggs.

Mrs. Wilkins, 1960
Fort Knox, Kentucky

PASTEL EASTER EGGS

2 c. sweetened, shredded coconut
1 pkg. (3 oz.) Jello - any flavor
1 c. grated blanched almonds
2/3 c. sweetened condensed milk
1-1/2 tsp. sugar
1 tsp. almond extract

Blend all ingredients and mix. Shape by hand into 24 medium eggs or 12 dozen jelly-bean sized eggs. Chill until firm and dried on outside. Use plain or coat with glaze (below).

GLAZE

1 c. chocolate bits (6 oz. pkg.)
2 tbsp. water

Melt together in double boiler, stirring till smooth and glossy. Leave over hot water while dipping eggs. (If necessary, add 1/4 tsp. more water.) Decorate eggs. Let stand 4-5 hours before packing or using.

MRS. ELLIOTT'S PEANUT BUTTER EASTER EGGS

1 lb. powdered sugar	1 tsp. vanilla
1/2 stick margarine	Dash salt
1/2 lb. peanut butter (1 cup)	4 tbsp. canned milk

Mix all to make very stiff dough. Shape into eggs about 1-1/2" long. Chill 1 hour before coating (use Coating recipe below). Makes about 30 eggs.

COATING

1 pkg. (6 oz.) semi-sweet chocolate bits
1/2 to 3/4 section paraffin wax (2 oz.), broken into pieces

Heat together in double boiler until melted. Dip eggs or spread coating on. Store in refrigerator.

Mrs. Elliott, 1959
Clarksburg, MD

CHRISTMAS POPCORN BALLS

3 qt. popped corn
 1/2 lb. candied cherries, quartered (red and green)

1 c. sugar
 2 c. white corn syrup
 3 tsp. vinegar
 1/4 c. water
 1 tsp. salt

2 tsp. vanilla
 Food coloring (pink or green)

Cook sugar, corn syrup, vinegar, water and salt to 250 deg*. Stir occasionally. Add vanilla and food coloring to tint pale pink or green.

Slowly pour over popcorn and cherries. Toss with fork until all covered. Cool a little bit before shaping into balls so hot syrup won't burn your hands. Makes 15 balls about 3" in diameter.

Christmas Trees: Use this syrup colored green and pour over 6 cups puffed rice.

*NOTE: You may need to cook the syrup only to 235 deg. or 245 deg. depending on altitude. Don't cook to hard crack stage.

OLD FASHIONED POPCORN BALLS

1 c. dark corn syrup	2 tbsp. margarine
1 c. brown sugar	
1/4 c. water	2 qt. popped corn
1 tsp. vinegar	

Cook corn syrup, brown sugar, water and vinegar together. Stir constantly until it boils. Cook to 260 deg. Stir often. Add margarine.

Pour slowly over popcorn, tossing with fork until all covered. Makes 15 balls about 2-1/2" in diameter.

MOLASSES POPCORN BALLS

2 c. sugar	2 tbsp. margarine
5 tbsp. water	1 tsp. vanilla
1/4 tsp. cream of tartar	
5 tbsp. molasses	2 qt. popped corn

Cook sugar, water, cream of tartar and molasses to 250 deg. Remove from heat when bubbling. Stir in margarine and vanilla.

Pour slowly over popcorn, stirring gently until coated. Pour into buttered pans. When cool enough to handle, make into balls.

MAKING OF FONDANT

Combine sugar, liquid, butter, syrup, and salt in saucepan. Place over heat and stir constantly until sugar dissolves and begins to boil. Remove spoon and keep boiling rapidly until fondant reaches soft ball stage (230-232 deg. F). When adding flavorings, chopped cherries, grated orange or lemon rind, the fondant is cooked a little longer as the moisture and oils in the flavorings tend to soften the fondant. Remove from heat and cool as rapidly as possible by pouring onto a marble slab, cooling plate or flat dish or pan. Do not disturb while cooling. Cool as rapidly as possible.

Much care must be taken in the preparation of the fondant. One of the greatest hazards in making smooth fondant is that the cooked fondant will crystalize during the cooling stage and end up full of fine sugar crystals, necessitating re-cooking.

Precautions to prevent crystalizing in the cooling stage:

1. The cooking kettle should be heavy aluminum. Be sure the kettle is less than half full before starting to cook fondant to prevent boiling over.
2. Butter kettle on sides and bottom before putting sugar in. It helps to keep fondant from scorching and the sugar from adhering (sticking) to sides of kettle.
3. Stir constantly. Be sure sugar is dissolved before mixture starts to boil.
4. Keep a pastry brush handy and wash down the sides of pan to make sure there are no sugar granules clinging to sides. A wet cloth may also be used - or put a lid on pan for two or three minutes so that the steam will dissolve any sugar granules.

If fondant is not satisfactory it must be re-cooked. This can be done by adding milk and melting over low heat until fondant has dissolved. Then proceed as in the beginning.

Be sure fondant is cool, but not cold, before beating. If it is beaten while warm, sugar crystals will form and fondant will not be smooth. The sooner it can be beaten after it is cool, the easier it is to beat. Fondant can be beaten on a platter, glass cake pan, or on marble. Wooden spoons or wooden paddles are used to beat fondant. Beat fondant using clean regular strokes from side to side, confining it to as small an area as possible so as to keep every bit of the fondant mixed. This is another one of the sugar dangers. Beat fondant continuously until it loses its gloss and thickens up; continue beating until fondant thickens again. Cover with plastic wrap, tucking edges tightly around fondant and let stand for about ten minutes. This allows the fondant to "cordialize" and become workable.

NOW IS THE TIME to check the texture for smoothness and add flavorings. Divide fondant into desired number of flavors and flavor each section according to taste, bearing in mind that it will take the same amount of chocolate to cover fondant as it weighs. The chocolate has a tendency to kill the flavor, so flavoring of the fondant has to be much stronger than you ultimately want. If fondant is too stiff it can be worked with the hands the same as you would knead bread. After flavoring is well mixed into each portion, place in separate bowls (not plastic). With finger tips, spread a thin film of butter over top; cover tightly with plastic wrap, refrigerate until ready to dip. Fondant should be at room temperature when dipped.

PREPARATION OF CHOCOLATE (For dipping of Fondant)

Chocolate comes in ten pound slabs, milk chocolate and semi-sweet. There are many grades of chocolate. For best results, only the best grade should be used. Chocolates are dipped in milk chocolate (light), semi-sweet (dark) and a mixture of two parts light and one part dark. This makes a nice variety.

Melt chocolate slowly, not more than 110 deg. F. Large quantities can be cut or broken, placed uncovered in a heat proof container and melted in the oven. The smaller the pieces of chocolate, the faster it will melt. Stir often; do not let it get too hot. Chocolate melts at a very low temperature. If allowed to get too hot, it becomes thick and unusable for dipping. An electric frying pan may be used for melting chocolate or for keeping chocolate at the right temperature while dipping. Just turn light control until light comes on, stirring chocolate constantly until melted, then turn control off. If frypan does not have a low-heat setting it may be turned on for just a few seconds at a time, keeping one hand on the bottom to assure that it doesn't get too warm. Chocolate melts at about 80 deg. and should be held for dipping at that temperature.

A small quantity of melted chocolate is placed on a dipping board and mixed and worked by hand until it is cold enough to dip fondant. The chocolate must feel cool to the touch. The light milk chocolate will be thicker than the dark chocolate. Put a dab the size of a nickel on wax paper with your index finger. If it dries quickly and shines, your chocolate is ready. A whole row of dabs can be put out at one time. This makes a good heavy double bottom for the chocolate, and helps prevent the chocolate from drying out. If coating of chocolate is not heavy enough on fondant, the fondant will have a tendency to leak through the chocolate and become hard. Room temperature for dipping should not be over 68 deg. F, or chocolate will take too long to set and the cocoa butter will come to the surface and cause white streaks to appear.

Dipping consists of covering the fondant, rolled in balls, with a coat of chocolate, turning the fondant 5-6 times in the chocolate, placing them on the dabs on a tray covered with wax paper. Corn starch is used on hands when shaping balls of fondant to be dipped, to keep fondant from sticking to hands. Use only when necessary and use as little as possible. Test chocolate by dipping fondant. If chocolate runs and makes a skirt around base of dipped fondant, or if chocolate dries slowly and does not shine, the chocolate is too warm. Continue mixing chocolate with hand until when fondant is dipped, the chocolate dries quickly. By the time the fifth or sixth chocolate is dipped, the first should be setting. If extra chocolate is allowed to run on one side of the chocolate, spoiling the shape, the extra chocolate can be removed by carefully running a toothpick around the base of the chocolate when partially set, and then left to dry. Chocolates should set for several hours before boxing.

REMEMBER: All temperatures can vary according to your location and the kind of thermometer used. A Taylor thermometer is the most accurate. Before starting your candy, please check your thermometer in boiling water and note the boiling point. Adjust your cooking temperature according to the boiling point on your thermometer.

CANDY RECIPESBASIC CREAM CENTERSLARGE QUANTITY

10 pounds of white sugar
 5 cups whole milk
 2½ cups whipping cream
 1/4 pound butter
 1/2 cup white corn syrup
 1/4 tsp. salt

SMALL QUANTITY

4 cups white sugar
 1 cup whole milk
 ½ cup whipping cream
 2 tbsp. butter
 2 tbsp. white corn syrup
 pinch of salt

Combine all ingredients in pan; place over heat and stir constantly until mixture begins to boil. Keep boiling rapidly until fondant reaches soft ball stage (230-232 deg. F.) Cool as rapidly as possible and beat.

The basic cream fondant is used for all flavors except brown sugar, Olympian creams, and pineapple.

VARIETY OF FLAVORINGS TO BE USED IN BASIC CREAM FONDANT

Vanilla - extract

Almond - Almond extract

Buttered Rum - Rum extract, add soft
 butter with extract

Maple Walnut - Add maple extract
 and chopped walnuts

Cherry Almond - Almond extract and
 well drained chopped cherries

Chocolate - Vanilla extract and
 melted chocolate, walnuts

Orange - Add finely grated fresh
 orange rind

Orange Chocolate - Add finely grated
 orange rind and melted chocolate

Lemon - Add finely grated fresh
 lemon rind

Chocolate mint - Add OIL of peppermint
 and melted chocolate

Peppermint - Add OIL of peppermint
 few drops at a time (very strong)

Strawberry - Strawberry extract.
 When dipping strawberry fondant,
 add chopped unsalted peanuts to
 chocolate, mix thoroughly.

BROWN SUGAR FONDANT

2 cups brown sugar	2 tbsp. white corn syrup
2 cups white sugar	4 tbsp. butter
3/4 cup milk	Vanilla
3/4 cup heavy cream	few grains of salt

METHOD: Follow same instructions as for basic cream fondant. When making this fondant as well as the basic cream fondant, the richness of the milk can vary. However, because brown sugar has a tendency to curdle, it is advisable to use a rich liquid.

OLYMPIAN CREAMS

4-1/2 cups white sugar	1/4 cup white corn syrup
3/4 cup milk	1/2 cup hot water
3/4 cup cream	4 tbsp. butter
Vanilla	few grains of salt

METHOD: In heavy saucepan or frying pan melt 1/2 cup sugar; let brown, add hot water and let simmer until a caramel syrup is formed. While syrup is simmering, mix remaining 4 cups sugar, salt, corn syrup, milk, cream, and butter. Heat, stirring constantly until mixture is just ready to boil. Add hot caramelized sugar and continue stirring until it boils. Remove spoon and boil rapidly until it reaches soft ball stage (230-232 deg. F). Remove from heat and cool. This fondant may take a little longer to beat than the basic cream recipe.

Vanilla, Brown Sugar, and Olympian Cream centers may be dipped plain with a nut on top, or dipped in chocolate and then rolled in chopped nuts or toasted coconut.

PINEAPPLE FONDANT

4 cups white sugar	2 tbsp. butter
3/4 cup pineapple juice	1/8 tsp. cream of tartar
3/4 cup heavy cream	1/8 tsp. baking soda
Sprinkle of salt	3 or 4 tbsp. crushed pineapple, drained

METHOD: Mix all ingredients except pineapple. (Keep pineapple to one side, drained.) Place over heat and stir until sugar is dissolved and mixture comes to a boil. (Do not let it come to a boil until the sugar is dissolved.) Cook to a firm soft ball stage (234-260 deg. F) Cool and beat. After fondant turns, add crushed pineapple from which all juice has been drained and pressed.

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NOUGATS

1-1/2 cups white sugar	2 egg whites
1-1/2 cups white corn syrup	1 tsp. vanilla
1/3 cup water	1/2 tsp. almond extract
1/4 cup strained honey	1 cup chopped, blanched, toasted almonds

METHOD: Mix sugar, syrup and water together. Place over heat and boil until brittle when tested in cold water (about 280 deg. F). While syrup is cooking, beat egg whites stiff, add honey slowly and beat thoroughly. Add hot syrup slowly, beating constantly. (An electric range/stove is best to use.) Continue beating until it thickens (about five minutes); add flavoring and nuts. Pour immediately onto a shallow well-buttered cookie sheet with sides. Let stand several hours until set and cold. Cut and dip.

CARAMELS

2 cups white sugar	1-3/4 cups white corn syrup
2 cups heavy cream	1/2 pound butter
Pinch of salt	1 tbsp. vanilla extract

METHOD: Put sugar, white corn syrup, salt and butter in heavy large pan; add cream and stir well to dissolve the sugar. Put lid on and bring to a rolling boil. Remove lid and lower heat. This boils over easily. Continue cooking without stirring, to a firm soft ball stage (about 35 minutes). Add vanilla extract. Remove from heat. Add one or more cups chopped walnuts or almonds. Pour into well-buttered pan 8x8" and cool. When cool to touch and almost hard, turn the pan upside down on a slab to remove the caramel. Then cut candy into desired squares. Dip or wrap in wax paper.

ENGLISH TOFFEE

1 cup white sugar	1 cup butter
1 cup brown sugar	1 can Sweetened Condensed Milk (14oz)
1 cup corn syrup	Sprinkle of salt

METHOD: Place all ingredients in large heavy kettle and boil, stirring constantly. It sticks and burns easily. Stir and cook until candy forms semi-hard ball when dropped in cold water (245-248 deg. F.) Pour into buttered pan and mark into squares when nearly cold. If a harder toffee is required, cook longer. Dip or wrap in wax paper.

NO COOK FONDANT

1 can Sweetened Condensed Milk (14oz)	2 cups sweetened, shredded coconut
12 oz. chopped pecans	2 sticks butter - melted
1 lb powdered sugar	2 tsp. vanilla

Combine ingredients with one box powdered sugar (sifted) and mix. Shape bon bons on wax paper and chill.

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ALMOND CRUNCH

2 cups white sugar	1/4 cup water
1 pound butter	1/2 cup slivered almonds

METHOD: Mix sugar, water and butter. Cover and bring to a boil. Remove cover and stir. Add almonds which have been slivered. Stir constantly and cook until mixture darkens and begins to smoke (290 deg. F). It should be about the color of brown paper. Pour onto cookie sheet all at once. When it begins to cool around the edges cut into squares. When completely cool, dip.

DIVINITY

3 cups granulated sugar	2/3 cup white corn syrup
1 cup water	1/2 tsp. almond flavoring
1 tsp. vanilla	1 cup chopped nuts
Whites of 3 small eggs or 2 large ones	

Beat egg whites until stiff. Let sit while you cook the rest of the ingredients. Put sugar, water and syrup into pan and stir constantly until it starts to boil. Cook until it spins a thread from the spoon. Pour slowly over beaten egg whites, beating constantly with electric mixer or with spoon until it starts to become thick, add almond and vanilla flavoring and nuts. Then continue beating until it forms stiff peaks when dropped from a spoon onto wax paper.

COOKED FUDGE

3 cups granulated sugar	1-1/4 cups whipping cream
2 squares bitter chocolate (baking)	1/4 tsp. salt
1 tsp. vanilla	1 cup chopped walnuts

Put sugar, cream, chocolate and salt in pan and cook until it forms a soft to firm ball when tried in cold water. Remove from stove and let cool. When cool, start beating and add vanilla and nuts. Continue beating until it loses the shine; then spread on a buttered dish or pan.

DATE NUT ROLL

4 cups granulated sugar	1 pint whipping cream
1 cup ground or chopped fresh dates	1 tsp. vanilla
2 cups chopped walnuts	

Put sugar and cream, in kettle and bring to a boil, stirring until it starts to boil. Cook until it forms a soft to firm ball when tried in cold water. Add dates and cook a minute or two, then remove from stove and let cool. When cool, beat until it starts to thicken. Add vanilla and nuts and beat until firm, then make four rolls and roll each roll in the ground nuts. Put each roll in waxed paper and let set overnight. Then you can dip in chocolate or leave it as it is, and slice.

SECTION 5

CASSEROLES, WHITE SAUCE

MACARONI CASSEROLE

1 c. elbow macaroni	Bread crumbs
1 c. chopped Velveeta cheese	Dash salt
Butter	Pepper to taste
Canned milk	

Boil macaroni in salt water until tender. Drain and rinse with hot water through sieve. Return to pan and add cheese, butter the size of a walnut, salt and pepper to taste, and enough canned milk to make quite juicy.

Pour into greased casserole dish. Sprinkle top with bread crumbs that have been mixed with melted butter. Bake 1/2 hour at 350 deg. to brown the topping. (Or run under the broiler for about 1 minute - watch closely or crumb topping will burn.)

CHEESE FONDU CASSEROLE

1 c. bread cubes 1/4" (2 slices, crusts trimmed)
 3/4 c. string beans cut into 1/4" pieces
 3/4 c. grated cheese
 2 small eggs
 3/4 tbsp. vegetable oil
 Dash paprika
 3/4 c. milk
 1/2 tsp. salt
 1/8 tsp. pepper

Arrange in small casserole by layers - cheese, beans, bread. Beat eggs slightly and mix with remaining ingredients. Pour over ingredients in casserole. See that it goes down around and covers it all.

Cover with lid and bake 45 minutes at 350 deg., or until top is browned. Be sure to set casserole in shallow pan of water to bake, so it will not get a hard crust on bottom and around sides.

POTATO PUFF SURPRISE

1 can pork meat (Spam)	3/4 c. grated cheese
or 12 slices bologna	1 tbsp. chopped fresh parsley or
2 c. seasoned mashed potatoes	1/2 tbsp. dried chopped parsley

If using Spam type meat, cut into 10 or 12 thin slices. Arrange half of meat slices in baking dish. Mix potatoes, cheese, parsley. Divide among half of the meat slices. Top with remaining meat slices. (If using bologna, snip around edges in several places so the meat won't hump up during baking.)

Heat in moderate oven just until puffy. (Watch closely because cheese will melt and run if heated too long. About 10 minutes is plenty if potatoes are hot already.)

If using left over meat, pat into one layer on bottom of baking dish, and pile potatoes on top of that. Top with either more bits of meat, or mix the rest of the meat with the potatoes and top with additional grated cheese.

CREAM SAUCE

2 tbsp. flour
1/2 tsp. salt
2 tbsp. butter
1-2/3 c. (large can) canned milk

Blend flour, salt and butter together in saucepan over low heat until smooth. Gradually add undiluted canned milk to the butter-flour mixture. Stir constantly until thickened and smooth.

This sauce is good to make creamed turkey (use 2 cups chopped cooked turkey, plus 1/2 c. chopped celery and 1/2 c. grated cooked carrots). Serve over toast slices or toasted buns.

FAILURE-PROOF GRAVY

1/4 c. seasoned flour (salt, pepper added)
1/4 c. roast or other meat drippings (pork, ham or turkey, etc)
1-2/3 c. (large can) canned milk
1-2/3 c. water

Blend flour with meat drippings in heavy skillet over low heat until smooth. Gradually add milk and water, mixed together. Stir constantly over low heat until gravy is thickened and smooth. If gravy is not a rich color, add some Kitchen Bouquet.

NOTE: If you get some lumps, not to worry. Run the gravy through a strainer and presto! Smooth gravy.

SPRINGTIME SKILLET DINNER

1/2 clove garlic, cut up
1/4 c. finely diced onion
1/2 lb. ground beef
1/2 c. uncooked rice
5 to 6 c. water
1 c. finely diced carrots
1 c. finely diced potatoes
1/2 tsp. soy sauce
1 tbsp. salt
1/8 tsp. pepper

Brown garlic in 2 tbsp. shortening in 10" skillet. Remove garlic. Then add onion and ground beef. Cook until browned, stirring. Add rice and water. Simmer uncovered over low heat for 40 minutes.

Add carrots and potatoes, and continue simmering until tender (20 minutes). Season with soy sauce, salt and pepper. Serve hot. Garnish with parsley, if desired.

NOTE: You can use the equivalent in dried garlic and onion, which is more convenient and easier.

MAMA'S CORNED BEEF CASSEROLE

1-1/2 pkgs. (7 oz. size) elbow macaroni or saladettes
 1 can cream of chicken soup (Campbell's)
 1/2 can canned milk
 1/2 c. grated cheese or chopped Velveeta
 1/2 can corned beef - broken up
 1/4 c. grated onion (optional)
 Potato chips

Cook macaroni in salted water. Put in large casserole or baking pan. Add soup, milk, cheese, corned beef and stir until blended. Break potato chips over top. Bake at 350 deg. about 30 minutes. Serves 6.

CHICKEN-CORN CASSEROLE

1/3 c. margarine	2 c. milk
1/3 c. flour	2 c. cooked chicken, cut up
3/4 tsp. salt	1 can (1 lb.) cream style corn
1/4 tsp. pepper	1/4 c. bread or cracker crumbs
1/2 tsp. celery salt	1 tbsp. butter

Melt butter over low heat. Stir in flour, salt, pepper and celery salt; cook until smooth and bubbly. Remove from heat. Add milk; bring to boil for 1 minute.

Combine sauce, chicken and corn. Pour into 1-1/2 quart casserole. Top with crumbs; dot with butter.

Bake at 350 deg. 25-30 minutes, until browned on top. Makes 6-8 servings.

CHEESE SOUFFLÉ

3 tbsp. Minute Tapioca	3/4 c. grated American cheese
1 tsp. salt	3 egg yolks
1 c. milk	3 stiffly beaten egg whites

Combine in saucepan tapioca, salt, milk. Bring to boil over medium heat, stirring constantly. Remove from heat and add grated cheese. Stir until melted. Cool slightly. Beat egg yolks until thick and lemon-colored. Add to tapioca mixture; blend.

Fold into stiffly beaten egg whites. Turn into greased baking dish. Bake in pan of hot water at 350 deg. 50 minutes, or until done. Makes 4-5 servings.

SERVE IMMEDIATELY. Soufflés do not stay puffed long. As they cool, they sink down into baking dish.

WHITE SAUCE

	<u>Milk</u>	<u>Butter</u>	<u>Flour</u>
THIN	1 c.	1 tbsp.	1 tbsp.
MEDIUM	1 c.	2 tbsp.	2 tbsp.
THICK	1 c.	3 tbsp.	3 tbsp.

Melt butter or margarine. Blend in flour thoroughly. Add liquid very slowly, stirring constantly. Cook over boiling water until thick. Stir in desired seasonings. (Or cook over direct medium heat until thick.)

THIN Use as base for soups.
MEDIUM Use for creaming vegetables, meat or fish.
THICK Use as base for croquettes.

NOTE: When using cornstarch instead of flour, use in the ratio of 1/3. That is, use 1 tsp. cornstarch in place of 1 tbsp. flour, etc. Cornstarch requires longer cooking than flour. A quickly cooked cornstarch mixture will have a raw taste.

<u>THIN</u>	<u>MEDIUM</u>	<u>THICK</u>
Cream soups	Creamed meats or Vegetables	Creamed meats or vegetables
	Scalloped dishes	Scalloped dishes
	Gravies or Sauces	Gravies or sauces where thick sauce is desired.
	(About the thickness of heavy cream)	(Has considerable body and spreads rather than runs.)

EXTRA THIN

1/2 tbsp. flour
or
1/2 tsp. cornstarch
1 tbsp. butter
1 c. milk or liquid

Cook as above.
For thin cream soups.

EXTRA THICK

4 tbsp. flour
or
4 tsp. cornstarch
1 tbsp. butter
1 c. milk or liquid

Cook as above.
Use for:
croquettes
soufflés
blanc mange & similar puddings

(Makes a paste when cold.)

DISHES THAT HAVE SAUCE FOUNDATION

WHITE SAUCE is one made from milk or white stock or part of each, thickened with plain flour or cornstarch.

BROWN SAUCE is made from milk or water or brown stock, and thickened with browned flour or part browned and part plain flour or cornstarch.

CHEESE SAUCE - To each cup white sauce of desired consistency, add 1/4 cup shaved, grated or crumbled cheese and stir until cheese is melted.

CREAM SOUPS, PUREES AND BISQUES - To each cup of very thin or thin white sauce, add 2 cups of vegetables, meat or fish pulp.

CREAMED DISHES - To each cup of medium or medium-to-thick white sauce, add 1 to 1-1/2 cups vegetables, meat, fish or hard cooked eggs cut into pieces.

SCALLOPED DISHES - To each cup of medium-to-thick white sauce, add 1 to 2 cups cooked vegetables, meat, fish, hard cooked eggs, cooked macaroni or rice; put into baking dish, sprinkle with buttered crumbs and bake at 350 deg. until golden brown on top. (Best to put baking dish into pan with hot water, to prevent hard crust forming around bottom and sides of casserole.)

CROQUETTE MIXTURES - The foundation of most croquettes is white sauce or brown sauce. When this type of croquette is made, to each cup of very thick sauce use 1 to 2 cups of finely divided cooked meat, fish, hard cooked eggs or vegetables. When the mixture is cold it will shape easily into croquettes.

SOUFFLÉ MIXTURES - Many soufflés are made from a foundation of thick or very thick white sauce, to which is added some seasoning or flavoring such as cheese, vanilla, sugar, or some chopped food and raw egg yolk. Beaten egg white is folded in and the mixture is ready to pour into a baking dish. All soufflés are baked with the containing dish standing in hot water. With a knowledge of white sauce and egg cookery, soufflés are very easy to make. Soufflés must be served immediately upon removal from the oven, as they begin to fall almost immediately.

MACARONI CASSEROLE

3 c. macaroni	1 (8 oz.) can tomato sauce
1-1/2 lb. hamburger	2 tbsp. grated Parmesan cheese
1 lg. onion or 2 sm. ones *	1/4 c. grated American cheese
2 sprigs parsley	1 can cream of mushroom soup
1/2 green pepper, med.	Salt and Pepper
2 sticks celery	Paprika
1 sm. clove garlic *	Extra Parmesan for topping

Cook macaroni in salted water. Rinse and drain. Fry hamburger as for spaghetti sauce (breaking up into bits as it fries). Sauté onion, parsley, pepper and salt, green pepper cut into strips, celery, garlic on low heat with hamburger, until these are soft.

Add tomato sauce and blend. Put into casserole dish with macaroni. Add the 2 tbsp. Parmesan and the 1/4 c. grated American cheese, soup, and blend. Sprinkle lightly on top with more Parmesan cheese and paprika.

NOTE: * Use dried onion, chopped - in half the proportions listed on bottle for one onion, or one clove garlic. Dried onion and garlic saves time and tastes better.

Bake at 350 deg. until cheese on top melts - about 1/2 hour. Serves 10-12.

Esther Johnson, 1970
 Kenn Johnson's wife
 Washington State Historical Society
 Tacoma, Washington

TUNA CASSEROLE

1 can mushroom soup
 1 can tuna fish
 1/2 can (3/4 c.) canned milk
 3/4 c. sweet whole milk (aka regular whole milk)
 8 oz. pkg. potato chips
 2 hard cooked eggs (put through sieve)

Rinse tuna under hot water in sieve. Drain. Mix with all other ingredients except potato chips. Crumble chips and sprinkle over top. Bake at 350 deg. until hot and potato chips are toasted slightly, about 1/2 hour. Serve with hot rolls and butter, and salad.

Temple Square Hotel, 1942
 Salt Lake City, UT

CHEESY RICE ROLL-UPS

The crepes, filling and sauce can all be made ahead.

Crepes

1 c. milk
4 eggs
1/3 tsp. salt
1 c. flour
Melted butter

Combine milk, eggs and salt in small mixing bowl. Beat slightly. Add flour, beat until smooth. Cover and refrigerate 1 hour. Lightly butter a 6" frying pan. Pour two tablespoons of crepe batter into pan; rotate pan quickly to spread batter evenly. Cook until lightly browned. Turn, brown lightly on second side and turn out (aka remove from pan). Keep warm. Makes about 12 crepes.

Filling

1/3 pkg. (2 oz.) long grain and wild rice
1/3 lb. ground beef
2 tbsp. cooked sliced mushrooms
1 tbsp. chopped green pepper (optional)
1 tbsp. minced onion (optional)

Cook contents of rice and seasoning packets according to package directions. Cook ground beef until crumbly; drain. Add cooked rice and the mushrooms, green pepper and onion, to beef; mix well. Fill each crepe with 1/3 c. rice and beef mixture; roll up.

Sauce

2 tbsp. butter or margarine
1 tbsp. flour
1/2 can (10½ oz. can) condensed cream of chicken soup
3/4 c. milk
1/2 c. shredded Velveeta or other processed American cheese

Melt butter or margarine; stir in flour, then soup and milk. Cook until thickened, stirring constantly. Stir in remaining rice mixture. Pour over filled crepes. Sprinkle with cheese. Place crepes on an ovenproof platter or in baking dish. Bake crepes at 350 deg. for 15-20 minutes, or until cheese melts.

Filling and sauce recipes make enough filling and sauce for 4 crepes. Triple the recipes if wanting to fill all 12 crepes from the crepe recipe above.

One serving equals two crepes, so make the triple filling/sauce recipe to feed 6 people.

SECTION 6

COOKIES

GRAHAM COOKIESSift together:

4-1/2 c. sifted whole wheat flour (about 1 lb.)*

2-1/2 c. sifted white flour

2-1/2 c. sugar

2 tsp. cinnamon

1 tsp. ginger

1 tsp. cloves

1 tsp. salt

1 tbsp. baking powder

1 tbsp. cornstarch

Cut in finely until like coarse meal:

1 c. shortening

1/2 c. margarine

Boil

5 min.

Cool

with lid

on

Add to

raisins

(1 pkg. raisins (15 oz, or 3 cups)

(2 c. water

(2tsp. baking soda mixed with

(2 tbsp. hot water

(3 eggs

(1 tbsp. vanilla

(1 c. milk

This recipe makes 10 dozen, so mix in very large bowl or preserving kettle. Put the 'sift together' section into bowl, cut in shortening and margarine as for pie crust. Add the mixture of raisins and liquids all at once, stir until blended. Line cookie sheet with aluminum foil, then grease the foil well. Drop by tsp. onto cookie sheet. Bake at 375 deg. for about 12-15 minutes, until lightly browned (do not overcook).

* NOTE: Can use 1 lb. whole wheat flour and 3 c. sifted white flour.

This recipe was one of Grandma Allen's, which she refined into level measurements from Great-Great Grandma Freebairn's recipe that she used when she came from Scotland and crossed the plain with the Pioneers.

CORN MEAL COOKIES1/4 | FULL

1 4 c. margarine

1½ 6 c. sugar

2 8 eggs

1 4 tsp. lemon extract

3/4 3 c. raisins

1/4 | FULL

3 12 c. sifted flour

1 4 tsp. baking powder

1 4 tsp. nutmeg

1/2 2 tsp. salt

1 4 c. corn meal (yellow)

Cream margarine and sugar. Add eggs - beat well. Add lemon extract. Dredge raisins in a little of the flour. Sift dry ingredients and add. Use one large tablespoonful of dough for each cookie. Flatten with glass (which has been well buttered and dipped occasionally in sugar - which will give a slightly sugared topping to the cookies). Bake at 400 deg. for 10-12 minutes, until pale golden brown around edges. (NOTE: The 1/4 recipe makes about 4 dozen cookies.)

Mrs. Calvin Burdette
Clarksburg School, Maryland

GERMAN SOUR CREAM TWISTS

3-1/2 c. flour	1/4 c. warm water
3/4 c. sour cream	1 c. sugar
1 tsp. salt	1 tsp. vanilla
1 c. shortening (part butter)	1 whole egg
1 pkg. dry yeast (2 1/4 tsp.)	2 egg yolks well beaten

Sift flour and salt into mixing bowl. Cut in shortening. Dissolve yeast in warm water. Stir into flour mixture with sour cream, eggs and vanilla. Mix well with hands.

Cover with damp cloth and refrigerate two hours or overnight. Roll half of dough on sugared board into oblong 8x16". Sprinkle with sugar and fold ends toward center, ends overlapping. Sprinkle with sugar and roll again into 8x16" oblong. Repeat a third time. Roll about 1/4" thick. Cut into strips 1x4".

Twist ends in opposite directions, stretching dough slightly. Put in shape of horseshoe on greased pan or sheet, pressing ends down to hold shape. (Line cookie sheet with foil and grease foil.)

Repeat with second half of dough. Work fast while dough is cold.

Bake at 350 deg. for 15 minutes. Use one full cup of sugar for rolling, half for each half of dough.

Betty Denos (Grandma Afton Monson's sister)

LEMON BARS

1/2 c. butter
 1/4 c. unsifted powdered sugar
 1 c. flour

2 eggs

1 c. sugar
 2 tbsp. flour
 1 tsp. baking powder
 2 tbsp. lemon juice
 Grated rind of 1 lemon

Mix butter, powdered sugar and flour. Press into 9x13" pan. Bake 15 minutes at 350 deg.

Beat eggs. Add sugar, flour, baking powder, lemon juice and rind. Pour over first mixture. Bake at 350 deg. 25-30 minutes.

Flora Stewart 1968
 Washington State Historical Society
 Tacoma, Washington

OVERSEAS FRUIT BARS

2 tbsp. butter	1 tsp. baking powder
1 c. sugar	1 c. chopped walnuts
1 tbsp. hot water	2/3 lb. stoned dates (12 oz.) Chopped fine
2 eggs	1 tsp. vanilla
1 c. flour	Powdered sugar

Let butter stand until soft. Add sugar and 1 egg and beat with mixer for 1 minute. Add the other egg and beat 1 minute longer. Then add hot water and vanilla and beat a few seconds.

Turn down to slower speed and add 3/4 cup of the flour, which has been sifted with baking powder. Beat until well blended. Mix remaining flour with dates. Add a few at a time, still mixing on low speed with mixer. Scrape down bowl, add nuts, and beat a few seconds longer.

Spread dough thinly in greased 9x13" pan. Bake at 350 deg. about 25 minutes. Cool. Cut in strips about 1" wide and 3" long. Roll in powdered sugar.

NOTE: If prunes or raisins are substituted for dates, soak in water 1/2 hour, then drain well before using. Chop prunes finely.

BUTTER COOKIES

1 lb. sugar (2 c.)	4 eggs
1 lb. butter (2 c.)	4 c. flour

Allow butter to soften. Cream with sugar. Add eggs one at a time. Mix in flour. Form into rolls and slice 1/4" thick. Put on ungreased cookie sheet. Place in refrigerator for 3-4 hours. Bake in hot oven 400 deg. 10-12 minutes, until just lightly golden brown around edges.

GOLDEN WHEATLES BARS

3 c. Wheaties	1/4 c. white corn syrup
1/2 c. salted peanuts	1/2 c. sugar
1/2 c. Sweetened shredded coconut	1/2 c. cream

Cook sugar mixed with corn syrup and cream in saucepan until at soft ball stage (236 deg.), stirring occasionally. Mix Wheaties, peanuts and coconut in bowl. Pour syrup over all, stirring well. Flatten into greased 8x8" pan. Cool. Cut into bars. About 32 bars.

OATMEAL MACAROONS

1 tbsp. vegetable Oil	1-1/2 c. quick cooking oats
1/2 c. sugar	1/4 tsp. salt
2 tbsp. water	1/2 tsp. baking powder
1 beaten egg	1-1/2 tbsp. flour
2 tsp. almond extract	2 tsp. vanilla

Combine vegetable Oil, sugar and water. Add egg and almond extract. Stir in oats, salt, baking powder and flour. Drop by spoonfuls on cookie sheet which has been lined with foil and the foil is well buttered. Bake at 350 deg. for 15-18 minutes or until delicately browned.

SPRITZ COOKIES

1 lb. <u>butter</u>	1 c. sugar
2 eggs, or 6 egg yolks	5 c. flour

Mix all ingredients well and put through cookie press. Bake in moderate oven 350 deg. until pale golden brown. (1/2 recipe makes about 5 dozen cookies.)

Mrs. Virginia Scott, 1977
Board Member
Washington State Historical Society
Tacoma, Washington

DATE FILLED COOKIES

2 lb. dates, cut finely
2 c. sugar
2 c. water
2 tsp. grated orange rind
1-1/2 c. finely chopped walnuts

2 c. margarine	6-1/2 c. sifted flour
3 c. dark brown sugar	2 tsp. baking soda
4 eggs	2 tsp. cream of tartar
2 tsp. vanilla	1 tsp. salt

3 c. quick cooking oats

FILLING: Mix dates, sugar, water, orange rind and nuts. Boil 2 minutes. Stir constantly. Cool.

DOUGH: Cream margarine, dark brown sugar, eggs and vanilla. Sift dry ingredients together and add to creamed mixture. Stir in oats. Place in greased, covered bowl and chill several hours.

Roll out on floured board about 1/8" thick. Cut with 3" cookie cutter (round). Put 1 tsp. filling into center. Brush edges with egg white and fold over, making half circles. Press together to seal. Brush tops of sealed cookies with egg white to make shiny surface. Bake at 375 deg 10-13 minutes, until golden brown.

DATE NUT STICKS

1-1/4 c. sifted cake flour	2 c. finely cut dates (10 oz.)
1-1/4 tsp. baking powder	1/2 c. broken walnuts
1/2 tsp. salt	
1 c. sugar	
2 eggs	
2 tbsp. margarine	
1 tbsp. hot water	

Cream sugar and eggs; add margarine and hot water. Add dates and nuts. Stir in dry ingredients sifted together. Mix well. Spread in greased 9x13" baking pan. Bake at 325 deg. for 30-35 minutes. Cool. Spread with lemon glaze. (See below) Cut into bars.* Makes about 4 dozen.

* Can cut into bars and roll in powdered sugar instead of frosting with glaze.

LEMON GLAZE

1-1/2 tbsp. milk	1-1/2 tbsp. lemon juice
1 tbsp. margarine	1/2 tsp. grated lemon rind
1 c. sifted powdered sugar	

Combine all ingredients and spread thinly on bars before cutting.

LADY FINGERS

1/2 c. egg whites (4)	1 tsp. vanilla
1/4 tsp. cream of tartar	5 tbsp. sugar
5 tbsp. sugar	1-1/4 c. sifted cake flour
2 egg yolks	1/2 tsp. baking powder
1/8 tsp. salt	

Beat egg whites to foam. Add cream of tartar. Gradually add sugar. Beat until very stiff.

Beat yolks, salt, vanilla until light. Add sugar gradually. Beat till thick.

Fold yolks into whites. Fold in flour and baking powder sifted together.

Use cookie tip #32, or form with two knives, on well-greased (lined with greased foil) cookie sheet. Make into 3" lady fingers.

Bake at 450 deg. for 6-8 minutes, until pale golden brown. Sift powdered sugar over hot lady fingers. Remove immediately from cookie sheet and cool on racks. Makes about 3 dozen.

NUT BUTTER ROUNDS

2 c. sifted flour	1/2 c. margarine
1/3 c. sugar	1 egg yolk
2/3 c. chopped walnuts or pecans	1/4 c. water

Into large bowl put flour, sugar and nuts. Blend in margarine. Add egg yolk and water. Chill at least 2 hours. Roll 1/8" thick and cut with 2" round cutter. Bake at 350 deg. for 7-10 minutes, until light golden brown. Put together with filling. Spread top thinly with jam (strawberry, raspberry, or blackberry); then with frosting. Sprinkle with a few slivered or finely chopped nuts.

FILLING: 2 tbsp. margarine
 1/3 c. powdered sugar, sifted
 1 square baking chocolate, melted

Cream all together and spread on half the cookie rounds. Put the other half of the cookie rounds on top of the filled rounds to make a sandwich. Frost the top layer with:

FROSTING: 1 tbsp. margarine
 1/3 c. powdered sugar
 1 egg yolk
 1 square melted baking chocolate

Combine all and blend well. Spread on tops of cookies.

SCOTCH SHORTBREAD

1 c. soft butter
 1/2 c. sugar
 2-1/2 c. sifted flour

Mix butter and sugar thoroughly. Stir in flour. Mix thoroughly with hands as for pie dough. Roll out to 1/3" thickness. Cut. Place on ungreased baking sheet. Bake at 300 deg. about 20-25 minutes.

This is a crisp, thick and buttery cookie. Does not brown much except pale golden tan around edges and on bottom. Can be placed quite close together on cookie sheet because dough does not spread.

Hazel Gibbs 1977
 Wife of Bob Gibbs, Museum Guard
 Wash. State Historical Soc.
 Tacoma, Washington

LEMON SQUARES

1/2 c. butter or margarine	2 eggs
1 c. flour	1 c. sugar
1/4 c. powdered sugar	2 tbsp. lemon juice
	Grated rind of 1/2 lemon
	2 tbsp. flour

Mix together the butter, flour and powdered sugar. Pat into greased 8x8" pan. Bake 20 minutes at 350 deg. Cool slightly.

Mix together the eggs, sugar, lemon juice and rind, flour. Pour over crust. Bake for 20 minutes. Sprinkle top with powdered sugar. Cool. Cut into squares.

For a double recipe, bake in 9x13" pan and add 5 minutes to the last baking time.

Lillian Anderson 1977
Grandma Afton Allen Monson's Sister
Salt Lake City, Utah

OATMEAL RAISIN COOKIES

1/2 c. butter or margarine	1-1/2 c. sifted flour
1 c. sugar	1 tsp. baking soda
2 eggs	1/2 tsp. salt
1/4 c. milk	1 tsp. cinnamon
1 c. raisins and 1-2/3 c. oats	

Cream butter, Sugar, eggs and milk. Add dry ingredients sifted together. Stir in raisins and oats. Line cookie sheet with foil and grease with butter or margarine. Drop cookie dough by spoonfuls about 2" apart. Bake at 375 deg. for 12 minutes.

Makes about 12 dozen.

CHOCOLATE REFRESHERS

1-1/4 c. sifted flour	1 c. (6 oz. pkg.) chocolate bits
3/4 tsp. baking soda	2 eggs
1/2 tsp. salt	1/2 c. orange juice
1-1/4 c. dates, cut in pieces	1/2 c. milk
3/4 c. firmly packed brown sugar	1 c. chopped walnuts
1/2 c. water	
1/2 c. butter	

Sift flour with baking soda and salt. Combine dates, brown sugar, water, butter in large saucepan. Cook over low heat, stirring constantly, until dates soften. Remove from heat. Stir in chocolate bits; beat in eggs. Add dry ingredients alternately with orange juice and milk. Blend thoroughly after each addition. Stir in walnuts. Bake in well-greased 15x10x1" jelly roll pan (or cookie sheet with four sides) at 350 deg. for 25-30 minutes. Cool. Spread with orange glaze below. Cut into bars.

ORANGE GLAZE

1-1/2 c. sifted powdered sugar	1 to 2 tsp. grated orange rind
2 tbsp. soft butter	2 to 3 tbsp. cream

Combine sugar, butter and orange rind. Blend in cream until mixture is a spreading consistency.

BROWNIES

3/4 c. sifted cake flour	1 c. sugar
1/2 tsp. baking powder	2 eggs
1/4 tsp. salt	
	1/2 c. chopped walnuts
1/3 c. butter or margarine	1 tsp. vanilla
2 sq. baking chocolate (2 oz)	

Sift flour, baking powder and salt together. Melt butter and baking chocolate over low heat. Cream sugar and eggs in a separate bowl. Add chocolate mixture to creamed mixture. Add dry ingredients. Stir in nuts and vanilla.

Bake in well-greased 8x8" baking pan at 350 deg. for 25-35 minutes. Do not overbake. Cut while warm. Frost with chocolate icing, if desired (See Volume 2, Section 10).

CHRISTMAS ROCKS

1 c. butter	2 lbs. dates, cut up
1-1/2 c. brown sugar	1/2 lb. candied cherries or mixed fruit
2 large eggs, beaten	4 slices candied pineapple
	1/2 lb. chopped walnuts
2-1/2 c. flour	1/2 lb. chopped almonds
1 tsp. cinnamon	1/2 lb. chopped Brazil nuts
1 tsp. baking soda	
1 tsp. baking powder	
1 tsp. salt	

Cream butter, brown sugar and eggs. Sift dry ingredients. Add to first mixture, holding out 1/2 cup dry ingredients to dust nuts and fruit.

Dust nuts and fruit with flour mixture saved out. Add to first mixture. Drop from teaspoon on well buttered cookie sheet (line with foil and butter foil). Bake about 12 minutes at 350 deg. Makes 12 dozen cookies.

Mrs. Virginia Scott, 1977
Board Member
Washington State Historical Soc.
Tacoma, Washington

CREAM CHEESE ICEBOX COOKIES

1 (3 oz.) pkg Philadelphia cream cheese
1/2 c. butter
1/2 c. sugar
1 c. flour

Mix all together. Form into rolls and wrap in waxed paper. Refrigerate until very firm. Slice thinly and put on cookie sheet that has been lined with foil and the foil greased with butter. Sprinkle with cinnamon and sugar mixture. (See recipe in Snickerdoodles recipe.) Bake in moderate oven 350 deg. until golden brown. Keep frozen until served.

Mrs. Virginia Scott, 1977

REFRIGERATOR COOKIES

6 c. sifted flour	1-1/2 c. shortening or margarine
4 tsp. baking powder	3 c. light brown sugar
1/2 tsp. salt	2 eggs
	2 tsp. vanilla

Sift flour, baking powder and salt. Cream shortening, brown sugar, eggs and vanilla. Add dry ingredients to creamed mixture.

Optional Varieties:	To one, add 1 c. finely chopped nuts.
Divide dough into two portions.	To the other, add a mixture of:
	1-1/2 tsp. cinnamon
	1 tsp. nutmeg

Shape each mixture into rolls about 1-1/2 inches in diameter. Wrap in waxed paper. Chill overnight.

To bake, cut off dough in slices and bake on cookie sheet lined with parchment paper at 375 deg. for 10-15 minutes. This dough spreads, so be sure to put cookies about 2" apart on cookie sheet. Do not cut slices any more than 1/4" thick.

CARAMEL YUMMIES

2 eggs	1/3 c. chopped walnuts
1/2 c. sugar	
1/2 c. light brown sugar	2 tbsp. butter or margarine
	1/4 c. light brown sugar
3/4 c. sifted flour	1-1/2 tbsp. cream
1/2 tsp. baking powder	1/3 c. chopped walnuts
1/4 tsp. salt	

Beat just until blended the eggs, sugar and brown sugar. Sift together the flour, baking powder and salt. Stir into first mixture. Add the first 1/3 c. nuts. Bake at 350 deg. for 25 minutes (may need 5-10 minutes more) in 8x8" pan.

Mix together the last group of ingredients: butter, brown sugar, cream and nuts. Spread immediately all over top of hot cake as soon as it comes from oven. Put under broiler for 1-3 minutes until topping bubbles. Cut while warm into squares.

BUTTERSCOTCH SQUARES

1/2 c. shortening	2 c. sifted flour
2 c. brown sugar	2 tsp. baking powder
1/2 tsp. salt	2/3 c. chopped nuts
2 tsp. vanilla	
2 eggs	

Cream shortening, brown sugar, salt, vanilla and eggs. Sift flour and baking powder together. Stir into creamed mixture. Add nuts. Spread in greased 9x13" baking pan. Bake at 350 deg. for 25-30 minutes until golden brown. While still warm, cut into squares.

TOLL HOUSE COOKIES

1/2 c. margarine	1/2 c. chopped walnuts (optional)
6 tbsp. sugar	3/4 c. chocolate bits (small pkg.)
1/2 c. light brown sugar	1 tsp. vanilla
1 egg	
1/2 tsp. baking soda	
1-1/8 c. sifted flour	
1/2 tsp. salt	

Cream together the margarine, sugar, brown sugar and egg. Sift dry ingredients and add to creamed mixture. Fold in by hand the nuts, chocolate bits and vanilla.

Line cookie sheet with aluminum foil. Make dough into balls the size of a small walnut. Bake at 350 deg. for 15-20 minutes, until pale golden brown around edges and on bottom. Makes about 3 dozen.

Note: The first column ingredients make a great cookie dough base for additional mix-ins, such coconut, toffee bits, raisins, small candy, etc.

CHRISTMAS CARD COOKIES

3 c. sifted all purpose flour
 1/2 tsp. salt
 1 c. margarine
 1 c. sugar
 2 eggs
 1 tsp. vanilla
 1/2 tsp. lemon extract

Cream margarine, sugar, eggs, vanilla and lemon extracts. Add flour and salt. Cover and chill 3 hours. Roll in small amounts, 1/8" thick. Cut with cutters. Line cookie sheet with aluminum foil. Bake cookies at 325 deg. for 10-12 minutes - until pale golden brown around edges. Frost as desired.

THUMB PRINT COOKIES

2 c. margarine or shortening	4 c. sifted all-purpose flour
1 c. brown sugar (light)	1-1/4 tsp. salt
4 egg yolks	4 egg whites
4 tsp. vanilla	3 c. <u>finely</u> chopped <u>pecans</u>
	1 glass red currant jelly*

Cream margarine, brown sugar, egg yolks and vanilla. Sift flour with salt and add. Make into balls the size of small walnuts. Roll in egg white, then in nuts. Line cookie sheet with aluminum foil and bake cookies at 375 deg. for 5 minutes.

Remove trays from oven and quickly make thumb print in center of each cookie.

Bake 10 minutes longer. With teaspoons, put small piece of jelly in center of each cookie. Bake 2 minutes more. Remove from trays with spatula and cool on racks.

*Red Current Jelly can be difficult to find - start looking early or order online.

BETTY'S CHRISTMAS COOKIES

1 c. shortening or margarine	1/2 tsp. nutmeg
1/2 c. sugar	1/4 tsp. salt
1/2 c. Light molasses	1/2 c. fruit juice (orange or grape)
3 eggs	2 c. raisins
2 c. flour	1/2 c. chopped walnuts
1/2 tsp. baking soda	1 c. chopped fruit mix (candied)
1/2 tsp. cloves	
1/2 tsp. cinnamon	

Cream shortening; add sugar and molasses and stir well. Add eggs. Sift dry ingredients and add alternately with fruit juice. Add fruit and nuts last. Spread thinly on greased cookie sheet. Bake at 350 deg. for about 35 minutes. Cut into squares or bars. Sprinkle with powdered sugar, if desired.

Betty Denos, Salt Lake City
Grandma Afton Allen Monson's sister

PINWHEELS

1/2 c. margarine or shortening	1-1/4 c. sifted flour
1/2 c. sugar	1/2 tsp. baking soda
1/2 c. pack brown sugar	1/2 tsp. salt
1/2 c. peanut butter	1/2 pkg. (6 oz.) chocolate chips
1 egg	(can use melting chocolate)

Cream shortening, sugar, brown sugar and peanut butter. Add egg. Sift dry ingredients together and blend in.

Roll dough 1/4" or thinner into oblong roll - a longer sheet makes better sized cookies (not too large). Melt chocolate chips over hot water (not boiling - that cooks and spoils texture.)

Spread chocolate over dough. Roll up and chill at least 1 hour. Cut into slices 1/4" thick. Bake at 375 deg. on ungreased cookie sheet about 12 minutes. Makes about 3 dozen cookies.

PEANUT CRISPIES

1 c. soft shortening or margarine
1-1/2 c. packed dark brown sugar
2 eggs
1 tbsp. vanilla
3 c. sifted flour
1/2 tsp. baking soda
1 tsp. salt
2 c. salted Spanish peanuts (remove red skins) *

Heat oven to 375 deg. Mix margarine, sugar, eggs and vanilla thoroughly. Sift together flour, baking soda and salt. Stir in peanuts. Add to creamed mixture. Chill about half an hour. Make small balls the size of walnuts and put 2" apart on greased cookie sheet. Flatten with wet glass dipped in sugar. Bake at 375 deg. exactly 10 minutes, or until lightly browned around edges. Makes about 4 dozen.

* May need a few more nuts to use up all the dough. Do not add liquid. This dough is quite stiff and dry. Easier to work with if chilled first.

SPLIT SECONDS

2 c. sifted flour	1/3 c. red jelly or jam
2/3 c. sugar	
1/2 tsp. baking powder	
3/4 c. soft butter or margarine	
1 egg	
2 tsp. vanilla	

Sift into bowl flour, sugar and baking powder. Blend in butter, egg and vanilla. Place on lightly floured pastry cloth or board. Divide into four parts.

Shape each part into a roll, 13" long and 3/4" thick. Place on ungreased baking sheets, 4" apart and 2" from edge of cookie sheet.

Make a depression, 1/4 to 1/3" deep, lengthwise down center of each with knife handle. Fill depressions with red jelly or jam, about 1/3 c. in all.

Bake at 350 deg. 15-20 minutes until light golden brown. While warm, cut diagonally into bars. Cool on wire rack.

STARLIGHT MINT SURPRISE COOKIES

1 c. butter or margarine	3 c. sifted flour
1 c. sugar	1 tsp. baking soda
1/2 c. brown sugar, firmly packed	1/2 tsp. salt
2 eggs	12 oz. chocolate mint wafers*
2 tbsps. water	Walnut halves or pecan halves
1 <u>tbsp.</u> vanilla	

Cream butter and white and brown sugar. Blend in eggs, water and vanilla. Mix well. Sift flour, baking soda and salt. Add and mix thoroughly. Cover and chill at least two hours.

Enclose each wafer in about 1 tablespoon of chilled dough.** Place on greased baking sheet about 2" apart. Top each cookie with walnut half (or pecan half). Bake at 375 deg. 10-12 minutes, or until light golden brown.

** This dough is quite soft and may be sticky. If so, keep a small dish of flour on the counter and drop each tablespoon of dough into it first; shake all excess flour off and proceed to mold cookies. If you want cookies uniform in shape and size, immediately upon removing from oven cut with small round biscuit cutter (2" size). Let cool on wire rack.

* Chocolate Mint Wafers are thin solid chocolate pieces flavored with mint. Can use mint chocolate chips.

BROWN-EYED SUSANS

1 c. butter or margarine	2 c. flour
3 tbsp. sugar	1/2 tsp. salt
1 tsp. almond extract	

Cream butter, sugar and almond extract. Add flour and salt. Roll level tablespoonfuls of this mixture into balls. Place on greased cookie sheet and flatten slightly. Bake at 400 deg. 10-12 minutes, until pale golden brown around edges. Frost with frosting:

FROSTING

1 c. sifted powdered sugar	2 tbsp. hot water
2 tbsp. cocoa	1/2 tsp. vanilla
	Almond halves

Combine sugar and cocoa. Add water and vanilla. Put 1/2 tsp. of the frosting on each cookie, with an almond half in the center. Makes about 3 dozen cookies.

MARSHMALLOW BROWNIES

2 sticks margarine (1 c.)	4 eggs
1/3 c. cocoa	1-3/4 c. flour
2 c. sugar	1 c. chopped nuts
Miniature marshmallows	2 tsp. vanilla

Cream margarine, cocoa and sugar. Add eggs, beating in one at a time. Stir in flour, nuts and vanilla. Bake in greased 9x12" pan at 350 deg. for 30-35 minutes.

While still warm cover top with miniature marshmallows. Put in oven and bake only until marshmallows brown. Cool. Frost with frosting:

FROSTING

1/2 c. margarine	1/3 c. canned milk
1/3 c. cocoa	1-1/2 to 2 c. powdered sugar, sifted

Mix all ingredients together. Spread over brownies. Let set 24 hours - if you can!

BEST BROWNIES IN AMERICA

1/2 c. butter or margarine	2/3 c. sifted flour
1 c. sugar	2/3 c. coarsely chopped nut
2 eggs	2 sq. (2 oz.) bitter chocolate, melted
1 <u>tbsp.</u> vanilla	

Cream butter and sugar. Mix in eggs. Add vanilla. Stir in flour. Add chocolate and nuts. Use 8" pan lined with parchment paper. Bake 25 minutes at 325 deg. Don't overbake. These are the new "underdone" brownies. Test as for a cake (insert knife or toothpick - it should come out clean), and remove from oven when done. Immediately remove from pan, peel paper off and cut.

SNAPPY TURTLE COOKIES

1-1/2 c. sifted flour	1/4 tsp. vanilla
1/4 tsp. baking soda	1/8 tsp. maple flavoring
1/4 tsp. salt	Pecan halves
1/2 c. butter or margarine	
1/2 c. firmly packed brown sugar	
1 egg	
1 egg yolk (reserve white)	

Sift together flour, baking soda and salt. Blend together butter, brown sugar, egg and yolk. Blend in vanilla and maple flavoring. Add dry ingredients gradually; mix thoroughly.

Arrange split pecan halves (rounded side up) in groups of three on greased baking sheets to resemble head and legs of a turtle. Mold dough into balls (use rounded teaspoonful of dough for each). Dip bottom into egg white and press onto nuts.

Bake at 350 deg. 10-12 minutes. Do not overbake. Cool and frost generously:

CHOCOLATE FROSTING

1/3 c. semi-sweet chocolate bits
1/4 c. canned milk
1 tbsp. butter
1 c. sifted powdered sugar

Combine chocolate bits, milk and butter in top of double boiler. Heat over boiling water until chocolate melts; blend until smooth. Remove from heat; add powdered sugar. Beat until smooth and glossy.

FILLED DATE COOKIESFILLING:

1 lb. pitted dates, cut fine	1 tsp. grated orange rind (or powdered)
1 c. sugar	3/4 c. finely chopped walnuts or pecans
1 c. water	

Combine dates, sugar and water. Boil for 2 minutes, stirring constantly. Beat until smooth; add orange rind and nuts. Cool.

DOUGH:

1 c. butter or margarine	3-1/4 c. sifted flour
1-1/2 c. dark brown sugar, firmly packed	1 tsp. baking soda
2 eggs	1 tsp. cream of tartar
1-1/2 c. quick oats	1/2 tsp. salt
	1 tsp. vanilla

Cream butter and sugar well. Add eggs, one at a time, and beat until light and fluffy. Add oats, then add the rest of sifted dry ingredients and vanilla. Chill dough several hours. Roll out a quarter of dough at a time to 1/8" thickness on a well-floured surface. Cut with 2-1/2" round cutter.

Spread 1 tsp. of the date filling on half of each cookie and fold over. (If filling is too thick to spread, add a little water.) Sealing of the edges is not necessary. Place on ungreased cookie sheet. Bake at 375 deg. for 10-13 minutes or until delicate tan. Makes about 7 dozen date cookies.

BABY RUTH COOKIES

1/2 c. butter or margarine	1-1/3 c. sifted flour
3/4 c. sugar	1/2 tsp. salt
1 egg	1/2 tsp. baking soda
1 tsp. vanilla	2 large Baby Ruth Bars

Cut candy bars into very small pieces.* Cream butter and sugar until smooth. Beat in egg. Stir in vanilla. Sift dry ingredients and add. Stir in candy bar pieces. Chill half an hour.

Line cookie sheet with foil and grease foil with butter. Drop cookie dough by half teaspoonfuls onto cookie sheet. These cookies spread a lot, so space about 2" apart. Bake at 350 deg. for 10-12 minutes. Makes about 5 dozen cookies.

* Can freeze candy bars and break into pieces with hammer or chill in refrigerator and put in food processor to chop.

POINSETTIAS

1 tsp. yeast
 1/4 c. warm milk
 2 c. sifted all-purpose flour
 1/4 tsp. salt

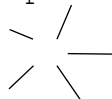
1/2 c. shortening
 1/4 c. margarine

1 egg yolk
 1/3 c. canned milk

Dissolve yeast in warm milk. In mixing bowl put flour and salt. Cut in finely the shortening and margarine. Add yeast mix, egg yolk and canned milk. Mix well.

Chill at least four (4) hours. Roll 1/8" thick. Cut with 2" round cutter. Into centers of half the rounds put 1/2 tsp. filling (see below). Brush edges with egg white. Top with another round of dough with slits cut into it.* Bake at 350 deg. for 25-30 minutes, until pale golden brown. Cool. Sprinkle with powdered sugar.

* Makes slits like this (a star) in top of cookie:



NOTE: A double batch of cookie dough plus a single batch of filling = 3 dozen cookies.

FILLING

2 tbsp. sugar
 2 tbsp. cornstarch
 1/4 tsp. nutmeg
 2/3 c. strawberry jam
 1/4 c. water
 1 tbsp. lemon juice
 1 tbsp. margarine

Blend all ingredients in a saucepan. Cook until thick, stirring constantly. Cool. Use for filling for Poinsettias.

RUSSIAN TEA CAKES

1-1/2 c. margarine	3-1/3 c. sifted flour
1-1/3 c. sifted powdered sugar	3/4 tsp. salt
2 tsp. vanilla	1-1/2 c. finely chopped walnuts

Cream margarine, powdered sugar and vanilla. Sift flour and salt, and add, together with nuts. Shape into balls the size of small walnuts and bake on ungreased cookie sheet at 400 deg. for about 10 minutes. Cool slightly and roll in powdered sugar until well-coated.

Lucy Roden, Capitol Ward
 Washington, D. C.

SNICKERDOODLES

1 c. soft margarine	2 tbsp. sugar
1-1/2 c. sugar	2 tsp. cinnamon
2 eggs	
2-3/4 c. sifted flour	
2 tsp. cream of tartar	
1 tsp. baking soda	
1/4 tsp. salt	

Cream margarine, sugar and eggs. Sift dry ingredients and add to creamed mixture. Roll into balls the size of small walnuts. Roll in mixture of sugar and cinnamon.

Place 2" apart on ungreased cookie sheet (lined with aluminum foil). Bake at 400 deg. 8-10 minutes, until lightly browned, but still soft. These cookies puff up at first, then flatten out. Makes about 5 dozen.

Mary Stevenson
Rockville, Maryland

PEANUT BUTTER COOKIES

1/2 c. peanut butter	1-1/2 c. sifted flour
1/2 c. margarine	1 tsp. baking soda
1 egg	1/4 tsp. salt
1/2 c. brown sugar (light)	
1/2 c. sugar	
1/2 tsp. vanilla	

Cream together all ingredients in first column. Sift dry ingredients and add. Make into balls the size of small walnuts. Flatten with fork, making criss-cross design. Line cookie sheet with foil. Do not grease. Bake cookies at 350 deg. for 10-15 minutes, until lightly browned. Makes about 4 dozen.

SNACK TIME MOLASSES

1 c. shortening or margarine	3 c. sifted flour
1-1/2 c. sugar	1-1/2 tsp. baking soda
2 eggs	1 tsp. salt
1/2 c. light molasses	1 c. sweetened shredded coconut
	1 c. chopped <u>pecans</u>

Cream shortening and sugar. Add eggs and molasses and beat well. Sift dry ingredients and add. Stir in coconut and pecans. Shape into balls the size of small walnuts. Line cookie sheet with foil and grease lightly. Bake about 2" apart at 375 deg. for 9-10 minutes, until lightly browned. Do not overbake.

RAISIN MUMBLESCRUMB MIXTURE

3/4 c. soft margarine
 1 c. brown sugar (light)
 1-3/4 c. sifted flour
 1/2 tsp. salt
 1/2 tsp. baking soda
 1-1/2 C. rolled oats

FILLING

2-1/2 c. raisins
 1/2 c. sugar
 2 tbsp. cornstarch
 3/4 c. water
 3 tbsp. lemon juice (1 lemon)

Filling: Put all ingredients into saucepan. Cook over low heat until thick, about 5 minutes. Stir constantly. Use as directed below.

Crumb Mixture: Mix margarine and brown sugar. Sift flour and salt and baking soda, and blend into first mixture. Add oats and mix well. Press half of mixture into greased 9x13" pan. Spread on filling. Pat on rest of crumbs. Bake at 375 deg. 20-30 minutes, until lightly browned. Cut into bars.

OATMEAL COOKIES

2 c. raisins
 1 c. margarine
 2 c. sugar
 1/2 c. peanut butter
 3 eggs
 1/4 c. milk

1 c. sifted flour
 3/4 tsp. salt
 3/4 tsp. baking soda
 2 tsp. cinnamon
 2 tsp. vanilla
 3-1/2 c. oats

Let raisins soak in enough hot water to cover, about 10 minutes. Drain. Cream margarine, sugar, peanut butter and eggs. Add milk. Sift dry ingredients and add to batter. Mix well with mixer. Stir in vanilla and oats with spoon. Stir in raisins.

Line cookie sheet with aluminum foil and grease well. Drop by small spoonfuls about 2" apart. Bake at 375 deg for about 15 minutes. Makes 8-9 dozen soft cookies.

Carol Capener
 Gaithersburg, Md.

SCOTCH SHORTBREAD

2 c. butter or margarine
 1 egg
 1 c. sugar
 4 c. sifted flour

Cream butter. Add egg and sugar. Add sifted flour a little at a time. Don't squeeze. Work like pie dough, or on slow with mixer. Chill. Mold into square roll. Slice 1/4" thick. Bake on ungreased pan. These spread very little, may be put close together. Bake at 375 deg about 15 minutes, or at 400 deg. about 10-12 minutes. Do not brown. Bake just until very pale tan.

ORANGE CARROT COOKIES

3/4 c. margarine	2-1/4 c. sifted flour
1 c. sugar	1 tsp. baking powder
1 egg	1/2 tsp. salt
1 tsp. vanilla	1 c. cooked, mashed <u>unseasoned</u> carrots
	1 c. walnuts (finely chopped)

Cream margarine, sugar, egg and vanilla. Add dry ingredients sifted together. Beat in carrots with mixer. Stir in nuts with spoon. Drop by tsp. on greased baking sheet (line with aluminum foil and then grease foil). Bake at 375 deg. about 15 minutes until pale golden brown around edges. Remove from oven. Let sit about 1 or 2 minutes only before icing with orange icing:

ORANGE ICING

2 tsp. grated orange rind (1 large orange)
 3 tbsp. orange juice
 2 c. powdered sugar, sifted
 pinch salt
 1 tbsp. white corn syrup

Beat all together. Spread on hot cookies.

Ferne Egbert 1963
 Stuttgart, Germany

SESAME COOKIES

1 egg
 1/2 c. butter
 1/2 c. sugar

1 c. sifted flour
 1/4 tsp. salt
 1/2 tsp. baking powder
 1 tsp. vanilla

1/2 c. sesame seeds

Cream egg, butter and sugar. Beat dry ingredients, sifted together, and vanilla in with mixer on medium speed. Stir in sesame seeds with spoon.

Drop by teaspoonfuls on greased cookie sheet (do not line with foil). Bake at 375 deg. exactly 8 minutes, until pale tan around edge. If uniformly shaped cookies are desired, cut with 2" cookie cutter immediately after removing from oven.

Mrs. Heu de Bourck 1970
 Wash. State Historical Society

MAGIC COOKIE BAR

1-1/2 c. Kellogg's Corn Flake Crumbs
 3 tbsp. sugar
 1/2 c. (1 stick) margarine or butter, melted
 1 c. (6 oz. pkg) semi-sweet chocolate bits
 1-1/3 c. sweetened shredded coconut
 1 c. coarsely chopped walnuts
 1 can sweetened condensed milk
 (do not use regular evaporated milk - will not work)

- (1) Measure corn flake crumbs, sugar and margarine into 9x13" baking pan. Mix thoroughly. With back of tablespoon press mixture evenly and firmly in bottom of pan to form crust.
- (2) Scatter chocolate bits over crust. Spread coconut evenly over chocolate bits. Sprinkle walnuts over coconut. Pour sweetened condensed milk evenly over walnuts.
- (3) Bake at 350 deg. about 25 minutes, or until lightly browned around edges. Cool. Cut into bars. Makes 54 Magic Cookie Bars 2x1".

CHOCOLATE CANDY COOKIES

1/2 c. chopped walnuts	1/4 cup cocoa
1 c. sweetened shredded coconut	1/2 c margarine
3 c. instant oats	1/2 c. canned milk
2 c. sugar	1/2 c. peanut butter
1 tsp. vanilla	
1 c. miniature marshmallows *	

Mix nuts, coconut and oats together. Set aside. Combine sugar, cocoa, margarine and canned milk in large pan. Bring to boil. Remove from heat. Add peanut butter and vanilla. Mix well.

Add mixture of nuts, coconut and oats quickly. Mix. Add marshmallows and mix well. Drop by teaspoonfuls onto cookie sheet lined with wax paper. Chill.

- * Let marshmallows stand in open room for about a day or so until they get a little tough. They hold up better than right freshly out of bag, when mixed in.

Janice Darlington 4/29/77
 At Alita & Ben's wedding party
 at Lillian Andersen's house.

AUNT CHICK'S SANTA CLAUS COOKIES

2 c. margarine
 1-1/3 c. sugar
 1-1/2 tsp. salt
 2 tsp. vanilla
 2/3 c. eggs (about 4) *
 6 c. sifted flour

Cream all but flour together. Add flour after mixture is well creamed. Cover and chill at least 2 hours. Take out in small amounts and roll about 1/8" thick. Cut with holiday cookie cutters (see Note below). Line cookie sheet with foil and grease lightly. Bake at 350 deg. 9-12 minutes, until pale brown around edges only. Frost with butter icing (section 10, page 8).

* For pink or blue dough, use 2/3 c. egg whites only and add 7 c. flour instead of 6.

NOTE: To frost Santa faces, frost with white frosting, make eyebrows and beard by piping frosting on with star tip. Paint eyes with blue color in center. Sprinkle nose and cheeks with red sugar. Do same with cap, sprinkling red sugar. Pipe star on tip of cap for "white tassle". Makes about 60 Santa cookies.

For trees, bells, etc., frost and then sprinkle with colored sugar.

OATMEAL COOKIES

3/4 c. shortening
 1 c. light brown sugar (or use half dark, half light brown sugar)
 1/2 c. sugar
 1 egg
 1/4 c. water
 1 tsp. vanilla

1 c. sifted flour
 1 tsp. salt
 1/2 tsp. baking soda

3 c. oats

Cream first group of ingredients. Sift dry ingredients and add. Stir in oats with spoon. Make into small balls. Line cookie sheet with foil and grease lightly. Bake about 2" apart at 350 deg. for 10-15 minutes, until lightly browned. Makes about 4 dozen.

Quaker Oats Box