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## **Dorothea's Cookbook Collection**

### **1000 Recipes for Your Enjoyment**

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Digital Edition 12/10/94  
By Holiness Data Ministry

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## APPETIZERS

Assorted

### CHEESY PITA PIZZA APPETIZERS

Lightly brush 2 pita breads with Italian dressing, place on cookie  
sheet. Bake 8-10 min. or until lightly browned.

Top each pita with  
2 slices cheese  
chopped green and red peppers  
sliced mushrooms  
chopped ham  
sliced red onion  
drizzle with additional dressing

Bake at 375 degrees for 1-2 minutes or until processed cheese begins  
to melt. Cut into quarters. Makes 2-4 servings

## CHEX PARTY MIX

2 cups Wheat Chex  
2 cups Corn Chex

2 cups Rice chex  
2 cups Bran chex  
1 cup salted mixed nuts and/or pretzel sticks  
1/2 cup butter or margarine  
1 1/4 tsp. seasoned salt  
1 1/2 Tbsps. Worcestershire sauce.

Preheat oven to 250 degrees Heat butter or margarine in shallow baking pan in oven until melted. Remove. Stir in seasoned salt and Worcestershire sauce. Add Chex, nuts and or pretzels. Mix until all pieces are coated. Heat in oven 1 hour. Stir every 15 minutes.

Spread on absorbent paper to cool. Makes about 9 cups. Note: Chex Party Mix may be frozen, so make a double batch. Thaw at room temperature in container in which it was stored.

## CHILI RELLANOS

1 can whole green Chili Peppers, stuffed with Monterey Jack or Cheddar Cheese.

Make batter:

Use half as many eggs plus 1 as you have chili peppers. Beat eggs with a fork, add a little water and enough Bisquick to make a stiff batter. Cover each chili pepper with batter and fry in about 1/4 inch of oil at MEDIUM heat until brown.

In a saucepan or microwave, heat 1 pint ROVITO HOT & SPICY ITALIAN SAUCE and spoon over chili peppers before serving. About 4 servings

## DILL PICKLE

Nita

12 cups water  
4 cups vinegar  
3/4 cup salt eastern  
1 tsp. alum  
1 garlic bud per quart  
Dill

Place cucumbers. in quart jars with one garlic bud per quart. Do not pack tight. Bring water, vinegar, salt and alum to boil pour over cucumbers. Seal with lid and ring and process in water bath for 20

minutes. Cool away from draft.

### EASTERN SPREAD

8 oz. pkg. Borden Cream cheese, softened  
1 Tbsp. sugar  
1/2 tsp. curry powder  
2 Tbsps. Realemon lemon juice.

In small bowl, blend cheese, sugar and curry powder. Stir in juice. Chill 1/2 hour to blend flavors. Spread on unsalted crackers or sourdough bread slice.

### FRUIT PIZZA

Glaze:

1 cup orange juice  
3/4 cup water  
1/4 cup lemon juice  
3 Tbsps. cornstarch  
Dash of salt  
1 cup sugar

Filling

8 oz cream cheese  
1 tsp. vanilla  
1/2 cup sugar

1 pkg. sugar cookie dough

Toppings:

Peaches  
Grapes  
Bananas  
Strawberries  
Kiwi

Mix ingredients of glaze- cook over medium heat until boils, and thickens, then cool. Spread cookie dough on buttered pizza pan. Bake 350 degrees for 10 minutes. Cool. Mix sauce and spread over cooled dough. Arrange fruit on top and pour glaze over. Refrigerate. Serves 12

## HOMEMADE GRANOLA

2 1/2 cups rolled oats  
1 cup coconut  
1 1/3 cup shelled sunflower seeds  
1/4 cup sesame seed  
1/4 cup margarine or butter  
1/4 cup packed brown sugar  
1/4 cup honey  
1 1/2 tsp. vanilla  
1/2 cup toasted wheat germ  
1 cup raisins  
Milk (optional)  
Fresh strawberries, halved (optional)

Preheat oven to 300 degrees F. Lightly grease the inside of a large roasting pan. Add oats, coconut, sunflower seeds and sesame seed; spread evenly. Bake for 20 minutes, stirring several times. While the oat mixture is baking, in a small saucepan combine margarine or butter, sugar and honey. Cook, stirring constantly, over medium heat until margarine is melted. Remove from heat.

Stir in vanilla.

Remove roasting pan from the oven; place on a wire rack. Increase the oven temperature to 350 degrees F. Add wheat germ to the oatmeal mixture. Pour warm brown sugar mixture over oatmeal mixture. With a fork or spatula, stir the oatmeal mixture until coated. Bake for 5 minutes more. Remove pan from oven; place on a wire rack.

Stir raisins into oatmeal mixture. With a spatula, firmly press down the granola in the pan, making an even layer. Bake for 5 to 10 minutes more or until golden brown. Remove pan from oven; place on a wire rack. With a spatula, remove the granola from the pan (the mixture will be crumbly). Spread pieces on a large piece of foil. Cool completely. Store granola in airtight container for up to 2 weeks. Makes about 7 cups.

NUTRITIONAL INFORMATION per 1/2 cup serving: 233 calories, 11 grams fat, 5 grams protein, 32 grams carbohydrate, 1 gram fiber, 55 milligrams sodium

## HOME-MADE PRETZELS

1 1/4 c warm water  
1 pkg yeast  
1/2 tsp. sugar  
3 1/2 cup bread flour  
1 egg beaten  
1 Tbsp. water  
sesame seeds  
salt

Mix yeast and sugar with 1/4 c water. Set aside until bubbly. Place flour and yeast mixture into a mixing bowl and blend to form a dough. Knead on a floured surface for about 5 minutes until smooth and elastic. Place in a greased bowl cover let rise 1-1 1/2 hours. Punch down and shape the pretzels as follows: Divide dough into 12 pieces and shape into sticks 6 long. Or divide dough into 10 pieces and shape into knots. Place on greased cookie sheets. Cover and let rise 45 minutes. Glaze with 1 egg beaten with 1 T of water. Sprinkle tops of pretzels with coarse salt or sesame seeds. Preheat oven to 475F and bake for 10 minutes. Cool and store in airtight container.

#### PARTY CHEESE BALL

16 oz. Cream Cheese  
8 oz. shredded Sharp Natural Cheddar Cheese  
1 Tbsp. chopped pimiento  
1 Tbsp. chopped green pepper  
1 Tbsp. finely chopped onion  
2 tsps. Worcestershire sauce  
1 tsp. lemon juice  
Dash of cayenne  
Dash of salt  
Finely chopped pecans

Combine softened cream cheese and cheddar cheese, mixing until well blended. Add remaining ingredients except nuts; mix well. Chill. Shape into ball; roll in nuts. Serve with crackers.

#### PIZZA TURNOVERS

1/3 cup chopped mushrooms  
1/4 cup chopped green pepper  
1/4 cup chopped onion

2 Tbsps. margarine  
6-oz. can tomato paste  
1/4 cup water  
1 tsp. oregano leaves  
1/2 tsp. salt  
1/4 tsp. garlic powder  
4 oz. shredded Mozzarella Cheese  
Pastry for 2 double crust 9-inch pies

Saute mushrooms, green pepper and onion in margarine. Stir in tomato paste, water and seasonings; simmer 15 minutes. Stir in cheese. On lightly floured board, roll pastry to 1/8-inch thickness; cut into 3 1/2-inch rounds. Spoon 1 teaspoon mixture onto center of each round. Fold in half; press edges together with fork. Bake at 450 degrees, 10 to 12 minutes or until lightly browned. About 3 dozen.

## DIPS

### ARTICHOKE DIP

1 can artichoke hearts  
1 cup sour cream  
1 1/3 cup parmesan cheese

Mix ingredients together place in baking dish. Bake at 425 degree 15 minutes or until brown. Paprika on top. Serves 12

### AVOCADO DIP

2 large ripe avocado  
3 Tbsp. lemon juice  
1 small can chili pepper  
1/2 tsp. salt  
1 Tbsp. minced onion  
dash Tabasco sauce

Mash peeled avocados well or use blender. Add remaining ingredients and blend well. Refrigerate 1 hour before serving.

### CRAB DIP

16 oz. cream cheese

2 Tbsps. worcestershire sauce  
1 Tbsp. lemon juice  
2 Tbsps. mayonnaise  
1 small onion  
3/4 bottle of chili sauce  
1 bunch of scallions  
1 pt. crabmeat  
Dash of parsley

Mix first five ingredients, spread on bottom of pan. Layer chili sauce and crab meat. Top with scallions and parsley. Serve with crackers

#### DIP FOR TORTILLA CHIPS

16-ounce can black beans, drained  
1/2 cup thick and chunky salsa  
1 Tbsp. lemon juice  
1 large clove garlic, crushed  
1/4 cup chopped scallions (green onions)  
plus additional for garnish (optional).

Reserve 1/2 cup black beans. In electric blender or food processor, blend remaining beans, salsa, lemon juice and garlic until smooth. Stir in scallions and reserved beans. Chill one hour to blend flavors. Garnish with scallions

#### FRUIT DIP

14 oz. jar of marshmallow cream  
8 oz cream cheese

Mix cream cheese and marshmallow cream together and put back in jar. Use with blueberries, bananas, strawberries.

#### QUICK PIZZA DIP

Beat with electric mixer on medium until well blended:  
1 (8 oz.) cream cheese, soft  
1 tsp. Italian seasoning  
Spread on bottom of 9 inch pie pan.

Top with:

1 cup shredded part-skim Mozzarella Cheese

Mix:

1/2 cup pizza sauce

1 cup Mozzarella Cheese

1/2 cup each green and red pepper

Bake at 350 degrees for 15-20 min. or until mixture is thoroughly heated and cheese is melted. Serve with breadsticks. Makes 10 serving.

## SHRIMP DIP

Women Alive

3 oz. cream cheese

1/2 cup Miracle Whip

1/2 tsp. Tabasco sauce

1 (7 oz.) can shrimp (in juice)

1 small onion diced

1 tsp. Accent.

Beat shrimp with all ingredients, except cream cheese. Add cream cheese and heat. Stir until cheese melts.

## MEAT

### BUENOS NACHOS

1 (8.oz.) pkg. Cream Cheese cheese spread

3/4 cup guacamole

1/2 cup sour cream

Tortilla chips

1/2 lb. VELVEETA Mexican Pasteurized Process Cheese Spread  
with Jalapeno pepper, cubed

3 Tbsps. milk

2 Tbsps. green onion slices

1/2 cup chopped tomato

1/4 cup pitted ripe olive slices

Combine cream cheese, guacamole and sour cream, mixing until well blended. Spread cream cheese mixture onto serving platter; top with chips. Combine Velveeta, milk and onions in saucepan; stir over low heat until cheese spread is melted. Cover chips with cheese spread mixture; top with tomatoes and olives. 6 servings



Microwave: Prepare recipe as directed, except for cheese spread mixture. Combine Velveta, milk and onions in 1 quart measure. Microwave on 50 % for 4-5 minutes or until cheese spread is melted, stirring every 2 minutes.

## CRAB SOUFFLE ROLL

1/2 cup butter  
1/2 cup flour  
2 cups milk  
4 egg yolks  
1/2 tsp. salt  
1 dash of red pepper  
2 tsps. snipped chives  
4 egg whites  
1/4 tsp. cream of tartar  
1/3 cup parmesan cheese  
4 scallions, finely chopped  
2 Tbsps. butter  
12 oz. crab meat  
3 oz. cream cheese  
1/3 cup half and half  
2 tsp. snipped parsley  
Dash of tabasco  
Salt and pepper to taste

Grease 15 1/2 x 10 1/2 x 1" pan. Line with waxed paper- grease lightly and flour. Heat butter and remove from heat. Stir in flour. Cook over low heat, stirring until smooth and bubbly. Remove from heat, stir in milk. Heat to boiling, stir constantly. Boil and stir 1 minute. Remove from heat, beat in egg yolks, one at a time. Stir in salt, red pepper, chives, and cheese. Cool at room temp, cover mix to prevent film.

Beat in whites with cream of tartar, stiff not dry. Fold in 1/4 whites into mixture, fold in remaining whites.

Heat oven 350-bake until puffed and golden brown 35-45 minutes. Immediately loosen souffle from edges of pan, invert on cloth covered cooking rack. Spread with filling. Roll from narrow end -cut desired slices when cool. Serves 7

## VEALETTE'S PATE

1 lb. veal steak  
1 lb. pork breast  
1 shallot, finely chopped  
1 clove garlic, minced  
3/4 tsp. salt  
1/4 tsp. pepper  
Bouquet garni of 2 sprigs parsley, 1/2 bay leaf, 1/4 tsp. thyme,  
wrapped in cheesecloth and tied with string.

Have the butcher grind the meat very coarsely. Add shallot, garlic, salt and pepper: mix well and pack into a pate mold. rounding the top so that the fat will collect on the sides during cooking. Lay bouquet garni on side of mold and bake at 375 degrees for 1 hour. Test with a knife. If done, knife will come out clean. Unmold and serve cold.  
Serves 6

## YOSHIDA'S CHICKEN APPETIZERS

Pour small amount of sauce (1/2 cup) into an electric skillet. Add 8-12 pieces of boneless, skinless chicken thighs or breasts, stirring well to coat with sauce. Cook at 300 degrees F-350 degrees F for 20-25 minutes (low to medium heat if using a regular skillet). Keep the pan covered in order to hold in the heat, (Turn the chicken several times during the cooking period). Towards end of the cooking time allow the sauce to come to a rolling boil (this will help to thicken the sauce). After the rolling boil is achieved, remove the lid for the last 5 minutes of cooking so the sauce will turn to a beautiful caramel colored glaze.

NOTE: Yoshida's Hawaiian Style Barbecue sauce, and Yoshida's Sweet 'N Sour can be substituted or used for dipping.

## POPCORN

### CHILI-POPPED

Newman's Popcorn  
2 Tbsps. corn oil  
1 tsp. chili oil (available in specialty and Asian food stores)  
1/2 cup popping corn

2 tsps. chili powder  
1/8 tsp. garlic powder  
Pinch of cayenne  
Pinch of crushed or ground oregano  
Few turns from a pepper mill  
4 Tbsps. butter  
4 Tbsps. freshly chopped cilantro

Heat corn oil and chili oil. Add popping corn; cover, allow to pop, let out steam. Place popcorn in large bowl; sprinkle with chili powder, garlic powder, cayenne, oregano and pepper. Pour butter over seasoned popcorn and toss. Garnish with cilantro. Yield: 4 quarts

### MUCHO SNACK MIX

3.5-ounce bag popped light microwave popcorn,  
unpopped kernels discarded  
3 cups oyster crackers  
2 cups pretzel snack sticks  
1.25-ounce package taco seasoning dry mix  
1/2 tsp. ground cumin  
1 /2 tsp. garlic powder  
1/4 tsp. ground oregano  
1/4 cup butter, melted

Place popcorn, oyster crackers and pretzels in a large bag. Sprinkle popcorn mixture with remaining ingredients, except butter. Close bag; shake gently to distribute evenly Drizzle mixture with butter.

Quickly reclose bag and shake until all ingredients are evenly coated. Pour mixture onto a large baking sheet; bake at 325 degrees 5 minutes. Let cool; store in airtight containers. Yield: 3 quarts snack mix.

### PECAN PUMPKIN PLEASERS

No-stick pan coating  
3/4 cup pecans, chopped  
1 cup light brown sugar, packed  
3/4 cup light corn syrup  
2 Tbsps. butter  
1 tsp. pumpkin pie spice  
1 tsp. vanilla extract  
3.5-ounce bag popped microwave butter light popping corn,  
unpopped kernels discarded

Heavily spray bottom of a 9- by 13-inch baking pan with pan spray. Sprinkle bottom evenly with pecans; set aside.

In large Dutch oven, bring brown sugar, corn syrup, butter and pumpkin pie spice to boil; stir in vanilla. Add popcorn; toss until well coated. Press popcorn firmly into prepared pan. Let stand 15 minutes to cool slightly. Place serving platter or baking sheet upside down over top of pan and invert, allowing mixture to fall onto platter. Cut into bars. Yield: 24 bars.

#### REDENBACHER RANCH ROUND-UP

3 quarts popped popcorn, unpopped kernels discarded  
3 cups small baked crackers, Ranch flavor  
1 cup fish-shaped pretzels  
1-ounce package dry Ranch dressing mix  
1 Tbsp. lemon pepper  
1 tsp. dill weed  
1 Tbsp. butter, melted

Place popcorn, crackers and pretzels in large bag. Sprinkle popcorn mixture with remaining ingredients, except butter. Close bag shake gently to distribute evenly. Drizzle mixture with butter. Quickly reclose bag; shake until all ingredients are evenly coated. Yield: 3 1/2 quarts party mix.

#### VEGETABLE

##### CHICK-PEA SPREAD

Makes a nutritious dip too.  
1 (20 ounce) can chick-peas, drained  
1/4 cup water  
2 to 4 Tbsps. lemon juice, preferably fresh squeezed  
1 Tbsp. vegetable oil  
1/2 tsp. sesame seeds  
1/2 to 1 tsp. garlic, peeled, minced  
1/2 tsp. salt  
Few grains of black pepper

Put all ingredients into a blender or food processor. Process 30 to 45 seconds, stopping and scraping sides frequently, until smooth. Scrape into a serving bowl or into packable containers. Keeps several days in

the refrigerator. Makes about 1 1/2 cups.

### MOLLY'S LANDING MARINATED MUSHROOMS

1 1/2 cups vegetable oil  
1/2 tsp. dry mustard  
1 1/2 cup vinegar  
1 1/2 Tbsps. fresh garlic, minced  
2 medium onions, minced  
3 Tbsps. sugar  
2 tsps. Worcestershire sauce  
1 Tbsp. salt  
1 pound fresh mushrooms, cleaned

Mix together all ingredients except mushrooms well, stir in mushrooms  
let sit for several hours.

\* \* \* \* \*

### BEVERAGES

#### ANYTIME REFRESHER

1 cup pineapple juice  
3/4 cup grapefruit juice  
1/4 cup real lemon lemon juice

In pitcher, combine fruit juices. stir, chill or serve over ice cube.

#### APPLE LEMONADE

1/2 cup sugar  
1/2 cup warm water  
2 cups unsweetened apple juice  
1/2 cup real lemon lemon juice

In quart pitcher dissolve sugar in water; stir in juices. Serve over  
ice cubes.

#### BANANA WHIP-UP

1 can Eagle brand sweetened condensed milk  
1 1/4 cups water  
1/4 cup realemon juice  
1 medium banana

In blender combine milk, water and juice. Blend in banana slices gradually until creamy. Chill. Serve in parfait glasses

### CREAMY TOMATO SHAKE

1/2 cup plain low-fat yogurt  
1/2 cup tomato juice  
few drops hot pepper sauce

Put all ingredients in a blender; cover and blend a few seconds to mix well. (Or whisk in a bowl or shake in a screw-top jar.) Pour drink into a tall or stemmed glass and serve. Makes 1 cup.

### HEALTH FOOD DIET DRINK

Mother's

1 quart plus 1 cup skim milk  
3 raw eggs  
1/2 cup orange juice  
3 Tbsps. Wesson oil  
Makes 7 -6 oz. feedings a day

### HOT CRANBERRY CITRUS PUNCH

Makes about 2 1/2 quarts

1 (32 ounce) bottle cranberry juice cocktail  
2 cups orange juice  
1/2 cup Realemon reconstituted lemon juice  
1/2 cup honey  
1/4 cup ReaLime Reconstituted Lime juice  
3 whole cloves  
2 cinnamon sticks  
1 (32-ounce) bottle ginger ale  
Additional cinnamon sticks, optional

In large kettle, combine all ingredients except ginger ale. Simmer

over medium heat about 15 minutes. Remove spices. Just before serving, add ginger ale and heat through. Serve hot. If desired, garnish with additional cinnamon sticks.

### PINEAPPLE TEA COOLER

1 tsp. instant tea  
3 cups water  
1/2 tsp. of liquid sugar substitute or 4 pkgs. dry sugar substitute.  
2/3 cup pineapple juice  
ice cubes

Place instant tea in pitcher or carafe. Add remaining ingredients. Stir; allow to stand for 5 minutes before serving. Makes 4 servings.

### RASPBERRY HONEY SHAKE

1 tsp. vanilla  
2 Tbsps. honey  
8 ounces plain yogurt  
1 heaping cup fresh raspberries (1 cup mashed)  
1/2 cup vanilla ice cream  
2 ice cubes

Combine in blender container. Blend until frothy. Pour into 2 glasses and serve immediately. Yield: 2 servings.

### STRAWBERRY YOGURT SHAKE

1/2 cup unsweetened pineapple juice  
3/4 cup plain low-fat yogurt  
1 1/2 cups frozen, unsweetened strawberries  
1 tsp. granulated sugar

Add ingredients, in order listed, to blender container. Puree at medium speed, until thick and smooth. Makes two 1 1/2-cup servings.

### THRIFTY CHOCOLATE MIX

Women Alive

10 2/3 cups (8-quart package) dry milk  
1 (16 oz.) jar of coffee creamer

1 2/3 cups of cocoa (sifted)  
2 cups granulated sugar  
1/2 tsp. of salt

Mix dry and store in airtight container.

To serve one cup: Add 1/4 cup mix to 1 cup of simmering water and stir well with wire whisk to blend. Simmer; do not boil.

Variations: 1. A spoon of marshmallow cream topped with a bit of crushed peppermint stick will delight the young as well as the young at heart

2. Try a cup of hot mocha by adding a teaspoon of instant coffee to one cup of hot chocolate.

3. Mexican Chocolate. Mix a four-cup quantity of Thrifty Chocolate Mix and steam with a 2-inch cinnamon stick. Add one teaspoon of vanilla. Beat with a rotary beater until frothy. Serve with a cinnamon candy stick for a stirrer!

Note: Some brands of dry milk do not blend smoothly when heated. Should this happen, pour chocolate through a strainer into chocolate pot or mug for a smoother consistency.

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## CAKES

### APPLE CAKES

#### APPLE BROWN BETTY CAKE

2 cups sugar  
1 cup vegetable oil  
2 eggs  
2 tsp. vanilla  
2 1/2 cups flour  
2 tsp. salt  
2 tsp. cinnamon  
2 tsp. baking soda  
1 (12-oz.) pkg. butterscotch bits  
1 cup chopped walnuts  
4 cups Rome or Jonathan apples



Use a very large bowl. Peel, core and thinly slice the apples. Cream together sugar, oil, eggs and vanilla. Sift in flour, salt, cinnamon, baking soda. Add butterscotch bits, walnuts and apples. Grease and flour a 9x12-inch baking pan. Bake at 350 degrees for 1 1/2 hours. Test with a toothpick for doneness. Cool before cutting. Serve at room temperature. Top with whipped cream if desired.

## APPLE STACK CAKE

Serves 8 to 10

1 cup sugar  
1 cup butter or margarine  
1 cup molasses  
3 eggs  
4 cups all-purpose flour  
1 tsp. baking powder  
1/2 tsp. baking soda  
1 tsp. salt  
1 tsp. ground ginger  
1 tsp. ground cinnamon  
1/2 tsp. ground cloves  
1 cup milk  
2 1/2 cups applesauce or apple butter

Preheat the oven to 375 degrees.

In a large bowl, cream the butter and sugar with an electric mixer. Stir in the molasses, then beat in the eggs, one at a time, beating well after each addition. In another bowl, combine the dry ingredients; add to the butter mixture alternately with the milk, blending well after each addition. Spoon half of the batter into 3 greased and floured 9-inch cake pans. Bake for 15 to 20 minutes, or until cake pulls away from pan. Cool layers on racks and repeat process with remaining batter. Spread applesauce between layers and dust the top with confectioners' sugar.

Note: The batter should equal about 6 heaping cups--though the amount could vary. In which case, measure out 3 level cups of batter, one at a time, for 3 layer pans. Bake for 15 to 20 minutes or until cake pulls away from sides of pan. Cool layers on racks. Repeat the baking with remaining batter, measuring out the same amount for the other layers. You should have enough batter for at least 5 or 6 layers; it is important to make each layer the same thickness. To assemble, lay the first layer onto a serving plate, top side down. Spoon on a layer

of applesauce; continue in this fashion until the top layer, which should be placed top side up.

#### APPLE WALNUT CURRANT CAKE

2 eggs  
1 tsp. vanilla  
2 cups unbleached flour  
2 tsps. cinnamon  
1 cup chopped walnuts  
4 cups finely chopped apples with skin  
2 cups sugar  
1/2 cup oil  
2 tsps. baking soda  
1/2 cup currants  
2 tsps. grated lemon  
1 tsp. salt

Beat eggs with sugar and vanilla until smooth. Add oil. Combine flour with soda, cinnamon and salt, then (stir into moist ingredients. Fold in walnuts, currants, apples and lemon rind. Spoon into greased 8x12-inch baking dish and bake at 350 degrees for one hour.

#### APPLESAUCE-SPICE CAKE

1 package (2-layer size) yellow cake mix  
1 package (4-serving size) Vanilla Flavor Instant Pudding and Pie Filling  
1/2 tsp. each cinnamon and nutmeg  
1 cup Mott's Applesauce  
1/2 cup water  
1/4 cup oil  
4 eggs  
1/2 cup raisins finely chopped (optional)

Combine all ingredients in large mixer bowl. Blend then beat at medium speed of electric mixer for 4 minutes. Pour into 2 greased and floured 8 x 4-inch loaf pans. Bake at 350 degrees for 50 to 55 minutes, or until cake tester inserted in center comes out clean. Cool in pan 15 minutes. Remove from pan and finish cooling on rack. \*In High altitude use large eggs. add 1/4 cup flour and increase water to 2/3 cup. Bake 50 minutes.

#### BEST APPLESAUCE CAKE

1/2 cup shortening  
1 1/2 cup sugar  
1 egg  
1 1/2 cups applesauce  
2 1/2 cups flour  
1 tsp. salt  
1/2 tsp. cinnamon  
1/2 tsp. cloves  
1/2 tsp. allspice  
1 cup golden raisins  
2 tsp. soda, dissolved in 1/2 cup boiling water.

Beat eggs, sugar, shortening. Add applesauce. Add flour and spices.  
Blend in soda and hot water. Add one cup raisins and walnuts.

Frosting:

2 (8-oz.) pkgs. cream cheese  
1 cup margarine or butter  
4 cups powdered sugar  
1 cup chopped nuts

Mix cream cheese, butter and sugar. If too stiff, add about 1 teaspoon milk. Add nuts to the mixture.

## CARAMEL APPLE CAKE WITH GRANOLA STREUSEL

FOR THE CAKE:

1 box (18.5 ounces) caramel-flavored cake mix  
1 cup granola  
3 large eggs  
3/4 cup sour cream  
1/4 cup vegetable oil  
1/4 cup water  
1 tsp. pure vanilla extract  
2 large, tart apples, cored, finely chopped  
1 cup chopped, toasted pecans

FOR THE TOPPING:

1 cup granola  
1/2 cup packed brown sugar  
1/4 cup (1/2 stick) unsalted butter, softened  
1/4 cup chopped toasted pecans

Heat oven to 350 degrees. Grease a 13-by-9-inch baking pan. For cake,

combine cake mix, granola, eggs, sour cream, oil, water and vanilla in a large mixing bowl. Mix with an electric mixer until well combined, 2 minutes. Fold in apples and nuts. Pour into prepared pan. Mix topping ingredients in a small bowl; sprinkle over batter. Bake until a toothpick inserted in the center comes out clean, 45 to 50 minutes. Cool on wire rack. Serve warm or at room temperature. Yield: One 13-by 9-inch cake

### CRANBERRY APPLE CAKE

1/2 cup butter or shortening  
1 cup sugar  
2 eggs  
1 cup sweetened applesauce  
1 1/2 cups flour, sifted  
3/4 tsp. baking soda  
1/2 tsp. salt  
1 tsp. ground cinnamon  
1/2 tsp. ground cloves  
1/4 tsp. grated nutmeg  
1 cup quick-cooking oatmeal  
3/4 cup whole berry cranberry sauce

Cream butter and sugar together. Add eggs and cream well. Add applesauce. Blend thoroughly (batter may look curdled). Sift flour, baking soda, salt and spices together. Add to creamed mixture and blend well. Stir in oatmeal and cranberry sauce. Pour into greased and floured 9-inch baking pan. Bake at 350 degrees for 45 minutes. Serves 9 to 12.

### DRIED APPLE CAKE

3 cups dried apples  
1 1/2 cups thick maple syrup (see note)  
1 cup margarine or butter, softened  
1 1/2 cups sugar  
2 eggs  
1 tsp. baking soda  
1 cup buttermilk  
4 cups flour  
2 tsps. baking powder  
1 tsp. cinnamon  
1 tsp. cloves  
1 tsp. vanilla

1 cup raisins  
1 cup chopped pecans  
1 12 cups EACH peach and pear preserves, optional

Soak dried apples in 3 cups water overnight. Drain well. Combine apples with maple syrup and cook over medium heat, stirring frequently, 25 minutes or until apples absorb the syrup. Set aside. Cream margarine with sugar until light and fluffy. Add eggs, one at a time, beating well after each addition; set aside. Dissolve baking soda in buttermilk, stirring well; set aside. Combine dry ingredients; add to creamed mixture, alternately with buttermilk mixture beginning and ending with dry mixture. Mix well after each addition. Stir in apple-maple mixture, vanilla, raisins and pecans. Pour into 3 greased and floured 9-inch round cake pans. Bake at 350 degrees for 35 to 40 minutes, or until a wooden pick comes out clean. Cool in pan 10 minutes. Remove layers from pans and serve warm with whipped cream or cool complete on wire racks to fill and layer. To fill, combine peach and pear preserves, stirring well. Spread between layers and on top of cake.

Note: When making maple syrup with Mapleine imitation maple flavor, cook the syrup down to the thickness of molasses.

## FRESH APPLE CAKE

Mother's

1 cup sugar  
1 1/2 cups flour  
1 tsp. salt  
1 tsp. soda  
2 eggs  
3/4 cup oil  
3 finely chopped apples  
1 cup nuts  
2 tsps. vanilla

Put all ingredients into bowl and beat at low speed 1 minute. Pour into ungreased 8x8 pan. Bake at 350 degrees Time 45 minutes.

## GRAHAM APPLE COFFEE CAKE

1 1/2 cups NABISCO Graham Cracker Crumbs  
1 1/2 cups all-purpose flour  
3/4 cup firmly packed light brown sugar

3 tsps. baking powder  
1 1/2 tsps. ground cinnamon  
1/4 tsp. salt  
1/2 cup Margarine melted  
1 1/2 cups milk  
3 eggs  
1 1/2 cups Sliced Dried Apples, chopped,  
Crumb topping (below)

In large bowl, combine graham cracker crumbs, flour, brown sugar, baking powder, cinnamon and salt. Add margarine or butter blend and milk; with electric mixer at medium speed, beat 2 minutes. Add eggs; beat 2 minutes more. Stir in apple. Spread batter in greased 13x9x2-inch baking pan; sprinkle with Crumb topping. Bake at 350 degrees F for 35 to 40 minutes. Serve warm or cold.

Crumb Topping:

Combine 1/4 cup melted Margarine  
3/4 cup firmly packed brown sugar  
1 tsp. ground cinnamon  
1/2 cup chopped Planters Walnuts  
1/2 cup Nabisco Graham cracker Crumbs.

#### GRANDMA'S ONE-BOWL APPLESAUCE CAKE

2 1/4 cups flour  
1 tsp. salt  
1 tsp. baking soda  
1 tsp. cinnamon  
1/2 cup soft butter or margarine  
1 cup Grandma's Molasses  
1 egg  
1 cup Mott's Apple Sauce  
3/4 cup Sun-Maid Raisins

Combine dry ingredients in mixing bowl. Cut in butter. Add Grandma's Molasses, egg and Mott's Apple Sauce. Beat well. Stir in Sunmaid Raisins. Bake, in greased, floured 8-inch square pan in 350 degree oven 40 to 45 minutes. Turn out on cake rack. Sprinkle with confectioners sugar or glaze. Glaze: Mix 1 1/2 tablespoons lemon juice and 3/4 cup confectioners sugar

#### HOLIDAY STAR CAKE

1/2 cup butter  
1/2 cup sugar  
1/4 cup honey  
2 eggs  
2 cups sifted flour  
1 tsp. baking powder  
1 Tbsp. flavoring (your choice)  
1/2 tsp. salt  
1 cup mincemeat  
1 cup diced apples  
1/2 cup raisins  
1 cup fruitcake mix  
1/2 cup chopped nuts

Cream butter, sugar and honey together; beat in eggs, one at a time. Sift dry ingredients together and combine with egg mixture. Stir in fruits, nuts and flavoring. Line the bottom of a well-greased mold (1 lb. loaf cake or 1 1/2-quart mold) with waxed paper. Fill mold to within 1-1 1/2 inches from the top. Bake at 325 degrees for 1 1/2-2 hours.

#### PAULINE'S FRESH APPLE CAKE

3 eggs  
1 1/4 cups oil  
2 tsps. vanilla  
2 cups sugar  
1 1/4 tsp. soda  
1/2 tsp. nutmeg  
3 cups flour  
4 cups peeled, chopped apples  
1 cup chopped pecans  
1/2 tsp. cinnamon

#### Glaze:

1 cup sifted confectioners sugar  
2 Tbsps. milk

Mix eggs, oil, vanilla and sugar in a large bowl. Sift and add soda, spices and flour. Fold in apples and pecans, Pour into greased and floured 10-12 cup bundt pan. Bake at 350 degrees for 1 hour and 10 minutes. Cool in pan 10 minutes. Turn out on wire rack or serving plate to completely cool. Let glaze drizzle down sides.

## POTATO AND APPLE CAKE (IRELAND)

1 1/2 lb. plain flour  
8 oz. beef or pork drippings  
6 medium boiled potatoes, mashed  
A little cold milk  
6 large cooking apples  
3 oz. granulated sugar

Sift flour into bowl. Rub in drippings with finger tips until the mix resembles fine crumbs. Add mashed potato and mix well. Add a little milk if necessary to make a stiff dough. Lightly flour a pastry board and turn dough out on it. Roll out to 1/2 inch thick. Grease a baking pan and line it with 1/3 of the dough. Divide remaining dough into two parts and roll each piece to fit the dish. Peel, core, and slice apples. Put half the slices in layer over base of dough in dish. Sprinkle with half of sugar. Cover with layer of dough. Add another layer of apples and sugar. Top with remaining dough. Bake in center of oven, at 350 degrees F., for one hour. Serve hot. Serves six.

\* \* \* \* \*

## CAKES

### CHOCOLATE CAKES

#### CHERRY CHOCOLATE CAKE

Debbie Wood

1 pkg. chocolate cake mix  
1 can cherry pie filling  
1 tsp. almond extract

Mix all ingredients together, beat on med. speed of mixer for 3 min. Grease and lightly flour 13x9 pan. bake for 20- 30 min. at 350 degrees. Frost with chocolate frosting.

Frosting:

5 Tbsp. butter  
1 cup sugar  
1/3 cup milk  
1 cup chocolate chips

Bring to boil butter, sugar and milk, boil 1 min. Stir in chocolate chips until melted. Pour over warm cake.



## CHOCOLATE ZUCCHINI CAKE

EvaDell Wilkerson

2 1/2 cups flour  
1/2 cup cocoa  
2 1/2 tsps. baking powder  
1 1/2 tsps. soda  
1 tsp. salt  
1 tsp. cinnamon  
2 cups sugar  
3/4 cup margarine  
3 eggs  
2 tsps. vanilla  
2 tsps. grated orange peel  
2 cups shredded zucchini  
1/2 cup milk  
1 cup chopped nuts

Bake at 350 degrees for 1 hr. cool 15 min. put on rack Combine flour, cocoa, baking powder, soda, salt, cinnamon set aside Beat sugar, margarine until smooth, fluffy. Add eggs one at a time beating well with each one. Stir in vanilla, orange peel and zucchini. Alternate dry ingredients with milk into zucchini mix. add nuts. Pour into greased floured pan.

## CHOCOLATE OATMEAL CAKE

Marilyn Franklin

1/2 cup chocolate chips  
1 1/2 cups boiling water  
1 cup oatmeal  
1 cup brown sugar  
1 cup sugar  
1/2 cup shortening  
2 eggs  
1 1/2 cups flour  
1/2 tsp. salt  
1 tsp. soda  
1 Tbsp. cocoa

Stir chips, oatmeal and boiling water together and let stand 10 minutes. Beat sugars, shortening and eggs together then add to oatmeal

mixture. Sift together flour, salt, soda and cocoa and mix in to oatmeal mixture. Pour batter into 13x9 pan . Sprinkle with 1/2 cup chocolate chips and 1/2 c nuts. Bake at 350 degrees Time 35-40 minutes.

### CHOCOLATE OATRAGE SNACK CAKE

1 cup butter or margarine, softened  
1 1/2 cups Quaker oats, quick or old fashioned, uncooked  
1/2 cup all purpose flour  
1 cup firmly packed brown sugar  
2 eggs  
1 cup chopped walnuts  
1 tsp. vanilla extract  
12 oz. pkg. (2 cups) Nestle toll house semi sweet chocolate morsels

Mix butter, oats, flour, brown sugar eggs, walnuts and vanilla. Beat 3 min. at medium speed or until mixture is light and fluffy. stir in 1 cup morsels. Spread batter into 8"square microwave safe baking dish; cover dish with waxed paper. Cook on High power 4 minutes; rotate dish 1/4 turn. Cook on high power 4-5 min. longer or until top of cake appears dry and bottom is an even color. Sprinkle remaining 1 cup morsels over top of warm cake. Let stand 10 minutes, then spread chocolate evenly over cake. Cool directly on countertop. Cut into serving pieces. Makes 8-12 servings.

### CHOCOLATE RASPBERRY MOUSSE CAKE

This unusual cake batter may be made in other flavors by changing the liqueur. This version is particularly fragrant.

1/3 cup water  
1/2 cup plus 2 Tbsp. granulated sugar  
1 cup (2 sticks) unsalted butter, cut into pieces  
12 ounces bittersweet or semi-sweet chocolate, finely cut in processor  
4 eggs  
2 Tbsp. raspberry liqueur  
1 cup whipping cream  
1 tsp. vanilla  
Chocolate shavings  
Powdered sugar

Butter 8-inch round cake pan or 1-quart heart-shaped pan and line bottom with disk of parchment or wax paper cut to fit. Set pan in larger pan, such as roasting pan. Set rack in middle of oven.

Combine water and 1/2 cup granulated sugar in saucepan and bring to boil over low heat, stirring occasionally to make sure all sugar crystals dissolve. Remove syrup from heat and stir in butter and chocolate. Cover pan and allow to stand 5 minutes to melt. Whisk smooth.

Whisk eggs and liqueur until blended. Whisk in chocolate mixture in steady stream, being careful not to overmix. Pour batter into prepared pan. Add 1-inch deep of warm water to bottom pan. Bake at 325 degrees until cake is set and slightly dry on surface, about 45 minutes. Cool briefly in pan. Run knife around edge of pan. Unmold cake onto serving platter. Cool completely at room temperature.

Whip cream with remaining 2 tablespoons granulated sugar until it holds a soft peak. Beat in vanilla. Spread whipped cream on top of cake. Top with few chocolate shavings and light dusting of powdered sugar. Makes 8 servings.

## COCOA CRATER CAKE

### CRATER FILLING

3 Tbsps. butter or margarine  
3 Tbsps. unsweetened cocoa powder  
2/3 cup powdered sugar  
1 Tbsp. milk  
1/4 tsp. vanilla

### CAKE

1 3/4 cups flour  
1 1/2 cups sugar  
2/3 cups unsweetened cocoa powder  
1 1/2 tsps. baking soda  
1 tsp. salt  
1 1/2 cups (12 ounces) dairy sour cream  
1/2 cup (1 stick) butter or margarine, softened  
2 eggs  
1 tsp. vanilla  
1/2 cup chopped nuts  
Powdered sugar, optional

Heat oven to 350 degrees. Grease and flour 13-by 9- by 2-inch baking

pan.

For filling:

Melt butter in small microwave container or saucepan over low heat. Add cocoa, stirring constantly until blended and smooth. In small mixer bowl, combine powdered sugar, milk and vanilla. Add cocoa mixture; beat on high speed of electric mixer 2 minutes. Set aside.

For cake:

Stir together flour, sugar, cocoa, baking soda and salt in large mixer bowl. Add sour cream, butter, eggs and vanilla; blend on low speed. Beat on medium speed of electric mixer 3 minutes, scraping bowl occasionally.

Pour batter into prepared pan. Place half teaspoonfuls of filling 1 inch apart over top of batter. With fork, marble filling lightly over batter. Sprinkle nuts over top.

Bake 35 to 40 minutes or until wooden pick inserted in cake portion near center comes out clean. Cool completely in pan on wire rack. Sprinkle powdered sugar over top, if desired. Yield: 12 to 15 servings

## DECADENT FUDGE CAKE

Cake:

1 cup butter or margarine, softened  
1 1/2 cups sugar  
4 eggs  
1/2 tsp. baking soda  
1 cup buttermilk  
2 1/2 cups all-purpose flour  
1 cup mini semisweet chocolate chips  
1 1/2 cups semisweet chocolate chips  
1/3 cup chocolate syrup  
2 tsps. vanilla extract

Frosting:

4 oz. white chocolate, chopped  
1/2 cup semisweet chocolate chips  
2 Tbsps. shortening  
2 tsps. shortening

Melt and cool 1 1/2 cups semisweet chocolate chips. Set aside. Cream butter in large mixing bowl; gradually add sugar, beating well at medium speed on electric mixer. Add eggs, one at a time, beating after

each addition: Dissolve soda in buttermilk, stirring well. Add to creamed mixture alternately with flour, beginning and ending with flour. Add mini chips, 1 1/2 cups chocolate chips, melted and cooled, chocolate syrup and vanilla, stirring just until blended. Do not beat. Spoon batter into heavily greased and floured 10-inch bundt pan. Bake at 300 degrees for 1 hour and 25-35 minutes or until cake springs back when touched. Invert cake immediately onto a serving plate and let cool completely.

Frosting:

Combine 4 oz. chopped white chocolate and 2 tablespoons shortening in top of double boiler; bring water to a boil. Reduce heat to low; cook until mixture is melted and smooth. Remove from heat. Drizzle white chocolate over cooled cake. Melt 1/2 cup semisweet chocolate chips and 2 teaspoon shortening in a small saucepan over low heat, stirring until smooth. Remove from heat, and let cool; drizzle over white chocolate. If desired, garnish with white and chocolate leaves.

#### EXTRA EASY GERMAN SWEET CHOCOLATE CAKE

Cake mix and a no-cook filling make this classic cake extra easy. Pudding helps make it extra moist.

1 package (2-layer size) yellow cake mix  
1 package (4-serving size) Jell-O Vanilla Instant Pudding and Pie filling  
4 oz BAKER'S GERMAN'S SWEET Chocolate, melted  
4 eggs  
1 1/4 cups milk  
1/4 cup oil

Blend all ingredients in large mixer bowl. Beat 4 minutes at medium speed of electric mixer. Pour into 3 greased and floured 9-inch layer pans. Bake at 350 degrees For 30 minutes or until cakes spring back when lightly pressed and pull away from sides of pans. Do not under bake. Cool in pans 15 minutes; remove and cool on racks: Fill with Easy Coconut Pecan filling \*In high altitude use large eggs add 1/3 cup flour and reduce oil to 1 Tbsp. beat only 2 minutes. Bake at 375 degrees for 30 min.

Easy Coconut Pecan Filling

Blend 3/4 cup light corn syrup 1 package (6-serving-size) Butter Pecan (or Vanilla) flavor Instant Pudding Gradually stir in 1 cup evaporated milk. Add 1 1/3 cups BAKER'S ANGEL FLAKE Coconut 1/2 cup chopped

pecans. Chill 10 minutes.

### FAST FIXING CHOCOLATE CHIP CAKE

1 pkg. Duncan Hines Deluxe Devil's Food Cake Mix  
1/4 Cup Oil  
2 eggs  
1 1/4 cup water  
1 pkg. (4 serving size) chocolate instant pudding  
1 cup chocolate chips (6 oz. pkg.)

Preheat oven to 350 degrees. Pour oil into a 13 x9x2 inch pan. Tilt pan until bottom is covered with oil. Put remaining ingredients into pan; stir with a fork or spoon until blended (about 2 minutes). Scrape sides and spread batter evenly in pan. Bake at 350 degrees for 35-45 minutes; until toothpick inserted near center comes out clean. Cooled cake may be sprinkled with powdered sugar. Use a knife to loosen cake from sides; cut and serve directly from pan. Store leftover cake loosely covered. makes 16-20 servings

### FAT FREE CHOCOLATE THERAPY CAKE

6 egg whites  
3/4 cup sugar  
1 Tbsp. vanilla  
3/4 cup flour  
1/3 cup cocoa  
1/2 tsp. salt  
1 tsp. baking powder  
1 1/2 cups marshmallow creme

In a medium bowl, add ingredients one at a time, stirring well after each addition. After adding marshmallow creme, mix until the marshmallow lumps are gone. Pour into a 9-by-9-inch pan that has been lightly coated with cooking spray. Bake at 325 degrees for 30 minutes  
Yield: 10 servings at less than one-half gram fat each.

### GERMAN SWEET CHOCOLATE CAKE

1 pkg. (4 oz.) Baker's German's Sweet Chocolate  
2 1/3 cups sifted cake flour  
1 1/2 cups sugar  
1 tsp. baking soda

1/2 tsp. baking powder  
1/2 tsp. salt  
2/3 cup butter or margarine  
1 cup buttermilk  
1 tsp. vanilla  
2 eggs

#### Coconut-Pecan Filling and Frosting

Melt chocolate over very low heat; cool. Sift flour with sugar, soda, baking powder and salt. Stir butter in mixer bowl to soften. Add flour mixture, 3/4 cup of the buttermilk and the vanilla. Mix to dampen flour; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add melted chocolate, eggs and remaining buttermilk. Beat 1 minute longer: Pour batter into three 8-inch layer pans, lined on bottoms with paper. Bake at 350 degrees for 30-35 minutes, or until cake tester inserted into centers comes out clean. Cool in pans 15 minutes; remove from pans and cool on racks. Spread filling on layers and stack.

#### Coconut--Pecan Filling and Frosting

1 cup evaporated milk  
1 cup sugar  
3 egg yolks, slightly beaten  
1/2 cup butter or margarine  
1 tsp. vanilla  
1 1/3 cups angel flake Coconut  
1 cup chopped pecans

Combine milk, sugar, egg yolks, butter and vanilla in saucepan. Cook and stir over medium heat until mixture thickens, about 12 minutes. Remove from heat. Add coconut and pecans. Cool until spreading consistency. beating occasionally.

#### KAY'S BEST CHOCOLATE CAKE

2 cups sugar  
1 cup oil  
2 eggs  
3 cups flour  
3/4 cup unsweetened cocoa  
2 tsp. soda  
2 tsp. baking powder  
1 cup hot coffee

1 cup buttermilk  
1 tsp. vanilla

Mix all ingredients together in large mixing bowl. Beat at high speed with electric mixer 5 minutes. Pour into greased and floured cake pans, either two 10-inch round or square pans or one 9x12-inch oblong pan. Bake at 375 degrees for 45 minutes or until toothpick inserted in center comes out clean. Cool and frost with your favorite frosting. Cream cheese frosting sets it off nicely.

### MILKY WAY CAKE

1 German Chocolate cake mix  
1/2 cup margarine  
1/3 cup milk  
1 large pkg. Kraft Caramels (50)  
6 oz. pkg. chocolate chips

Mix cake as directed on box. Pour half of batter into greased and floured 9x13 cake pan. Bake for 20 minutes at 350 degrees. While cake is baking, melt caramels, margarine and milk. Pour over cake and sprinkle with chocolate chips. Add remaining batter and bake at 250 degrees for 20 minutes. Turn oven up to 350 degrees and bake for another 10 minutes. Needs no frosting. May add nuts.

### MISSISSIPPI MUD CAKE

1 cup butter  
1/3 cup cocoa  
4 eggs  
1 1/2 cups self-rising flour  
2 cups sugar  
1 cup nuts  
dash salt

Melt butter and cocoa, add eggs and beat. Add flour, sugar, salt and nuts. Bake in greased 8x13 pan 30 minutes at 350 degrees. Put bag of miniature marshmallows over top of cake while hot.

Mix and pour the following recipe over marshmallows immediately:

1 pound powdered sugar  
1/3 cup cocoa  
1/4 cup melted or softened butter  
1/2 cup milk



1 tsp. vanilla

## NO EGG CAKE

6 Tbsps. cocoa  
3 cups flour  
2 cups sugar  
2 Tbsps. baking soda  
1 tsp. salt  
3/4 cup oil  
2 Tbsps. vinegar  
2 cups cold water

Sift the first five ingredients. Then add liquids. Mix well and bake 35-45 minutes at 350 degrees. Frost with a rich chocolate frosting.

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## CAKES -- VARIETY

ASSORTED  
PUDDING  
COFFEE CAKE  
FROSTINGS

\* \* \*

## ASSORTED

### ALICE BARKER'S POUND CAKE

Women Alive

3 sticks whipped margarine  
1/2 cup Crisco  
3 cups sugar  
5 eggs  
3 cups cake flour  
1 cup milk  
1 tsp. lemon extract  
1 tsp. vanilla

Cream margarine, Crisco, and sugar together until very fluffy. Add one egg at a time and beat well. Add flour, milk and flavorings. Beat well. Put in greased and floured tube pan. Place in cold oven, and

bake at 350 degrees for 1 hour and 20 minutes. Note: This cake does not need salt or baking powder.

### AMAZING RAISIN CAKE

3 cups flour  
2 cups sugar  
1 cup mayonnaise  
1/2 cup milk  
2 eggs  
2 tsp. baking soda  
1 1/2 tsps. cinnamon  
1/2 tsp. nutmeg  
1/2 tsp. salt  
3 cups chopped peeled apples  
1 cup raisins  
1/2 cup nuts

Mix ingredients together except apples, raisins and nuts. Beat well then stir in apples, raisins and nuts. Pour into 2- 9" round greased pans. Bake at 350 degrees for 45 minutes. Cool 10 minutes remove from pans cool then fill and frost with whipped cream.

### CARROT CAKE

1 1/2 cups vegetable oil  
2 cups sugar  
4 eggs  
1 tsp. salt  
2 tsps. cinnamon  
3 cups grated carrots  
2 cups sifted flour  
2 tsps. baking powder  
2 tsps. baking soda  
1 cup chopped nuts

Blend oil and sugar. Add eggs, one at a time. Sift dry ingredients and add to mixture and beat well. Add grated carrots and nuts and pour in a 9x13-inch pan sprayed with Pam and dusted with flour. Bake at 350 degrees 45-50 minutes. Cool and frost.

Frosting:

1 (8-oz.) pkg. cream cheese  
2 tsps. vanilla

1/2 cube butter or margarine  
1 box powdered sugar.

## CARROT CAKE

Pam Martin

2 cups flour  
2 cups sugar  
2 tsp. cinnamon  
2 tsps. baking powder  
1 tsp. salt  
1 1/2 tsps. soda  
4 eggs  
1 cup oil  
1 1/2 cups chopped nuts  
4 cups grated carrots  
Icing

Mix flour, sugar, cinnamon, baking powder, salt and soda together. Add oil, carrot and eggs; beat 3-4 minutes until blended well. Add nuts. Pour into 13x9 pan. Bake at 325 degrees Time 45-55 minutes. When cool spread icing.

## ICING

1 large (6 oz.) Philadelphia cream cheese  
1/4 cups butter or 1/2 cup margarine  
2 tsp. vanilla  
1 lb. powdered sugar  
Cream together until fluffy.

## CHERRY LEMON CAKE

1 box lemon cake mix  
3 eggs  
1/2 cup graham cracker crumbs  
1 can (21 oz) Wilderness Cherry or Light Cherry pie Filling  
Confectioners sugar

Preheat oven to 375 degrees In large mixer bowl beat cake mix, eggs on medium speed for 1 minute. Spoon into a greased 13x9 baking pan and spread evenly; sprinkle with crumbs. Spoon cherry filling over batter. Bake 35 to 40 minutes, until wooden pick inserted in cake comes out clean. Sprinkle with sugar before serving. Makes 12 servings. Prep

time: 9 min. Baking time 40 minutes

\*High Altitude:

Stir 1/3 cup flour into dry cake mix and add 1/3 cup water with eggs. Bake at 350 degrees for 30 to 35 minutes until toothpick inserted comes clean.

### CHERRY FILLED ANGEL CAKE

9 inch round angel food cake  
1 can (21 oz.) Wilderness Cherry or Light Cherry Pie filling  
8 oz frozen whipped topping thawed

Using a sharp knife remove a 3/4-inch thick slice from top of cake; set slice aside. Cut or spoon out center of cake, leaving a 3/4 inch shell on bottom and sides; place on serving plate. (Lightly toast cake crumbs from hollowed out cake and use as topping for fruit or ice cream.) Combine cherry filling and 3/4 cup whipped topping; spoon into cake shell. Place top slice of cake, cut side down, over filling. Spread remaining whipped topping over top and sides of cake. Makes 12 to 16 serving.

### COME ON OVER CAKE

Mom Hayford

2 1/4 cups flour  
2 tsps. soda  
1/2 tsp. salt  
14 oz. can Creamy Vanilla Frosting or Butter cream frosting  
1 egg  
1 lb. can peach slices undrained  
1/2 cup brown sugar  
1/2 cup coconut  
1/2 cup chopped nuts

Grease and flour 13x9 pan Combine flour, soda and salt; add 1 1/4 cup frosting, egg and peaches. Beat 2 min. at medium speed. Pour into pan. Bake 350 degrees for 40-45 minutes. Cool, Drizzle with remaining frosting. Mix brown sugar, coconut and nut together and sprinkle over frosting. Place under broiler just until sugar starts to bubble (2-3 minutes).

### CRACKLE POUND CAKE

1 pepperidge farm pound cake  
1/2 cup granulated sugar

In a heavy skillet, melt sugar over medium heat, stirring constantly until sugar melts and turns golden brown. Immediately spoon over cake. Let stand three minutes.

### DELUXE PINEAPPLE CAKE

(Makes one 13x9-inch cake)

2 (8 1/4-ounce) cans crushed pineapple in juice, well drained, reserving juice

Water

1 pkg. Mrs. Wright's Deluxe 3 in 1 Yellow Cake Mix

3 Lucerne Eggs

1 (14 ounce) can Eagle Brand Sweetened Condensed Milk  
(NOT evaporated milk)

1/3 cup Vegetable Oil

1 (3-ounce) package Lucerne Cream Cheese, softened

1/4 cup frozen pineapple juice concentrate, thawed

To reserved pineapple juice, add enough water to make 1 cup. In mixer bowl, combine cake mix, pineapple liquid, eggs, 1/3 cup sweetened condensed milk and oil. Beat on low until moistened. Beat on high 3 minutes. Stir in 1 can drained pineapple. Pour into well greased and floured 13x9-inch baking pan. Bake at 350 for 35 minutes or until wooden pick inserted near center comes out clean. Cool. In bowl, beat cheese until fluffy. Gradually beat in remaining sweetened condensed milk until smooth. Stir in juice concentrate then remaining 1 can drained pineapple. Chill thoroughly. Spread over cooled cake. Refrigerate leftovers.

### EGGLESS MARBLE CAKE

2 1/2 cups flour

1 1/2 cups sugar

1/2 tsp. salt

1/4 cup cocoa

1 tsp. soda

1/2 cup boiling water

1/2 cup oil

1 cup milk

1 tsp. vanilla

In large bowl combine all dry ingredients except soda and cocoa. Mix soda into 1/2 cup boiling water and add remaining ingredients into batter. Blend on medium speed 5 minutes. Pour all but 1 cup of batter into well-greased and floured pan. Add cocoa to remaining batter and blend, drop by spoonful into pan and swirl, Cook at 350 degrees degrees for 30-35 minutes Serves 16.

Frosting:

6 Tbsps. butter  
1/2 cup cocoa  
2 2/3 cup confectioner's sugar  
1/3 cup milk  
1 tsp. vanilla

Cream butter in small bowl. add cocoa and confectioner's sugar alternately with milk. Beat to spreading consistency desired (add milk by teaspoons if needed) Blend in vanilla.

## EGGNOG CAKE

Machinist Magazine

2 cups flour  
1 1/2 cups sugar  
1 Tbsp. baking powder  
1 tsp. salt  
1/4 tsp. ground nutmeg  
3 eggs  
1 tsp. vanilla  
1 cup eggnog  
1/2 cup butter

Combine all ingredients in large bowl beat at low speed. Grease and flour 2- 9 inch pans. Bake at 350 degrees for 25-30 min. Frost with Eggnog frosting.

Eggnog Frosting

1/4 cup flour  
1/4 tsp. salt  
1 cup eggnog  
2/3 cup butter softened  
1 cup sugar  
1 tsp. vanilla

Combine flour, salt and eggnog in small saucepan. Cook over low heat, stirring constantly until thick. Cool. Cream butter and sugar. Add flour mix and beat until light and fluffy. Blend in vanilla. Use on Eggnog Cake

#### GRAHAM COCONUT CAKE

1/2 cup butter or margarine  
1 cup sugar  
4 eggs separated  
3 cups graham cracker crumbs  
1/4 cup flour  
2 tsps. baking powder  
1/2 tsp. salt  
1 cup milk  
1 tsp. vanilla  
1 cup finely chopped nuts  
1 cup flaked coconut

Beat butter and 3/4 cup sugar until creamy, add egg yolks and beat until fluffy. Combine crumbs, flour, baking powder and salt. Mix milk and vanilla together. Alternate flour and milk mixtures to creamed mixture. Stir in nuts and coconut. Beat egg whites until foamy gradually add 1/4 cup sugar and beat until stiff. Fold into graham mixture. Turn into greased 9 inch tube pan. Bake at 350 degrees Time 1 hour. Cool 10 min. in pan and then remove. Cool completely. Garnish with whipped cream and nuts if desired.

#### GREEN ANGEL

1 package angel food cake mix  
1 package (3 oz.) Jell-O Lime flavor Gelatin (or any other flavor)

Prepare cake mix as directed on package folding gelatin into 1/3 of the batter. Alternately spoon batters into ungreased 10 inch tube pan. Zigzag spatula through batters. Bake on lowest level rack at 375 degrees for 40 to 45 minute's until cake springs back when lightly pressed. Turn pan upside down over funnel or bottle to cool completely. Remove from pan. Frost and garnish with lime slices, if desired. Chill.

Fluffy Fruit-flavor Frosting

Dissolve 1 package (3 oz.) JELL-O Lime Flavor Gelatin (or any other flavor) in 1 cup boiling water. Chill until slightly thickened; blend in 9 oz Cool Whip Non-Dairy Whipped Topping, thawed.

## HOLIDAY HUMMINGBIRD CAKE

Machinist Magazine

3 cups flour  
2 cups sugar  
1 tsp. baking soda  
1 tsp. salt  
1 tsp. cinnamon  
3 eggs  
1 cup oil  
8 oz. can crushed pineapple  
1 cup chopped bananas  
1 cup chopped pecans

Combine first five ingredients in large bowl; add eggs and oil. Stir until dry ingredients are moist do not beat. Stir in vanilla, pineapple, pecans and bananas. Spoon into 3 greased and floured 9 inch cake pans. Bake at 350 degrees for 25-30 min. Use Cream Cheese frosting for topping.

### Cream Cheese Frosting

8 oz. cream cheese, softened  
1/2 cup butter soft  
16 oz. powdered sugar. sifted  
1 tsp. vanilla

Combine cream cheese and butter beating until smooth. Add sugar and vanilla; beat until light and fluffy

## HOLIDAY WREATH CAKE

2 (1 1/4 cups blended) extra-ripe, large bananas, peeled  
4 eggs, room temperature  
1 1/2 cups sugar  
1 cup vegetable oil  
1/4 cup pineapple juice  
1 tsp. almond extract  
3 cups flour



1 1/2 tsp. baking soda  
1 1/2 tsp. baking powder  
1 1/2 tsp. ground cinnamon  
1/2 tsp. salt  
1 pkg. (8 oz.) chopped dates  
1 1/2 cups chopped almonds, toasted  
1 cup raisins  
Sliced Almonds (for garnish)

#### Sugar Plum Glaze,

1/2 cup prunes  
1/4 cup pineapple juice  
1 cup powdered sugar

Puree bananas in blender. In large mixing bowl, beat eggs. Beat in sugar and oil. Beat in bananas, pineapple juice and almond extract. Combine dry ingredients. Beat into banana mixture. Stir in dates, chopped almonds and raisins. Turn batter into greased lined bundt pan. Bake in 325 degree oven 65 to 75 minutes until pick inserted in center comes out clean. Cool 20 minutes then gently loosen with a spatula and turn out onto wire rack. Cool completely. Spread with glaze. Garnish top of cake with sliced almonds. Serves 16.

#### Sugar Plum Glaze

Process all ingredients in food processor until smooth.

### HUMMINGBIRD CAKE

Women Alive

2 cups sugar  
1 1/2 cups oil  
3 eggs  
2 cups sliced bananas  
1 tsp. vanilla  
3 cups flour  
1 tsp. soda  
1 tsp. salt  
1 tsp. cinnamon  
1 cup (8 oz.) crushed pineapple with juice  
1 cup chopped pecans

Combine dry ingredients; add eggs and salad oil, stirring until dry ingredients are moistened. Do not beat. Stir in vanilla, pineapple, pecans, and bananas. Spoon batter into 3 well-greased and floured 9-inch cake pans. Bake at 350 degrees F. for 25 to 30 minutes. (Or

bake in two 9-inch square pans and serve as two separate cakes.)

Frosting:

8-oz. pkg. cream cheese, softened  
1/2 cup margarine, softened  
16-oz. pkg. powdered sugar  
1 tsp. vanilla

Cream margarine and cheese until smooth. Add powdered sugar, beating until fluffy. Stir in vanilla. Frost cake and sprinkle with nuts.

## MACAROON COOKIE CAKE

Mom Hayford

2 cups flour  
1 1/4 cups sugar  
1 1/2 tsps. baking powder  
1 tsp. salt  
1/2 tsp. soda  
1 cup buttermilk or sour milk \*  
1/2 cup butter  
3 eggs  
3 oz. premelted unsweetened chocolate  
1 tsp. vanilla

Combine all ingredients blend 3 minutes at low speed and 3 minutes at medium speed. Pour into greased 13x9 pan. Spread with macaroon topping. Bake at 350 degrees for 35-40 min.

\*NOTE To sour milk add 1 Tbsp. lemon juice or vinegar to 1 cup milk and let stand 5 minutes.

### Macaroon Topping

15 oz. can sweetened condensed milk  
2 2/3 cups flaked coconut  
1 tsp.. vanilla

Combine until coconut is well coated. Spread over cake and put under broiler for 5 min. or until topping bubbles.

## MARILYN'S PEANUT BUTTER CAKE

3/4 cup butter or margarine  
1 cup peanut butter  
2 1/4 cups sugar  
1 1/2 tsps. vanilla  
3 eggs  
3 cups sifted cake flour  
1 1/2 tsps. baking soda  
3/4 tsp. salt  
1 1/2 cups ice cold water

Cream butter, peanut butter, sugar and vanilla until light and fluffy. Add eggs, one at a time, beating after each addition. Sift dry ingredients together. Add to creamed mixture alternately with cold water and blend. Bake in a prepared 9 x 13-inch pan at 350 degrees for 40 to 50 minutes. Test for doneness with a toothpick.

#### Chocolate Peanut Butter Frosting:

Cream together:

2 to 3 Tbsp. peanut butter  
2 Tbsp. butter or margarine  
1 tsp. vanilla  
1 Tbsp. cocoa  
about 3 cups powdered sugar.  
Add a little milk or cream for spreading consistency.

#### MASHED POTATO CAKE

2 medium potatoes (1 cup mashed)  
2 cups sugar  
3/4 cup milk  
4 eggs  
1 tsp. vanilla  
3 Tbsps. cocoa  
1 tsp. cinnamon  
1 tsp. nutmeg  
1 tsp. allspice  
2 cups flour

Cook and mash the potatoes. Combine sugar and margarine with the potatoes. Add milk, eggs (1 at a time), and vanilla to the mixture. Add soda, spices, flour and cocoa to the mixture. Place in a greased and floured pan. Bake at 350 degrees for 20-30 minutes or until done. Frost as desired.

## MICROWAVE ICE CREAM CAKE CHOCOLATE

- 1 Devils food cake mix
- 1 quart chocolate chip ice cream
- 1 four quart glass or crockery bowl and
- 1 one quart glass or crockery bowl

Prepare cake mix as directed on package. Grease and flour inside of large bowl pour in batter then grease and flour outside of small bowl and set bottom side down in batter until batter rises almost to rim, without running into bowl. This is to make a hollow space in cake to fill later with ice cream. Then Microwave on SIMMER for 7 minutes. Then microwave on HIGH 9 minutes. When done cool in refrigerator completely. Soften ice cream in the Microwave, place in bowl, cook on WARM for 3 minutes. Gently remove center bowl from cake with spatula, fill with ice cream and place in Freezer to set ice cream. When set, remove, turn out cake on large platter carefully. Frost quickly and replace in freezer until time to serve.

### COOKING VARIATIONS:

Use any type or flavor cake mix or ice cream you prefer. I have made it to look like an Igloo and dressed it with toy dogs and Eskimos, and have made it to look like a lunar landscape and placed space men on top. For Christmas place sled and Santa Claus on top.

## MINI MORSEL CUPCAKES

- 2 1/2 cups flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1 cup butter or margarine softened
- 1 1/2 cup sugar
- 2 tsp. vanilla
- 4 eggs
- 1 cup milk
- 1 (12 oz.) pkg. mini chocolate morsels

### Frosting:

- 1/2 cup butter or margarine, softened
- 2 1/2 cups powdered sugar sifted
- 1/4 cup milk
- 1 tsp. vanilla

For cupcakes: In small bowl combine flour baking powder and salt. In large mixer bowl cream butter, sugar and vanilla. Add eggs one at a time, beating well after each addition. Gradually beat in dry ingredients alternately with milk. Stir in 3/4 cup morsels. Spoon into 24 paper-lined muffin cups, filling 3/4 full. Bake in 375 degree oven for 18-20 min until tops spring back when lightly pressed. Cool completely.

For frosting: In double broiler melt 1 cup morsels, stirring until smooth. In small mixer bowl, beat chocolate, butter, powdered sugar, milk and vanilla until creamy. Frost cupcakes and sprinkle on remaining 1/4 cup morsels

## NO NAME CAKE

Mother's

1 1/4 cups boiling water  
1 cup oats  
1/2 cup margarine  
1 cup brown sugar  
1 cup sugar  
1 tsp. vanilla  
2 eggs  
1 1/2 cup flour  
1 tsp. soda  
1/4 tsp. salt  
1 tsp. cinnamon  
1 tsp. nutmeg

Topping

Pour boiling water over oats let stand 20 minutes. Beat margarine and sugars until fluffy blend in 1 tsp. vanilla and eggs. Blend in oat mixture. Sift flour, soda, salt, cinnamon and nutmeg together and blend in to mixture. Pour into greased and floured pan. Bake at 350 degrees for 50 minutes. Spread topping and place under broiler until topping starts to bubble.

Topping

1/4 cup melted butter  
3/4 cup brown sugar  
3 tsp. honey  
1/3 cup nuts  
3/4 cup cocoa  
Mix together, spread over cake.

## OATMEAL FRUIT CAKE

Dorothea Maxey

1 cake mix yellow or white  
1 can fruit cocktail OR  
1 can drained crushed pineapple, save juice  
add water to juice to make 1 1/4 cup liquid  
1/2 cup oats uncooked  
1 cup boiling water  
3 eggs  
1/3 cup oil  
3/4 cup raisins  
3/4 cup coconut flakes  
1/2 cup butter or margarine  
3/4 cup brown sugar

Combine oats and boiling water let set for at least 10 min. In mixer bowl put cake mix, fruit, eggs, oil, and juice liquid. Stir in oats and raisins. Grease and flour 13x9 pan Bake at 350 degrees for 40 min. or until cake pulls away from sides of pan.

Topping:

Mix brown sugar, butter and coconut together and spread on top of cake after baking. Place under broiler until browning, approx. 5 min. Cool and serve with Ice cream or whipped topping.

## ORANGE CHIFFON CAKE LAYER

1/2 cup egg white (3 or 4)  
1 cup plus 2 Tbsps. sifted cake flour sifted before measuring)  
3/4 cup sugar  
1 1/2 tsp. baking powder  
1/2 tsp salt  
1/4 cup salad oil  
2 egg yolks  
1/4 cup plus 2 Tbsps. orange juice  
1 1/2 Tbsp. grated orange peel  
1/4 tsp. cream of tartar

In large bowl of electric mixer, let egg whites warm to room temperature about 1 hour. Meanwhile, preheat oven to 350 degrees F. Sift flour with sugar, baking powder and salt into another large bowl;

make well in center. Add, in order, oil, egg yolks, orange juice and orange peel; beat with spoon until smooth. With electric mixer at high speed, beat egg whites with cream of tartar until very stiff peaks form. With wire whisk or rubber scraper, using under-and-over motion, gradually fold orange batter gently into egg whites just until blended. Do not stir.

Pour into ungreased 9-by-1 1/2-inch round layer-cake pan; bake 30 to 35 minutes, or until cake tester inserted in center comes out clean. Invert cake by hanging pan between two other pans; let cool completely-about 1 hour. With spatula, carefully loosen cake from pan, hit pan sharply on table; remove cake. Wrap loosely in foil, or store in cake box, until ready to assemble Fancy Cake

### ORANGE CHIP POUND CAKE

3 cup flour  
1 tsp. baking powder  
1/2 tsp. salt  
2 cup sugar  
1 cup butter, softened  
4 eggs  
3/4 cup orange juice  
1 (12-oz.) pkg. chocolate mini morsels  
1 tsp. grated orange peel  
powdered sugar

In medium bowl, combine flour, baking powder and salt. In large mixer bowl cream sugar and butter. Add eggs one at a time, beating well after each addition. Gradually beat in dry ingredients alternately with orange juice. Stir in chocolate morsels and orange peel. Spoon into greased and floured 10 inch fluted tube pan. Bake at 325 degrees for 20-30 minutes or until long wooden pick comes out clean. Cool in pan for 30 minutes. Remove to wire rack to cool completely. Sprinkle with powdered sugar.

Variations:

Banana chip pound cake: Add 1 tablespoon vanilla to creamed mixture. Substitute 1/2 cup milk for orange juice. Add 1/2 cup mashed ripe banana to batter with milk. Omit orange peel.

Classic chip pound cake: Add 1 tablespoon vanilla to creamed mixture. Substitute 1/2 cup milk for orange juice. Omit orange peel.

## PASTEL CLOUDS

1 package (2 layer size) white cake mix  
1 package (3 oz) Jell-O Gelatin any flavor  
1/4 cup boiling water  
6 Tbsps. butter or margarine  
3 cups confectioners sugar

Prepare cake mix as directed on package for cupcakes, adding 1/2 pkg gelatin before beating. Cool 10 min. in pans remove from pans, cool on racks. Dissolve remaining gelatin in boiling water. Cream butter add part of the sugar gradually, blending after each addition. Add remaining sugar alternately with gelatin mixture. Beating until smooth. Spread on cupcakes. Makes 2 to 2 1/2 dozen cupcakes and 1 3/4 cups frosting.

## PEANUT BUTTER CAKE

2 cups flour  
3/4 tsp. salt  
1/3 cup butter or margarine  
1 1/3 cups sugar  
2/3 cup buttermilk  
3/4 tsp. soda  
1 tsp. baking powder  
1/3 cup peanut butter  
2 eggs  
1/3 cup orange juice

Sift flour with salt, soda and baking powder. Cream butter and peanut butter until smooth. Add sugar and cream well. Beat in eggs one at a time. Add buttermilk and orange juice together. Alternately add milk mixture and flour mixture to peanut butter mixture. Beat until smooth. Bake in 13x9" pan or 2 layer pans. Bake at 350 degrees for 30-35 minutes or until springs back when lightly touched.

## PEANUT BUTTER SUNDAE CAKE

1 cup Gold Medal flour  
3/4 cup brown sugar packed  
2 tsps. baking powder  
1/4 tsp. salt  
1/2 cup milk



2 Tbsps. salad oil  
1 tsp. vanilla  
1/2 cup peanut butter  
3/4 cup brown sugar (packed)  
1 3/4 cups hottest tap water  
Favorite ice cream

Heat oven to 350 degrees. In ungreased square pan, 9x9x2 inches, stir together flour, 3/4 cup sugar, the baking powder and salt. Mix in milk, oil and vanilla with fork until smooth. Stir in peanut butter. Spread evenly in pan. Sprinkle with 3/4 cup brown sugar. Pour hot water over batter. Bake 40 minutes. Let stand 15 minutes; spoon into dessert dishes or cut into squares. Invert each square onto dessert plate. Top with ice cream and spoon sauce over each serving. 9 servings.

#### PEAR TORTE CAKE

1 (16-oz.) can pears  
2/3 cup pear liquid  
1/2 tsp. baking soda  
1 yellow cake mix  
3 eggs  
1/2 cup sugar  
3/4 cup chopped pecans  
1 Tbsp. cinnamon

#### Topping:

1 (3 3/4-oz.) box instant vanilla pudding  
1/2 cup whipping cream, whipped  
nutmeg  
1 1/4 cups milk

In a blender, blend pears, pear liquid and baking soda until well-mixed. Add to the cake; mix and beat. Beat in eggs, one at a time. In another bowl, mix together sugar, nuts and cinnamon. Butter a bundt pan. Layer batter and sugar mixture in thirds, beginning with sugar mixture and ending with batter. Bake 55 minutes at 350 degrees. Test doneness with a toothpick.

Topping: In a bowl, mix pudding and milk until thick. Fold in whipped cream. Serve on top of each slice of cake. Sprinkle with nutmeg.

#### PINEAPPLE UPSIDE-DOWN CAKE

1 can (20 oz.) sliced pineapple in juice  
2 pkgs.(4-serving size) Vanilla Flavor Instant Pudding and Pie Filling  
10 maraschino cherry halves  
1/2 cup firmly packed brown sugar  
1 pkg. (2-layer size) yellow cake mix  
4 eggs  
1 cup water  
1/4 cup oil

Drain pineapple, reserving juice. Arrange slices in 13x9-inch pan; place cherry half in center of each. Combine 1 package pudding mix and pineapple juice; pour over pineapple and sprinkle with brown sugar. Combine cake mix, 1 pkg. pudding mix, eggs, water and oil in large mixer bowl. Blend; then beat at medium speed of electric mixer for 4 minutes. Pour into pan, Bake at 350 degrees for 55 to 60 minutes or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pan. Do not underbake. Cool in pan 5 minutes. Invert onto platter and let stand 1 minute; then remove pan. Serve warm.

(\*Note, if using cake mix with pudding included omit package of pudding mix and reduce water to 3/4 cup.)

In high altitude areas, use large eggs, add 1/4 cup all purpose flour and increase water to 1 1/2 cups (With pudding included cake mix, use 1 1/4 cups water)

## PINK MAGIC

2 packages (3 oz each) Jell-O Strawberry Flavor Gelatin  
2 1/2 cups boiling water  
3 cups vanilla ice cream  
1 baked 9-inch cake layer cooled.

Dissolve gelatin in boiling water until thickened. Add ice cream, stirring until melted. Chill until thickened. Cut cake into 8 equal wedges. Place 4 wedges in 8-inch springform pan leaving equal space between wedges. Spoon 1/2 of the gelatin mixture between cake wedges. Place remaining cake on gelatin mixture spoon in remaining gelatin. Chill about 4 hours. Remove sides of pan. Garnish with thawed Non Dairy whipped topping and strawberries, if desired.

## POPPY SEED CAKE

1 pkg. (18 oz.) yellow cake mix  
4 eggs  
1/2 cup water  
1/2 cup melted margarine  
1 pkg. (3/4 OZ. instant vanilla pudding)  
1 cup thick sour cream  
1 tsp. almond flavoring  
1/4 cup poppy seeds

Combine all ingredients in a large bowl. Blend well on low speed. Then beat at medium speed for 5 minutes. Pour into well-greased and floured bundt pan. Bake at 350 degrees for 45 minutes. Cool in pan for 15 minutes. Turn out on plate. Sprinkle with powdered sugar or drizzle with thin icing.

#### POTATO CAKE

C and H sugar

1 3/4 cups sugar  
3/4 cup butter or margarine  
2 eggs  
1 cup cold mashed potatoes  
2 squares (2 oz.) unsweetened chocolate, grated  
1 cup chopped walnuts  
2 cups flour  
2 tsp. baking powder  
2 tsp. cinnamon  
2 tsp. nutmeg  
1/2 cup milk

Cream sugar and butter. Add eggs one at a time beating well after each addition. Add mashed potatoes, chocolate and nuts. Stir until well blended. Combine flour, baking powder and spices. add alternately with milk to creamed mixture. Spoon thick batter into greased 13x9" pan. Bake in 350 degrees oven 45 minutes. Sprinkle with powdered sugar or dollop with sweetened whipped cream.

#### PURPLE POKE CAKE

1 package (2 layer size) white cake mix  
1 package (3 oz) Jell-O Blackberry Flavor Gelatin or any other flavor

1 cup cold water

Prepare cake mix as directed on package, baking in well greased and floured 13 x 9 inch pan at 350 degrees for 30 to 35 minutes. Cool in pan 15 minutes then poke with fork at 1/2 inch intervals. Dissolve gelatin in boiling water. Add cold water and pour over cake in pan. Chill 3 to 4 hours. Top with thawed Cool Whip Topping

## RHUBARB CAKE

JoAnne Penner

1 1/2 cups brown sugar  
1/2 cup butter or margarine or cream  
1 egg  
1 cup sour milk  
1/4 tsp. salt  
2 cups flour  
1 3/4 - 2 cups diced rhubarb  
1 tsp. vanilla

Mix brown sugar and butter; stir in egg, sour milk, salt, flour rhubarb and vanilla. Pour into greased pan. Mix together 1/2 cup white sugar and 1 tsp. cinnamon; sprinkle over batter. Bake at 350 degrees Time 35 minutes or until toothpick come out clean.

## SPECTACULAR DAISY CAKE

2 8 or 9-inch cake layers, frosted Marshmallow Daisies

Top cake with coconut, if desired; decorate with Marshmallow Daisies. For each daisy, dip scissors in water. Cut across the flat side of a JETS Marshmallow to form petals. Arrange 5 petals on waxed paper in a flower design, slightly overlapping tips. Dip inside of daisy into colored sugar to coat cut side of petals. Cut a KRAFT Miniature Marshmallow in half and press, cut side down, in center of each daisy.

## SPICY OATMEAL CAKE

C and H sugar  
1 1/4 cups boiling water  
1 cup rolled oats  
1 1/2 c brown sugar firmly packed

1/2 cup soft butter or margarine  
1 tsp. vanilla  
2 eggs  
1 1/2 cups sifted flour  
1 tsp. baking soda  
1 tsp. cinnamon  
1/2 tsp. salt  
1/2 tsp. nutmeg

Pour boiling water over oats; cover and set aside. Cream sugar and butter well. Beat in vanilla and eggs. Add oat mixture mix well. Sift together dry ingredients and mix in until well blended. Pour batter into greased 13x9x2 pan. Bake at 350 degrees for 25-30 minutes or until springs back. Frost in pan with Lazy Daisy Frosting

#### Lazy Daisy Frosting

1/4 cup butter or margarine  
1/4 cup evaporated milk  
1/2 cup brown sugar firmly packed  
1 cup flaked coconut  
1/2 cup chopped nuts

Heat butter and milk until butter melts. Stir in brown sugar, coconut and nuts. Spread evenly over hot baked cake in pan. Place low under broiler until lightly brown and bubbly.

#### SUGAR FREE CAKE

Women Alive

3 bananas  
2 eggs  
1 stick margarine (room temperature)  
1 tsp. vanilla  
1 Tbsp. liquid sweetener  
1 1/2 Cup unsweetened applesauce  
2 tsp. soda  
2 cups flour  
1 cup nuts (optional)  
3/4 cup dates or raisins

Mix all liquids, then add the dry ingredients. Bake in a bundt pan at 300 degrees F. for about one hour.

## THE CHRISTMAS RAINBOW

1 package (2-layer size) white cake mix  
1 package (3 oz) Jell-O Raspberry Flavor Gelatin  
1 package (3 oz) Jell-O Lime Flavor Gelatin  
2 cups boiling water  
9 oz BIRDS EYE COOL WHIP Non-Dairy Whipped Topping, thawed

Prepare cake mix as directed on package baking in 2 well greased and floured 9-inch layer pans at 350 degrees for 25 to 30 minutes. Cool in pans 15 minutes; poke with fork at 1/2 inch intervals. Do not remove from pans. Dissolve each package of gelatin separately in 1 cup boiling water pour raspberry gelatin over one layer, lime over the other. Chill 4 hours. Unmold one layer onto serving plate, top with 1 cup of the whipped topping. Unmold second layer onto first. Frost top and sides with remaining whipped topping. Chill. Garnish with flattened gumdrops cut to resemble holly.

## THE RUBY SLIPPER

1 package (2-layer size) yellow cake mix or pudding-included cake mix  
1 cup sour cream  
1/4 cup water  
2 eggs  
1 package (3 oz.) JELL-O Brand Raspberry Flavor Gelatin

Combine cake mix, sour cream, water and eggs in large bowl. Blend, then beat at medium speed 2 minutes until creamy. Spoon 1/3 of batter into well-greased and floured 10 inch fluted tube pan. Sprinkle with 1/2 the gelatin. Repeat layers. Spread remaining batter over gelatin to cover. Bake at 350 degrees for 45 to 50 min., until cake springs back when lightly pressed. Cool in pan 5 minutes. Remove from pan; cool on rack. Sprinkle with confectioners sugar, if desired.

## U DROP INN BANANA CAKE

1/2 cup butter  
1 1/2 cups sugar  
3 large eggs  
2 cups all-purpose flour  
2 tsps. baking powder  
3/4 tsp. baking soda  
1/2 tsp. salt  
1/4 cup buttermilk

1 tsp. vanilla  
1 cup mashed bananas

Caramel icing:

1/4 cup butter  
1/2 cup brown sugar  
1/8 cup milk  
1/2 tsp. vanilla  
1 cup powdered sugar  
Pinch of salt

For cake:

Cream butter and sugar until light and fluffy. Beat eggs lightly and add to creamed mixture, blending well. Sift together dry ingredients and add alternately with buttermilk and vanilla, beginning and ending with flour. Fold in bananas and stir to blend. Pour batter into two greased 8-inch cake pans or one 9-by-13-inch baking pan. Bake for 35 to 40 minutes in preheated 350-degree oven. Frost with icing.

For icing:

Melt butter in saucepan and add brown sugar. Cook over low heat, stirring constantly, for 2 minutes. Add milk and allow to come and allow to come to a boil. Immediately remove from heat and allow to cool before adding vanilla, sugar and salt. Beat well and frost cake.

## VELVET CRUMB CAKE

1 1/2 cups Bisquick Original baking mix  
1/2 cup sugar  
1 egg  
1/2 cup milk or water  
2 Tbsp. shortening  
1 tsp. vanilla  
Broiled Topping (below)

Heat oven to 350 degrees. Grease and flour square pan, 8x8x2 in. or round pan, 9x1 1/2 in. Beat all ingredients except topping on low speed 30 sec, scraping bowl constantly. Beat on medium speed 4 min., scraping bowl occasionally. Pour into pan. Bake 30 to 35 min. or until toothpick inserted in center comes out clean. Cool slightly; spread with topping. Set oven control to broil. Broil about 3 inches from heat about 3 min. or until golden brown.

Broiled Topping:

Mix 1/2 cup flaked coconut

1/3 cup packed brown sugar  
1/4 cup chopped nuts  
3 Tbsps. margarine or butter softened  
2 Tbsps. milk

High Altitude: Heat oven to 375 degree. Use 9 in. square pan. Decrease baking mix to 1 1/3 cups and add 1/3 cup flour. Increase liquid to 2/3 cup. Bake about 25 min.

#### VIENNESE PETIT FOURS

1 Pepperidge Farm Apple-walnut, Date-nut, Pound or Carrot Cake  
1/2 cup apricot, peach or orange preserves  
2 Tbsps. water  
Shredded coconut and chocolate curls

Cut cake into eight slices and each slice into thirds. Blend preserves and water in a saucepan. Warm over low heat. Spoon over cake slices. Top with coconut or chocolate.

#### WATERGATE CAKE WITH COVERUP FROSTING

1 white cake mix  
1 cup 7-Up  
1 cup vegetable oil  
3 eggs  
1 box pistachio instant pudding

Mix ingredients together and bake according to directions on cake mix box.

Frosting:

1 (8 oz.) container Cool Whip  
1 box instant pistachio pudding  
1/2-1 cup milk  
1/2 cup chopped walnuts  
1 cup flaked coconut

Mix Cool Whip, pudding mix and milk to consistency desired. Frost cooled cake. Top with chopped walnuts and coconut.

#### PUDDING CAKES



## BUTTER PECAN-BANANA PUDDING CAKE

Fresh CHIQUITA bananas blend with new Butter Pecan Flavor Pudding to create this unique, deliciously moist cake.

1/2 cup mashed CHIQUITA banana  
1 pkg. (2-layer size) yellow cake mix  
1 pkg. (4-serving size) Jell-O Butter Pecan Flavor Instant Pudding and Pie Filling  
4 eggs  
1 cup water  
1/2 cup oil  
1/2 cup finely chopped nuts (optional)

Blend all ingredients in large mixer bowl. Beat 4 minutes at medium speed of electric mixer. Pour into greased and floured 10-inch BUNDT pan. Bake at 350 degrees for 50 minutes or until cake springs back when lightly pressed and pulls away from sides of pan. Do not under bake. Cool in pan 15 minutes remove and cool on rack. Top with

Confectioners Sugar Glaze.

Stir about 1 tablespoon hot milk or water into 1 cup sifted confectioners sugar.

\*In high altitudes use large eggs, add 1/4 cup all purpose flour, increase water to 1 1/2 cups and decrease oil to 2 Tbsp. Bake at 375 degrees

## DOUBLE PISTACHIO CAKE

The secret to this deliciously moist cake is also the secret to its light and fluffy pistachio frosting.

1 package (4-serving size) Jell-O Brand Pistachio Flavor Instant Pudding and Pie filling  
1 package (2 layer size) white or yellow cake mix \* 4 eggs  
1 cup club soda or water 1/4 cup oil 1/2 cup chopped nuts \* if using pudding included cake mix reduce club soda to 3/4 cup.

Combine all ingredients in large mixer bowl. Blend; then beat at medium speed of electric mixer for 4 minutes. Pour into 13x9-inch pan greased and floured or sprayed with PAM Pure Vegetable Cooking Spray. Bake at 350 degrees for 40 to 45 minutes or until cake tester inserted in center comes out clean and cake begins to pull away from sides of

pan. Do not under bake. Cool in pan 15 minutes. Remove from pan and finish cooling on rack. Top with Fluffy Pistachio Frosting.

Fluffy Pistachio Frosting.

Pour 1 1/2 cups cold milk into deep narrow-bottom mixer bowl: add 1 envelope DREAM WHIP Whipped Topping Mix 1 package (4-serving size) Jell-O Brand Pistachio Flavor Instant Pudding and Pie Filling.

Blend at low speed. Increase beating speed to high, and whip until soft peaks form. 4 to 6 minutes.

\*In high altitude areas. use large eggs and add 1/2 cup all-purpose flour. Increase club soda to 1 1/3 cups; bake at 375 degrees for 40 min. (With pudding-included cake mix. use 1 cup plus 2 tablespoon club soda.)

#### JELL-O CHOCOLATE PUDDING CAKE

1 pkg. (4-serving size) Jell-O Chocolate Instant Pudding and Pie Filling  
1 pkg. (2-layer size) chocolate cake mix  
4 eggs  
1 cup water  
1/4 cup oil

Blend all ingredients in large mixer bowl; then beat 2 minutes at medium speed. Bake in greased and floured 10-inch tube pan at 350 degrees for 55 to 60 minutes, or until cake springs back when lightly pressed. Cool in pan 15 minutes; remove from pan. Sprinkle with confectioners sugar. At high altitudes, use large eggs, 1 1/2 cups water, and add 1/4 cup flour.

#### PISTACHIO-ALMOND PUDDING CAKE

That great pistachio flavor in a moist, easy to make, anytime cake.

1 pkg. (2-layer size ) yellow cake mix  
1 pkg. (4-serving size) Jell-O Pistachio Instant Pudding and Pie Filling  
4 eggs  
1 1/2 cups water  
1/4 cup oil  
1/2 tsp. almond extract

7 drops green food coloring (optional)

Blend all ingredients in large mixer bowl- Beat 4 minutes at medium speed of electric mixer. Pour into greased and floured 10-inch BUNDT pan. Bake at 350 degrees for 50 to 55 minutes or until cake springs back when lightly pressed and begins to pull away from sides of pan. Do not under bake. Cool in pan 15 min. Remove and cool on rack. Sprinkle with 1/2 cup confectioners sugar.

In high altitude use large eggs add 1/4 c flour increase water to 1 1/2 cups

### UGLY DUCKLING PUDDING CAKE

This crumbly looking cake turns absolutely beautiful at the first succulent bite.

1 package (2-layer size) yellow cake mix  
1 package (4-serving size) Jell-O Lemon Instant Pudding and Pie Filling  
1 can (16 oz.) fruit cocktail, including syrup  
1 cup BAKER'S ANGEL FLAKE COCONUT  
4 eggs  
1/4 cup oil  
1/2 cup firmly packed brown sugar  
1/2 cup chopped nuts (optional)

Blend all ingredients except brown sugar and nuts in large mixer bowl. Beat 4 minutes at medium speed of electric mixer. Pour into greased and floured 13x9-inch pan. Sprinkle with brown sugar and nuts. Bake at 325 degrees for 45 minutes or until cake springs back when lightly pressed and pulls away from sides of pan. Do not under bake. Cool in pan 15 minutes. Spoon hot Butter Glaze over warm cake. Serve warm or cool, with prepared DREAM WHIP whipped topping, if desired.

Butter Glaze:

Combine 1/2 cup each butter or margarine, granulated sugar and evaporated milk in saucepan; boil 2 minutes. Stir in 1/3 cup Baker's angel flake coconut. \*In high altitude use large eggs add 1/2 cup flour and 3/4 cup water. Bake at 350 degrees for 50 min.

### COFFEE CAKES

## APPLESAUCE COFFEE CAKE

2 1/2 cups Krusteaz Buttermilk Pancake Mix  
1/2 cup granulated sugar  
1/2 tsp. allspice  
1/4 tsp. salt  
1 egg  
1/2 cup milk  
1/2 cup applesauce  
1 medium tart cooking apple, shredded  
1/3 cup brown sugar  
1 tsp. cinnamon  
1/4 cup firm butter or margarine

Preheat oven to 350 degrees F. Grease and flour one 9-inch round baking pan. Combine 2 cups Pancake Mix with granulated sugar, allspice, and salt. Set aside. Beat egg with milk, add applesauce. Stir liquid mixture into dry ingredients until thoroughly moistened. Pour batter into prepared pan. Cover with shredded apple. Combine 1/2 cup Pancake Mix with brown sugar, cinnamon. Cut firm butter into mixture to resemble coarse crumbs. Evenly distribute over apple shreds. Bake 35-40 min. or until wooden pick inserted in center comes out clean. Makes 8 servings.

## COFFEE CAKE

Streusel Topping (below)  
2 cups Bisquick Original baking mix  
2/3 cup milk or water  
2 Tbsp. sugar  
1 egg

Heat oven to 375 degree. Grease round pan, 9x11/2 inch Prepare Streusel Topping: reserve. Mix remaining ingredients; beat 30 sec. Spread in pan; sprinkle with Streusel Topping. Bake 18 to 22 min. or until golden brown. Serve warm. 8 servings.

Streusel Topping: Mix until crumbly  
1/3 cup Bisquick Original baking mix  
1/3 cup packed brown sugar  
1/2 tsp. ground cinnamon  
2 Tbsp. firm margarine or butter

High Altitude: Heat oven to 425 degrees. Use 9 inch square pan. Add 2 Tbsp. flour. Increase milk to 3 cup. Bake 15 to 20 min.

## GOOD MORNING STREUSEL CAKE

Makes 9 servings

### Topping:

1/4 cup brown sugar

1/4 cup sugar

1/2 tsp. cinnamon.

Cut in 1/3 cup Fleischmann's margarine until crumbly.

Mix in 1/4 cup pecan pieces.

### Cake:

Combine 1 1/2 cups flour

1 cup sugar

1/2 tsps. baking powder

1 cup Fleischmann's Margarine

1 cup Egg Beaters Egg Substitute

1 tsp. almond extract.

Beat 3 minutes. Spread into a greased 8 x 8 x 1/2-inch baking dish.

Sprinkle with topping. Bake at 350 degrees F. for 40-45 minutes.

## QUICK COFFEE CAKE

3/4 cup sugar

2 cups flour

2 1/4 tsps. double acting baking powder

3/4 tsp. salt

2 eggs

1/2 cup salad oil

1/2 cup milk

Crumb Topping

Sift sugar, flour baking powder and salt Combine eggs, oil and milk.

Stir into dry ingredients. Pour into greased 9" square pan.

### Crumb Topping

1/3 cup brown sugar firmly packed

2 Tbsps. flour

2 Tbsps. butter

1 tsp. cinnamon

Combine brown sugar, flour and cinnamon. Blend in butter. Spoon over batter. Bake at 400 degrees time 25-30 minutes.

## STREUSEL COFFEECAKE

### Streusel Topping:

1/4 cup Krusteaz Buttermilk Baking Mix  
1/4 cup brown sugar  
1/2 tsp. cinnamon  
1/4 cup butter or margarine

### Batter:

2 1/2 cups Krusteaz Buttermilk Baking Mix  
1/2 cup sugar  
1/4 cup butter or margarine, softened  
1 egg  
1 cup milk or water

For Streusel: In a small bowl, blend together baking mix, brown sugar, and cinnamon. Using a fork or pastry blender, cut in the butter until pea-sized. Set aside.

For Batter: Place all batter ingredients in a bowl. Using a spoon, blend ingredients together until moistened. Spread batter into a prepared 8x8-inch square pan. Sprinkle streusel over batter. Bake for 35-45 minutes at 350 degrees F. Makes 9 servings.

## FROSTINGS

### FUDGY FROSTING

8 ounces semi-sweet chocolate, finely chopped  
2 Tbsps. unsalted butter, cut into 1/2inch pieces  
1/2 cup whipping cream  
1/4 cup sugar  
2 Tbsps. light corn syrup  
1 tsp. vanilla

Place chocolate and butter in large bowl; set aside. Bring cream, sugar and corn syrup to gentle boil over medium heat in small saucepan. Pour hot cream mixture over chocolate mixture. Let stand 30 seconds to melt chocolate. Gently whisk until smooth. Stir in vanilla. Cover surface with plastic wrap. Refrigerate 15 to 30 minutes or until frosting is of spreading consistency. Yield: Enough to frost 16

cupcakes.

## MARZIPAN

1 cup plus 2 Tbsps. granulated sugar  
1/3 cup water  
Pinch of cream of tartar  
1 1/2 cups blanched almonds, very finely ground  
1 egg white, beaten stiff but not dry  
1/4 to 1/2 cup powdered sugar

Lightly oil a marble slab or baking sheet; set aside. In a small saucepan, combine granulated sugar and water. Stir over medium heat until sugar dissolves. Stir in cream of tartar until dissolved.

Bring to a boil; boil until mixture reaches soft-ball stage (238 degrees on a candy thermometer or until a teaspoon of the mixture dropped in very cold water forms a soft ball that flattens slightly when removed from the water). Remove from heat. Stir in almonds and beaten egg white. Stir over medium heat 2 to 3 minutes. Turn out onto oiled marble or baking sheet. Work paste with a wide dough cutter or a spatula 5 to 10 minutes, bringing edges to center. When cool enough to work by hand, knead until smooth. If necessary, add powdered sugar to surface to keep paste from sticking. Wrap airtight and store in refrigerator. Use within three month as cake icing, to form shaped or rolled candy roll to 1/4-inch thick and cut candies.

Cook's Notes: To tint, use about 4 drops food coloring per recipe. Knead stored marzipan to soften, add color and knead until blended. To cover an 8-inch two-layer cake use 12 to 14 ounces marzipan. Roll between two sheets of waxed paper using one recipe (or a 7-ounce package) marzipan to form a 3-inch by 24-inch rectangle. Place around side of cake, extending marzipan about 12-inch above top edge of cake. Roll out a second recipe (or package) marzipan into a 9-inch circle; place on top of cake, turning edge up. Pinch edges together, flute to make a decorative border or pinch together, flatten and cover with a decorative border. If desired, decorate with sugarcoated marzipan flowers, fruits or cut-out shapes.

Alternate technique: For a seamless effect, spray work surface and rolling pin with nonstick vegetable oil spray and dust with a mixture of powdered sugar and cornstarch. Then roll all the marzipan into one large circle, twice the diameter of the cake. Lift and move occasionally during rolling to prevent sticking. Gently wrap large circle around rolling pin; lift and center over cake. Smooth and shape

on cake. Release large air bubbles by pricking with a pin, then smooth surface. Trim excess from base.

\* \* \* \* \*

## FANCY CAKES

ASSORTED  
FRUIT CAKES

\* \* \*

ASSORTED

## BAKED ALASKA

1 quart strawberry ice cream  
1 quart vanilla ice cream  
Orange Chiffon Layer Cake  
Chocolate Sauce

## MERINGUE

8 egg whites (1 1/4 cup)  
1/4 tsp. cream of tartar  
1/4 tsp. salt  
1 cup sugar  
1/2 tsp. vanilla extract  
Confectioners' sugar

Day ahead: Let ice cream stand at room temperature 20 minutes, to soften. On sheet of foil on cookie sheet, draw an oval 10 inches long and 7 inches wide.

With spatula, spread oval with vanilla ice cream, mounding in center; layer strawberry ice cream on top; freeze covered, several hours or overnight.

Next day, make Orange Chiffon Cake Layer, bake in an ungreased 9x9x2 inch square baking pan. Cool completely. Make Chocolate Sauce.

About two hours before serving start assembling. Make meringue: Let egg whites stand at room temperature 1 hour. In large bowl of electric mixer, at high speed, beat egg whites with cream of tartar and salt just until soft peaks form when beater is slowly raised. Gradually beat in sugar, 2 tablespoons at a time, beating well after each



addition. Continue beating until egg whites are shiny and stiff peaks form when beater is raised. Add vanilla.

With spatula, carefully loosen cake from pan, remove. Cut cake, on the diagonal, into an oval 10 inches long and 7 inches wide. Preheat oven to 425F. Place cake in bottom of ovenproof oval baking dish (12 1/2 inches by 8 inches). Such as an oval metal au gratin.) Working quickly, remove foil from bottom of ice cream; place on top of cake. With spatula, spread entire cake and ice cream with meringue (about 1 inch thick), sealing completely. Spoon the rest of the meringue into a pastry bag with number-6 star tip. Decorate the top and side with swirls or in any pattern desired. Freeze if not baking at once.)

On lowest shelf of oven, bake Alaska 6 to 8 minutes, or until lightly browned. Reheat chocolate sauce in double boiler over hot water. Sprinkle Alaska lightly with confectioners' sugar. Serve at once with Chocolate Sauce. Makes 12 servings.

## BUTTERSCOTCH ICE CREAM CAKE

1 cup graham cracker crumbs  
1/3 cup toasted pecans, finely chopped  
1/3 cup butter melted  
2 cups heavy cream  
2 eggs  
1/8 tsp. nutmeg  
12 oz. pkg. Nestle toll house butterscotch morsels  
2/3 cup toasted pecans chopped

### CRUST:

Combine crumbs, 1/2 cup pecans and butter. Press firmly on bottom and 1" up side of 9" springform pan. Refrigerate.

### FILLING

Combine 1/2 cup heavy cream, eggs and nutmeg. Cook over medium-low heat, whisking constantly, until mixture is slightly thickened, about 6 min. Remove from heat. Add morsels, let stand 3 min. Whisk until smooth. Transfer to large mixing bowl. Refrigerate 20 min. Beat remaining 1 1/2 cups heavy cream until stiff peaks form, fold into cooled mixture. Pour 1/2 mixture into crust; sprinkle with 1/3 cup chopped pecans. Spoon remaining filling over nut layer. Garnish with remaining chopped pecans. Cover freeze 6 hours. Make 8-10 servings.

## HAZELNUT YULE LOG

### STEP 1.

3/4 cup flour  
1/4 cup cocoa  
1 tsp. baking powder  
1/4 tsp. salt  
3 eggs  
1 cup sugar  
1/3 cup water  
1 tsp. vanilla  
Confectioners sugar

Line jelly pan with foil and grease. Stir flour, cocoa, baking powder and salt together; set aside. Beat eggs until thick and lemon colored (5 minutes). Beat in sugar, water and vanilla at low speed. Add flour mixture beat until batter is just smooth. Pour into pan. Bake at 375 degrees for 14 minutes. Turn out onto towel sprinkled with powdered sugar and roll up.

### STEP 2.

1/2 cup apricot preserves  
1 Tbsp. apricot nectar  
1/4 cup soft butter  
1/4 tsp. salt  
3 cups confectioners sugar  
3 Tbsp. heavy cream  
3/4 tsp. vanilla  
1/3 cup ground hazelnuts

Mix preserves and nectar. Spread on cake. Beat butter, salt powdered sugar, cream and vanilla until fluffy. Stir in ground nuts. Spread over preserves. Reroll unto wax paper.

### STEP 3.

1 square unsweetened chocolate  
1 1/2 Tbsp. butter  
1/2 cup powdered sugar  
1/2 tsp. vanilla  
4 tsp. hot water  
20 oz. blanched nuts

Melt chocolate and butter; stir in powdered sugar, vanilla and water (1 tsp. at a time) until glaze is proper consistency to spread on cake. Decorate with nuts to make it look like rough log. Refrigerate not more than 24 hours.

## HOT FUDGE SUNDAE CAKE

1 cup Gold Medal flour  
3/4 cup granulated sugar  
2 Tbsps. cocoa  
2 tsps. baking powder  
1/4 tsp. salt  
1/2 cup milk  
2 Tbsps. salad oil  
1 tsp. vanilla  
1 cup chopped nuts, if desired  
1 cup brown sugar (packed)  
1/4 cup cocoa  
1 3/4 cups hottest tap water  
Favorite ice cream

Heat oven to 350 degrees. In ungreased square pan, 9x9x2 inches, stir together flour, granulated sugar, 2 tablespoons cocoa, the baking powder and salt. Mix in milk, oil and vanilla with fork until smooth. Stir in nuts. Spread evenly in pan, Sprinkle with brown sugar and 1/4 cup cocoa. Pour hot water over batter. Bake 40 minutes. Let stand 15 minutes: spoon into dessert dishes or cut into squares. Invert each square into dessert plate. Top with ice cream and spoon sauce over each serving. 9 servings.

\* Note: Unbleached flour can be used in this recipe.

To Cook in Microwave Oven: Measure the 1 3/4 cups water into 2-cup glass measure; place in microwave oven to boil, about 4 minutes. Substitute ungreased 2-quart glass casserole for square pan pour boiling water over batter in casserole, Cook uncovered 8 to 10 minutes or until cake is no longer doughy. Let stand a few minutes spoon into dessert dishes.

\* High Altitude (5000 feet) For all-purpose flour, use oblong pan 13x9x2 inches and bake 25 minutes.

## VARIATIONS:

Omit nuts; add 1 cup miniature marshmallows.

Omit nuts; add 1/2 cup shredded coconut and 1/2 cup chopped almonds.

Omit nuts; add 1 cup butterscotch pieces. Decrease brown sugar to 1/2 cup and the 1/4 cup cocoa to 2 tablespoons.

Omit nuts; add 1 cup raisins.

Omit nuts; stir in 1/2 cup peanut butter and 1/2 cup chopped peanuts.

## FRUITCAKE

### APPLESAUCE FRUITCAKE

4 cups all purpose flour  
2 cups sugar  
1 small jar green cherries  
1 small jar red cherries  
1 lb. raisins  
1 cup melted butter  
1 tsp. cloves  
1 tsp. cinnamon  
1 tsp. nutmeg  
1 small can pineapple tidbits  
3 cups applesauce  
1 cup chopped walnuts  
4 tsp. soda

In large bowl, mix dry ingredients, except soda. Add applesauce, fruit and nuts. Mix well, then mix in melted butter (or margarine). Mix in soda last. Pour in pans, decorate top with sliced cherries and pineapple and nut halves. Bake at 325 degrees for 2-2 1/2 hours for an angel food cake pan, or 1 hour for bread loaf pans. Check for doneness.

### QUICK'N EASY FRUITCAKE

(Makes one 9 or 10-inch fruitcake)

3 cups baking (biscuit) mix  
1 (28-ounce) Jar None Such Ready-to-Use Mince Meat  
3 eggs  
1/3 cup milk  
3 Tbsps. vegetable oil  
2 cups mixed candied fruit  
1 cup coarsely chopped nuts  
1/4 cup light corn syrup

1 Tbsp. hot water  
Glazed cherries and nut halves, optional

Preheat oven to 325 degrees Generously grease and flour a 9 or 10-inch tube pan. In large bowl, combine all ingredients except syrup, water and cherries; mix well. Turn into prepared pan. Bake 1 hour and 10 to 15 minutes or until toothpick inserted near center comes out clean. Cool 15 minutes. Turn out of pan. Cool thoroughly. In small bowl, mix together syrup and water; brush over cake. Garnish with cherries and nuts. Tip: To store cake, cool thoroughly (do not glaze or garnish). Wrap tightly; refrigerate or freeze.

\* \* \* \* \*

## CANDY

ASSORTED  
DIPPED  
FUDGE  
PEANUT BUTTER

\* \* \*

## ASSORTED

### BUTTER TOFFEE

2 1/4 cups sugar  
1 tsp. salt  
1/2 cup water  
1 1/4 cups butter  
1 1/2 cups chopped blanched almonds  
1 cup finely chopped walnuts  
4 oz. milk chocolate chips melted

Combine sugar, salt, water and butter heat to boiling. Add 3/4 cup almonds and cook, stirring constantly to hard crack stage 300 degrees-310 degrees. Remove from heat stir in remaining 3/4 cup almonds and 1/2 cup walnuts. mix only to combine. Pour into buttered jelly roll pan spread evenly. Cool. Brush with melted chocolate Sprinkle with remaining 1/2 cup walnuts, Pour morsels over hard mixture and spread while melting. Add nuts.

## BUTTERFINGERS

2 cups sugar  
1 cup water  
1 tsp. vanilla  
3/4 cup Karo syrup  
1 tsp. soda  
2 cups creamy peanut butter

Mix together sugar, syrup and water. Cook to hard crack stage. Add soda. Beat until foaming. Add vanilla and peanut butter. Spread on buttered baking sheet. Cut into squares while still hot. Dip in melted chocolate when cool. Use jelly roll size pan.

## BUTTERSCOTCH CEREAL TOSS

Snack is crunchy-butterscotch coating provides rich flavor

2 qts. assorted bite-size, ready to-serve cereals  
1 cup salted peanuts  
2 cups pretzel sticks  
1/2 cup butter  
1 1/2 cups brown sugar  
1/4 cup dark corn syrup  
1/2 tsp. salt  
1/4 tsp. ground nutmeg  
1 tsp. vanilla

Combine cereals, peanuts and pretzel sticks in large pan or bowl. Combine butter, brown sugar, corn syrup, salt and nutmeg in saucepan. Bring to a boil; boil 2 minutes. Remove from heat; Add vanilla. Pour over cereal mixture; stir to coat all ingredients. Spread on 2 buttered baking sheets. Let cool until firm. To hasten cooling, place in refrigerator. When set, break in pieces. Makes about 3 quarts.

## BUTTERSCOTCH HAYSTACKS

Willene Rosa

Crisp and sweet and so easy to make

6 oz pkg. butterscotch flavored morsels  
1 1/2 cups salted cashew nuts  
5 oz can chow mein noodles

Melt butterscotch bits in top of double boiler, stirring occasionally to blend. Meanwhile, combine nuts and chow mien noodles; place in preheated low oven (200 degrees). Add warmed nuts and noodles to melted butterscotch and stir until all are coated. Quickly drop with a dessert spoon onto waxed paper-lined baking sheet to form little haystacks. If nuts and noodles are warmed, butterscotch will not set until all the stacks are spooned out. Makes 18 haystacks, or about 1 pound.

NOTE: You can substitute 1 1/2 cup salted peanuts for the cashews, if you wish. Try Chocolate chips, Peanut butter chips or Vanilla chips for a taste change.

### CHOCOLATE CLUSTERS

To vary, add raisins or nuts, or maybe some of both.

2 cups (12 oz.) semisweet chocolate pieces

1 1/2 tsp. vanilla extract

2 cups seedless raisins OR chopped almonds OR finely chopped peanuts

Line 2 large cookie sheets with waxed paper; set aside. In double boiler over hot, not boiling, water melt chocolate with vanilla, stirring occasionally, until smooth. Remove from heat. Add raisins or nuts; stir to coat evenly. Drop by teaspoonfuls onto cookie sheets. Let clusters cool completely. Makes 36. To store, place clusters in containers with waxed paper between each layer. Can be frozen up to 1 month.

### CHOCOLATE RIPPLE DIVINITY

Snowy white candy marbled with chocolate- pleases everyone

2 cups sugar

1/2 cup water

1/2 cup light corn syrup

1/8 tsp. salt

2 egg whites

1 tsp. vanilla

6 oz pkg. chocolate chips

Combine sugar, water, corn syrup and salt in a 2-qt. heavy saucepan. Cook over low heat, stirring constantly until sugar is dissolved. If sugar crystals form on sides of pan, wipe them off. Cook to hard ball

stage (252 degrees) without stirring. Beat egg whites until stiff. Pour hot syrup slowly over egg whites, beating constantly. Add vanilla. Continue beating by hand or with electric mixer on medium speed until mixture begins to lose its gloss and a small amount dropped from a spoon holds soft peaks. (if the candy gets too stiff for the mixer, complete the beating with wooden spoon.) Fold in chocolate chips quickly and drop from teaspoon onto buttered waxed paper. Makes 24 pieces, or about 1 pound.

## COCONUT CHEWS

3/4 cup shortening (butter or margarine)  
3/4 cup confectioners sugar  
1 1/2 cups flour  
2 eggs  
1 cup brown sugar  
2 Tbsps. flour  
1/2 tsp. baking powder  
1/2 tsp. salt  
1/2 tsp. vanilla  
1/2 cup chopped walnuts  
1/2 cup flaked coconut  
Orange-Lemon Icing (below)

Heat oven to 350 degrees. Cream shortening and confectioners sugar. Blend in 1 1/2 cups flour. Press mixture in bottom of ungreased 13x9x2-inch baking pan. Bake 12-15 minutes. Mix remaining ingredients. Spread over hot baked layer. Bake 20 minutes longer. While warm spread with Orange-Lemon Icing. Cool cut into 3x 1-inch bars.

Orange-Lemon Icing:

Mix until smooth:

1 1/2 cups confectioners sugar  
2 Tbsp. melted butter or margarine  
3 Tbsp. orange juice  
1 tsp. lemon juice

## COCONUT SNOWDROPS

2 cups confectioners sugar  
1 cup unsweetened cocoa  
2/3 cup sweetened condensed milk (do not use evaporated milk)  
2 tsps. vanilla extract  
3 cups flaked coconut



In a medium bowl combine sugar and cocoa. Make a well in the center; add condensed milk and vanilla. Stir until well mixed (mixture will be very stiff). Stir in 1 cup of the coconut. Shape into 1-inch balls and roll in remaining 2 cups coconut. To store, place in airtight container. Refrigerate up to 1 month. Makes 40.

## EASY-MIX CANDY

From Betty Crocker

2 Tbsps. butter or margarine.

1/4 cup milk (plus 2 tsps. if making with chocolate fudge frosting mix) (reduce milk to 3 tablespoons if using golden caramel frosting)

1 package Betty Crocker creamy frosting mix (any of the delicious flavors) Tint and flavor if desired.

Heat butter in milk over low heat until butter melts and mixture just begins to simmer. Remove from heat; stir in dry frosting mix. Heat over low heat, stirring constantly with rubber scraper, until smooth and glossy, 1 to 2 minutes. Do not overcook. Makes 1 pound.

VARIATIONS: SQUARES- Stir in 1/2 cup chopped nuts if desired. Pour into aluminum foil-lined loaf pan, 9x5x3 inches.

WAFERS- Drop by teaspoonfuls onto waxed paper. If necessary, reheat mixture slightly.

CLUSTERS - Stir in 1 1/2 cups salted peanuts or other nuts. Drop by teaspoonfuls onto waxed paper.

## ENGLISH TOFFEE

2 sticks butter

1 cup sugar

3 tsps. water

1 cup chopped pecans

1 tsp. vanilla

6-8 Hershey bars

In cast iron skillet on high heat mix butter, water, sugar and vanilla. Stir constantly until the color of dark brown sugar. Quickly add the nuts to butter mixture and pour onto lightly buttered cookie

sheet. Spread with back of a spoon until thin. Lay Hershey bars on top of mixture. When bars are shiny and wet-looking spread with the back of a spoon to cover first layer. Chill in freezer then drop cookie sheet onto counter breaking candy into desired pieces. Keep candy in refrigerator.

## HOPSCOTCH

6 oz. pkg. butterscotch morsels  
2 cups miniature marshmallows  
1 can (3 oz.) chow mein noodles or corn flakes  
1/2 cup peanut butter

Melt butterscotch morsels over hot (not boiling) water. Stir in peanut butter. In large bowl, mix marshmallows and chow mein noodles. Add the butterscotch mixture and mix thoroughly. Drop heaping teaspoonfuls on wax paper-lined cookie sheet and refrigerate.

## LOLE POPO (COCONUT CANDY) (SAMOA)

1 cup light brown sugar  
1/4 tsp. lemon juice  
2 1/2 cups grated fresh coconut

Buy a whole coconut and grate the meat to desired amount. Packaged coconut may not be moist enough to use. Experiment if you like. In heavy frying pan, melt sugar over medium heat, stirring constantly to prevent scorching. Reduce heat and simmer for 5 minutes. Add lemon juice.

Slowly sprinkle coconut over melted sugar as you continue to cook on low heat. Stir until coconut is well coated and absorbs the melted sugar. Simmer five minutes longer. Remove from heat, cool until it can be handled. Coat hands lightly with butter and roll candy into 1-inch balls. Cool thoroughly before eating.

## MARCIA'S CANDY

12 oz. chocolate chips  
1/4 cup cream  
1/4 cup raspberry liqueur

Grind chocolate chips in a food processor. Heat the cream and raspberry liqueur in a saucepan until just boiling. Pour into food processor while going until chocolate is melted. Pour into small, fancy fluted candy cups. Refrigerate.

## MOLASSES-COCONUT BALLS

2/3 cup sugar  
1/4 cup light molasses  
3 Tbsps. light corn syrup  
3 Tbsps. hot water  
1 Tbsp. butter  
2 tsps. vinegar  
1/8 tsp. salt  
1 3/4 cups coconut

Combine sugar, molasses, corn syrup, water, butter, vinegar and salt in pan. Cook until soft ball stage. Cool 10 min. stir in coconut. Beat until mixture becomes creamy and forms into soft mass about 1 min. Shape into balls. Place on wax paper. and cool until firm. Store in tightly covered container in cool place.

## OLD-FASHIONED BUTTERSCOTCH

Butter-smooth with a crunch

2 cup sugar  
1/4 cup light corn syrup  
1/2 cup butter  
2 Tbsps. water  
2 Tbsps. vinegar

Combine all ingredients in 2-qt heavy saucepan. Stir and cook over medium heat until sugar is dissolved, then reduce heat and cook at a medium boil, stirring as needed to control foaming and to avoid sticking as mixture thickens. If sugar crystals form on sides of pan, wipe them off. Cook to the hard crack stage (300 degrees). Remove from heat and let stand 1 minute. Meanwhile, butter 2 sheets of aluminum foil and place on 2 baking sheets. Quickly drop teaspoonfuls of butterscotch onto foil, making patties about 1" in diameter. Space them 1/2" apart. If candy thickens so that it will not drop easily, set pan in hot water until it again is workable. Makes about 6 dozen patties or 1 1/4 pounds.

## POOR MAN'S TOFFEE

1 cup oleo  
1 cup packed brown sugar  
About 40 soda crackers  
12 oz. pkg. chocolate chips  
1 cup nuts

Heat oven to 350 degrees. Line a 12x18 inch jelly roll pan with foil lightly grease with oleo. Arrange soda crackers on foil, leaving 1/4-inch between each. Heat oleo and brown sugar to boiling, stirring constantly. Boil 3 minutes. Pour sugar mixture over crackers. Bake in heated oven for 5 minutes. Sprinkle chocolate chips over baked crackers. Spread chocolate with spatula until all covered. Sprinkle with nuts. Break apart when cool. Best when eaten soon after baked and cooled.

## SPEARMINT/ANISE DROPS

Hard candies that you can roll around in your mouth almost forever.

3 cups sugar  
1 cup water  
3/4 cup light corn syrup  
1 Tbsp. butter or margarine  
1/2 tsp. spearmint extract  
1/4 tsp. anise extract  
Few drops each green and red food coloring

Lightly grease two cookie sheets; set aside. In heavy, medium saucepan combine 2 cups sugar, water, corn syrup and butter or margarine. Cook, stirring frequently, over medium heat until sugar dissolves. Cook, without stirring, to 295 degrees F. on candy thermometer (hard-crack stage). Wash down undissolved sugar crystals on sides of pan with pastry brush dipped in water. Remove pan from heat. Pour half the mixture (about 1 cup) into top of double boiler and keep warm over hot water. To syrup in saucepan, add spearmint extract and green food coloring; stir just until combined. Quickly drop syrup by teaspoonfuls onto a cookie sheet making 1-inch drops. Repeat with remaining syrup in double boiler using anise extract and red food coloring. Let cool until firm.

Pour remaining sugar into shallow dish. Place drops, a few at a time, in sugar and turn to coat both sides. Repeat, coating all drops. Makes

1 pound or about 100 drops. To store, place in airtight containers.  
Keep at room temperature.

## DIPPED

### CHOCOLATE PEANUT BUTTER BALLS

1 (16-oz.) box powdered sugar  
1 (8-oz.) jar creamy peanut butter  
1 cube butter, melted  
3 cups Rice Krispies  
1 (7 oz.) bar milk chocolate  
1 (16-oz.) bag chocolate chips  
1/2 bar of paraffin

Mix powdered sugar and peanut butter. Add melted butter and mix well.  
Stir in Rice Krispies. Roll into balls about 1-1 1/4-inch in diameter  
and chill.

For dipping, melt the chocolate bar, chocolate chips and paraffin in  
the top of a double boiler. Place ball on fork, using a toothpick to  
help hold it on and dip in chocolate. Scrape bottom of ball with  
toothpick to get rid of excess chocolate. Slide ball off fork onto wax  
paper. Allow to harden. Store in refrigerator.

### COCONUT BON BONS

Pat Hoffer, Caldwell Med. Center

1 cube butter melted  
1 can eagle brand sweet condensed milk  
2 lbs. powdered sugar  
1 pkg. coconut  
1 cup chopped nuts  
12 oz pkg. chocolate chips  
1/2 square paraffin wax  
1/2 tsp. rum flavoring

Mix butter and milk together. Add powdered sugar, flavoring, nuts and  
coconut. Shape into balls. Place on wax paper. Refrigerate few minutes  
until firm. Melt chocolate chips and wax together in double boiler.  
Dip a ball in chocolate and put on wax paper. NOTE: Fondant can be  
colored or other flavors substituted. Can use white chocolate if  
colors desired.

## CREAM CHEESE BUTTER CREAMS

1 cup butter, softened  
8 oz. cream cheese, softened  
3 lbs. confectioners sugar  
12 oz. dipping chocolate  
1/4 tsp. vanilla

Cream butter and cream cheese in bowl until light and fluffy. Add confectioners sugar gradually, beating until smooth after each addition. Chill in refrigerator; shape into balls. Melt dipping chocolate in top of double boiler over low heat.. Remove from heat. Add vanilla. Dip, using fork or toothpicks to pick up the balls. Keep in a cool place in a covered can.

## MARTHA WASHINGTON CANDY

2 boxes confectioners sugar sifted  
1/2 cup oleo  
1 can sweetened condensed milk  
1 Tbsp. vanilla  
4 cup nuts  
1 pkg. (1/2 lb) bitter sweet-sweet chocolate squares  
1 block paraffin

Cream sugar and oleo. Add milk and cream. Roll nuts until fine and add to mixture. Roll into balls. Dip in paraffin and chocolate

## PEANUT BUTTER BALLS

Shirley Page, Caldwell

1 cup peanut butter  
1 cup dry powdered milk  
3/4 cup honey  
12 oz. chocolate chips or dipping chocolate.

Mix peanut butter, powdered milk and honey. Form into 1" balls. Place on cookie sheet and freeze. (Approximately 1 hour.) Melt Chocolate and dip balls in chocolate. Place on waxed paper; chill. Makes 30-36 balls.

## FUDGE

### ALMOND PHILLY FUDGE

3 oz. cream cheese  
2 1/2 cups sifted confectioners sugar  
1/4 tsp. almond extract  
Few grains salt  
1/2 cup chopped almonds

Place the cream cheese in a bowl and cream it until soft and smooth. Slowly blend in the sugar. Add the almond flavoring, salt and chopped nuts and mix, until well blended. Press into a well greased shallow pan. Place in the refrigerator until firm and cut into squares. Yields 2 lbs.

### BUTTERMILK CANDY

Try this country relative of fudge and see why it's so popular!

1 cup buttermilk  
1 tsp. baking soda  
2 cups sugar  
2 Tbsps. light corn syrup  
1/4 cup butter or margarine  
1 cup chopped pecans

Combine buttermilk and baking soda in 3-qt. Heavy saucepan. Let stand 20 minutes. Add sugar and corn syrup to buttermilk. Bring to a boil, stirring until sugar is dissolved. When mixture boils, add butter and cook, stirring occasionally if necessary, to the soft ball stage (236 to 238 degrees) it will turn a medium brown color. Remove from heat and cool to lukewarm (110 degrees). Beat until mixture loses its gloss and starts to thicken. Stir in pecans. Turn into buttered 8" square pan. Cool until firm; then cut in 36 pieces. Makes about 1 1/2 pounds.

### CAN'T FAIL 5 MINUTE FUDGE

2/3 cup undiluted evaporated milk  
1 1/2 cups (about 16 medium) diced marshmallows  
1 2/3 cups sugar  
1 1/2 cups Chocolate or Caramel Chips

1/2 tsp. salt  
1/2 cup chopped nuts  
1 tsp. vanilla

Mix milk, sugar and salt in saucepan over low heat. Heat to boiling, then cook 5 minutes, stirring constantly. Remove from heat. add nuts, marshmallows, Chocolate (or Caramel) Chips and vanilla. Stir 1 to 2 minutes, or until marshmallows melt. Pour into buttered 9-inch square pan. Cool and cut into squares.

#### VARIATIONS:

**CHOCOLATE MINT** Prepare fudge decorate with various colored flat mints.

**CARAMEL ROLL** use caramel chips place chopped nuts on heavy waxed paper. Spoon fudge over nuts, form into roll and cover all sides completely with nuts. Cool and slice.

**DROPS** spoon fudge on waxed paper and allow to cool.

#### CARNATION FIVE MINUTE FUDGE

(Makes 2 pounds)

2 Tbsps. butter  
2/3 cup undiluted Carnation Evaporated Milk  
1 2/3 cups sugar  
1/2 tsp. salt  
2 cups (4 oz.) miniature marshmallows  
1 1/2 cups (9-oz. pkg.) semi-sweet chocolate pieces  
1 tsp. vanilla  
1/2 cup chopped nuts

Combine, butter, Carnation, sugar and salt in saucepan over medium heat. Bring to a boil. Cook 4 to 5 minutes, stirring constantly. (Start timing when mixture starts to "bubble" around edges of pan.) Remove from heat. Stir in marshmallows, chocolate, vanilla and nuts. Stir vigorously for 1 minute (until marshmallows melt and blend). Pour into 8-inch square buttered pan. Cool. Cut in squares.

#### CHEESE WHIZ FUDGE

1 cup (8 oz.) Cheese Whiz  
1 cup (1/2 lb.) margarine



2 lb. bag powdered sugar  
1/2 cup cocoa  
1/2 tsp. vanilla  
1 cup chopped nuts (optional)

Melt and cream together the cheese and margarine (works well in the microwave). Sift in powdered sugar and cocoa. Blend in vanilla and nuts. Spread in a 9x13-inch pan and refrigerate until firm. Cut into squares and serve. Keep refrigerated or can be frozen.

#### CHOCOLATE MARSHMALLOW FUDGE

2 cups sugar  
2/3 cup milk  
2 squares (2 oz) unsweetened chocolate  
2 Tbsps. light corn syrup  
12 miniature marshmallows  
2 Tbsp. butter  
1 tsp. vanilla

Combine sugar, milk, chocolate and corn syrup in a saucepan and cook slowly, stirring often to prevent burning, until temperature of 236 is reached or soft ball stage. Remove from heat, add butter and set aside to cool. When the candy has cooled to 110 or almost cold add vanilla and marshmallows. Beat until a small amount dropped from a spoon will hold its shape. Pour into slightly greased pan. when cold, cut into squares.

#### CHOCOLATE MINT FUDGE

7 1/2 oz jar marshmallow cream  
1 1/2 cups sugar  
2/3 cup evaporated milk  
1/4 cup butter  
1/4 tsp. salt  
10 oz pkg. (1 1/2 c) Nestle toll house mint semi sweet chocolate morsels  
1/2 cup chopped nuts  
1 tsp. vanilla extract

In medium saucepan, combine marshmallow cream, sugar, evaporated milk, butter and salt bring to full boil stirring constantly over moderate heat. Boil 5 min. stirring constantly over moderate heat. Remove from heat. Add chocolate morsels, stir until morsels are melted and mixture

smooth. Stir in nuts and vanilla. Pour into foil-lined 8" square pan. Chill in refrigerator until firm (about 2 hrs) Cut into 1" squares. Makes 1 1/2 lbs.

## CHRISTMAS FUDGE

Delicious light brown candy dotted with red cherries and lots of nuts, including shaved Brazils- a big recipe for a Christmas special

3 cups sugar  
1 1/2 cups light cream  
1 cup light corn syrup  
1 tsp. salt  
2 tsps. vanilla  
1 cup diced candied pineapple  
1 cup halved candied cherries  
1 1/2 cups shaved Brazil nuts  
1 1/2 cups broken walnuts  
2 cups pecan halves

Combine sugar, cream, corn syrup and salt in 3-qt. heavy saucepan. Cook and stir over medium heat until sugar is dissolved. Cover saucepan and boil 1 minute (this helps prevent sugar crystals from forming). Uncover and cook at steady, medium boil to the soft ball stage (236 degrees). Remove from heat. Add vanilla and immediately beat with electric mixer at medium speed. Beat until mixture is creamy and begins to hold its shape, about 10 minutes. Thoroughly mix in pineapple, cherries, Brazil nuts, walnuts and pecans. Press into 2 buttered 9" square pans. Chill until firm enough to cut. Let stand in refrigerator 24 hours before serving. Makes about 128 pieces, or 4 pounds.

## CREAMY CHOCOLATE FUDGE

7 oz jar marshmallow cream  
1 1/2 cup sugar  
2/3 cup evaporated milk  
1/4 cup butter  
1/4 tsp. salt  
2 cups milk chocolate morsels  
1 cup semi-sweet chocolate morsels  
1 cup walnuts, chopped  
1 tsp. vanilla

In large saucepan, combine marshmallow cream, sugar, evaporated milk, butter and salt. Heat to a full rolling boil over moderate heat, stirring constantly. Boil 5 min. stirring constantly. Remove from heat add both morsels stir until morsels are melted and mixture is blended. Stir in walnuts and vanilla. Pour into foil lined 8 inch or 9 inch square pan. Refrigerate. cut into 1 inch squares. Makes 2 1/2 lbs.

## FANTASY FUDGE

3 cups sugar  
3/4 cup Parkay margarine  
2/3 cup evaporated milk  
1 pkg. (12 oz.) semi-sweet real chocolate chips  
1 jar (7 oz.) marshmallow cream  
1 cup chopped nuts  
1 tsp. vanilla

### Microwave method:

Microwave margarine in 4 quart bowl on high 1 minute or until melted. Add sugar and milk mix well. Microwave on high 5 minutes or until mixture begins to boil. Stir after 3 minutes. Mix well scrape bowl. Microwave 5 1/2 min. more. Gradually stir in chocolate until melted. Add remaining ingredients mixing well. Pour into 9x9 or 13x9 in pan. Cool at room temperature.

### Stovetop method:

Stir together margarine, milk and sugar in large pan. Bring to boil stirring constantly. Boil 5 min. over medium heat or until candy thermometer reaches 234 degrees. Remove from heat, gradually stir in chocolate until melted. Add remaining ingredients stir until well mixed. Pour into 9x9 or 13x9 inch pan. Cool at room temperature.

## FOOLPROOF CHOCOLATE FUDGE

18 ozs. semi-sweet chocolate chips  
1 (14 ounce) can Eagle Brand Sweetened Condensed Milk (NOT evaporated milk)  
Dash salt  
1 1/2 tsp. vanilla extract  
1/2 cup chopped nuts

In heavy saucepan, over low heat melt chips with Eagle Brand. Remove from heat, stir in remaining ingredients. Spread evenly into wax paper lined 8-in. square pan. Chill 2 to 3 hours or until firm. Turn fudge

onto cutting board peel off paper and cut into squares. Store loosely covered at room temperature.

#### VARIATION:

**ROCKY ROAD FUDGE** Omit 6 oz. chocolate morsels, salt, vanilla and nuts. In saucepan melt morsels with Eagle Brand and 2 Tbsp. margarine. In large bowl, combine 2 cups dry roasted peanuts and 1 (10 1/2-ounce) package miniature marshmallows. Pour chocolate mixture into nut mixture: mix well. Spread into wax paper-lined 13x9-in. pan. Chill 2 hours.

#### FOOLPROOF FUDGE CUT-OUTS

3 cups (18 oz.) HERSHEY'S Semi-Sweet Chocolate Chips  
1 (14-oz) can EAGLE BRAND Sweetened Condensed Milk (NOT evaporated milk)  
Dash salt  
1 cup chopped walnuts (optional)  
1 1/2 tsps. vanilla extract

Line 13x9x2-inch pan with foil, extending foil over edges of pan; set aside. In heavy saucepan over low heat, melt chips with sweetened condensed milk and salt. Remove from heat; stir in walnuts, if desired, and vanilla. Spread evenly into prepared pan. Refrigerate 2 hours or until firm. Use foil to lift fudge out of pan; place on cutting board. Peel off foil; cut into shapes with cookie cutters. Store tightly covered in cool, dry place. About 2 lbs. fudge.

#### FUDGE

1 cup sugar  
1/4 cup butter  
3 Tbsps. and 1 1/2 tsps. evaporated milk  
2/3 cups marshmallow cream  
2/3 cup chocolate pieces  
1/2 tsp. vanilla  
1/3 cup nuts, chopped

Combine sugar, butter and milk in heavy 2 1/2 quart saucepan; bring to a boil, stirring constantly. Continue boiling 5 minutes over medium heat, stirring constantly to prevent scorching. Remove from heat. Stir in chocolate pieces until melted. Add marshmallow cream, nuts and vanilla; beat until well blended. Pour into greased pan. Cool at room

temperature, cut into squares.

### FUDGE CANDY DROPS

2 cups (12-oz.) chocolate morsels  
1 1/4 cups natural cereal  
1 cup salted peanuts  
whole nuts (walnuts, pecans, peanuts or cashews optional)

Melt chocolate morsels over hot (not boiling) water. Remove from heat; stir in natural cereal and peanuts. Drop by rounded measuring teaspoonfuls onto waxed paper-lined cookie sheets. Garnish with whole nuts. Chill in refrigerator until firm.

### MILLION DOLLAR FUDGE

4 1/2 cups white sugar  
1 large can evaporated milk  
1 (12-oz.) pkg. chocolate chips  
8 regular-size Hershey bars  
1 pint marshmallow creme  
1/4 cube oleo  
2 tsp. vanilla  
2 cups chopped walnuts

Mix sugar and milk well and bring to a full boil. Boil for 8 minutes at the full boil stirring constantly. Turn heat off (or keep very low) and add all other ingredients. When well-blended pour into 2 buttered 9x9-inch pans. Allow to sit at least 24 hours. Keeps well in covered cans in dry cool place.

### PECAN FUDGE NUGGETS

3 cups sugar  
1 cup milk  
4 squares (1 oz. each) unsweetened chocolate, chopped  
3 Tbsps. light corn syrup  
3 Tbsps. butter or margarine  
1 tsp. vanilla extract  
1 cup chopped pecans  
32 pecan halves, if desired

Grease and line an 8-inch square baking pan with foil; set aside.

Grease large cookie sheet; set aside. In heavy medium saucepan combine first 4 ingredients. Bring to boil over medium heat, stirring constantly. To prevent a grainy fudge, wash down undissolved sugar crystals on sides of pan with pastry brush dipped in water. Continue cooking without stirring until temperature on candy thermometer reaches 238 degrees F. (soft ball stage). Remove from heat. Cool without stirring until temperature has reached 110 degrees F. Add butter or margarine and vanilla. With wooden spoon beat candy until thick (when it just begins to lose its shine). Add nuts. Quickly spread candy onto cookie sheet. With buttered fingers knead 3 minutes until smooth. Pat into baking pan. With dull edge of small knife, score fudge into 36 pieces. If desired, place pecan half on each piece. Cool in pan 3 hours. Cut into pieces. Makes 1 1/2 pounds or 36 pieces. To store, place fudge in waxed paper-lined, airtight container. Keep at room temperature. Or can be refrigerated or frozen up to 2 months.

#### SEE'S FUDGE

22 large marshmallows  
1/2 lb. margarine  
18 oz. chocolate chips  
2 tsps. vanilla  
2 cups walnuts chopped  
4 1/2 cups sugar  
1 large can evaporated milk

Tear marshmallows in quarters by hand. Mix all ingredients in large bowl except sugar and evaporated milk. In large pan bring sugar and milk to a boil. Boil just under 9 minutes. You'll see the mixture die down and reduce suddenly. Be sure to stir constantly. Pour hot mixture into chocolate chip mixture and beat together until chips and marshmallows are melted. Pour into greased 13x9-inch pan. Cool in refrigerator then cut into bite-size pieces.

#### WHITE FUDGE

1 1/2 cup sugar  
1 Tbsp. corn syrup  
3/4 c evaporated milk  
1/2 tsp. salt  
2 Tbsp. butter cut in small bits  
12 oz pkg. Choc-au-lait chips  
1 tsp. vanilla

1 cup coarsely chopped walnuts

Combine sugar, corn syrup, milk, salt in saucepan and bring to boil over medium heat. Once mixture is boiling, time for 10-11 minutes or on a candy thermometer to the thread stage (225 degrees). Remove from heat, cool to 150 and add butter and chips. Stir vigorously until smooth. Add vanilla and nuts. Pour into a buttered 7x9 pan. Cool in refrigerator at least 1 hour before cutting into squares.

## PEANUT BUTTER

### PEANUT BUTTER and JELLY CANDY

1 cup crunchy peanut butter  
1 cup raisins  
1/2 cup favorite jam or jelly  
1 1/2 cups flaked coconut

Mix together peanut butter, raisins, jam or jelly. Roll in coconut about a teaspoonful at a time. Put on cookie sheet. Chill about 20 min. Makes 3 dozen.

### PEANUT BUTTER CANDY

3 cup sugar  
1/8 tsp. salt  
1 cup milk  
2 Tbsps. butter  
1 cup peanut butter  
1 tsp. vanilla

Combine sugar, salt and milk in a 2 qt. saucepan. Quickly bring to a boil, stirring only until sugar is dissolved. Boil without stirring until mixture reaches soft ball stage 234 degrees on candy thermometer. Remove from heat and add butter, peanut butter and vanilla. Mix thoroughly. Pour into buttered 8 in square pan. Cut into pieces when cool.

### PEANUT BUTTER PINWHEELS

1/2 cup mashed potatoes  
1/8 tsp. salt

1 lb. sifted powdered sugar  
1/2 tsp. vanilla  
1 cup peanut butter

Cook potatoes and mash adding no seasoning or milk Gradually stir in salt and enough sugar to form an easily handled dough. Roll on lightly sugared board into rectangle 1/4 inch thick. Spread with peanut butter and roll like a jelly roll. Chill and slice.

#### QUICK PEANUT BUTTER CANDY

1/2 cup margarine  
1/2 cup milk  
2 cups sugar  
2/3 cup super chunk peanut butter  
2 cups quick oats

Mix together margarine, milk and sugar in 2 quart saucepan. Bring to boil and boil 3 minutes. Remove from heat cool 5 minutes. Add peanut butter and mix thoroughly. Stir in oats. Drop by teaspoons onto waxed paper. Makes 60 (1 1/2-inch) candies.

\* \* \* \* \*

#### FANCY CANDIES

ASSORTED  
CARAMELS  
FRUIT  
NUTS  
PENUCHE  
PRALINES

\* \* \*

#### ASSORTED

#### CHESTNUTS

1 lb. creamy peanut butter, at room temperature  
1 cup butter or regular margarine, softened  
1 1/2 lb. (5 1/2 cups) confectioners sugar  
1 pkg. (12 oz) semisweet-chocolate pieces  
1/2 bar paraffin



In large mixing bowl, combine peanut butter, butter and confectioners' sugar. Using wooden spoon, mix until smooth and well blended.

For large chestnuts: Shape 1 slightly rounded tablespoon into a ball; flatten one side, to resemble a chestnut. Refrigerate several hours or overnight. Makes about 40.

For small chestnuts: Shape 1 slightly rounded teaspoon into a ball. Refrigerate several hours or overnight. Makes about 80.

In top of double boiler combine chocolate and paraffin. Place over hot, not boiling, water, stirring occasionally, until chocolate and paraffin are melted. Remove from hot water. Using a fork, dip cold "chestnuts" into chocolate mixture just until two-thirds covered. Place on rack. When chocolate coating is firm, store, covered in a cool, dry place. If desired, freeze for later use.

Note: Paraffin may be omitted, but candies will need to be refrigerated.

#### CHOCOLATE DIPPED PEEL

1 large grapefruit  
3 large navel oranges  
3 cups sugar  
1/4 cup light corn syrup  
6 squares semisweet chocolate  
2 Tbsp. butter or regular margarine

Cut grapefruit and oranges in half lengthwise; squeeze out as much juice as possible. Refrigerate juice to use as desired.

In heavy, 3-quart saucepan, place peel and 2 quarts water; bring to boiling. Reduce heat, and simmer, covered, 30 to 40 minutes, or until peel is tender. Drain, cool slightly. Carefully scrape excess pulp from peel.

In same saucepan, combine 1 cup water, 2 cups sugar and the corn syrup. Cook over medium heat, stirring constantly, until sugar is dissolved and syrup comes to boiling. Continue cooking without stirring, to 235 degrees F on candy thermometer, or until a little in cold water forms a soft ball. Add grapefruit and orange peels, simmer gently, stirring frequently, 30 to 40 minutes, or until peel becomes translucent. (To prevent scorching during cooking, lift peel off

bottom of pan several times.) Turn peel and syrup into bowl. Let stand in a cool, dry place, covered, overnight. Remove peel from syrup to wire rack, and let drain 3 hours. With scissors, cut into 1/4-inch-wide strips. Roll in remaining 1 cup sugar, coating well. Place on rack to partially dry, about 3 hours. Roll in sugar again. In top of double boiler, over hot not boiling, water, melt chocolate and butter. Holding with tongs or impaled on a toothpick, dip each strip in the chocolate; drain off excess chocolate. Place on waxed paper on tray. Cool. Store in refrigerator. Makes about 2 pounds.

### CHOCOLATE DATE YULE LOG

1 lb. pitted dates, coarsely chopped  
1 1/4 cup walnuts  
5 pieces candied ginger, finely chopped, about 3 Tbsps.  
1/4 cup unsifted confectioners' sugar  
4 squares (1oz size) semisweet chocolate  
2 Tbsps. butterscotch or peanut butter pieces

Combine dates, nuts and ginger. Process in food processor, one half at a time, to chop all finely. Turn out on breadboard sprinkled with confectioners' sugar. Knead with hands to blend thoroughly.

Form into a roll 1 1/2 inches thick. Cut a 1 1/2-inch piece from the end; roll and place on top of roll to form a branch stub. Wrap in waxed paper, refrigerate at least 1 hour before coating with chocolate.

In top of double boiler, melt chocolate over hot, not boiling, water. Spoon over date roll, spreading to coat evenly all over. With fork, draw lines on log to simulate bark. Refrigerate until chocolate is hard.

In small skillet, over low heat, melt butterscotch pieces. With small spatula, spread on each end of the log, as well as on the branch stub. If desired, decorate with bits of angelica and candied cherries. Refrigerate at least 2 hours before serving. To serve, cut into thin slices while still cold. Makes 1 log, about 1 1/2 pounds.

### COCOA MERINGUE LADYFINGERS (LOGS)

1/2 cup egg whites  
1 1/4 cup sifted confectioners sugar, sifted before measuring  
1/2 cup sifted unsweetened cocoa, sifted before measuring

1 cup granulated sugar  
Dash salt  
1/2 tsp. vanilla extract

In small bowl of electric mixer, let egg whites warm to room temperature. Preheat oven to 275 degrees F. Line two large baking sheets with brown paper.

On sheet of waxed paper, sift together confectioners' sugar and cocoa.

In small, heavy 1-quart saucepan, combine granulated sugar and 1/2 cup water. Cook, stirring, over medium heat until sugar is dissolved and syrup is clear. Continue cooking over high heat, without stirring, to 240 degrees F on candy thermometer, or until a little spins a thin, 6 to-8-inch thread when dropped from tip of spoon.

With mixer at high speed, beat egg whites and salt until stiff moist peaks form when beater is slowly raised. With mixer at high speed, slowly pour hot syrup in a thin stream over egg whites, beating constantly. Add vanilla. Turn meringue into large bowl of electric mixer, continue beating about 5 minutes, or until mixture is cool and stiff. At low speed, gradually add cocoa-sugar mixture, guiding mixture into beaters with rubber scraper and beating just until smooth and well blended. Don't overbeat. Using a rubber scraper, turn meringue into large pastry bag with number 5 plain tip (1/2-inch opening). Pipe meringue in strips, 1 inch apart, to make ladyfingers 3 to 3 1/2 inches long and about 3/4 inch wide.

Bake both sheets at the same time at 275 degrees for 30 to 35 minutes. Turn off oven. Let meringues stay in the oven until cool (open oven door slightly) about 30 minutes. With spatula, remove ladyfingers from paper. Store, covered, in a cool dry place. Makes 30.

## MARZIPAN PINE CONES AND ALMONDS

1 can (8 oz) almond paste  
1 2/3 cup sifted confectioners' sugar  
1 egg white  
Toasted blanched sliced almonds  
1/3 cup semisweet chocolate pieces (for Marzipan almonds)

In medium bowl break the almond paste into smaller pieces. Knead to make it pliable. Gradually knead sugar into almond paste, alternately with egg white, a little at a time.

To simulate a pine cone: With palms of hands, shape 1 scant tablespoon marzipan into a cone shape, about 1 1/2 inches long (rounded at one end, pointed at the other end). Starting at pointed end of cone shape, press almonds (pointed side in) into marzipan at slight angle and over-lapping one another, in rows, to cover completely. (Before inserting into marzipan, dip tip of almond in water to hold in place better.) Refrigerate. Makes 28.

Note: To toast almonds: Place in a single layer in baking pan. Bake at 350 degrees F 10 to 12 minutes, or until golden.

### MARZIPAN ALMONDS

Follow recipe for Marzipan Pine cones, above (Steps 1 and 2). With fingers, shape 1 teaspoon dough to look like half an almond, 1 3/4 inches long. Using a real almond in its shell as a model. With back of spoon, press a ridge around the edge.

Melt 1 cup semisweet-chocolate pieces in top of double boiler over hot water. Put two halves together with melted chocolate to form a whole almond. Make tiny indentations in "shell" with toothpick. Refrigerate. Makes 28

### MERINGUE MUSHROOMS

These are almost too pretty to eat. They make splendid gifts and/or party favors.

4 egg whites, at room temperature  
1/4 tsp. cream of tartar  
1/8 tsp. salt  
1 tsp. vanilla extract  
1 cup sugar  
1/2 cup semisweet chocolate pieces  
Unsweetened cocoa (optional)

Line 2 cookie sheets with foil. In medium mixing bowl with electric mixer at high speed, beat egg whites, cream of tartar and salt until soft peaks form. Gradually add vanilla extract and sugar, 2 tablespoons at a time. Continue beating for about 5 minutes until sugar is completely dissolved and stiff peaks form.

For stems: Fit a pastry bag with a 1/2-inch plain tip. Spoon meringue into pastry bag. (it may be much easier to fill the pastry bag by

supporting it in a tall container such as a blender jar.) Shape stems by holding tube vertically, close to foil, and pressing tube gently while slowly raising the bag straight up. Use a small knife to cut stem from tube, keeping stems 1 to 1 1/2 inches high. Make about 32 stems. Place in oven on upper rack. (Make more stems than caps because some topple during baking.)

For caps: Using remaining meringue in pastry bag, shape caps by placing tube close to foil. Hold bag vertically and press meringue out to form mound or semicircle. Smooth top of the caps with your finger, using water if necessary. Make about 30.

Bake on lower rack of oven at 225 degrees for 1 hour. Turn oven off and leave stems and caps in oven to dry with door slightly open until cool.

To assemble: Melt chocolate in top of double boiler over hot, not boiling, water. With knife spread a layer of chocolate on underside of cap. Place a stem upside down on chocolate and let dry before turning upright. Store at room temperature in a lightly covered container. Mushrooms may be sprinkled lightly with cocoa before serving. Makes 30 mushrooms.

## SUGARPLUMS

2 cups (12 oz.) pitted prunes, finely chopped  
2 cups raisins  
1 1/2 cups chopped walnuts  
2 cups sugar  
1/2 cup light corn syrup  
1/2 tsp. vanilla extract  
1/4 tsp. salt  
2 cans (3 1/2 oz each) flaked coconut

Lightly grease 9x9x2 inch pan. In medium bowl, combine prunes, raisins and nuts; mix well. In small, heavy saucepan, combine sugar, corn syrup and 1/2 cup water. Over medium heat, stirring constantly, cook until mixture starts to boil. Boil to 238 degrees on candy thermometer, or until a little in cold water forms a soft ball that flattens on removal from water. Remove from heat, cool 10 minutes. Pour into small bowl of electric mixer, add vanilla and salt. Beat at high speed 5 minutes, or until mixture is white and creamy. Stir into fruit mixture; mix well. Turn into prepared pan; press evenly with spatula. Refrigerate 1 hour. Cut into 64 squares. Form each square

into an oval, roll in coconut. Store in container with tight-fitting lid place waxed paper between layers. Makes 64.

## TURTLES

1 cup granulated sugar  
1/2 cup light-brown sugar, packed  
1/2 cup light corn syrup  
1/2 cup heavy cream  
1 cup milk  
1/4 cup butter or regular margarine  
1 tsp. vanilla extract  
1 can (6 oz) pecan halves  
2 bars (4 oz. size) German sweet chocolate

Make caramel: Line an 8-by-8-by 2-inch baking pan with foil. Lightly butter foil. In a heavy, 2 1/2-quart saucepan, combine all ingredients except vanilla, nuts and chocolate. Cook, stirring with wooden spoon, over low heat until sugar is dissolved. Over medium heat, cook, stirring occasionally, to 244F on candy thermometer, or until a little in cold water forms a firm ball. Remove from heat; stir in vanilla. Turn into prepared pan; let cool 30 minutes. With sharp knife, cut into 26 pieces. Roll each piece into a ball, place on buttered cookie sheet about 1/2 inch apart.

To make feet and head: Press 5 pecans into each ball, equal distant around edge, lengthwise, with half of each pecan overhanging edge.

Melt chocolate in double-boiler top, over hot, not boiling, water. Spoon 1 teaspoon melted chocolate over each caramel, covering surface, but leaving part of the pecans showing. Refrigerate to allow the chocolate to harden slightly.

## CARAMELS

## CARAMELS

2 cups sugar  
2 cups light corn syrup  
1/8 tsp. salt  
1/2 cup (one stick) unsalted butter  
2 cups PET Evaporated Milk  
1 tsp. vanilla

In a 3 quart heavy saucepan, combine sugar, corn syrup and salt. Cook over medium-high heat until mixture reaches firm-ball stage (244 degrees F), stirring occasionally. Add butter and slowly add evaporated milk so that mixture does not stop boiling. Stirring constantly, cook rapidly to firm-ball stage again. Remove from heat, add vanilla and pour mixture into a buttered 9-inch square baking pan without scraping the sides of the saucepan. Cool thoroughly before cutting Makes 81 (1 x 1-inch) caramels.

### PECAN NUT CARAMELS

3/4 cup finely chopped pecans  
2 cups sugar  
1/2 cup butter  
3/4 cup light corn syrup  
2 cups evaporated milk

Butter an 8x8x2-inch pan and sprinkle with half of chopped nuts. Combine sugar, butter and corn syrup. Stir in 1 cup milk. Bring to boil while stirring. Add 1 cup milk slowly so mixture continues to boil. Cook while stirring until 240 degrees (firm ball), about 40 minutes. Pour into buttered pan. Sprinkle top with rest of nuts. Cool and cut into squares.

### SCHOOL GIRL CARAMELS

1 cup sugar  
1 cup light corn syrup  
1 cup light cream (or 1/2 cup heavy cream plus 1/2 cup milk)  
1/4 cup butter

Combine all ingredients in 2-qt. heavy saucepan. Stir over medium heat until sugar is dissolved and mixture starts to boil. Reduce heat and cook at a fairly low, steady boil, stirring occasionally until mixture reaches 240 degrees, Then stir constantly and vigorously to prevent scorching until mixture reaches the firm ball stage (246 to 248 degrees). Remove from heat at once and pour into a lightly buttered 8" square pan. Let cool about 1 hour, or until candy starts to become firm. Then score in strips about 3/4" wide. When cool and firm, remove strips from pan one at a time; lay on cutting board and with a very sharp knife, cut in 9 even-sized pieces. Wrap each piece in waxed paper. Makes about 80 to 90 pieces, or 1 1/4 pounds.

## VANILLA CARAMELS

Use canned condensed milk, no cream in this successful recipe

2 cups white sugar  
1 cup light brown sugar  
1 cup light corn syrup  
1 cup sweetened condensed milk  
1 cup milk  
1/3 cup butter  
1/4 tsp. salt  
2 tsps. vanilla

Combine sugars, corn syrup, condensed milk, and milk in a 3-qt. heavy saucepan. Cook over medium heat, stirring until sugars are dissolved and syrup starts to boil. Reduce heat to low and cook, stirring occasionally to prevent scorching, until mixture reaches 240 degrees. Cook and stir constantly to avoid scorching until mixture reaches the firm ball stage (246 to 248 degrees). Remove from heat; add butter and salt and stir in well. After about 2 minutes, add vanilla and stir. Pour into a lightly buttered 8" square pan. When it starts to get firm, mark candy in 3/4" strips with sharp knife. When cool and firm, (about 3 hours), cut in strips; remove strips from pan one at time; place on cutting board and with a sharp knife cut in squares or rectangles. Wrap individually in waxed paper. Makes 10 to 11 dozen pieces, or 2 1/2 pounds.

## VERMONT CARAMELS

Maple syrup provides flavor, sweetening, well worth using this way

2 cups light brown sugar, firmly packed  
1 1/2 cup maple syrup  
2 Tbsps. light or dark corn syrup  
1/2 cup heavy cream  
1 Tbsp. butter

Combine brown sugar, maple syrup, corn syrup and cream in a 3-qt. heavy saucepan. Stir with a wooden spoon to mix; cook over medium heat at first, then reduce heat to low as the mixture reaches 240 degrees; stir to avoid sticking. Add butter; stir to blend well. Continue cooking, stirring constantly and vigorously to prevent scorching, to the firm ball stage (246 to 248 degrees). Remove from heat and pour into a lightly buttered 8" square pan. Then score in 3/4" strips as it



hardens. Let set 3 to 4 hours. Remove candy from pan; lay on cutting board and cut in pieces. Wrap individually in waxed paper. Makes about 8 dozen, or 1 1/2 pounds.

#### VARIATION:

MAPLE NUT CARAMELS Add 1/2 cup coarsely chopped pecans or walnuts just before removing from heat.

#### FRUIT

##### CHOCOLATE COVERED CHERRIES

48 maraschino cherries  
3 Tbsp. butter  
2 cups powdered sugar  
1 oz. (1/4 block) paraffin  
3 Tbsp. light corn syrup  
1/2 tsp. salt  
1 (6-oz.) pkg. chocolate chips

Drain maraschino cherries thoroughly. Place on paper towels. Blend corn syrup butter and salt; stir in powdered sugar. Knead until smooth. Refrigerate 1 hour. Shape 1 teaspoon of sugar mixture around each cherry. Place on cookie sheet. Refrigerate several hours or overnight. Melt chocolate chips with paraffin over hot water; keep warm. Pierce balls with toothpick; Dip in chocolate mixture to coat completely. Place on waxed paper to cool. Remove toothpick and dab hole with bit of chocolate. Store in covered container in cool place. Let ripen one week. Makes 4 dozen.

##### NORTHWESTERN APPLE CANDY

Be sure to dry these confections before storing

4 to 5 unpeeled apples  
2 Tbsp. unflavored gelatin  
1/2 cup cold water  
2 cup sugar  
1 Tbsp. cornstarch  
1/8 tsp. salt  
2/3 cup coarsely chopped walnuts  
1 tsp. grated lemon peel

1 Tbsp. lemon juice  
1/3 cup confectioners sugar (for rolling)

Wash apples; without peeling or coring, cut in small pieces, Cook until very tender in just enough water to avoid scorching. Put through food mill or sieve and measure 2 cup pulp into a 1-qt. heavy saucepan. Cook until thick, stirring often. Soften gelatin in cold water, Mix sugar, cornstarch and salt; add to apple pulp. Cook again over low heat, stirring constantly, until mixture is very thick. Add gelatin; stir until gelatin is dissolved and mixture is again thick. Remove from heat stir in walnuts, lemon peel and juice. Turn into an 8" square shallow glass dish that has been rinsed with cold water. Let stand 24 hours. Cut in rectangles (about 60). Roll in confectioners sugar, and place on rack until outside is dry. Store in covered container. Makes about 1 pound, 11 ounces.

NOTE : You can use 2 cup sweetened canned applesauce to make this confection, but reduce the amount of sugar from 2 to 1 1/3 cups.

#### NORTHWESTERN APRICOT CANDY

If you like apricots you'll enjoy this famous Northwestern treat

11 ounces (2 cups) dried apricots  
1 cup warm water  
2 cup sugar  
1 Tbsp. cornstarch  
1/8 tsp. salt  
2 Tbsp. unflavored gelatin  
1/2 cup cold water  
1/2 to 2/3 cup chopped or slivered almonds, or chopped walnuts  
1/3 cup confectioners sugar (for rolling)

Remove any stems or blemishes from apricots. Soak in warm water 1 hour then cook slowly in same water until very tender, stirring to avoid scorching. Put through a food mill or sieve. Cook apricot pulp until thick in a 2-qt. heavy saucepan, stirring frequently to avoid scorching. Mix sugar, cornstarch and salt and add to apricot pulp. Cook until very thick, stirring constantly. Add gelatin, which has been softened in cold water. Stir until, gelatin is dissolved and cook until mixture is again thick. Remove from heat. Mix in almonds. Turn into a 9X7 inch shallow glass dish that has been rinsed with cold water. Let stand 24 hours. Cut candy in rectangular pieces (about 60) and roll in confectioners sugar. Let stand on rack until outside has dried (texture should be slightly chewy). Store in covered container.

Makes about 1 pound 12 ounces, depending on amount of nuts used.

## SPICED CRANBERRY LEATHER

Fruit leather is deservedly popular. Not too sweet or high in calories, it tastes delectably of the fruit.

1 pound fresh cranberries  
1 1/2 cups cranberry juice  
3/4 cup light corn syrup  
1/2 cup sugar  
1/2 tsp. ground cinnamon

Line bottom and sides of two 15 1/2 x10 1/2-inch jelly-roll pans with plastic wrap. Secure with tape. Rinse cranberries; drain. In 3-quart saucepan combine cranberries and cranberry juice. Cook, covered, over medium-low heat, stirring occasionally, 5 to 10 minutes or until cranberry skins begin to pop. Stir in remaining ingredients. Cover and simmer 20 minutes, stirring occasionally.

Pour cranberry mixture into a food mill placed over a bowl and puree. To remove additional seeds, pour pureed pulp through fine sieve; discard seeds. Return pulp to saucepan. Simmer slowly, uncovered, 10 minutes, stirring occasionally. (There will be about 3 cups of mixture.) Divide cranberry puree in half and pour into pans; spread evenly to within 1 inch of edges. Place in oven and follow directions for drying. ( It will take about 24 hours.) The fruit leather will be dry enough when, after loosening an edge with a small spatula, it can be peeled away from the plastic wrap in a sheet. Remove from plastic wrap and cut into 2x1-inch strips. Makes about 1 dozen pieces.

### To dry fruit leather

Electric ovens: Preheat to warm (140-150 degrees F) . Place pans in the middle of the oven; leave door slightly open. Using oven thermometer, check temperature periodically and increase temperature or turn oven off as necessary to maintain 140 to 150 degrees F. Gas ovens: The pilot light should provide enough warmth to maintain 140 to 150 degrees F. Check with oven thermometer periodically to maintain proper oven temperature. If necessary, turn oven dial to warm.

Note: For a roll of cranberry leather, place dried leather on clean piece of plastic wrap, making sure the wrap is several inches longer than the leather. Roll jell-roll fashion from narrow edge so that plastic wrap touches each part of the leather. Twist ends and tie with string. To store, wrap in plastic wrap months; freeze up to 6 months.

## NUTS

### ALMOND BUTTER CRUNCH

1 cup blanched, slivered almonds  
1/2 cup butter  
1 Tbsp. light corn syrup  
1/2 cup sugar

Line bottom and sides of an 8- or 9-inch cake pan with foil. Butter heavily. Set aside. Combine almonds, butter, sugar and corn syrup in skillet. Bring to a boil over medium heat, stirring constantly.

Continue boiling and stirring until mixture turns golden brown, about 5-6 minutes. Working quickly, spread candy in prepared pan.

Cool about 15 minutes or until firm. Remove candy from pan by lifting edges of foil and peeling. Cool thoroughly. Candy may be broken into pieces or presented as a disk.

### BURNT ALMONDS

1 1/2 cup almonds, with skin on  
1 cup sugar  
1 cup water

In heavy, medium-size skillet, combine almonds, sugar and water. Bring to boiling, stirring until sugar melts. Reduce heat; simmer until almonds make a popping sound, 15 to 20 minutes.

Remove from heat. Stir until sugar crystallizes (mixture will become dry.)

Return to heat, cook over low to medium heat until sugar starts to melt and clings to almonds, forming a glaze, 15 minutes.

Turn out onto a greased cookie sheet. Separate almonds with fork. Cool completely. Store, in container with tight-fitting lid, in a cool, dry place. Makes about 2 cups.

### CANDIED WALNUTS

3 cups walnuts  
3/4 cup brown sugar  
1/4 cup water  
1/2 tsp. vanilla  
1/2 tsp. cinnamon

Mix all together and cook in a saucepan stirring constantly until liquid evaporates. Pour out on a platter to dry.

### CHOCOLATE CLUSTERS

6 oz. chocolate chips  
1/4 cup light corn syrup  
1 Tbsp. water  
2 cups salted peanuts

Microwave chocolate chips, corn syrup and water until melted about 3-5 minutes. Add nuts; mix thoroughly and drop from teaspoon onto greased cookie sheet or into petit four paper holders. May use raisins instead of nuts.

### CHRISTMAS WALNUT BRITTLE

Make a batch of our deluxe Christmas brittle, chock-full of walnuts and candied fruit--it's bound to become a holiday favorite.

1 cup sugar  
1/2 cup light corn syrup  
1/4 cup water  
1/4 tsp. salt  
1 cup California walnuts, coarsely chopped  
1 Tbsp. butter or margarine, softened  
1 tsp. baking soda  
1/3 cup diced mixed candied fruit

Grease large cookie sheet. In heavy 2-quart saucepan over medium heat, heat sugar, corn syrup, water, and salt to boiling, stirring frequently until sugar is completely dissolved. Stir in chopped walnuts. Carefully set candy thermometer in place and continue cooking, stirring frequently, until temperature on candy thermometer reaches 300 degrees F. or hard-crack stage (when a small amount of mixture dropped into a bowl of very cold water separates into hard and brittle threads), about 20 minutes.

Remove saucepan from heat; immediately stir in butter or margarine and baking soda; pour mixture at once onto cookie sheet. With two forks, lift and pull walnut mixture into a rectangle about 14 inches by 12 inches. Sprinkle candied fruit over mixture. Place cookie sheet on wire rack; cool walnut brittle completely. With hands, gently snap candy into small serving-size pieces. Store candy in tightly covered container to use within 1 week. Makes about 1 pound.

**TIPS:** To eliminate guesswork, use a candy thermometer. Watch it closely. As soon as the temperature reaches the "hard-crack stage" (300 degrees F.) remove saucepan from heat--at high temperatures, sugar caramelizes very quickly and overcooking could cause the mixture to burn, become bitter. Double-check the temperature of the mixture by dropping a small amount into a bowl of very cold water. It should separate into hard brittle threads.

It's important to work quickly once the mixture is ready to pour and spread, otherwise it will harden before you've completed all the steps. To help spread the mixture quickly and evenly, use two forks and "pull" from the center out to form a rectangle. (Note: Don't use your hands--the mixture is extremely hot.) Immediately, while mixture is still soft, sprinkle on the candied fruit.

### EASY TURTLE CANDIES

72 pecan halves (about 4 oz.)  
24 vanilla caramels  
1 tsp. shortening  
1 pkg. (6 oz.) semisweet chocolate chips

Heat oven to 300 degrees. Cover cookie sheet with foil shiny side up. Grease. For each candy place 3 pecan halves in Y shape on foil. Place 1 caramel in center of each pecan Y. Bake 9-10 minutes or just until candy is melted. Heat shortening and chocolate chips over low heat stirring constantly just until chocolate is melted. Spread mixture over candies leaving ends of pecans uncovered. Refrigerate 30 minutes or just until chocolate is firm.

### MICROWAVE PEANUT BRITTLE

1 cup sugar  
1/2 cup corn syrup  
1 cup peanuts  
1 tsp. butter

1 tsp. vanilla  
1 tsp. soda

In 1 1/2-quart bowl, stir sugar and syrup together. Microwave 4 minutes. Stir in peanuts. Microwave 3-5 minutes or until brown. Add butter and vanilla to mixture and microwave 1-2 minutes. Add soda and gently stir until brown and foamy. Pour mixture onto lightly buttered cookie sheet. Let cool 1/2-1 hour. Break into pieces. Store in airtight container.

### MUNCHING PEANUT BRITTLE

1 cup white sugar  
1/2 cup white corn syrup  
1 cup roasted salted peanuts  
1 tsp. margarine  
1 tsp. vanilla  
1 tsp. baking soda

Use a 1 1/2-quart glass casserole dish. Mix sugar and corn syrup and microwave on high for 4 minutes. Add peanuts and stir. Microwave on high for 4 minutes. Add margarine and vanilla. Blend well. Microwave on high for 3 minutes. Mixture will be very hot so use a wooden spoon. Add baking soda and stir until foamy. Pour onto a lightly greased cookie sheet. Spread out and let cool about 20 minutes. Break into pieces and store in an airtight container.

### NUT GOODIE BARS

12 oz. pkg. chocolate chips  
12 oz. pkg. butterscotch chips  
2 cups creamy peanut butter  
1 1/2 cups chopped salted peanuts  
1 cup butter  
1/4 pkg. regular vanilla pudding  
1/2 cup evaporated milk  
2 lbs. sifted powdered sugar  
1 1/2 tsp. maple flavoring

Melt chocolate chips, butterscotch chips and peanut butter in double boiler; mix until smooth and creamy. Pour half of mixture on greased 10x15x2-inch pan. Put in freezer 10 minutes until firm. Leave other half of mixture over hot water and add peanuts. Melt butter, evaporated milk and pudding mix over medium heat; bring just to a

boil; remove from heat and add maple flavoring. In a large bowl combine mixture with powdered sugar using an electric mixer to beat until smooth. Spread on top of firm chocolate mixture in pan. Return pan to freezer for 10 more minutes then remove and pour remaining chocolate and peanut mixture on top. Spread evenly and return to freezer for 15-20 minutes until firm. Cut into small squares and store in the freezer.

## PEANUT BRITTLE

Ann Douglas

1/2 cup water  
2 cups sugar  
1 cup light Karo syrup  
2 cups raw spanish peanuts  
2 Tbsps. butter or margarine  
1 tsp. vanilla  
2 tsps. baking soda

In saucepan boil water and add sugar and syrup boil until spins threads. add peanuts and boil to golden brown. about 300 degrees degrees on candy thermometer. Remove from heat add butter and vanilla stir until melted. add baking powder stir until bubbles down. Stir until color desired. Pour into buttered cookie sheet. Cool. Break into pieces.

## ROYAL CASHEW BRITTLE

1 cup sugar  
1/2 cup light corn syrup  
1/2 cup water  
1 cup chopped raw cashews (about 1/4 pound)  
1/4 tsp. salt  
1 tbsps. butter or margarine  
1 tsp. vanilla extract  
1/4 tsp. baking soda

Lightly grease cookie sheet; set aside. In heavy medium saucepan combine sugar, corn syrup and water. Cook over medium heat, stirring frequently, until sugar is dissolved. Cook without stirring to 260 degree F. (hard ball stage) on candy thermometer. Stir in nuts and salt. Continue cooking, stirring occasionally to prevent scorching, to 290 degree F. (hard crack stage) on candy thermometer. Remove from heat; immediately stir in butter or margarine, vanilla and baking



soda. Pour onto cookie sheet. Let stand until just cool enough to handle, about 5 minutes. Working quickly, stretch brittle slightly with greased fingers to about 16 x 12-inch rectangle. Cool completely. Break into pieces. Yields 1 1/2 lbs. To store, place in airtight container with waxed paper between layers. Keeps in refrigerator up to 1 month.

## PENUICHE

### COFFEE PENUICHE

Coffee, brown sugar, pecans no wonder this tastes extra good

1 tsp. instant coffee  
2/3 cup boiling water  
2 1/2 cups brown sugar, firmly packed  
3 Tbsps. butter  
1 tsp. vanilla  
1/2 cup chopped pecans

Dissolve coffee in boiling water and put with brown sugar in 2 qt. heavy saucepan. Cook over medium heat, stirring constantly, until mixture boils. Continue cooking to soft boil-stage 238 degrees. Remove from heat. Add butter without stirring and cool to 110 degrees. Add vanilla, beat until mixture loses gloss and starts to thicken. Stir in nuts pour into buttered pan mark in 32 pieces cut when cool.

### MAPLE PENUICHE

If they like the maple sugar taste, you'll please them with this

1 1/2 cup light brown sugar  
1 cup white sugar  
1/4 tsp. salt  
3/4 c milk  
3/4 c maple-blended syrup  
2 1/2 Tbsps. butter or margarine  
1/2 tsp. vanilla

Combine sugars, salt, milk and maple syrup in 2-qt. heavy saucepan. Place over medium heat, stirring constantly, until sugars dissolve. If sugar crystals form on sides of pan, wipe them off. Continue cooking

at fairly slow boil, stirring just enough to prevent scorching, until mixture reaches the soft ball stage (238 degrees). Remove from heat. Add butter without stirring. Do not move or jar pan. Cool until candy is lukewarm (110 degrees), or until bottom of saucepan feels lukewarm. Add vanilla and beat until mixture loses its gloss and starts to thicken. When a small amount dropped from the spoon holds its shape, pour at once into a lightly buttered 8" square pan. While still warm, mark in 20 pieces; when cool and firm, cut. Makes 1 1/4 pounds.

## PLANTATION PENUCHE

Follow recipe for Maple Penuche but omit maple-blended syrup and use 1/2 cup milk instead of the 3/4 cup milk

## PENUCHE WALNUTS

3 cups light brown sugar, packed  
1 cup light cream  
2 Tbsps. butter or margarine  
1 1/2 tsps. vanilla extract  
2/3 cup chopped walnut

Lightly butter a 9x5x2 3/4-inch loaf pan. Line with heavy-duty foil, lightly grease foil with butter or margarine.

In heavy, 3-quart saucepan, cook brown sugar and cream over low heat, stirring constantly with a wooden spoon, until sugar dissolves and mixture comes to boiling. Cook, stirring occasionally, until candy thermometer registers 234 degrees F, or until a little in cold water forms a soft ball. Remove from heat, and add butter. Set aside, without stirring, to cool to lukewarm (110 degrees) Add vanilla. With wooden spoon, beat until thick and creamy. Stir in nuts. Quickly turn into prepared loaf pan; cool completely; refrigerate.

To make walnuts: Turn penuche out of pan in one piece. Remove foil. Take 1 well-rounded tablespoon of penuche. Using a real walnut as model, shape penuche with fingers into a walnut. Form an oval 1 1/2 inches long and tapered at one end. Then, using a toothpick, make lines and indentations, as on the walnut. Refrigerate each walnut after it is made. If penuche is too soft to handle, refrigerate 1 hour. Makes 24.

## PRALINE

## CREOLE CANDY

This candy, made with confectioners sugar, is a relative of pralines

2 cup sifted confectioners sugar  
1/4 cup butter  
1/8 tsp. salt  
1 cup pecan halves  
1/4 cup boiling water  
1/2 tsp. vanilla

Combine all ingredients, except vanilla in 2-qt heavy saucepan. Bring to a boil. Continue cooking, stirring only to prevent scorching to the soft ball stage 238 degrees about 5 minutes. Remove from heat. Add vanilla; stir until mixture begins to thicken. Drop by teaspoonfuls onto waxed paper or into paper candy cups. Makes 20 pieces, or about 1 pound.

## PRALINE PRIZE WINNERS

This candy won blue ribbons for a Michigan woman. It's really good

1 lb. light brown sugar  
1/8 tsp. salt  
3/4 cup evaporated milk  
1 1/2 cup pecan halves  
1 tsp. vanilla

Mix together all ingredients, except vanilla, in a 3-qt. heavy saucepan. Cook over medium heat, stirring constantly until sugar dissolves. Continue cooking to the soft ball stage 236 degrees, stirring occasionally or constantly, as needed, to prevent sticking. Remove from heat and let cool 5 minutes. Add vanilla. Beat with a wooden spoon until candy begins to thicken. Drop rapidly from tablespoon onto waxed paper or aluminum foil. (If candy becomes too stiff to drop, stir in 1/2 tsp. hot water.) Makes 22 (2") patties, or 1 1/2 pounds.

\* \* \* \* \*

## COOKIES

ASSORTED  
NO BAKE  
FANCY  
BARS  
BROWNIES

\* \* \*

ASSORTED

### ALL OATMEAL CRUNCHIES

It's true--there isn't one bit of flour in these cookies! They get their crunch and old-fashioned flavor from lots of oats and ground almonds.

3/4 cup butter or margarine, softened  
3/4 cup packed light brown sugar  
1 Tbsp. grated lemon peel  
1 tsp. double-acting baking powder  
1/8 tsp. salt  
1 egg  
3 1/4 cups quick-cooking oats, uncooked  
1/3 cup blanched whole almonds, finely ground  
2 egg yolks, slightly beaten

Into large bowl, measure first 6 ingredients. With mixer at medium speed, beat ingredients until light and fluffy, occasionally scraping bowl with rubber spatula. With spoon, stir in oats and almonds; with hand, knead until mixture holds together. Grease large cookie sheet. Between two sheets of waxed paper, roll half of dough to 1/4 inch thick. With 2 1/2-inch round cookie cutter, cut dough into as many cookies as possible.

Place cookies, 1 inch apart, on cookie sheet. Brush each cookie with some beaten egg yolk. Bake at 350 degrees for 12 minutes or until golden. With pancake turner, remove cookies to wire racks to cool. Repeat with remaining dough and reroll trimmings. Store cookies in tightly covered container to use up within 2 weeks. Makes about 3 doz.

### ALMOND-GINGER CRISPS

1 (3 1/2-ounce) can sliced blanched almonds  
1 1/4 cups all-purpose flour

1/2 cup sugar  
1/2 cup butter or margarine, softened  
1/3 cup dark corn syrup  
1 tsp. ground ginger  
1 tsp. ground cinnamon  
3/4 tsp. ground cloves  
1/2 tsp. salt

Reserve about 60 sliced almond for garnish; finely chop remaining almonds. Into large bowl, measure flour and remaining ingredients. With mixer at low speed, beat ingredient until well blended, occasionally scraping bowl with rubber spatula. With spoon, stir in chopped almonds.

Grease large cookie sheets. On lightly floured surface with lightly floured rolling pin, roll one-third of dough 1/4 inch thick. With floured 2-inch flower-shaped cookie cutter, cut dough into as many cookies as possible. Place cookies, 1 inch apart, on cookie sheet. Gently press a reserved almond into top of each cookie. Bake at 350 degrees for 10 minutes or until lightly browned. With pancake turner, remove cookies to wire racks to cool. Repeat with remaining dough and reroll trimmings. Store cookies in tightly covered container to use up within 1 month. Makes about 5 doz.

#### AMARGOS ALMOND CAKES

1 lb. (2 2/3) cups finely ground almonds  
1 cup sugar  
1-2 eggs  
grated rind of 1 lemon  
cinnamon  
oil

Mix almonds with sugar, lemon rind and cinnamon to taste. Beat the eggs and add them to the almond mixture. Grease baking tin with oil or shortening and place teaspoonful of mixture on sheet. Bake at 350 degrees until light brown, 8-9 min.

VARIATION: use grated coconut instead of almonds.

#### AMBROSIA CHOCOLATE CHIP COOKIES

2 cups flour (unsifted)  
1 tsp. baking soda

1/2 tsp. salt  
1 cup butter  
1/2 cup granulated sugar  
3/4 cup brown sugar  
2 tsp. vanilla  
1 egg  
1 1/3 cup (8 oz.) Ambrosia semi sweet chocolate chips

Preheat oven to 375 degrees F. Stir first three ingredients together; Set aside. Cream butter and sugars together until fluffy. Add vanilla and egg, beat well. Add dry ingredients to creamed mixture. Mix well. Add chocolate chips, mix well. Take a heaping tablespoon of dough and roll into a ball Place each ball 2" apart on ungreased cookie sheet; bake in a preheated oven 8 to 10 minutes Yield: Approximately 3 1/2 dozen cookies.

#### APPLE SCOTCH COOKIES

1 1/4 cups firmly packed brown sugar  
1/2 cup soft butter or margarine  
2 eggs  
1/4 cup milk  
2 cups sifted all purpose flour  
1 tsp. baking powder  
1/2 tsp. salt  
1 tsp. cinnamon  
1/2 tsp. cloves  
1/2 tsp. nutmeg  
1 1/2 cups chopped apples  
1 cup chopped walnuts  
1 cup seedless raisins  
6 oz. pkg. butterscotch pieces

Cream together brown sugar and butter or margarine. Add eggs and milk beat well. Mix and sift flour, baking powder, salt and spices; stir into creamed mixture. Stir in apples, walnuts, raisins and butterscotch pieces. Drop by tablespoon on well-greased baking sheets. Bake at 400 degrees for 10 to 12 minutes Remove from baking sheets immediately; cool on racks. Makes 4 dz. cookies.

#### BANANA OATMEAL COOKIES

1 3/4 cups quick oats  
1 1/2 cups flour sifted before measuring

1/2 tsp. baking soda  
1 tsp. salt  
1/4 tsp. nutmeg  
3/4 tsp. cinnamon  
3/4 cup butter or margarine  
1 cup light brown sugar  
1 egg  
1 cup mashed banana (2-3)  
1/2 cup coarsely chopped nuts (pecans)

Sift together flour, baking soda, salt, nutmeg and cinnamon. Combine butter and sugar beat until fluffy. add egg and beat well. Add mashed banana, oats and nuts mix thoroughly. Blend in flour mixture. Drop by teaspoonfuls onto ungreased cookie sheet. Bake at 400 for 12-15 minutes Remove from pan immediately to prevent sticking.

#### BRAZILIAN BANANA COOKIES

1 1/2 cups sifted all-purpose flour  
1 cup sugar  
1/2 tsp. baking soda  
1 tsp. salt  
3/4 tsp. cinnamon  
1 Tbsp. Safeway instant coffee  
3/4 cup Royal Satin Shortening  
1 egg, well beaten  
1 cup mashed banana (2 or 3 bananas)  
1 3/4 cups quick cooking rolled oats  
1 cup semi-sweet chocolate pieces OR 1/2 cup chopped nuts

Sift first 6 ingredients together. Add remaining ingredients except chocolate, and beat thoroughly. Stir in chocolate pieces, or nuts. Drop teaspoonfuls onto greased cookie sheet. Bake at 400 for 12-15 min. Cool on rack. Makes 3 1/2 doz.

#### BROTHER'S COOKIES

Mother's

1 cup shortening  
1 cup brown sugar  
1 cup sugar  
2 eggs  
1 tsp. vanilla  
2 cups flour

1 tsp. salt  
1/2 cup dates  
1/2 cup walnuts  
1/2 cup coconut  
2 cups quick oats  
1 tsp. baking soda

Cream shortening, sugars, eggs and vanilla until fluffy. Stir oats, flour and baking soda together and add to cream mixture. Add dates and coconut. Drop by teaspoonfuls on cookie sheet. Bake at 350 degrees for 10-12 minutes.

Variation: Coconut can be omitted and the dates increased to 1 cup for chewier cookies.

## BROWN-EYED SUSANS

Inspired by an old-fashioned shortbread recipe, these party-pleasing cookies are topped with a dollop of chocolate frosting and an almond.

3/4 cup butter or margarine  
1/2 cup sugar  
1 egg  
1 tsp. vanilla  
1 2/3 cups all-purpose flour  
1/4 tsp. salt

## FILLING

1 cup confectioners' sugar  
3 Tbsps. unsweetened cocoa  
2 Tbsps. butter  
1/2 tsp. vanilla  
1 1/2 Tbsps. milk  
Almonds for garnish

Cream butter, sugar, egg and vanilla until fluffy. Add flour and salt; blend well. Drop dough by teaspoonfuls onto an ungreased cookie sheet. For more uniform cookies, dough can be chilled, then hand-rolled into balls. Make an indentation in the center of each cookie with thumb. Bake at 375 degrees for 8 to 10 minutes or until firm and lightly browned. Meanwhile, combine all filling ingredients and blend until smooth and creamy. Before removing cookies from pan, fill with a teaspoonful of chocolate filling. Swirl with a spatula; top with almond. Remove from cookie sheet and cool on a wire rack. 36 cookies.



## BUNUELOS

A Mexican fried cookie glazed with honey or sprinkled with cinnamon-sugar.

About 2 cups unsifted all-purpose flour

1 Tbsp. sugar

1/2 tsp. salt

1/2 tsp. double-acting baking powder

2 eggs

1/4 cup milk

2 Tbsps. butter or margarine, melted

4 cups salad oil for frying

Glaze

1/2 cup honey

1 tsp. lemon juice

In a medium bowl combine 1 3/4 cups flour, sugar, salt and baking powder. In another bowl beat eggs; add milk and melted butter or margarine. Add to dry ingredients, stirring until dough holds together. Stir in additional flour, about 1 tablespoon, until dough is not sticky. Turn onto a lightly floured surface and knead lightly for 2 minutes until smooth. Cover and let stand 20 minutes. Cut dough into 36 equal pieces and shape each into a ball. On a lightly floured surface roll each ball into a paper-thin 4-inch circle. With 1-inch round cookie cutter, cut a hole in center of each circle. Stack pastry with waxed paper between layers.

In Dutch oven heat 1 inch salad oil to 375 degrees F. on deep fat thermometer. Fry dough circles, a few at a time, until puffed and golden brown, about 30 seconds on each side. Turn only once. Drain on paper towels. Glaze immediately. Best when served right away. Makes 36 cookies, about 80 calories each. Glaze: In a small saucepan heat honey and lemon juice until warm. Spoon glaze over hot bunuelos. To freeze: Wrap well; label and date. Freeze up to 3 months.

## BURIED CHERRY COOKIES

1 (10-oz.) jar maraschino cherries

1 1/2 cups flour

1/2 cup sweetened condensed milk

1/4 tsp. baking soda

1/4 tsp. salt

1 egg

1/2 cup unsweetened cocoa powder  
1 (6-oz.) pkg. chocolate chips  
1/2 cup butter or margarine  
1/4 tsp. baking powder  
1 cup sugar  
1 1/2 tsps. vanilla

Drain cherries and reserve syrup. Stir together flour, cocoa powder, baking soda, baking powder and salt. In a large mixing bowl beat butter or margarine until soft. Add sugar and beat until fluffy. Add egg and vanilla and beat well. Add flour mixture and beat until well-mixed. Shape dough into 1-inch balls. Place 2 inches apart on ungreased cookie sheet. Press down center of each with your thumb. Place a cherry in each center.

For frosting: in a small saucepan combine chocolate chips and sweetened condensed milk. Cook and stir over low heat until chocolate is melted. Stir in 4 teaspoons reserved cherry syrup. Spoon 1 teaspoon frosting over each cherry spreading to cover cherry. Frosting may be thinned with extra cherry juice; Bake at 350 degrees about 10 minutes or until done. Remove to cool.

#### BUTTER PECAN-OATMEAL COOKIES

2 eggs  
2/3 cup shortening  
1/4 cup water  
1 package Betty Crocker butter pecan cake mix  
1 cup oats  
1 cup raisins

Heat oven to 375 degrees. Beat eggs, shortening, water and half of the cake mix (dry) until smooth. Stir in remaining cake mix, the oats and raisins. Drop dough by teaspoonfuls about 2 inches apart onto ungreased baking sheet. Bake 10 to 12 minutes. Cool slightly before removing from baking sheet. About 5 dozen

#### CANDY CANING

1/2 cup butter or margarine, softened  
1/2 cup shortening  
1 cup confectioners' sugar  
1 egg  
1 tsp. vanilla extract

3/4 tsp peppermint extract  
2 1/2 cups unsifted all-purpose flour  
1/2 tsp. salt  
1/2 tsp. red food coloring  
Topping  
1/2 cup finely crushed peppermint candy  
1/4 cup sugar  
1 egg white

In large bowl with electric mixer at medium speed, cream butter or margarine, shortening, sugar and egg until light and fluffy. Add extracts. In a medium bowl combine flour and salt. Gradually add to creamed mixture and continue beating just until combined. Divide dough in half. Add food coloring to one half, mixing well. Wrap each half in waxed paper; refrigerate at least 1 hour.

Grease 2 large cookie sheets. Pull off about a teaspoonful of each dough (white and pink). On a lightly floured surface, roll each portion into a 5-inch long rope. Place ropes side by side on cookie sheet and carefully twist together; shape to form a candy cane. Repeat with remaining dough. Bake at 375 degrees 9 to 10 minutes or until golden at the edges. Meanwhile, combine crushed candy and sugar. Remove cookies from oven; while on cookie sheet, brush lightly with egg white and sprinkle on candy-sugar mixture. Remove to wire racks to cool completely. Makes 3 dozen candy canes, about 115 calories ea. To freeze: Wrap well; label and date. Freeze up to 3 months.

## CARROT COOKIES

These healthful cookies take advantage of the natural goodness of dark molasses, brown sugar, shredded carrots, whole raisins and chopped nuts. The cookies may be rolled in white sugar before baking if a sweeter confection is desired.

1 cup softened butter  
1 cup brown sugar  
1/2 cup dark molasses  
1 egg, beaten  
1 tsp. vanilla  
1 tsp. orange extract  
1 cup shredded carrots  
1/2 cup raisins  
1/2 cup chopped nuts  
1 1/2 tsps. baking powder  
2 1/2 cups flour

1/8 cup white sugar (optional)

Cream butter and sugar until crumbly. Add molasses, egg, vanilla, orange extract, carrots, raisins and nuts. Mix well. Add baking powder to flour and stir. Add to remaining ingredients and mix well. Let stand for 15 minutes. Drop onto lightly greased pan or roll into small balls. Sprinkle with sugar if desired. Bake at 375 degrees for 12 to 15 minutes or until edges are lightly browned. 3 to 4 dozen cookies.

Note: If using a food processor, shred carrots first. Remove carrots from bowl. Cream butter and sugar, then add other ingredients including carrots. Stir by hand to blend.

### CHINESE ALMOND COOKIES

The perfect finale to an Oriental dinner. These slow-baking cookies require extra oven time to develop their characteristic crunch.

1 cup sugar  
3/4 cup margarine  
1/4 tsp. baking soda  
3 cups flour  
2 Tbsps. almond extract  
2 dozen whole almonds

Cream sugar and margarine. Add baking soda, flour and almond extract. Knead by hand for 2 to 3 minutes until dough is pliable. Shape into small balls and place 2 inches apart on a greased cookie sheet. Gently press an almond onto each cookie. Bake at 325 degrees for 35 to 45 minutes until lightly browned but still soft. Cookies will firm up considerably as they cool. 24 cookies.

### CHINESE ALMOND COOKIES

2 eggs  
2/3 cup vegetable oil  
2 Tbsps. almond extract  
2 1/2 cups flour  
1/4 tsp. salt  
1/3 cup blanched almonds  
3/4 cup sugar  
1 Tbsp. orange juice  
1 tsp. vanilla  
1 tsp. baking powder

1 Tbsp. water

Beat 1 egg well; gradually add sugar and continue beating. Combine oil, orange juice and extracts. Beat into egg mixture. Sift dry ingredients. Beat half into egg mixture and fold in remainder. Knead slightly until dough is smooth. Form into 1-inch balls and put on greased baking sheet. Flatten with fork or fingers. Slightly beat remaining egg with water; brush on cookies. Put almond in center. Bake 12-15 minutes at 350 degrees.

### CHINESE ALMONDS

1 1/3 cups Royal Satin Shortening  
1 cup sugar  
1 egg, well beaten  
1 1/2 tsp. almond flavoring  
1 tsp. baking soda  
3 cups sifted all purpose flour  
1/2 tsp. salt  
Blanched almonds for decorating  
1 tsp. lemon flavoring (optional)

Cream shortening and sugar till fluffy. Blend in egg and flavoring. Sift together flour, soda and salt; gradually add to egg mixture. Chill 1 hour. Form into 1" balls. Place on greased cookie sheet. Press blanched almonds into centers, flattening slightly. Bake at 350 degrees for 15-20 min. until golden. Makes 4 1/2 doz.

### CHOCOLATE CHIP BANANA COOKIES

2 1/2 cups flour  
1/2 tsp. salt  
1/2 tsp. nutmeg  
1/2 tsp. cinnamon  
1/4 tsp. cloves  
1/2 cup butter or margarine  
1 cup sugar  
1 egg  
2 1/2 tsps. baking soda  
1 tsp. vinegar  
6 ounce chocolate chips  
1/2 cup nuts  
1 banana

Sift flour, salt, nutmeg, cinnamon and cloves. Set aside. Cream butter, add sugar gradually. Beat until light. Add egg, banana, soda and vinegar. Beat until light and fluffy. Add gradually to flour mixture. Mix well. Stir in chips and nuts Mix well. Drop by teaspoonfuls on cookie sheet. Bake at 350 degrees for 10-15 minutes. Makes 3 1/2 dozen.

### CHOCOLATE COTTAGE CHEESE COOKIE

From cooks at Shoshone Med. Center Kellogg, Id

3 1/3 cup granulated sugar  
1 1/3 cup shortening  
4 eggs  
4 tsps. vanilla  
1 1/2 tsps. salt  
1 tsp. soda  
2 tsps. baking powder  
2 cups cottage cheese  
1 cup cocoa  
5 1/2 cups flour  
1 cup chopped nuts

Bake at 350 degrees for 8-10 min. Combine sugar, shortening, egg vanilla, salt, soda and baking powder; cream together. Combine cottage cheese and cocoa mix together. Add to above mixture stir in flour add nuts, stir in. Roll into small balls and roll in powdered sugar before baking.

### CHOCOLATE COVERED ALMOND MACAROONS

1 1/2 cups whole blanched almonds, ground finely  
1 1/2 cups sifted powdered sugar  
7 Tbsps. sugar  
4 tsps. unsweetened cocoa  
1 Tbsp. plus 2 tsps. solid vegetable shortening  
4 eggs  
7 Tbsps. water  
2/3 cup butter softened  
12 oz. semisweet chocolate

Almond macaroons: Preheat oven to 350 degrees. Mix ground almonds with powdered sugar. Stir until mixture is free from lumps. Separate 4 eggs. Reserve yolks for buttercream. Place egg whites in a bowl and beat until stiff peaks form. Then sprinkle almond mixture over egg

whites, a third at a time folding each addition until blended. Drop mixture by rounded teaspoon onto air-bake baking sheets spacing about 1 inch apart. Bake 15 to 18 minutes or until lightly browned. Cool on baking sheets for 5 minutes then transfer to wire racks with a wide spatula. Let cool.

Chocolate butter-cream: In a small pan stir together 7 tablespoons each sugar and water. Bring to boil over high heat: continue to boil until syrup reaches 230 to 234 degrees on a candy thermometer. In a small bowl beat 4 egg yolks until blended. Beating constantly slowly add hot syrup in a thin steady stream. Beat until mixture is thick and lemon-colored and has cooled to room temperature. Then beat in 2/3 cup butter (softened a tablespoon at a time) until blended. Stir in 4 teaspoons unsweetened cocoa. (If runny from overbeating refrigerate it then beat again).

Chocolate glaze: Place 5 ounces semisweet chocolate and 1 tablespoon plus 2 teaspoons solid vegetable shortening in a small saucepan over low heat until melted.

Prepare macarons and cool. Prepare butter-cream and spread one tablespoon over bottom of each cooled cookie. Place cookie butter-cream side up in a single layer on a wire rack and refrigerate until butter-cream is firm (at least 15 minutes). Meanwhile place chocolate and shortening in a small saucepan over low heat until melted. Cool to lukewarm. Hold each cookie buttercream side down and dip in chocolate to coat buttercream. Place cookies on wire rack chocolate side up and refrigerate until chocolate coating is set (at least 10 minutes). When chocolate is firm cover cookies lightly and store in the refrigerator for up to 3 days. (Can be frozen; thaw in refrigerator for at least 3 hours before serving).

## CHOCOLATE CRINKLES

2 cups sifted all-purpose flour  
2 tsps. baking powder  
1 cup sugar  
1/4 cup vegetable oil  
1 packet powdered butter substitutes mixed with 1/4 cup hot water  
4 ounces unsweetened baking chocolate, melted and cooled  
3 eggs  
2 tsps. vanilla

Combine flour and baking powder, set aside. In a large bowl of an electric mixer, place sugar, oil, powdered butter substitute,

chocolate, eggs and vanilla; beat until smooth. Add reserved flour mixture; continue to beat until well blended. Cover and chill until firm, about 2 hours. Preheat oven to 350 degrees F. Spray cookie sheets with non-stick coating agent. Shape dough into balls, using 1 tablespoon for each cookie; place on cookie sheets. Bake about 15 minutes: Cool on wire racks. Makes 4 dozen cookies with 60 calories and 35 mg sodium per cookie.

## CHOCOLATE CRISP COOKIES

2 cups sifted flour  
1/2 tsp. baking soda  
1/2 tsp. salt  
1 cup soft butter  
6-oz. pkg. (1 C.) NESTLE'S Semi-sweet Chocolate Morsels  
1 1/2 cups sugar  
2 eggs  
1 tsp. vanilla  
1 cup KELLOGG'S ALL-BRAN\*

Sift together flour, baking soda and salt. Blend butter and sugar till creamy. Beat in eggs and vanilla. Stir in All-Bran and 2/3 cup Morsels. Mix in sifted dry ingredients. Drop 2/3 of dough by teaspoonfuls on ungreased baking sheets, remaining dough by 1/2 teaspoonfuls. Bake at 375 degrees F. about 12 minutes for large, 10 minutes for small cookies. Place 1 of remaining Morsels on each, while warm. Yield: about 4-1/3 dozen 2-1/2 inch AND about 4 1/3 dozen 1 1/4-inch cookies.

\*Or substitute 2 cups Kellogg's 40% Bran Flakes, Bran Buds, Pep or Krumbles.

## CHOCOLATE FILLED BON-BONS

1 cup Crisco  
1 tsp. vanilla  
1/2 tsp. salt  
1/2 cup powdered sugar  
2 1/4 cups flour  
1 box (4 1/2 oz) milk chocolate stars

Preheat oven to 375 degrees. Cream Crisco, sugar: blend in vanilla. Add flour, salt and mix until blended. Wrap about 2 teaspoons dough evenly around each chocolate star. Bake 10-12 minutes on ungreased



cookie sheet. Cookies will brown on bottom only. Cool briefly. Remove to wire racks to cool completely. Frost or decorate as desired.

### CHOCOLATE OATMEAL CHIPPERS

1 1/4 cup flour  
1/2 cup cocoa  
1 tsp. baking soda  
1/2 tsp. salt  
1 cup butter or margarine, softened  
1 cup brown sugar, firmly packed  
2 cups sugar  
1 tsp. vanilla  
2 eggs  
2 cups milk chocolate morsels  
2 cups quick or old-fashioned oats, uncooked  
1 cup walnuts, chopped

Bake at 350 degrees

In small bowl combine flour, cocoa, baking soda and salt, set aside.

In large mixer bowl, beat butter, brown sugar, sugar and vanilla until creamy. Add eggs, one at a time, beating well after each addition.

Gradually beat in flour mixture. Stir in morsels, oats and walnuts.

Drop by slightly rounded tablespoonfuls onto ungreased cookie sheets.

Bake 9-10 min. until edges are browned. Let stand 2 min. before removing from cookie sheet. Cool. Makes about 4 dozen

Pan cookie variation Spread batter in greased 15 1/2 x 10 1/2 inch baking pan. Bake 25-30 min. Cool cut into 2 inch squares. Makes 35 bars.

### CHOCOLATE PIXIES

1/4 cup margarine  
4 oz. (4 squares) unsweetened chocolate  
2 cups flour  
1/2 tsp. salt  
1/2 cup chopped walnuts  
2 tsp. baking soda  
2 cups sugar  
3 eggs  
powdered sugar

In a large saucepan, melt margarine and chocolate, stirring

constantly. Remove from heat and cool slightly. Lightly spoon in dry ingredients, except powdered sugar. Blend well, add nuts. Chill dough 30 minutes. Heat oven to 300 degrees. Shape dough into 1-inch balls. Roll in powdered sugar. Place 2 inches apart on ungreased cookies sheet. Bake for 15-18 minutes, remove from cookie sheet immediately.

## CHOCOLATE SANDWICHES

Choose a refreshing mint filling or fresh strawberry taste. The filling is tinted either pink or green to correspond.

1/2 cup butter or margarine  
1 cup sugar  
1 egg  
1 tsp. vanilla  
2 cups all-purpose flour  
1/2 cup unsweetened cocoa  
3/4 tsp. baking soda  
1/4 tsp. salt

### FILLING

2 1/2 cups confectioners' sugar  
1/4 cup butter, softened  
1 tsp. vanilla  
2 Tbsps. milk  
Red and green food coloring  
1/2 tsp. strawberry or mint extract

Cream butter, sugar, egg and vanilla until fluffy. In a separate bowl combine flour, cocoa, baking soda and salt. Add to creamed mixture. Shape dough into two 1 1/2-inch-thick rolls. Wrap in waxed paper. Chill for several hours. Cut rolls into 1/8-inch-thick slices. Place slices on ungreased cookie sheet. Decorate by drawing the tines of a fork across each slice. Bake at 375 degrees for 8 to 10 minutes or until almost firm. Meanwhile combine filling ingredients except food coloring and mint or strawberry extract. Beat until spreading consistency. If desired, divide filling half; tint half pink and half green. Add appropriate extract to each one. Cool cookies, then spread wrong side of cookie with filling and top with second cookie. 36 sandwiches.

## CHRISTMAS CASSEROLE COOKIES

2 eggs, beaten

1 cup sugar  
1 cup coconut  
1 cup chopped nuts  
1 cup finely cut dates  
2 tsp. vanilla  
1/4 tsp. almond extract  
sugar for rolling

Mix all ingredients and bake in an 8x8-inch casserole dish at 350 degrees for 40 minutes. Remove from oven and stir while hot. Let cool and form into balls. Roll in sugar.

### CHRISTMAS DROP COOKIES

1 1/2 cups raisins  
1/4 cup orange juice  
2 Tbsps. butter  
1/4 cup brown sugar  
1 egg  
3/4 cup flour  
3/4 tsp. baking soda  
3/4 tsp. cinnamon  
1/4 tsp. nutmeg  
1/4 tsp. cloves  
2 cups chopped nuts  
1/4 lb. diced citron  
1/4 lb. diced candied cherries

Mix raisins and orange juice. Let stand 1 hour. Mix butter, brown sugar, egg, flour and baking soda. Mix cinnamon, nutmeg and cloves and add to flour mixture. Combine soaked raisins to dry mixture. Add nuts, citron and cherries. Drop by teaspoon onto greased cookie sheet. Bake 6 minutes at 350 degrees.

### CHRISTMAS SPICE NUTS

2 1/2 cups flour  
2/3 cup oleo  
2 eggs  
1 tsp. cinnamon  
1/2 tsp. ginger  
1/2 cup sugar  
1/2 tsp. soda  
1/2 cup molasses

1/2 tsp. cloves  
1 cup raisins  
sugar in a dish

Sift dry ingredients together. Beat eggs. Add molasses and combine with dry ingredients. Beat until smooth. Add oleo and raisins. Roll into balls and dip into sugar in a dish. Place on ungreased cookie sheet and bake for 15 minutes in 375 degree oven.

## COCOA NUGGETS

1 3/4 cups unsifted all-purpose flour  
1/2 cup plus 3 Tbsps. unsweetened cocoa  
1/8 tsp. salt  
1 cup butter or margarine, softened  
2/3 cup granulated sugar  
1/4 tsp. vanilla extract  
1 cup chopped walnuts  
3 Tbsps. confectioners' sugar

In a medium bowl combine flour, 1/2 cup cocoa and salt; set aside. In a large mixer bowl with electric mixer at medium speed, cream butter or margarine and granulated sugar. Beat until light and fluffy. Gradually add dry ingredients and vanilla and beat just until well blended. Stir in nuts. Wrap and chill dough for at least 1 hour. Shape dough into 1-inch balls and place on ungreased cookie sheets. Bake at 350 degrees for 12 minutes. Let stand on cookie sheets 2 to 3 minutes before removing to wire racks to cool.

In a small bowl combine remaining 3 tablespoons cocoa and confectioners' sugar. When cool enough to handle, roll cookies in mixture. Makes 48 cookies. To freeze: Wrap well; label and date. Freeze up to 3 months.

## COCOA OATMEAL COOKIES

Mother's

1 1/4 cups flour  
1/2 tsp. baking powder  
1/2 tsp. salt  
1/3 cup cocoa  
1 1/4 cups sugar  
1 egg, beaten

1/2 cup milk  
1 1/2 tsps. vanilla  
1/3 cup shortening, melted  
1/3 cup butter, melted  
2 cups uncooked rolled oats

Bake 350 degrees Time 15-20 minutes Sift flour, then resift with baking powder, salt, cocoa and sugar. Combine beaten egg, milk and vanilla and add melted butter and shortening. Mix thoroughly with dry ingredients then stir in oats. Drop by tablespoonful on greased cookie sheet.

### COCONUT SNOWDROPS

These snowy white cookies feature tender coconut for a moist, chewy cookie. You can mix up a batch in less than 5 minutes.

2 cups all-purpose flour  
1 cup flaked coconut  
1/2 cup sugar  
1 cup sweet butter, softened  
1/4 cup milk  
1 egg  
1 tsp. vanilla  
Confectioners sugar

Combine all ingredients except confectioners' sugar. If using an electric mixer, beat for 1 to 2 minutes at low speed, scraping the sides of bowl often. Drop dough by rounded teaspoonfuls 2 inches apart on an ungreased cookies sheet Bake at 350 degrees for 10 to 14 minutes. Cookies should still be white when done. Cool completely. Sprinkle with confectioners' sugar. 3 to 4 dozen cookies.

### CORNMEAL COOKIES

3/4 cup margarine  
3/4 cup sugar  
1 egg  
1 1/2 cups flour  
1/2 cup cornmeal  
1 tsp. salt  
1 tsp. vanilla  
1/2 cup raisins

Mix margarine and sugar, add egg and beat well. Add rest of ingredients and mix well. Drop by teaspoonful onto greased sheet. Bake at 350 degrees about 15 min. Makes 3 doz. cookies.

VARIATION Mix 1/4 cup cocoa in with other dry ingredients and add 1/4 cup milk to sugar mix.

### COWBOY COOKIES, KANSAS STYLE

2 cups flour  
1/2 tsp. salt  
1 tsp. soda  
2 tsp. baking powder  
1 cup shortening  
1 cup white sugar  
1 cup brown sugar  
2 eggs  
2 cups rolled oats  
1 tsp. vanilla extract  
1 (12-oz.) pkg. chocolate chips  
1 cup chopped nuts (optional)

Sift flour, salt, soda and baking powder together. Blend shortening, sugars; add eggs. Beat until fluffy. Add flour mixture and mix well. Add oats last, then vanilla and chocolate chips. Nuts may be added, also, if desired. Dough will be crumbly. Drop from teaspoon onto greased cookie sheet. Bake at 350 degrees about 10 to 12 minutes, until brown. Approximately 5 dozen cookies.

### CRUNCHY CARROT COOKIES

1 cup margarine  
3/4 cup sugar  
1 cup grated carrot  
1 tsp. orange extract  
1 egg  
2 cups sifted flour  
2 tsp. baking powder  
1/4 tsp. salt  
1/4 cup chopped walnuts

Cream margarine and sugar. Stir in grated carrots, orange extract and chopped walnuts. Beat in egg. Sift dry ingredients; stir in. Drop dough by teaspoonful onto greased cookie sheet. Flatten each cookie

with a fork. Bake at 350 degrees for 12-15 minutes, until lightly browned.

### CRUNCHY MILK CHOCOLATE OATMEAL COOKIES

1 1/2 cups flour  
1 cup quick cooking oats, uncooked  
3/4 tsp. baking soda  
1/2 tsp. salt  
3/4 cup butter or margarine, softened  
3/4 cup sugar  
1/4 cup brown sugar, firmly packed  
2 eggs  
1 Tbsp. water  
1 tsp. vanilla  
2 cups milk chocolate morsels

Bake at 350 degrees

In small bowl, combine flour, oatmeal, baking soda and salt, set aside. In large mixer bowl beat butter, sugar and brown sugar until creamy. Beat egg, water and vanilla until blended. Gradually beat into flour mixture. Stir in morsels. Drop by slightly rounded tablespoonfuls onto ungreased cookie sheet. Bake 11-13 min. until edges are lightly browned. Let stand 1 min. before removing from cookie sheet Makes 2 1/2 dozen cookies.

### CRUNCHY NUT COOKIES

Karen Perro

1/2 cup honey  
1/2 cup shortening  
2 eggs  
1 tsp. vanilla  
2 tsp. baking powder  
1/2 tsp. salt  
2 1/2 cup whole wheat flour  
1 cup chopped nuts

Mix honey, shortening, eggs and vanilla thoroughly; Add baking powder, salt and flour, mix well stir in nuts Shape dough into small balls on ungreased cookie sheet. Flatten with bottom of greased glass dipped in natural sugar. Bake at 350 degrees for 8- 10 min. Makes 5 dozen.

## DELUXE PECAN CHOCOLATE COOKIES

2 3/4 cups all-purpose flour  
1 1/4 tsps. baking soda  
1 tsp. salt  
1 1/2 cups butter, softened  
1 1/2 cups firmly packed brown sugar  
2 eggs  
1 tsp. vanilla extract  
1 24-oz. pkg. (4 cups) Nestle's Toll House Semi-Sweet Chocolate Morsels  
1 cup chopped pecans

Preheat oven to 375 degrees F. In bowl, combine flour, baking soda and salt: set aside. In bowl, combine butter and brown sugar; beat until creamy. Add eggs and vanilla extract; beat until light and fluffy. Gradually blend in flour mixture. Stir in morsels and pecans. Drop by well rounded tablespoon onto ungreased cookie sheets. Bake at: 375 degrees F. for 10-12 min. Allow to stand 2-3 min. before removing from cookie sheet; cool. MAKES: about 3 dz. 2 1/2" cookies.

## DOUBLE CHOCOLATE CHIP

A chocolate lover's fantasy--moist chocolatey cookies studded with tiny chocolate bits. They are irresistibly good.

2/3 cup butter  
1 cup sugar  
1 egg  
1 tsp. vanilla  
1/2 cup unsweetened cocoa  
1/2 cup buttermilk or water  
1 3/4 cups all-purpose flour  
1/2 tsp. baking soda  
1/2 tsp. salt  
1 cup semisweet chocolate mini chips

Cream butter, sugar, egg and vanilla until well blended. Combine cocoa and buttermilk (or water) in a separate bowl until smooth; add to creamed mixture. Add flour, baking soda and salt, beating just until blended. Stir in chocolate mini chips. Drop dough by teaspoonfuls onto ungreased cookie sheet. Bake at 350 degrees for 8 to 10 minutes or until centers are not quite set. Remove from cookie sheet while hot. 48 cookies.



## DOUBLE CHOCOLATE MINT CHIP COOKIES

1 1/2 cups Nestles Toll House mint flavored semi sweet chocolate morsels,  
1 1/4 cups all purpose flour  
1/4 tsp. baking soda  
1/2 tsp. salt  
1/2 cup butter softened  
1/2 cup firmly packed brown sugar  
1/4 cup sugar  
1/2 tsp. vanilla extract  
1 egg  
1/2 cup chopped nuts

Bake at 375 degrees for 8-9 minutes. Melt over hot (not boiling) water 3/4 cup chocolate morsels, stir until smooth. Remove from heat, cool to room temperature. In small bowl, combine flour, baking soda and salt, set aside. In large bowl, combine butter, brown sugar, sugar and vanilla beat until creamy. Add melted morsels and egg beat well. Gradually blend in flour mixture. Stir in remaining chocolate morsels and nuts. Drop by rounded tablespoonful onto ungreased cookie sheets. Allow to stand 2-3 min. before removing from cookie sheets, cool completely. Makes about 1 1/2 doz. 2" cookies.

## DUTCH BUTTER COOKIES

Don't try substituting margarine in place of butter in this recipe the results are just not the same.

2 1/2 cups all-purpose flour  
1 cup sugar  
1 cup butter, softened  
1 1/2 tsps. double-acting baking powder  
1 tsp. vanilla extract  
1/2 tsp. salt  
1 egg yolk  
2 Tbsps. water  
1/4 cup chopped candied ginger

Into large bowl, measure first 7 ingredients. With mixer at low speed, beat ingredients until well blended, occasionally scraping bowl with rubber spatula. With hands, on waxed paper, roll dough into three 6-inch-long rolls. Flatten each roll slightly to shape into a

rectangular bar. Wrap each roll in waxed paper. Refrigerate dough 2 hours or until firm enough to slice.(Dough can be refrigerated up to 1 week before slicing.)

TO BAKE: Grease large cookie sheet. In cup with fork, beat egg yolk with water. Slice one roll of dough at a time crosswise into 1/4 inch thick slices. Place slices, 1 inch apart, on cookie sheet. Brush each cookie with some egg-yolk mixture and press some candied ginger into top of each cookie. Bake at 350 degrees for 10 minutes or until lightly browned. With pancake turner, remove cookies to wire racks to cool. Store in tightly covered container to use up within 2 weeks. Makes about 6 dozen.

### ENGLISH TOFFEE COOKIES

(Makes 10 dozen)

1 cup softened butter  
1 cup shortening  
1 pound box brown sugar  
2/3 cup granulated sugar  
3 eggs  
2/3 cup undiluted Carnation Evaporated Milk  
1 Tbsp. vanilla  
5 cups sifted flour  
2 tsp. baking powder  
1 1/2 tsp. salt  
2 tsp. soda  
2 cups (about 11 oz.) coarsely chopped English toffee candy bars

Cream butter, shortening and sugars until smooth. Add eggs, milk and vanilla; mix well. Sift flour, baking powder, salt and soda together. Gradually add flour mixture to creamed mixture; beat constantly on low speed. Scrape sides of bowl frequently. Stir in chopped candy. Drop rounded teaspoons of dough on ungreased cookie sheets. Bake in moderate oven 375 degrees F. 10- 13 minutes, or until cookies are golden brown. Allow baked cookies to cool 2-3 minutes before removing from pan. When cookies are cool, frost with chocolate or vanilla frosting if desired.

### FILLED COOKIE TURNOVER

1/2 cup shortening  
2 eggs

1 tsp. vanilla  
2 1/2 cups flour  
1 cup sugar  
2 Tbsps. cream  
1/4 tsp. baking soda  
1/2 tsp. salt

Filling: your choice of any flavored jam, jelly, fruit or mince meat

In a large mixing bowl, mix the shortening, sugar, eggs, cream and vanilla. In another bowl, mix together the flour, soda and salt. Then mix the flour mixture into the moist mixture, and blend thoroughly with wooden spoon. Roll dough out on a slightly floured surface, to 1/4-inch thickness. Cut out 4-inch circles and drop approximately a teaspoonful of your choice of filling. Use another circle of dough as top, sealing the edges by pushing with your fingers as on a pie crust edge. Poke holes in top and bake at 400 degrees about 10 minutes or until tops are slightly browned.

#### FINNISH ALMOND COOKIES

To make this crisp delicate cookie with its sugary almond topping, you start with a dry dough--but the more you knead, the softer the dough becomes.

2 cups all-purpose flour  
3/4 cup butter or margarine, softened  
1 tsp. almond extract  
1/4 sugar  
1 egg, separated  
2/3 cup sliced blanched almonds  
1 Tbsp. sugar

Into large bowl, measure flour, butter or margarine, almond extract, 1/4 cup sugar, and egg yolk. With hands, knead ingredients until well blended and mixture holds together. (Mixture will appear dry at first --if too dry, add about 1 tablespoon water while kneading.) On lightly floured surface with lightly floured rolling pin, roll half of dough into a 10" by 9" rectangle. With pastry brush, brush dough with half of egg white; sprinkle with half of almonds and 1 tablespoon sugar. Cut dough into fifteen 3" by 2" rectangles. With pancake turner, place cookies on ungreased cookie sheet. Bake at 375 degrees for 10 to 12 minutes until lightly browned. With pancake turner, remove cookies to wire rack to cool. Repeat with remaining dough. Store cookies in tightly covered container to use up within 2 weeks. Makes 2 1/2 dozen.

## FLAKE COOKIES

1 cup water  
1 lb. flour  
1 lb. butter

Always keep ingredients cold. Make a real stiff dough with the water and flour. Chill 1 hour. Roll very thin and add or fold in 1/4 lb. butter. Chill 1 hour. Repeat rolling, adding butter and chilling until you have added the whole pound of butter. Chill 1 hour. Roll out like a pie crust and cut in bars. Slit and dip in sugar. Bake on ungreased sheet until light brown and puffy. Do not use substitute for butter.

## FRIED SESAME BOWS

A tasty, lightly fried cookie based on a recipe popular in China. The traditional cookie varied in size, and called for black sesame seeds (available in Oriental specialty shops). The results can be equally delicious using plain sesame seeds.

1/2 cup very hot tap water  
1 package active dry yeast  
2 cups all-purpose flour  
3 Tbsps. black or plain sesame seeds  
3 Tbsps. sugar  
1/2 tsp. salt  
salad oil

In cup with spoon, stir water and yeast until yeast is dissolved. In medium bowl, measure flour, sesame seeds, sugar, salt, and 2 teaspoons salad oil. With hand, gradually knead in yeast mixture to make a soft dough, adding more cold water when kneading (about 1/4 cup). Turn dough onto floured surface and knead until smooth and elastic, about 5 minutes. On lightly floured surface with lightly floured rolling pin, roll dough, one-third at a time, until paper-thin. With knife, cut dough into 3" by 1" rectangles. Cut 3/4-inch-long lengthwise slit in center of each rectangle; thread one end of rectangle through slit in center and pull gently to make a bow tie. In 4 quart saucepan or Dutch oven over medium heat, heat about 1/2 inch salad oil to 325 degrees on deep-fat thermometer (or, heat oil in electric skillet set at 325 degrees F.). Gently drop several dough pieces at a time into hot oil and fry about 2 minutes or until golden. Drain cookies on paper towels; cool. Store cookies in tightly covered container to use up within 1 month. Makes about 9 dozen.

## FRUIT CAKE COOKIES

1 cup light brown sugar  
1/2 cup soft margarine  
1 egg  
1 tsp. vanilla  
1/3 cup maraschino cherries, cut up  
1/3 cup raisins  
1/3 cup crushed pineapple, drained  
2 cup sifted flour  
1/2 tsp. soda  
1/2 tsp. salt  
1 tsp. baking powder  
1/3 cup chopped nuts

Cream together brown sugar, margarine, egg, vanilla until fluffy, add cherries, raisins, pineapple. Sift together flour, soda, salt, baking powder. Add nuts and mix till nuts are coated with flour. Add to cream mixture mix well. Drop by tablespoonful about 2" apart on greased cookie sheet. Bake 375 degrees for 10-15 min. or until lightly browned. Makes 3 1/2-4 doz.

## FRUITCAKE CHEWS

Crisp right after baking, these pretty fruit-filled cookies soften to a cakelike texture and even develop more favor when stored in a tightly covered container.

1 3/4 cups all-purpose flour  
3/4 cup packed dark brown sugar  
1/2 cup shortening  
1/4 cup milk  
1/2 tsp. double-acting baking powder  
1/2 tsp. salt  
1 egg  
orange flavor liqueur  
1 1/2 cups pecan halves, coarsely chopped  
1 (6 1/2 oz.) container candied red cherries (1 cup), cut in halves  
1 (4 ounce) container diced mixed candied fruit (1/2 cup)

Grease 2 large cookie sheets. Into large bowl, measure first 7 ingredients and 3 tablespoons orange-flavor liqueur. With mixer at low speed, beat ingredients until well blended, occasionally scraping bowl

with rubber spatula. With wooden spoon, stir in pecans, candied red cherries, and mixed candied fruit. Drop dough by heaping teaspoonfuls, 1 1/2 inches apart, onto cookie sheets. Bake at 400 degrees for 12 minutes or until golden. With metal spatula, carefully remove cookies to wire racks to cool. Store in tightly covered container to use up within 2 weeks. If you like, brush cookies to be stored with some orange-flavor liqueur. Makes about 3 1/2 dozen.

## GIANT CHOCOLATE RAISIN SENSATIONS

1/2 cup butter or margarine  
1/4 cup sugar  
1/2 cup lightly packed brown sugar  
1 egg  
1 tsp. vanilla  
1 cup flour  
1/2 tsp. baking soda  
1/2 tsp. salt  
1 cup chocolate covered raisins  
1/2 cup chopped nuts

Cream butter and sugars well. Beat in egg and vanilla. Stir in sifted dry ingredients, then chocolate covered raisins and nuts. Drop about 1/3 cup dough on lightly greased baking sheet. Flatten lightly with fingers. Bake at 375 degrees for 8-10 min. or until golden. Let cool 2 minutes before removing from pan. Cool on rack. Makes 6-8 5 inch cookies.

## GIANT GINGERS

2 cups unsifted all-purpose flour  
1 1/2 tsps. baking soda  
1 tsp. ground cloves  
1/2 tsp. salt  
1/3 cup butter or margarine  
1/3 cup shortening  
1 1/4 cups sugar  
1 egg  
2 Tbsps. dark corn syrup  
2 tsps. fresh ginger, peeled and grated  
1 tsp. ground cinnamon

Grease 2 large cookie sheets; set aside. In medium bowl combine flour, baking soda, cloves and salt; set aside. In large mixer bowl with

electric mixer at medium speed, cream butter or margarine, shortening, 1 cup sugar and egg until light and fluffy, scraping sides of bowl occasionally. Gradually beat in corn syrup. Reduce speed to low. Beat in dry ingredients and ginger until just combined. Cover; refrigerate until easy to handle. In small bowl combine remaining 1/4 cup sugar and cinnamon. Divide dough into 16 pieces. Roll each into a 2-inch ball; roll in sugar- cinnamon. Place 3 inches apart on greased cookie sheets. Bake at 350 degrees for 15 to 18 minutes until lightly browned. Cool on wire racks. Makes 16. To freeze: Wrap well; label and date. Note: grate the entire fresh ginger root and freeze the extra for later use.

## GINGER CREAMS

Mom Hayford

1 cup sugar  
1/2 cup shortening  
1 cup sour cream  
1/2 cup molasses  
flour to make stiff dough (6-7 cups)  
2 eggs  
pinch of salt  
2 tsps. soda  
1/2 tsp. ginger  
1 tsp. cinnamon

Mix all ingredients together then add flour until dough is stiff. Cool in refrigerator. Roll out cut and bake 350 degrees for 10-12 minutes. Frost with vanilla cream frosting.

## GUMDROP COOKIES

Crisp butter rounds decorated with sliced gumdrops. When kept tightly covered, the cookies will last up to two weeks

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

1 cup small gumdrops, thinly sliced

Into large bowl, measure all ingredients except gumdrops. With mixer at low speed, beat ingredients until well blended, occasionally scraping bowl with rubber spatula. Shape dough into a ball; wrap with plastic wrap and refrigerate 2 to 3 hours until easy to handle. Grease large cookie sheet. On lightly floured surface with lightly floured rolling pin, roll 1/3 of dough 1/4 inch thick, keeping remaining dough refrigerated. With floured 3 1/2-inch round fluted cookie cutter, cut dough into rounds. With pancake turner, place rounds on cookie sheet, 1 inch apart. Decorate each cookie as desired with some gumdrops. Bake at 350 degrees for 12 minutes or until lightly browned. With pancake turner, immediately remove cookies to wire racks to cool completely. Repeat with remaining dough and reroll trimmings. Store cookies in tightly covered container to use up within 2 weeks. Makes about 3 1/2 dozen.

#### HAWAIIAN KISSES

1/3 cup Royal Satin Shortening  
2/3 cup firmly packed brown sugar  
1/3 cup granulated sugar  
1 egg  
1 1/3 cups drained crushed pineapple  
1/2 tsp. baking soda  
2 cups sifted all purpose flour  
1 tsp. baking powder  
1 tsp. salt  
1/2 cup chopped nuts

Add sugar gradually to shortening, beating till fluffy, Add egg, Stir soda into pineapple; add to egg mixture, Sift together flour, baking powder and salt; blend into mixture. Add nuts. Drop by teaspoonful onto greased cookie sheet. Bake at 350 degrees for 12-15 min. Makes 5-6 doz.

#### HEAVENLY COOKIES

4 oz. cream cheese  
1/4 lb. butter  
9 Tbsp. sugar  
1 cup flour  
6-10 walnuts



Chop walnuts very finely. Cream together cream cheese and butter. Fold in flour. Add and mix in sugar and walnuts. Drop by teaspoonful on greased cookie sheet. Press flat with fingers. Bake in 350 degree oven for 10 minutes.

## HOLIDAY GINGER COOKIES

5 1/2 cups sifted all-purpose flour  
1 tsp. baking soda  
1 tsp. salt  
2 tsp. ground cinnamon  
1 tsp. ground ginger  
1 tsp. ground cloves  
1/2 tsp. ground nutmeg  
1 cup shortening  
1 cup sugar  
1 cup molasses  
1 egg  
1 tsp. vanilla

Sift flour, baking soda, salt and spices onto wax paper. Beat shortening with sugar until fluffy-light in a large bowl; beat in molasses, egg and vanilla. Stir in flour mixture, a third at a time, blending well after each addition, to make a soft dough. Wrap dough in foil and chill 4 hours, or overnight. Roll out dough, one quarter at a time, to a 1/8 inch thickness on a lightly floured waxed paper. Cut with 3-inch cookie cutters. Place, 1 inch apart, on ungreased cookie sheets. Bake in moderate oven (350 degrees) 8 minutes, or until cookies are firm but not too dark. Remove to wire racks with spatula; cool. Makes 6 dozen.

## HONEY JUMBLES

Laden with raisins, sun-flower seeds and wheat germ.

1 cup butter or margarine, softened  
1/2 cup light brown sugar  
1 egg  
1/2 cup honey  
1/4 cup orange juice  
2 cups unsifted all-purpose flour  
1 tsp. double-acting baking powder  
1 tsp. grated orange peel  
1/2 tsp. baking soda

1/2 tsp. salt  
1/2 cup sour cream  
1/2 cup seedless raisins  
1 cup sunflower seeds  
1/4 cup wheat germ

Grease 2 large cookie sheets; set aside. In large mixer bowl with electric mixer at medium speed, cream butter or margarine, sugar and egg until light and fluffy. Add honey and juice; mix well.

In separate bowl combine flour, baking powder, orange peel, baking soda and salt. Add to creamed mixture alternately with the sour cream. Stir in remaining ingredients. Drop batter by rounded teaspoonfuls 1 inch apart on cookie sheets. Bake at 350 degrees for 12 to 15 minutes until golden brown. Cool on wire racks. Makes 5 dozen cookies. May freeze up to 3 months.

## JUMBO GINGERSNAPS

sugar  
2 1/4 cups all-purpose flour  
3/4 cup salad oil  
1/4 cup dark molasses  
1/4 cup maple syrup or maple-flavor syrup  
2 tsps. baking soda  
1 tsp. ground ginger  
1/2 tsp. ground cinnamon  
1/2 tsp. ground cardamom  
1/4 tsp. salt  
1 egg

Into large bowl, measure 1/2 cup sugar and remaining ingredients. With mixer at low speed, beat ingredients until well blended, occasionally scraping bowl with rubber spatula. Place tablespoons sugar on waxed paper. Shape 1/4 cupful dough into a ball; roll in sugar to coat evenly. Repeat with remaining dough to make 10 balls in all. Place balls, 3 inches apart, on ungreased cookie sheets. (Dough is very soft; balls will flatten slightly.) Bake cookies at 350 degrees for 15 minutes. With pancake turner, remove cookies to wire racks to cool. Store cookies in tightly covered container to use up within 1 month. Makes 10.

## JUMBO MOLASSES COOKIES

4 cups unsifted all-purpose flour  
1 cup molasses  
1/2 cup butter or margarine  
1 1/2 tsps. salt  
1 cup firmly packed brown sugar  
1/2 tsps. ginger  
1/2 tsp. cloves  
1/3 cup water  
1 tsp. baking soda  
3 cups bran flakes with raisins

Mix flour with salt, ginger and cloves. Blend baking soda into molasses; set aside. Cream butter. Gradually add sugar and beat until light and fluffy. Blend in molasses mixture. Add flour mixture alternately with water, blending thoroughly after each addition. Stir in cereal, Using 1/4 cup dough for each cookie, drop onto greased baking sheets, about 3 inches apart. Using a flat-bottom glass, buttered and dipped in granulated sugar, press cookies to measure about 3 or 4 inches in diameter, Bake at 375 degrees for about 12 to 15 minutes. Makes 20 cookies.

#### KRUSTEAZ PEANUT BUTTER COOKIES

2 cups Krusteaz buttermilk pancake mix  
1/2 cup butter or margarine  
3/4 cup sugar  
3/4 cup peanut butter  
2 eggs  
1/2 tsp. vanilla

Bake at 375 degrees Time 10-12 minutes In large mixing bowl cream butter, sugar, and peanut butter. Blend in eggs and vanilla. Stir in Pancake Mix. form dough into small balls Place 2" apart on baking sheet. Flatten with fork. Cool briefly before removing from pan. Makes 36 cookies

#### LEBKUCHEN (HONEY CAKES)

1 cup molasses  
2 cups brown sugar  
1 1/2 cups shortening  
2 tsps. soda  
1 tsp. allspice  
1 lb. nut meats, finely ground

1 tsp. salt  
1 lb. mixed candied fruits, finely chopped  
1 cup honey (may sub. maple or corn syrup)  
2 eggs  
1 cup warm water  
1 tsp. cinnamon  
1 tsp. cloves  
11 cups flour

Mix all together. Cover and let stand in a cool place for a few days.  
(Mix in a large, resealable plastic bowl, then store in the garage.)  
Roll 1/4 inch thick, cut into desired shapes. Bake at 375 degrees for  
8-10 minutes. Cookies are done when center springs back after a light  
touch. Do not overbake. If cookies get hard while stored in airtight  
container, add a slice of bread or a chunk of sliced apple to  
rehydrate.

## LEMON DROP COOKIES

(Makes about 4 dozen)

1/2 cup butter or margarine. softened  
1 1/3 cups sugar  
8 ounces sour cream  
1/3 cup ReaLemon Reconstituted Lemon Juice  
2 1/4 cups unsifted flour  
1 tsp. baking soda  
1 tsp. salt  
1/4 tsp. ground nutmeg  
Lemon Icing  
Multicolored candy sprinkles, optional

Preheat oven to 350 degrees. In large mixer bowl, cream together  
butter and sugar. Blend in sour cream and ReaLemon. Blend dry  
ingredients; add to butter mixture. Mix well. Drop by rounded  
teaspoonful, two inches apart, onto greased baking sheets. Bake 15 to  
18 minutes or until edges are lightly browned. Cool. Frost with Lemon  
Icing. If desired, garnish with multicolored candy sprinkles.

## LEMON ICING

Combine:  
1 1/2 cups confectioners sugar  
2 Tbsps. water  
1 tsp. Realemon  
1/8 tsp. ground nutmeg, mix well.

Spread on cooled cookies.  
Decorate and allow frosting to harden before storing

## LEMON GEMS

2 1/3 cups unsifted all-purpose flour  
2 cups sugar  
1 tsp. grated lemon peel  
1 cup butter or margarine, softened  
4 eggs  
1/2 cup fresh lemon juice  
1/2 tsp. double-acting baking powder

In a 13x9-inch baking pan combine 2 cups flour, 1/2 cup sugar and lemon peel. With pastry blender or 2 knives used scissor-fashion, cut butter or margarine until mixture resembles coarse crumbs. Pat crumbs evenly in pan. Bake at 350 degrees for 20 to 25 minutes until lightly browned.

Meanwhile, in blender container or food processor combine remaining 1/3 cup flour; 1 1/2 cups sugar, eggs, lemon juice and baking powder. Cover and blend or process for 5 seconds. Scrape down sides of container and blend or process another 5 seconds. Pour over partially baked crust. Bake 20 to 25 minutes more or until lightly browned. Cool in pan on wire rack; cut into diamond shapes or squares, about 2x2 inches. Makes 30 cookies. To freeze: Wrap well; label and date. Freeze up to 3 months.

## M & M COOKIES

2 cups flour  
3/4 tsp. baking soda  
3/4 tsp. salt  
1 cup butter, softened  
2/3 cup granulated sugar  
1/2 cup brown sugar, firmly packed  
1 egg  
1 tsp. vanilla  
1 3/4 cups M & M chocolate candies  
3/4 cup chopped nuts, optional

In small bowl, combine flour, baking soda and salt; set aside. In large mixing bowl, cream together butter and sugars until light and fluffy; beat in egg and vanilla. Gradually blend in flour mixture.

Stir in M & M's and nuts. Drop by heaping teaspoonfuls about 2 inches apart onto ungreased cookie sheets. Bake at 375 degrees for 8-11 minutes until lightly browned. Cool 1 minute before removing from cookie sheets. Store in tightly covered container. Makes about 5 dozen 2 inch cookies.

Hint. For chewy cookies bake 8-9 minutes, for crispy cookies bake 10-11 minutes

Pan cookie variation Spread dough into lightly greased 15 1/2 x10 1/2 in jelly roll pan. Bake at 375 for 18-22 minutes. Cool completely before cutting into 36- 2 inch squares. For a more festive look, reserve 1/2 candies to sprinkle on top of dough before baking.

### MEXICAN WEDDING COOKIES

1 cup Royal Satin Shortening  
1/2 cup sugar  
1 tsp. almond flavoring  
1/2 tsp. salt  
2 cups sifted all-purpose flour  
1 cup very finely chopped nuts

Cream shortening and sugar till fluffy. Add rest of ingredients, blending thoroughly. Chill. Shape into 1" balls. Bake on ungreased cookie sheet at 350 degrees for 20 to 25 min., till light brown. While warm, roll in powdered sugar. Makes 4-5 doz.

### MOLASSES SUGAR COOKIES

3/4 cup shortening  
1 cup sugar  
1/4 cup Brer Rabbit Molasses  
1 egg  
2 tsps. baking soda  
2 cups sifted all-purpose flour  
1/2 tsp. cloves  
1/2 tsp. ginger  
1 tsp. cinnamon  
1/2 tsp. salt

Melt shortening in a 3-4 quart saucepan over low heat. Remove from heat; let cool. Add sugar, molasses and egg; beat well. Sift together flour, soda, cloves, ginger, cinnamon and salt. Add to first mixture.

Mix well, chill. Form in 1 inch balls, roll in granulated sugar and place on greased cookie sheet 2 inches apart. Bake at 375 degrees for 8-10 minutes.

### MOLASSES CHOCOLATE CHIP COOKIES

3/4 cup shortening  
1 cup sugar  
1/2 tsp. ginger  
1/2 tsp. salt  
1/4 cup molasses  
1 tsp. cinnamon  
2 tsps. soda  
1/2 tsp. cloves  
1 (12-oz.) pkg. chocolate chips  
1 egg  
2 cups flour

In a large mixing bowl, mix together shortening, sugar, egg, and molasses. In another bowl, mix together the ginger, cloves, salt, cinnamon, soda and flour. Then mix thoroughly the dry mixture into the moist mixture. Stir in the chocolate chips then chill the covered mixture for one hour. Then, use a spoon to scoop up enough dough to make golf ball-sized balls, and roll them in white sugar and put them on a non-stick cookie sheet. Bake for 10-12 minutes at 350 degrees. The cookie will crack and puff up when done.

### MOLASSES OVALS

Chewy, ginger-spiced cookies

2 1/2 cups all-purpose flour  
1/2 cup sugar  
1/2 cup shortening  
1/2 cup molasses  
1/4 cup water  
1 1/2 tsps. ground ginger  
1 1/2 tsps. ground cinnamon  
1 tsp. double-acting baking powder  
3/4 tsp. ground cloves  
1/2 tsp. baking soda  
1/2 tsp. salt  
1 egg

Into large bowl, measure all ingredients. With mixer at low speed,

beat ingredients until well blended, occasionally scraping bowl with rubber spatula. (Dough will be very sticky.) Cover bowl with plastic wrap; refrigerate 1 to 2 hours until easy to handle. With hands, roll 1 tablespoonful dough into 2 1/2-inch long oval; place on cookie sheet. Repeat with remaining dough, placing cookies 1 inch apart. Bake at 350 degrees for 10 minutes or until lightly browned. Remove cookies to wire racks; cool. Store cookies in tightly covered container to use up within 2 weeks. Makes about 3 dozen.

## MOLASSES SOFTIES

Mother's

7 cups flour  
4 tsps. soda  
3 tsps. salt  
2 tsps. ginger  
2 tsps. cinnamon  
2 tsps. cloves  
1 cup melted shortening  
1 1/3 cups sugar  
2 cups molasses  
2 Tbsps. vinegar  
2 eggs  
1/4 cup light cream or milk

Bake at 400 degrees Time 10-12 minutes Sift flour, salt, soda, and spices. Melt shortening; stir in sugar, molasses and vinegar. Add eggs. Mix in dry ingredients. Refrigerate. Roll into balls or drop by tablespoon.

## NAME THAT COOKIE

1 cup margarine  
1 egg  
2 3/4 cups flour  
1/2 tsp. baking powder  
3/4 cup sugar  
1 tsp. almond extract  
1/4 tsp. salt

Cream margarine and sugar together until light. Add beaten egg and almond extract. Sift together remaining ingredients and add to butter mixture. Mix well. Put the finished mixture into pastry bag with size 32 star tube on the end. Write out your children's names, little



messages or holiday greetings onto a greased cookie pan and top with decorative sprinkles. Bake at 375 degrees.

### NESTLE TOLL HOUSE CHOCOLATE CHIP COOKIES

2 1/4 cups all purpose flour  
1 tsp. baking soda  
1 tsp. salt  
1 cup butter softened  
3/4 cup sugar  
3/4 cup firmly packed brown sugar  
1 tsp. vanilla extract  
2 eggs  
12 oz. pkg. (2 cups) Nestle toll house semi sweet chocolate morsels  
1 cup chopped nuts

Combine flour, baking soda and salt; set aside. Combine butter, sugar, brown sugar and vanilla beat until creamy. Beat in eggs. Gradually add flour mixture. Stir in morsels and nuts. Drop by rounded tablespoonful onto ungreased cookie sheets. Bake at 375 for 9-11 min. Makes 5 doz.

### PAN COOKIE VARIATION.

Prepare dough as directed. Spread into greased 15 1/2x 10 1/2" pan. Bake at 375 degrees for 20-25 min. Cool cut into 35 2" squares.

### REFRIGERATOR VARIATION.

Prepare dough as directed. Divide in half; wrap both halves separately in waxed paper. Chill 1 hour or until firm. On waxed paper shape each dough half into 15 inch log. Roll up in waxed paper, chill 30 min. Cut each log into thirty 1/2 inch slices. Place on ungreased cookie sheet. Bake at 375 for 8-10 min. Dough may be stored up to one week in refrigerator or frozen up to 8 weeks.

### NORWEGIAN FRIED COOKIES

3 eggs  
3 Tbsps. heavy cream  
1/4 cup sugar  
1 1/2 Tbsps. Royal Satin Shortening  
1/2 tsp. salt  
2 tsps. almond flavoring  
1/2 tsp. ground cardamom seeds  
2 1/2 cups sifted all-purpose flour  
Royal Satin Shortening for frying

Beat eggs with cream and sugar. Add next 4 ingredients and 2 cups flour, mixing well. Gradually stir in enough additional flour to make stiff dough. Chill thoroughly. Roll very thin and cut in strips 3" long, 3/4" wide. Loop each strip into loose knot. Heat about 2" shortening in deep pan, to 350 degrees Fry strips till golden. Cool; dust with powdered sugar. Makes 8 doz.

Note Brandy flavoring was recommended. I suggested almond. Try others and see what is acceptable to your tastes

### OATMEAL COOKIES

3/4 cup shortening, soft  
1 cup packed brown sugar  
1/2 cup granulated sugar  
1 egg  
1/4 cup water  
1 tsp. vanilla  
1 cup flour  
1 tsp. salt  
1/2 tsp. baking soda  
3 cups quick oats uncooked

Beat shortening, sugars, egg, water and vanilla together until creamy. Sift together flour, salt and soda; add to creamed mixture, blend well. Stir in oats. Drop by teaspoonful onto greased cookie sheet. Bake at 350 degrees for 12 - 15 min. Makes 5 doz.

### VARIATION

Add 1 cup of any combination of the following: chopped nutmeats, raisins, chocolate chips or coconut.

### OATMEAL CRISPIES

1 cup Gold'n soft light spread  
1 cup brown sugar  
1 cup granulated sugar  
2 eggs, beaten  
1 tsp. vanilla  
1 1/2 cups flour  
1 tsp. salt  
1 tsp. baking soda  
1/4 cup milk

1/2 cup chopped nuts  
2/3 cup raisins  
3 cups quick oats  
3/4 cup chocolate chips

Thoroughly cream Gold'n Soft Light Spread and sugars together. Add eggs and vanilla extract, beat well. Sift flour and salt together, and beat into mixture. Mix soda with milk and add to the batter, mixing well. Stir in oatmeal, nuts, raisins, and chocolate chips and mix well together. Drop teaspoons of dough onto cookie sheets. Bake in 350 degree oven 10-15 minutes, until cookies are golden brown. Yield: 30 cookies

### OATMEAL CRISPIES

Mother's

1 cup shortening  
1 cup brown sugar  
1 cup sugar  
2 eggs  
1 tsp. vanilla  
1 1/2 cups flour  
1 tsp. salt  
1 tsp. soda  
3 cups quick oats  
1/2 cups chopped nuts

Bake at 350 degrees time 10 minutes Cream shortening and sugars until fluffy; add eggs, vanilla and blend. Add sifted dry ingredients mix well. Add oatmeal and nuts mix well. Roll in two rolls in waxed paper and chill a few hours. Slice 1/4" thick. Bake on ungreased cookie sheet.

### OATMEAL SCOTCHIES

1 1/4 cups all purpose flour  
1 tsp. baking soda  
1/2 tsp. salt  
1/2 tsp. cinnamon  
1 cup butter softened  
3/4 cup sugar  
3/4 cup firmly packed brown sugar  
2 eggs

1 tsp. vanilla extract or grated peel of 1 orange  
3 cups quick or old fashioned oats, uncooked  
12 oz pkg. (2 cups) Nestle toll house Butterscotch morsels

Preheat oven to 375 degrees Combine flour, baking soda, salt and cinnamon: set aside Beat sugar, brown sugar, eggs and vanilla or orange peel until creamy. Gradually beat in flour mixture. Stir in oats and morsels. Drop by tablespoonfuls onto ungreased cookie sheet. Bake 7-8 min. for chewier cookies, 9-10 min. for crisper cookies.

#### VARIATION.

Pan cookie spread dough into greased 15 1/2 x 10 1/2 in baking pan. Bake 18-22 min. cool, cut into 35- 2" squares.

#### OATMEAL THINS

Another "no flour" cookie--crisp, elegant, so easy to make, you can mix the batter right in a saucepan.

1/2 cup butter or margarine  
1 1/4 cups quick-cooking oats, uncooked  
1 cup packed light brown sugar  
1 1/2 tsps. grated orange peel  
1/8 tsp. salt  
1 egg

In 2-quart saucepan over low heat, melt butter or margarine. Stir in oats and remaining ingredients until blended. Remove saucepan from heat. Grease and flour large cookie sheet. Drop mixture by rounded teaspoonfuls, 3 inches apart, on cookie sheet. Bake at 350 degrees for 8 minutes or until well browned around edges (centers will be lighter). Cool cookies slightly on cookie sheet, then with pancake turner, carefully loosen cookies and remove to wire rack to cool. Store in covered container to use up within 3 weeks. Makes about 4 dozen.

#### OLD FASHIONED BUTTER COOKIES

1 cup (2 sticks) unsalted butter, at room temperature  
1 cup unsifted 10x sugar  
1 egg  
1 1/2 tsps. vanilla  
2 1/2 cups unsifted all-purpose flour  
1/2 tsp. salt

Pink cream Filling (optional); see Pastel Creams

Combine butter, sugar, egg and vanilla in large bowl with mixer on medium speed until smooth and fluffy, 4 minutes. Stir together flour and salt in small bowl. Add to butter mixture and beat on low speed until combined.

To shape cookies:

For cookie press, spoon dough into press. form desired shapes on ungreased cookie sheets.

For slice & bake cookies, refrigerate dough, wrapped, 45 minutes. Divide dough in half. Shape each half on wax paper into 6-inch log; wrap. Chill in refrigerator 1 hour or in freezer 30 minutes. Slice cookies 1/8 inch thick; place on ungreased cookie sheets. Preheat oven to 400 degrees. Bake cookies, either pressed or sliced for 7 to 9 minutes, depending on shape, or until set and lightly browned around edges; tops should not brown. Let stand on sheet 1 minute. Transfer with metal spatula to wire rack to cool. Pipe on Pink Cream Filling, if you wish. Store in tightly covered container. Makes 6 dozen

## VARIATIONS

### 1.ALMOND BITES

Prepare one recipe Old-fashioned Butter Cookies. Substitute 1 teaspoon almond extract for vanilla in Step 1. Spoon dough into cookie press fitted with flower plate. Press cookies onto ungreased cookie sheets. Garnish with 1/2 cup sliced almonds. Bake at 400 degrees for 9 minutes.

### 2.ESPRESSO DREAMS

Prepare one recipe Old-fashioned Butter Cookies Stir 1 1/2 teaspoons instant espresso powder and 1/2 teaspoon ground cinnamon with flour and salt in Step 2. Wrap dough and refrigerate 45 minutes. Pour 1/2 cup ground pecans, almonds or walnuts into shallow bowl. Shape dough into 1-inch balls; roll in nuts to coat. Place on ungreased cookie sheets. Flatten with bottom of glass to 1/4-inch thickness. Garnish each with pecan half, if you wish. Bake at 400 degrees 8 to 9 min.

### 3.APRICOT THUMBPRINTS

Prepare one recipe Old-fashioned Butter Cookies.Reduce the butter to 1/2 cup (1 stick). Beat 4 ounces cream cheese and 1 teaspoon grated orange rind with the butter, sugar, egg and vanilla in Step 1. Wrap

dough and refrigerate 45 minutes. Shape into 1-inch balls. Place on ungreased cookie sheets. Flatten with bottom of glass to 1/4-inch thickness. Make thumbprint indentation in each. Spoon 1/4 teaspoon apricot preserves into each indentation. Bake at 400 degrees 9 to 10 minutes.

#### 4. ALMOND CRESCENTS

Prepare one recipe Old-fashioned Butter Cookies. Stir together 1/2 teaspoon ground cinnamon, 1/2 teaspoon ground nutmeg, 1/4 teaspoon ground allspice with flour and salt in Step 2. Wrap dough and refrigerate 45 minutes. Pour 1/2 cup ground almonds, walnuts or pecans into shallow bowl or pie plate. Shape dough into 1-inch balls; roll in nuts to coat. Place 2 in. apart on ungreased cookie sheets. Flatten slightly and turn ends down to form half-moon shape. Bake at 400 degrees 8 to 9 minutes. While still warm, but not hot, roll cookies in sifted 10X (confectioners') sugar, if you wish roll again in 10X sugar when cool.

#### 5. MADELEINES

Prepare one recipe Old-fashioned Butter Cookies. Beat 2 teaspoons grated orange rind with butter, sugar egg and vanilla in Step 1. Do not chill dough. Push dough into individual molds in 2 small madeleine pans, smoothing top even with top of mold with flat side of knife. Bake in moderate oven (375) degrees for 15 to 17 minutes or until edges of cakes are golden brown. Invert onto wire rack. Cool cakes, fluted-side up. Prepare Glaze: Stir 2 1/2 to 3 teaspoons orange juice into 1/2 cup 10X (confectioners') sugar in small bowl until good glazing consistency. Brush glaze over madeleines. Garnish with diced candied orange peel, using about 1/4 teaspoon for each madeleine. Makes 21 to 24 cakes Note: A madeleine pan has 12 individual large or small molds shaped like a scallop shell. We used the large size. The pans are available in better department stores and in specialty cookware shops.

#### 6. CHOCOLATE RIBBONS

Prepare one recipe of Old-fashioned Butter Cookies. Add 3 ounces (3 squares) semisweet chocolate, melted and cooled, to butter mixture in Step 1. Spoon dough into cookie press fitted with plate for ribbon strips. Press ribbons of batter about 4 inches long, onto ungreased cookie sheets. Bake at 400 degrees for 5 to 7 minutes or until cookies are set and very lightly browned. Prepare Chocolate Glaze: Heat together 6 ounces (6 squares) semisweet chocolate and 1 1/2 tablespoons vegetable shortening in small saucepan over low heat until

melted and well combined. Dip ends of cookies into glaze; place on wax paper or aluminum foil; let stand until glaze sets.

#### 7. PEANUT BUTTER FORK COOKIES

Prepare one recipe old-fashioned Butter Cookies. Reduce the butter to 1/2 cup (1 stick). Beat 1/2 cup creamy peanut butter and an additional 1/2 teaspoon vanilla with the butter, sugar and egg in Step 1. Reduce flour to 2 cups in Step 2. Shape dough immediately into 1-inch balls. Place 2 inches apart on ungreased cookie sheets. Do not chill dough; it will dry out. Flatten with bottom of glass to 1/4-inch thickness. Make crisscross pattern on top of each with tines of fork. Bake at 375 degrees for 9 min.

#### 8. PASTEL CREAMS

Prepare one recipe Old-Fashioned Butter Cookies. Add 6 drops red food coloring to butter mixture in Step 1. Shape as for slice & bake cookies in Step 3. Bake at 400 degrees for 6 to 7 minutes. Prepare Pink Cream Filling: Stir together 1 1/2 cups IOX (confectioners') sugar, 2 tablespoons melted butter, 3 to 4 drops red food coloring and 1 1/2 to 2 tablespoons milk to make smooth, spreadable filling. Spread filling on flat side of half the cookies; top with remaining cookies flat-side down. Spoon filling into pastry bag fitted with small writing tip. Pipe spiral on top of each cookie.

#### 9. CHOCOLATE MINT BARS

Prepare one recipe Old-Fashioned Butter Cookies. Substitute 1 cup firmly packed light brown sugar for the IOX sugar and add another 1/2 teaspoon of vanilla. Beat with butter and egg in Step 1. Spread dough in ungreased 13 x 9 x 2-inch baking pan. Bake at 400 degrees for 18 to 20 minutes or until set and lightly browned around edges. While bars are baking, unwrap one (6 or 7-ounce) package individually wrapped creme de menthe wafer candies. Arrange candies evenly over top of hot bars. Let stand 5 minutes to soften. Spread melted chocolate over bars. Let stand until frosting sets. Cut into 36 bars.

#### 10. LEMON-PISTACHIO SLICES

Prepare one recipe Old-Fashioned Butter Cookies Beat in 1 tablespoon grated lemon rind along with other ingredients in Step 1. Shape as for slice & bake cookies in Step 3. Bake at 400 degrees for 6 to 7 minutes When cool, spread with following glaze: Stir together 1 1/2 cups unsifted 10X (confectioners') sugar, 1 tablespoon melted butter and up to 2 tablespoons lemon juice to make glaze with good spreading

consistency. Spread over cookies. Sprinkle with chopped pistachio nuts, using about 1/3 cup in all.

#### 11. GUMDROP CARNIVAL COOKIES

Prepare one recipe Old-Fashioned Butter Cookies. Wrap dough and chill in refrigerator for 45 minutes. Spread 1/4 cup colored sugar crystals or candy decors in shallow dish, if you wish. Shape dough into 1-inch balls, tucking a gumdrop into each ball, you will need a total of 48 gumdrops. Roll balls in sugar crystals, if using. Bake at 400 degrees for 7 to 9 minutes.

#### 12. QUESTION MARK COOKIES

Prepare 1 recipe Old Fashioned Butter Cookies. Spoon dough into cookie press fitted with 3/4-inch star plate. Press question marks, about 3 inches long, onto ungreased cookie sheets, adding an extra knob at straight end for question-mark dot. Press jelly candy into each knob. You will need 2 dozen candies. Bake at 400 degrees for 10 to 11 minutes. When cookies are cool, melt together 4 ounces (4 squares) semisweet chocolate with 1 tablespoon vegetable shortening in small saucepan over low heat. Spread curled half of each cookie with chocolate. Place on wax paper and refrigerate 10 to 15 minutes to set glaze. Do not refrigerate cookies but store at room temperature.

Note: You can use 1/2-inch star plate for a greater yield.

#### 13. CHERRY BOW TIES

Prepare one recipe Old-Fashioned Butter Cookies. Shape dough as for slice & bake cookies. Place slices 1 inch apart on ungreased cookie sheets. With fingers, pinch top and bottom of each dough circle together to make bow-tie shape. Press drained maraschino cherry half or candied cherry half into center of each bow tie. Bake at 400 degrees for 8 minutes.

#### OLD FASHIONED SOFT PUMPKIN COOKIES

makes 3 dozen cookies

2 1/2 cups all-purpose flour  
1 tsp. baking soda  
1 tsp. baking powder  
1 tsp. ground cinnamon  
1/2 tsp. ground nutmeg  
1/2 tsp. salt



1/2 cup butter, softened  
1 1/2 cups granulated sugar  
1 cup LIBBY'S Solid pack Pumpkin  
1 egg  
1 tsp. vanilla  
glaze (recipe follows)

Combine flour, baking soda, baking powder, cinnamon, nutmeg and salt in medium bowl. Cream butter and sugar in large mixer bowl. Add pumpkin, egg and vanilla beat until light and creamy. Mix in dry ingredients until blended. Drop by rounded tablespoon onto greased cookie sheet. Smooth tops of cookies. Bake in preheated 350 degree F. oven for 15 to 20 minutes. Cool on wire racks. Drizzle glaze over top.

Glaze:

COMBINE 2 cups sifted powdered sugar, 3 tablespoons milk, 1 tablespoon melted butter and 1 teaspoon vanilla extract in small bowl until smooth.

Note: For variation, stir any one of the following ingredients into batter: 1 cup raisins, 1 cup chopped nuts, 1 cup rolled oats and 1/2 cup crushed pineapple, drained.

## OLD-FASHIONED OATMEAL COOKIES

Hearty cookie classics, these make excellent gifts for mailing--packed in a box, they'll take the trip without crumbling.

1 cup all-purpose flour  
1 cup shortening  
3/4 cup packed light brown sugar  
1/2 cup sugar  
3 Tbsps. water  
1 tsp. ground allspice  
3/4 tsp. vanilla extract  
1/2 tsp. salt  
1 egg  
3 cups quick-cooking oats, uncooked  
3/4 cup walnuts, chopped  
1/2 cup dark seedless raisins

Grease large cookie sheet. In large bowl, measure first 9 ingredients. With mixer at low speed, beat ingredients until well blended, occasionally scraping bowl with rubber spatula. With spoon, stir in quick-cooking oats, walnuts, and raisins.

Drop dough by heaping tablespoonfuls, about 2 inches apart, onto cookie sheet. Bake at 375 degrees for 12 minutes or until golden. With metal spatula, carefully remove cookies to wire racks to cool. Repeat until all dough is used, greasing cookie sheet each time. Store in tightly covered containers to use within 2 weeks. Makes about 3 dozen.

### ORANGE-NUT PINWHEELS

To make sure these cookies--filled with chewy raisins, nuts, and orange marmalade --look as good as they taste, roll the dough tightly before slicing.

1 cup California walnuts, ground  
1/2 cup orange marmalade  
1/3 cup dark seedless raisins, finely chopped  
1/2 tsp. ground allspice  
light brown sugar  
1 3/4 cups all-purpose flour  
1/2 cup shortening  
1 egg

In medium bowl, combine first 4 ingredients and 3 tablespoons light brown sugar; set aside. Into large bowl, measure flour, shortening, egg, and 1 cup packed light brown sugar. With hands, knead ingredients until dough holds together. On sheet of waxed paper, roll out half of dough into a 14" by 6" rectangle; spread with half of nut mixture. Starting with a 6-inch side, roll dough jelly-roll fashion. Wrap in waxed paper. Repeat with remaining dough and nut mixture. Refrigerate rolls 2 hours or until firm enough to slice. (Dough can be refrigerated up to 1 week before baking.)

Grease large cookie sheets. With serrated knife, slice one roll of dough crosswise into 1/4-inch-thick slices. Place slices, 1 inch apart, on cookie sheet. Bake at 350 degrees for 10 minutes or until lightly browned. With pancake turner, remove cookies to wire racks to cool. Repeat with remaining roll. Store cookies in tightly covered container to use up within 2 weeks. Makes about 4 dozen.

### PEANUT BUTTER YUM YUM Mother's

1/2 cup shortening

1/2 cup peanut butter  
1 cup sugar  
1 egg, well beaten  
1 1/4 cup flour  
1 1/2 tsps. baking powder  
1/4 tsp. salt

Mix shortening, peanut butter sugar and egg together beat well. Mix together flour, baking powder and salt add to mixture. Chill dough then form into balls. Roll in sugar. Place on greased cookie sheet. Bake at 375 degrees for 10-12 minutes. Cool slightly before removing from pan.

### PEANUT-BUTTER JUMBLES

2 cups (12-ounce pkg.) peanut butter favored chips  
1 cup all-purpose flour  
1/2 cup sugar  
1/2 cup butter or margarine, softened  
1/2 tsp. salt  
1/2 tsp. baking soda  
1/2 tsp. ground cinnamon  
1/2 tsp. ground nutmeg  
1 egg  
1/2 cup walnuts, finely chopped

Reserve 1 cup peanut butter flavored chips. In heavy small saucepan over low heat, melt remaining chips, stirring occasionally. Remove saucepan from heat.

Into large bowl, measure flour, sugar, butter or margarine, salt, baking soda, cinnamon, nutmeg, and egg. With mixer at low speed, beat ingredients until well blended. Gradually beat in melted chips. With spoon, stir in reserved chips and half of walnuts.

Drop dough by rounded teaspoonfuls, 2 inches apart, on ungreased cookie sheets. With fingers, flatten mounds slightly; sprinkle with some walnuts. Bake at 350 degrees for 12 minutes or until lightly browned. With pancake turner, remove cookies to wire rack to cool. Store in tightly covered container to use up within 2 weeks. Makes about 4 dozen.

### PEANUT-BUTTER KISSES

2 1/2 cups all-purpose flour  
1 cup creamy peanut butter  
3/4 cup butter or margarine, softened  
1/2 cup packed dark brown sugar  
1/2 tsp. double-acting baking powder  
1/4 tsp. salt  
2 eggs  
about 48 milk-chocolate kiss-type candies

Into large bowl, measure all ingredients except milk-chocolate kiss-type candies. With mixer at low speed, beat ingredients until well blended, occasionally scraping bowl with rubber spatula. Shape dough into a ball; wrap with plastic wrap. Refrigerate dough 1 hour or until easy to handle. Shape dough into 1-inch balls. Place balls, 2 inches apart, on ungreased cookie sheets. With floured 4-tined fork, press on top of dough to make cross design. Bake cookies at 375 degrees for 15 minutes or until cookies are golden; quickly press a milk-chocolate candy into center of each cookie. With pancake turner, carefully remove cookies to wire racks to cool. Store in tightly covered container to use up within 2 weeks. Makes about 4 doz.

#### PFEFFERNEUSSE COOKIES Boise Christian Cookbook

7 cups flour  
1 cup honey  
1 cup brown sugar  
1 cup white sugar  
1 cup shortening  
1 cup black coffee cooled  
3 eggs  
2 tsps. anise extract  
1 tsp. cloves  
2 tsps. soda  
1/2 tsp. salt

Heat honey, sugars and shortening until melted. Add coffee, eggs and anise extract and beat. Add salt, cloves, soda and mix well. Add flour one cup at a time. Dough should be soft. Let dough stand in the refrigerator overnight. Using small amounts of dough at a time, return rest to refrigerator, roll out to pencil size and cut into small pieces. Will roll better if board is floured with powdered sugar. Bake at 350 degrees for 15 min. Makes about 25 doz. peanut sized cookies. Just right for snacking.

## POLKA DOT COOKIES

1/2 cup butter  
1 12 oz pkg. (2 cups) Guittard semi sweet chocolate chips  
1 1/2 cups flour  
1/2 tsp. baking soda  
pinch of salt  
3 eggs  
1/2 cups sugar  
2 tsps. vanilla  
12 oz pkg. (2 cup) Guittard Choco-au-lait chips  
1 cup chopped walnuts

Melt butter and chocolate chips over low heat stirring constantly. Allow to cool. Sift together flour, soda and salt set aside. Beat together eggs, sugar and vanilla. Stir egg mixture into melted chocolate until smooth. Combine with flour. Stir in chips and walnuts. Chill until stiff. Drop by well rounded teaspoonful onto ungreased cookie sheet. Bake 8-10 minutes at 350 degrees. Yield: 4-5 doz.

## QUAKER'S BEST OATMEAL COOKIES

1 1/4 cups margarine  
3/4 cup firmly packed brown sugar  
1/2 cup granulated sugar  
1 egg  
1 tsp. vanilla  
1 1/2 cups all-purpose flour  
1 tsp. baking soda  
1 tsp. salt (optional)  
1 tsp. cinnamon (optional)  
1/4 tsp. nutmeg (optional)  
3 cups Quaker Oats (quick or old-fashioned, uncooked)

Heat oven to 375 degrees F. Beat together margarine and sugars until light and fluffy. Beat in egg and vanilla. Combine flour, baking soda, salt and spices; add to margarine mixture, mixing well. Stir in oats. Drop by rounded tablespoonfuls onto ungreased cookie sheet. Bake 8 to 9 minutes for a chewy cookie, 10 to 11 minutes for a crisp cookie. Cool 1 minute on cookie sheet; remove to wire cooling rack. Store in tightly covered container. Makes 4 1/2 DOZEN

Variation:

### OATMEAL COOKIE SQUARES.

Press dough onto bottom of ungreased 13x9-inch pan. Bake about 25 minutes or until light golden brown. Cool completely; cut into 1 1/2-inch squares. Store in tightly covered container. Makes 4 DOZEN

Variations: Add 1 cup of any one or combination of the following ingredients; raisins, chopped nuts, or semi-sweet chocolate, butterscotch or peanut butter flavored pieces.

### RAISIN ALMOND COOKIES

1 1/2 cups flour  
1/2 tsp. baking soda  
1/2 tsp. ground cinnamon  
1/4 tsp. ground nutmeg  
1/4 tsp. ground cloves  
1/4 tsp. salt  
3/4 cup brown sugar, packed  
1/2 cup margarine  
1 egg  
2 Tbsps. milk  
1 tsp. vanilla extract  
1 1/2 cups raisins  
1/2 cup chopped almonds

Combine flour, baking soda, cinnamon, cloves and salt in small bowl. In mixing bowl, beat brown sugar and margarine until fluffy. Add egg, milk and vanilla, beat well. Add dry ingredients; beat until well blended. Stir in raisins and almonds. Drop by tablespoonfuls onto greased cookie sheets. Bake in 375 degree oven about 12 minutes. Remove to wire rack to cool. Serves 18.

### RAISIN HONEY DROPS

3/4 cup honey  
3/4 cup sugar  
3/4 cup margarine  
1 egg  
2 cups flour  
1 tsp. salt  
1 tsp. cinnamon  
1/2 tsp. baking soda  
2 cups uncooked rolled oats  
1 cup raisins

Cream honey, sugar, margarine and egg. Sift together flour, salt, cinnamon and soda mix well in creamed mixture. Stir in oats and raisins. Drop by tablespoonfuls on ungreased cookie sheet. Bake 375 degrees Time 12-14 min. Top shelf of oven. Cool on rack. Makes 4 dozen.

### RAISIN OATMEAL CRISPIES

For those who favor a crisp raisin oatmeal cookie, this is the yummiest ever.

1 cup butter or margarine, softened  
1 cup sugar  
3 cups quick oats, uncooked  
3/4 cup flour  
1 tsp. baking soda  
1/2 tsp. cloves, ground  
1 tsp. cinnamon  
1 cup raisins  
1/4 cup milk

In a large mixing bowl, blend together butter and sugar, add oats. Sift together flour, baking soda, cloves and cinnamon. Add to oats mixture, blending well. Stir in raisins and milk mix thoroughly. Roll dough into 1-inch balls. Place 3 inches apart on greased baking sheets. Bake at 350 degrees for 12-15 min. or longer until golden brown. Makes about 4 doz.

### REESES CHEWY CHOCOLATE COOKIES

1 1/4 cups butter or margarine, softened  
2 cups sugar  
2 eggs  
2 tsps. vanilla extract  
2 cups all purpose flour  
3/4 cup Hershey's cocoa  
1 tsp. baking soda  
1/2 tsp. salt  
1 2/3 cups (10 oz) Reeses Peanut Butter Chips

Heat oven to 350 degrees In large mixer bowl, beat butter, and sugar until light and fluffy. Add eggs and vanilla, beat well. Stir together flour, cocoa, baking soda and salt, gradually blend into butter

mixture. Stir in chips. Drop by rounded teaspoonful onto ungreased cookie sheet. Bake 8-9 min. Do not over bake, cookies will be soft. They will puff while baking and flatten while cooling. Cool slightly remove from cookie sheet to wire rack. Cool completely. About 4 1/2 doz. cookies

## REESES COOKIES

1 cup shortening or 3/4 cup butter or margarine, softened  
1 cup granulated sugar  
1/2 cup packed light brown sugar  
1 tsp. vanilla extract  
2 eggs  
2 cups all purpose flour  
1 tsp. baking soda  
10 oz pkg. REESE'S Peanut Butter Chips  
2/3 cup (6 oz.) HERSHEY'S semi sweet or Milk Chocolate Chips

Heat oven to 350 degrees. Beat shortening, granulated sugar, brown sugar and vanilla. Add eggs; beat well. Stir together flour and baking soda, blend into sugar mixture. Stir in chips. Drop by rounded teaspoonfuls onto ungreased cookie sheet. Bake 8-10 min. or until lightly browned. Cool slightly, remove from cookie sheet onto wire rack. Cool completely. About 5 dozen cookies.

## REFRIGERATOR CRISPS

Mother's

1 cup shortening  
1/2 cup sugar  
1 egg  
1/2 tsp. baking soda  
1 tsp. cinnamon  
1/2 cup brown sugar  
2 Tbsps. milk  
2 1/4 cups flour  
1/2 cup chopped nuts

Cream shortening and sugars well, add egg and milk beat well. Sift dry ingredients together stir into cream mixture. Add nuts. Shape into rolls, wrap in waxed paper and chill well. Slice and bake at 375 degrees Time 7-8 min. until golden.



## SHORTBREAD

1 lb. butter (not margarine)  
4 cups flour  
1 cup sugar

Mix butter and sugar Cream together. Add 4 cups sifted flour. Mix all together. Roll dough the size of a walnut. Place on cookie sheet. Mash with a glass dipped in sugar. Bake 20 minutes at 325 degrees.

## SPECIAL SWEDISH SWEETS

4 cups flour  
1/2 tsp. baking powder  
1/2 cup butter  
2 eggs  
2 pkgs. dry yeast  
1 1/4 cups sugar  
2 Tbsps. plus 1/2 cup margarine  
1/2 cup sugar  
1/4 tsp. salt  
1/2 cup Crisco  
1 cup milk  
1/4 cup margarine  
1 1/2 tsps. cinnamon

Mix together flour, baking powder, sugar and salt. Add butter and Crisco and blend together with a pastry blender. Beat 2 eggs in a separate bowl, then add to the flour mixture. Dissolve yeast in milk as package directs. After dissolved, add to flour mixture and mix until smooth. (May need to add more flour if sticking to hands.) Form dough into a ball. Set dough into a deep bowl, cover with a damp dish towel and refrigerate overnight. Set out on the counter one hour before working with dough. Cut dough ball into four equal sections. Roll each section into a large circle. Dough should be on the thin side when rolling out (1/8-inch thick). (For the following directions roll out and work on one circle of dough at a time to create the cookies for the baking phase. Repeat.) Melt 1/4 cup margarine on saucepan. Lightly spread 1/4 margarine with a pastry brush over each circle. Spread filling mixture thinly on top of each circle.

FILLING MIXTURE (enough for all 4 circles):

1/2 cup plus 2 Tbsp. margarine melted  
1 1/4 cup sugar

1 1/2 tsp. cinnamon

Divide dough circle into four sections. Then divide each section into 6 triangular-wedges (like a pie). There will be a total of 24 cookies for each rolled-out circle of dough. Roll each triangular wedge up tightly, slightly stretching dough as you roll it. Start with wide end of dough, rolling inward toward the center of the circle. Place rolled cookies on lightly greased baking sheet for 30 minutes to allow for raising. Bake 10-20 minutes at 350 degrees until lightly brown on top and bottom. After cookies cool, use the following icing:

ICING: 1/2 cup plus 4 Tbsps. margarine, softened  
2 tsps. vanilla  
2 cups powdered sugar  
4-6 Tbsps. milk

Beat ingredients until creamy. Icing should have body and not be runny. Put about 1 tablespoon of icing on top center of each cookie. Finely chop 2-3 cups walnuts in a separate dish. Dip iced cookies into chopped nuts to decorate.

## SUE'S SUGAR COOKIES

Sue Smith

1 cup shortening  
1 1/2 cups sugar  
2 eggs, beaten  
3 cups flour, sifted  
2 tsps. baking powder  
1/2 tsp. salt  
3/4 cup sour milk  
1/2 tsp. soda  
1 tsp. vanilla  
1 tsp. lemon extract

Bake at 350 degrees Time 10-12 minutes or until slightly brown on bottom. Cream together shortening and sugar until fluffy. Add egg and mix well. Sift together flour, baking powder and salt. Mix together milk, soda, vanilla and lemon. Add alternately with flour mix to batter. Drop by tablespoonful on greased sheet. Before baking sprinkle on mixture of 1/2 cup sugar 1/2 tsp. nutmeg and 1 tsp. cinnamon.

## SWISS CHOCO-SNAPS

1/2 cup Royal Satin Shortening  
3 tsps. vanilla  
1 cup brown sugar firmly packed  
2 eggs  
3 cups sifted all-purpose flour  
3 tsps. baking powder.  
1 tsp. salt  
2 cups (12 oz.) semi-sweet chocolate pieces, melted over hot water  
1/2 cup chocolate shot (or four 3/4-oz packages)

Add sugar gradually to shortening and vanilla, beating well. Beat in eggs, one at a time. Add dry ingredients, sifted together. Stir in melted chocolate, then chocolate shot. Form into two plump rolls; wrap in waxed paper; chill overnight. Cut in thin slices. Bake on ungreased cookie sheet (375 degrees) for 6-8 min. Makes 10-12 doz.

#### THE REESES FUDGE COOKIE

1 1/4 cups butter, soft  
2 cups sugar  
2 eggs  
2 tsps. vanilla  
2 cups flour  
3/4 cup cocoa  
1 tsp. soda  
1/2 tsp. salt  
2 cups Reeses Peanut Butter chips

Cream butter and sugar until fluffy; add eggs and vanilla beat well; combine flour, cocoa, soda and salt then add to mixture. Stir in chips drop by tablespoon on ungreased sheet. Bake at 350 degrees for 8-9 min.

#### TURKISH TARTLETS

2 cups sifted all-purpose flour  
3/4 cups Royal Satin Shortening  
1/4 cup sugar  
Dash of salt  
1 whole egg and 1 egg yolk  
1 tsp. vanilla  
1/2 lb. (about) Turkish paste or fruit-flavored gumdrops

Blend first 6 ingredients thoroughly. On lightly floured board roll out 1/8" thick. Cut into 3" squares. Place piece of Turkish paste or halved gumdrop in center; fold corners of dough to center, pressing together firmly. Bake at 325 degrees about 15 min. until light brown. Makes 3 dozen.

## ULTIMATE CHOCOLATE CHIP COOKIES

3/4 cup butter flavor all vegetable shortening  
1 1/4 cups brown sugar, firmly packed  
2 Tbsps. milk  
1 Tbsp. vanilla  
1 egg  
1 3/4 cups flour  
1 tsp. salt  
3/4 tsp. baking soda  
1 cup semi-sweet chocolate chips

1 cup coarsely chopped pecans or an additional 1/2 cup semi-sweet chocolate chips

Bake at 375.

Beat shortening, brown sugar, milk and vanilla at medium speed of electric mixer until well blended. Beat in egg. In a separate bowl, combine flour, salt and baking soda; gradually add to creamed mixture, mixing just until blended. Stir in chocolate chips and pecans with a spoon. Drop rounded tablespoonfuls of dough 2 inches apart onto ungreased baking sheets. Bake 8-10 minutes for chewy cookies 11-13 minutes for crisp cookies. Cool 2 minutes before removing from cookie sheets. Makes about 3 dozen cookies.

## WALDORF SALAD COOKIES

Leta Schwanz

2 3/4 cups flour  
1/2 tsp. soda  
1/4 tsp. salt  
1 tsp. cinnamon  
1/2 cup brown sugar  
3/4 cup real mayonnaise  
2 large eggs  
1 tsp. vanilla  
1 1/2 cups coarsely chopped unpeeled red apple

1 cup coarsely chopped nuts  
1/4 cup fine chopped celery

In medium sized bowl stir together flour, soda, salt and cinnamon. In large mixer bowl medium speed beat together sugar, mayonnaise, eggs and vanilla until smooth. Add flour mixture and beat at low speed until smooth. Stir in apples, celery and nuts. Drop by teaspoonfuls 2 inches apart on greased cookie sheet or spray with Pam. Bake at 350 degrees until lightly browned. Time 15 minutes. Makes 5-6 dozen.

### WHOLE WHEAT CHOCOLATE CHIP COOKIES

1/2 cup butter or margarine  
1/2 cup granulated sugar  
1/2 cup brown sugar, packed  
2 eggs  
1 tsp. vanilla  
2 cups Krusteaz Whole Wheat'n Honey Pancake Mix  
12 oz semi-sweet chocolate chips  
1/2 to 3/4 cup nuts chopped

Heat oven to 375 degrees F. Do not grease baking sheet. In large mixing bowl, cream butter and both sugars. Blend in eggs and vanilla. Stir in Pancake Mix, nuts and chips. Drop dough by teaspoonful about 2-inches apart on baking sheet. Bake 12-15 minutes or until lightly browned. Cool briefly before removing from pan. Makes approx. 4 doz.

\* \* \*

### NO BAKE COOKIES

#### NO BAKE CHOCOLATE COOKIES

Marian Frank, Caldwell

1 cup milk  
2 squares chocolate  
2 cup sugar  
5 Tbsps. butter  
20 large marshmallows  
1 cup chopped nuts  
1 tsp. vanilla  
3 1/2 cups ground Graham Cracker crumbs

Melt milk, chocolate and sugar. Stir and cook to soft ball stage. Remove from heat add butter and marshmallows. Stir until melted, add nuts, vanilla and crumbs stir in well. Drop on waxed paper.

#### NO BAKE CHOCOLATE MARSHMALLOW COOKIES

1/2 cup margarine  
2 oz. chocolate baking squares  
1 1/2 cup powdered sugar  
1 egg, beaten  
1 cup nuts. chopped  
6 1/4 oz. pkg. miniature marshmallows  
3 1/2 oz. pkg. coconut

Melt margarine and chocolate over low heat stirring constantly. Cool slightly stir in egg and powdered sugar. Add marshmallows and nuts. Put coconut on waxed paper. Divide dough in 2 and form into rolls. Roll dough in the coconut. Freeze and then slice and serve.

#### NO BAKE CHOCOLATE-PEANUT BUTTER BARS

1/2 cup light corn syrup  
1/4 cup brown sugar (packed)  
1/8 tsp. salt  
1 cup peanut butter  
3 cups Cheerios cereal  
6 ounces semisweet chocolate pieces  
1 tsp. vanilla

Butter square pan, 9x9x2 inches. In large saucepan, heat corn syrup, sugar and salt to boiling. Stir in peanut butter and vanilla; remove from heat. Stir in cereal, chocolate pieces until well coated. Turn into pan; pat mixture evenly with buttered back of spoon or hands. Refrigerate until firm, at least 1 hour. Cut into bars, about 2 1/4x1 1/2 inches. 2 dozen.

#### NO BAKE GOOF BALL COOKIES

Mother's

1 cup white sugar  
1/2 cup brown sugar  
1 cup light karo syrup

1 1/2 cup peanut butter, chunky  
5 cup special K cereal  
2 tsps. vanilla

Boil sugars and syrup in large sauce pan until sugar is dissolved. Add peanut butter, vanilla and stir in well. Add cereal and stir together and spoon onto waxed paper. Makes 5 doz.

## NO BAKE OATMEAL COCONUT COOKIES

Marian Frank

2 cups sugar  
1/2 cup milk  
1/2 tsp. salt  
1/2 cup shortening  
3 Tbsps. peanut butter or cocoa  
3 cups quick oats  
1/2 cup chopped nuts  
1 cup coconut  
1 tsp. vanilla

Mix sugar, milk, salt, shortening and peanut butter bring just to boil, do not cook. Be sure all ingredients are hot. Remove from heat and immediately add oats, nuts coconut and vanilla. Mix well, and drop on wax paper.

## NOODLE CLUSTERS

1 (12 oz) pkg. semi-sweet chocolate chips  
1 cup peanuts  
3 1/2 cups chow mein noodles  
1/2 cup raisins, optional

Melt chips in double boiler, remove from heat. Stir in peanuts and noodles. Use a heaping teaspoon of mixture and drop on waxed paper to form a cluster. Makes 2-3 dozen.

Variation.

Use caramel or butterscotch chips in place of chocolate chips.

## RIBBON O'FUDGE BUTTERSCOTCH BARS

4 cups miniature marshmallows  
1 cup butterscotch chips  
3 Tbsps. butter  
3.5-ounce bag popped light micro wave popping corn,  
unpopped kernels discarded  
12-ounce jar hot fudge sauce

In large Dutch oven, over low heat, melt marshmallows with butterscotch chips and butter, stirring occasionally until smooth. Add popcorn; toss until well coated. Press half the mixture firmly into a greased 9-inch square pan. Spread fudge sauce evenly over mixture. Press remaining popcorn mixture over fudge. Allow mixture to cool and harden. Slide spatula under entire mixture; slide onto cutting board to cut into bars. Yield: 16 bars.

### RICE KRISPIES TREATS

1/4 cup margarine  
1 package (10 oz., about 40) regular marshmallows OR  
4 cups miniature marshmallows  
6 cups Rice Krispies cereal

Melt margarine in large saucepan over low heat. Add marshmallows and stir until completely melted. Remove from heat. Add Rice Krispies cereal. Stir until well coated. Using buttered spatula or waxed paper, press mixture evenly into buttered 13x9x2 inch pan. Cut into squares when cool.

YIELD: 24 treats, 2x2 inch

NOTE: Use fresh marshmallows for best results.

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### FANCY COOKIES

#### APRICOT FOLDUPS

The tartness of the apricots contrasts deliciously with the rich cream cheese pastry and the sweetened glaze.

Dough  
2 cups unsifted all-purpose flour  
1 tsp. salt



1 pkg. (8 oz.) cream cheese, softened

1 cup butter

1 Tbsp. milk

1 Tbsp. white vinegar

Filling

2 pkg. (6 oz. each) dried apricots

2 cups water

1 1/2 cups granulated sugar

Glaze

3/4 cup confectioners' sugar

1 Tbsp. water

Dough: In a large bowl combine flour and salt. With pastry blender or 2 knives used scissor fashion, cut in cream cheese and butter until mixture resembles cornmeal. Add milk and vinegar; work dough with hands until it holds together. Divide into 4 balls and wrap each in waxed paper; refrigerate at least two hours.

Filling: In medium saucepan cover apricots with water; add sugar and bring to a boil. Turn off heat and let cool in the liquid; drain. On a lightly floured surface, roll each ball of dough out to 1/8 inch thick; cut into 2 1/2-inch squares. Place an apricot in the center of each square. Fold each corner into center and pinch tightly together to seal. Place on ungreased cookie sheets.

Bake at 400 degrees for 15 minutes or until golden brown. Remove to wire racks to cool. Glaze: In a small bowl mix sugar and water until smooth. Drizzle on squares when slightly cooled. Makes: 45 cookies. To freeze: Wrap well; label and date. Freeze up to 3 months.

## CANDY CANE COOKIES

1 cup shortening OR USE

1/2 cup shortening and 1/2 cup margarine

1 cup sifted confectioner's sugar

1 egg

1 1/2 tsp. almond extract

1 tsp. vanilla

2 1/2 cups sifted flour

1/2 tsp. red food coloring

1/2 cup crushed peppermint candy

1/2 cup sugar

Oven temp 375 degrees Bake time 9 minutes Makes 4 dozen canes Mix shortening, sugar, egg and flavorings thoroughly. Mix flour and salt

and add to cream mixture. Divide dough in half. Blend food coloring into half. Roll a 4" strip (using 1 tsp. of dough) from each color. For smooth even strips roll them back and forth on lightly floured board. Place strips side by side and press lightly together and twist like a rope. Place on ungreased baking sheet. Curve top down to form handle of cane. Bake until lightly browned. While still warm sprinkle with mixture of candy and sugar.

## CARAMEL ACORNS

2 3/4 cups sifted all-purpose flour (sifted before measuring)  
1/2 tsp. baking powder  
1 cup butter or regular margarine, softened  
3/4 cup light-brown sugar, packed  
3 egg yolks  
1 tsp. vanilla extract  
1/2 cup finely chopped walnuts or pecans  
1/2 lb. vanilla caramels  
3/4 cup finely chopped walnuts or pecans

Sift together flour and baking powder. In medium mixing bowl, combine butter, brown sugar and egg yolks. With electric mixer at medium speed, beat until smooth and fluffy. Using wooden spoon, stir in vanilla, nuts and flour mixture. Mix well. For each cookie shape 1 slightly rounded teaspoon of dough into a ball. With fingers, pinch dough to a rounded point at one end to resemble an acorn. Place 1 inch apart, on ungreased baking sheet, pointed side up. Bake at 350 degrees for 15 to 18 minutes, or until golden-brown. Remove from baking sheet to rack; cool completely.

In top of double boiler, combine caramels and 1/4 cup water. Over hot water, stir until caramels are melted and mixture is smooth. Remove from heat. Dip large end of cookie into caramel, then into nuts. Store, covered, in refrigerator. Makes 75.

## CHECKERED SHORTBREAD COOKIES

An extra-special refrigerator cookie created with alternating chocolate and vanilla "ropes" made from just one batch of dough.

3 cups all-purpose flour  
1 1/4 cups butter or margarine, softened  
1 cup confectioners' sugar  
1 tsp. vanilla extract

1/4 tsp. salt  
1/4 cup cocoa  
1 egg white, slightly beaten

Into large bowl, measure first 5 ingredients. With hand, knead ingredients until well blended. Set aside half of dough. Knead cocoa into dough remaining in bowl. Divide chocolate dough into 5 equal pieces. With hands, roll each piece into a 12-inch-long rope. Divide vanilla dough into 5 equal pieces; roll 4 of the pieces into 12 inch-long ropes. Reserve remaining piece of vanilla dough.

Brush all ropes with some egg white. On work surface, arrange 3 ropes side-by-side, starting with chocolate and alternating colors; top with 3 more ropes of alternating colors, starting with vanilla; then top with remaining 3 ropes, starting with chocolate. Press ropes together gently to form one large roll.

On lightly floured surface with lightly floured rolling pin, roll out remaining vanilla dough into a 12" by 7" rectangle; press dough around roll, brushing roll with egg white. Cover and refrigerate about 2 hours until firm enough to slice. (Dough can be refrigerated up to 1 week before baking.)

TO BAKE: Slice roll crosswise into 1/4 inch thick slices. Place slices, 1 inch apart, on large cookie sheets. Bake at 375 degrees for 10 minutes or until lightly browned. With pancake turner, remove cookies to racks to cool. Store cookies in tightly covered container to use up within 1 week. Makes about 3 1/2 dozen.

## CHRISTMAS BELLS

### COOKIE

There are several simple parts to this recipe: the cookie dough itself, the decorative icing and how to apply it, and the technique for glazing--to give the shiny effect.

1/2 cup butter or margarine, softened  
1/3 cup shortening  
1 cup sugar  
2 eggs  
1 1/2 tsps. vanilla extract  
3 cups unsifted all-purpose flour  
1 1/2 tsps. double-acting baking powder  
1/2 tsp. salt

In large mixer bowl with electric mixer at medium speed, cream butter or margarine, shortening and sugar until light and fluffy. Beat in eggs, one at a time, beating well after each addition; add vanilla. Beat in flour, baking powder and salt just until well mixed. Wrap and chill dough until firm, about 3 hours. Grease 2 large cookie sheets; set aside. Cut dough in half; roll out one half on lightly floured surface to 1/8 inch thickness. With 3 1/2-inch bell-shaped cookie cutter, cut out dough. ( Or you can use a sharp knife to cut out bell shapes from your own patterns.) Place on cookie sheets. With a toothpick make a hole near the edge of each bell for hanging later. Bake at 350 degrees for 8 to 10 minutes or until lightly browned around the edges. Cool on wire racks. Repeat with remaining dough, rerolling scraps. Makes about 4 dozen 4-inch cookies Decorate with Decorative Icing

#### DECORATIVE ICING

3 egg whites  
 1/2 tsp. cream of tartar  
 1 package (16 oz.) confectioners' sugar  
 Assorted food colors

In large mixer bowl with electric mixer at high speed, beat egg whites and cream of tartar until frothy. Gradually add sugar and continue beating for 5 to 7 minutes until smooth and thick or until a knife drawn through icing leaves a clean-cut path. Place in container with a tight fitting lid until ready to use. (Can be kept up to 2 weeks in refrigerator). Makes about 3 cups. Once you begin working with the icing, be sure to keep container covered with a damp cloth to keep the icing from drying and crusting on top. In small . bowls mix small portions of icing with food colors until desired color is reached (see color chart below). Paste colors give the best effects

#### COLOR CHART

Number of Drops Required Per 1 Tb. Icing

Color	Red	Yellow	Green	Blue
Orange	1	3	--	--
Lavender	1	--	--	2
Chartreuse	--	12	1	--
Lime Green	--	6	1	--
Turquoise	--	--	1	3
Bright Red	7	1	--	--

#### DECORATING BELLS

1 recipe Christmas Bells  
1 recipe Decorative Icing  
Water

Thin about half (1 1/2 cups) of the icing with about 4 teaspoons water. Using a knife or metal spatula, spread each bell with a thin layer of icing.

Tint remaining icing to desired shades. Using pastry bags with small writing tips or waxed paper cones, decorate cookies. Suggestion follow shape of bell and make clanger.

To make herring-bone patterned cookie, pipe thin horizontal lines onto bells while white icing is still wet. Use a toothpick to lightly run through the lines; alternate up and down strokes. Allow icing to dry completely.

#### STAINED GLASS BELLS

1 recipe Christmas Bells  
1 recipe Decorative Icing  
Water  
Glaze  
Light corn syrup

In small bowls mix small portions of icing with food colors until desired tints are achieved. See color chart. Reserve 1 cup icing in desired color for piping outlines later. Add a few drops of water to remaining icings until thin enough to paint on. Use a small, clean brush. (Be sure to wash brushes thoroughly after using each color.) Paint on varying shapes and colors to resemble stained glass. Fill decorating bag or waxed paper cone with small writing tip and reserved, tinted, undiluted icing. Use to outline cookies and separate the colors. Let dry on wire racks. Then spoon a thin layer of glaze over each cookie ( see below). Let dry completely on wire racks.

Glaze: Heat 1/2 cup light corn syrup in small saucepan over medium heat to boiling; boil 1 minute. For best results make one batch at a time. Do not double recipe. Pour immediately over decorated cookies. This glazes about 8 cookies. Repeat recipe as needed.

Hard Glaze: If cookies are to be used solely as decorations and not eaten, you may want to make the following:

In heavy 2-quart saucepan over medium heat combine

2 cups sugar  
1 cup water  
3/4 cup light corn syrup

Stir until sugar dissolves (avoid splashing mixture on side of pan). Cook, without stirring, to 300 degrees F. on candy thermometer, hardcrack stage (or when a small amount of syrup dropped into cold water separates into hard and brittle threads). Remove saucepan from heat. Working quickly, spoon syrup over cookies making a thin layer. This is enough glaze for about 20 cookies. Repeat recipe as needed. Note: Extensive humidity will affect either glaze.

## CHOCOLATE BONNETS

Like a chocolate macaroon cookie topped with a coconut meringue.

1/2 cup butter or margarine, softened  
1/2 cup granulated sugar  
1/2 cup firmly packed dark brown sugar  
2 egg yolks  
3 squares (1 oz. each) unsweetened chocolate, melted  
1 tsp. vanilla extract  
1 3/4 cups unsifted all-purpose flour  
1/2 tsp. double-acting baking powder  
1/4 tsp. baking soda  
1/4 tsp. salt  
1/3 cup milk

Topping  
2 egg whites  
1/8 tsp. salt  
1/4 cup sugar  
1 cup flaked coconut  
1 Tbsp. flour

Grease two large cookie sheets; set aside. In medium mixing bowl with electric mixer at medium speed, cream butter or margarine, sugars and egg yolks until fluffy, scraping sides of bowl occasionally. Meanwhile, melt chocolate over hot, not boiling, water. Add chocolate and vanilla to creamed mixture. In a separate bowl combine flour, baking powder, baking soda and salt. Add to creamed mixture alternately with milk. Beat until just blended; set aside.

Topping: In a mixing bowl beat egg whites and salt until stiff,

gradually adding the sugar. Fold in coconut and flour; set aside. Drop batter by rounded teaspoonfuls onto cookie sheets. Top each with teaspoon meringue. Bake at 375 degrees for 6 to 8 minutes until lightly browned (cookies will be soft). Cool on wire racks. Makes 4 dozen. To freeze: Wrap well;. freeze up to 3 months.

## CHOCOLATE BRAZIL NUTS

3/4 cup butter or regular margarine, softened  
1/2 cup sugar  
1/2 tsp. vanilla extract  
2 squares unsweetened chocolate, melted  
1/2 cup finely chopped walnuts or pecans  
2 cup sifted flour (sift before measuring)

In large bowl, with electric mixer at medium speed, or a wooden spoon beat butter, sugar and the vanilla until light and fluffy. Beat in melted chocolate. With spoon, stir in nuts. Add flour mix until well blended. If dough is soft, refrigerate 1 hour, or until stiff enough to hold its shape.

To shape: Use 1 level tablespoon dough for each. On ungreased cookie sheet, 1/2 inch apart shape each into a crescent about 2 inches long. With fingers, press along top edge to simulate shape of Brazil nut. Bake at 350 degrees for 15 to 20 minutes, or just until set. Remove to racks, cool. Makes 3 dozen.

## CHOCOLATE CHIP KISS COOKIES

1 bag (9 oz.) HERSHEY'S KISSES or  
HERSHEY'S KISSES WITH ALMONDS Milk Chocolates  
1 cup butter, softened  
1/3 cup granulated sugar  
1/3 cup packed light brown sugar  
1 tsp. vanilla extract  
2 cups all-purpose flour  
1 cup HERSHEY'S MINI CHIPS Semi-Sweet Chocolate  
HERSHEY'S Chocolate Shoppe Topping (optional)

Heat oven to 375 F. Remove wrappers from chocolate pieces. In large mixing bowl, beat butter, granulated sugar, brown sugar and vanilla until well blended. Add flour; blend until smooth. Stir in small chocolate chips. Mold scant tablespoon dough around each chocolate

piece, covering completely. Shape into balls; place on ungreased cookie sheet. Bake 10 to 12 minutes or until set. Cool slightly; remove from cookie sheet to wire rack. Cool completely. Drizzle topping over each cookie. About 4 dozen cookies.

### CHOCOLATE TOPPED OAT WAFERS

Dainty, see-through wafers are crisp, lacy and full of fine flavors

1/2 cup butter or margarine  
3/4 cup sugar  
1/2 tsp. ground cinnamon  
1 cup quick cooking rolled oats  
2 TbspS. flour  
1/2 tsp. baking powder  
1 egg  
6 oz. pkg. chocolate chips

Melt butter in 2-qt. heavy saucepan. Remove from heat. Stir in remaining ingredients, except chocolate. Mix until well blended. Grease baking sheets and dust lightly with flour. Drop batter in very small amounts from teaspoon 1" apart onto baking sheets. Bake in moderate oven (375 degrees) 4 or 5 minutes, or until golden brown. Let stand a minute before removing from baking sheets with sharp, flexible knife. Cool on racks. Melt chocolate chips over hot water. Frost the smooth underside of wafers, using a small spatula to spread chocolate; then draw the tines of a fork over chocolate to make a design. Cool. Makes 75 thin wafers.

NOTE: If chocolate gets too thick to spread, set saucepan containing it over hot water to warm.

### CHRISTMAS STARS

A clever way to make a double-decker holiday cookie.

1 cup butter or margarine, softened  
2/3 cup sugar  
1 egg  
1 tsp. vanilla extract  
2 1/2 cups unsifted all-purpose flour  
1/2 tsp. salt  
1 tsp. grated lemon peel  
Filling  
1/2 cup red currant jelly  
2 Tbsps. granulated sugar



In a large mixer bowl with electric mixer at medium speed cream butter or margarine and sugar until light and fluffy. Beat in egg and vanilla and continue beating until well mixed. Add flour, salt and lemon peel, mixing until just blended. Wrap and chill for 1 hour. Grease 2 cookie sheets. Divide dough in half. Roll half the dough on a lightly floured surface to 1/8-inch thickness. With 3-inch star-shaped cutter, cut out dough and place on cookie sheets. Using a 1-inch round cutter, cut out hole in centers. Bake at 350 degrees for 10 minutes. Cool on wire racks. Roll out remaining dough 1/8 inch thick. With star-shaped cookie cutter, cut out dough. Do NOT cut holes in the center. Place on cookie sheets and bake 10 minutes.

Filling: In a small saucepan combine jelly and sugar; heat to boiling. Cook over medium heat, stirring constantly, for 3 to 4 minutes until mixture thickens.

To assemble: Place about 3 teaspoon jelly on each star with-out a hole. Top with star with a hole to form a sandwich. Makes 30 cookies.

To freeze: Wrap well; label and date. Freeze up to 3 months.

### CONFETTI CHRISTMAS TREES

These make "delicious" tree ornaments. Just add a hole at the top of the cookie tree before baking.

1 small lemon  
3 cups all-purpose flour  
1 cup butter or margarine, softened  
3/4 cup sugar  
1 1/2 tsps. vanilla extract  
1/2 tsp. double-acting baking powder  
1/4 tsp. salt  
1 egg  
1 (1.5-ounce) container confetti decors

From lemon, grate 1 teaspoon peel and squeeze 1 teaspoon juice. Place lemon peel and lemon juice in large bowl; add flour and remaining ingredients except decors. With mixer at low speed, beat ingredients until well blended, occasionally scraping bowl with rubber spatula. Shape dough into ball; wrap with plastic wrap. Refrigerate dough 2 to 3 hours until easy to handle. Grease large cookie sheet. On lightly floured surface with lightly floured rolling pin, roll half of dough 1/4 inch thick, keeping remaining dough refrigerated. With floured 4

1/2" by 2 1/4" Christmas-tree cookie cutter, cut trees. Place trees on cookie sheet, 1 inch apart. Sprinkle each cookie lightly with confetti decors.

Bake cookies at 350 degrees for 8 to 10 minutes until very lightly browned. With pancake turner, immediately remove cookies to wire racks to cool completely. Repeat with remaining dough and trimmings. Store cookies in tightly covered container to use up within 2 weeks. Makes about 3 dozen.

## CRANBERRY TARTS

Cranberries make for refreshingly tart tarts. And they are so pretty!

### Dough

1/2 cup butter or margarine, softened  
1/2 cup sugar  
1 egg  
1 tsp. vanilla extract  
2 cups unsifted all-purpose flour

### Filling

1/4 cup butter or margarine  
1 cup confectioners' sugar  
1/2 cup dark corn syrup  
1/2 cup chopped pecans  
1 cup coarsely chopped fresh cranberries

Dough: In a large bowl with electric mixer at medium speed, combine butter or margarine, sugar, egg and vanilla until blended. Reduce speed to low; add flour and continue mixing just until well blended. Shape dough into a ball. Cover with waxed paper and chill 30 minutes. Meanwhile, make filling; set aside.

Filling: Combine butter or margarine, confectioners' sugar and corn syrup in small saucepan. Over medium heat, bring to a boil, stirring constantly. Boil 1 minute. Remove from heat and stir in pecans and cranberries. Set aside.

On floured surface roll dough to about 1/8-inch thickness. Using a 2-inch round cookie cutter, cut into circles. Reroll scraps. Press evenly into 1-inch tartlette or small cupcake pans. Prick bottom with fork. Bake at 400 degrees for 8 to 10 minutes until edges are lightly browned. Reduce oven to 350 degrees F.

Spoon filling into partially baked shells. Return to oven, bake for 10

to 12 minutes; cool in pan 5 minutes before removing.

Makes 4 dozen, about 70 calories each.

To freeze: Wrap well, label and date. Freeze up to 3 months.

Note: If you don't have enough tartlette pans to bake 48 shells at once, shells may be removed to lightly greased cookie sheets after initial baking. Fill and bake the final 10 to 12 min. on cookie sheets.

## CROWN OF THORNS COOKIES

Missionary to Israel

2 lbs. flour  
1 1/2 cups margarine  
1/8 tsp. salt  
1 yeast cake  
1 cup hot milk  
1 lb. dates  
1/2 tsp. nutmeg  
1/2 tsp. cinnamon  
Hot water as needed

### FILLING:

Prepare first. Grind dates in meat grinder at finest setting (use soft, pitted dates.) Put 1 tablespoon of margarine with date mixture and work all together well. Then put margarine on hands and roll mixture on a board in long strips, size of pencil. Takes time. Allow four hours. Can make date rolls at night and cookies next day.

### DOUGH

Mix flour, margarine, salt, yeast cake dissolved in hot milk. Add hot water to make very stiff dough. Let rest for only a few minutes. Take small piece of dough, squeeze in hand to make ball size of golf ball. Press it out oblong. Cut off piece of date roll and press dough around it to completely cover. Roll until covered & smooth. Lay in circle and pinch two ends firmly together. With tweezers pinch up little "thorns" around circle. Cover with towel while you make others. Bake on greased cookie sheet in medium oven (350 degrees) 15 minutes or until light brown. Thorns can be made after cookies are all made and on pan ready to put into oven, if desired.

## DATE NUT WHEELS

For those who must have holiday cookies with dates.

### Filling

1 package (8 oz.) pitted dates, chopped  
1 cup water  
1/4 cup sugar  
2 tsps. lemon juice  
1 cup finely chopped walnuts

### Dough

1 cup butter or margarine, softened  
2 cups light brown sugar  
2 eggs  
3 1/2 cups unsifted all-purpose flour  
1/2 tsp. double-acting baking powder  
1/2 tsp. salt  
1/4 tsp. baking soda

In a medium saucepan combine dates, water, sugar and lemon juice. Bring to boil; reduce heat and simmer, stirring occasionally, for 10 to 12 minutes until thick. Fold in walnuts; let cool to room temperature.

In a medium mixing bowl cream butter or margarine, sugar and eggs until fluffy. In separate bowl combine flour, baking powder, salt and baking soda. Gradually add to creamed mixture. Beat until just blended. Divide dough into thirds. Wrap in waxed paper and chill until easy to handle.

Between sheets of lightly floured waxed paper, roll each portion into a 12x8-inch rectangle. Remove top sheet of waxed paper and spread each rectangle evenly with one third (about 1/3 cup) of the date filling. Starting with 12-inch side of dough, lift up edge of waxed paper; gently peel off paper and roll dough, jelly-roll fashion. Repeat twice with remaining dough and filling. Wrap rolls in waxed paper and chill several hours or overnight.

Grease 2 large cookie sheets. Cut each roll into 1/4-inch slices and place 1 inch apart on cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Cool on wire racks. Makes 8 dozen, about 70 calories each.

To freeze: Wrap well; label and date. Freeze up to 3 months.

## FROSTED SNOWMEN

The fun of these cookies is in the decorating--the whole family will want to join in.

2 cups all-purpose flour  
1 cup sugar  
1/2 cup shortening  
1/3 cup honey  
1 tsp. baking soda  
3/4 tsp. salt  
2 eggs  
2 cups quick-cooking oats, uncooked  
1/2 cup California walnuts, finely chopped  
2 cups confectioners' sugar  
1/4 tsp. cream of tartar  
2 egg whites

decorations: red or green sugar crystals, chocolate decors, cinnamon decors, silver decors

Into large bowl, measure first 7 ingredients. With mixer at low speed beat ingredients until well blended, occasionally scraping bowl with rubber spatula. With wooden spoon, stir in oats and walnuts.

With floured hands, shape mixture into thirty-six 1-inch balls and thirty-six 3/4-inch balls. Place 1-inch balls, 2 1/2 inches apart, on ungreased cookie sheets; then place 3/4-inch balls 1/2 inch above 1-inch balls. (During baking, the large and small balls will join together to form snowmenlike shapes.) Bake at 375 degrees for 10 to 12 minutes until golden. With pancake turner, carefully remove cookies to wire racks to cool.

Prepare frosting: In medium bowl with mixer at low speed, beat confectioners' sugar, cream of tartar, and egg whites until blended. Increase speed to high and beat 1 minute (mixture should be of easy spreading consistency).

Decorate snowmen: Dip top side of each snowman cookie into frosting to cover evenly. Place cookies, frosted-side up, on wire racks. While frosting is still wet, quickly decorate each snowman as desired with sugar crystals, chocolate decors, cinnamon decors, and silver decors. Let frosting dry until firm, about 1 hour. Store in tightly covered container to use up within 1 week. Makes 3 dozen.

## MELTING LACE

Buttery rich; elegant enough to grace the most festive holiday table.

1/2 cup butter  
1 cup quick-cooking oats (not instant)  
1/2 cup light brown sugar  
1/3 cup unsifted all-purpose flour  
2 Tbsp. milk  
1/4 tsp. salt  
4 squares (1 oz. each) semisweet chocolate

Grease 2 large cookie sheets; set aside. In medium saucepan melt butter. Remove from heat. Stir in remaining ingredients except chocolate. Drop batter, by level measuring teaspoonfuls, 2 inches apart on a cookie sheet. (Bake only 6 at a time. ) Bake at 350 degrees for 7 to 9 minutes or until lightly browned. Remove from oven. Let stand for one minute; then quickly remove to flat surface to cool. Repeat with remaining batter.

Melt chocolate over hot, not boiling, water. With a small knife or spatula, spread the back of one cookie with chocolate and sandwich it with a second cookie. Repeat with remaining cookies and chocolate. Store in an airtight container in refrigerator or freezer. Makes 24 cookies. May freeze up to 3 months.

## MINT PRETZELS

Refreshingly minty. Tint frosting pink instead of green if desired.

### Cookies

1 1/4 cups unsifted all-purpose flour  
1/2 cup sugar  
1/3 cup unsweetened cocoa  
1/2 cup butter or margarine  
1 egg white  
1/2 tsp. peppermint extract

### Frosting

2 cups confectioners' sugar  
2 egg whites  
1/4 tsp. cream of tartar  
1/4 tsp. green food coloring  
1/4 tsp. peppermint extract  
1 to 3 Tbsps. water

In large bowl mix flour, sugar and cocoa. With pastry blender or 2 knives used scissor fashion, cut butter or margarine into flour mixture until mixture resembles cornmeal. Add egg white and mint extract and stir with a spoon until well mixed. Shape dough into 2 balls; wrap in waxed paper, refrigerate 1 hour.

Grease 2 cookie sheets set aside. Work with one dough ball at a time, keeping remaining refrigerated. Cut into 12 equal pieces. Roll each piece into an 11-inch rope. Place on cookie sheet and twist into pretzel shape. Repeat with remaining dough. Bake at 325 degrees for 8 to 10 minutes. Remove to wire rack to cool.

Frosting: In medium bowl with electric mixer beat confectioners' sugar, egg whites and cream of tartar until smooth. Add green food coloring and mint extract. Stir in enough water so frosting is consistency of cake batter. Place wire racks over sheets of waxed paper. Spoon frosting over each pretzel, coating thoroughly. Allow to dry completely. Makes 24 pretzels. To freeze: Wrap well; label and date. Freeze up to 3 months.

## NUTTY COCONUT TRIANGLES

1/2 cup butter or margarine, softened  
1 cup all purpose flour  
1/2 cup light brown sugar  
2 eggs  
1 tsp. vanilla extract  
1/2 tsp. double-acting baking powder  
3/4 cup light brown sugar  
3 Tbsps. flour  
1/4 tsp. salt  
1 (3 1/2 ounce) can flaked coconut  
1 cup pecan halves, chopped

In small bowl with mixer at low speed, beat butter or margarine, 1 cup all-purpose flour, and 1/2 cup packed light brown sugar until well blended, occasionally scraping bowl with rubber spatula. With hand, evenly pat dough into 13 by 9 inch baking pan. Bake at 375 degrees for 15 minutes or until lightly browned.

Meanwhile, into large bowl, measure eggs, vanilla, baking powder, salt, 3/4 cup packed light brown sugar, and 3 tablespoons all-purpose flour. With mixer at medium speed, beat ingredients until well blended, occasionally scraping bowl with rubber spatula. With spoon, stir in coconut and pecans. Evenly spread coconut mixture over baked

layer in pan. Bake 20 to 25 minutes longer or until golden. Cool in pan on wire rack. When cool, cut into 24 triangle cookies. Store in tightly covered container to use up within 1 week. Makes 2 dozen.

## PEANUT-BUTTER "RAVIOLI" COOKIES

The crisp sugar-cookie dough is rolled, filled, and cut in the same fashion as the popular ravioli.

3 cups all-purpose flour  
1 cup sugar  
2/3 cup shortening  
2 tsps. double acting baking powder  
1 1/2 tsps. vanilla extract  
1/4 tsp. salt  
2 eggs  
3/4 cup creamy or chunky peanut butter  
1/3 cup confectioners' sugar  
1/4 tsp. ground cinnamon  
2 egg yolks  
1/4 cup peanuts for garnish

Into large bowl, measure first 7 ingredients and 2 tablespoons water. With mixer at low speed, beat ingredients until well mixed, occasionally scraping bowl with rubber spatula. Shape dough into a ball; wrap with plastic wrap. Refrigerate dough 2 hours or until easy to handle.

Prepare filling: In small bowl with spoon, mix peanut butter, confectioners' sugar, and cinnamon; set aside.

Grease large cookie sheet. Cut cookie dough into 4 pieces. On lightly floured surface with lightly floured rolling pin, roll one piece of dough into 10" by 10" square, keeping remaining dough refrigerated. With dull edge of knife, lightly mark dough into twenty-five 2" by 2" squares. Place a scant teaspoonful of peanut butter filling in center of each square. On sheet of waxed paper, roll second dough piece into 11" by 11" square; invert dough over filling and peel off waxed paper. With fingers, press around filling and along edges. With pastry wheel or knife, cut through dough around filling to make twenty-five 2" by 2" cookies; place on cookie sheet.

In cup with fork, beat egg yolks with 1 tablespoon water. Brush each cookie with some beaten egg yolk mixture; top with a peanut. Bake at 350 degrees for 10 to 12 minutes until golden. With pancake turner,



remove cookies to wire racks to cool. Repeat with remaining dough, filling, and egg yolk mixture. Store cookies in tightly covered container to use up within 2 weeks. Makes 50.

## PIZZELLE

A crisp anise-favored Italian cookie. You will need a special pizzelle maker-- both range-top and electric models are available.

3 eggs  
3/4 cup sugar  
3/4 cup butter or margarine, melted  
2 tsps. anise extract  
1 tsp. vanilla extract  
1 1/2 cups unsifted all-purpose flour  
1 tsp. double-acting baking powder

Preheat pizzelle maker. In large mixer bowl with electric mixer on low speed, beat eggs; add sugar and blend. Stir in butter or margarine and extracts. Continue beating until well mixed. Add flour and baking powder and continue beating just until well mixed. Drop by rounded tablespoonfuls onto center of griddle; cover and cook 30 to 60 seconds according to manufacturer's directions. Remove with fork. Cool on wire rack. Makes about 1 dozen cookies. To freeze: Wrap well; label and date. Freeze up to 3 months.

## SCOTTISH SHORTBREAD HEARTS

This is an adapted true Scottish recipe

1/2 pound unsalted butter  
1/2 cup sugar  
2 1/2 cups flour (spoon flour into dry-measure cup and level off with spatula or back of knife)

Set rack in middle of oven. Line jelly-roll pan or cookie sheet with parchment or foil. Beat butter in large mixing bowl until soft and light with hand mixer set at medium speed or in heavy-duty mixer fitted with paddle. Gradually beat in sugar and continue beating about 5 minutes, until very light. Stir in flour by hand until absorbed (no more or dough will toughen). Scrape dough onto floured surface and flour dough with pinches of flour. Press dough out with hands. Then roll over once or twice very gently with rolling pin until dough is about 1/2 inch thick. Cut dough with floured heart cutters and transfer to prepared pan.

Bake shortbread at 325 degrees until very lightly colored, about 15 minutes. Cool shortbread on rack. Makes 12 cookies.

### SESAME CHERRY COOKIES

1 cup butter or margarine, softened  
1/4 cup sugar  
1 tsp. almond extract  
2 cups unsifted all-purpose flour  
1/4 tsp. salt  
1/3 cup sesame seeds  
1/3 cup candied cherries, halved

In a large mixer bowl with electric mixer at medium speed, cream butter or margarine and sugar until light and fluffy scraping sides of bowl occasionally. Add almond extract, flour and salt and continue beating just until well mixed. Wrap and chill dough for at least one hour.

Shape dough into 1-inch balls; roll in sesame seeds. Place on ungreased cookie sheet. Press candied cherry half into center of each cookie. Bake at 400 degrees for 10 minutes. Let stand on cookie sheet 2 to 3 minutes before removing to wire racks to cool. Makes 3 dozen.

To freeze: Wrap well; label and date. Freeze up to 3 months.

### SNOWFLAKES

Use two different-size star-shaped cookie cutters for this snowflake design, then seal them together with melted-chocolate centers.

1 1/2 cups all-purpose flour  
1/2 cup butter or margarine, softened  
1/3 cup sugar  
1 Tbsp. water  
1 tsp. vanilla extract  
1/2 tsp. double-acting baking powder  
1/4 tsp. salt  
1 egg  
1 square semisweet chocolate, melted  
2 Tbsps. flaked coconut

Into large bowl, measure first 8 ingredients. With mixer at low speed,

beat ingredients until well mixed, occasionally scraping bowl with rubber spatula. Shape dough into a ball; wrap with plastic wrap. Refrigerate dough 2 to 3 hours until easy to handle.

Grease large cookie sheet. On lightly floured surface with lightly floured rolling pin, roll half of dough 1/8 inch thick, keeping remaining dough refrigerated. With floured 2 3/4-inch star-shaped cookie cutter, cut out 12 stars. With floured 2-inch star-shaped cookie cutter, cut out 12 stars. Place stars on cookie sheet, 1/2 inch apart. Bake at 350 degrees for 6 to 8 minutes until lightly browned. Remove cookies to racks to cool. Repeat with remaining dough and trimmings, cutting out equal number of large and small stars.

To assemble cookies: With small metal spatula or artist's paint brush, lightly spread bottom of each small star with some melted chocolate. Immediately place small stars, chocolate-side down, on top of large stars so that small-star points are in between large-star points. Then spread dab of chocolate on top center of each Snowflake; press some coconut on chocolate; let dry. Store cookies in tightly covered container to use up within 3 days. Makes about 2 dozen.

## SUGAR BATONS

Buttery rich, elegant, but so easy to make using a pastry-decorating bag-- an ideal dessert for buffets.

2 1/2 cups all-purpose flour  
1 cup butter or margarine, softened  
1 1/4 tsps. vanilla extract  
1 egg  
sugar

Into large bowl, measure flour, butter or margarine, vanilla, egg, and 1/2 cup sugar. With mixer at low speed, beat ingredients until well blended, occasionally scraping bowl with rubber spatula. Spoon half of dough into decorating bag with medium rosette tube. Pipe dough into 3-inch lengths, about 1 inch apart, onto ungreased cookie sheet. Sprinkle cookies lightly with sugar. Bake at 400 degrees for 6 to 8 minutes until golden. Carefully remove cookies to racks to cool. Repeat until all dough is used. Store in tightly covered container to use up within 1 week. Makes about 5 dozen.

## SUGAR HORNS

Handle with care when storing these butter-crisp cookie cones-- they're extremely delicate.

1/2 cup all-purpose flour  
1/2 cup sugar  
4 Tbsps. butter or margarine, softened  
1/2 tsp. vanilla extract  
1 egg

Into large bowl, measure all ingredients. With mixer at low speed, beat ingredients until well blended, occasionally scraping bowl with rubber spatula.

Grease large cookie sheet. Drop a teaspoonful of dough onto cookie sheet; with spoon or small metal spatula, spread dough into a 2 1/2-inch round. Repeat to make 4 rounds (do not place more than 4 cookies on cookie sheet because, after baking, they must be shaped quickly before hardening). Bake at 425 degrees about 4 minutes or until golden.

Remove cookie sheet from oven, and with pancake turner, quickly loosen and turn cookies over; one by one, roll each into a cone. (If cookies get too hard to roll, reheat in oven a minute to soften.) Cool cookies on wire racks. Repeat until all batter is used, greasing cookie sheet each time. Store cookies in tightly covered container to use up within 2 weeks. Makes about 2 dozen.

## WEDDING CAKES

1 cup butter or margarine, softened  
1 cup confectioners' sugar  
1/2 tsp. vanilla extract  
1 3/4 cups unsifted all-purpose flour  
1/2 cup finely chopped pecans

In a medium bowl with electric mixer at medium speed, cream butter or margarine and 1/2 cup sugar until light and fluffy. Add vanilla and flour, continue beating just until well mixed. Stir in nuts. Cover, chill dough for 1 hour. Shape dough into 1-inch balls and place on ungreased cookie sheets. Bake at 350 degrees for 15 minutes. Let stand on cookie sheets 2 to 3 minutes before removing to wire rack. Roll in remaining confectioners' sugar. Cool completely on wire racks, then roll again in confectioners' sugar. Makes about 3 dozen. To freeze: Wrap well; label and date. Freeze up to 3 months.

\* \* \*

## BARS

### 7 LAYER COOKIES

Willene Rosa

Melt 1/2 cup oleo in 9" square pan

Sprinkle in order into pan

1 cup graham cracker crumbs

6 oz. pkg. chocolate chips

6 oz. pkg. butterscotch chips

6 oz. angel flake coconut

1 cup chopped nuts

1 can Eagle brand sweetened condensed milk

Bake at 350 degrees. Time 20 minutes Cut into squares, they will be soft but will harden.

### ANY NUT BARS

Crust:

1/2 cup margarine

3/4 cup quick oats

1/4 tsp. soda

1/2 cup brown sugar

1/2 cup flour

Topping

1/4 cup corn syrup

1/4 cup any kind of chopped nuts

1 Tbsp. butter or margarine

1/2 cup chocolate, peanut butter or butterscotch pieces

Crust: Microwave on high the margarine for 15-30 seconds or until soft. Blend in brown sugar. Add oats, flour and soda. Mix well. Press evenly in 8-inch square microwave-safe baking dish. Microwave on high, uncovered, 4 minutes or until no longer doughy. Rotate dish once.

Topping: Combine pieces, corn syrup and butter in 2-cup glass measure. Microwave on high, uncovered 1-1 1/2 minutes or until chips melt, stirring once. Sprinkle nuts over base. Pour topping over nuts. Cool complete. Freezes well.

Note: Base can be baked in a 350-degree oven for 10 minutes.

## APPLE BARS

Mother's

1 cup brown sugar  
1/4 cup soft butter or margarine  
1 egg  
2 cups chopped apples  
1 cup flour  
1 tsp. cinnamon

Combine sugar, butter and egg beat until fluffy. Stir in apples. Sift the dry ingredients together and mix in well. Add nuts. Spread stiff batter evenly in greased 9" pan. Bake at 350 degrees for 40-45 minutes. Cool in pan. Cut into bars roll in powdered sugar.

## BANANA BARS

2 cups flour  
2 tsps. baking powder  
1/2 tsp. salt  
3/4 cup butter or margarine, softened  
2/3 cup sugar  
2/3 cup light brown sugar, packed  
1 tsp. vanilla  
2 ripe bananas mashed with fork ( about 1 cup)  
1 egg  
1 (12-oz) pkg chocolate mini morsels  
powdered sugar

In small bowl, combine flour, baking powder and salt. In large mixer bowl, cream butter, sugar, brown sugar and vanilla. Beat in bananas and egg. Gradually beat in dry ingredients, stir in morsels. Spread into greased 15x10 inch jelly roll pan. Bake at 350 degrees for 20-30 minutes or until wooden pick inserted into center comes out clean. Cool completely. Sprinkle with powdered sugar. Cut into 2x1 inch bars.

## BUTTERSCOTCH CREAM CHEESE BARS

12 oz pkg. (2 cup) Nestle toll house butterscotch morsels  
6 Tbsps. (1/4 stick) butter  
2 cups graham cracker crumbs  
2 cups chopped walnuts  
16 oz cream cheese softened

1/2 cup sugar  
1/4 cup all purpose flour  
2 Tbsps. lemon juice

Preheat oven to 350 degrees. Combine over hot (not boiling) water, morsels and butter; stir until morsels are melted and mixture is smooth. Transfer to large bowl, stir in graham cracker crumbs and walnuts with a fork until mixture resembles fine crumbs. Reserve 2 cup crumb mixture for topping. Press remaining mixture into 15 1/2 x 10 1/2 baking pan. Bake 12 min. Combine cream cheese and sugar; beat until creamy. Add eggs, 1 at a time beating well after each addition. Blend in flour and lemon juice. Pour evenly over hot baked crust. Sprinkle with reserved crumb mixture. Bake 25 min. Cool cut into 2x1" bars. Refrigerate. Makes 6 dz.

### CARAMEL CRISPS

These crispy Graham cracker bars are topped with marshmallows, buttery syrup and lots of almonds and coconut.

12 double Graham crackers  
2 cups miniature marshmallows  
3/4 cup sweet butter  
3/4 cup firmly packed brown sugar  
1 tsp. cinnamon  
1 tsp. vanilla  
1 cup sliced almonds  
1 cup flaked coconut

Place double Graham crackers side by side in 2 rows (6 per row) on an ungreased 15 x 10-inch jelly-roll pan; sprinkle marshmallows evenly over crackers. In a heavy 2-quart saucepan combine butter, sugar, cinnamon and vanilla. Cook over medium heat, stirring constantly, until brown sugar is dissolved and butter is melted (4 to 5 minutes). Pour evenly over crackers and marshmallows. Sprinkle with almonds and coconut. Bake near center of 350-degree oven for 8 to 12 minutes or until lightly browned. Cool completely cut into bars. 48 bars.

### CHEWY SQUARES

1 pkg. (3 1/2-oz.) pudding mix (not instant)  
1/3 cup peanut butter  
1/2 cup light corn syrup  
4 cups round oat cereal

In a four-quart saucepan stir together pudding mix and syrup. Stirring constantly bring to a boil over medium heat and boil 1 minute. Remove from heat. Stir in peanut butter until well-blended. Stir in cereal. Spread evenly in buttered 9x9x2-inch pan. Cool about 30 minutes or until firm. Store in tightly covered container.

## CHOCO PEANUT BUTTER BARS

### Dough:

4 cups quick oats  
2/3 cup margarine  
1/2 cup light corn syrup  
1 cup brown sugar  
3 tsps. vanilla

### Topping:

6 oz. chocolate chips  
2/3 cup peanut butter

Cream the margarine and sugar; add other ingredients and pat dough in a 9x13-inch pan. Bake at 350 degrees for 15 minutes. While the dough bakes melt the chocolate chips and peanut butter together in a saucepan on low heat. Spread the topping onto the cooled dough. Cut into 2x3-inch bars. Refrigerate for 30 minutes before serving. Keep leftovers refrigerated.

## CHOCOLATE CARAMEL BARS

1 pkg. German chocolate cake mix  
2/3 cup evaporated milk  
1 cup walnuts  
3/4 cup butter  
1 (14-oz.) bag caramels  
1 (6-oz.) pkg. chocolate chips

Combine cake mix, 1/3 cup evaporated milk, nuts and butter. Press half of this mixture into a 9x13-inch pan. Bake at 350 degrees for 6 minutes. Melt caramels with 1/3 cup of evaporated milk. Pour over cake mix. Sprinkle chocolate chips on top of caramel. Press rest of cake mixture over this. (does not cover completely) Bake at 350 degrees for 15 minutes. Cool completely before cutting.



## CHOCOLATE PEANUT BUDDY BARS

1 cup peanut butter  
6 Tbsps.(1/4 stick) butter or margarine, softened  
1 1/4 cups sugar  
3 eggs  
1 tsp. vanilla  
1 cup flour  
1/4 tsp. salt  
2 cups milk chocolate morsels, divided

Bake at 350 degrees

In large mixer bowl, beat peanut butter and butter until smooth. Add sugar, eggs and vanilla, beat until creamy. Gradually beat in flour and salt. Stir in 1 cup chocolate morsels. Spread into ungreased 13x9 inch baking pan. Bake 25-30 min. until edges brown. Immediately sprinkle remaining chocolate morsels over cookie layer. Let stand 5 min. until morsels become shiny and soft. Spread morsels evenly over top. Cool, cut into 1 1/2 inch bars. Makes 48 bars.

## CHOCOLATE STICKS

Cookie:

1/2 cup shortening  
1 cup sugar  
2 squares melted chocolate  
2 eggs  
2 1/4 cups flour (or less)  
3/4 tsp. baking soda  
1/2 tsp. salt  
1 tsp. vanilla

Topping:

3/4 cup ground nuts  
1/4 cup sugar

Cream shortening, sugar and eggs. Add melted chocolate and vanilla. Mix well. Stir in 2 cups flour, soda and salt. Reserve flour for rolling cookies. Chill dough for at least one hour, or preferably overnight. Roll 1/4-inch thick. Sprinkle with topping mix. Roll just enough to set nuts in dough. Cut into strips, then bar shape. Bake on ungreased pan.

## CHOCOLATE-MINT BARS

To keep these fudgy, mint-drizzled chocolate bars moist and chewy, store in the refrigerator.

1 cup butter or margarine  
4 squares unsweetened chocolate  
2 cups sugar  
1 cup all-purpose flour  
1 tsp. vanilla extract  
1/2 tsp. salt  
4 eggs  
1 cup California walnuts, coarsely chopped  
3/4 cup confectioners' sugar  
1 Tbsp. water  
1/4 tsp. peppermint extract  
green food color

Grease 13" by 9" baking pan. In small saucepan over very low heat, melt butter and chocolate, stirring occasionally. Pour butter mixture into large bowl. Add sugar, flour, vanilla, salt, and eggs. With mixer at low speed, beat ingredients until blended, occasionally scraping bowl with rubber spatula. Stir in nuts. Pour chocolate mixture into pan. Bake at 350 degrees for 35 minutes or until toothpick inserted in center comes out clean. Cool in pan on wire rack.

In small bowl with spoon, mix confectioners' sugar, water, and peppermint extract until icing is smooth. Then stir in enough green food color to tint a pretty green color. Drizzle icing over cooled chocolate layer in pan. When icing is dry, cut into 32 bars. Cover and refrigerate to use up within 1 week.

## CINNAMON SLEDGES

1 cup butter or margarine, softened  
1/2 cup firmly packed light brown sugar  
1/2 cup granulated sugar  
1 egg, separated  
2 cups unsifted all-purpose flour  
1 Tbsp. cinnamon  
1/8 tsp. salt  
1 1/2 cups chopped pecans

In a large mixing bowl with electric mixer at medium speed, cream butter or margarine, sugars and egg yolk until light and fluffy. In a

separate bowl combine flour, cinnamon and salt. Add to creamed mixture and continue beating just until blended. (The dough will be stiff. ) Spread dough evenly in an ungreased 15 1/2x10 1/2-inch jelly-roll pan. Beat egg white with fork just until foamy. Spread evenly on top of batter. Sprinkle with nuts and press lightly into batter. Bake at 300 degrees for 35 to 40 minutes. Cut into 3x 1-inch bars while still hot. Let cool in pan. Makes 3 dozen. To freeze: Wrap well; label and date. Freeze up to 3 months.

## COCONUT BARS

Bars:

1/2 cup margarine  
1/3 cup sugar  
1/3 cup cocoa  
1 1/3 cups coconut  
1/2 cup chopped nuts  
1 tsp. vanilla  
1 egg, lightly beaten  
2 cups graham cracker crumbs

Icing:

1/2 cup margarine  
2 Tbsps. milk  
2 cups powdered sugar

In the top of a double boiler over simmering water, combine 1/2 cup margarine. sugar and cocoa. Cook until blended, stirring often. Remove from heat. Slowly add egg, beating constantly with electric mixer 5 minutes until thickened. Stir in coconut, cracker crumbs, nuts and vanilla. Press mixture into a 9-inch square pan. Refrigerate 30 minutes.

In a small mixer bowl, beat 1/2 cup margarine until fluffy. Gradually beat in powdered sugar and milk until smooth Spread over crumb mixture. Chill until serving time. Cut into bars to serve.

## COCONUT FANTASY BARS

1 cup Krusteaz Buttermilk Baking Mix  
1/2 cup brown sugar, firmly packed  
1/4 cup butter or margarine  
1 cup brown sugar  
2 eggs  
1/2 cup coconut, flaked

1 tsp. vanilla  
1/2 cup nuts, chopped  
1/3 cup chocolate chips  
1/2 cup coconut, flaked

In a medium bowl, combine baking mix and 1/3 cup brown sugar; add butter and blend with a fork or pastry blender until crumbly. Press into an 8x8x2 inch pan. Bake 8-10 minutes at 350 F or until lightly browned. In a medium bowl, combine 1 cup brown sugar, eggs, 1/2 cup coconut, vanilla, and nuts. Stir until well blended. Spread over baked product and then sprinkle with chocolate chips and 1/2 cup coconut. Bake 20-25 minutes at 350 F. Cool slightly before cutting into bars. Makes 32, 2x1-inch bars.

#### ELAINE CARLSON'S SPICED SESAME BARS

1/2 cup sifted flour  
1 egg  
1/4 tsp. salt  
3/4 cup brown sugar  
1/4 tsp. soda  
3 Tbsps. butter or margarine melted  
1/4 tsp. allspice  
1/4 tsp. mace  
1/4 cup toasted sesame seed\*  
1/2 tsp. cinnamon

Sift together flour, salt, soda and spices; set aside. Beat egg; gradually add brown sugar and mix well. Stir in butter, then dry ingredients. Sprinkle half the sesame seeds over the bottom of a greased 8x8x2 baking pan; pour in batter; top with remaining seeds. Bake at 350 degrees about 20 min. Cool in pan; cut into 1x2"bars. makes 32 bars.

To toast seeds, spread in shallow pan; heat in 350 degrees oven about 10 min. stirring once or twice.

#### FUDGE SQUARES

1 stick oleo  
1 cup sugar  
3/4 cup flour  
2 Tbsps. cocoa  
2 eggs

pinch salt  
1 cup chopped nuts

Beat oleo and cocoa. Add eggs one at a time. Add sugar, flour, salt and nuts. Pour into greased and floured 9-inch square pan and bake 30-35 minutes at 350 degrees. Remove pan from oven and, while hot, cover with miniature marshmallows. Stick back in oven for 2 minutes. Cool and cover with icing. Cut into squares.

Icing:

2 Tbsps. cocoa  
2 Tbsps. oleo  
2 Tbsps. cream  
2 cups powdered sugar  
1 tsp. vanilla

## HERMIT LOGS

1/2 cup shortening  
2 eggs  
1/2 cup plus 2 Tbsps. sugar  
1/4 cup molasses  
1 3/4 cups unsifted all-purpose flour  
1 1/2 tps. cinnamon  
3/4 tsp. ginger  
3/4 tsp. baking soda  
1/2 tsp. salt  
1/2 cup seedless raisins  
1/2 cup chopped walnuts

Grease one large cookie sheet; set aside.

In medium bowl with electric mixer at medium speed, cream shortening, 1 egg and 1/2 cup sugar. Gradually add molasses and continue beating until fluffy. In a separate bowl combine dry ingredients; add to creamed mixture, beating just until blended. Fold in raisins and nuts. Divide dough into two equal portions; transfer to cookie sheet. Shape each half into a 12x2-inch rectangle, leaving 3 inches between rectangles. Bake at 375 degrees for 13 to 15 minutes. Dough should be slightly soft in center. Remove from oven, brush each portion with remaining egg, lightly beaten, and sprinkle with remaining 2 tablespoons sugar. Cut diagonally into 3/4 inch bars while warm. Cool on wire rack. Makes 34 bars. Freeze up to 3 months.

## HOLIDAY CHERRY SQUARES

1/4 cup butter  
3 Tbsps. sugar  
1 1/3 cups flaked coconut  
1 (14-oz ) can condensed milk  
1 1/2 cups cornflake crumbs  
2 cups miniature marshmallows  
3/4 cup maraschino cherries  
1 cup pecans

Preheat oven to 350 degrees. Grease the sides of a 13x9-inch pan. In the pan, melt 1/4 cup butter. Over this, sprinkle 1/2 cups cornflakes crumbs and 3 tablespoons sugar. Mix well. Press down evenly in pan. Over this crust, sprinkle miniature marshmallows, flaked coconut and maraschino cherries. Over the top, pour the sweetened condensed milk. Sprinkle with chopped pecans. Bake at 350 degrees for 25 minutes or just until the mixture begins to turn light brown around the edges. Take the pan from the oven and refrigerate about 30 minutes. Cut into squares to serve.

## HONEY NUT BARS

Munching on these moist, cake like gems is like biting into a slice of good, old-fashioned pecan pie.

Crumb mixture  
1 1/4 cups all-purpose flour  
1/3 cup sugar  
1/2 cup sweet butter, softened  
1/4 cup chopped pecans

### FILLING

1 cup firmly packed brown sugar  
1/2 cup chopped pecans  
1/2 cup sweet butter, melted  
2 eggs  
2 Tbsps. honey

Combine all crumb ingredients except pecans. If using an electric mixer, beat at low speed for 1 to 2 minutes until mixture is crumbly. Stir in pecans. Press into ungreased 9-inch square baking pan. Bake near center of oven at 350 degrees for 15 to 20 minutes or until edges are lightly browned. Meanwhile, combine all filling ingredients. Pour over hot crust. Return to oven; continue to bake 25 to 30 minutes or

until a wooden toothpick inserted in the center comes out clean. Cool completely; cut into bars. 36 bars.

## JAM COOKIES

2 sticks margarine  
1/2 cup sugar  
2 1/2 cups sifted flour  
1/3 cup raspberry jam  
1/2 cup powdered sugar  
1 Tbsp. water

In a large bowl, combine margarine, sugar and flour. Work crumbs between palms of your hands. After a few minutes, you will have a soft, well-blended dough. Preheat oven to 350 degrees. Prepare dough by shaping into 3 16-inch logs and place on a baking sheet. Flatten logs slightly and make a dent down the length of each log. Fill dent with jam. Bake for 15-18 minutes or until edges are light golden. Stir powdered sugar with water to a thin glaze and spread over jam. Let cool 15 minutes, then cut strips into 1-inch diagonal pieces.

## KRISPIE YUM YUMS

1/2 cup margarine, softened  
1 cup sugar  
2 cups Rice Krispies  
1/2 cup chopped nuts  
1 egg  
1 cup chopped dates  
shredded coconut

Mix egg, margarine and sugar. Add chopped dates. Cook together for 5-7 minutes, stirring so it won't stick to pan. Remove from heat; cool slightly. Pour over 2 cups of Rice Krispies and chopped nuts. Cool until you can handle with your hands. Shape into bars and roll in shredded coconut.

## LEMON BARS

1 lemon cake mix  
1/2 cup butter  
1 (8-oz.) cream cheese  
2 eggs

1 1/2 cups powdered sugar  
1 cup chopped walnuts

Melt butter, beat in one egg. Add to cake mix. Press in bottom of 9x13-inch cake pan. Beat egg, sugar, cream cheese and pour over cake mix. Sprinkle with chopped walnuts. Bake at 50 degrees for 30 minutes. Cool. Roll or sprinkle in powdered sugar.

### MAGIC COOKIE BARS

1/2 cup butter or margarine  
1-1/2 cup graham cracker crumbs  
1 (14 oz) can Eagle Brand Sweetened Condensed Milk  
1 (6 ounce) pkg. semi sweet chocolate morsels  
1 (3-1/2 oz) can flaked coconut  
1 cup chopped nuts

Preheat oven to 350 degrees (325 for glass dish). In 13x9-inch baking pan melt butter. Sprinkle crumbs over butter; pour sweetened condensed milk evenly over crumbs. Top evenly with remaining ingredients; press down gently. Bake 25 to 30 minutes or until lightly browned. Cool thoroughly before cutting. Store, loosely covered, at room temperature.

### MISSISSIPPI MUD

4 eggs  
1 cup butter or margarine, softened  
2 cups sugar  
1 tsp. vanilla extract  
1 1/2 cups unsifted all-purpose flour  
1/4 cup unsweetened cocoa  
Dash salt  
1 cup chopped pecans  
1 jar (7 oz.) marshmallow creme (1 1/4 cups)

#### Frosting

1/3 cup butter or margarine  
1/2 cup unsweetened cocoa  
1/3 cup milk  
1 tsp. vanilla extract  
2 1/2 cups confectioners' sugar

Topping (optional)



1 tube (.68 oz.) green decorating icing  
Red cinnamon candies

Grease a 13x9-inch baking pan; set aside.

In a large mixer bowl with electric mixer at medium speed, beat eggs, butter or margarine, sugar and vanilla until light and fluffy, scraping sides of bowl occasionally. Add flour, cocoa and salt; beat just until well blended. Fold in pecans. Spread batter evenly in pan. Bake at 350 degrees for 40 to 45 minutes. Immediately place dollops of marshmallow creme on cake, spread until smooth. Let cool on wire rack for at least 1 hour before frosting (or chill until set, about 30 minutes).

Frosting: In a medium saucepan melt butter or margarine; stir in cocoa and cook 1 minute. Remove from heat. Add remaining frosting ingredients; stir until smooth. Spread on top of marshmallow creme. When frosting has cooled, cut into 1-inch squares. Makes 7 dozen, about 80 calories each. If desired, decorate each square with a wreath of green icing and cinnamon candy in center. To freeze: Wrap well; label and date. Freeze up to 3 months.

## NANAIMO BARS

3/4 cup plus 1 Tbsp. butter or margarine  
1 egg  
2 cups graham cracker crumbs  
1/2 cup chopped nuts  
2 Tbsps. instant vanilla pudding  
4 oz. semisweet chocolate  
1/4 cup sugar  
1/4 cup unsweetened cocoa powder  
1 cup shredded coconut  
3 Tbsps. milk  
2 cups powdered sugar

Mix 1/2 cup butter, granulated sugar, egg and cocoa. Place in top of a double boiler over boiling water. Cook and stir until mixture resembles custard. Combine crumbs, coconut and nuts. Combine with cocoa mixture and blend well. Spread and press tightly into 9 inch-square pan. Cream 1/4 cup butter, milk, pudding and powdered sugar. Spread over mixture in pan. Melt chocolate over hot water. Add 1 tablespoon butter and blend well. Spread over pudding icing. Let set. Refrigerate.

## NUTTY MOLASSES BARS

### CRUST:

1 1/2 cups unsifted all purpose flour  
1/2 tsp. baking powder  
1/2 cup firmly packed light-brown sugar  
2 tsps. grated orange rind  
1/2 cup butter or margarine

### FILLING:

3 eggs  
1/4 cup unsifted all purpose flour  
1/2 cup firmly packed light brown sugar  
1/2 cup light molasses  
1 1/2 cups sliced almonds or chopped pecans  
1 tsp. pure vanilla extract

Preheat oven to 350 degrees degrees. Grease a 13x9x2 baking pan.

Make crust:

In large bowl, mix flour, baking powder, sugar and rind. Cut in butter with pastry blender or fork until mixture is crumbly. Spread crumbs evenly in prepared pan. pressing firmly to make an even layer. Bake for 10 min.

Make filling:

In medium bowl, beat eggs until foamy. Add flour, sugar, and molasses. Beat only until mixture is smooth and well blended. Stir in nuts and vanilla. Pour over crust. Bake 20 minutes or until top is firm to the touch. Cool completely on wire rack. Using a sharp knife, cut into 1 1/2 in squares. Store in an airtight container in a cool dry place. Makes 48 1 1/2 in squares

## OATMEAL SHORTBREAD BARS

3 1/2 cups old-fashioned oats  
1/4 cup lightly salted margarine or butter, at room temperature  
1/2 cup granulated sugar  
1/4 cup all-purpose flour  
1 tsp. vanilla extract

1/2 tsp. salt

Heat oven to 325 degrees F. Butter a 13x9x2 inch baking pan. In a large bowl work all ingredients with a wooden spoon or fingertips until well mixed. Press evenly and firmly into prepared pan. Bake 30 minute, or until very pale gold around edges. Remove from oven and place pan on a wire rack to cool 10 minutes before cutting into bars. Makes 24 bars. Store in an airtight container. Bars may be frozen.

Microwave instructions Butter an 8-inch square baking dish. Mix ingredients as directed above. Press half the dough evenly in prepared dish. Shield corners of dish with triangles of aluminum foil. Cook about 5 minutes on high, turning dish halfway around twice. Bars are done when surface puffs up; they should not brown. Press mixture down again and cool slightly before cutting into 12 bars. Repeat with remaining dough.

#### PEANUT BUTTER CHIPS AND JELLY BARS

1 1/2 cups all purpose flour  
1/2 cup sugar  
3/4 tsp. baking powder  
1/2 cup butter or margarine  
1 egg, beaten  
3/4 cup grape jelly  
1 2/3 cups (10 oz) Reese's peanut butter chips divided

Heat oven to 375 degrees Grease 9 inch square baking pan. In bowl, stir together flour, sugar and baking powder, cut in butter with pastry blender or fork to resemble coarse crumbs. Add egg, blend well. Reserve half of mixture, press remaining mixture onto bottom of prepared pan. Spread jelly evenly over crust. Sprinkle with 1 cup peanut butter chips. Stir together remaining crumb mixture with remaining 2/3 cup chips, sprinkle over top. Bake 25-30 min. or until lightly browned. Cool completely in pan or wire rack cut into bars. About 1 1/2 doz. bars.

#### PEANUT BUTTER SWIRL BARS

1/2 cup crunch style peanut butter  
1/3 cup butter  
3/4 cup brown sugar  
3/4 cup sugar  
2 eggs

2 tsps. vanilla  
1 cup flour  
1 tsp. baking powder  
1/4 tsp. salt  
12 oz. pkg. chocolate chips

Combine peanut butter, butter and sugars until creamy. Beat in eggs and vanilla. Combine flour, baking powder and salt add to mixture. Spread in greased 13x9x2 pan. Sprinkle with chips. Bake at 350 degrees for 5 minutes. Run knife through to marbleize. Return to oven and bake additional 30 minutes.

### RASPBERRY BARS

3 cups raspberries (fresh or frozen)  
1 1/2 cups flour  
1/4 tsp. salt  
2 beaten eggs  
2 Tbsps. flour  
1/2 tsp. salt  
1 1/2 cups coconut  
1/2 cup sugar mixed with 1/4 cup flour  
1/2 cup brown sugar  
1 cube margarine  
1 cup brown sugar  
1/2 tsp. baking powder  
1 tsp. vanilla

Simmer berries over medium heat. Add sugar and flour mixed together. Stir until thickened. Set aside to cool.

Combine flour, brown sugar and salt. With pastry blender cut in margarine. Pat evenly into ungreased 9x13-inch pan. Bake for 10 minutes at 375 degrees. Remove from oven. Spread raspberry mixture over crust.

Mix together beaten eggs, brown sugar, flour, baking powder, salt, vanilla and coconut. Pour over top of the raspberry mixture. Bake 15 minutes. Remove from oven and place on wire rack. Let stand 10 minutes. Slide knife along outer edges to loosen from pan. Cut into 24 bars. Let cool for several hours before removing from pan. Store in a covered container in refrigerator. Best on second day and will stay good for several days.

## ROCKY ROAD BARS

1/4 cup sifted flour  
1/4 tsp. baking powder  
1/8 tsp. salt  
1/3 cup brown sugar  
1 egg  
1 Tbsp. softened butter  
1/2 tsp. vanilla  
1 cup nuts  
1 cup quartered marshmallows

Bake at 350 degrees. Time 15 minutes Beat sugar, egg, butter and vanilla together until fluffy. Sift together flour, baking powder and salt. Mix into sugar mixture. Add nuts. Pour into greased 9" square pan. After baking arrange marshmallows, 1/2 cup nuts and chocolate chips over top; return to oven for 2 minutes until chocolate and marshmallows are soft, swirl together. Cool and serve.

## SUGAR-FREE APPLESAUCE PECAN SQUARES

1/2 cup unsalted butter, softened  
2 eggs  
1 tsp. vanilla  
4 cups sifted flour  
2 tsps. baking soda  
2 tsps. cinnamon  
1 tsp. allspice  
1/4 tsp. ground cloves  
1/2 tsp. mace  
1 cup unsweetened applesauce  
1 1/2 cups pecans, coarsely chopped

Preheat oven to 375 degrees. Thoroughly coat the bottom and sides of a 13x9x2 inch baking pan with butter or non-stick vegetable oil spray.

Cream the butter in a large mixing bowl. Beat in the eggs, one at a time. Add the vanilla. Sift the flour with the baking soda, cinnamon, allspice, cloves and mace. Add the flour mixture to the batter, 1/2 cup at a time, alternating with the applesauce. Mix the chopped pecans into the batter.

Pour the batter into the baking pan and smooth the surface with a rubber spatula. Bake for 35 to 40 minutes, or until a toothpick inserted in the center comes out clean. Remove from the oven. Allow to

cool completely, then cut it into 2-inch bars. Remove the bars from the pan with a spatula and transfer to a serving plate or air-tight storage container. Yield: About 2 dozen.

### TOLL HOUSE MUD BARS

1 cup plus 2 tbsps. all purpose flour  
1/2 tsp. baking soda  
1/2 tsp. salt  
3/4 cup firmly packed brown sugar  
1/2 cup butter, softened  
1 tsp. vanilla extract  
1 egg  
12 oz. pkg. (2 cup) Nestle toll house semi sweet chocolate morsels  
1/2 cup chopped nuts

Preheat oven to 375 degrees. Combine flour, baking soda and salt; set aside. Beat brown sugar, butter and vanilla extract until creamy. Add egg beat well. Gradually add flour mixture. Stir in 1 1/3 cup morsels and nuts.

Spread into foil lined 9" square baking pan. Bake 23-25 minutes. Immediately sprinkle 2/3 cup morsels over top. When morsels are shiny, spread evenly. When cool, chill 5-10 min. to set chocolate. Cut into 2x 1 1/2" bars. Makes 36 bars.

### WHOLE-WHEAT PRUNE BARS

Here's a deliciously different cookie. Made with whole-wheat flour and dotted with moist, tender diced prunes, it has a light, graham-cracker texture.

2 1/4 cups whole-wheat flour  
3/4 cup packed brown sugar  
1/2 cup butter or margarine, softened  
1/4 cup water  
1 tsp. double-acting baking powder  
2 eggs  
1/2 cup firmly packed pitted prunes, diced

Into large bowl, measure first 5 ingredients and 1 egg. With mixer at low speed, beat ingredients until well blended. Gently stir in diced prunes. Shape dough into a ball; wrap with plastic wrap and refrigerate 1 hour or until easy to handle. On lightly floured surface

with lightly floured rolling pin, roll dough into a 14" by 12" rectangle. With pastry wheel or knife, cut dough into twenty-eight 3" by 2" rectangles. With pancake turner, place cookies on ungreased cookie sheet, 1/2 inch apart. If you like, with dull edge of knife, mark each cookie with a design. In cup with fork, beat remaining egg slightly; brush each cookie with some beaten egg. Bake cookies at 350 degrees for 25 minutes or until lightly browned. With pancake turner, remove cookies to wire racks to cool. Store cookies in tightly covered container to use up within 1 week. Makes 28.

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## BROWNIES

### BAKER'S ONE-BOWL BROWNIES

4 squares BAKER'S Unsweetened Chocolate  
1/4 cup margarine or butter  
2 cups sugar  
3 eggs  
1 tsp. vanilla  
1 cup all-purpose flour  
1 cup coarsely chopped nuts (optional)

**MICROWAVE:** chocolate and margarine in large microwaveable bowl at **HIGH** 2 minutes or until margarine is melted. **STIR UNTIL CHOCOLATE IS COMPLETELY MELTED.**

**STIR:** sugar into melted chocolate until well blended. Stir in eggs and vanilla until completely mixed. Mix in flour until well blended. Stir in nuts. Spread in greased 13 x 9-inch pan. **BAKE** at 350 degrees for 35 to 40 minutes or until wooden pick inserted in center comes out almost clean (**DO NOT OVERBAKE**). Cool in pan; cut into squares. Makes 24 brownies.

**RANGETOP:** Melt chocolate and margarine in 3 quart saucepan over very low heat; stir constantly until just melted. Remove from heat; continue as above.

### BLOND BROWNIES

2 2/3 cup flour  
2 1/2 tsp. baking powder  
1/2 tsp. salt  
2/3 cup butter

1 lb light brown sugar  
3 eggs  
6 oz. pkg. chocolate chips  
6 oz. pkg. butterscotch chips  
1 cup pecans

Sift flour, baking powder and salt together and set aside. Melt butter and brown sugar in saucepan; cool. When cool, add eggs, one at a time. Add flour mixture; add chips and nuts last. Spread in a jelly roll pan; bake at 350 degree for 25-30 minutes. Do not overcook. Batter is very thick. Cut in squares when cool.

### CHEWY BUTTERSCOTCH BROWNIES

These extra-moist brownies get their butterscotch flavor from brown sugar, their chewiness from pecans and coconut.

3/4 cup pecan halves  
1 cup all-purpose flour  
3/4 cup packed light brown sugar  
1/2 cup flaked coconut  
4 Tbsp. butter or margarine, softened  
1 tsp. double-acting baking powder  
1 tsp. vanilla extract  
1 egg  
1/4 tsp. salt

Reserve 16 pecan halves; chop remaining pecans. Grease 8" by 8" baking pan. Into large bowl combine remaining ingredients. With mixer at low speed, beat ingredients until well blended, occasionally scraping bowl with rubber spatula. Pat brownie mixture into baking pan. Arrange reserved pecan halves on top of mixture so that when brownies are cut after cooking, pecans will be in the center of each of 16 squares. Bake at 350 degrees for 25 minutes or until toothpick inserted in center comes out clean. Cool brownies in pan on wire rack. Cut into 2" by 2" squares. Cover pan with foil to use up within 1 week. Makes 16.

### CHIQUITA CHOCOLATE BROWNIES

1 banana  
1 cup sugar  
1/4 cup apple juice  
1 tsp. vanilla extract



1/2 tsp. chocolate extract  
1/2 cup all purpose flour  
1/4 cup cocoa powder  
1 tsp. baking powder  
1/4 tsp. salt  
4 egg whites  
1/2 cup chopped pecans

Combine banana, sugar, juice and extracts in blender until smooth and creamy. Sift together flour, cocoa, baking powder and salt. Combine with banana mixture. Beat egg whites until very frothy but not peaked. Fold into brownie mixture. Add nuts. Bake in a lightly oiled or sprayed 8-inch square pan for 35 minutes at 350 degrees. Remove and cool. Yield: 12 brownies, each 128 calories and 22 percent fat.

#### CLASSIC BROWNIE

2 cups granulated sugar  
2/3 cup margarine  
1/2 cup cocoa  
1 egg  
2 tsps. vanilla  
3/4 cup LUCERNE evaporated milk  
1/2 tsp. baking powder  
1/2 tsp. baking soda  
2 cups flour  
1/4 tsp. salt  
1 cup walnuts

Combine sugar, margarine and cocoa into a heavy sauce pan. Heat and stir until margarine is melted. Let cool, add egg and vanilla. Stir until smooth. Stir in baking powder, baking soda, flour, salt, walnuts and milk. Bake in greased 9" x 13" pan at 350 degrees degrees for 30 minutes

#### COFFEE BROWNIES

Brownies  
2 cups flour  
2 cups sugar  
1/2 cup margarine  
1/2 cup shortening  
1 cup brewed coffee  
1/4 cup cocoa

1/2 cup buttermilk  
2 eggs  
1 tsp. baking soda  
1 tsp. vanilla

Frosting:

1/2 cup margarine  
1/4 cup milk  
1 tsp. vanilla  
2 Tbsps. cocoa  
3 1/2 cups powdered sugar

In a large mixing bowl, combine the flour and sugar. In saucepan, combine margarine, shortening, coffee and cocoa. Stir and heat to boiling. Pour boiling mixture over the flour and sugar in the bowl. Add the buttermilk, eggs, baking soda and vanilla. Mix well, using high speed on electric mixer. Pour into well-buttered 11x13-inch pan. Bake for 20 minutes or until tests done in middle. While brownies are baking, prepare the frosting.

In a saucepan, combine the butter, cocoa and milk. Heat to boiling, stirring. Mix in the sugar and vanilla until frosting is smooth. Pour warm frosting over brownies as soon as you take them out of the oven.

## DOUBLE FUDGE BROWNIES

1 1/2 cups sugar  
2/3 cup butter  
1/4 cup water  
12 oz pkg. chocolate chips  
2 tsps. vanilla  
4 eggs  
1 1/2 cups flour  
1/2 tsp. baking soda  
1/2 tsp. salt  
1 cup nuts

Bake at 325 degrees Time 50 minutes Combine sugar, butter and water bring just to boil. Add chips and vanilla stir until chips are melted. Transfer to large bowl beat in eggs one at a time. Combine flour, soda and salt and add to chocolate mixture. Blend in nuts. Pour into greased 9x9" pan

## HEAVENLY BROWNIES

3/4 cup flour  
1/4 tsp. baking soda  
1/4 tsp. salt  
1/3 cup butter  
1/2 cup sugar  
2 Tbsp. water  
12 oz chocolate chip  
1 tsp. vanilla  
2 eggs  
1/2 cup chopped almonds

Combine flour baking soda and salt in small bowl and set aside. In saucepan bring butter, sugar and water just to a boil. Remove from heat and add 6 oz of chocolate chip morsels and vanilla. Stir until smooth. Place chocolate mixture into a mixing bowl. Add eggs one at a time and beat well after each egg. Blend in flour mixture. Stir in remaining chocolate chip morsels and the chopped almonds. Spread into a 9 square baking pan and bake for 30 minutes in a 325F oven. Cool and cut into squares.

## HERSHEY'S BEST BROWNIES

1 cup (2 sticks) butter or margarine  
2 cups sugar  
2 tsps. vanilla  
4 eggs  
3/4 cup European style or plain unsweetened cocoa powder  
1 cup flour  
1/2 tsp. baking powder  
1/4 tsp. salt  
1 cup chopped nuts, optional

Heat oven to 350 degrees. Grease 13x9x2 inch baking pan. Place butter in large microwave-safe bowl. Microwave on HIGH power 2 to 2 1/2 minutes or until melted. Stir in sugar and vanilla. Add eggs, one at a time, stirring well after each addition. Add cocoa; beat until well blended. Add flour, baking powder and salt; beat well. Stir in nuts, if desired. Pour batter into prepared pan. Bake 30 to 35 minutes or until brownies just begin to pull away from sides of pan. Cool in pan on wire rack. Cut into bars. Yield: About 36 brownies.

## MINTY FUDGE BROWNIES

1 1/2 cups all purpose flour  
1/2 tsp. baking soda  
1/2 tsp. salt  
1 cup sugar  
1/2 cup butter  
3 Tbsps. water  
1 1/2 cups Nestle toll house mint flavored semi sweet chocolate morsels  
1 1/2 tsps. vanilla extract  
3 eggs  
1 cup chopped nuts

Preheat oven to 325 degrees Time 30-35 minutes In small bowl, combine flour, baking soda and salt; set aside. In medium saucepan, combine sugar, butter and water; bring to boil. Remove from heat. Add chocolate morsels and vanilla extract. Stir until morsels are melted and mixture is smooth. Transfer to large bowl. Add eggs, one at a time, beating well after each addition. Gradually blend in flour mixture. Stir in nuts. Spread into greased 13x9 baking pan. Cool cut into 1 1/2" squares. Makes 4 doz.

## MOIST AND CHEWY BROWNIES

6 ounces Hershey's Semi-Sweet Chocolate Chips  
1/4 cup butter or margarine  
2 cups biscuit baking mix  
1 (14 ounce) can Eagle Brand Sweetened Condensed Milk  
1 egg beaten  
1 cup chopped walnuts  
PAM Pure Vegetable Cooking Spray

Preheat oven to 350 degrees In large saucepan sprayed with PAM, over very low heat. Melt chips and butter. Stir occasionally until well blended: remove from heat. Add baking mix. sweetened condensed milk and egg: Stir well. Stir in nuts. Spray PAM on bottom and sides of 13x9 inch baking dish: pour brownie mixture into dish. Bake 20 -25 minutes. Cool slightly. Cut into squares. Made with all-natural ingredients.

## ROCKY ROAD BROWNIES

4 egg whites

1/2 cup sugar  
1 Tbsp. vanilla  
1/2 cup cocoa  
1/2 tsp. baking powder  
1/2 tsp. salt  
1/2 cup flour  
1 cup marshmallow creme

In a medium bowl, add ingredients one at a time, beating well after each addition. After adding marshmallow creme, stir just enough to create brown and white swirls. Spoon into a 9x13 inch brownie pan lightly coated with cooking spray. Bake at 325 degrees for 18 minutes  
Yield: 13 fat-free brownies.

### THE REESE'S BROWNIE

3/4 cup HERSHEY'S Cocoa  
1/2 tsp. baking soda  
2/3 cup melted butter  
1/2 cup boiling water (measure accurately)  
2 cups sugar  
2 eggs  
1 1/2 cups unsifted all-purpose flour  
1 tsp. vanilla  
1/4 tsp. salt  
2 cups (12-ounce package) REESE'S Peanut Butter Chips

Stir cocoa and baking soda in mixing bowl. Blend in 1/3 cup melted butter. Add boiling water, stir until mixture thickens. Stir in sugar, eggs and remaining 1/3 cup melted butter: stir until smooth. Add flour, vanilla and salt: blend completely. Stir in peanut butter chips. Pour into lightly greased 13x9 inch baking pan. Bake at 350 degrees F for 30 to 35 minutes. Cool completely: cut into bars. About 2 dozen.

\* \* \* \* \*

### DESSERTS

ASSORTED  
FRUIT  
ICE CREAM  
QUICK  
CHEESECAKE

## FANCY

\* \* \*

## ASSORTED

### APPLESCOTCH DESSERT

1 1/4 cups packed brown sugar  
1 Tbsp. cornstarch  
1/8 tsp. salt  
2 cups cold water  
1 1/2 tsps. vanilla  
1/4 cup butter or margarine  
2 cups all-purpose flour  
1/4 cup granulated sugar  
1 Tbsp. baking powder  
1/2 tsp. salt  
1/3 cup shortening  
3 cups chopped, peeled tart apples  
3/4 cup milk  
1 Tbsp. granulated sugar  
1/2 tsp. ground cinnamon

Mix brown sugar, cornstarch, and 1/8 teaspoon salt. Add 2 cups cold water; cook till bubbly. Cook and stir 2 minutes more. Add 1 teaspoon vanilla and 2 tablespoons butter or margarine. Pour into 13x9x2-inch baking dish. Combine flour, the 1/4 cup granulated sugar, baking powder, and 1/2 teaspoon salt. Cut in shortening. Stir in apple. Stir in milk and remaining 1/2 tsp. vanilla till moistened. Drop by tablespoons over syrup. Combine the 1 tablespoon granulated sugar and cinnamon; sprinkle atop. Dot with remaining butter. Bake in 350 degrees oven 50 to 55 minutes. Serves 10.

### BAKED CUSTARD

2 eggs  
2 Tbsps. sugar  
few grains of salt  
2 cups scalded milk  
1/2 tsp. vanilla  
few grains nutmeg

Beat eggs. Add sugar and salt. Add scalded milk, vanilla and nutmeg.

Mix well. Pour into custard cups. Set cups in pan of hot water and bake at 300 for 25 min. It is done when custard will not stick to knife. Top with graham cracker crumbs, browned in a little butter and brown sugar

#### BARVARIAN CREAM

1 1/2 Tbsps. gelatin  
1/2 cup cold milk  
3 egg yolks  
1/2 cup sugar  
1/8 tsp. salt  
1 1/2 cups scalded milk  
1 tsp. vanilla  
1 cup whipped cream, whipped

Soak gelatin in cold milk 5 min. Beat yolks, sugar and salt together until light. Add scalded milk and mix thoroughly. Cook in double broiler or over hot water stirring constantly, until mixture coats a metal spoon. Add gelatin. Stir until dissolved. Set in pan of cold water and stir until it begins to thicken. Add vanilla and fold in whipped cream. Turn into a mold which has been dipped in cold water. Chill until firm.

#### BREAD PUDDING

1 1/2 cups bread crumbs  
3 cups hot milk  
2 beaten eggs  
2/3 cup sugar  
1/4 tsp. salt  
1 Tbsp. fat  
1/2 tsp. vanilla  
1/2 cup chopped nuts

Combine crumbs, milk, eggs, sugar, salt and fat. Mix well. Add vanilla and nuts. Turn into greased baking pan. Bake at 350 for 35-40 min. or until firm. Serve with whipped cream.

#### BRER RABBIT GINGERBREAD

Verva Ferguson, Caldwell Med Center

1/2 cup butter

1/2 cup sugar  
1 egg  
1 cup hot water  
2 1/2 cups flour  
1 1/2 tsp. baking soda  
1 tsp. cinnamon  
1 tsp. ginger  
1/2 tsp. salt  
1 cup molasses

Blend together and pour into 9x9 pan. Bake at 350 Time 45 minutes

### BUTTERSCOTCH APPLE PECAN COBBLER

12 oz. pkg. (2 c.) Nestle toll house Butterscotch morsels  
1/4 cup firmly packed brown sugar  
1/4 cup all purpose flour  
1/2 tsp. cinnamon  
2 1/2 lbs. tart apples, peeled and diced  
1/2 cup all purpose flour  
1/4 cup firmly packed brown sugar  
4 Tbsp. butter  
1 cup chopped pecans  
3/4 cup quick or old fashioned oats, uncooked

Preheat oven to 375 Combine morsels, brown sugar, flour and cinnamon; set aside. Place apples in 13x9" baking pan; sprinkle morsel mixture over apples. Bake 20 min.

### TOPPING::

Combine 1/2 cup flour and brown sugar, cut in butter until crumbly. Stir in pecans and oats; sprinkle over apple mixture. Bake 30-40 min. until apples are tender. Cool slightly. Serve with ice cream or whipped cream. Makes 10-12 servings

### CHERRY S'MORES

Cherry filling adds a refreshing tartness

1 bar (7 oz) chocolate candy, broken into 8 sections  
8 graham cracker squares  
8 large marshmallows  
1 cup cherry or light Cherry Pie Filling



Place 1 piece candy on each cracker. Microwave 4 at a time, on HIGH (100%)45 seconds to 1 minute, until chocolate starts to melt. Place 1 marshmallow on each cracker. Microwave 15 to 30 seconds until soft top each with a spoonful of cherry filling. Repeat. Makes 8 servings. Try this recipe with Wilderness Peach, Raspberry, Blueberry or Strawberry, too.

### CHERRY /CHOCOLATE BANANA SPLITS

1 cup hot fudge topping  
4 Tbsps. marshmallow creme, if desired  
2 bananas  
4 scoops vanilla ice cream  
1 cup Wilderness Cherry or light cherry Pie Filling  
Granola cereal, if desired.

Microwave fudge topping and marshmallow creme until hot. Cut banana lengthwise, then crosswise, making 4 pieces. Place 2 pieces in each dessert dish. Top with ice cream, cherry filling, hot fudge topping, and marshmallow cream. Garnish with granola. Makes 4 servings. Try this recipe with Wilderness Blueberry, Strawberry or Raspberry

### CHERRY CHIFFON DESSERT

1 can (21 oz) Wilderness Cherry or Light Cherry Pie Filling  
1 can (14 oz) sweetened condensed milk or  
1 cup non-fat plain yogurt  
8 oz frozen whipped topping thawed  
1 can (15 oz) crushed or chunk pineapple, drained  
1 cup miniature marshmallows

Combine ingredients in large bowl, folding together until blended. Spoon into decorative serving bowl. Chill 30 min. Makes 12 to 14 servings. Try this recipe with Wilderness Peach or Strawberry, too. For a lighter dessert: Use light whipped topping.

### CHERRY DATE DELIGHT

1 lb. dates  
1 lb. nuts  
16 ounces maraschino cherries  
1 1/2 cups flour

1 tsp. baking soda  
1 tsp. baking powder  
6 eggs  
1 1/2 cups sugar

Beat eggs well with electric mixer. Add vanilla. Add sugar to eggs and beat well. Add flour, baking soda and baking powder and mix well until blended. Fold in chopped dates, chopped walnuts and maraschino cherries that have been drained and sliced into quarter-sized pieces. Grease and flour 4 loaf pans. Bake at 300 degrees for 40 minutes. Test doneness of bread by inserting toothpick into center of bread. Slice bread and serve with a spoonful of whipping cream and a cherry on top.

### CHERRY DELIGHT

1/2 cup milk  
32 large marshmallows  
2 cups whipping cream  
1 can cherry pie filling

Line 9x9" pan with vanilla wafers. Set aside. Scald milk, add marshmallows and stir into the milk and stir until all marshmallows are melted. Set aside to cool. When cool whip cream and fold cream into marshmallow mixture. Pour over wafers. Spoon cherry pie filling over top. Chill several hours cut into 3" squares.

### CHERRY MACAROON PARFAITS

1 box (6 servings) instant vanilla pudding mix  
3 cups cold milk  
1 can cherry or light cherry pie filling  
1/4 tsp. almond extract if desired  
6 macaroon cookies crumbed  
Whipped topping if desired

Prepare pudding with milk as directed on package. Combine cherry filling and extract. Alternate layers of pudding, crumbled cookies and filling in 6 parfait or dessert dishes. Garnish with topping. Makes 6 servings.

### CHERRY OAT DESSERT SQUARES

1/3 cup sugar

1 cup chopped walnuts or pecans  
1 cup quick or old fashioned oats  
1/2 cup margarine or butter, Softened  
3/4 cup flour  
1/2 tsp. cinnamon  
1 can (21 oz.) Wilderness Cherry or light Cherry Pie Filling

Preheat oven to 400 degrees In large mixing bowl mix sugar, nuts, oats, margarine and flour until crumbly. Reserve 1 1/2 cups. Press remainder into bottom of 9-inch square baking dish. Stir cinnamon into cherry filling. Spread over crust. Sprinkle reserved crumbs over top, pressing in lightly. Bake for 20 to 25 minutes or until lightly browned. Cool Cut into squares. Makes 16 squares.

### CHOCOLATE COFFEE RING

1 cup sugar  
3/4 cup butter  
2 1/2 cups flour  
1 cup sour cream  
2 eggs  
1 tsp. double acting baking powder  
1 tsp. vanilla  
1 1/2 tps. cocoa  
6 oz. pkg. semisweet chocolate pieces  
1/2 cup packed light brown sugar  
1/2 cup chopped walnuts

Mix the 1 cup sugar with 1/2 cup butter and add 2 cups flour and next 5 ingredients after blended beat 3 min. Spoon-stir in 1/2 cup chocolate chips spread batter evenly in pan. Mix remaining 1/4 cup butter, 1/2 cup flour and brown sugar together to resemble coarse crumbs. Stir in walnuts and remaining chocolate chips spread evenly over batter. Use a 9" tube pan greased. Bake at 350 degrees 60-65 min. Cool in pan.

### CHOCOLATE LUST

1 stick butter, melted  
1 cup flour  
1 cup chopped nuts  
1 cup powdered sugar  
8-oz. pkg. cream cheese  
12 oz. whipped topping

2 cups milk  
2 (3 1/2-oz.) pkgs. chocolate pudding

Combine butter, flour and nuts in bowl, mixing well. Press into a 9x13-inch pan. Bake at 350 degrees for 20 minutes. Cream powdered sugar and cream cheese in a bowl. Fold in half of whipped topping. Spread over cooled crust. Beat milk and pudding mixes together until thick. Spread over cheese layer. Top with remaining whipped topping. Chill until serving time.

### CINNAMON SWIRL CHERRY DESSERT

1 can (21 oz) Wilderness Cherry or Light Cherry Pie Filling

1 package (12.5 oz) refrigerated (cinnamon swirl or pecan crumb) streusel coffee cake

Preheat oven to 350 degrees Spread cherry filling in an 8-inch round baking pan. Remove roll of dough, streusel and icing from package. Cut dough into 8 even slices and arrange over filling. Crumble streusel over rolls Bake for 35 minutes or until golden brown. Stir icing and drizzle over warm cake. High altitude: Bake at 350 degrees for 25 to 35 minutes. Makes 8 servings.

### CREAMY BANANA PUDDING

14 oz can Eagle brand sweetened condensed Milk (not evaporated)  
1 1/2 cups cold water  
3 1/2 oz pkg. instant vanilla pudding and pie filling  
1 pint whipping cream whipped  
36 vanilla wafers  
3 medium bananas, slice and dipped in lemon juice

In large mixing bowl, combine Eagle brand and water. Add pudding; beat until well blended. chill 5 minutes. Fold in whipped cream. Spoon 1 cup of pudding mixture into 2 1/2 quart round glass serving bowl. Top with 1/3 each of the vanilla wafers, bananas and pudding. Repeat layering twice, ending with pudding mixture. Chill thoroughly. Garnish as desired. Refrigerate leftovers. VARIATION: layer in individual serving dishes.

### CREAMY DUTCH APPLE DESSERT

Makes 10 to 12 servings)

1/4 cup butter or margarine

1 1/2 cups graham cracker crumbs

1 (14-ounce) can Eagle Brand Sweetened Condensed Milk (NOT evaporated)

1 cup (8 ounces) sour cream

1/4 cup ReaLemon Reconstituted Lemon Juice

1 (21 ounce) can apple pie filling

1/4 cup chopped walnuts

1/2 tsp. ground cinnamon

Preheat oven to 350 degrees. In a 1 1/2-quart shallow baking dish (10x6-inch). Melt butter in oven. Sprinkle in crumbs, stir well. Press on bottom of dish. In medium bowl, mix together sweetened condensed milk, sour cream and ReaLemon; spread evenly over crumbs. Spoon pie filling evenly over creamy layer. Bake 25 to 30 minutes or until set. Cool slightly, In small dish mix together nuts and cinnamon: sprinkle over pie filling. May be served warm or cold. Refrigerate leftovers.

## DOUBLE CHOCOLATE MINT DESSERT

Crust:

1 cup flour

1/2 cup margarine

1 1/2 cups chocolate syrup

1 cup sugar

4 eggs

Mint layer:

2 cups powdered sugar

1 Tbsp. water

1/2 tsp. mint extract

1/2 cup margarine

2 drops red or green food coloring

Chocolate topping layer:

6 Tbsps. margarine

1 cup mint flavored chocolate chips

Grease a 9x13-inch baking pan. With electric mixer beat flour, sugar, softened margarine, eggs and chocolate syrup until smooth. Pour into pan and bake at 350 degrees for 25-30 minutes or until top springs back. Top may still appear wet when done. Put in the refrigerator to chill. While chilling, prepare mint layer Beat the powdered sugar, softened margarine, water, mint extract and food coloring beat until

smooth. Spread the mint layer over the baked layer. Put back into refrigerator and chill until mint layer is firm, about 1 hour. Then put on the chocolate topping layer. Melt the margarine with the chocolate chips until smooth. Spread this over cold mint layer and return to refrigerator. Dessert is ready when chocolate topping is firm. This dessert needs to be stored in the refrigerator. Cut into bars.

#### ENGLISH TOFFEE PUDDING

2 cups powdered sugar  
1/2 lb. butter  
1/2 box vanilla wafers, crushed  
2 squares unsweetened chocolate  
3 eggs separated  
1 tsp. vanilla  
1 cup chopped walnuts

Grease a 9x9-inch pan. Cream sugar and butter until fluffy. Add beaten egg yolks. Melt chocolate. Add to mixture. Add vanilla and nuts. Beat egg whites until stiff. Fold egg whites into mixture until thoroughly mixed. Line pan with 3/4 of the wafer crumbs. Add chocolate mixture. Top with the rest of the crumbs. Chill in refrigerator for 2 hours. Cut into squares.

#### FROZEN PUDDING SANDWICHES

1 1/2 cups COLD lowfat milk  
1/2 cup creamy or chunky peanut butter  
1 package (4-serving size) sugar free instant pudding and pie filling, any flavor  
24 graham crackers or chocolate wafers

Note Or use 1 package (12 oz.) family style chocolate chip cookies.

Add milk gradually to peanut butter in deep narrow-bottom bowl, blending until smooth. Add pudding mix. Beat slowly with rotary beater or at lowest speed of electric mixer until well blended, about 2 minutes. Let stand 5 minutes. Spread filling about 1/2 inch thick on 12 of the crackers. Top with remaining crackers, pressing lightly and smoothing edges with spatula. Freeze until firm, about 3 hours. Makes 12 sandwiches. Note: Cookies may be stored in freezer 3 to 4 days.

## LIGHT CRANBERRY MOUSSE

It is essential to use whole cranberry sauce for this "mousse," since it's swirled into the creamy yogurt. (Save the cranberry jelly and relish for another use.) Toasting the oats is quick and makes all the difference in the rich deep flavor of this lovely dessert.

32 ounces nonfat plain yogurt  
1/4 cup rolled oats  
12 cup whole cranberry sauce  
6 fresh mint sprigs, for garnish

Place yogurt in a fine strainer over a bowl. Drain for 1 hour. Pre-heat the oven to 350 F. Place oats in a small baking pan and bake until lightly browned about 15 minutes, shaking pan once or twice during cooking. Reserve. Place the drained yogurt in a bowl and beat with an electric mixer until smooth and light, about 2 minutes. Fold in the toasted oats. With a rubber spatula, gently swirl in the cranberry sauce to obtain a marbled effect. Do not overmix. Scrape the mixture into a serving bowl. Cover and refrigerate for at least 2 hours. Serve in sherbet glasses, garnished with mint sprigs.

## MARSHMALLOW PUDDING WITH BANANAS

1 Tbsp. gelatin  
3/4 cup sugar  
3 stiffly beaten egg whites  
3 bananas, shredded

Soak gelatin in 1/4 cup cold water 5 min. Add 1/4 cup boiling water and sugar. Stir until dissolved. Cool, stirring occasionally, until congealing starts. Add egg whites and beat until very light. add bananas and stir lightly. Chill until set. Serve with whipped cream.

## NO BAKE CHOCOLATE CHERRY MINI-TARTS

Hershey  
2 cups confectioners' sugar  
1 cup vanilla wafer crumbs (about 30 cookies)  
1 cup ground blanched almonds  
1/2 cup HERSHEY'S Cocoa  
1/3 cup milk  
Cherry Tart Filling (recipe follows)  
Candied cherries, quartered, optional

Paper-line 30 miniature muffin cups (1 3/4 inches in diameter); set aside. In a large bowl combine confectioners' sugar, wafer crumbs, almonds and cocoa. Sprinkle in milk, mixing until ingredients are moistened and cling together. Shape into walnut-size pieces; place in prepared cups. Press mixture against bottom and side of each cup to form shell. Chill. Spoon Cherry Tart Filling into shells. Garnish with candied cherry quarters, if desired. Chill until firm. About 30 tarts.

#### Cherry Tart Filling:

1 pkg. (3 ounces) cream cheese, softened  
2 cups confectioners' sugar  
1 tsp. vanilla extract  
1/4 tsp. almond extract  
1/2 cup coarsely chopped blanched almonds  
1/4 cup candied cherries, quartered

Beat cream cheese in small bowl. Gradually add confectioners' sugar, vanilla and almond extract, beating until smooth. Stir in almonds and cherries.

#### ORANGE CHARLOTTE

2 Tbsps. gelatin  
2 Tbsps. lemon juice  
1/2 cup sugar  
1 cup orange carbonated beverage  
1 egg white, beaten stiff

Soak gelatin in 1/3 cup cold water and dissolve over boiling water. Stir until dissolved. Add lemon juice and sugar. Cool. Add orange beverage. When mixture is nearly firm beat well, fold in beaten egg white. Line a mold with strips of stale cake, lady fingers, macaroons or vanilla wafers, pour in mixture and chill.

#### PEANUT BUTTER AND JAM DESSERT

2 cups COLD lowfat milk  
3 Tbsps. creamy or chunky peanut butter  
1 package (4-serving size) sugar free vanilla flavor instant pudding and pie filling  
1 cup thawed non-dairy whipped topping  
1/2 tsp. water



1/4 cup raspberry or strawberry jam preserves

Blend a small amount of the milk into the peanut butter stir in remaining milk. Add pudding mix and beat at low speed for about 2 minutes. Fold in whipped topping. Stir water into jam. Spoon about 1/4 cup pudding mixture into 5 dessert glasses. Top with about 1 tablespoon jam. Repeat layers. Garnish with additional whipped topping if desired. Chill. Makes about 2 3/4 cups or 5 servings.

### PINEAPPLE BAVARIAN CREAM

3 envelopes unflavored gelatin  
3 3/4 cupS milk  
6 eggs, separated  
1/4 tsp. salt  
1 1/4 cupS sugar  
1 can (8 1/2 oz) crushed pineapple, drained  
1/4 cup of pineapple juice  
1 cup heavy cream, whipped  
1/2 cup crushed almond macaroons or vanilla wafers  
1/3 cup finely chopped walnuts or pecans

Sprinkle gelatine over 1 cup milk, let soften. Heat remaining milk in top of double boiler, over direct heat, until tiny bubbles appear around edge. In medium bowl, beat egg yolks with salt and 1/2 cup sugar just until well blended. Add softened gelatine. Gradually add hot milk, stirring rapidly. Return mixture to top of double boiler; place over simmering water; cook, stirring constantly, until mixture coats a metal spoon-about 15 minutes. Remove from heat; cool slightly. Add juice and pineapple.

Hasten chilling by placing pan over ice water, stir occasionally, until mixture is thicker than unbeaten egg white, or until it mounds slightly when lifted with a spoon-about 30 minutes.

Meanwhile, line a 2 1/2 quart bowl with plastic film or foil; set aside.

In large bowl of electric mixer, beat egg whites until they form soft peaks when beater is slowly raised. Gradually beat in remaining 3/4 cup sugar; continue beating until stiff peaks form when beater is slowly raised.

Add whipped cream and chilled gelatine mixture; beat at low speed just until combined-about 1 minute. Turn into prepared bowl.

In small bowl, combine macaroon crumbs and nuts mix well. Sprinkle over mixture in bowl, press gently. Refrigerate until firm and ready to assemble Fancy Cake.

#### PINEAPPLE DESSERT

2 1/2 cups graham wafer crumbs  
1/2 cup melted butter  
1/2 cup soft butter  
2 eggs  
1 1/2 cups sifted icing sugar  
1 cup crushed pineapple, drained  
1/2 pint whipping cream, whipped

Retain 1/2 cup graham wafer crumbs for top. Combine 2 cups crumbs and melted butter. Pat into large pie plate. Bake at 300 degrees for 15 minutes or until golden. Cool. Spread second layer as follows: Beat soft butter with eggs and icing sugar. Beat until light. Spread over crumbs carefully. For third layer, combine pineapple with whipped cream. Spread over second layer. Sprinkle graham wafer crumbs over. Chill for at least 3 hours.

#### PUDDING CONES

1 cup COLD lowfat milk  
1 package (4-serving size) sugar free instant pudding and pie filling, any flavor  
1 cup thawed non-dairy whipped topping  
5 wafer cones

Pour milk into bowl. Add pudding mix. Beat slowly with rotary beater or at low speed of electric mixer until well blended, 1 to 2 minutes. Blend in whipped topping. Chill. Just before serving, scoop pudding mixture into wafer cups. Garnish with additional whipped topping, nuts, assorted candies or maraschino cherries, if desire. Makes about 2 1/2 cups or 5 servings.

#### PUDDING SAILBOATS

1 package (4-serving size) sugar free instant pudding and pie filling  
2 cups COLD lowfat milk

4 wedge-shaped pieces of fruit (peach or pear slice, grapefruit or orange section, quartered banana or whole strawberry)

Prepare pudding according to package directions. Pour into dessert dishes. Chill. Just before serving, place fruit pieces onto puddings. Cut 4 small triangles from white paper to make sails. Insert wooden picks through sail and secure to fruit pieces. Makes 4 serving.

### QUICK CHOCOLATE MOUSSE

14 oz. can Eagle brand Sweetened Condensed Milk ( not evaporated)  
4 oz. pkg. chocolate instant pudding and pie filling  
1 cup cold water  
1 cup whipping cream whipped

In large mixing bowl combine milk, pudding and water; beat until well blended. Chill 5 minutes. Fold in whipped cream. Spoon into individual serving dishes. Chill thoroughly. Garnish as desired.

### RASPBERRY BARS

3/4 cup PARKAY Margarine  
1 1/2 cups old fashioned or quick oats, uncooked  
1 cup packed brown sugar  
1 1/2 cups flour  
10-oz. jar Red Raspberry Preserves  
1 tsp. salt  
1/2 tsp. soda

Cream margarine and sugar until light and fluffy. Add combined dry ingredients; mix well. Press half of crumb mixture into greased 13 x 9-inch baking pan. Spread with preserves; sprinkle with remaining crumb mixture. Bake at 400 degrees, 20 to 25 minutes. Cool; cut into bars.

### SOFT CUSTARD

2 cup milk  
3 slightly beaten eggs  
1/3 cup sugar  
1/4 tsp. salt  
1 tsp. vanilla

Put 1 3/4 cups milk in saucepan. Cover and bring to boiling point. Reduce heat. Combine eggs, salt and remaining milk. Add to scalded milk, stirring constantly. Remove and cool. Add vanilla. Serve with whipped cream and coconut or use as a pudding sauce.

## SPRING FRUIT TART

Crust:

1 cup all-purpose flour  
1 cup quick oats  
1/2 cup packed brown sugar  
1/4 tsp. baking soda  
1/4 tsp. salt  
1/4 tsp. ground cinnamon  
1/2 cup butter or margarine, softened

Filling:

2 large peaches, peeled and sliced OR  
2 cups frozen sliced peaches, defrosted  
2 kiwis peeled and sliced  
1/2 cup sliced strawberries, or raspberries  
2/3 cup Crosse & Blackwell Three Fruit Marmalade  
2 Tbsps. almonds, toasted, sliced or slivered, optional

In medium bowl combine flour, oats, brown sugar, soda, salt and cinnamon. Using fork or two knives, cut in butter until mixture is crumbly. Press mixture into bottom of buttered round 10 inch quiche baking dish. Bake at 375 degrees for 25-to-30 minutes, or until crust is lightly browned. Place on wire rack to cool slightly. Arrange fruits in a single layer on the crust. In small saucepan or in microwave-safe bowl, heat marmalade until fluid. Brush over fruit. Sprinkle with almonds, if desired. Cut into pie wedges.

## STRAWBERRY CHIFFON SQUARES

(Makes 12 servings)

1/4 cup butter or margarine  
1 1/2 cups finely crushed vanilla wafers (about 45)  
1 (3-ounce) package strawberry-flavored gelatin  
3/4 cup boiling water  
1 (14-ounce) can Eagle Brand Sweetened Condensed Milk (NOT evaporated)  
1 (10-ounce) package frozen sliced strawberries in syrup, thawed  
4 cups Campfire Miniature Marshmallows

1 cup whipping cream, whipped

In small saucepan, melt butter, stir in cookie crumbs. Pat firmly on bottom of 2-quart shallow baking dish ( 12x7-inch). Chill. In large bowl, dissolve gelatin in boiling water. Stir in sweetened condensed milk and undrained strawberries. Fold in marshmallows and whipped cream. Pour into prepared pan. Chill 2 hours or until set. If desired, garnish with additional whipped cream and strawberries. Refrigerate leftovers.

### STRAWBERRY ICE CREAM DESSERT

2 Packages (4 serving ) Strawberry Town House Gelatin

1 Pint Strawberry ice cream

1 Cup boiling water

Dissolve gelatin in 1 cup boiling water. Add thawed strawberries. Stir. Add the ice cream (must be soft), and stir in well. Pour in a mold or individual serving dishes. Let chill until firm, about 2 hours. Serves 4-6.

### STRAWBERRY NUT SHORTCAKE

1 pint strawberries, sliced

2 Tbsps. sugar

1 1/2 cups all-purpose biscuit mix

3 Tbsps. sugar

3 Tbsps. butter or margarine, melted

1/4 cup milk

1/2 cup chopped nuts

Melted butter or margarine

BIRDS Eye Dover FARMS Whipped topping, thawed

Sweeten strawberries with 2 tablespoons sugar; set aside. Combine biscuit mix, 3 tablespoons sugar, 3 tablespoons butter, milk and nuts; mix until moistened. Knead on floured board 4-5 times. Roll or pat dough into circle, about 1/4 inch thick. Cut eight 3-inch circles, using biscuit cutter. Place 4 circles on ungreased baking sheet; brush tops with melted butter. Top with remaining circles. Bake at 425 degrees for 10 minutes. Separate circles and fill and top with strawberries and whipped topping. Makes 4 servings.

### STRAWBERRY SHORTCAKE

2 1/2 cups Bisquick Original baking mix  
1/2 cup milk  
3 Tbsp. sugar  
3 Tbsp. margarine or butter, melted  
1 qt. strawberries, cut in half and sweetened

HEAT oven to 425 degrees.

MIX ingredients except strawberries until soft dough forms. Spread in ungreased Square pan, 8x8x2 inch or round pan, 8 11/2 inch BAKE 15 to 20 min. or until golden brown. Cool 10 min.; cut into serving pieces. Split each piece horizontally.

FILL and top each serving with strawberries. Serve with sweetened whipped cream if desired. 6 to 8 servings. Individual Shortcakes: After mixing, drop dough by 6 to 8 spoonfuls onto ungreased cookie sheet. Bake 10 to 12 min. or until golden brown.

## SUCCESS WITH A FAILURE

Women Alive

Tear a fallen cake apart and reshape it by filling a tube cake pan with the cake pieces and scoops of ice cream. Freeze and slice to serve. If a quicker remedy is needed, arrange cake pieces and ice cream in a parfait or sherbet glass and serve with a favorite sauce. No one will be the wiser!

\* \* \*

## FRUIT

### APPLE CRISP

6 cups thinly sliced peeled apples  
1/3 cup sugar  
1 tsp. cinnamon  
1/2 tsp. salt  
2 Tbsp. butter or margarine, melted  
3/4 cup sugar  
1/2 cup all-purpose flour  
1/3 cup butter or margarine  
Whipped Topping thawed

Mix together apples, 1/3 cup sugar, cinnamon, salt and melted butter.

Place in greased 8 inch square baking dish: set aside. Combine 3/4 cup sugar and flour; cut in butter until crumbly, Sprinkle over apples. Bake at 375 about 45 minutes. or until apples are tender Serve warm with dollops of whipped topping. Makes 8 servings

#### APPLE OATMEAL COCONUT TREAT

2 Tbsps. butter, melted  
1/2 cup quick-cooking oats  
6 cups peeled and sliced apples  
1/2 cup brown sugar  
1 1/2 tsps. cinnamon  
1/2 tsp. mace  
2 Tbsps. flour  
1/4 cup orange juice

#### TOPPING

1/2 cup brown sugar  
2 Tbsps. butter, melted  
1/3 cup sifted flour  
1/2 cup flaked coconut

Combine butter and oats and spread evenly over the bottom of an 8 inch square baking pan. Place sliced apples over this. Combine brown sugar, spices and flour and sprinkle over apples. Pour orange juice over all.

FOR TOPPING: blend brown sugar, butter and flour, mixing until crumbly. Stir in coconut and sprinkle over apples. Cover and bake at 400 degrees F. for 20 minutes. Remove cover and bake 15 minutes longer or until apples are tender.

#### APPLE STRUDEL STACK

Prepare crepes:

Combine

1 cup all-purpose flour  
1/2 cup milk  
1/2 cup apple juice  
2 eggs  
2 Tbsps. butter or margarine  
1/4 tsp. salt

Heat a lightly greased 8-inch skillet. Spoon in 3 tablespoons batter;

spread evenly. Brown one side only. Remove crepe. Repeat with remaining batter to make 9 crepes, greasing skillet occasionally.

For filling:

Combine

3/4 cup fine dry bread crumbs

1/3 cup melted butter;

Reserve 3 tablespoons

Combine remaining crumb mixture with;

3 cups peeled, chopped apples

1/4 cup packed brown sugar

1 tsp. finely shredded lemon peel

1/2 tsp. ground cinnamon

1/4 tsp. ground nutmeg

Place 1 crepe, browned side up, in a greased 9-inch pie plate. Top with 1/3 cup filling. Alternately layer crepes and filling, ending with crepe. Combine reserved crumbs, 3 tablespoons chopped walnuts, and 1 tablespoon granulated sugar. Sprinkle over top. Bake in 375 degrees oven 30 minutes. Serve warm with whipped cream, if desired. Serves 6.

## BAKED APPLES

8 large dried apricots

3 Tbsps. sugar

1/4 cup finely chopped walnuts

4 large baking apples

8 tsps. apricot nectar

1/4 cup firmly packed brown sugar

Dairy sour cream

Soak apricots in warm water until soft. Drain; chop fine. Combine chopped apricots, sugar and walnuts; blend well. Core apples; pare about 1/3 of the way down fill apple centers with apricot mixture. Pour 2 teaspoons apricot nectar over apricot filling in each apple. Pour 1 cup water into baking dish; stir in brown sugar; put apples in baking dish. Bake at 350 degrees about 45 minutes or until apples are tender, basting occasionally with liquid in pan. Chill. Serve with dairy sour cream. Servings 4.

## BERRY CRUNCH

From the kitchen of MITZI SPALDING, Shoshone Med. Kellogg



1 cup flour  
1 cup brown sugar  
3/4 cup oatmeal  
1/2 cup butter  
2 tsps. cornstarch  
4 cups fresh or frozen berries  
1 cup white sugar  
1 cup water  
1 tsp. vanilla

Mix flour, brown sugar, oatmeal, butter and cinnamon until crumbly. Press 1/2 mixture into Greased 9 inch pan. Cover with berries. Combine white sugar, water and cornstarch and vanilla. Cook until clear and thick. Pour over berries. Top with remaining crumbs. Bake 350 degrees for 1 hour.

#### CHERRY PEACH COBBLER

1 can (11 oz.) Wilderness Cherry or light Cherry Pie filling  
1 can (21 oz.) Wilderness Peach Pie Filling  
1/3 cup Sugar  
1/2 tsp. ground cinnamon  
1 can (10 oz.) refrigerated flaky biscuits  
1/4 cup margarine or butter, melted

Heat oven to 400 degrees. Combine cherry and peach fillings in 13x9-inch baking pan. Combine sugar and cinnamon in small bowl. Separate each biscuit into 2 sections; dip each section in margarine, then in sugar cinnamon. Arrange on top of filling. Bake 18 to 20 minutes, until golden brown. Serve warm. Makes 8 to 10 servings

#### DUTCH APPLE FRITTERS

(Appelbeignets)

8 to 10 apples peeled, cored and sliced or cut into rounds at least 1/3-inch thick  
2 cups all-purpose flour, sifted  
1 (12-ounce) can or bottle of gingerale  
1/2 tsp. salt  
Oil, lard or shortening  
Confectioners' sugar

Combine ale, flour and salt with a fork or whisk until mixture is smooth. Dip apple slices in mixture. Fry in deep fat or in 1 inch of

oil in heavy skillet at 370 degree frying temperature. Drain. Sprinkle with confectioners' sugar. Serve immediately. Serves 4 to 6.

## FROZEN FRUIT RING

Women Alive

2 cup sour cream  
2 Tbsp. lemon juice  
3/4 cup sugar  
1/8 tsp. salt  
1 (8-oz.) can crushed pineapple, drained  
1/2 pint. strawberries, diced  
2 small bananas, mashed  
1/2 cup chopped nuts

Mix sour cream, lemon juice, sugar and salt. Add pineapple, strawberries, bananas and nuts. Stir well. Pour into ring mold and freeze. Allow to thaw 2-3 hours in refrigerator before serving. Serves 8.

## GLAZED ORANGE TARTE

2 cups sugar  
1/4 cup light corn syrup  
4 medium navel oranges, unpeeled, sliced to 1/4 inch thick  
2 Tbsps. orange juice

## PASTRY

1 1/2 cups sifted all-purpose flour (sifted before measuring)  
1/4 cup sugar  
1/4 tsp. salt  
1/2 cup butter or regular margarine

Day ahead, prepare oranges slices: In heavy, 4-quart Dutch oven, combine 2 cups sugar, corn syrup and 2 cups water. Bring to boiling, stirring constantly, until sugar is dissolved. Boil, uncovered, 10 minutes. Add orange slices, reduce heat, simmer slowly 1 1/2 hours, or until orange slices are glazed and peel is tender. Remove from heat. Add orange juice. Turn into a shallow dish so orange slices are evenly covered with syrup. Cover; let stand at room temperature overnight.

Make pastry: With fork, blend flour, sugar and salt in medium bowl, to mix well. With pastry blender, cut in butter until dough is in small particles, the size of small peas. Stir in egg, blend well. Form into

a ball; refrigerate over night, or until ready to roll out.

### Make Pastry Cream.

Next day make pastry shell: Roll pastry on lightly floured pastry cloth to form a 14-inch circle. Lift into a fluted 12-inch pan with removable bottom in place. Press evenly to bottom and side all around, pastry should come halfway up the side. Prick all over with fork. Refrigerate until ready to bake. Preheat oven to 400F. Bake pastry shell 15 minutes. Cool on wire rack.

About 1 1/2 hours before serving gently remove outer rim of pan from pastry, keeping shell on bottom. Drain orange slices; reserve syrup. Fill pastry shell with chilled pastry cream. Overlap orange slices around the edge, then in the center. Garnish with candied cherries. In small saucepan, bring to boiling 1 cup reserved syrup; boil, uncovered, to reduce it to 1/4 cup. Add apricot preserves; stir over low heat until melted. Use to brush over orange slices, coating completely. Refrigerate about 1 hour, to chill well. Makes 10 to 12 servings.

### PUMPKIN BARS

If some of your guests are children, we recommend having a second dessert to appeal to their younger tastes. An excellent choice would be Pumpkin Party Bars.

Follow the directions on a box of Pillsbury Plus Yellow Cake mix except reduce the water to 1/2 cup and add 1 cup of canned pumpkin and 3 teaspoons of pumpkin pie spice. Spread into a greased 13 x 9-inch pan and bake as directed. Cool and frost with Pillsbury Vanilla Ready to Spread Frosting mixed with 3 tsp. cinnamon. Decorate with candy pumpkins.

### PUMPKIN CUSTARD

2 Tbsps. butter or margarine  
1 (16-oz.) can pumpkin  
1 cup packed brown sugar  
1 tsp. cinnamon  
1/4 tsp. salt  
1 tsp. nutmeg  
1/2 tsp. ginger  
4 eggs, slightly beaten

1 1/2 cups milk

Mix and bake in the same dish. Melt butter in deep 2-quart casserole in preheating 325-degree oven and swirl around casserole to melt. Add remaining ingredients and mix with whisk or rubber spatula until well-blended. Bake 70 minutes or until custard is firm around the edges and still creamy in center. Serve slightly warm or chilled. For microwave oven, assemble as above. Cook on medium 15 minutes or until firm around edges, turning dish 3 times.

### PUMPKIN DELIGHT

1 large can pumpkin  
3 eggs, beaten  
1 cup sugar  
1 cup evaporated milk  
1 tsp. vanilla  
1 tsp. allspice  
1 tsp. nutmeg  
1 tsp. cinnamon  
1 tsp. mace  
1/3 tsp. cloves  
1 pkg. yellow cake mix  
1 1/2 cubes oleo (3/4 cup)

Mix together pumpkin, eggs, sugar, evaporated milk, vanilla and spices. Pour mixture into an ungreased 13x9-inch pan. Sprinkle dry cake mix over top of pumpkin mixture. Melt oleo and pour over cake mix. Bake at 350 degrees for 45 minutes. Pumpkin will be on the bottom and crusty cake on top. Serve with whipped cream or ice cream.

### PUMPKIN PECAN BUNDT

Cake:

1 yellow cake mix  
1/3 cup softened margarine  
4 eggs  
3/4 can pumpkin pie mix

Topping:

1 stick margarine  
1/2 cup brown sugar  
3/4 cup chopped pecans  
3/4 tsp. cinnamon

1/8 tsp. allspice

Preheat oven to 350 degrees. Mix all cake ingredients until no lumps remain, about 2-3 minutes. Combine all topping ingredients in a saucepan over low heat until melted. Generously butter a bundt pan. Pour melted topping evenly into bundt pan. Spoon cake batter evenly on top of topping in pan. Place a shallow pan of water 1-2 inches deep onto low rack in oven. Place bundt pan on middle rack and bake 50 minutes or until knife comes; out clean. Immediately invert cake onto platter to prevent topping from sticking to pan. Cool and store tightly covered to retain moistness.

### PUMPKIN PIE SQUARES

1 cup sifted flour  
1/2 cup quick-cooking rolled oats  
1/2 cup firmly packed brown sugar  
1/2 cup butter or margarine  
2 cups (1 lb.) can pumpkin  
1 (13 oz) can evaporated milk  
3 eggs  
3/4 cup sugar  
1/2 tsp. salt  
1 tsp. ground cinnamon\*  
1/2 tsp. ground ginger\*  
1/4 tsp. cloves\*  
1/2 cup nuts pecans or walnuts  
1/2 cup firmly packed brown sugar  
2 Tbsps. butter  
\*\*(Or use the equivalent amount 1 3/4 tsp. of pumpkin pie spices in place of cinnamon, ginger and cloves)

Combine flour, rolled oats, 1/2 cup brown sugar, 1/2 cup butter or margarine in mixing bowl. Mix until crumbly, using electric mixer on low speed. Press into ungreased 13-by-9 inch pan. Bake in moderate 350 degree oven 15 minutes. Combine pumpkin, evaporated milk, eggs, white sugar, salt and spices in mixing bowl; beat well. Pour into baked crust. Bake in moderate (350 degree) oven 20 minutes. Combine nuts, 1/2 cup brown sugar and 2 tablespoons butter; sprinkle over the pumpkin filling. Return to the oven and bake 15 to 20 minutes, or until filling is set. Cool in pan, on rack and cut in squares. (For finger food: 1 1/2 inches; larger for dessert.)

### PUMPKIN PUDDING DESSERT

1 can pumpkin  
1/2 cup brown sugar  
1/2 cup granulated sugar  
1 cup milk  
1 tsp. cinnamon  
1/8 tsp. ground cloves  
1/2 tsp. salt  
3 eggs  
1 box yellow cake mix  
1 1/2 cubes melted butter  
1 cup chopped walnuts  
12 oz. Cool Whip

Mix well the pumpkin, brown sugar, sugar, milk, spices, salt and eggs. Pour into a 9x12-inch pan sprayed well with vegetable oil spray. Sprinkle the cake mix over the top, then drizzle the butter over the cake mix and top with chopped walnuts. Bake at 350 degrees for 1 hour, checking at 50 minutes with cake tester. Bake until cake tester comes out clean and serve with a dab of Cool Whip.

#### WARM CHERRY PUFF

1 cup milk  
2 eggs  
1/2 cup biscuit (baking) mix  
1/4 cup sugar  
1/4 tsp. almond extract  
2 Tbsps. margarine or butter, softened  
1 can (21 oz.) Wilderness Cherry or Light Cherry Pie Filling

Blend milk, eggs, biscuit mix, sugar, margarine and extract in blender 15 seconds, or beat on high speed of mixer 1 minute. Pour into greased 10-inch pie pan or 11x7-inch baking pan. Spoon cherry filling over the top. Bake 25 to 30 minutes, until golden brown. High Altitude: Bake at 400 degrees for 20 to 25 minutes until golden brown. Makes 8 serving. Try this recipe with Wilderness Peach or Apple.

\* \* \*

#### ICE CREAM

#### BANANA FROZEN YOGURT

2 cups chopped bananas  
2 cups vanilla yogurt  
2/3 cup milk  
1/4 cup light corn syrup  
1/2 tsp. vanilla extract

In a blender or processor, combine all ingredients. Puree. Process in ice cream maker according to manufacturer's directions. Yield: 1 quart.

### BUTTER PECAN ICE CREAM

1/2 cup (1 stick) butter  
1 cup pecan halves  
1/2 tsp. salt  
2 eggs  
3/4 cup sugar  
2 cups heavy or whipping cream  
1 cup milk

Melt butter in a heavy skillet over low heat. Add the pecans and salt and saute, stirring constantly, until the pecans start to turn brown. Drain the butter into a small bowl and transfer the pecans to another bowl and let cool. Whisk the eggs in a mixing bowl until light and fluffy, 1-2 minutes. Whisk the sugar in, a little at a time, then continue whisking until completely blended, about 1 minute more. Pour in the cream and milk and whisk to blend. Add the melted butter and blend.

Process in ice cream maker according to manufacturer's directions. After ice cream stiffens (about 2 minutes before it's done) add pecans and continue freezing. Yield: 1 quart.

### CAPPUCCINO ICE CREAM

6 egg yolks  
1/2 cup granulated sugar  
3 Tbsp. brown sugar  
3 cups heavy or whipping cream  
2 Tbsp. instant coffee  
1 cup very rich brewed espresso  
3 Tbsp. creme de cacao  
2 tsps. vanilla extract

1 tsp. ground cinnamon

Beat egg yolks, granulated sugar and brown sugar in a medium-size bowl until well-blended. Heat cream in medium-size pan until almost boiling.

Pour cream in a thin stream into egg yolk mixture, whisking constantly. Return the mixture to the saucepan and cook over medium-low heat to form a light custard, 5-7 minutes. Do not allow to boil. Remove from heat. Dissolve instant coffee in espresso. Stir in creme de cacao, vanilla and cinnamon and whisk into custard. Cover and refrigerate until cold. Process in ice cream maker according to manufacturer's directions. Yield: 1 quart.

### EASY HOMEMADE ICE CREAM

without an ice cream maker

(Makes about 1 1/2 quarts)

1 (14-ounce) can Eagle Brand Sweetened Condensed Milk (NOT evaporated)

2 Tbsps. water

2 egg yolks, beaten

4 tsps. vanilla extract

2 cups (1 pint) whipping cream, whipped

In large bowl, stir together sweetened condensed milk, water, egg yolks and vanilla. Fold in whipped cream. Pour into aluminum foil-lined 9x5-inch loaf pan. Freeze 6 Hours or until firm. Scoop ice cream from pan or remove from pan, peel off foil and slice. Freeze leftovers.

Chocolate: Omit water, egg yolks and vanilla. In large bowl, combine sweetened condensed milk and 2/3 cup chocolate flavored syrup. Fold in whipped cream.

### FRENCH VANILLA CUSTARD

1/2 vanilla bean

1 cup milk

3/4 cup sugar

3 eggs

2 cups whipping cream

Slit the vanilla bean lengthwise. In a saucepan over medium heat combine vanilla bean and milk. When milk is hot, but not boiling



remove bean and with a knife, scrape out inside of bean into milk. In a mixing bowl, whisk together sugar and eggs. Whisking constantly, gradually add hot milk to egg mixture. Continue whisking and return entire mixture to saucepan. Stirring constantly, cook over medium heat until slightly thickened, about 10 minutes. Stir in cream. Chill thoroughly. Process in ice cream maker according to manufacturer's directions. Yield: 1 quart.

#### MAPLE NUT FROZEN YOGURT

1 envelope unflavored gelatin  
1/4 cup cold water  
1 quart vanilla yogurt  
1 cup maple syrup 1 cup cold milk  
1/2 cup chopped walnuts

Soften gelatin in cold water. Heat over low heat, stirring constantly, until gelatin is completely dissolved. Cool. Combine yogurt, maple syrup, milk and nuts in large mixing bowl. Stir in gelatin mixture until well-blended. Chill thoroughly. Process in ice cream maker according to manufacturer's directions. Yield: 2 quarts.

#### RASPBERRY ICE CREAM

1 pint fresh raspberries  
1 1/2 cups sugar  
Juice of 1/2 lemon  
2 eggs  
2 cups heavy or whipping cream  
1 cup milk

Toss the raspberries, 3/4 cup of the sugar and the lemon juice together in a bowl. Cover and refrigerate at least 2 hours, stirring every 30 minutes.

Whisk the eggs in a mixing bowl until light and fluffy, 1-2 minutes. Whisk in the remaining 3/4 cup sugar, a little at a time, then continue whisking until completely blended about 1 minute more. Pour in heavy cream and milk and whisk to blend. Drain juice from raspberries into the cream mixture and blend. Mash raspberries until pureed and stir into cream mixture.

Process in ice cream maker according to manufacturer's directions. Yield: 1 quart.

## TOASTED COCONUT HONEY SHERBET

2/3 cup freshly grated coconut, toasted  
2 1/3 cups low fat milk  
2/3 cup honey  
1/4 tsp. coconut flavoring  
2 egg whites, stiffly beaten

To toast coconut, spread on cookie sheet and bake in 350 degree oven until golden brown, about 8 minutes. Cool thoroughly. In a saucepan over medium heat, combine milk and honey. Stir until honey dissolves, about 5 minutes. Remove from heat. Chill thoroughly. Stir in coconut flavoring, egg whites and coconut. Process in ice cream maker according to directions. Yield: 1 quart.

\* \* \*

## QUICK

### EASY FROZEN DESSERT TORTE

1 10 3/4-oz. frozen pound cake, thawed  
2 cups thawed LA CREME Whipped Topping with Dairy Ingredients  
1/2 cup mini semi-sweet chocolate pieces or chopped semi-sweet chocolate pieces  
Cherry Sauce

Slice pound cake lengthwise into three layers. Combine whipped topping and chocolate pieces. Spread cake layers with whipped topping mixture; stack layers. Freeze several hours. Serve with Cherry Sauce 1 (21-oz.) can cherry pie filling heat in saucepan over low heat until warm.

### EASY PEACH CRISP

Goldie Wood

1 can peaches with juice  
1 jiffy cake mix  
1/2 cup butter or margarine

Place fruit and juice in bottom of 9x9 pan. Sprinkle dry cake mix over fruit. Cut butter into small slices and place over top of cake mix. Bake at 425 for 30 min. or until golden brown on top.

Variation:

Mix 1/2 cup coconut into cake mix before sprinkling on fruit. OR mix 1/2 cup uncooked oatmeal into cake mix before sprinkling on fruit. Try variety of fruits and cake mixes.

### FAST AND FABULOUS FRUIT

It just takes one bowl and three handy ingredients to whip up this peach of a homemade dessert in minutes.

1 package (4-serving size) Lemon flavor Instant Pudding and Pie filling  
1 can (16 oz.) sliced Cling Peaches  
1 cup sour cream

Combine pudding mix and peaches with syrup in bowl. Blend in sour cream. Sprinkle with C.W. POST Family Style Cereal or granola, if desired. Makes 3 cups or 6 servings. Top with thawed BIRDS EYE COOL WHIP flavor Non-Dairy Whipped Topping

### FRUIT COBBLER

1 can (21 oz) fruit pie filling (any favor)  
1 1/4 cups Bisquick Original baking mix  
1 Tbsp. sugar  
1/4 cup milk  
1/4 cup sour cream

Heat oven to 425 degrees. Grease 1 1/2-quart casserole. Heat pie filling to boiling in 1-qt saucepan. Pour into casserole. Mix remaining ingredients until dough forms. Drop by 6 spoonfuls onto hot pie filling; sprinkle with sugar if desired Bake about 20 min. or until biscuits are golden brown.

### LAYERED PUDDING DELIGHT

This lusciously layered homemade dessert is easy, when you know the secret.

14 whole graham crackers  
1 pkg. (6-serving size) Vanilla Flavor Instant Pudding and Pie filling

2 cups cold milk  
1 cup thawed BIRDS EYE COOL WHIP Non-Dairy Whipped topping  
1 can (21 oz.) cherry pie filling

Line 9-inch square pan with whole graham crackers, breaking crackers if necessary. Prepare pudding mix with milk as directed on package for pudding. Let stand 5 minutes, then blend in whipped topping. Spread half the pudding mixture over the crackers. Add another layer of crackers top with remaining pudding mixture and crackers. Spread cherry pie filling over top layer of crackers. Chill 3 hours. Makes 9 servings.

### SHAKER PUDDING

2 cups COLD lowfat milk  
1 pkg. (4-serving size) sugar free instant pudding and pie filling, any flavor

Pour milk into any 1-quart container with tight-fitting cover. Add pudding mix. Put lid on tightly and shake hard for 45 seconds. Pour at once into dessert dishes or let stand 1 to 2 minutes. Pudding will be soft-set and ready to eat in 5 minutes. Makes 2 cups or 4 servings.

### Ingredient Additions

Add before shaking one of the following

1. 1/2 cup miniature marshmallows and 1/4 cup EACH chocolate chips and chopped nuts
2. 1/2 cup raisins
3. 1 small banana, sliced or diced, and 2 tablespoons chopped nuts
4. 1/4 teaspoon mint extract and 4 crumbled chocolate wafers (use chocolate flavor only)
5. 1 tablespoon pancake and waffle syrup and 1/4 cup chopped nuts

### YOGURT PUDDING AND FRUIT

1 1/4 cups cold 2% lowfat milk  
1 cup yogurt  
1 pkg. (4 serving size) Sugar free banana flavor instant pudding  
1 cup chopped fresh or canned fruit

Combine milk and yogurt in mixing bowl. Add the mix. With a wire whisk, rotary beater or electric mixer at lowest speed, beat until blended, 1-2 min. Spoon into dessert dishes and top with chopped

fruit. Or, place fruit in dessert dishes and top with pudding. Store in refrigerator. Makes 2 cups or 6 servings.

\* \* \*

FANCY

### APPLE CHIFFON SQUARES

Serve this fluffy, top-notch dessert the same day you prepare it

1 cup graham cracker crumbs  
3 Tbsp. sugar  
1/4 cup butter or margarine, melted  
1 envelope unflavored gelatin  
2 Tbsp. sugar  
1/4 tsp. ground nutmeg  
3/4 cup apple juice or cider  
3 slightly beaten egg yolks  
1 tsp. finely shredded lemon peel  
1 Tbsp. lemon juice  
2 medium apples  
3 egg whites  
1/4 cup sugar

Combine cracker crumbs and the 3 tablespoons sugar; stir in melted butter or margarine. Reserve 1/4 cup crumbs; press remainder into bottom of a 10x6x2 inch dish. Chill.

In saucepan combine gelatin, the 2 tablespoons sugar, nutmeg, and 1/4 teaspoon salt. Stir in apple juice, egg yolks, lemon peel, and lemon juice. Cook and stir over medium-low heat till gelatin dissolves and mixture comes just to a boil. Remove from heat. Cool slightly. Peel, core, and shred apples to make 2 cups. Stir apple into gelatin mixture.

Chill mixture till partially set (consistency of unbeaten egg whites), stirring occasionally. Beat egg whites to soft peaks (tips curl over). Gradually add 1/4 cup sugar, beating to stiff peaks (tips stand straight)

Fold beaten egg whites into gelatin mixture. If necessary, chill until mixture mounds when spooned. Turn into prepared crust. Sprinkle

reserved crumbs atop. Chill several hours. Makes 6 servings.

## APPLE STRUDEL

Mother's

2 1/2 cups sifted flour  
1 tsp. salt  
3 Tbsps. butter  
2 eggs slightly beaten  
1/2 cup warm water  
5 cups sliced apples  
1 cup brown sugar  
1/2 cup raisins  
1/2 cup nuts  
1/2 tsp. cinnamon  
1 tsp. grated lemon rind

Sift flour and salt together, cut in 2 tablespoons butter and add egg and water. Knead well then beat dough (throw) against board until it blisters. Stand in a warm place under a cloth for 20 minutes. Cover the kitchen table with a small white cloth and flour it. Place dough on it. Pull out very carefully to thinness of tissue paper. Spread with mixture made of the sliced apples and remaining ingredients. Dot with 3 tablespoons butter. Fold in edges and roll about 4 inches wide. Place on a greased pan brush top with the 1 tablespoon butter. Bake at 450 degrees for 10 minutes; reduce heat to 400 degrees for about 20 minutes. Let cool cut in slices and sprinkle with confectioners sugar. Serve hot or cold.

## CHOCOLATE APRICOT LINZER HEART

This chocolate version of the classic Viennese pastry uses a filling of apricot preserves instead of the standard raspberry jam.

1 1/3 cups flour  
1 cup ground almonds  
1/2 cup granulated sugar  
1/4 cup unsweetened cocoa powder  
1/2 tsp. ground cinnamon  
1/4 tsp. ground cloves  
Dash salt  
3/4 cup (1 1/2 sticks) cold unsalted butter  
2 egg yolks

1 tsp. vanilla  
1 cup apricot preserves  
Powdered sugar

Set rack in middle of oven. Butter heart-shaped or 10-inch round tart pan with removable bottom.

Combine flour, almonds, sugar, cocoa, cinnamon, cloves and salt in work bowl of food processor. Pulse 5 times to mix. Cut butter into 10 pieces and add to work bowl. Pulse until mixture is sandy. Add yolks and vanilla and pulse until dough forms a ball.

Remove 1/3 of dough and press it 1/4-inch thick between sheets of plastic wrap. Slide onto cookie sheet with wrap and refrigerate. Press remaining dough into prepared pan, making an even layer on bottom and sides. Spread with apricot preserves.

Remove reserved dough from refrigerator and roll it out lightly, still between sheets of plastic. Peel away top plastic wrap and invert dough to floured work surface. Peel away second piece of wrap. Cut dough into 8 strips, each about 3/4-inch wide. Arrange 4 vertical strips on filling, then 4 more strips at 45-degree angle to first ones.

Bake tart at 350 degrees until filling bubbles and dough is baked through and firm, about 30 minutes. Turn oven off. Cool in oven on rack. To unmold tart, stand base on large tin, such as can of tomatoes, and let sides drop away. Slide tart from pan base to platter. Dust lightly with powdered sugar immediately before serving. Yield: makes 8-10 servings.

## CHOCOLATE SOUFFLE

2/3 cup sugar  
2 Tbsps. cornstarch  
1 cup milk  
2 squares chocolate  
4 eggs  
2 Tbsps. butter  
1 1/2 tsps. vanilla  
1/2 tsp. salt  
1/4 tsp. cream of tartar

Butter and sugar a 1 quart souffle dish. Prepare souffle collar to help extend depth of the dish. Combine sugar, cornstarch, milk and

unsweetened chocolate in saucepan. Cook stirring constantly until mixture thickens and chocolate melts. Boil for 1 minute and remove from heat. Separate eggs. Beat egg yolks till thick and add to chocolate mixture. Stir in butter and vanilla. Cool to room temperature. In meantime beat egg whites with salt and cream of tartar until stiff peaks form. Fold 1/2 of the egg whites into cooled chocolate mixture. Fold in remaining egg whites. Pour into prepared souffle dish and bake 50 minutes in a 350F oven. Serve immediately.

## ENGLISH TOFFEE

Elaine Carlson

1/2 lb. (2 cups) chopped nuts  
6 oz butter or margarine melted  
12 oz vanilla wafers or crushed graham crackers  
12 oz. butter or margarine soft  
1 1/2 lb. powdered sugar  
4 oz non fat dry milk  
8 egg yolks  
4 oz chocolate (unsweetened squares melted)  
1 1/2 Tbsp. vanilla  
8 egg whites

Mix crumbs, nuts and 6 oz. butter cover bottom of pan with 2/3 of mixture (save remaining crumbs for top) Combine remaining ingredients except egg whites. Mix med. speed until smooth and fluffy. Pour over crust. Beat egg whites until stiff. Pour over filling. Sprinkle remaining crumbs on top of filling/egg whites. Place in refrigerator for several hours. Garnish with whipped cream if desired.

## FRENCH CRULLERS AND BEIGNETS

Shortening  
14 (3 1/2-inch) foil circles  
2 Tbsps. granulated sugar  
1/2 tsp. salt  
1/4 cup butter or regular margarine  
1 1/4 cups sifted all-purpose flour  
4 eggs  
1 tsp. vanilla extract  
oil or shortening for frying  
Confectioners' sugar



## APRICOT SAUCE

1 jar (12 oz) apricot preserves  
2 Tbsps. lemon juice  
1/2 Tbsp. kirsch  
Sweetened whipped cream

Make crullers;

With shortening, grease one side of foil circles very well. In heavy 2 1/2-quart saucepan, combine sugar, salt, butter and 1 cup water. Bring to boiling; butter will melt. Remove from heat. Quickly add flour all at once; beat with wooden spoon until flour is moistened. Cook over medium heat, beating vigorously until dough forms ball and leaves side of pan. Remove from heat. Add eggs, one at a time, beating with electric mixer at medium speed after each addition. Continue beating until the mixture is smooth, shiny and satiny and forms strands that break apart. It should hold its shape when beater is slowly raised. Beat in vanilla.

To make crullers; (cook)

Turn mixture into a large pastry bag with a number-6 star tip. Press mixture onto greased foil to form circles about 3 1/4 inches, in diameter, overlapping ends of circles slightly. Let stand 20 minutes. In electric skillet or large, heavy, skillet, slowly heat oil (1 1/2 to 2 inches) to 350F on deep-frying thermometer. Place crullers, including the foil, in hot oil; four at a time. Turn each as it rises to top. Lift out foil. Fry about 10 min., or until golden, turning several times. Lift out with slotted spoon. Drain on paper towels. remove to wire rack. Serve warm sprinkled with confectioners' sugar. Makes 14

FOR BEIGNETS;

Drop batter by rounded tablespoonfuls into hot oil six at a time. Fry about 7 minutes, or until golden, turning several times. Lift out; drain. Keep warm in oven. Melt preserves with lemon juice strain add kirsch. Serve with warm beignets and cream Makes 24.

## FROZEN ICE CREAM DELIGHT

From the kitchen of MITZI SPALDING, Shoshone Med. Kellogg

2 1/2 cups cream filled chocolate cookie crumbs divided  
1/2 cup butter melted  
1/2 cup sugar  
1/2 gallon chocolate, vanilla or coffee ice cream softened  
1 1/2 cups salted peanuts

1 carton (8 ounces) frozen whipped topping, thawed

Chocolate sauce:

2 cups confectioners sugar

2/3 cup semisweet chocolate chips

1 can evaporated milk

1/2 cup butter

1 tsp. vanilla

Combine 2 cups of cookie crumbs with butter and sugar. Press into bottom of 13x9x2 inch baking pan. Freeze for 15 min. Spread ice cream over crumbs; Freeze until firm about 3 hours. Meanwhile combine first four ingredients of sauce in a saucepan and bring to a boil, boil 8 min remove from the heat and stir in vanilla; Allow to cool to room temp. Spoon over ice cream sprinkle with nuts. Freeze until firm, spread whipped topping over nuts and sprinkle with remaining cookie crumbs. Freeze at least 3 hours before serving. Can be stored in the freezer for up to a week. Yield: 12-16 servings.

#### FROZEN LAYERED CHOCOLATE ALMOND MOUSSE

1 1/2 cups creme-filled chocolate sandwich cookie crumbs  
(about 18 cookies)

3 Tbsp. margarine or butter, melted

2 (1-ounce squares) unsweetened chocolate

14-ounce can sweetened condensed milk (not evaporated milk)

2 tsp. almond extract

2 (1/4-ounce) white candy bars with almonds, broken into small pieces

2 cups (1 pint) whipping cream, whipped and divided in half

Combine crumbs and margarine; press firmly on bottom of 8- or 9-inch springform pan.

Chocolate mixture:

In small heavy saucepan, over medium heat, melt chocolate with 2/3 cup condensed milk. Remove from heat; stir in extract. Pour into large bowl; cool to room temperature, about 45 minutes.

Candy mixture:

In another small heavy saucepan, over medium heat, melt candy pieces with remaining sweetened condensed milk. Remove from heat; pour into medium bowl. Cool to room temperature, about 45 minutes.

Beat cooled chocolate mixture until smooth. Fold in half the whipped

cream. Spread in prepared pan. Beat cooled candy bar mixture until smooth. Fold in remaining whipped cream. Spread evenly over chocolate mousse in prepared pan.

Freeze 6 hours or until firm. Let stand 10 minutes before serving. Garnish as desired. Freeze leftovers. Yield: 10 to 12 servings.

## GATEAU ST-HONORE

Pastry Cream,(see sauce)

### Cream-Puff Dough

3/4 cup butter or regular margarine

1/4 tsp.salt

1 cup unsifted flour

6 large eggs

### Caramelized Sugar

1 1/2 cup granulated sugar

### Topping

1 to 2 pints strawberries, washed and hulled

Confectioners' sugar

1/2 cup heavy cream, whipped

Make Pastry Cream, and refrigerate. Make cream puff dough: Preheat oven to 400F. In medium saucepan combine 1 cup water, the butter and salt. Bring to boiling over medium heat. Remove from heat.

Immediately, with wooden spoon, beat in flour all at once. Return to low heat, and continue beating until mixture forms a ball and leaves side of pan. Remove from heat. Add eggs, one at a time, beating hard after each addition until smooth. Continue beating until mixture is smooth and breaks in strands.

On large ungreased cookie sheet, spread one third of the dough (about 1 cup) evenly in an 8-inch circle, 1/4 inch thick. On the same-cookie sheet, for 12 medium-size cream puffs, drop another third of dough by rounded tablespoonfuls, 2 inches apart. Bake at 400 degrees for 30 to 35 minutes, or until puffed and nicely browned. Remove to wire rack, let cool. For 12 small puffs, drop rest of dough in level tablespoons, 2 inches apart on ungreased cookie sheet. Bake at 400 degrees for 25 to 30 minutes, or until puffed and nicely browned. Remove to wire rack; let cool.

Caramelize sugar: In medium-size heavy skillet, place granulated sugar and 1/4 cup water, cook over medium heat until mixture forms a

light-brown syrup, about 8 minutes. Stir to blend. Remove from heat. To assemble gateau: Dip bottoms of 12 largest puffs into caramel syrup; arrange closely around edge of cream puff round to make a border (cream puffs should touch one another). Continue building gateau (like building a wall, to hold the cream filling) with the 12 smaller cream puffs. Spoon rest of caramel syrup over the top of each cream puff. Just before serving, turn pastry cream into center. Mound whole strawberries on top of cream; sprinkle with confectioners' sugar. Makes 12 to 16 servings.

Pastry cream follow instructions found in sauces. After chilling pastry cream, fold in whipped cream just before using.

### HUNGARIAN KALACHI (NUT ROLL)

1 cup scalded milk  
1/2 cup shortening  
1/2 cup sugar  
1 tsp. salt  
2 eggs, beaten  
4 1/2 cups flour  
2 cakes or 2 pkg. yeast

Scald milk, add melted shortening. Add sugar and salt. When milk is lukewarm add beaten eggs. Crumble yeast; combine with flour, and add slowly to above mixture. Knead dough thoroughly Set in warm place for 2 hours.

Filling: 6 cups finely chopped walnut, add 2 cups sugar and mix. Melt 1/2 lb. butter or margarine. Spread walnut and sugar mixture on top. Roll up as cinnamon roll. Cut roll into three sections. Glaze tops with 1 beaten egg. Set for 10 minutes. Bake 375 degrees for 20 minutes on a large cookie sheet.

### POTS DE CRREME AU CHOCOLAT (MOUSSE)

2 cups.half and half  
5 oz semi sweet chocolate squares  
6 eggs yolks  
2 Tbsps. sugar  
1/4 tsp. salt  
2 tsp. vanilla extract

1/4 cup heavy cream, (or whipping cream)  
2 Tbsps. confectioners sugar

In 1 qt saucepan over medium heat, heat half and half until tiny bubbles form around edge of saucepan (do not allow half and half to boil). Set saucepan aside. In double boiler over hot, not boiling, water, melt semi-sweet chocolate squares, stirring occasionally with rubber spatula.

Remove double boiler top to work surface and, with rubber spatula, beat egg yolks into the melted chocolate until smooth; then stir in sugar and salt.

Gradually stir half and half into the chocolate mixture until thoroughly blended. Replace double boiler top over simmering (not boiling) water.

Cook, stirring constantly, until mixture coats back of spoon, about 15 minutes. Stir in 2 teaspoons vanilla extract.

Pour mixture into six 6 ounce cups or stemmed glasses. Refrigerate for about 4 hours or until mixture has set.

In small bowl with mixer at low speed, beat cream, confectioner's sugar, and 1/4 teaspoon vanilla until stiff; use to top pots de creme.

\* \* \*

## CHEESECAKES

### AUTUMN CHEESECAKE (SPICED PUMPKIN)

9-inch springform pan  
3/4 cup Graham or vanilla wafer crumbs  
1/2 cup ground walnuts  
6 Tbsps. butter, melted  
2 lbs. cream cheese, softened  
1 1/2 cups sugar  
1/3 cup flour  
2 tsps. cinnamon  
1 tsp. nutmeg  
1/2 tsp. ground cloves  
1/4 tsp. ground allspice

5 extra-large eggs (or 6 large)  
1 1/2 cups (14.5 oz.) pumpkin puree  
Whipped cream

Prepare springform pan: Butter sides and bottom. Combine Graham or Vanilla Wafer crumbs, walnuts and melted butter, press up sides and on bottom of pan. Chill. In large bowl, beat cream cheese until light; gradually add sugar, flour, cinnamon, nutmeg, cloves and allspice. Blend in spices well. Beat in eggs, 1 at a time, blending well. Add pumpkin puree and blend. Pour batter into chilled pan and bake in center of oven (preheated) at 325 degrees for 90 minutes. Turn off heat and let cake stand for 30 minutes with oven door open. Cool on rack and then chill for about 2 hours. Serve with whipped cream.

### CAPPUCCINO CHEESECAKE SQUARES

1 package Jell-O cheesecake  
1 envelope Maxwell House mocha cappuccino  
1/3 cup margarine or butter, melted  
1 1/2 cups milk  
2 squares semi-sweet chocolate, chopped  
1 envelope Maxwell House mocha cappuccino  
2 tsps. hot water  
1 cup non-dairy whipped topping, thawed  
Chopped semi-sweet chocolate for garnish (optional)

Line 9-inch square pan with foil.  
Mix contents of cheesecake crumb pouch and 1 envelope cappuccino in pan. Add margarine; mix well. Press firmly over bottom of pan. Mix milk and cheesecake filling mix in bowl on low speed of electric mixer until blended. Beat on medium speed for 3 minutes. Stir in chocolate. Spoon onto crust. Dissolve remaining envelope of cappuccino in hot water in bowl. Stir in topping; spread over cheesecake. Refrigerate until firm, at least 1 hour. Remove cake from pan; cut into squares. Garnish with chopped chocolate. Makes 9 servings.

### CHEESECAKE WITH HUCKLEBERRY SAUCE

1 pkg. graham crackers  
2 Tbsps. sugar  
6 Tbsps. butter  
1 envelope unflavored gelatin  
1/2 cup sugar  
1 cup boiling water

2 (8 oz) pkgs. cream cheese  
1 tsp. vanilla extract  
2 cups huckleberries  
3/4 cup sugar  
1 Tbsp. cornstarch

Crush crackers with rolling pin on wax paper. Combine with 2 tablespoons sugar and 6 tablespoons melted butter in mixing bowl, stirring to blend well. Press mixture into a 9-inch pie plate. Bake at 350 degrees for 8 minutes. Cool before filling. In a large bowl, mix gelatin with 1/2 cup sugar. Add boiling water and stir until completely dissolved. With mixer, beat in cream cheese and vanilla until smooth. Pour into crust; chill until firm, about 1 1/2 hours. In saucepan, mix huckleberries with 3/4 cup sugar and 1 tablespoon cornstarch. Bring to boil, simmer until thick, stirring constantly. Pour cooled sauce over cheesecake.

## CHOCOLATE RICOTTA CHEESECAKE

1/3 cup graham cracker crumbs  
3 1/2 cups (2 15-ounce containers) low-fat part-skim ricotta cheese, drained  
Yogurt cheese (see note)  
2 egg whites  
3/4 cup sugar  
1/3 cup unsweetened cocoa powder  
2 Tbsps. flour  
2 tsps. vanilla  
Sliced fresh strawberries and kiwi fruit

Heat oven to 325 degrees. Sprinkle crumbs on bottom of 9-inch springform pan; set aside. In food processor bowl or large mixer bowl, process ricotta cheese until smooth. Add yogurt cheese, egg whites, sugar, cocoa, flour and vanilla; process just until well blended. Pour over crumbs. Bake 50 minutes or until edges are set. Turn off oven; open door slightly. Leave cheesecake in oven 1 hour. Remove from oven. Cool; refrigerate until thoroughly chilled. Garnish with strawberries and kiwi fruit.

Note: To make yogurt cheese: Use 16-ounce container vanilla low-fat yogurt (no gelatin added). Line a non-rusting colander or sieve with a large piece of double thickness cheesecloth; place colander over a deep bowl. Spoon yogurt into prepared colander; cover. Refrigerate until liquid no longer drains from yogurt, about 24 hours. Remove yogurt from cheesecloth; discard liquid or use for other cooking

projects.

### CREAMY BAKED CHEESECAKE

1/4 cup margarine butter melted  
1 cup graham cracker crumbs  
1/2 cup sugar  
8 oz pkg. cream cheese softened  
1 (14 oz) can Eagle Brand Sweetened Condensed Milk (Not evaporated milk)  
3 eggs  
1/4 tsp. salt  
1/4 cup Real Lemon Reconstituted Lemon Juice  
8 oz. container sour cream

Preheat oven to 300 degrees Combine margarine, crumbs and sugar: pat firmly on bottom of buttered 9 inch springform pan. In large mixer bowl, beat cheese until fluffy. Beat in Eagle brand, eggs and salt until smooth. Stir in ReaLemon. Pour into prepared pan. Bake 50 to 55 minutes or until cake springs back when lightly touched. Cool to room temp. Chill. Spread sour cream on cheesecake. Garnish as desired. Refrigerate leftovers,

### PEACH MELBA TOPPING PRESERVE

2/3 cup syrup drained from 1 (10-ounce) package thawed frozen red raspberries. In small saucepan combine reserved syrup, 1/4 cup currant jelly and 1 Tbsp. cornstarch. Cook and stir until slightly thickened and glossy. Cool. stir in raspberries. Drain 1 (16-ounce) can peach slices top cake with peach slices and serve.

### CREAMY FRUIT'N NUT CHEESECAKE

1/4 cup butter or margarine  
1 cup graham cracker crumbs  
1/4 cup sugar  
16 oz. cream cheese, softened  
1 (14 oz.) can Eagle brand sweetened Condensed Milk (not evaporated)  
1 envelope unflavored gelatin  
1/4 cup Realemon Reconstituted Lemon Juice  
1 1/3 cups (one-half 28 oz. jar) None Such Ready to use Mince Meat  
1/2 cup chopped nuts  
1 Tbsp. grated lemon rind



1 cup whipping cream, whipped  
Sour cream and nuts for garnish

In saucepan, melt butter, stir in crumbs and sugar. Pat firmly on bottom of 9 -in springform pan or square pan chill. In large mixer bowl, beat cheese until fluffy add sweetened condensed milk beating until smooth. In small saucepan soften gelatin in lemon juice cook and stir until dissolved. Add to cheese mixture with mince meat, nuts and rind mix well. Fold in whipped cream. Turn into prepared pan. Chill 3 hours or until set. Garnish with sour cream and nuts. Refrigerate leftovers.

### ELEGANT CHEESECAKE DESSERT

1 package Jell-O cheesecake  
2 envelopes Maxwell House coffee cappuccino  
2 Tbsps. sugar  
1/3 cup margarine or butter, melted  
1 1/2 cups milk  
1 (8 ounce) container non-dairy whipped topping, thawed  
Chocolate sauce

Line 9x5-inch loaf pan with foil. Mix contents of cheesecake crumb pouch, cappuccino, sugar and margarine in small bowl. Press 1/2 cup of the mixture over bottom of prepared pan; reserve remaining crumbs.

Mix milk and cheesecake filling mix in bowl on low speed of electric mixer until blended. Beat on medium speed 3 minutes. Stir in whipped topping. Spoon 1/3 of the mixture over crumbs in pan. Top with 1/3 of the reserved crumb mix repeat layers. Cut through layers several times with knife or top of spoon. Freeze at least 4 hrs. or overnight. Remove loaf from pan. Cut into 16 slices. Serve with chocolate sauce. Store leftover loaf in freezer. Makes 16 servings.

NOTE: Mixture can be frozen in a bowl and scooped out as ice cream.

### FROZEN MOCHA CHEESECAKE

1 1/4 cups chocolate wafer crumbs (24 cookies)  
1/4 cup sugar  
1/4 cup margarine or butter, melted  
8-ounce package Cream Cheese, softened  
1 (14-ounce) can Eagle Brand Sweetened Condensed Milk (Not evaporated milk)  
2/3 cup chocolate flavored syrup

2 Tbsp. instant Coffee  
1 tsp. hot water  
1 cup whipping cream whipped

In small bowl combine crumbs, sugar, and margarine. In buttered 9-inch springform pan or 13x9 baking dish pat crumbs firmly on bottom and up sides of pan, chill. In large mixer bowl, beat cheese until fluffy; add Eagle Brand and chocolate syrup. In small bowl, dissolve coffee in water, add to Eagle Brand mixture. Mix well. Fold in whipped cream. Pour into prepared pan. Cover. Freeze 6 hours or until firm. Garnish with additional chocolate crumbs if desired. Return leftovers to freezer.

### GRANDMA'S CHEESECAKE

12 crushed graham crackers  
1 (8 oz.) pkg. cream cheese  
1 can whipped evaporated milk  
1 pkg. lemon jello  
1 cup sugar

Spread cracker crumbs in bottom of 9x13-inch pan. Save a few for the top. Dissolve jello in one cup of hot water; whip when cool. Beat together until creamy the cream cheese and sugar. Chill condensed milk and whip. Whip jello mixture into milk, add cream cheese mixture gradually, blend well; pour over cracker crumbs; sprinkle top with remaining crumbs; refrigerate and serve.

### ITALIAN CHEESECAKE

1/3 cup dried apricots  
1 to 2 Tbsps. apricot juice  
1 package Jell-O cheesecake  
1/3 cup margarine or butter, melted  
1 cup cold milk  
3/4 cup ricotta cheese  
1 1/2 tsp. grated lemon peel  
1/4 cup almonds toasted slivered or sliced  
2 Tbsps. chopped maraschino cherries  
1 square Baker's semi-sweet chocolate, chopped

Soak apricots in juice, set aside. Mix contents of cheesecake crumb pouch and margarine in 8-inch pie plate or springform pan. Press firmly on bottom and side. Combine milk and cheese in medium bowl,

mixing until smooth. Add cheesecake filling mix. Beat on medium speed for 3 minutes. Stir in lemon peel, almonds, cherries, chopped chocolate and apricots with juice. Spoon onto crust. Refrigerate until firm, at least 1 hour. Garnish with additional apricots, if desired. Makes 8 servings.

Note: Recipe can be prepared as mini cheesecakes. Press crumbs onto bottom of 12 paper or foil-lined muffin cups with spoon or bottom of glass. Spoon prepared filling over crumb mixture in muffin cups. Refrigerate as directed.

Recipe can be prepared in 8- or 9-inch square pan. Line pan with foil. Cut into squares. Recipe can be doubled using a 9-inch springform pan or two 8-inch pie pans.

### MAPLE WALNUT CHEESECAKE

1/3 cup walnuts, finely chopped  
1/3 cup margarine or butter  
1 package Jell-o cheesecake  
1 1/2 cups milk  
1/4 tsp. cinnamon  
1/2 cup chopped walnuts  
1 Tbsp. margarine or butter  
1/2 cup maple syrup

Line 8-inch square pan with foil. Heat 1/3 cup finely chopped walnuts and 1/3 cup margarine in skillet until walnuts are toasted. Mix in contents of crumb pouch; press into bottom of prepared pan.

Mix milk, filling mix and cinnamon in bowl on low speed of electric mixer until blended. Beat on medium speed 3 minute. Spoon onto crust. Refrigerate until firm, at least 1 hour. Just before serving, heat 1/2 cup chopped walnuts and 1 tablespoon margarine in skillet until walnuts are toasted. Add syrup; bring mixture just to a boil. Cut cheesecake into squares and serve with walnut topping. Makes 9 servings

### MARbled DOUBLE CHOCOLATE CHEESECAKE SQUARES

1/2 cup (1 stick) butter, softened  
1 cup sugar, divided  
1/4 tsp. salt  
1 cup all-purpose flour

1/4 cup HERSHEY'S Cocoa  
2 packages (8 oz. each) cream cheese, softened  
2 eggs  
2 tsps. vanilla extract  
1/2 cup HERSHEY'S Chocolate Shoppe Topping, at room temp.  
1/4 cup HERSHEY'S Semi-Sweet Chocolate Chips, melted

Heat oven to 350 degrees F. Line 8 or 9- inch square baking pan with foil extending edges over sides of pan In a small mixing bowl beat butter, 1/2 cup sugar and salt until smooth Stir together flour and cocoa gradually add to butter mixture beating until soft dough is formed. Press dough onto bottom of prepared pan. Beat cream cheese and remaining 1/2 cup sugar until smooth Add eggs and vanilla blend well. In separate bowl mix 1 cup batter with topping stirring until well blended. Pour 1 cup of topping flavored batter over dough. Stir melted chocolate into remaining flavored batter; set aside. Gently pour vanilla batter, 1/4 cup at a time, over flavored batter. Drop tablespoonfuls of reserved flavored batter over top; gently swirl with knife or spatula for marbled effect Bake 35 to 40 minutes or until cheesecake is firm and top is slightly puffed. Cool completely in pan on wire rack, refrigerate. To serve lift from pan using foil edges cut into squares Garnish as desired. About 20 squares

## NEW YORK STYLE CHEESECAKE

### Crust:

1 cup flour  
1/4 cup softened butter  
1/2 tsp. vanilla  
1/4 cup sugar  
1 egg yolk

### Cheesecake:

5 (8-oz.) pkgs. cream cheese  
3 Tbsps. flour  
2 tsps. vanilla  
5 eggs  
1 3/4 cups sugar  
1/4 cup whipping cream  
2 egg yolks

Stir together flour and sugar. Thoroughly mix in butter. Add egg yolk and vanilla mixing with your fingers until dough holds together. Press 1 cup dough completely over bottom of greased 9-inch springform pan. Bake in preheated 400-degree oven until lightly browned 8-10 minutes.

Cool. Press remaining dough around sides of pan to height of 2 1/2 inches. Join sides to baked bottom crust. In large mixing bowl, beat together cream cheese, sugar, flour, and vanilla at high speed until fluffy. Add egg yolks and eggs, one at a time, beating well after each addition. Blend in whipping cream. Pour cream cheese filling into crust. Bake in a preheated 500-degree oven for 10 minutes. Reduce heat to 250 degrees and bake for 50 minutes longer. Cool on a wire rack. Refrigerate until firm, at least 8 hours or overnight. Top 1/2 of cake with 1 can of blueberry pie filling and 1 can of cherry pie filling to the other half.

### OLD FASHIONED CHEESE CAKE

Women Alive

1 cup sugar  
1 (8-oz). pkg. cream cheese (soft)  
1 tsp. vanilla  
2 tsps. lemon juice  
1 family size box lemon jello  
1 can evaporated milk (chilled)  
1/2 cup melted oleo  
1 cup boiling water  
3 cups crushed graham crackers

Place jello in small bowl, add 1 cup boiling water, and lemon juice. Mix well. In another bowl mix sugar, cream cheese, vanilla. Mix well. Mix above two mixtures together. Whip evaporated milk in separate bowl. Mix lemon mixture into whipped milk. Melt oleo, mix with graham crackers. Use two cups for bottom crust. Pour lemon mixture over crust. Sprinkle rest of graham crackers on top.

### OUR BEST CHEESECAKE

1 3/4 cups NABISCO Graham Cracker Crumbs  
1/3 cup margarine, melted  
1 1/4 cups sugar  
3 (8-ounce) packages cream cheese, softened  
2 tsps. vanilla extract  
3 eggs  
1 cup dairy sour cream  
1 (21-ounce) can cherry pie filling, optional

In bowl, combine graham cracker crumbs, margarine or butter blend and 1/4 cup sugar. Press on bottom and 2 1/2 inches up side of 8 inch

springform pan; set aside. In bowl, with electric mixer at high speed, beat cream cheese, remaining sugar and vanilla until creamy. Beat in eggs, one at a time. Blend in sour cream. Spread in prepared pan. Bake at 350 degrees F for 60 to 70 minutes or until center is set. Turn off oven. Leaving door slightly ajar, leave cheesecake in oven 1 hour. Remove from oven; cool completely. Chill 4 hours or overnight. Remove side of pan; top with cherry pie filling if desired. Slice and serve.

NOTE: One package of NABISCO Graham Cracker Crumbs will make 2 cheesecakes

### PARTY CHEESECAKE

4 cups Rice Chex cereal crushed to 1 cup  
1/4 cup firmly packed brown sugar  
1/8 tsp. nutmeg  
1/3 cup margarine, melted  
16 oz. cream cheese, softened  
2 cups milk  
2 cups dairy sour cream  
2 packages (3-3/4 oz. each) vanilla instant pudding  
1 tsp. grated lemon peel

Preheat oven to 400 degrees Grease a 9-inch spring-form pan. Combine Chex, sugar and nutmeg. Add margarine, Mix thoroughly. Remove 1/4 cup mixture for topping. Press remainder into bottom of pan. Bake both the topping crumbs and shell 10 minutes. Cool. Beat cheese until creamy at medium speed of electric mixer. Gradually add milk. Add remaining ingredients. Continue beating until smooth. Pour into pan. Sprinkle crumbs over top. Chill 1-4 hours or until set. Makes 10-12 servings.

\*Note: For a smaller cake, press crumbs into 9-inch cake pan. Prepare half the filling.

### PINEAPPLE CHEESECAKE

Crust:

2 Tbsps. butter  
1 egg, beaten  
1/2 tsp. baking powder  
3 Tbsps. sugar  
1 cup sifted flour

Filling

8 oz. cream cheese  
3 Tbsps. flour  
1/2 tsp. vanilla  
3/4 cup sugar  
1 medium can pineapple  
2 eggs  
2 tsp. lemon juice

Mix crust ingredients and put in the refrigerator. Pat cold dough into a 9-inch deep dish pie plate and pour a layer of drained pineapple over crust. Cream together the cream cheese, sugar and flour. Add eggs, vanilla, lemon juice and milk. Pour on crust. Bake at 350 degrees for 40-45 minutes. Remove from oven and sprinkle lightly with cinnamon.

### PUMPKIN CHEESECAKE BARS

1 cup flour  
1/3 cup brown sugar  
5 Tbsps. soft butter  
1/2 cup finely chopped pecans or walnuts  
8 oz. soft cream cheese  
3/4 cup sugar  
1/2 cup canned pumpkin  
2 eggs, slightly beaten  
1 1/2 tsp. cinnamon  
1 tsp. allspice  
1 tsp. vanilla

Combine flour and brown sugar in medium bowl. Cut in butter to make a crumb mixture. Stir in nuts. Set aside 3/4 cup mixture for topping. Press remaining mixture into bottom of 8x8x1 1/2-inch baking pan. Bake in 350-degree oven for 15 minutes. Cool slightly. Combine cream cheese, sugar, pumpkin, eggs, cinnamon, allspice and vanilla in large mixer bowl. Blend until smooth. Pour over baked crust. Sprinkle with reserved topping. Bake an additional 30-35 minutes. Cool before cutting into bars.

### STRAWBERRY CHEESECAKE

Crust:  
3/4 cup ground pecans  
3 Tbsps. melted butter  
3/4 cup graham cracker crumbs

Filling:

4 pkgs. (8 ounces each) softened cream cheese  
1 1/4 cups sugar  
2 tsp. vanilla extract  
1 Tbsp. fresh lemon juice  
4 eggs

Topping:

2 cups (16 ounces) sour cream  
1 tsp. vanilla extract  
1/4 cup sugar

Strawberry glaze:

1/4 cup water  
1 jar (12 ounces) strawberry jelly  
red food coloring, optional  
2 Tbsps. cornstarch  
3 Tbsps. orange-flavored liqueur or orange juice  
1 quart whole strawberries, hulled

Combine pecans, crumbs and butter. Press into bottom of a 10-inch springform pan. Set aside. For filling, beat the cream cheese in a large mixing bowl until smooth. Add eggs, sugar, lemon juice and vanilla. Mix thoroughly. Spoon over crust. Bake at 350 degrees for about 50 minutes or until filling is almost set. Remove from oven and let stand 15 minutes. Leave oven on. Prepare topping by combining sour cream, sugar and vanilla. Spread over cake and return to the oven for 5 minutes. Cool to room temperature and refrigerate 24 hours. Several hours before serving, prepare glaze: In a saucepan, combine water and cornstarch. Add jelly and cook over medium high, stirring constantly until jelly melts and the mixture thickens: Remove from heat, stir in liqueur and food coloring, if desired. Cool to room temperature. Just before serving, loosen and remove sides of springform pan. Arrange strawberries on top of cake with pointed ends up. Spoon glaze over berries, allowing some to drop down sides of cake. Serve immediately.

\* \* \* \* \*

PIES

CREAM

NO BAKE CREAM

FRUIT

CRUSTS

POTPOURRI



\* \* \*

## CREAM

### FRENCH COCONUT PIE

Women Alive

1 cup milk  
3 Tbsps. margarine  
3 eggs  
1/2 cup sugar  
1/2 cup light corn syrup  
1/2 tsp. vanilla  
1/2 tsp. coconut extract  
1 cup coconut  
Unbaked 9-inch pastry shell

Heat milk and margarine over low heat until margarine is melted. Beat eggs until foamy then add sugar, corn syrup, vanilla and coconut extract. Add to milk mixture, mixing well. Spread coconut in pastry shell. Pour milk and egg mixture over coconut. Bake at 350 degrees for 40 minutes or until set.

### GERMAN CHOCOLATE PIE

4 oz. sweet chocolate  
1 2/3 cups (13 oz.) evaporated milk  
1 1/2 cups sugar  
3 Tbsps. cornstarch  
1/8 tsp. salt  
2 eggs  
1 tsp. vanilla  
1 1/3 cups baked coconut  
1/2 cup chopped walnuts  
1 unbaked pie shell (9 in.)

Melt chocolate and butter together over low heat. Gradually stir in milk. Mix together the sugar, cornstarch and salt: Beat eggs with vanilla. Blend sugar mixture with eggs. Gradually add to chocolate mixture. Pour into pie shell. Sprinkle with coconut and nuts. Bake at 375 degrees for 45 minutes or until top is puffed. Cool for 4 hours.

## VELVET ALMOND FUDGE PIE

1 cup slivered almonds  
1 package (4-serving size) Chocolate Fudge or Chocolate Flavor  
Pudding  
3/4 cup light corn syrup  
3/4 cup evaporated milk  
1 egg, slightly beaten  
1/2 cup chocolate chips, melted  
1 unbaked 8-inch pie shell

Chop almonds and toast at 350 degrees for 3 to 5 minutes. Set aside. Blend together until smooth; pie filling mix, corn syrup, milk, egg and chips. Add almonds and pour into pie shell. Bake at 375 degrees about 45 minutes, or until top is firm and begins to crack. Cool at least 4 hours. Garnish with whipped topping, if desired.

## CREAMY LEMON MERINGUE PIE

1 (8-or 9-inch) graham cracker crumb crust  
3 eggs, separated  
1 (14-ounce) can Eagle Brand Sweetened Condensed Milk (NOT evaporated)  
1/2 cup ReaLemon Reconstituted Lemon Juice  
1 tsp. grated lemon rind  
1/4 tsp. cream of tartar  
1/3 cup sugar

Preheat oven to 350 degrees In medium bowl, beat egg yolks; stir in sweetened condensed milk, ReaLemon and rind. Pour into crust. In small bowl, beat egg whites with cream of tartar until foamy; gradually add sugar, beating until stiff but not dry. Spread meringue on top of pie; seal carefully to edge of crust. Bake 12 to 15 minutes or until meringue is golden brown. Cool. Chill before serving. Refrigerate leftovers

\* \* \*

## NO BAKE CREAM

## BANANA DREAM PIE

2 envelopes DREAM Whip Whipped Topping Mix  
2 3/4 cups cold milk

2 packages (4-serving size) Banana Cream Instant Pudding and Pie Filling\*

1 prepared 9-inch graham cracker crust

\*Or use 1 package (6 serving size) Instant Pudding and Pie Filling; reduce milk to 2 1/4 cups.

Prepare whipped topping mix with 1 cup of the milk as directed on package, using large mixer bowl. Add remaining milk and pie filling mix. Blend; then beat at medium speed for 2 minutes, scraping bowl occasionally. Spoon into pie crust. Chill at least 4 hours. Garnish, if desired.

### BANANA SPLIT PIE

3 eggs

2 cubes oleo

3 bananas, sliced

1/2 cup orange juice

2 (8- or 9-inch) graham cracker crusts

1 (12-oz.) carton Cool Whip

1 (6 oz.) jar maraschino cherries

2/3 cup chopped pecans

2/3 cup shredded coconut

Bake crusts per instructions. Cool. Put eggs, oleo and powdered sugar in large mixing bowl, mixing for 15 minutes, stirring often, on medium speed. Divide the mixture into the two cooled pie crusts. Dip banana slices into orange juice (to keep their color), then place banana slices on top of egg mixture in the crusts. Spread drained pineapple pieces over banana slices. Spread Cool Whip over all. Arrange halved cherries on Cool Whip. Sprinkle nuts and coconut on top. Chill pies in refrigerator at least 4 hours, preferably overnight, before cutting.

### CHOCOLATE DREAM PIE

2 envelopes Dream Whip Whipped Topping Mix

2 3/4 cups cold milk

1 tsp. vanilla

2 packages (4-serving size) chocolate flavor instant pudding

1 baked 9 inch pie shell, cooled

Prepare whipped topping mix with 1 cup of the milk and the vanilla as directed on package, using large mixer bowl. Add remaining 1 3/4 cups milk and pie filling mix. Blend, then beat at high speed for 2

minutes, scraping bowl occasionally. Spoon into pie shell. Chill at least 4 hours. Garnish as desired.

#### CHOCOLATE MINT MOUSSE PIE

6 Tbsp. sugar  
2 Tbsp. plus 2 tsp. cornstarch  
1 c. Nestle toll House mint flavored semi sweet chocolate morsels  
1 1/2 cups milk  
1 cup heavy cream  
1 9" prepared graham cracker crust

In medium heavy saucepan combine 1/4 cup sugar, cornstarch and chocolate morsels. Gradually stir in milk, Cook stirring constantly over medium heat until mixture boils. Boil 1 min. remove from heat. Transfer to large bowl. Cover surface of chocolate mixture with plastic wrap. Cool to room temperature. In second bowl combine heavy cream with remaining 2 Tbsp. sugar. beat until stiff. Fold into chocolate mixture. Spoon into prepared pie crust. Chill until firm about 2-3 hours. Makes 1 9" pie

#### CHOCOLATE VELVET PIE

1 Extra Serving Size Keebler Ready-Crust Graham Cracker pie crust  
2 4-ounce packages chocolate flavored instant pudding and pie filling  
2 cups cold milk  
4 squares semi-sweet chocolate, melted  
8 oz. whipped topping, thawed  
fresh raspberries for garnish

In medium bowl combine pudding and milk, beat with electric mixer until well blended, about 3 minutes. Gradually blend in chocolate until smooth. Fold in whipped topping. Turn into crust. Freeze until firm, about 4 hours. Garnish with additional whipped topping and raspberries.

#### COFFEE CHIFFON PIE

M J B instant coffee jar

1 Tbsp. unflavored gelatin  
1/4 cup cold water  
1 cup non dairy creamer  
3/4 cup sugar

1/3 cup MJB instant coffee  
1/4 tsp. salt  
1 1/2 cups boiling water  
4 eggs separated  
1/2 tsp. vanilla  
9" baked pie shell

Sprinkle gelatin over 1/4 cups cold water and let soften. In saucepan, combine creamer with 1/2 cup sugar, instant coffee and salt. Stir in boiling water. Add beaten egg yolks and gelatin. Gently cook until thickened, stirring constantly. Remove from heat and stir in vanilla. Chill until mixture mounds when dropped from a spoon. Beat egg whites until stiff; gradually beat in remaining 1/4 cup sugar beat until stiff but not dry. Fold into coffee mixture, spread into pie shell. Chill until set. Garnish with whipped cream and toasted almonds, if desired.

#### CREAM CHEESE PIE

1 (8 oz.) pkg. cream cheese, softened  
1 can sweetened condensed milk  
1/3 cup bottled or fresh lemon juice  
1/4 tsp. vanilla  
1 graham cracker crust  
1 can cherry pie filling

Combine the first four ingredients and pour into crust. Top with cherry pie filling. Chill 2 hours.

#### CREAMY BUTTER PECAN ICE CREAM PIE

2 cups cold milk \*  
1 1/2 cups vanilla or butter pecan ice cream, softened \*  
2 packages (4-serving size) Butter Pecan Instant Pudding and Pie Filling \*  
1 JOHNSTON'S Graham Cracker READY-CRUST Pie Crust

Thoroughly blend milk and ice cream in a bowl. Add pie filling mix. Beat slowly with rotary beater or at low speed of electric mixer until blended, about 1 minute. Pour immediately into pie shell. Chill until set, at least 1 hour. Garnish with prepared whipped topping and chopped nuts, if desired. \* Or use 1 package 6 serving size pudding AND 1 1/2 cups milk AND 1 cup ice cream.

### CREAMY CHEESE PIE

8 oz. cream cheese, softened  
1/3 cup sugar  
1/2 cup sour cream  
1 tsp. vanilla  
4 oz. Cool Whip Non-Dairy Whipped Topping, thawed  
1 prepared 8 or 9-inch graham cracker crust

Beat cheese until smooth. Gradually beat in sugar. Blend in sour cream and vanilla. Fold in whipped topping, blending thoroughly. Spoon into crust. Chill until set, about 4 hours. Serve topped with cherry pie filling, if desired.

### CREAMY COCONUT PIE

3 oz. cream cheese, softened  
1 Tbsp. sugar  
1/2 cup milk  
1 1/3 cups BAKER'S ANGEL FLAKE Coconut  
8 oz. COOL Whip Non-Dairy Whipped Topping, thawed  
1 prepared 8 or 9-inch graham cracker crust

Combine cream cheese, sugar, milk and coconut in electric blender container. Cover and blend at medium speed for 30 sec. Fold mixture into whipped topping in a bowl. Spoon into crust. Freeze until firm, about 4 hours. Let stand at room temperature 5 minutes before serving, if necessary, for creamier texture. Store any leftover pie in freezer.

### CREAMY AMBROSIA PIE

Prepare Creamy Coconut Pie as directed, increasing sugar to 2 tablespoons and adding an unpeeled, seeded orange quarter before blending.

### CREAMY EGGNOG PIE

1 (9-inch) baked pastry shell, cooled  
2 (3 1/8 ounce) packages vanilla pudding and pie filling mix  
Dash ground nutmeg  
2 1/2 cups canned Borden Egg Nog plus 2 Tbsp.  
1/2 cup sour cream  
1/2 cup toasted coconut, optional

In medium saucepan. combine pudding mix, nutmeg and egg nog; mix well. Cook and stir over medium heat until mixture comes to a boil. Remove from heat. Chill until slightly thickened. Blend in sour cream: Spoon into pastry shell. If desired, garnish with coconut. Chill 4 hours or until firm. Refrigerate leftovers.

## DEE'S LEMON PIE

Dee Flemming

3 eggs  
1 cup sugar  
1/8 tsp. salt  
1/4 cup lemon juice  
1 tsp. lemon rind  
3/4 cup graham cracker crumbs or vanilla wafer crumbs  
1 cup whipping cream

## CRUST

Line pan with 1/2 cup crumbs.

## FILLING

Whip egg yolks until thick add sugar and lemon juice and rind heat in double boiler until thick and coats spoon. Do not boil. Cool. whip egg whites until stiff. Whip cream until thick. Fold whites and cream into cooled mixture and pour over crumbs. Put rest of crumbs on top and freeze.

## EASY PUMPKIN CREAM PIE

Making a creamy, homemade pumpkin pie is as easy as pie, with this easy no-bake recipe.

1 package (6-serving size) Vanilla flavor Pudding and Pie Filling  
3 Tbsp. sugar  
1 tsp. pumpkin pie spice  
1 can (13 oz) evaporated milk  
1 egg, slightly beaten  
1 cup canned pumpkin  
1 baked 9-inch pie shell, cooled

Combine pie filling mix, sugar, spice, milk, egg and pumpkin in saucepan. Cook and stir over medium heat until mixture comes to a full bubbling boil. Remove From heat. Cool 5 minutes, stirring twice. Pour into shell and chill 4 hours. Garnish with thawed Cool Whip Topping

and chopped nuts, if desired.

### GERMAN SWEET CHOCOLATE PIE

4 oz. Bakers German's Sweet Chocolate  
1/3 cup milk  
2 Tbsp. sugar (optional)  
3 oz cream cheese, softened  
8 oz. thawed Birdseye Cool whip whipped topping  
Graham cracker crumb crust

Heat chocolate and 2 tablespoons of the milk in saucepan over low heat, stirring until chocolate is melted. Beat sugar into cream cheese: add remaining milk and chocolate mixture and beat until smooth. Fold in whipped topping, blending until smooth. Spoon into crust. Freeze until firm, about 4 hours. Remove from freezer 30 minutes before serving and keep chilled in refrigerator. Garnish with chocolate curls, if desired. Store any leftover pie in freezer.

### GOLDEN LEMON CHEESE PIE

(Makes one 9-inch pie)

1 (9 inch) graham cracker crumb crust or baked pastry shell  
1 (8 ounce) pkg. cream cheese, softened  
1 (14 ounce) can Eagle Brand Sweetened Condensed Milk  
1/3 cup ReaLemon Lemon juice (from Concentrate)  
1 tsp. vanilla extract

In mixer bowl, beat cheese until fluffy. Gradually beat in condensed milk until smooth. Stir in lemon juice and vanilla. Pour into prepared crust. Top with Golden Lemon Topping. Chill 3 hours. Garnish as desired. Refrigerate leftovers.

#### Golden Lemon Topping

In saucepan combine:

1/3 cup sugar  
2 1/2 tsps. cornstarch

Add:

1/2 cup water  
1/4 cup lemon juice  
1 egg yolk

Mix well. Over medium heat, cook and stir until thickened. Remove from heat stir in 1 tablespoon margarine or butter until melted.



## HEAVENLY ICE CREAM PIE

- 1 package (3 oz.) Jell-O Brand Lemon Flavor Gelatin
- 1 1/4 cups boiling water
- 1 pint vanilla ice cream
- 1 tsp. grated lemon rind \*
- 1 prepared 8-inch graham cracker crust
- \* Or use one tablespoon lemon juice.

Dissolve gelatin in boiling water. Add Ice cream, by spoonfuls, stirring until melted and smooth. Add rind. Pour into pie crust. Chill until firm, about 2 hours. Garnish, if desired.

## ICE CREAM PUDDING

- 2 1/4 cups cold milk
- 1 cup (1/2 pint) vanilla ice cream, softened
- 2 packages (9-serving size) Butter Pecan Flavor Pudding and Pie Filling\*
- 1 prepared 9-inch graham cracker crust

\*Or use 1 1/2 cups cold milk and 1 package (6-serving size) Instant Pudding and Pie Filling

Thoroughly blend milk and ice cream in a bowl. Add pie filling mix. Beat slowly with rotary beater or at low speed of electric mixer until blended, about 1 minute. Pour immediately into crust. Freeze or chill until set, about 3 hours. Garnish, if desired.

## LIME PIE HAWAIIAN

- 1-9 inch graham cracker pie shell
- 3 eggs
- 1/4 cup sugar
- 1 cup whipping cream
- 1/2 cup sugar
- 1 tsp. lime peel
- 1/3 cup fresh lime juice
- few drops green food coloring

Separate eggs. In top of double boiler beat egg yolks until light colored and thick. Gradually add the sugar and lime juice. Heat 5 min.

over simmering water, stirring often. Set aside to cool. Whip cream and sugar in a chilled bowl. In a small bowl beat egg whites at high speed until they are stiff but not dry. Gently fold beaten egg whites and whipped cream into lime mixture. Stir in grated peel and food coloring. Spoon into graham cracker crust. Freeze until firm.

### MILK CHOCOLATE PIE

4 oz. milk chocolate  
1/4 cup milk  
2 Tbsp. sugar \*  
3 oz cream cheese, softened  
8 oz. COOL WHIP Non-Dairy Whipped Topping, thawed  
1 prepared 8 or 9-inch graham cracker crust  
\*For a less sweet pie, omit sugar.

### CHOCOLATE MOUSSE PIE

Prepare Milk Chocolate Pie as directed, substituting 1 package (4 oz.) BAKER'S GERMAN'S Sweet Chocolate, for the milk chocolate, and increasing milk to 1/3 cup.

Heat chocolate and 2 tablespoons of the milk in saucepan over low heat, stirring until chocolate is melted. Beat sugar into cream cheese. Add remaining milk and chocolate mixture and beat until smooth. Fold chocolate mixture into whipped topping in a bowl; blend until smooth. Spoon into crust, freeze about 4 hours. Store any leftover pie in freezer.

### PEANUT BUTTER PIE

Margaret Seward

1 cup peanut butter  
1 cup powdered sugar  
8 oz. pkg. cream cheese  
8 oz. cool whip  
1 tsp. vanilla  
1 1/2 cups flour  
1/2 tsp. salt  
1 tsp. sugar  
1/2 cup oil  
2 Tbsp. milk

### PIE CRUST

Mix flour, 1 teaspoon sugar, salt, oil and milk together press into pie pan. Bake 8 minutes. Cool

#### FILLING

Mix peanut butter, powdered sugar cream cheese cool whip and vanilla together and pour into cooled shell. Refrigerate several hours before serving. May top with additional cool whip.

#### PIROUETTE PIE

1 baked 9-inch pie crust

First layer:

2 squares semisweet chocolate

1/2 cup soft margarine

3/4 cup powdered sugar

1 (3 oz.) pkg. cream cheese, room temperature

3/4 cup chopped nuts

Melt semisweet chocolate. Beat margarine, powdered sugar and cream cheese. Add melted chocolate. Mix well. Put in pie crust and spread evenly. Put chopped nuts on top.

Second layer: 1 (4 serving size) pkg. vanilla instant pudding

Make pudding according to directions. Spread on nut and chocolate layer.

Third layer: Spread Cool Whip or whipped cream on top. Use the amount you desire.

Fourth layer: Grate 1/2 square of semisweet chocolate. Add on the cream topping. Refrigerate

#### SOUR CREAM LEMON PIE

1 cup sugar

1/4 cup cornstarch

3 egg yolks

1 cup milk

1/4 cup butter

1/4 cup lemon juice

1 Tbsp. grated lemon peel

1 cup sour cream

9-inch baked pie shell

1 cup whipping cream, whipped

Mix sugar and cornstarch together in a saucepan. Add egg yolks, milk, butter, lemon juice and peel. Cook over medium heat until thick, stirring constantly to avoid scorching. Cool in refrigerator. Stir sour cream into above mixture and pour into baked pie shell. Chill 2 hours. Serve with whipped cream. Yield: 8 servings.

\* \* \*

## FRUIT PIES

### BLACKBERRY MINI PIES

#### Crust

14 Tbsps. flour (1 cup minus 2 Tbsps.)  
1/2 tsp. salt  
6 Tbsps. butter, cut into 6 pieces  
1 Tbsp. vegetable shortening  
3 Tbsps. ice water  
flour for rolling  
2 tsps. butter, cut in half

Combine 14 tablespoons flour and salt in food processor. Add 6 tablespoons butter and shortening and turn machine on and off in short bursts to cut in fat. Drizzle in water 1 tablespoon at a time, with machine running. When dough begins to mass around blade, turn off machine. Remove dough. Gently form into a disk and wrap with plastic wrap. Chill 30 minutes.

#### To assemble pies:

Divide dough in half. Roll out half at a time to 8-inch circle on lightly floured board using floured rolling pin. Ease each circle into 4-inch tart pan with removable bottom and 1 1/2-inch high sides. Trim crusts but leave 1 inch of dough beyond the edge.

Spoon filling into each crust-lined pan, heaping up in center. Bring edges of dough up over filling and toward center of pie to partially cover. Add 1 teaspoon butter to center of each pie. Place tart pans on cookie sheet to catch any drips. Bake at 425 degrees 10 minutes. Reduce heat to 350 degrees and bake until crust is golden brown and filling bubbles, about 30 minutes longer. Remove tart pans from oven and place on wire rack. Cool until lukewarm or cool completely before serving. Yield: Each tart makes 1 to 2 servings.

Filling:

2 cups fresh blackberries  
1/4 cup sugar  
1 Tbsp. plus 2 tsps. flour  
1/4 tsp. ground cinnamon  
1 tsp. grated lemon rind  
Dash salt

Mix together in bowl. Mixture will be a little pulpy.

CARNATION PUMPKIN PIE

2 slightly beaten eggs  
1 1/2 cups canned pumpkin  
1 cup sugar  
1/2 tsp. salt  
1 tsp. cinnamon  
1/4 tsp. ginger  
1/4 tsp. cloves  
1/4 tsp. nutmeg  
1 2/3 cups undiluted Carnation Evaporated Milk  
9-inch single-crust unbaked pie shell

Combine eggs, pumpkin, sugar, salt and spices. Gradually add milk. Mix well. Pour into unbaked pie shell. Bake in hot oven (425 degrees F.) 15 minutes; reduce to moderate heat (350 degrees.) and continue baking about 40 minutes, or until knife inserted near center of pie comes out clean. Cool before serving.

CHERRY PIE

2 (16-ounce) cans pitted tart red cherries (water pack)  
1 cup sugar  
1/4 cup cornstarch  
1 Tbsp. margarine or butter  
3 to 4 drops almond extract  
10 drops red Food coloring (optional)  
Pastry for double-crust pie

Drain cherries, reserving 1 cup liquid. In a large saucepan combine 3/4 cup of the sugar and the cornstarch. Stir in reserved cherry liquid. Cook and stir over medium heat until thickened and bubbly. Cook and stir for 2 minutes more. Remove from heat. Stir in the remaining sugar, margarine or butter, almond extract, and, if desired,

food coloring. Stir in cherries. Cool slightly. Fill a pastry-lined 9-inch pie plate with cherry mixture. Top with second crust; seal and cut vents. Cover edge of pie with foil. Bake at 375 degrees for 25 minutes, Remove foil; bake for 25 to 30 minutes more or till crust is golden. Cool on a wire rack before serving. Yield: 8 servings.

### CHERRY PIE SUPREME

9-inch unbaked pie shell  
1 can (1 lb., 5 oz )cherry pie filling  
12 oz soft cream cheese  
1/2 cup sugar  
2 eggs  
1/2 tsp. vanilla extract  
1 cup dairy sour cream

Preheat oven to 425 degrees F. Prepare pie shell. Spread half of cherry pie filling in bottom; set rest of filling aside. Bake 15 minutes, or just until crust is golden. Remove from oven. Reduce oven temperature to 350F. In small bowl, with mixer, beat cheese with sugar, eggs, and vanilla until smooth. Pour over hot cherry pie filling; bake 25 minutes. (Filling will be slightly soft in center.) Cool completely on wire rack. To serve: Spoon sour cream around edge of pie. Fill center with remaining cherry pie filling. Makes 8 servings.

### BLUEBERRY PIE SUPREME:

Follow above recipe substituting 1 can blueberry pie filling for cherry pie filling.

### CHERRY PIE TWO

High school home economic

3 cups cherries or 2 (16oz cans)  
1 cup sugar  
2 Tbsps. plus 1 tsp. cornstarch  
pinch of salt  
2 tsps. cherry juice  
1 tsp. margarine  
1/2 tsp. red food coloring  
1/2 tsp. almond extract

Mix sugar, cornstarch, salt and cherry juice in a sauce pan. Add

margarine and stir over medium heat until sugar is dissolved. add the drained cherries. Cook gently stirring until juice thickens and clears. Remove from heat add coloring and flavoring. Set aside to cool. When cool pour into prepared unbaked pie shell and cover with top crust. Bake at 450 degrees for 10-12 min. then reduce temp. to 375 degrees and continue baking until crust is brown 30-35 min.

## COOL FRUIT PIE

2 cups Bisquick baking mix  
2 Tbsps. sugar  
1/4 cup margarine or butter  
6 oz cream cheese, softened  
1 cup sugar  
1 tsp. vanilla  
2 cups whipping (heavy) cream  
2 cups miniature marshmallows  
4 cups mixed fresh fruit

Heat oven to 350 degrees. Mix baking mix and 2 tablespoons sugar. Cut in margarine until mixture is crumbly. Press in bottom and up side of ungreased glass pie plate, 10 x 1 1/2". Bake about 15 min. or until light brown; cool.

Mix cream cheese, 1 cup sugar and the vanilla. Beat whipping cream in chilled bowl until stiff. Fold whipped cream and marshmallows into cream cheese mixture; spread over crust. Refrigerate at least 8 hr.

To serve, cut into wedges and top with fruit. Refrigerate any remaining pie. 8 servings.

\*Note: To bake in an ungreased square pan, 9 x 9 x 2", heat oven to 375 degrees and continue as directed- except press mixture in bottom only of pan, not up sides.

High Altitude Directions (3500 to 6500 ft): Heat oven to 375. Bake 10" pie plate about 12 min., 9" square about 15 min.

## CRANBERRY MINCE PIE

1 1/3 cup sugar  
1/2 tsp. salt  
1/2 tsp. ginger  
1 tsp. cinnamon

1 1/3 cups seedless raisins  
1/3 cup walnuts  
1 Tbsp. grated orange peel  
2 Tbsps. grated lemon peel  
1/3 cup lemon juice  
3/4 cup canned jellied cranberry sauce (mashed)  
1 1/3 cup finely chopped apple  
pastry for 2 9-inch pie crusts

Combine sugar, salt and spices. Add remaining filling ingredients; mix well. Line 9-inch pie plate with pastry; fill. Top with lattice crust. Bake at 400 degrees for about 35 minutes.

### CUSTARD PUMPKIN PIE

16 ounces pumpkin (fresh)  
1 1/2 tsps. pumpkin spice  
2/3 cup evaporated milk  
1/4 tsp. vanilla  
3/4 cup sugar  
3 eggs  
1/2 cup milk  
1 1/2 Tbsps. molasses

Prepare 1 single 9-inch pie crust. Combine all above ingredients. Pour into unbaked pie crust shell. Pour molasses to form a pinwheel effect into pie. Bake for 1 hour at 350 degrees.

### DUTCH APPLE PIE

1 Extra Serving Size Keebler Ready-Crust Graham Cracker pie crust  
3 large egg yolks slightly beaten  
8 cups cooking apples, peeled sliced  
1 1/2 Tbsps. lemon juice \*  
2/3 cup sugar  
1/3 cup light brown sugar firmly packed  
1/4 cup all-purpose flour  
1/4 tsp. salt  
1/4 tsp. cinnamon  
1/2 tsp. nutmeg  
1 cup flour  
1/3 cup sugar  
1/3 cup light brown sugar, firmly packed  
1/2 cup butter or margarine, at room temperature



Preheat oven to 375 degrees. Brush bottom and sides of crust evenly with egg yolk; bake on baking sheet until light brown, about 5 minutes. Remove crust from oven. Reduce oven heat to 350 degrees F

Combine:

sliced apples

lemon juice

2/3 cup sugar

1/3 cup brown sugar

1/4 cup flour

salt

cinnamon

nutmeg

Mix well and spoon into crust. Mix remaining flour, sugar, brown sugar and butter with fork until crumbly. Sprinkle streusel mixture evenly over apples: Bake on baking sheet until streusel is golden and filling is bubbling; about 55 minutes. Cool on wire rack about 4 hours. Serve at room temperature.

\*Omit lemon juice if apples are very tart.

## FAVORITE APPLE PIE

6 large tart apples

Pastry for 2 crust (9-inch) pie

1/2 cup granulated sugar

1/2 cup brown sugar, firmly, packed

1/8 tsp. ginger

3/4 tsp. cinnamon

1/4 tsp. nutmeg

1/8 tsp. salt

1 Tbsp. lemon juice

2 Tbsps. flour

3 Tbsps. butter or margarine

Peel and quarter apples into saucepan. Add 1/4 cup cold water, simmer until tender, about 5 minutes. Cool. Line 9-inch pan with half the pastry, fill with apples. Combine remaining ingredients, except butter and sprinkle over apples. Then dot with butter. Moisten edges of crust. Adjust top crust with 6 vents, trim and seal edges. Bake at 450 degrees, 10 minutes, reduce heat to 350 degrees and bake 45 minutes longer. Yield: 6 servings.

## FRUIT'N YOGURT PIE

16 oz. strawberry yogurt  
8 oz. COOL Whip Non-Dairy Whipped Topping, thawed  
1/2 cup mashed strawberries  
1 prepared 8 or 9-inch graham cracker crust  
Other Fruits (with matching yogurt)  
1/2 cup mashed blueberries or raspberries  
1 can (8 3/4 oz.) sliced peaches or apricot halves, drained and  
mashed  
1 can (8 1/4 oz.) crushed Pineapple, drained

Thoroughly combine mashed fruit and yogurt in a bowl. Fold in whipped topping, blending well. Spoon into crust and freeze about 4 hours. Remove from freezer and place in refrigerator 30 minutes before serving (solidly frozen pie may require more time in refrigerator for softer texture). Store any leftover pie in freezer.

## FUNERAL PIE

1 cup raisins  
1 1/2 cups sugar  
1/4 cup flour  
2 1/4 tsp. salt  
2 cups water  
1 egg, beaten  
2 Tbsps. grated lemon peel  
3 Tbsps. lemon juice  
9-inch (two-crust) pie shells

Rinse raisins and drain. Set aside. Mix sugar, flour and salt in top of double boiler set over simmering water. Add water gradually, stirring constantly. Stir in raisins. Bring to boil, stirring constantly and cook about 1 minute longer. Remove from heat. Add small amount of hot mixture to egg, then stir egg into mixture in double boiler. Return to heat and cook over simmering water about 5 minutes, stirring constantly. Remove from heat. Add lemon peel and juice. Cool.

Pour mixture into pastry-lined 9-inch pie pan. Crisscross with narrow pastry strips from remaining dough. Bake at 450 degrees 10 minutes. Reduce heat to 350 degrees. Bake 20 minutes longer or until done.  
Yield 8-10 servings

## LIBBY'S FAMOUS PUMPKIN PIE

makes two 9-inch deep dish pies

2 unbaked 9-inch deep dish pie shells (4-cup volume)  
4 eggs  
1 can (29 ounces) LIBBY'S Solid Pack Pumpkin  
1 1/2 cups granulated sugar  
1 tsp. salt  
2 tsps. ground cinnamon  
1 tsp. ground ginger  
1/2 tsp. ground cloves  
2 cans (12 fluid ounces each) undiluted Carnation Evaporated Milk

Prepare pie shells. Preheat oven to 425 degrees. Beat eggs lightly in large bowl. Stir in remaining ingredients in order given. Pour into pie shells. Bake pies two at a time, filling shells just before baking. Bake in 425 degree oven for 15 minutes. Reduce temperature to 350 degrees; bake for 40 to 50 minutes or until knife inserted in center, comes out clean. Cool on wire rack.

If using metal or foil pans, bake on preheated heavy-duty baking sheet.

For 4 shallow pies, substitute four 9 inch pie shells (2 cup volume). Bake pies two at a time filling shells just before baking. Bake at 425 degrees for 15 minutes. Reduce temperature to 350 degrees, bake for 20 to 30 minutes or until pies test done.

## LIGHT'N FRUITY PIE

Virginia Rivers, Shoshone Med. Center, Kellogg

1 package (3 oz.) Jell-O Brand Strawberry Flavor Gelatin  
2/3 cup boiling water  
2 cups ice cubes  
8 oz. COOL WHIP Non-Dairy Whipped Topping, thawed  
2 cup diced fresh strawberries  
1 prepared 8- or 9-inch graham cracker crust

### Other Fruits:

Use corresponding flavor of gelatin with;  
2 cups fresh raspberries or blueberries  
2 cups diced orange sections or banana  
2 cans (8 3/4 oz.) apricots or sliced peaches, drained and diced  
2 cans (8 1/4 oz.) crushed pineapple, drained

2 cans (8 3/4 oz.) fruit cocktail, drained

Dissolve gelatin completely in boiling water, stirring about 3 minutes. Add ice cubes and stir constantly until gelatin is thickened, about 2 to 3 minutes. Remove any unmelted ice. Using wire whisk, blend in whipped topping; then whip until smooth. Fold in fruit. Chill, if necessary, until mixture will mound. Spoon into crust. Chill 3 hours. Garnish, if desired.

NOTE if making 2 pies use 12 oz cool whip and 8 oz. Jell-O, 1 cup boiling water, 2 1/2 cups ice and 4 cups fruit.

#### NILLA CINNAMON APPLE PIE

50 NILLA Cinnamon Wafers, finely rolled (about 1 3/4 cups crumbs)  
3/4 cup margarine, melted  
6 Tbsps. granulated sugar  
4 cups sliced baking apples  
2 Tbsps. lemon juice  
1/2 cup chopped walnuts  
1/4 cup firmly packed light brown sugar

Mix:

1 1/4 cups wafer crumbs  
6 Tbsps. melted margarine  
1/4 cup granulated sugar

Press on bottom and side of 9-inch pie plate. Set aside. In skillet, over medium heat cook apples in 2 tablespoons margarine until tender, Stir in remaining granulated sugar and lemon juice, cook 2-3 minutes more, stirring occasionally, Spoon apple mixture in prepared crust; set aside. Mix remaining wafer crumbs, margarine, walnuts and brown sugar; sprinkle evenly over apple mixture. Bake at 350 degrees for 25 to 30 minutes or until golden brown. Cool on wire rack. Serve chilled or at room temperature. Makes 8 servings

#### NO-BAKE CHERRY CHEESE PIE

1 (9-inch) graham cracker crumb crust  
8-ounce package cream cheese, softened  
1 (14-ounce) can Eagle Brand Sweetened Condensed Milk (NOT evaporated)  
1/3 cup ReaLemon Reconstituted Lemon Juice  
1 tsp. vanilla extract

Canned cherry pie filling, chilled

In medium bowl, beat cheese until light and fluffy. Add sweetened condensed milk, blend thoroughly. Stir in Realemon and vanilla. Pour into crust. Chill 3 hours or until set. Top with desired amount of pie filling before serving. Refrigerate leftovers.

## PECAN PUMPKIN PIE

Homemade with love

3 eggs  
1 cup Libby's solid pack pumpkin  
1/3 cup sugar  
1 tsp. pumpkin pie spice  
2/3 cup corn syrup  
1/2 cup sugar  
3 Tbsps. melted butter  
1/2 tsp. vanilla  
1 cup pecan halves  
1 unbaked 9-inch pastry shell

Stir together

1 slightly beaten egg  
pumpkin  
1/3 cup sugar  
pie spice.

Spread over bottom of pie shell.

Combine:

2 beaten eggs  
corn syrup  
1/2 cup sugar  
butter  
vanilla.

Stir in nuts. Spoon over pumpkin mixture. Bake in moderate oven (350 degrees F.) 50 minutes or until filling is set. Makes one 9-inch pie.

## PLUM KUCHEN

CRUST:

1 1/2 cup flour

3/4 cup sugar  
2 tsps. baking powder  
1/2 tsp. salt  
2 eggs  
2 Tbsps. milk  
1/4 cup butter or margarine, melted

#### TOPPING:

2 to 2 1/2 pounds fresh plums, pitted and sliced  
2 tsps. lemon juice  
1/2 cup sugar  
1/2 tsp. cinnamon  
1 egg yolk  
1/4 cup whipping cream

Combine dry ingredients, add eggs, milk and melted butter. Mix to stiff batter. Spread in greased 9 or 9 1/2 inch pan. Pile fruit very thickly over top and sprinkle with lemon juice, sugar, and cinnamon. Bake at 400 degrees for 25 minutes. Remove and pour beaten egg yolk mixed with cream over top and bake for 10 minutes longer. Serve warm with whipped cream or ice cream. Yield 8 servings

#### RAISIN PIE

2/3 cup packed brown sugar  
2 Tbsps. cornstarch  
2 cups raisins  
1 tsp. finely shredded orange peel  
1/2 cup orange juice  
2 Tbsps. lemon juice  
1/2 cup chopped walnuts  
Pastry for double-crust pie

In a saucepan, mix brown sugar and cornstarch. Stir in raisins, peel, orange juice, lemon juice and 1 1/3 cups cold water. Cook and stir until bubbly; cook and stir 2 minutes more. Remove from heat; stir in nuts. Transfer to a pastry-lined 9-inch pie plate. Cut slits in top crust. Adjust top crust. Seal and flute edge. Cover edge with foil. Bake at 375 degrees for 25 minutes. Remove foil; bake 20 to 25 minutes more or till crust is golden. Yield: 8 servings.

#### STRAWBERRY DREAM PIE

1 pint strawberries, hulled  
1 Johnston's Graham Cracker Ready Crust\*  
1 envelope DREAM Whip whipped Topping MIX  
1/4 cup sugar  
8 oz. cream cheese, softened  
1/2 tsp. vanilla (optional)

Arrange whole strawberries in bottom of pie crust. Prepare whipped topping mix as directed on package. Gradually add sugar to cream cheese in bowl, blending well. Add vanilla. Fold in whipped topping and spoon into pie shell over berries. Chill at least 3 hours. Garnish with additional whole strawberries, if desired.

\*Or use 10 JOHNSTON'S' Graham Cracker Tart Shells

### STRAWBERRY-RHUBARB GLAZE PIE

3 cups rhubarb, cut-up in 1/2-inch pieces  
2/3 cup sugar  
1/2 cup honey  
3 Tbsps. cornstarch  
1 Tbsp. flour  
1 pint strawberries, washed, hulled and dried  
1 (9-inch) pie shell, baked  
1 cup whipping cream, whipped

Combine rhubarb, sugar and honey and place in top of double boiler. Set over simmering water and cook until tender without stirring about 7 minutes. Drain rhubarb in sieve, reserving syrup. Measure syrup (there should be 1 1/2 cups). If not, add enough water to complete measure. Pour syrup into saucepan. Mix cornstarch, flour and 2 to 3 tablespoons additional water to make smooth paste. Stir into syrup. Cook over low heat until mixture thickens, stirring constantly, about 5 minutes. Cool to room temperature. Gently fold in rhubarb and strawberries. Pile fruit mixture into baked pie shell. Chill before serving. Serve with whipped cream. Yield: 8 to 10 servings.

### SUPER STRAWBERRY PIE

1 (3 oz. pkg.) strawberry gelatin  
1/4 cup sugar  
1 1/4 cups boiling water  
10 oz, pkg. frozen strawberries (barely thawed)  
1 Tbsp. lemon juice

### Filling

3 oz. pkg. cream cheese, softened  
1/3 cup powdered sugar  
1 tsp. vanilla  
dash salt  
1 cup heavy cream, whipped

Dissolve gelatin and sugar in boiling water, stirring well. chill until partially set. Add berries and lemon juice. Meanwhile, blend the filling ingredients together, except whipping cream. Gently fold in whipping cream. In 9" baked and cooled pie shell, layer filling, gelatin, chill until set.

### TEXAS PEACH PIE

Pastry dough for a 2-crust pie  
10 to 12 peaches, pitted and thinly sliced (6 cups)  
2 tsps. freshly squeezed lemon juice  
1/3 cup (packed) dark brown sugar  
2 Tbsps. all-purpose flour  
1/2 tsp. freshly grated nutmeg  
1/2 cup pecans, toasted (see note)  
3 Tbsps. butter, cut into small pieces  
1 large egg mixed with 1 Tbsp. water

Preheat the oven to 425 degrees. Roll half the pastry out to fit a 10-inch pie plate, and line the plate leaving an inch of dough hanging over the edge.

In a medium-sized bowl, combine the peaches, lemon juice, brown sugar, flour, nutmeg, and pecans; toss to combine thoroughly. Pile the mixture into the lined pie plate, and dot with the butter. Brush the edges of the pastry with the egg glaze. Roll out the remaining pastry to form a 12-inch circle, and lay it over the peach mixture, pressing it down gently but firmly. Trim the edges, and fold the over-hanging pastry from the bottom crust up and over the edge of the top crust, crimping the two together. Brush the top and the edges of the pastry with some of the egg glaze (don't use too much, or the crust may become soggy). Cut at least 8 slits in the top of the pie. Roll out any remaining dough 1/8 inch thick cut out attractive shapes, and arrange them on the top crust. Brush with the egg glaze. Place the pie on a baking sheet, and bake in the bottom of the oven until crust is golden and the peaches are bubbling, about 55 minutes. Remove the pie from the oven and let it cool for 10 minutes before serving. Yield 10



inch pie (6-8 servings)

NOTE: To toast pecans, preheat the oven to 350 degrees. Place the nuts in a baking pan large enough to hold them in a single layer, and toast, stirring once, until they give off a toasted aroma, about 10 minutes.

### TRADITIONAL MINCE PIE

Pastry for 2-crust pie  
28-ounce jar None Such Ready-to-Use Mince Meat  
1 egg yolk plus 2 Tbsp. water, optional

Preheat oven to 425 degrees; place rack in lower half of oven. Prepare pastry. Turn mince meat into pastry lined 9-inch pie plate. Cover with top crust; cut slits near center. Seal and flute. For a more golden crust, mix egg yolk and water; brush over entire surface of pie. Bake 30 to 35 minutes or until golden brown.

\*To Use None Such Condensed Mince Meat: Prepare pastry for 2-crust 8-inch pie. In small saucepan, crumble 1 (9-ounce) package None Such Condensed Mince Meat; add 1 1/2 cups water. Cook and stir over medium heat until lumps are thoroughly broken. Boil 1 minute. Cool. Turn into pastry-lined 8-inch pie plate. Proceed as above.

### TRADITIONAL PUMPKIN PIE

(Makes one 9 inch pie)

1 (9 inch) unbaked pastry shell  
1 (16-ounce) can pumpkin (about 2 cups)  
1 (14-ounce) can Eagle Brand Sweetened Condensed Milk  
2 eggs  
1 tsp. ground cinnamon  
1/2 tsp. ground ginger  
1/2 tsp. nutmeg  
1/2 tsp. salt  
whipped cream and nuts optional

Preheat oven to 425 In mixer bowl, combine all filling ingredients, mix well. Pour into pastry shell. Bake 15 minutes. Reduce oven temperature to 350 degrees; bake 35 to 40 minutes longer or until center is set or until knife inserted 1 inch from edge comes out clean. Cool. Garnish as desired with whipped cream and nuts. Refrigerate leftovers.

\* \* \*

## PIE CRUSTS

### BASIC PIE CRUST

2 cups flour  
1/2 tsp. salt  
2/3 cup shortening  
6-7 Tbsps. cold water

In mixing bowl, stir together flour and salt. Add the shortening and cut it in until size of small peas. Sprinkle 1 tablespoon of water over mixture and gently toss with a fork. Continue adding water 1 tablespoon at a time and mix just enough until dough is moist and forms into a ball. (You may need to add all of the water). On lightly floured surface flatten one ball of dough (1/2 of dough). Roll until circle is about 12 inches in diameter. When rolled wrap loosely around rolling pin and unroll onto a 9" pan. Trim dough and fill. Repeat with top crust. Trim 1/2" beyond the edge of pie pan then fold and seal. Make small slits for steam to escape.

### HOMEMADE PASTRY RECIPE

Makes one 9-inch deep dish pie crust

1 cup all-purpose flour  
1/2 tsp. salt  
6 Tbsps. shortening  
2- 3 Tbsps. cold water

Mix flour and salt in bowl; cut in shortening. Gradually add cold water, mixing until flour is moist. Shape dough into ball; flatten to one inch thick. On lightly floured board, roll dough into a circle about two inches larger than inverted 9-inch pie plate. Line plate with pastry. Turn edge under flute, if desired.

### MOTHER'S NO ROLL PIE CRUST

1 1/2 cups flour  
1 1/2 tsp. sugar  
1 tsp. salt  
1/2 cup oil

2 Tbsps. cold milk

Sift dry ingredients into pan. Combine milk and oil in cup whip and pour all at once over dry ingredients. stir together press into pan. For baked shell bake at 425 for 12 minutes.

### NEVER FAIL PIE CRUST

Mom Hayford

4 cups flour  
1 3/4 cups shortening  
1 tsp. sugar  
1 Tbsp. baking powder  
1 tsp. salt  
1 egg  
1 Tbsp. vinegar  
1/2 cup plus 1 Tbsp. water

Mix together flour, sugar, baking powder, and salt cut in shortening, add egg, vinegar and water stir until mixed. Can be stored for 1 week or frozen.

### PIE CRUST WITH SPRY

High school home economics

3/4 cup spry  
2 cups sifted flour  
1 tsp. salt  
4 Tbsps. cold water

Cut 1/2 cup spry into flour with pastry blender until fine as meal. Cut remaining spry in until size of large peas. sprinkle with water and mix lightly but thoroughly with a fork until all particles cling together and follow fork around bowl. Work dough gently with fingers until a smooth blended ball of dough is formed. roll 1/2 of dough into circle 1/8 inch thick. Repeat for second half. Trim dough with scissors and flute edge.

\* \* \*

### PIE POTPOURRI

## CHEWY CHESS PIE

1 cup brown sugar  
1/2 cup white sugar  
1 tsp. flour  
1 tsp. vanilla  
1/2 cup melted butter  
2 Tbsps. milk  
2 eggs, unbeaten  
1 8-inch prebaked pie shell

In a mixing bowl, combine both sugars and the flour. Mix well. Add the vanilla, butter, milk and eggs and combine thoroughly. Pour the mixture into the pie shell. Bake at 350 degrees for 40 minutes or until the mixture is firm and a skewer inserted in the center of pie comes out clean. Allow the pie to cool. As it cools, the center will fall and become chewy. Serves 8 to 10 or makes 12 to 16 tartlets. Note: This batter may also be used to fill 2-inch shells using 1 tablespoon per tartlet.

## FUDGE PIE

2 squares unsweetened chocolate squares  
1/4 lb butter  
1 1/2 cup sugar  
1 tsp. vanilla  
1 Tbsp. flour  
4 eggs  
Pinch of salt

Melt chocolate and butter together. Add sugar and salt to beaten eggs, add melted ingredient. Stir in flour, add vanilla. Bake in greased pie pan for 25 min. in 350 degree oven. Reduce to 250 degree and bake 15-20 min. longer.

## FUDGE MACAROON PIE

3 squares BAKER'S Unsweetened Chocolate  
1/2 cup butter or margarine  
3 eggs, slightly beaten

3/4 cup sugar  
1/2 cup all-purpose flour  
1 tsp. vanilla  
2/3 cup sweetened condensed milk  
2 2/3 cups BAKER'S ANGEL FLAKE Coconut

Melt chocolate and butter in saucepan over low heat. Stir in eggs, sugar, flour and vanilla. Pour into greased 9-inch pie plate. Combine milk and coconut. Spoon over chocolate mixture, leaving 1/2 to 1 inch border. Bake at 350 degrees for 30 minutes. Cool and serve.

### KEY LIME PIE

1 (9-inch) baked pastry shell, cooled  
4 eggs, separated (reserve 1 white for filling, 3 for meringue)  
1 (14-ounce) can Eagle Brand Sweetened Condensed Milk (NOT evaporated)  
1/2 cup ReaLime Reconstituted Lime Juice  
Few drops green food coloring, optional  
1/2 tsp. cream of tartar  
1/2 cup sugar

Mint leaves, optional Preheat oven to 350 degrees. In medium bowl, beat egg yolks; stir in sweetened condensed milk, ReaLime and food coloring. In small bowl, stiffly beat 1 egg white; fold into sweetened condensed milk mixture. Turn into shell. Beat remaining egg whites with cream of tartar until foamy; gradually add sugar, beating until stiff but not dry. Spread meringue on top of pie; seal carefully to edge of shell. Bake 12 to 15 minutes or until meringue is golden brown. Cool. Chill before serving. If desired, garnish with mint leaves. Refrigerate leftovers.

### LEMON PIE

3/4 cup sugar  
1/4 tsp. salt  
3 Tbsps. cornstarch  
2 tsps. flour  
1 1/2 cups boiling water  
2 egg yolks  
1/4 cup sugar  
2 Tbsps. butter  
1/3 cup lemon juice  
1 tsp. grated lemon rind

Mix sugar, salt, cornstarch and flour slowly add boiling water and cook until thick, stirring constantly. Beat egg yolks with 1/4 c. sugar until thick. Add small amount of hot mixture to egg yolks and stir then stir into hot mixture. Add butter and cook 3 minutes. Add lemon juice and rind slowly. Cool. Pour into baked shell.

#### MAKE MERINGUE::

2 egg whites  
1/4 tsp. salt  
1/2 cup sugar beat until stiff.  
Spread over top of pie and bake in 350 oven for 12-15 minutes until meringue is lightly brown.

#### MAPLE PECAN CHESS PIE

2 Tbsps. butter  
1 cup brown sugar  
2 eggs, beaten  
2 Tbsps. flour  
Pinch of salt  
1 cup pure maple syrup  
1 1/2 cups coarsely chopped pecans  
1 9-inch prebaked pie shell

In a mixing bowl, cream together the butter and sugar. Add the eggs, flour, salt and maple syrup. Fold in the pecans. Combine well, then pour the mixture into the pie shell. Bake at 400 degrees for 5 minutes. Reduce heat to 375 degrees and bake for 30 to 40 minutes or until the mixture is firm and a skewer inserted in the center of the pie comes out clean. Serve plain or with whipped cream flavored with vanilla. Serves 8 to 12

Note: This batter may be used to fill 8 4-inch tart shells.

#### RICH AND LEMONY MERINGUE PIE

1 package (4 serving Size) Jell-O Brand Lemon Pudding and pie Filling  
2/3 cup sugar  
2 1/4 cups water  
3 egg yolks  
2 Tbsps. lemon juice  
2 Tbsps. butter or margarine

1 baked 9-inch pie shell, cooled  
3 egg whites  
6 Tbsps. sugar

Combine pie filling mix, 2/3 cup sugar and 1/4 cup water in saucepan. Blend in egg yolks and remaining water. Cook and stir over medium heat, until mixture comes to a full bubbling boil. Remove from heat. Blend in lemon juice and butter. Cool 5 minutes, stirring twice. Pour into pie shell. Beat egg whites until foamy. Gradually beat in 6 tablespoons sugar and continue beating until mixture forms stiff shiny peaks; spread over pie filling. Bake at 425 degrees for about 5-10 minutes or until meringue is delicately browned. Cool before cutting.

### SUNDAE BROWNIE PIE

1 unbaked 9 inch pie crust  
2 eggs  
1 cup sugar  
1/2 cup (1 stick) butter, melted  
1/2 cup all-purpose flour  
1/3 cup HERSHEY'S Cocoa  
1/4 tsp. salt  
1 tsp. vanilla extract  
1/2 cup HERSHEY'S Semi Sweet Chocolate Chips  
1/2 cup REESE'S Peanut Butter Chips  
1/2 cup chopped nuts  
Ice Cream  
HERSHEY'S Chocolate Shoppe Topping  
HERSHEY'S KISSES Milk Chocolates

Heat oven to 375 degrees. Generously prick bottom and sides of pie crust with fork. Bake crust 10 minutes; remove from oven. Meanwhile in large bowl beat eggs; stir in sugar and butter. Stir together flour, cocoa and salt; add to butter mixture. Stir in vanilla, chocolate chips, peanut butter chips and nuts. Pour into pie crust; return to oven. Bake additional 25 to 30 minutes or until almost set. (Pie will not test done in center ) Serve warm or cool with ice cream; drizzle with topping. Garnish with KISSES. 8 to 10 servings

### SWEETHEART FUDGE PIE

1/4 cup margarine  
3/4 cup brown sugar  
3 eggs

2 cups chocolate chips  
2 tsp. instant coffee  
1 tsp. vanilla flavoring  
1/4 cup flour  
1 cup nuts  
9 inch unbaked pastry shell  
1 cup whipping cream  
2 tbsp. maraschino cherries

Cream butter, brown sugar and eggs. Melt chocolate chips and add to creamed mixture with coffee and flavoring. Stir in flour and nuts. Pour into pie shell bake at 375 for 25 minutes. Cool. Whip cream until stiff. fold in cherries. Decorate with chocolate or candy hearts.

#### TOFU PIE

2 cups boiling water  
4 Tbsps. lemon juice  
1 (6-oz.) box lime gelatin  
16 oz. soft tofu  
16 oz. Cool Whip  
2 Keebler chocolate pie crusts

Mix gelatin with boiling water. Add lemon juice. Blend well. Chill until slightly firm. Mash tofu with blender. Add Cool Whip to tofu. Mix well. Add gelatin to tofu mixture and blend until smooth. Pour into pie crust. Chill until firm. Garnish with Cool Whip and lime slice. Makes two pies.

#### TOLL HOUSE PIE

2 eggs  
1/2 cup all-purpose flour  
1/2 cup sugar  
1/2 cup firmly packed brown sugar  
1 cup butter, melted and cooled to room temperature  
1 cup (6-ounce package) Nestle TOLL HOUSE Semi-Sweet Chocolate Morsels  
1 cup chopped walnuts  
1 9-inch unbaked pie shell  
Whipped cream or ice cream (optional)

Preheat oven to 325 degrees F. In large bowl, beat eggs until foamy. Add flour, sugar and brown sugar; beat until well blended. Blend in melted butter. Stir in Nestles TOLL HOUSE Semi-Sweet Chocolate Morsels



and walnuts. Pour into pie shell. Bake at: 325 degrees F. for 1 hour.  
Remove from oven and serve warm with whipped cream or ice cream.  
Makes: One 9-inch pie. Recipe may be doubled. Bake two pies, freeze  
one for later use.

\* \* \* \* \*

## BEEF

GROUND BEEF

OTHER CUTS

MEATLOAF

\* \* \*

## GROUND BEEF

### BARBECUE BURGERS

Women Alive

3 pounds ground beef  
1/2 cup chopped onion  
2 cans tomato soup  
3/4 cup water  
1/3 cup vinegar  
1/4 cup brown sugar  
2 tsps. chili powder  
2 tsps. Worcestershire sauce  
1/2 tsp. celery salt  
2 bay leaves

Brown and drain ground beef and onion. Stir in remaining ingredients.  
Bring to boiling. Reduce heat and simmer for 30 minutes or put in a  
crock pot and heat for 1-3 hours on low. Serve on hamburger buns.  
Makes 18 to 24 sandwiches.

### BARBECUE BURGERS

1 1/2 tsp. salt  
1 tsp. onion powder  
1 tsp. horseradish  
1 tsp. Worcestershire sauce  
1/2 tsp. barbecue spice  
1/2 cup barbecue sauce, smoky or regular

1 egg  
1 cup Wheat Chex crushed to 1 cup  
1 pound ground beef

Combine seasonings and 1 tablespoon barbecue sauce. Beat in egg. Stir in Chex crumbs. Add beef. Mix thoroughly. Shape into 4 patties 1-inch thick. Broil or barbecue. Turn after 4-6 minutes, and cook to degree of doneness preferred. Brush often with remaining barbecue sauce.  
Yield: 4 servings

### BEEF BURGERS TERIYAKI

1 1/2 pounds ground beef  
3/4 tsp. Accent Flavor Enhancer  
1/8 tsp. ground black pepper  
1/3 cup soy sauce  
1 Tbsp. vinegar  
1 Tbsp. beef bouillon  
2 Tbsps. brown sugar  
1 clove garlic, minced  
1/4 tsp. ground ginger  
pineapple slices  
tomato slices  
onion slices  
green pepper rings  
6 hamburger rolls

In a medium bowl mix together ground beef, Accent Flavor Enhancer and pepper. Shape into 6 patties In a small bowl mix together soy sauce, vinegar, bouillon, brown sugar, garlic and ginger to make teriyaki sauce. Grill patties to desired doneness, basting occasionally with teriyaki sauce. Top patties with pineapple, tomato, onion, and green pepper and serve on hamburger rolls. Makes 6 servings.

### BEEF NOODLES MARZETTI

1/2 (1-pound) package egg noodles  
1 pound lean ground beef  
3/4 cup chopped green  
3/4 cup chopped onion  
2 cloves garlic, finely chopped  
1 (32-ounce) jar spaghetti sauce  
1 (4-ounce) can mushroom stems and pieces, drained  
1 tsp. basil leaves

1 tsp. oregano leaves  
1/2 tsp. sugar, optional  
1 cup (4 ounces) shredded cheddar cheese

Prepare noodles according to package directions. Drain. Bake at 350 degrees. In large skillet, brown meat; pour off fat. Add green pepper, onion and garlic; cook and stir until tender. Stir in remaining ingredients except noodles and cheese. Cover and simmer 15 minutes. Stir in cooked noodles. Turn into greased 3-quart shallow baking dish (13x9-inch). Cover. Bake 20 minutes or until bubbly. Top with cheese; bake 3 minutes longer. 6-8 servings.

### CHINESE MEATBALLS

1 cucumber, peeled and sliced  
2 stalks celery, sliced  
2 green peppers, sliced  
1 large onion, sliced  
1 1/2 cup frozen peas  
2 large tomatoes, cut in wedges  
1 1/2 cup pineapple chunks, drained (reserve juice)  
1 1/2 pounds ground chuck

Stir-fry vegetables in small amount of hot oil until crisp-tender, adding tomatoes and pineapple last. Season and shape ground chuck into small balls and fry. Drain.

Combine and pour over meatballs:

3/4 cup brown sugar  
3/4 cup vinegar  
3 Tbsps. soy sauce  
1/2 tsp. ginger  
Juice from pineapple  
2/3 Tbsp. cornstarch

Allow sauce to thicken, then reduce heat and simmer 20 minutes. Add vegetables. Serve with rice.

### CHOW MEIN HOT DISH

1 lb. ground beef  
3 small chopped onions  
1 bunch celery, chopped  
1 (4 oz) can mushrooms

1 can chicken rice soup  
1 can mushroom soup  
2 cups chow mein noodles  
4 oz. cashews

Brown meat and onions. Cook celery. Mix ingredients with soups add milk if more moisture is necessary. Add mushrooms, noodles and nuts. Bake in casserole dish at 350 degrees for 1 hour. Serves 4-6

### CRUNCHY BEEF BAKE

1 package (7 oz.) elbow macaroni (2 cups uncooked)  
3/4 cup shredded cheddar cheese  
1/4 cup chopped green pepper  
1 pound ground beef  
3/4 tsp. seasoned salt  
1 can condensed cream of mushroom soup  
1 can (3 oz.) Durkee O&C Real French Fried Onions  
1 can (14-1/2 oz.) whole tomatoes, cut up  
Pam Pure Vegetable Spray

Cook macaroni as directed on package. Brown beef in skillet. Spray casserole dish with Pam; blend ingredients together and pour into casserole. Bake at 350 degrees for 35 minutes. About the last 5 minutes of baking time put additional shredded cheese over top and finish baking.

### FLORENTINE LAYERS

1/2 lb. ground beef  
1 cup finely chopped onion  
1 clove garlic, crushed  
2 (15-ounce) cans tomato sauce  
1 tsp. seasoned salt  
1 tsp. oregano  
1 (10-ounce) pkg. frozen chopped spinach, thawed  
1 pint small curd cottage cheese  
1/2 cup grated parmesan cheese  
1 egg, beaten  
1/8 tsp. pepper  
(7-ounce) package elbow macaroni (2 cups uncooked)  
1/2 lb. process American cheese, diced

Saute ground beef, onion and garlic in 10-inch skillet. Add tomato

sauce, 1/2 teaspoon seasoned salt and oregano; simmer 5 minutes. Press spinach very dry; combine with cottage cheese, Parmesan cheese, egg, 1/2 teaspoon seasoned salt and pepper, set aside. Prepare macaroni according to package directions. Drain. In 2-quart greased baking dish, layer half each of the macaroni, diced cheese and meat sauce. Cover with the spinach mixture; then add remaining Creamettes diced cheese and meat sauce in layers. Bake at 375 degrees 35 to 40 minutes. Let stand a few minutes before serving. Makes 6 to 8 servings.

#### GOLDEN LIGHT SIXTH STREET SPECIAL

1 quarter-pound hamburger patty  
1 large slice Swiss cheese  
1/2 tomato, chopped  
1/2 cup sour cream  
Dash of hot sauce  
1 large flour tortilla

Cook and season a long, narrow hamburger patty on grill or in a skillet. Top meat with cheese during last minute of cooking. Place meat, cheese, chopped tomatoes, sour cream and hot sauce on heated tortilla. Wrap and serve while hot.

#### GROUND BEEF GRAND STYLE

Ruth Brizendine

1 1/2 lb. ground beef  
1 cup chopped onions  
1 (8 oz.) pkg. cream cheese  
1 can mushroom or chicken soup  
1/4 cup milk  
1 tsp. salt  
1/4 cup catsup  
1 can biscuits

Brown beef and onion, drain off fat well. Combine softened cream cheese, soup and milk, add catsup and ground beef. Pour into casserole, Bake at 375 degrees for 10 min. Top with biscuits and continue baking until biscuits are brown.

#### MEATBALL STROGANOFF

1 1/2 pounds lean ground beef

1/2 cup finely chopped onion  
1/2 cup soft bread crumbs (about 1 slice bread)  
2 eggs  
2 Tbsps. milk  
1 tsp. Worcestershire sauce  
2 Tbsps. beef-flavor instant bouillon  
Vegetable oil, optional  
1/4 cup unsifted flour  
2 1/2 cups water  
1/2 cup sour cream, at room temperature  
1 (1-pound) package egg noodles

Prepare egg noodles according to package directions. Drain. In medium bowl, combine meat, onion, crumbs, eggs, milk, Worcestershire sauce and 1 tablespoon bouillon; mix well. Shape into 1 1/2 inch meatballs. In large skillet, brown meatballs; remove. If necessary, add oil to drippings to make 3 tablespoons. Stir in flour. Add water and remaining 1 tablespoon bouillon, cook and stir until smooth and thickened. Add meatballs; bring to a boil. Reduce heat; simmer uncovered 30 minutes. Stir about 1/4 cup sauce into sour cream; add slowly to mixture in skillet, stirring constantly until sour cream is thoroughly blended. Heat through (do not boil). Serve over hot cooked noodles. 6 to 8 servings.

#### MEXICAN BEEF CASSEROLE

1 (7-ounce) package elbow macaroni (2 cups uncooked)  
1 pound lean ground beef  
3/4 cup chopped green pepper  
3/4 cup chopped onion  
1 clove garlic, finely chopped  
2 cups hot water  
1 (16-ounce) can tomatoes, cut up and undrained  
1 (6-ounce) can tomato paste  
1 (12-ounce) can whole kernel corn, drained  
1/4 cup pitted ripe olives, sliced if desired  
1 (8-ounce) can tomato sauce  
2 tsps. chili powder  
1 tsp. oregano leaves  
1 tsp. salt  
1/8 tsp. ground cumin  
1 cup crushed corn chips  
1/2 cup (2 ounces) shredded Cheddar cheese

Prepare macaroni according to package directions. Drain. In large

skillet, brown meat; pour off fat. Add green pepper, onion and garlic; cook and stir until tender. Stir in cooked macaroni, water, tomatoes, tomato paste, corn and olives. Pour into 3 quart shallow baking dish (13x9-inch). Stir together tomato sauce and seasonings, pour over macaroni mixture. Bake at 350 degrees for 25 to 30 minutes or until hot; top with corn chips and cheese. Bake 5 minutes longer or until cheese melts. 6-8 servings.

## MOSTACCIOLI MOSTA

1 pound ground beef  
1 cup onion, chopped  
1 (16-ounce) can tomatoes, broken up  
2 (8-ounce) cans tomato sauce  
1 cup California Ripe Olives, coarsely chopped  
1/4 cup Parmesan cheese wedge, grated  
1 tsp. seasoned salt  
1/2 tsp. oregano leaves  
1/4 tsp. crushed red pepper  
1 (1 pound) package Mostaccioli  
2 Tbsp. softened butter or margarine  
1 cup Mozzarella cheese, grated

In large skillet cook ground beef and onion; drain excess fat. Add tomatoes, tomato sauce, olives, Parmesan cheese, seasoned salt, oregano and crushed pepper. Simmer 15 minutes. Prepare Mostaccioli according to package directions. Drain. Toss with softened butter. Arrange in a 3-quart shallow baking dish; pour on meat sauce; top with Mozzarella. Place under broiler 2 to 3 minutes until cheese melts. 8-10 servings.

## ORIENTAL BACONY BURGERS

1/4 lb. sliced bacon  
1 lb. ground beef chuck  
1 pkg. (9 oz.) hibachi burger mix  
1 Tbsp. cornstarch  
1 can (8 oz) pineapple chunks, undrained  
1 envelope instant chicken broth

In skillet, fry bacon until crisp; drain on paper towels. Crumble into a medium-sized bowl. Add beef and contents of seasoning packet from hibachi burger mix; toss with fork until well blended. Lightly shape mixture into four burgers; wrap each and refrigerate. In a 1-qt.

saucepan, mix cornstarch and pineapple. Cook over low heat, stirring constantly, until mixture thickens. Drain hibachi burger vegetables well; stir into pineapple along with broth. Heat to boiling. Spoon sauce into wide-mouthed vacuum bottle. At picnic site, grill burgers over gray coals, turning once, until desired degree of doneness. Transfer burgers to plates. Spoon hot sauce over burgers. Makes 4 servings

## SAVORY BEEF'N MACARONI CASSEROLE

1 (7-ounce) package elbow macaroni (2 cups uncooked)  
1 pound ground beef  
1/2 cup chopped celery  
1/2 cup chopped onion  
3 Tbsp. flour  
2 cups milk  
1/4 cup Kikkoman Soy Sauce  
1/2 tsp. basil leaves  
2 cups shredded Cheddar cheese  
1 (10-ounce) package frozen peas and carrots, cooked and drained

Prepare macaroni according to package directions. Drain. Brown ground beef with celery and onion over medium heat. Sprinkle flour evenly over meat mixture; stir to blend. Gradually stir in milk, soy sauce and basil. Bring to boil; stir in cheese until melted. Combine macaroni, meat mixture and vegetables. Pour into a 3 quart baking dish. Bake in a 350 degree oven 35 minutes. Serve with additional soy sauce if desired. 6-8 servings.

## SLOPPY JOES

2 lbs. hamburger  
8 hamburger buns  
1 pint ROVITO ITALIAN SAUCE

Brown and crumble hamburger in frying pan or in microwave. Add ROVITO ITALIAN SAUCE & simmer until melted.

For Open Faced Sandwiches: Toast buns open in broiler, top with meat mixture and grated Mozzarella Cheese or American Cheese and place under broiler until melted.

## SPAGHETTI AND SAUCE FOR A CROWD



4 pounds lean ground beef  
2 (4-ounce) packages finely chopped pepperoni  
4 cups finely chopped onion  
4 cloves garlic, minced  
3 (28-ounce) cans tomatoes, broken up  
5 (6-ounce) cans tomato paste  
4 cups water  
2 Tbsps. sugar  
2 Tbsps. Worcestershire sauce  
1 Tbsp. basil leaves  
1 Tbsp. salt  
1/2 tsp. pepper  
4 bay leaves  
3 (1 -pound) packages Spaghetti  
1 cup melted butter or margarine  
Parmesan cheese

In large kettle, brown beef and pepperoni. Drain excess fat. Add onion and garlic; cook and stir until tender. Add next 9 ingredients. Bring to boil; reduce heat and simmer 2 hours, stirring occasionally. Prepare spaghetti according to package directions. Drain. Toss with melted butter. Pass the Parmesan. About 24 one cup servings.

Note: Sauce may be prepared a day ahead. Refrigerate. Reheat before serving.

## SPAGHETTI BOLOGNESE

1 pound ground beef  
1 cup shredded carrots  
2/3 cup chopped onion  
1 clove garlic, crushed  
1 tsp. basil leaves, crushed  
1 tsp. oregano, crushed  
1 beef bouillon cube  
1 tsp. sugar  
1/2 tsp. Italian Seasoning  
2 (15 ounce) cans Tomato Sauce  
1 (1 pound) package spaghetti

In a large skillet, brown beef until it loses redness. Drain fat. Add carrots, onion and garlic. Saute until onion is tender. Add remaining ingredients except spaghetti. Cover; simmer 20 minutes. Stir occasionally. Prepare spaghetti according to package directions.

Drain. Serve sauce over hot cooked spaghetti. Makes 4 to 6 servings.

### SWEDISH MEAT BALLS WITH CALIFORNIA DIP

2 cups California Dip\*  
1 1/2 lb. ground beef  
1 1/2 cups soft bread crumbs  
1 egg, beaten  
1/2 tsp. nutmeg  
1/4 tsp. allspice  
1/4 cup flour  
2 Tbsps. butter or margarine  
1 cup water

In medium bowl, combine 1 cup California Dip with meat, bread crumbs, egg, nutmeg and allspice. Shape into 1-inch balls. Roll in flour. In large skillet, melt butter and brown meat balls. Stir in remaining California Dip and water; heat through. Makes about 75 meat balls.

#### California Dip:

Blend one envelope (1 3/8 oz.) Lipton Onion Soup Mix with 1 pint dairy sour cream.

### THE CRUNCHY BEEF BAKE CASSEROLE

1 (7-ounce) package elbow macaroni (2 cups uncooked)  
1 pound ground beef  
1 can (10 3/4 oz.) condensed cream of mushroom soup  
1 can (14 1/2 oz.) whole tomatoes, cut up  
3/4 cup shredded Cheddar cheese  
1/4 cup chopped green pepper  
3/4 tsp. seasoned salt  
1 can (3 oz) French Fried Onions

Prepare macaroni according to package directions. Drain. Brown ground beef; drain. Combine all ingredients except onions. Pour half the mixture into a 2-quart casserole. Add 1/2 can onions. Pour remaining mixture over onions. Cover, bake at 350 degrees for 30 min. Top with onions and bake, uncovered, 5 minutes longer. Makes 4-6 servings.

\* \* \*

### OTHER CUTS

## BEEF ROULADEN

3 slices bacon, cut in half  
1 1/2 pounds thinly sliced round steak (1/4 inch thick)  
2 Tbsps. Dijon mustard  
3 medium dill pickles, cut in quarters, lengthwise  
6 medium carrots about 1 pound, cut in quarters lengthwise  
1/4 cup finely chopped onion  
1 can Campbell's Beefy Mushroom Soup  
1/2 cup chopped celery  
1/2 cup chopped parsnips  
2 Tbsps. chopped parsley

In skillet. cook bacon until crisp; remove and crumble. Cut meat into 6 pieces (6x4"); pound. Spread each with 1 teaspoon mustard. Place 2 pieces of pickle and 4 pieces of carrot across the narrow end; sprinkle with 2 teaspoons onion. Starting at narrow end, roll up. Tuck in ends; fasten with toothpicks or skewers. Brown roll-ups in drippings; pour off fat. Stir in soup, celery, parsnips and parsley. Cover; cook over low heat 1 hour 15 minutes. Stir occasionally. Serve with mashed potatoes. Garnish with bacon. Makes 6 servings.

## BEEF STROGANOFF

3 Tbsps. pure vegetable oil  
1 large onion, chopped  
2 lb. boneless chuck steak, cut into 1/4 inch strips  
4-oz. can mushrooms  
8-oz. can tomato sauce  
1 cup water  
1 Tbsp. Worcestershire sauce  
1 tsp. salt  
1/2 tsp. sugar  
1 cup sour cream

Heat oil in large skillet. Add onion and cook over low heat until tender. Add meat and cook over medium high heat until it and onion are lightly browned. Stir in mushrooms, tomato sauce, water, Worcestershire, salt and sugar. Cover and simmer about 45 minutes or until meat is tender. Stir a few tablespoons of the sauce from skillet into sour cream. Remove skillet from heat and stir sour cream mixture into sauce. Serve over hot noodles. Servings 6 to 8.

## HAWAIIAN STYLE POT ROAST

Cut 2 1/2-3 lb. beef chuck pot roast as needed to fit into a 4 quart electric slow cooker. Make 8 slits in roast and insert 4 large halved, garlic cloves. Sprinkle roast with 1/4 tsp. salt and 1/8 tsp. pepper. Pour 1 cup of Yoshida's Sweet 'N Sour Sauce or Hawaiian Style Barbecue Sauce over meat in crockery cooker. Cover, cook on low setting for 8 to 10 hours or on high setting for 4 to 5 hours. Transfer meat to serving platter. Remove garlic halves and keep meat warm. Skim fat from juices in cooker. Add water to juices if necessary, to make 2 cups liquid. In sauce pan, combine 3 tablespoons water and 3 tablespoons cornstarch. Add the 2 cups liquid. Cook and stir until the mixture is thickened and bubbly. Cook 2 more minutes on low setting. Slice meat (Meat can be arranged on top of cooked noodles). Spoon some of the sauce over the meat; pass the remaining sauce. Serves 6 to 8.

## ORIENTAL BEEF STIR FRY

2 Tbsps. oil  
1 lb. flank steak, sliced diagonally 1/8 inch or 1 lb. cut-up Chicken  
2 stalks celery sliced diagonally 1/4 inch  
1 (8 oz.) can sliced water chestnuts  
2 whole shiitake (Japanese dried mushrooms)  
1 (6 oz.) can bamboo shoots, sliced  
1/4 cup Yoshida's Stir Fry Sauce  
1/2 lb. snow peas, trimmed  
2 Tbsps. cornstarch  
1/4 cup water

Soak mushrooms in a bowl of hot water for 15 minutes. Remove and squeeze dry. Cut stems and discard. Cut mushrooms in 1/4 inch slices and reserve. Heat oil in pan on medium high heat. Add flank steak or chicken, stir-fry only until pink color disappears and reserve. Add celery, water chestnuts, mushrooms, and bamboo shoots. Stir-fry one minute. Add Yoshida's Stir-Fry Sauce and pea pods. Stir-fry and add cornstarch-water mixture. Mix only long enough to thicken sauce. Serve with steamed white rice.

## ORIENTAL POT ROAST

1 Tbsp. vegetable oil  
1 (3 1/2 lb.) beef chuck blade roast, trimmed of visible fat  
3/4 cup water  
1 Tbsp. honey

1 Tbsp. soy sauce  
1 Tbsp. cider vinegar  
1 tsp. garlic, minced, peeled  
1 tsp. celery salt  
1 tsp. ground ginger  
1/4 tsp. ground black pepper  
4 medium potatoes, unpeeled, cut into 1-inch slices

Heat oven to 350 degrees F. In a 4-to-5-quart range-top-to-oven Dutch oven or sauce-pot, heat oil over moderately high heat. Add meat and cook 3 to 5 minutes on each side, until all surfaces are browned. Remove meat to a plate; pour off and discard any fat. Add remaining ingredients except potatoes to pot and stir to incorporate brown bits from bottom. Return roast to pot. Cover and bake about 2 hours, basting 2 or 3 times with juices. Add potatoes and bake 30 to 40 minutes longer, until meat and potatoes are tender. Yields about 2 1/4 pounds cooked meat. Make four 4-ounce servings for dinner. Refrigerate half the remaining meat for use in sandwiches. Shred remainder and freeze for Unstuffed Cabbage (Find under vegetables)

#### POT ROAST DINNER

3 to 3 1/2 pounds boneless beef pot roast (rump or chuck)  
4 medium potatoes, quartered  
4 medium carrots, cut into 1 inch pieces  
1/2 pound mushrooms  
1 envelope Onion or Beefy Onion Soup Mix  
1/2 cup water  
Preheat oven to 350 degrees

On heavy-duty aluminum foil about 30x18 place beef and arrange vegetables around beef; pour on soup mix blended with water. Wrap foil loosely around beef and vegetables, sealing edges airtight with double fold. Place in shallow pan and bake 2 hours or until beef is tender. Makes about 6 servings. Also delicious with Onion-Mushroom or Beef Flavor Mushroom Soup Mix.

#### SPICY STEAK-A-RONI

Savory San Francisco Treat

1 1/2 to 2 pounds beef round steak  
3 Tbsps. French mustard  
Salt and pepper  
1 cup chopped dill pickles

1/2 cup chopped onion  
2 Tbsps. oil  
1/2 cup beef bouillon  
2 cups water  
2 Tbsps. margarine  
1 pkg. (8 oz.) Golden Grain Beef Flavored Rice-A-Roni

Pound steak and cut into 4 to 6 serving-size pieces. Spread one side of each piece with mustard and sprinkle with salt and pepper. Combine pickle and onion: spread over mustard on steak and roll up. Secure with string. Brown in oil. Add bouillon water and contents of flavor packet. Simmer covered 1 hour and 15 min. or until meat is tender. Remove meat from pan and pour liquid into measuring cup, add enough water to make 2 3/4 cups. Brown rice-vermicelli mixture in 2 tablespoons margarine. Return meat and liquid to pan. Bring to boil, reduce heat, simmer, covered, 15 minutes. Serves 4-6

#### STIR-FRY BEEF AND SPAGHETTI

3/4 pound beef round steak  
4 Tbsp. cornstarch, divided  
6 Tbsp. soy sauce, divided  
1 clove garlic, minced  
1/2 tsp. ground ginger  
1/2 of a (1-pound) pkg. spaghetti  
3 Tbsp. vegetable oil, divided  
1 Tbsp. sesame seed  
2 medium carrots, cut diagonally into thin slices  
1 large onion, chunked  
1/4 tsp. pepper  
1 (10-ounce) package French-style green beans, thawed and drained

Cut meat into thin, long strips. Combine 1 tablespoon each cornstarch and soy sauce, garlic and ginger. Stir in meat; let stand 30 minutes. Meanwhile, combine 2 cups water with remaining cornstarch and soy sauce. Prepare spaghetti according to package directions.

Drain. Toss with 1 tablespoon oil; keep warm. Heat 1 tablespoon oil in large fry pan or wok over medium-high heat; add sesame seed and stir-fry until golden. Add meat and stir-fry 1 minute; remove. Heat remaining oil in same pan; add next three ingredients. Stir fry 3 minutes, or until vegetables are tender-crisp. Add green beans, meat and sauce mixture. Cook and stir until mixture boils and thickens. To serve, arrange spaghetti on large platter; top with meat mixture. 6-8 servings.

## STROGANOFF

Aunt Alice

2 lbs. round steak or sirloin steak cut in strips and floured  
3 Tbsps. vegetable oil  
1 onion diced  
a hint of garlic  
1 cup sour cream

Brown meat with onion and garlic add  
2 cans beef broth soup  
1 large can mushrooms  
1 tsp. Worcestershire sauce

Let simmer 1/2 hour or more until meat is tender. Thicken slightly if necessary before adding sour cream. Serve over hot rice or noodles.

## VEAL LASAGNA

1/2 of a (1 pound) package Lasagna noodles  
1 pound cubed veal  
1 (28 ounce) can tomatoes, cut up  
1 (6 ounce) can tomato paste  
1 (4 ounce) can mushrooms, drained  
1 1/2 tsp. salt  
1 tsp. oregano  
1/4 tsp. pepper  
1 pound Mozzarella cheese, grated  
1/4 cup Parmesan cheese

Prepare Lasagna according to package directions. Drain. Cook veal in 2 tablespoons cooking oil. Add tomatoes, tomato paste, mushrooms and spices. Simmer 20 minutes. Put thin layer of sauce in bottom of large baking pan. Top with layer of Lasagna, sauce, Mozzarella, and Parmesan. Repeat layers ending with Parmesan. Bake in 375 degree oven 30 minutes. Let stand 10 minutes before cutting. Serves 6-8

## ZUNI SUCCOTASH

1 pound uncooked beef or venison cut into small pieces  
2 Tbsps. corn oil or bacon drippings

1 cup chopped onion  
1 to 2 tsps. ground New Mexican red chile or  
1 Tbsp. chili powder  
2 cups tomatoes, peeled, seeded and diced  
2 cups corn kernels  
2 cups green beans, cut into 2-inch lengths  
2 Tbsp. hulled sunflower seeds, crushed  
Salt and pepper to taste

Pat meat dry so it will brown properly. Heat oil or drippings in a large deep skillet over medium-high heat. Add meat, onion and chile and saute until meat is lightly browned and onion is softened. Stir in tomatoes, corn, and beans and reduce heat to low. Simmer for 15 minutes, until meat is cooked and vegetables are tender. Stir in crushed sunflower seeds and season with salt and pepper. Simmer for another 15-20 minutes until succotash has thickened. Yield: 4 to 6 servings.

\* \* \*

## MEATLOAF

### GERMAN APPLESAUCE MEATLOAF

1 1/2 pounds ground beef  
1/2 pound ground pork  
1/2 cup finely diced onion  
1 cup applesauce  
1 large egg, lightly beaten  
1 cup bread crumbs (see note)  
3 Tbsps. ketchup  
2 tsps. salt  
1/4 tsp. black pepper

Preheat oven to 350 degrees. Lightly oil a 9-by-5-by-3-inch loaf pan. In a large bowl, combine all ingredients and mix well. Place meatloaf mixture prepared pan. Bake 1 1/2-2 hours. Let cool 10-15 minutes. Turn loaf out of pan. Slice and serve. Yield: makes 6-8 servings.

Note: If necessary, add more bread crumbs a tablespoon at a time to make a firm loaf.

## MOZZARELLA MEATLOAF



1 1/2 lb. hamburger  
1/2 cup chopped onion  
2 (8-oz.) cans tomato sauce  
1/2 tsp. oregano  
1/8 tsp. pepper  
1 tsp. salt  
1 egg  
3/4 cup cracker crumbs  
2 cup mozzarella cheese

Combine beef, egg, cracker crumbs, onion, salt, oregano and pepper with all but 1/3 cup tomato sauce. Mix well and shape into 10" x 12" size on waxed paper. Sprinkle cheese evenly and roll like a jelly roll. Press ends together. Put a few pieces of bacon on top if desired. Bake at 350 for one hour. Drain excess fat and pour remaining sauce over the top. Bake 15 minutes more.

#### PRIZE WINNING MEAT LOAF

1-1/2 pounds lean ground beef  
1 cup tomato juice  
3/4 cup Oatmeal (quick or old fashioned, uncooked)  
1 egg or 2 egg whites, slightly beaten  
1/4 cup chopped onion  
1/2 tsp. salt (optional)  
1/4 tsp. black pepper

Heat oven to 350 degrees F. Combine all ingredients; mix lightly but thoroughly. Press into 8x4-inch loaf pan; bake 1 hour. Drain; let stand 5 minutes. 8 Servings

#### MICROWAVE VARIATION FOR MINI-MEAT LOAVES

Shape meat mixture to form six 4x2-inch loaves; place in 8 or 9-inch glass microwaveable baking dish. Microwave at HIGH 12 to 14 minutes, rotating dish after 6 minutes; drain. Let stand 5 minutes before serving. 6 MINI-LOAVES

#### RED, WHITE AND BLUE-CHEESE MEATLOAF

2 1/2 pounds ground sirloin  
1 cup crushed croutons, preferably herb-garlic flavored (see note)  
2 large eggs, lightly beaten  
2 Tbsps. dried oregano

1 Tbsp. dried basil  
1 Tbsp. black pepper  
4 Tbsps. Worcestershire sauce  
1 Tbsp. grainy Dijon or Pommeroy mustard  
1/2 cup ketchup  
1/2 cup sun-dried tomatoes packed in oil, drained, 1 Tbsp. of the oil reserved  
1 cup sliced scallions (with green part)  
5 garlic cloves, minced  
1/2 cup red bell pepper, diced  
1 pound blue cheese, crumbled  
2 tsps. drained capers  
3 Tbsps. chopped fresh parsley  
1/4 cup ketchup for glaze

Preheat oven to 350 degrees. Lightly oil a large piece of aluminum foil and line a 10-by-13-inch roasting pan. In a large bowl, combine sirloin, croutons, eggs, oregano, basil, black pepper, Worcestershire sauce, mustard and ketchup. Mix well. In a large saucepan, heat reserved tablespoon of sun-dried tomato oil and add scallions, garlic, red bell pepper and sun-dried tomatoes. Saute over high heat until scallions are translucent, about 3 minutes. Let mixture cool and drain any excess oil or liquid. Add to meat mixture. In a small bowl, combine blue cheese, capers and parsley, and set aside. Divide meat mixture into two equal portions and form each into identical size rectangles. Place one rectangle in the prepared pan. Hollow out a depression 1 inch in from all sides. Place blue cheese mixture in the depression. Place the other sirloin rectangle on top, and seal all sides. Glaze top of loaf with ketchup. Bake 1 hour and 15 minutes or until done. Let it sit 15 minutes before serving. Serves 8 Note: If necessary, add more crushed croutons a tablespoon at a time to make a firm loaf.

## ROVITO MEAT LOAF

1 1/2 lbs. ground beef  
2 eggs  
1 1/3 cups cracker crumbs  
1 tsp. salt  
1 cup cream style Cottage Cheese  
dash of pepper  
1 (3 oz.) can mushrooms  
1 pint ROVITO ITALIAN SAUCE

Combine ground beef, 1 egg, 1 cup cracker crumbs & 1 cup ROVITO

ITALIAN SAUCE. Put 1/2 of mixture into an 8 x 8 x 2 baking dish. Combine cottage cheese, mushrooms, 1/3 cup cracker crumbs & 1 egg and blend well, spread over meat. Add remaining meat mixture and pour remaining ROVITO ITALIAN SAUCE over top and bake at 350 degrees for 1 hour.

\* \* \* \* \*

## CHICKEN

### CALORIE WATCHERS CHINESE CHICKEN WITH SPAGHETTI

1 (7-ounce) package Spaghetti  
1 1/2 lb. whole chicken breasts, skinned, boned and cut into strips  
6 ounces fresh mushrooms sliced (about 1 1/2 cups)  
1/2 cup chopped green onions  
3 Tbsps. low calorie margarine  
2 cups water  
1 Tbsp. Chicken Flavor Instant Bouillon  
2 tsps. cornstarch  
1 (6-ounce) package frozen pea pods, thawed OR  
1 (10-ounce) package frozen green peas, thawed  
2 Tbsps. chopped pimiento  
2 Tbsps. soy sauce  
1/4 to 1/2 tsp. ground ginger

Prepare spaghetti according to package directions. Drain. In large skillet or Dutch oven cook chicken, mushrooms and onions in margarine until chicken is tender and liquid is absorbed. Meanwhile, stir together water, bouillon and cornstarch. Add to chicken mixture along with cooked spaghetti and remaining ingredients, mix well. Heat through. Serve with additional soy sauce if desired. 6 servings.

### CHEDDAR CHICKEN DIVAN

1/4 cup margarine  
1/4 cup flour  
2 cups milk  
1/2 tsp. salt  
Dash of cayenne  
8 oz. shredded Sharp Natural Cheddar Cheese  
20-oz. pkg. frozen broccoli or asparagus spears, cooked, well drained

3 lbs. (9) chicken breasts, cooked, sliced  
Sliced almonds

Make a white sauce with margarine, flour, milk and seasonings. Add 1 3/4 cups cheese; stir until melted. Arrange broccoli and chicken in 11 3/4 x 7 1/2 inch baking dish. Top with sauce. Bake at 350 degrees, 35 to 40 minutes or until hot. Sprinkle with remaining cheese and almonds. 6 to 8 servings.

## CHEESE-CRUMBED CORNISH HENS

"easy oven make- ahead"

2 Rock Cornish Game Hens, split in half lengthwise  
1 cup crushed cheese crackers (20 crackers)  
1/4 cup garlic flavored sour cream dip  
1/4 tsp. dried thyme, crushed  
Dash pepper

Wash hens and pat dry. Coat well with sour cream dip, Combine cracker crumbs, thyme and pepper. Roll hens in cracker crumb mixture. Place skin-side-up in shallow baking pan. Bake in 350 degrees oven 45-60 minutes or till done. Garnish with parsley and cherry tomatoes if desired.

## CHICKEN A LA MARIA

3/4 cup Italian-seasoned fine dry bread crumbs  
1/4 cup grated Parmesan cheese  
6 whole large chicken breasts, skinned, split lengthwise, and boned  
1/2 cup sliced green onion  
2 Tbsps. butter or margarine  
2 Tbsps. all-purpose flour  
1 cup milk  
10-ounce package frozen chopped spinach, thawed and well drained  
4-ounce package boiled ham slices, diced

Combine bread crumbs and cheese; dip chicken breast halves in crumb mixture to coat lightly. Arrange in a 13x9x2-inch baking dish. Set remaining crumb mixture aside. In saucepan cook onion in butter or margarine till tender. Blend in flour; stir in milk all at once. Cook and stir till thickened and bubbly. Cook and stir 1 minute more. Stir in spinach and ham. Spoon spinach mixture over chicken; sprinkle with the remaining crumb mixture. Bake, uncovered, in 350 oven for 40 to 45

minutes or until done. Makes 12 servings.

### CHICKEN A-GO-GO

2 1/2-3 pound fryer, cut up  
1 cup fine bread crumbs  
1/4 cup grated Parmesan cheese  
1/4 cup finely chopped blanched almonds  
2 Tbsps. minced parsley  
1 tsp. salt  
1 tsp. minced onion  
1/2 cup butter or margarine, melted

Combine bread crumbs, cheese, almonds, parsley and salt. Add onion to melted butter. Dip chicken pieces in onion butter, then coat thickly with crumb mixture. Place in shallow baking pan. Bake, uncovered, in hot oven (400 degrees F.) 1 hour or until tender. Makes 4 servings.

### CHICKEN AMANDINE

2 whole chicken breasts  
Oil  
1 clove garlic, minced  
Salt and pepper to taste  
1/2 cup whole almonds  
1/2 tsp. ground ginger  
1 tsp. dried parsley  
2 to 3 cups white or brown rice, cooked according to pkg directions  
Soy sauce

With a sharp knife or scissors, cut up whole chicken breasts on the bone into 1-inch pieces, then saute in oil with garlic, salt and pepper. Add almonds to the browned chicken, then stir in ginger and parsley, keeping everything moving in the pan. Arrange over cooked rice and season with soy sauce. Serves 2.

### CHICKEN CACCIATORE

6 Tbsp. oil  
1 chicken, cut up  
16 oz can of tomatoes

1/2 cup onion, chopped  
1/2 cup celery, chopped  
1/2 cup bell pepper, chopped  
1 tsp. garlic  
1 tsp. basil  
1 tsp. oregano  
1 oz. can of tomato sauce

Salt and pepper chicken. Brown in olive oil. Remove chicken. Saute onion, bell pepper, and celery. Add spices. Add tomatoes and sauce and then add chicken and cook for 30-45 minutes. Serves 4

### CHICKEN AND RICE CASSEROLE

1 fryer, cut in pieces and skinned  
1 cup uncooked rice  
1 (10 1/2-ounce) can cream of mushroom soup  
1 soup can water  
1 Tbsp. dry onion soup mix  
Salt and pepper to taste

Spray an 8-by-11-inch baking dish with non-stick cooking spray. Add uncooked rice and place chicken pieces over rice. Salt and pepper to taste. Combine soup, water and onion soup mix and pour over chicken and rice. Bake uncovered in preheated 350-degree oven until done, about 1 hour. Casserole should be nicely browned on top. Serves 4-6.

### CHICKEN BASKET BAKE

2 cups cooked chicken, chopped  
1/2 cup mushrooms, sliced  
1/2 cup green onions, sliced  
1/2 tsp. salt  
1 cup shredded Swiss cheese  
1 1/2 cups milk  
3/4 cup Buttermilk Baking Mix  
3 eggs

Preheat oven to 400 F. Lightly grease 10 inch pie plate. Sprinkle chicken, mushrooms, onions, salt and cheese in pie plate. Beat remaining ingredients until smooth (15 seconds in blender on high speed or 1 minute with hand beater). Pour into pie plate. Bake 30-35 minutes or until golden brown and knife inserted halfway between

center and edge comes out clean. Let stand 5 minutes before cutting.  
Makes 8 servings.

Optional: Substitute 2 cups fully cooked, chopped turkey or smoked ham for chicken.

## CHICKEN DIVAN

"serve over hot rice"

2-3 cups sliced, cooked chicken  
1 tsp. lemon juice  
20-oz frozen broccoli or asparagus spears, cooked  
1 cup mayonnaise  
1/2 tsp. curry powder  
1 cup Sharp cheddar cheese, shredded  
2 cans (10 1/2-oz.) cream of chicken soup  
1/2 cup soft bread crumbs, mixed with 2 T. melted butter

Butter a 9 x 12" baking dish. Arrange chicken slices in bottom of dish. Cover with cooked broccoli or asparagus. Combine soup, mayonnaise, lemon juice and curry powder. Pour over broccoli and chicken. Sprinkle cheese and bread crumbs on top. Bake at 350 degrees 15-20 minutes until sauce is browned and bubbling.

## CHICKEN FRICASSEE

3 1/2-pound chicken, cut into 8 parts  
1/2 pound small white onions, peeled and trimmed  
1 stick (4 ounces) unsalted butter  
3/4 pound button mushrooms, quartered  
3 cups chicken broth  
2 cups heavy cream

Melt the butter in a large, fairly deep saute pan. Add the chicken pieces, cut into 8 parts, and onions and cook very gently until both are slightly colored. Add the mushrooms, pour in the broth, cover and simmer, over gentle heat, until the chicken is done, about 35 to 40 minutes. Remove the chicken, onions and mushrooms with a slotted spoon and transfer to a heated serving platter; cover and keep warm. Make the sauce by reducing the cooking juices by half over moderately high heat. Add the cream and boil hard for about 5 minutes. Taste the sauce and season with salt and pepper if necessary. Pour the sauce over the chicken, mushrooms and onions. Serves 4.

## CHICKEN LO MEIN

1 lb. Chinese egg noodles or linguine  
1 Tbsp. sesame oil  
1 cup defatted chicken broth  
1/4 cup oyster sauce (see note)  
1 Tbsp. cornstarch  
4 cups shredded Chinese cabbage  
2 carrots, julienned  
1/4 pound snow peas, string removed  
2 tsps. soy sauce  
1/2 lb. boneless, skinless chicken breast, julienned  
4 cloves garlic, minced  
4 scallions, julienned

Cook noodles according to package directions and drain. Toss with sesame oil. Set aside. Combine broth, oyster sauce and cornstarch in small bowl. Set aside. Heat nonstick skillet (do not use cast iron) over high heat. Add cabbage, carrots, snow peas and 1 teaspoon soy sauce. Saute until limp, about 3 minutes. Remove to bowl to keep warm. Add chicken, garlic and remaining 1 teaspoon soy sauce to skillet. Saute until chicken is firm and white, not pink, about-3 minutes. Add oyster-sauce mixture to chicken and cook over high heat until sauce thickens and clears, about 1 minute. Add noodles and carefully toss until well coated. Add vegetables and scallions and toss carefully. Serve at once.

Yield: makes 4-6 servings.

Nutrition information per serving: 63 calories, 38 grams protein, 8 grams fat (11 percent fat calories), 101 grams carbohydrate, 732 milligrams sodium, 55 milligram

Note: Oyster sauce can be found in the Oriental food section of most supermarkets.

## CHICKEN MACARONI CASSEROLE

1 (7-ounce) package elbow macaroni (2 cups uncooked)  
2 slices bacon  
2 cans Cream of Mushroom Soup  
3/4 cup milk  
2 Tbsps. vinegar  
2 tsps. sugar



1 medium clove garlic, minced  
2 cans Chunk Chicken  
1 cup sliced cooked carrots  
1 cup shredded sharp Cheddar cheese  
1 cup cooked peas

Prepare macaroni according to package directions. Drain and set aside. In 10-inch skillet over medium heat, cook bacon until crisp; remove and crumble. Stir soup, milk, vinegar, sugar and garlic into drippings.

In large bowl, combine soup mixture and remaining ingredients. Pour mixture into 2 1/2-quart casserole; cover. Bake at 350 degrees for 30 minutes or until hot; stir. 6-8 servings.

### CHICKEN NOODLE DINNER

1/2 of a (1-pound) package Egg Noodles  
3/4 cup chopped green pepper  
1/4 cup chopped onion  
1 tsp. curry powder  
1 Tbsp. butter or margarine  
1/4 cup flour  
3 cups skim milk  
2 cups diced cooked chicken  
1 (3-ounce) can sliced mushrooms, drained  
1 tsp. dried parsley flakes  
1 tsp. salt  
Dash of bottled hot sauce

Prepare noodles according to package directions. Drain. Saute green pepper, onion and curry powder in butter until tender. Add flour and milk. Cook stirring constantly, until mixture thickens. Add next five ingredients. Simmer 5 minutes. To serve, toss noodles with chicken mixture. 4 servings, approximately 453 calories each.

### CHICKEN PACIFICA

2 Tbsps. oil  
2 to 2-1/2 pound chicken, cut into serving pieces  
1 can (8 oz.) pineapple chunks in natural juice, drained (reserve liquid) Water  
1 envelope Onion or Beefy Onion Soup Mix  
2 Tbsps. flour

1 green pepper cut into strips

In large skillet, heat oil and brown chicken; drain. Add reserved liquid with enough water to equal 2 cups, add soup mix. Simmer covered; stirring occasionally, 45 minutes or until chicken is tender. Remove chicken to serving platter and keep warm. Into skillet, stir in flour blended with 1/4 cup water, pineapple, and green pepper. Bring to a boil, then simmer stirring constantly until thickened, about 5 minutes; serve over chicken. Serve if desired, with rice, Makes about 4 serving.

### CHICKEN PIZZA MUFFINS

4 English muffins  
1/2 cup spaghetti sauce  
2 cans (5 ounces each) canned white chicken  
1/4 cup (1 ounce) shredded part skim mozzarella cheese  
Crushed red pepper (optional)  
dried oregano leaves (optional)  
Italian seasoning (optional)

Split and toast English muffins. Arrange muffins on broiler pan. Spread muffins with spaghetti sauce. Top with chicken, then cheese. Sprinkle with red pepper or other seasonings. Broil 4 inches from heat 3 minutes or until cheese melts. Garnish with cherry tomatoes and fresh oregano sprigs, if desired. Yield: 4 servings.

### CHICKEN PUFFS

3 whole broiler-fryer chicken breasts, halved, boned and skinned  
10 ounces frozen puff pastry party shells. Partly thawed  
1/4 cup corn oil  
3 ounce cream cheese with chives cut in 6 pieces  
1 tsp. Accent flavor enhancer  
1/2 tsp. salt  
1/4 tsp. dried rosemary leaves

Heat corn oil in fry pan over medium heat. Add chicken and brown on all sides. While cooling sprinkle with flavor enhancer, salt and rosemary Roll each pastry shell to a circle about 9 inches in diameter. Place a chicken breast on 1/2 of each pastry circle. (If necessary, cut chicken to fit ) Spread each piece of chicken with 1 piece of chive cheese. Fold pastry over chicken and seal edges. Place chicken filled pastry on baking sheet. Place in 450 oven; immediately

reduce temperature to 400 degrees. Bake, uncovered. about 30 minutes or until golden brown and fork can be inserted with ease. Makes 6 servings.

### CHICKEN QUICHE AMANDINE

1 unbaked pie shell 9-inch  
1/2 cup diced chicken  
3 Tbsps. sliced almonds  
6 oz. shredded Swiss cheese  
3 eggs, slightly beaten  
1 1/2 cups milk  
1/2 tsp. salt  
1/4 tsp. mace  
1/8 tsp. pepper  
2 Tbsps. grated Parmesan cheese

Place chicken and almonds in pie shell, then Swiss cheese. Combine eggs, milk, salt, mace and pepper. Pour over cheese sprinkle on Parmesan cheese. Bake in a preheated 375 degree oven, 30-35 minutes or until a knife inserted near center comes out clean. Allow to stand 10 minutes before serving. Serves 6.

### CHICKEN SHELL SALAD

4 cups uncooked medium size Shells  
3 cups cooked chicken, cut in julienne strips  
1 cup sliced celery  
1 cup sliced radishes  
1 small green pepper, diced  
1/4 cup minced onion  
1/2 cup bottled blue cheese dressing  
1/2 cup sour cream  
1 tsp. tarragon leaves  
1 tsp. seasoned salt  
1/4 tsp. pepper

Prepare shells according to package directions. Drain. Combine shells, chicken, celery, radishes, green pepper and onion. Blend blue cheese dressing, sour cream, tarragon, salt and pepper. Stir dressing into salad mixture. Cover and chill. Serve 6 to 8.

### CHICKEN WAIKIKI BEACH

2 whole chicken legs and 2 whole chicken breasts  
1/2 cup flour  
1/3 cup salad oil or shortening  
1 tsp. salt  
1/4 tsp. pepper

#### SAUCE

1 can (1 lb. 4 oz) sliced pineapple  
1 cup sugar  
2 Tbsps. cornstarch  
1/4 cup cider vinegar  
1 Tbsp. soy sauce  
1/4 tsp. ginger  
1 chicken bouillon cube  
1 large green pepper, cut crosswise in 1/4-inch circles

Wash chicken; pat dry with paper towels. Coat chicken with flour. Heat oil in large skillet. Add chicken, a few pieces at a time, and brown on all sides. Remove as browned to shallow roasting pan, arranging pieces skin side up. Sprinkle with salt and pepper. Preheat oven to 350F.

#### Make Sauce:

Drain pineapple, reserve syrup. Add water to make 1 1/4 cups. In saucepan, combine sugar, cornstarch, pineapple syrup, vinegar, Soy sauce, ginger, and bouillon cube; bring to boiling, stirring constantly. Boil 2 minutes. Pour over chicken. Bake, uncovered, 30 minutes. Add pineapple slices and green pepper; Bake 30 minutes longer, or until chicken is tender. Serve with fluffy white rice. Makes 4 servings.

#### CHICKEN WINGS WITH SPANISH RICE

1 Tbsp. vegetable oil  
2 pounds chicken wings (about 15 wings)  
1/2 cup onion, chopped, peeled  
1/2 tsp. garlic minced, peeled  
1 (13 ounce) can whole peeled tomatoes, undrained  
1 (13 3/4-ounce) can chicken broth  
1 cup uncooked converted long-grain white rice  
1 tsp. salt  
1/4 tsp. ground black pepper  
Few drops hot red-pepper sauce  
1 (10 ounce) package frozen green peas, thawed

In a 12-inch skillet heat oil over moderately high heat. Add chicken wings, onion and garlic and cook 5 to 7 minutes, stirring frequently, until wings are browned and onion soft. Stir in remaining ingredients except peas and bring to a boil. Reduce heat, cover and simmer 45 to 50 minutes. Stir in peas and cook 1 to 2 minutes longer. Makes 4 servings.

Microwave instructions:

Arrange wings in a 3-quart oblong baking dish; sprinkle with onions and garlic. Cook 9 minutes on high, rearranging wings after 5 minutes and bringing uncooked parts to outside of dish. Sprinkle rice over chicken and add remaining ingredients except peas. Cover and cook a total of about 40 minutes, rearranging wings and stirring about every 8 minutes uncover after 20 minutes and add peas for last 2 minutes. Cover and let stand 5 minutes before serving.

#### CHICKEN WITH ORANGE SAUCE

1/3 cup minced onion  
1 Tbsp. margarine  
4 chicken breast halves, skinless, boneless  
4 tsps. cornstarch  
1 Tbsp. brown sugar  
1/8 tsp. ginger  
1/4 tsp. cinnamon  
1 cup orange juice  
1 Tbsp. lemon juice  
11 ounce can mandarin orange slices, drained  
dash of Tabasco sauce, optional

Melt the margarine in a large skillet and cook the chicken at medium heat 4-5 minutes. Combine the cornstarch, brown sugar, ginger, cinnamon, and juices in a small saucepan for the orange sauce. Turn the chicken and add the onion around the chicken in the skillet. Cook an additional 4 to-5 minutes, or until the chicken is browned and the onion is tender. Remove the chicken and onion from the skillet and keep them warm. Bring orange sauce to a boil, stirring constantly, and boil 1 minute. Remove the sauce from the heat and stir in the orange slices. To serve, arrange chicken pieces on a serving dish and pour orange sauce over them. Yield: 4 servings.

#### CHICKEN ZITI WITH TWO TOMATOES

1 Tbsp. flour  
1/2 tsp. oregano  
1/2 tsp. thyme  
1 tsp. basil  
1 pound skinless, boneless chicken, sliced into 1/2-inch ribbons  
2 tsps. olive oil  
8 fresh pear tomatoes, peeled and chopped  
5 sun-dried tomatoes, cut into slivers (approximately 5 Tbsps.)  
3 cloves garlic, sliced  
2 bay leaves  
1/3 cup reduced-fat chicken broth  
8 to 12 ounces ziti pasta, cooked according to package directions  
Parmesan cheese, grated

In a large bowl, combine the flour, oregano, thyme and basil. Add the chicken and turn to coat. In a nonstick skillet, saute chicken in the oil until cooked through. Remove and set aside. Add tomatoes, with juice, to the skillet. Stir in the dried tomatoes, garlic, bay leaves and broth. Boil for 2 minutes. Reduce the heat to medium and add the chicken and ziti. Simmer about 5 minutes. Remove and discard the bay leaves. Sprinkle with the Parmesan. Yield:4 servings. Note: Sun-dried tomatoes can be found in most supermarket produce or spice sections. May substitute turkey for chicken.

## CHUTNEY CHICKEN

For chutney:

In saucepan combine  
1 cup chopped apple  
1/2 cup tomato sauce  
1/4 cup raisins  
1/4 cup packed brown sugar  
2 Tbsps. chopped onion  
2 Tbsps. vinegar  
1 Tbsp. diced mixed candied fruits and peels  
1 Tbsp. lemon juice  
1/4 tsp. salt  
1/4 tsp. ground ginger  
1/8 tsp. ground cinnamon  
dash ground cloves  
Simmer uncovered 15 minutes

Place one 2 1/2 -to 3-pound broiler-fryer chicken, cut up, in a 13x9x2-inch baking pan; sprinkle with 1 teaspoon paprika. Bake,

uncovered, in a 350 degrees oven for 30 minutes. Drain off fat. Turn chicken; pour chutney over. Bake, covered, 30 minutes more. Arrange chicken atop hot cooked rice; keep warm. Skim fat from chutney; transfer chutney to saucepan. Blend 1 tablespoon cornstarch into 1/4 cup cold water; stir into chutney. Cook and stir till bubbly. Serve sauce with chicken and rice. Makes 6 servings

### CRANBERRY-RAISIN-SAUCED CHICKEN

3 whole large skinned and boned chicken breasts, halved lengthwise

OR

1 1/2-2 pounds chicken parts

1 (16-ounce) can whole cranberry sauce

1/4 cup raisins

1 1/2 Tbsp. brown sugar

dash ground cloves

Place chicken pieces in oblong microwave-proof baking dish. Cover loosely with waxed paper and cook on HIGH for 10-15 minutes or until cooked, rotating dish halfway through cooking. Turn pieces over and drain. In a separate bowl combine cranberry sauce, raisins, brown sugar and cloves. Microwave, uncovered, on HIGH for 2-3 minutes or until heated through. Stir. Pour sauce over chicken. Heat on HIGH for 3-5 minutes. Yield: 4 servings.

### DREAM CHICKEN

Grace Bowman

3/4 cup soy sauce

1/2 cup water

1 tsp. MSG (accent)

1/4 cup onion

2 Tbsps. vinegar

2 Tbsps. white sugar

2 Tbsps. brown sugar

4 pieces garlic

1 tsp. salt

dash of pepper

1/4 tsp. chili powder

Mix together and baste over chicken last 10 minutes of baking time.

### GLAZED CORNISH HENS

1/4 cup apple jelly  
1/2 tsp. cinnamon  
2 Cornish game hens  
1 Pkg. of Uncle Ben's wild rice  
2 Tbsps. apple jelly  
1 1/2 cup red seedless grapes halved  
1/2 cup thinly sliced celery  
1/3 cup unsalted cashews

Combine 1/4 cup of apple jelly and cinnamon in small saucepan; heat stirring, until melted. Set aside. Place hen halves, skin side up, on rack in shallow roasting pan; sprinkle with salt. Roast in 350 degree oven 20 minutes. Brush with jelly-cinnamon mixture and roast 25-30 minutes longer, or until browned and tender. While hens are roasting, cook contents of rice and seasoning packets according to direction. Stir in 2 tablespoons of jelly, grapes and celery. Serve alongside hens. Sprinkle cashews over rice. Serves 4

#### HERBED CHICKEN STIR-FRY

2 Tbsps. all-purpose flour  
2 tsp. instant chicken bouillon granules  
1 tsp. seasoned salt  
1/2 tsp. dried basil, crushed  
1/4 tsp. dried oregano, crushed  
1 small onion, chopped (1/4 cup)  
1 clove garlic, minced  
2 Tbsps. cooking oil  
2 whole medium chicken breasts, skinned, split lengthwise, boned, and cubed  
3 medium zucchini, thinly sliced  
3 tomatoes, cut into eighths

Combine 3/4 cup cold water, flour, bouillon granules, salt, basil, and oregano. In large skillet or wok stir-fry onion and garlic in hot oil till tender. Remove from skillet. Stir-fry chicken, half at a time, for 3 to 4 minutes. (Add more oil, if necessary.) Remove chicken from skillet, add zucchini; stir-fry 5 minutes. Add bouillon mixture and tomatoes; cook and stir until bubbly. Add chicken and onion. Cook 1 minute more. Serve with chow mein noodles, if desired. Serves 4.

#### IMPOSSIBLE CHICKEN VEGETABLE PIE



1 cup cut-up cooked chicken  
1 cup chopped zucchini  
1 cup chopped tomato  
1/2 cup chopped onion  
1/2 cup grated Parmesan cheese  
1 cup milk  
1/2 cup Original baking mix  
2 eggs  
1/2 tsp. salt  
1/4 tsp. pepper

Heat oven to 400 degrees. Grease pie plate, 9x1 1/4. Mix chicken, zucchini, tomato, onion and cheese. Spoon evenly into pie plate. Beat remaining ingredients 15 sec in blender on high speed, 1 min. with wire whisk or hand beater or until smooth. Pour evenly over chicken mixture. Bake about 35 min. or until knife inserted in center comes out clean. Let stand 5 min. before cutting. Garnish with tomato and zucchini slices if desired.

## MEXICALI CHICKEN

Women Alive

2 Tbsp. salad oil  
3 lb. chicken (cut up)

Sauce:

7 oz. spicy taco sauce  
1/2 cup water  
1 tsp. salt  
1/2 tsp. oregano  
1/4 tsp. instant minced garlic  
1/4 cup instant minced onion

Brown chicken in oil and spoon off fat. Pour sauce over chicken. Bake for 30 minutes at 350 degrees. Sprinkle 2 cups cheese on top and bake 20 minutes.

## OVEN-FRIED CHICKEN

1 Tbsp. margarine or butter  
2/3 cup Original baking mix  
1 1/2 tsps. paprika  
1 1/4 tsps. salt

1/4 tsp. pepper  
2 1/2- to 3 1/2 lb. cut-up chicken

Heat oven to 425 degrees. Melt margarine in rectangular pan, 13x9x2inch in oven. Mix baking mix, paprika, salt and pepper; coat chicken. Place skin sides down in pan. Bake 35 min. Turn; bake about 15 min. or until done. 6 servings.

#### POTTED CHICKEN SPREAD

1 can (4 ounces) chunk white chicken, drained  
3 Tbsps. butter, melted  
1/4 tsp. thyme  
1 tsp. lemon juice  
Salt and pepper to taste

Place chicken in food processor and process 1 minute. Add remaining ingredients and process until smooth, about 1 minute. Serve with crackers or bread. Makes 8 servings.

#### REAMES CHICKEN AND NOODLES

12-oz. package REAMES FREE noodles  
1 lb. chicken breast or 2 cups cooked, cubed chicken  
3 to 5 1/2 cups water  
4 tsps. chicken bouillon granules (instant)  
1/2 cup chopped onion  
1/2 cup chopped carrot  
1/4 cup chopped celery  
1 tsp. dried parsley flakes

Combine chicken breast, water, bouillon granules, vegetables and parsley in large Dutch oven. Bring to boiling. Add frozen REAMES' FREE and stir to separate. Return to boiling and cook, uncovered, 20 to 30 minutes or to desired tenderness, stirring occasionally. Add more, water if needed to prevent sticking, Turn chicken over once during cooking. Remove cooked chicken from REAMES FREE. Cool and remove from bones. Cube and return to REAMES FREE mixture. Simmer 5 minutes more to blend flavors. Makes 6 servings Add precooked and diced chicken to REAMES FREE mixture just before last 5 minutes of cooking.

#### ROVITO CHICKEN

3 to 4 lb. chicken  
1 pint ROVITA ITALIAN SAUCE  
Parmesan Cheese, Grated  
1/4 cup oil

Wash chicken pieces and pat dry. In large dutch oven or skillet, brown chicken in oil. Pour off excess oil add 1 pint of ROVITA ITALIAN SAUCE, cover and cook slowly for 1 to 1 1/2 hours, stirring occasionally and adding water if necessary. Serve with spaghetti & sprinkle with Parmesan Cheese before serving. 4 to 6 servings

### RUSSIAN CHICKEN

Women Alive

4 chicken breasts or 1 chicken, cut up  
1 small bottle (10-ounce) apricot preserves  
1 small bottle Russian salad dressing  
1 green pepper, cut in bite-size pieces  
4 green onions, chopped  
1 can pineapple chunks, drained

Combine preserves and salad dressing and brush on chicken. Bake at 325 degrees for 1 hour, basting often. Add green pepper, onion, pineapple, and basting mixture and bake 15 minutes more. Serve with rice if desired.

### SAVORY FRIED CHICKEN

PICNIC TO GO

2 1/2 to 3 lbs. frying chicken pieces  
1 cup all-purpose flour  
1 1/2 tsps. salt  
1 tsp. pepper  
1 tsp. ground sage  
1/2 tsp. onion powder  
1/2 tsp. crushed thyme  
1/4 tsp. garlic powder  
2 eggs  
2 Tbsps. water  
Wesson Oil

Rinse chicken and pat dry. In large bag combine flour and seasonings. In shallow bowl beat egg and water. Place chicken, a few pieces at a time, in bag and shake to coat. Dip in egg then place again in bag for

second coating. Fill fry pan or deep skillet with oil approx 1/4 inch deep. Fry until golden brown and chicken pieces are tender.

### SCALLOPINE PICCATA

3 whole chicken breasts  
1/2 cup flour  
1 1/2 tsp. salt  
1/4 tsp. pepper  
1/2 cup butter  
1/3 cup lemon juice  
1/4 cup chopped parsley

Bone chicken breasts. In a bowl mix flour salt and pepper. Dip cutlets in mixture and press firmly to coat. Shake off excess. Chill. In a large skillet heat butter until it sizzles. Saute' cutlets 3 or 4 at a time 2-3 minutes per side. Drain on paper towels and keep warm until all are cooked. Stir lemon juice into drippings and scrape bottom to loosen particles. Heat but don't boil. Spoon pan juices over cutlets on serving platter and sprinkle with chopped parsley.

### SMOKED CHICKEN AND FUSILLI

1 pound package of fusilli (corkscrew pasta)  
1/2 pound smoked chicken or turkey  
1 1/2 cups cooked artichoke hearts  
OR 14 ounce can of drained artichoke hearts  
1 chopped red or green pepper  
4 fresh plum tomatoes, chopped  
1 cup nonfat mayonnaise or salad dressing  
1 tsp. garlic  
salt and pepper

Cook pasta in pot of boiling water until cooked al dente (8 minutes.) Drain. Rinse under cold water to stop cooking. Place in large bowl. Cut chicken or turkey into 1-inch cubes. Cut artichoke hearts in half. Add chicken and artichokes to pasta along with green pepper. Combine dressing ingredients. Toss pasta with half the mayonnaise mixture, then add more as desired. Yield: serves 6.

## SWEET AND SOUR CHICKEN

2 lbs. chicken parts  
8 oz pineapple chunks  
1 cup chicken broth  
2 Tbsps. shortening  
2 Tbsps. brown sugar  
1/4 cup vinegar  
2 tsps. soy sauce  
1 large onion  
1 med. green pepper, chopped  
3 Tbsps. cornstarch  
1/4 cup water

Drain pineapple, reserving syrup. In skillet brown chicken in shortening. Pour out grease. Add reserved syrup, broth, brown sugar, vinegar, soy sauce and garlic. Cover and cook over low heat 40 minutes. Add green pepper and pineapple cook 5 minutes. Combine cornstarch and water gradually stir into sauce. Serves 4

## WESTERN CHICKEN POT PIE

1/4 cup flour  
2 cups skim milk  
2 Tbsps. Dijon mustard  
2 tsps. chicken-flavor instant bouillon  
1/8 tsp. pepper  
dash of hot pepper sauce  
1 (16 oz.) pkg. frozen vegetable mixture (see note)  
1 lb. cooked chicken breasts, cut into cubes (see note)  
2 (4 oz) cans refrigerated crescent dinner rolls  
2 Tbsps. skim milk

Spray 12x8 inch baking dish with nonstick cooking spray. In large saucepan, stir flour into 2 cups milk; blend well. Stir in mustard, bouillon, pepper, hot pepper sauce. Cook over medium heat until mixture boils and thickens, stirring frequently. Add vegetables and chicken cook 5-7 minutes or until vegetables are completely thawed and warm, stirring occasionally. Unroll dough into four rectangles: press perforations together. Press or roll dough to 12x8 inch rectangle; cut 1 inch slits in dough. Pour chicken mixture into dish. Place dough over hot mixture; brush with 2 tablespoons milk. Bake at 350 degrees for 20-30 minutes or until crust is deep golden brown and filling is bubbly. Yield 6 servings.

Note example: potatoes, green beans, onion and red pepper Note: Halved chicken breasts can be quickly cooked in about 20 minutes by poaching in boiling water, just until center of meat is no longer pink (chicken will cook a bit more in the pie). Or use a microwave oven.

\* \* \* \* \*

## LAMB

### MARMALADE LAMB RIBS

2 American Lamb Denver ribs, about 1 1/2 pounds  
2 Tbsps. liquid smoke  
6 cups water  
2 cups chili sauce  
3 cup Crosse & Blackwell Orange Marmalade  
1 tsp. liquid smoke  
1 Tbsp. lemon juice

Bring 2 tablespoons liquid smoke, water and Denver ribs to a boil. Reduce heat and simmer for 1 hour. Remove ribs from water and discard liquid. Cool and refrigerate if not using immediately. Fifteen minute before serving, combine chili sauce, marmalade, 1 teaspoon liquid smoke and lemon juice and heat. Dip ribs in warm sauce, and bake at 400 degrees F for 12 minutes. If you like crusty ribs, place under broiler for about 2 minute. Makes 4 appetizer servings or 2 main entree servings This recipe also makes a delicious supper recipe when time is of the essence. Prep. time: 1 hour Cooking time: 15 min. Nutritional info. per serving: calories 199, protein 18gm, carbohydrates 19gm, fat 6gm, dietary fiber .4gm, cholesterol 53mg, sodium 29mg.

### SHASHLIK

Greek

3 lbs cubed lamb  
1 cup olive oil  
3 chopped onion  
1 tsp. salt  
1 tsp. ground pepper

You can use cubed leg or shoulder of lamb. Combine oil onion salt and

pepper and marinate lamb for at least one day in refrigerator. Skewer the meat and broil until brown all over. Serve with Rice Pilaf and broiled tomatoes.

### SIZZLING SPRING ROAST LAMB SHOULDER MARINATED IN SECRET SAUCE

Makes 12-16 servings

4-to-6 lbs. boneless lean fresh Amer. Lamb shoulder, rolled and tied

Marinade

1 cup (8 1/4 ounce bottle) Crosse & Blackwell Steak Sauce

1/3 cup orange juice

1 Tbsp. lemon pepper

In a 3-quart roaster, combine steak sauce, orange juice and lemon pepper. Place lamb roast in bag or pan, turning to coat. Seal or cover and refrigerate for 1 hour, turning several times. To bake, remove lamb roast from marinade, rinse out the dishes, then put roast on a rack back in the same dish and roast in 325 degree F oven for 20 minute per pound. Remove from oven, cover with foil and allow to stand for few minutes. Slice and serve. Pass with additional Crosse & Blackwell steak sauce, if desired.

\* \* \* \* \*

### PORK

#### ANNA'S ROAST LOIN OF PORK

5-lb. loin of pork (Note)

Salt

pepper

3 quarts boiling water

1 cup white vinegar

3 to 4 Tbsps. currant jelly, melted, or apricot or guava jam

Brown Gravy

Watercress

Cranberries on a string

Wipe pork with damp paper towels. Sprinkle all over with 1/2 teaspoon salt and 1/8 teaspoon pepper. Pour boiling water and vinegar into an oval Dutch oven (about 8-quart size). (Or use a heavy kettle, large

enough for roast and liquid to almost cover, with a tight-fitting lid.) Place pork, fat side down, in liquid. Bring to boiling; reduce heat, and simmer, covered, very gently (liquid should barely bubble) 2 hours.

Preheat oven to 375 degrees F. Remove pork to shallow baking pan; stand upright, resting on bones. Sprinkle surface with 1/2 teaspoon salt and 1/8 teaspoon pepper. Bake 20 minutes, basting every 5 minutes with vinegar mixture. Brush surface with melted jelly. Bake 10 minutes longer, until shiny and glazed.

Meanwhile, make Brown Gravy.

Remove roast to heated platter. Garnish with watercress and Cranberries on a String. Serve with gravy. Makes 6 to 8 servings.

Note: Have butcher crack bones for easier carving.

#### BROWN GRAVY

2 Tbsps. flour  
1/4 cup butter or margarine, melted  
1 can (10 1/2 oz) condensed beef broth, undiluted

In medium saucepan, stir flour into hot butter until smooth. Cook, stirring over low heat, to brown flour slightly. Remove from heat. Gradually stir in broth. Bring to boiling, stirring; reduce heat; simmer 1 or 2 minutes, until slightly thickened. Makes about 1 1/2 cups.

#### CRANBERRIES ON A STRING

Thread washed cranberries on a string, using a large darning needle and heavy duty thread.

#### APPLE SAUSAGE CASSEROLE

4 cups thinly sliced sweet potatoes  
4 cups thinly sliced tart apples  
2 tsps. instant minced onion  
2 tsps. salt  
3/4 cup maple-blended syrup  
3/4 cup apple cider  
1/2 cup melted butter or margarine  
12 brown'n'serve pork sausages



Arrange alternate layers: of sweet potato and apple in greased 2 qt casserole sprinkling each layer with instant minced onion and salt. Combine syrup, cider and melted butter; pour over all. Cover; bake at 350 degrees for 1 hour. Arrange sausages on top; bake, uncovered, 15 to 20 minutes longer, or until sausages are brown and apples and sweet potatoes are tender. Makes 6 servings.

## CROWN ROAST OF PORK WITH FRESH APPLE STUFFING

"to carve, slice between ribs"

5 1/2 -6 lb. crown roast of pork (14-16 ribs)  
2 Tbsps. butter  
1/2 cup finely chopped onion  
1 cup apples, peeled and finely chopped  
1/3 cup finely chopped celery  
3/4 lb. ground sausage  
1/3 cup bread crumbs  
1/4 cup finely chopped parsley  
1/4 tsp. garlic salt  
1/2 tsp. dried thyme  
1/2 tsp. salt  
1/4 tsp. pepper

Melt butter in skillet. Add onion and cook, stirring about 5 minutes. Continue cooking with apple and celery just until tender. Combine remaining ingredients fill center of roast with stuffing. Place roast in shallow roasting pan. Cover stuffing with foil. Drop foil over tips to prevent charring.

Roast at 325 degrees for about 2 1/2 to 3 hours. During last half hour, remove foil from stuffing to brown top. Garnish rib ends with paper frills if desired. Serves 6-8

## HAM CASSEROLE

1 (7 ounce) package elbow macaroni (2 cups uncooked)  
1 (10 1/2 ounce) can cream of mushroom soup  
2/3 cup milk  
1/2 tsp. celery salt  
1 cup cheddar cheese shredded  
1 tsp. Worcestershire sauce  
1 (6 1/2 ounce) can chopped ham, flaked apart with fork

## Corn flake crumbs

Prepare macaroni according to package directions. Drain. Heat together soup, milk, cheddar cheese, celery salt, Worcestershire sauce. Add chopped ham. Add mixture to cooked macaroni. Pour into greased 2 quart baking dish. Top with corn flake crumbs. Bake in preheated 350 degree oven for about 45 minutes. 6-8 servings.

## HAM CREOLE WITH NOODLES

3 1/2 cups cubed cooked lean ham (about 1 pound)  
2 (8-ounce) cans tomato sauce  
1 cup diced celery  
1/2 cup diced green pepper  
1/2 cup water  
1 Tbsp. minced onion  
1/2 tsp. oregano leaves  
1/2 tsp. garlic salt  
1/4 tsp. salt  
1/8 tsp. pepper  
1/2 of a (1-pound) pkg. egg noodles

In large saucepan combine ham, tomato sauce, celery, green pepper, water, onion and seasonings. Cover and simmer for 10 minutes. Remove cover and simmer additional 10 minutes. Prepare Noodles according to package direction. Drain. Serve ham sauce over hot noodles. 4 servings

## HAM WITH APPLE CIDER SAUCE

"serve with broccoli, steamed brown rice and rolls"

3 lb. precooked ham  
1/2 cup apple cider  
1/2 cup whipping cream  
1 cup Gruyere cheese, shredded (or use Swiss cheese)  
1/4 cup mayonnaise  
2 tsps. mustard  
2 tsps. horseradish  
1/8 tsp. pepper

Preheat oven to 325 degrees F. Place ham on rack in open pan. Bake 1 hour basting occasionally with apple cider. Remove ham from oven and increase oven temperature to 450 degrees. Whip cream; fold in remaining ingredients. Spoon sauce over ham and return to oven. Bake

until sauce is puffy and lightly browned, about 5 minutes. Serves 8-10

## JAMBALAYA

4 bay leaves-small  
1 tsp. salt  
1 tsp. white pepper  
1 tsp. dry mustard  
1 tsp. cayenne pepper  
1/2 tsp. ground cumin  
1/2 tsp. black pepper  
1/2 tps. dried thyme leaves  
4 tsp. margarine  
6 oz cured 81 ham, diced  
6 oz Kielbasa sausage, diced  
1 1/2 cups chopped celery  
1 1/2 cups chopped onion  
1 cup bell pepper  
1 1/2 tsps. minced garlic  
4 cups chicken broth  
2 cups uncooked converted rice

Combine seasoning mix ingredients and set aside. In large heavy skillet melt butter, add sausage and ham, cook 5 minutes. Add onions, celery, seasoning mix and garlic. Stir well, cooking until brown 10-12 min. Stir in rice and cook 5 min. Add stock, stir well. Bring mix to a boil, reduce heat and simmer 20 minutes. Remove bay leaves. Serves 6

## KARTOFFELSUPPE

1/2 pound frankfurters or 2 knockwurst, diagonally sliced  
1/2 cup chopped celery  
1/4 cup finely chopped onion  
1/4 tsp. celery seed  
2 Tbsps. butter or margarine  
2 cans Campbell's Cream of Potato Soup  
1 1/2 soup cans milk  
1/4 cup chopped parsley

In large saucepan, brown frankfurters and cook celery and onion with celery seed in butter until tender. Blend in soup, milk and parsley. Heat; stir occasionally. Makes about 5 1/2 cups.

## PORK CHOP CASSEROLE

1 pkg. Lipton Onion Soup  
3/4 cup water  
2 Tbsps. brown sugar  
1/2 tsp. cinnamon  
1/4 tsp. nutmeg  
4 cups thinly sliced potatoes  
2 medium onions  
4 cup apples in 1/2 inch rings  
4 thick pork chops

Combine soup mix, water, sugar and spices, mix well. In a shallow baking dish layer half potatoes, onion and apples, place pork chops over layer. Layer second half of potatoes, onion, and apples, pour soup mix over top. Cover. Bake 1 1/2 hours at 375. Serves 4

## PORK CHOPS COUNTRY STYLE

Pork chops top off a country dinner.

Preheat your oven to 400 degrees F. Sprinkle 4 pork chops with salt, pepper and paprika. In a large skillet, over medium high heat, brown pork chops in 2 tablespoons salad oil. Remove chops from pan and drain off drippings.

In the same skillet heat:

1 can (10-1/2 oz.) condensed cream of mushroom soup (undiluted),  
1/2 cup dairy sour cream  
1 tsp. parsley flakes.  
Use low heat and don't boil.

Place :

1/2 bag (4 cups) frozen Ore-Ida Country Style Dinner Fries in a shallow 2-qt. casserole; top with a layer: (18-oz. can) of cut green beans, drained.

Pour on hot cream sauce and top with pork chops. Cover and bake 45 minutes or until sauce is bubbly and potatoes are hot and tender.  
Serves four.

## PORK WITH VEGETABLE RICE BOWL (KATSUDON)

12 ounces pork tenderloin, cut into 1- by 1/2-inch pieces  
1/4 cup ketchup  
2 Tbsps. low-sodium soy sauce  
1 Tbsp. brown sugar  
1 Tbsp. orange or lemon juice  
2 Tbsps. Worcestershire sauce  
2 tsps. grated fresh ginger root  
1 clove garlic, minced  
2 green peppers (1 pound), seeded and sliced into 1/4-inch strips  
Freshly cooked white or brown rice

Place pork pieces in single layer in 10-inch microwave pie plate. Combine ketchup, soy sauce, brown sugar, orange juice, Worcestershire, ginger root and garlic in small bowl. Spoon sauce over pork, turning meat to coat well. Cover tightly with plastic wrap, turned back slightly on one side. Microwave on HIGH (100% power) 5 minutes. Turn meat pieces over and place lesser cooked inner pieces toward outside of pan. Arrange green pepper strips on top of pork. Recover and cook on HIGH (100 percent power) until vegetables are tender-crisp and pork is cooked through, 3 to 5 minutes longer. Place rice in 4 soup bowls. Evenly spoon pork-vegetable mixture and sauce over rice. Yield: 4 servings.

## ROAST PORK WITH RUBY GLAZE

4 to 6-pound boneless pork loin roast  
2 cup fresh cranberries  
1 cup light corn syrup  
1 cup sugar  
1/4 tsp. ground cinnamon

Place pork roast on rack in open roasting pan. Insert meat thermometer so bulb is in center of thickest part of roast. Roast in 325 degree F. oven, about 2 1/2 to 3 hours or until thermometer registers 170 degrees F. Meanwhile, in 2-qt. saucepan over medium heat bring remaining ingredients to boil, stirring frequently; boil 2 minutes. Let stand at room temperature. Drain 1/2 cup liquid from cranberry glaze. Brush on pork several times during last 40 minutes of roasting. Serve remaining glaze as sauce for roast. Makes 10 to 12 servings.

## SUNSHINE HAM AND MAC

1 (7 ounce) package elbow macaroni, 2 cups uncooked  
1/2 cup chopped onion  
2 Tbsps. butter  
2 Tbsps. flour  
1/4 tsp. salt  
1 2/3 cups undiluted Carnation Evaporated Milk  
1/2 cup water  
1 1/2 cups (6 ounces) shredded Cheddar cheese  
1 tsp. prepared mustard  
1 cup (4 ounces) cooked ham, cut in julienne strips  
1/4 cup minced green pepper  
2 to 3 drops bottled hot sauce, if desired

Prepare elbow macaroni according to package directions. Drain. In large saucepan, saute onion in butter until tender. Stir in flour and salt. Gradually add evaporated milk and water. Cook over medium heat, stirring constantly until mixture just comes to a boil and thickens. Remove from heat, stir in cheese until melted. Add mustard, ham, green pepper, hot sauce, and cooked macaroni. Heat to serving temperature. To serve, pour into a warmed 1 1/2 quart casserole. 4 to 6 servings.

#### SWEET 'N SOUR PORK EGG ROLLS

2 medium carrots, finely shredded  
1/2 cup fresh bean sprouts, chopped  
1/2 lb. ground pork or 1 cup small shelled shrimp  
1 pkg. egg roll wrappers  
1/2 cup chopped mushrooms  
1/2 cup chopped cabbage  
2-3 Tbsps. Yoshida's Gourmet Sauce  
1 cup Yoshida's Cantonese Style sweet'n sour sauce

Stir fry all vegetables 6-8 minutes, or until done, in 2 tablespoons butter and set aside. Brown the ground pork and drain before adding cooked vegetables to meat. Spoon Gourmet sauce over and mix well, simmering for 1 -1 1/2 minutes. Fill egg roll wrappers with mixture and fold according to package directions. Fry in hot oil (365 degrees) for 2-3 minutes or until golden brown. Drain on paper towels and serve warm with sweet'n sour sauce for dipping.

Note: Yoshida's Hawaiian style Barbecue sauce may be substituted for the sweet' sour sauce.

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## SEAFOOD

ASSORTED  
SALMON  
SHRIMP  
TUNA

\* \* \*

## ASSORTED

### CRUSTLESS CRAB QUICHE

8 oz Alaska Snow crab-frozen  
4 slices of bacon  
3 eggs  
1/2 cup Bisquick  
1/3 cup melted butter  
1 1/2 cup milk  
1/8 tsp. salt  
dash pepper  
2 cups shredded swiss cheese

Defrost and slice crab meat, save 2 T of crab meat liquid- or use canned ham. Fry bacon until crisp. Drain and crumble. Beat together-eggs, bisquick, butter, milk, salt, pepper, and 2 T of crab meat liquid, until smooth. Pour into 9" pie plate. Sprinkle crab, cheese and bacon over top, pressing down gently. Bake 350 for 35-40 minutes. Serves 4

### CRABMEAT TORTILLA ROLL-UPS

#### Tortillas:

1 cup nonfat sour cream  
1 1/2 cups shredded low-fat Cheddar cheese  
1 1/2 cups chopped imitation crabmeat  
8 (8-inch) flour tortillas

#### Toppings:

sliced green onions  
chopped tomatoes  
chopped olives  
salsa, etc.

In medium bowl, stir together nonfat sour cream, cheese and imitation crabmeat. Spread 1/4 to 1/2 cup crab mixture on each tortilla; top with desired toppings. Tightly roll up each tortilla. Wrap each tortilla in microwaveable cooking paper or waxed paper. Microwave one at a time on High until heated through and cheese is melted, 35 to 45 seconds (heat two for 1:10-1:20 min.). Serve with additional nonfat sour cream, if desired. Yield: makes 6-8 servings.

## FISH WITH PEPPERS

1 1/2 pound fish fillets  
3 Tbsps. soy sauce  
1 clove garlic, finely chopped  
1/4 tsp. ground ginger  
2 medium green peppers, cut into 1 inch pieces  
8 ounces mushrooms, cut into halves  
3 Tbsps. vegetable oil

If fish fillets are large, cut into 6-8 pieces. Mix soy sauce, garlic, and ginger; brush on both sides of fish. Cook and stir green peppers and mushrooms in oil in 10-inch skillet over medium-high heat until crisp tender, about 6 minutes. Remove vegetables with slotted spoon; reserve.

Fry fish in same skillet until fish flakes easily with fork, about 8 minutes. Add vegetables; heat just until hot. Yield: 5-6 servings.

## LINGUINI WITH CLAM SAUCE

1 (1 pound) package Linguine  
1/2 cup butter or margarine  
1/4 cup vegetable oil  
2 cloves garlic, minced  
2 (6 1/2-ounce) cans minced clams, drained  
1/4 cup finely chopped fresh parsley  
1/4 tsp. basil leaves  
1/4 tsp. oregano leaves  
1/4 tsp. salt  
1/8 tsp. pepper  
Parmesan cheese

Prepare Linguine according to package directions. Drain. In heavy



saucepan heat butter and oil. Saute garlic and clams over medium heat 2 to 3 minutes. Stir in parsley, basil, oregano, salt and pepper. Simmer 5 minutes. Add hot cooked Linguine to clam mixture; toss lightly. Serve on warm platter. Pass the Parmesan cheese. 4-6 servings.

## OYSTER PIE

36 saltines  
36 oysters, drained  
3 Tbsps. butter or margarine  
Pepper  
2 cups milk

Break 12 crackers into fourths layer in bottom of an 8 1/4-inch round glass baking dish. Arrange half of the oysters on top. Dot with 1 tablespoon butter, sprinkle lightly with pepper. Repeat layering with 12 more crackers (broken into fourths), remaining oysters, 1 tablespoon butter and a light sprinkling of pepper. Arrange rest of crackers (broken into fourths) over oysters. Dot with remaining butter. Pour milk over all. Refrigerate one hour. Preheat oven to 400 degrees F. Bake 15 to 20 minutes, Or until golden-brown but not dry. Makes 6 to 8 servings.

## HONEY BROILED SEA SCALLOPS

3 Tbsps. lime juice  
1 Tbsp. vegetable oil  
1 Tbsp. honey  
1 lb. sea scallops  
1 Tbsp. soy sauce  
1/4 tsp. ginger  
2 Tbsps. toasted sesame seeds

Combine lime juice, oil, honey, soy sauce, and ginger. Add scallops and toss to coat. Cover and refrigerate 1 hour, stirring occasionally. Remove scallops from marinade, reserving marinade. Thread scallops evenly on 4 skewers. Place skewers on shallow baking pan that has been sprayed with a non-stick coating. Broil 4-6 inches from source of heat 2-3 minutes. Turn and baste with reserved marinade and continue cooking 2-3 minutes or until opaque throughout. Place sesame seeds on wax paper and roll each skewer over the seeds to evenly coat scallops. Serve immediately. Serves 4

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## SALMON

### BAKED SALMON WITH HERB SAUCE

1 1/2 lb. salmon fillet  
1 Tbsp. butter  
1 tsp. salt  
1 tsp. pepper  
1/2 cup mayonnaise  
1 Tbsp. parsley  
1/2 tsp. dill  
1 lemon, cut in wedges  
1 greens of onion, fine chop

Cut fillet in 4 serving pieces. Place large side of fillet toward edge of pyrex baking dish with center open. Pierce fish, dot fish with butter, and cover with plastic wrap. Microwave Medium (50%) for 5 minutes. Mix mayonnaise, parsley, onion, and dill together. Spread mayonnaise mixture on top of fillets and microwave Medium (50%) covered for 5-6 minutes before serving. Garnish with lemon wedges. If steaks are used, arrange with thin ends toward center of dish. One inch steaks should be microwaved 5 minutes a medium power, covered with mayonnaise mixture and microwaved for 5-6 minutes longer.

### BAKED SALMON LOAF

1 can ( 15 1/2-oz.) salmon  
1 cup diced celery  
1 cup diced green pepper  
1/2 cup sliced black olives  
3/4 cup mayonnaise  
2 Tbsps. lemon juice  
2 green onions, sliced  
3/4 cup crushed potato chips

Drain and flake salmon, reserving liquid. Combine flaked salmon and liquid with remaining ingredients except potato chips. Spoon into a buttered casserole. Top with chips. Bake at 450 degrees for 15 minutes. Serve 6

## CRUSTY SALMON CROQUETTES

1 can (1 lb.)salmon  
1/2 cup chopped onion  
2 Tbsps. melted margarine or cooking oil  
2 Tbsps. flour  
1/2 cup milk  
2 cups cooked rice  
1 egg, beaten  
1/2 cup grated cheese  
1/2 tsp. salt  
dash pepper  
1 cup cereal crumbs  
1/4 cup cooking oil  
6 spiced apple rings  
chopped parsley

Drain and flake salmon, Cook onion in melted margarine, or cooking oil until tender. Blend in flour. Add milk gradually and cook until thick, stirring constantly. Add rice, egg, cheese, salt pepper and salmon. Chill several hours. Shape into 6 cones. Roll in crumbs. Place cones on a well-greased baking pan. 15x10x1 Pour cooking oil over cones. Bake in an extremely hot oven. 500 degrees for 10-15 minutes or until lightly brown. Remove from oven and place spiced apple rings on baking pan bake 4-5 minutes longer or until apples are heated. Arrange croquettes and apple rings on warm serving platter. Sprinkle with parsley Stand croquettes upright like little trees. Makes 6 servings.

## SMOKED SALMON AND GOAT CHEESE STRATA

This is a new twist on strata, a layered dish that has been around for centuries. Baked in a springform pan, this lusty version is served in wedges, perfect for a weekend brunch.

1/4 cup butter, softened, plus 1 tsp.  
13 slices firm white bread  
5 large eggs  
1/3 cup plus 2 Tbsp. milk  
1/4 tsp. salt  
1/4 tsp. white pepper  
Dash nutmeg and cayenne pepper  
1 Tbsp. chopped fresh dill or 1 teaspoon dried  
2 tsp. capers, drained  
1 tsp. dried ground green peppercorns  
1 cup crumbled firm goat cheese (about 5 ounces)

1/2 cup chopped sun-dried tomatoes (dry, not oil-packed)  
6 ounces smoked salmon, cut into strips

Use 2 teaspoons softened butter to grease 9-inch springform pan. Lightly spread remaining softened butter (reserving 1 teaspoon) on both sides of bread slices. Cut slices diagonally in half. Line sides of pan with about 9 bread triangles, overlapping them slightly with long edge down. Line bottom of pan with about 8 bread triangles, cutting to fit as necessary. Reserve remaining triangles.

Whisk together 3 eggs, 1/3 cup milk, salt, pepper, nutmeg and cayenne in small bowl. Drizzle about 1/3 of mixture over bread slices in bottom of pan. Set aside remaining mixture. Whisk together remaining 2 eggs, 2 tablespoons milk and dashes of salt and white pepper in another small bowl. Melt remaining 1 teaspoon butter in small skillet over medium heat. Add egg mixture and stir with wooden spoon until eggs are softly scrambled. Spread eggs over bread slices. Sprinkle with dill, 1 teaspoon capers and peppercorns. Top with 1/2 cup goat cheese, tomatoes and smoked salmon, reserving some salmon strips for garnish.

Cover filling with remaining bread slices and drizzle remaining egg mixture evenly over top. Sprinkle with remaining goat cheese. Cover and refrigerate overnight, along with remaining smoked salmon and capers. To bake, place pan of strata on baking sheet. Bake at 375 degrees until top is golden, 35 to 40 minutes. Let stand 5 minutes. Remove sides of springform pan and transfer strata to serving plate. Garnish with reserved smoked salmon and capers. Yield: 8 servings.

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## SHRIMP

### CRAWFISH OR SHRIMP SOUFFLEE

2 tsps. salt  
2 tsps. cayenne pepper  
1 tsp. white pepper  
1 tsp. black pepper  
1 tsp. dried basil leaves  
1/2 tsp. dried thyme leaves  
1/4 cup chopped onions  
1/4 cup chopped celery  
1/4 cup chopped green peppers  
7 Tbsps. vegetable oil

3/4 cup flour  
3 cups seafood stock  
1/2 lb. butter  
2 lbs. shrimp or crawfish  
1 cup finely chopped green onion  
4 cup cooked rice

Thoroughly combine the seasoning mix ingredients in a small bowl and set aside. In a separate bowl combine the onions, celery, and bell peppers.

In a large skillet (preferably cast ), heat the oil over high heat until it begins to smoke, about 4 minutes. With a long handled whisk, gradually mix in the flour, stirring until smooth. Continue cooking, whisking constantly, until roux is dark brown, about 3-5 minutes. Remove from heat and immediately stir in the vegetables and 1 tablespoon of the seasoning mix with a wooden spoon; continue stirring until cooled, about 5 minutes.

In a 2-qt. saucepan bring 2 cups of the stock to a boil over high heat. Gradually add the roux and whisk until thoroughly dissolved. Reduce heat to low and cook until flour taste is gone, about 2 minutes, whisking almost constantly. Remove from heat and set aside.

In a 4-qt. saucepan melt 1 stick of butter over medium heat. Stir in shrimp and the green onions; saute 1 minute, stirring almost constantly. Add the remaining stick of butter, the stock mixture and the remaining 1 cup stock; cook until butter melts and is mixed into the sauce, about 4-6 minutes, constantly shaking the pan in a back and forth motion. Add the remaining seasoning mix, stir well and remove from heat ( if sauce starts to separate, add about 2 tablespoons more of butter or water and shake pan until it combines) Serve immediately.  
Serves 4

## CHUNKY SHRIMP GAZPACHO

2 large shallot, peeled  
2 medium tomatoes, cored and quartered  
1 small cucumber, peeled and quartered  
1/4 cup coarsely chopped green onion (white and green parts)  
2 Tbsps. chopped cilantro  
1 to 1 1/4 cups vegetable juice (use a product with tomato juice base)  
1/4 teaspoon ground cumin  
1/2 teaspoon hot pepper sauce  
10 medium shrimp, peeled, cooked and diced

Salt

freshly ground white pepper

Mince shallots in food processor. Add tomatoes to food processor and mince. Add cucumber, green onion and cilantro (all vegetables could be minced by hand as well) and mince. Spoon contents into medium bowl. Add 1 cup vegetable juice, cumin and hot pepper sauce. Stir well. Stir in shrimp. If mixture is too thick, add remaining 1/4 cup vegetable juice. Season to taste with salt and pepper. Cover and chill 1 to 2 hours. Serve cold. Yield: 2 servings.

### POTTED SHRIMP SPREAD

1 can (4 1/2 ounces) shrimp, rinsed  
3 Tbsps. butter, melted  
2 pinches curry powder OR 1 tsp. dill  
1 tsp. lemon juice  
Salt and pepper to taste

Place shrimp in food processor and process 1 minute. Add remaining ingredients and process until smooth, about 1 minute. Serve with crackers or bread. Makes 8 servings.

### SPAGHETTI SHRIMP PLATTER

1/2 of a (1 pound) package spaghetti  
1/2 cup olive oil  
2 cups cooked shrimp  
1 clove garlic, minced  
1/2 cup grated Parmesan cheese  
1/4 cup chopped fresh dill  
1 tsp. salt  
1/2 tsp. coarse grind pepper

Prepare spaghetti according to package directions. Drain. In a large skillet heat oil, add shrimp and garlic. Stir and cook for 5 minutes. Add cooked spaghetti, Parmesan cheese, dill, salt and pepper. Toss well to coat spaghetti. Serve immediately. 6 servings.

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TUNA

### 1-2-3 CASSEROLE

- 1 (7-ounce) package elbow macaroni (2 cups uncooked)
- 1 (10 3/4-ounce) can cream of mushroom soup
- 1/2 cup evaporated milk
- 1/2 cup grated American cheese
- 1 (6 1/2-ounce) can tuna, drained and flaked

Prepare macaroni according to package directions. Drain. In same pan, heat soup, evaporated milk, cheese and tuna. Stir in cooked macaroni. Serve immediately. 5 servings.

### HOT TUNA SANDWICH

Dorothea Maxey

- 1 can tuna drained
- 1 egg, beaten
- 10 saltine crackers
- 1/2 tsp. worcestershire sauce
- salt to taste
- 1 tsp. onion powder

Mix together and form into patties. Fry until dry appearing and crisp. Top with cheese before removing from pan and let cheese slightly melt. Serve with bread, english muffin or bun. Garnish as desired. Serves 3

### SPAGHETTI WITH TUNA SAUCE

- 1 (10 1/2-ounce) can beef consomme
- 1 1/2 cups water
- 1/3 cup flour
- 2 Tbsps. horseradish
- 2 Tbsps. Worcestershire sauce
- 2 Tbsps. butter or margarine
- 2 (7-ounce) cans tuna in water, drained and flaked
- 1/4 cup chopped fresh parsley
- 1 (7-ounce) package spaghetti

Heat beef consomme to boiling point. Combine water and flour; mix well. Add to consomme and cook over low heat until thickened, stirring constantly. Stir in horseradish, Worcestershire sauce, butter, tuna and parsley; cook over low heat 10 minutes, stirring constantly. Prepare spaghetti according to package directions. Drain. Serve tuna sauce over hot spaghetti. 4 servings. Approximately 380 calories each.

## TUNA CASSEROLE

Mother's

- 1 (6 1/2 oz) can tuna, drained
- 1 cup chopped celery
- 1 cup mushroom soup
- 1/2 cup chopped onion (more to taste)
- 1 large can chow mein noodles
- 1 cup cashew nuts

Mix together bake 350 degrees for 45 min.

## TUNA PROVENCAL

- 1 Tbsp. vegetable oil
- 1 cup onion chopped, peeled
- 1/2 tsp. garlic minced, peeled
- 1 (16 ounce) can whole peeled tomatoes, drained
- 1/2 tsp. dried basil leaves
- 1/2 tsp. salt
- 1/8 tsp. ground black pepper
- 2 pounds unpeeled all-purpose potatoes, scrubbed and cut into 1/4 inch cubes (about 5 cups)
- 1 (6 1/2 ounce) can oil-packed tuna, drained and flaked
- 2 ounces grated Cheddar cheese (about 1/2 cup)

Heat oven to 375 degrees F. In a 10-to-12-inch skillet heat oil over moderately high heat. Add onion and garlic and cook 3 to 4 minutes, stirring occasionally, until onion is translucent. Add tomatoes, basil, salt and pepper and simmer 2 to 3 minutes. Grease a 2-quart casserole. Scatter half the potatoes in bottom of prepared dish; top with half the tuna and half the tomato mixture. Repeat layers. Cover and bake 1 hour to 1 hour and 15 minutes, or until potatoes are tender. Sprinkle with cheese and bake, uncovered, 10 to 15 minutes longer. Makes about 6 cups.

## TUNA, ITALIAN STYLE

- 1 can (7 oz.) tuna packed in olive oil
- 1 Tbsp. fresh, flat-leaf parsley, chopped
- 1/2 medium-sized onion or two scallions, finely chopped
- Romaine lettuce leaves, washed & patted dry



1 medium-sized tomato  
Black pepper to taste

Empty tuna into bowl. Do not drain oil. Using a fork, break tuna in small chunks. Do not mash. Add parsley and onion. Mix well. Arrange on romaine lettuce leaves. Cut tomato into slim wedges and arrange around edges of salad.

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## TURKEY

### BREAD STUFFING AND TURKEY

1 cup margarine  
2 cups diced celery  
1 1/2 cups chopped onion  
1/4 cup finely chopped parsley  
2 1/4 tsps. salt  
2 tsps. poultry seasoning  
1/2 tsp. pepper  
16 cups lightly packed fresh bread cubes  
3 eggs, slightly beaten  
1 turkey

Melt margarine in saucepan over medium heat, add celery and onions cook until tender (about 10 min.) Add parsley, salt, poultry seasoning and pepper. Mix well. Stir in bread cubes and eggs, mix well. Stuff in cleaned turkey and close opening. Place in center of roasting rack and bake in 325 degree oven for 4 1/2 hours or more. (until turkey leg pulls from body with easy pull).

### MOCK SAUSAGE PATTIES

1 pound ground turkey (or chicken)  
1/4 cup salt-free seasoned bread crumbs  
2 Tbsps. low-sodium chicken broth  
2 Tbsps. minced onion  
1 Tbsp. minced fresh parsley  
1 tsp. vegetable oil  
1/4 tsp. ground sage  
1/4 tsp. ground thyme

1/8 tsp. ground black pepper  
1 large egg white

In medium-size bowl, combine all ingredients, except egg white. Using hands, blend ingredients well. Gently beat egg white with a fork; add to mixture and incorporate with hands or large wooden spoon. Shape into 12 patties. Place on non-stick cookie sheet (or cover regular cookie sheet with aluminum foil and spray with non-stick vegetable spray). Broil 3-4 inches from heat source 4-5 minutes or until light brown. Turn and broil additional 2-3 minutes. or until cooked through. Makes 6 servings.

### POTTED TURKEY SPREAD

1 can (5 ounces) chunk white turkey, drained  
3 Tbsps. butter, melted  
1 tsp. chutney  
Salt and pepper to taste

Place turkey in food processor and process 1 minute. Add remaining ingredients and process until smooth, about 1 minute. Serve with crackers or bread. Makes 8 servings.

### THANKSGIVING POT PIE

Puff pastry made from scratch takes hours, but today it's readily available in one pound boxes in the frozen food section of most markets. A simple egg wash on top just before baking gives your crust a beautiful sheen

1/2 cup dried cranberries or cherries  
1/2 cup orange juice  
4 medium-sized leeks (about 1 pound), 3 inches of green left on, roots trimmed  
4 medium-sized carrots, halved lengthwise and cut into 1/2-inch pieces  
3 Tbsps. canola oil  
8 ounces white mushrooms (stems trimmed), quartered  
4 cups cooked skinless turkey, shredded into 1x1 1/2-inch pieces  
2 tsps. dried tarragon  
1/2 cup chopped flat-leaf parsley  
Finely grated zest of 1 orange  
2 cups defatted chicken broth or turkey broth  
3 Tbsps. unsalted butter

3 Tbsps. all-purpose flour  
Salt and freshly round black pepper, to taste  
1 sheet store-bought puff pastry (8 ounces), defrosted  
1 egg, lightly beaten with 1 Tbsp. water

Place cranberries in a small bowl; cover with orange juice to plump. Set aside. Cut leeks in half lengthwise. Run under cold water to clean completely. Slice into 1/2-inch pieces. Set aside. Bring pot of water to boil; add carrots; cook until just tender, about 2 minutes. Add leeks cook 1 minutes more. Drain vegetables and place in a large bowl. Place oil in a heavy pot over medium-high heat. Add the mushrooms and cook, shaking the pot, for 5 minutes. Add mushrooms to the vegetables. Add shredded turkey to vegetables. Drain the cranberries, reserving the juice add cranberries to the turkey and vegetables, along with the tarragon, parsley and orange zest. In heavy pot used to cook the mushrooms, bring reserved juice and the broth to a simmer over medium heat. In a separate saucepan, melt the butter over medium-low heat. Add the flour and cook, stirring constantly, until it browns lightly, about 2 to 3 minutes. Slowly whisk in hot broth and juice mixture; continue whisking over medium-high heat until thickened, about 5 minutes. Season with salt and pepper. Fold the sauce into the turkey and vegetables. Adjust seasonings. Remove to a 2-quart round ovenproof casserole. Preheat oven to 350 F. On a lightly floured surface, roll puff pastry into a circle about 2 inches larger than top of the casserole, trimming excess dough. Brush rim of casserole with the egg wash and lay pastry over top. Crimp edges on the inside and outside around the rim to form a tight seal. Cut 3 slits in the center of the pastry and brush it with remaining egg wash. Place casserole on a baking sheet and bake for 40 to 45 minutes, or until the crust is golden. Serve piping hot. Serves 8

## TURKEY BURGERS

2 cups chopped cooked turkey  
1 egg, slightly beaten  
1/2 cup BEST FOODS Real Mayonnaise  
1/2 cup diced celery  
1/4 cup fine dry flavored or plain bread crumbs  
2 Tbsps. finely chopped onion  
2 Tbsps. finely chopped blanched almonds (optional)  
1/4 tsp. salt  
1/4 tsp. pepper  
Bread crumbs  
1 Tbsp. margarine

Mix together first 9 ingredients. Chill. Shape into 6 patties; roll in bread crumbs. Melt margarine in skillet over medium heat. Cook about 10 minutes or until evenly browned. Serves 6.

## TURKEY CASSEROLE

(Makes 6 servings)

1/2 pound spaghetti  
1 cup (1/2 inch cubes) green pepper  
1/2 cup chopped onion  
2 Tbsps. salad oil  
10-ounce package frozen peas with onions  
10 1/2 ounce can cream of mushroom soup  
1 2/3 cups undiluted Carnation Evaporated Milk  
3 cups cooked, chopped turkey  
1/4 tsp. salt  
1/4 tsp. white pepper  
3/4 tsp. celery seed  
2 cups shredded process American cheese  
2 slices buttered bread

Break spaghetti in half. Cook according to label directions. Rinse well and drain. Saute green pepper and onion in oil in large saucepan 3-4 minutes. Add peas with onions, soup, milk, turkey, spices and 1 1/2 cups cheese. Mix well after each addition. Gently stir in cooked spaghetti. Pour mixture into 13 x 9 x 2-inch baking dish. Cut each bread slice into 16 small cubes. Top casserole with bread cubes and remaining 1/2 cup cheese. Bake in moderate oven 350 degrees F.) 30 minutes or until bubbly.

## TURKEY CRUNCH CASSEROLE

3 cups diced cooked turkey  
2 hard cooked eggs, chopped  
1 can (4 oz) sliced mushrooms  
3/4 cup diced celery  
1/2 cup slivered blanched almonds  
1 Tbsp. chopped onion  
1 can (10-1/2 oz ) condensed cream of chicken soup  
3/4 cup BEST FOODS Real Mayonnaise  
Chow mein noodles or crushed potato chips

Mix together first 6 ingredients. Stir soup into Real Mayonnaise; toss with turkey mixture. Turn into 8x8x2-inch baking dish. Sprinkle with

noodles. Bake in 350 degrees F oven 30 minutes or until mixture is bubbling. Serves 6.

### TURKEY MUSHROOM SPAGHETTI SAUCE

let it simmer in your crockpot for 3-4 hours.

1/2 cup minced onion  
1/2 pound ground turkey  
1/2 cup sliced fresh mushrooms OR 1 can (4 ounces) mushrooms, drained  
1/2 cup water  
2 cloves garlic, minced  
1 can (16 ounces) unsalted tomatoes  
1 can (6 ounces) unsalted tomato paste  
1 tsp. parsley flakes  
1 bay leaf  
3/4 tsp. basil leaves  
1 tsp. oregano leaves  
1/8 tsp. pepper  
1/4 cup chopped green bell pepper (optional)

Saute onions in nonstick pan. Add ground turkey and crumble with a fork. Stir until browned. Mix in mushrooms, water, garlic, tomatoes, tomato paste, parsley, bay leaf, basil, oregano, and black pepper. Simmer 1-2 hours, adding green peppers if desired for last 10 minutes of cooking. Serve over cooked spaghetti.

Yield: makes 4 cups sauce (enough for 8 cups of pasta). Nutrition information per serving (1 cup): 148 calories, 3 grams fat (18 percent fat calories), 3 grams fiber, 55 milligrams sodium.

### TURKEY SPINACH BAKE

Prepare Minute Rice as directed for 4 serving

Saute

1/2 cup chopped onion in 2 tablespoons butter  
Add 1 package (10 oz.) frozen Chopped Spinach  
1/2 cup salted water  
cook as directed on package

Combine

1 can (10 3/4 oz.) condensed cream of chicken soup  
3/4 cup mayonnaise

1 tsp. salt  
1/2 tsp. curry powder

Blend spinach, half the soup mixture, and 2 tablespoons chopped pimiento into the rice; spoon into a shallow baking dish. Arrange 12 slices cooked turkey over rice: top with remaining soup mixture. Cover and bake at 350 degrees for 25 minutes. Sprinkle with 1/4 cup grated cheddar cheese and bake uncovered until cheese is melted. Makes 4 servings

#### TURKEY OR CHICKEN TETRAZZINI

1 cup cream of mushroom soup  
1 cup cooked diced turkey or chicken  
1 Tbsp. minced onions  
1 cup shredded cheddar or Old English cheese  
4 oz. Italian spaghetti  
1/2 cup cold milk  
1/2 cup minced green pepper

Cook spaghetti; drain, Combine with remaining ingredients, reserving half the cheese. Pour into 1 1/2 quart buttered casserole dish. Sprinkle remaining cheese on top. Bake in 400 degree oven for about 30 minutes. Serves 4

#### TURKEY QUESADILLAS WITH AVOCADO CREAM

There's barely any cooking needed for these quesadillas once the ingredients are placed between the tortillas. All it takes is a quick saute in a dry skillet to finish up this delicious dish. The Avocado Cream on top is a lovely contrast to the crispy tortillas. If desired, serve a bowl of your favorite salsa alongside.

8 flour tortillas (7 inches in diameter)  
4 ounces finely grated Monterey Jack cheese  
1 cup cooked skinless turkey, shredded  
4 large white mushrooms (stems trimmed), thinly sliced  
1/4 cup finely diced red bell pepper  
4 scallions (2 inches of green left on), very thinly sliced  
2 Tbsps. finely chopped cilantro or flat-leaf parsley  
2 limes, quartered, for garnish  
Sprigs of fresh cilantro, for garnish  
1/2 cup Avocado Cream (see recipe),

Place 4 tortillas on a work surface and sprinkle each with 1/2 ounce cheese, making sure it is evenly distributed over the surface. Scatter 1/4 cup shredded turkey over each tortilla and then sprinkle each evenly with mushrooms, red bell pepper, scallions and chopped cilantro. Divide remaining Monterey Jack among the 4 tortillas, covering each with 1/2 ounce cheese. Top each with 1 remaining tortilla, creating a sandwich. Press down on ingredients with the palm of your hand.

Heat a dry nonstick skillet over medium heat until very hot. Using a large spatula, place quesadilla in the skillet. Pressing down with the spatula, cook until cheese melts and tortilla browns slightly, about 2 to 3 minutes per side; remove from skillet. Repeat process with remaining quesadillas.

Cut each quesadilla into quarters and serve immediately, garnished with quartered limes, sprigs of cilantro and dollop of Avocado Cream.

#### AVOCADO CREAM

Is simple-to-make sauce adds a bright, fresh taste to more than just quesadillas. Try it as a salad dressing or a dip for crudites and tortilla chips.

1 ripe avocado peeled, seeded and cut into large pieces  
Juice of 1 lime  
1/2 cup nonfat plain yogurt  
Salt, to taste

Place avocado, lime juice and yogurt in the bowl of a food processor; process until completely smooth. Scrape into a bowl; season to taste with salt, then serve. Yield: 1 cup.

\* \* \* \* \*

#### MAINDISHES

ASSORTED  
BREAKFAST  
ITALIAN  
MEXICAN  
PASTA  
VEGETARIAN

\* \* \*

## ASSORTED

### ALMOND CRUST CROQUETTES

1/4 cup BUTTER or margarine  
1/4 cup flour  
1 Tbsp. instant minced onion  
1 tsp. salt  
1 cup milk  
2 1/2 cups finely chopped turkey or ham  
1 tsp. Worcestershire  
1/8 tsp sage  
3/4 cup almonds  
1 egg  
2 Tbsps. water  
Flour  
salad oil

Melt butter in skillet. Blend in 1/4 cup flour, onion and salt. Add milk and cook and stir until mixture boils thoroughly and is very thick. Mix in turkey, Worcestershire and sage. Chill. Finely chop almonds. Beat egg lightly with water. Form turkey mixture into 6 cone-shaped croquettes; roll in flour. Dip floured croquettes into egg mixture, then roll in almonds. Place on lightly greased baking sheet; drizzle with oil. Bake at 400-degree, about 15 minutes, or until coating is browned and croquettes are heated through. Serve with cheese sauce if desired. Makes 6 croquettes.

### HAM,\* TURKEY CROQUETTES

Although "Almond Crust Croquettes" is a single recipe, you can make it one time with left-over turkey and another time with left-over baked ham. By leaving out some of the ingredients and adding mustard when using ham, the flavor difference is quite pronounced, and either kind of croquette is likely to become a family favorite. Both of them benefit from a crunchy crust of finely chopped almonds. \*For ham croquettes, omit onion, salt and Worcestershire. Add 1 tsp. dry mustard.

### APPLE BACON QUICHE

9" pie shell, uncooked  
5 strips bacon



1/4 cup onion, diced  
1 cup fresh golden delicious apples peeled and thinly sliced  
1 cup grated Swiss cheese  
3 eggs  
1/2 tsp. salt  
1/4 tsp. nutmeg  
1/4 tsp. dry mustard  
1 can (5 oz) evaporated milk

Fit pastry into pie pan. Bake at 425 degrees 5 minutes. In skillet fry bacon until crisp. Drain fat except 1 tablespoon saute onion and apple until tender (about 5 minutes). Crumble bacon and place in pie shell with onion and apple. Sprinkle with grated cheese. In medium bowl combine remaining ingredients with a wire whisk. Pour into pie shell. Bake at 425 degrees for 15 minutes; continue baking at 375 degrees an additional 15 minutes. Let stand 15 minutes before serving. Serves 6

#### BISCUT BASKETS

Donna Paterson, Shoshone Med. Center

2 cups biscuit mix  
2/3 cup milk  
1 1/2 - 2 lb. hamburger

Make biscuits using biscuit mix and milk. Make meatball and fry to brown. Roll out dough very thin and cut into squares according to number of meatballs. Take one square and place meatball in center bring up the corner and seal together at top. Place in baking pan and bake at 350 degrees for 20-25 min. or until golden brown. Serve with melted velveta cheese sauce. Serves 5.

#### BROILED AVOCADO LUNCHEON CUP

1 cup uncooked elbow macaroni  
4 California Avocados, halved and pitted  
3 to 4 drops bottled hot sauce  
1 pkg. (5 oz.) stick pepperoni, chopped  
1/2 cup (2 oz.) grated Mozzarella cheese  
1/4 cup grated carrot  
1 Tbsp. minced onion  
1/4 cup mayonnaise  
1/4 cup dried bread crumbs  
1 Tbsp. melted butter

Prepare macaroni according to package directions. Drain. Scoop out avocado from shells and mash with hot sauce. Spread mixture in bottom and around sides of shells. Combine macaroni, pepperoni, cheese, carrot, onion and mayonnaise. Spoon into shells. Sprinkle mixture of bread crumbs and melted butter over filling. Broil 3-5 minutes. Serves 4 with 2 half shells each.

## CHEESE BLINTZES

Jewish

2 eggs  
1 1/4 tsps. salt  
1 tsp. peanut oil  
1 cup flour  
8 oz. cottage cheese  
1/4 cup sugar  
1 cup milk

Beat one egg add 3/4 tsp salt, oil and milk blend thoroughly. Gradually add flour. Beat until smooth. Pour 2 tablespoons of batter into hot, lightly oiled 6 inch skillet. Tilt pan to spread batter. Should look like thin pancake. Cook over low heat until set. Approx 2 min. Remove from pan. Repeat with remaining batter. Makes about 16.

### Filling

Combine cottage cheese, one egg, sugar, 1/2 teaspoon salt and cinnamon. Blend. Place 2 tablespoons cheese filling in center of each blintz. Fold sides toward center, roll up. In shallow fry pan in hot 375 degree oil fry until golden brown.

## CHEESY CHILI MAC SLOW COOK

2 pounds ground beef  
1 cup chopped green pepper  
1 cup chopped onion  
2 garlic cloves, chopped  
1 (28-ounce) can tomatoes, cut up, undrained  
1 (15-ounce) can chili beans, undrained  
1 (6-ounce) can tomato paste  
1 1/2 cups water  
1 1/2 Tbsps. chili powder  
1 1/2 tsps. seasoned salt  
1 tsp. cumin

1/4 tsp. pepper  
1 (7-ounce) pkg. elbow macaroni (2 cups uncooked)  
1 cup grated Cheddar cheese

Brown ground beef, green pepper, onion and garlic on high in a slow-cooker. Drain excess fat. Add tomatoes, beans, tomato paste, water and seasonings. Cover and slow cook for 6 to 8 hours. Twenty minutes before serving, prepare macaroni according to package directions. Drain. Stir macaroni into chili, cover and heat. Garnish individual servings with cheese. Makes about 3 1/2 quarts.

## CALZONE

1/2 lb. feta, chunks  
1/4 lb. mozzarella, cubes  
1/4 cup ricotta  
1/2 cup pepperoni, sliced  
1/4 cup parmesan, grated  
1/4 tsp. rosemary, chopped  
1/2 tsp. basil, crushed  
1/2 tsp. oregano, crushed  
2 Tbsp. parsley, chopped  
freshly ground pepper  
2 large eggs  
1 Tbsp. water  
1/2 lb. mushrooms, sliced  
1/2 cup bell pepper, chopped  
1/2 cup onion, sliced

DOUGH: With metal blade place 1-1/2 pkgs. yeast, 4 cups bread flour and pinch of salt in processor bowl. Add 2 tablespoons olive oil and 1-1 1/2 cup water. Process to knead and place in oiled bowl to rise 1-1 1/2 hours covered. Set aside 2 baking sheets.

Mix cheeses, meats, vegetables, 1 egg and herbs.

Divide dough in half. Roll each into 6 circles. Spoon filling over 1/2 of each circle leave edges free for sealing. Fold dough over filling and press edges. Place on sheets slit tops and brush with egg beaten with 1 tablespoon water. Set oven to 400F. Bake 30 minutes.

## EGGPLANT PANCAKES WITH SAFFRON, SALMON AND ENDIVE

1 medium eggplant (about 1 1/4 pounds)  
2 Tbsps. olive oil  
1 Tbsp. finely minced garlic  
2 Tbsps. finely minced shallot or onion  
1/3 cup flour  
1/2 tsp. baking powder  
2 eggs  
1 cup chicken stock or low-sodium chicken broth  
2 Tbsps. chopped parsley  
2 tsps. salt  
1/2 tsp. freshly ground pepper  
2 Tbsps. unsalted butter  
2 pinches saffron threads or 1/4 tsp. powdered  
1/2 cup whipping cream  
1 pound skinless salmon fillets, cut into 1-inch cubes  
1 medium sweet red pepper, diced into 1/4-inch pieces  
3 Tbsps. unsalted butter  
12 to 16 Belgian endive leaves

Bake eggplant on baking sheet at 350 degrees 30 to 35 minutes, turning every 10 minutes. When eggplant is desiccated and wrinkled, remove from oven. Cut eggplant in half and scoop flesh into mixing bowl. Mash with fork until smooth.

Heat olive oil in small saucepan. Add garlic and shallot and saute over low heat 1 minute. Mix in eggplant puree along with 1/3 cup flour and baking powder. Stir in eggs, stock, parsley, 1 teaspoon salt and pepper.

Melt 1/2 tablespoon butter in skillet over medium heat without letting it burn. Drop soup spoons of batter into skillet and cook until pancake surfaces begin to dry out, about 3 minutes. Flip pancakes over and cook about 2 minutes longer or until golden. Repeat with remaining batter, adding butter as needed. As pancakes are done, transfer them to 250 degree oven to keep warm.

Combine 1/2 cup broth remaining 1 teaspoon salt and saffron in skillet. Bring to boil over high heat and cook 2 minutes. Add cream. Cook until liquid is reduced and thick enough to coat back of spoon. Add salmon and sweet red pepper. Cover and cook 1 to 2 minutes more, or until done. Remove from heat. Whisk in 3 tablespoons butter.

To serve, arrange pancakes on warm platter. Arrange endive leaves under pancakes. Pour salmon-red pepper sauce on top and serve. Yield: 4 servings.

## HOMESTEADER'S CASSEROLE

9 oz. pkg. frozen cut green beans cooked, drained  
8-oz. can small whole onions, drained  
1 Tbsp. chopped pimiento  
3 cups hot mashed potatoes,  
1 lb. pork sausage links, cooked, drained  
1/2 lb. pasteurized process cheese spread, sliced

Combine green beans, onions and pimiento. Layer half the potatoes; sausage and process cheese spread in 2 quart casserole. Top with remaining potatoes, combined vegetables and remaining sausage. Cover; bake at 350 degrees, 30 minutes. Top with remaining process cheese spread. Continue baking until process cheese spread is melted. 4 to 6 servings.

## HOT DIGGITY HOT DISH

1 (7-ounce) package elbow macaroni (2 cups uncooked)  
1 pound frankfurters, cut into quarters  
1 (10 3/4-ounce) can condensed cream of celery or mushroom soup  
1 (8-ounce) container sour cream, at room temperature  
1 cup shredded carrot  
1/2 cup chopped onion  
1/4 cup chopped green pepper  
1/2 tsp. dill weed, optional

Prepare macaroni according to package directions. Drain. Bake at 350 degrees. In large bowl, combine all ingredients; mix well. Turn into greased 2-quart baking dish. Cover; bake 30 to 35 minutes or until hot and bubbly. Makes 6 servings.

## MACARONI AND CHEESE BUNDT DELIGHT

14 ounce package elbow macaroni (4 cups uncooked)  
1/4 cup chopped onion  
1 cup sliced, stuffed olives  
4 eggs, slightly beaten  
1 1/4 cups light cream  
1 Tbsp. seasoned salt  
1/2 tsp. pepper  
1 cup grated Parmesan cheese  
3 cups (12-oz.) grated American cheese

2 Tbsps. butter or margarine

Prepare macaroni according to package directions. Drain. Combine onion, olives, eggs, cream, salt and pepper. Add macaroni, Parmesan cheese, and American cheese and toss together. Grease a 12-cup Bundt pan with butter or margarine and lightly sprinkle with flour. Pour macaroni mixture into Bundt pan. Bake at 350 degrees for 40-45 minutes. Cool 10 minutes. Loosen edges with rubber spatula and invert onto serving platter. 8-10 servings.

### MEATLOAF MANZELLA

3 Tbsps. butter  
1 large onion, chopped  
10 large scallions  
1 medium carrot, finely chopped  
5 celery stalks, chopped  
1 red bell pepper, finely chopped  
1 green bell pepper, finely chopped  
4 garlic cloves, finely minced  
1/8 tsp. salt  
1 tsp. black pepper  
1/4 tsp. cayenne pepper  
1/2 tsp. white pepper  
1 tsp. ground cumin  
3 large eggs, lightly beaten  
1/2 cup ketchup  
1/2 cup half and-half  
1 cup chunky peanut butter  
1 pound ground beef  
1 pound ground veal  
1 pound ground pork  
1 cup chopped walnuts  
1 small loaf French bread, crumbled (see note)

Preheat oven to 350 degrees. Lightly oil a 10-inch springform pan. Heat butter in a heavy skillet and add onion, scallions, carrot, celery, red and green peppers, and garlic. Cook, stirring often, about 10 minutes, or until all moisture has evaporated. Remove from heat and set aside to cool.

In a large mixing bowl, combine salt, black pepper, cayenne, white pepper, cumin and eggs. Beat well and add ketchup, half-and-half and peanut butter. Add ground meats, walnuts and bread crumbs to mixture and blend thoroughly. Add cooled vegetables to meat mixture and

combine well. Pack mixture into the prepared pan and place inside a slightly larger pan add water about halfway up the side of the springform pan. Bake 1 hour or until done. Remove from the water and let the loaf stand 15 minutes before slicing. Makes 8-10 servings.

Note: If necessary add more bread crumbs a tablespoon at a time to make a firm loaf.

## PEANUT BUTTER PANCAKES WITH FRUIT AND SMOTHERED CHICKEN

1 3/4 cups buttermilk  
2 Tbsps. ground black pepper  
2 whole boneless, skinless chicken breasts, halved  
2 Tbsps. peanut butter  
1/2 cup flour plus additional 1/2 cup for dredging  
1/2 tsp. baking powder  
1/4 tsp. salt  
1 Tbsp. sugar  
1 egg, lightly beaten  
3 Tbsps. melted unsalted butter  
additional butter for cooking pancakes  
1/4 cup mixed diced fruit  
(such as banana, strawberries, blueberries, apples)  
1/2 cup vegetable oil  
Maple syrup

Combine 3/4 cup buttermilk with ground pepper in medium bowl. Add chicken breasts and let stand while you prepare pancake batter. Mix peanut butter and remaining 1 cup buttermilk until smooth. Combine 1/2 cup flour, baking powder, salt and sugar in mixing bowl. Make well in center and gradually beating in egg and peanut butter- buttermilk mixture, incorporating it as you go. Mixture should be smooth, but a few lumps won't hurt. Add 3 tablespoons melted butter. Mix in fruit and nuts.

Remove chicken from buttermilk and lightly dredge in remaining 1/2 cup flour, shaking off excess. Again dip chicken in buttermilk. Dredge once more in flour. Fill medium, heavy skillet with oil to depth of 1/2-inch and heat over medium heat to 325 degrees. (Oil should be hot enough to cook in when 1 drop of water immediately splatters and dances on surface, or when some food added to fat immediately bubbles.) Warm oven to 250 degrees.

Add chicken to hot oil and cook, turning once, until golden and crisp 5 to 6 minutes on each side. Drain on paper towels. Reserve in oven while cooking pancakes.

Heat skillet with a little butter over medium heat. When hot drop small dollops of batter into skillet and cook 2 to 3 minutes or until batter seems to dry out a bit and bubbles appear and begin to break on surface. Flip pancakes over and cook 1 to 2 minutes longer. Keep pancakes warm in oven while cooking remaining pancakes, using additional butter as needed. Arrange stacks of pancakes on warm plates with chicken next to it. Offer maple syrup on the side. Yield: 4 servings.

## PINWHEELS

2 cups biscuit mix  
2/3 cup milk  
1 1/2 -2 lb. hamburger  
1 can cream of mushroom soup  
1 cup grated cheddar cheese

Prepare biscuits. Mix biscuit mix and milk together to make dough. Roll out on floured board to rectangle about 13x9. Spread 1/2 can of soup over biscuit dough. Fry meat and crumble over the dough. Sprinkle cheese over meat. Roll up from long side, cut into 1 1/2 in rolls. place in baking pan and bake at 350 for 20 - 25 minutes or until golden brown. Use the other 1/2 can of soup as a base for gravy. Serves 4.

## STUFFED CABBAGE ROLLS

1/2 cup finely chopped onion  
5 slices bacon, cut into bits  
3 cups Rice Chex crushed to 1 cup  
1 pound ground lean beef  
1 tsp. salt  
1/4 tsp. pepper  
1/8 tsp. basil  
6 large cabbage leaves  
1/2 cup sour cream  
1 Tbsp. flour  
1 can (10-1/2-ounce) condensed tomato soup  
1/4 cup shredded sharp cheese packed

Heat oven to 350 degrees. Brown onion and bacon bits. Drain. Combine 2/3 cup of Chex crumbs, ground beef bacon and onion bits, salt, pepper and basil. Pour boiling water over cabbage leaves and allow to stand



2-3 minutes. Divide meat mixture among cabbage leaves. Roll and fasten with toothpicks. Place in baking dish. Mix sour cream with flour. Add tomato soup. Pour over cabbage rolls. Cover. Bake for 30 minutes, or until bubbly. Combine cheese and remaining Chex crumbs. Sprinkle mixture on rolls and bake uncovered 20 minutes longer, or until browned. Yield: 6 servings.

## SAVORY STUFFING BALLS

2 cups onion, chopped  
1 cup butter or margarine  
1 cup celery, chopped  
1/2 cup parsley flakes  
1 Tbsp. ground sage  
1 tsp. thyme leaves  
1/2 tsp. ground black pepper  
1/2 tsp. seasoning salt  
16 oz. dry bread cubes  
1 egg  
2 cups chicken broth

Melt butter in large skillet over medium heat. Add onions and saute 8 min. Add next 6 ingredients and cook 5 min. Toss with bread cubes. Beat egg with chicken broth and mix into bread cubes. Shape into 2 inch balls and place on 2 greased cookie sheets. Bake uncovered in 375 degree oven for 20 min. Makes about 30 balls.

## STUFFED STUFFING CUPS

Day after Turkey Bake

4 cup leftover or prepared stuffing  
4 oz. Cheddar cheese (1 cup shredded)  
2 Tbsps. butter  
3 Tbsps. flour  
2 cups diced, cooked turkey  
1 1/2 cups milk  
salt and pepper

Use a double thickness of heavy foil to shape 8 cups, 6 inches in diameter and 1 1/2 inches deep. Butter generously and line bottoms and sides with 1/2 inch layer of stuffing, pressing firmly. Chill. Meanwhile melt butter, add flour and stir over medium heat. Slowly add milk and cook stirring until sauce is smooth and thickened. Add cheese, and stir until melted. Add turkey and heat. Add salt and

pepper to taste. Fill stuffing cups with turkey mixture. Bake at 350 degrees for 15 minutes or until piping hot. Remove cups from foil before serving.

## UNSTUFFED CABBAGE

1 Tbsp. vegetable oil  
1 cup onion, chopped, peeled  
1/2 to 1 tsp. garlic, minced, peeled  
1 (1 1/2-pound) green cabbage, cut into 6 wedges  
1 (13 3/4-ounce) can beef broth  
1/2 pound shredded Oriental Pot Roast, thawed (note)  
1 cup drained, cooked or canned kidney beans  
1 cup cooked converted long-grain white rice  
1 cup chopped fresh tomato  
1/2 tsp. salt  
1/4 tsp. ground black pepper

In a 10-to-12-inch skillet heat oil over moderately high heat; add onion and garlic and cook 3 to 4 minutes, stirring occasionally, until onion is translucent. Remove to a large bowl. Arrange cabbage wedges around outside edge of skillet. Add beef broth, cover and simmer 5 to 7 minutes, until cabbage is crisp-tender. Meanwhile, add beef, beans, rice, tomatoes, salt and pepper to onion mixture; toss gently to mix. Mound beef mixture in center of skillet, spoon beef broth over cabbage wedges and beef mixture. Cover and cook 3 to 5 minutes longer, until all ingredients are heated through. Makes 4 servings.

\* \* \*

## BREAKFAST

### CHEESE BRUNCH BAKE

8 slices bread  
4 slices cheese  
4 Tbsps. bacon bits  
4 eggs, beaten  
2 cup milk  
3/4 tsp. salt  
1/4 tsp. pepper  
1 Tbsp. onion, chopped  
1 tsp. mustard

Lightly grease an oven-proof baking dish (about 8x8x2). Put 4 slices of bread next to each other on the bottom of the prepared dish. Put a slice of cheese on top of each slice. Sprinkle bacon bits over top of cheese. Top with the other 4 slices of bread. In a small mixing bowl beat the eggs until foamy. Stir in the milk salt pepper onion mustard. Pour the egg mixture over the bread stacks. Cover the baking dish and let it sit on the counter for at least 1 1/2 hours or put it into the refrigerator for 12 hours. When ready to bake preheat oven to 325F. Remove cover from pan and bake for about one hour. Let dish cool for about 5 minutes and serve.

### CINNAMON-ORANGE BREAKFAST PUDDING

3 cups skim milk  
1/2 cup uncooked iron-enriched farina  
6 Tbsps. frozen orange juice concentrate  
1/2 to 1 tsp. ground cinnamon

In a heavy, medium-sized saucepan heat milk over moderate heat until slightly warm. Sprinkle in farina. Cook about 5 minutes, stirring constantly, until thick and smooth. Remove from heat. Mix in concentrate and cinnamon. Makes 2 2/3 cups. 4 servings.

### EGGS ROYAL

Women Alive

2 cups croutons, herb seasoned  
1 cup cheese, shredded  
4 eggs, slightly beaten  
2 cups milk  
1/2 tsp. salt  
1/2 tsp. pepper  
1/2 tsp. mustard  
1/8 tsp. onion powder  
10 slices bacon, cooked

Combine croutons and cheese and place in a greased 2 quart casserole. Mix eggs, milk, and seasonings and pour over croutons. Crumble bacon on top. Bake at 325 degrees F. for 50-60 minutes.

Note: This may be made the night before and baked in the morning.

## QUICHE LORAINNE

1 unbaked 9-in pastry shell  
4 slices of bacon  
1/4 cup finely chopped onion  
1 1/2 cup shredded cheddar cheese  
4 eggs slightly beaten  
1 1/3 cup milk  
3/4 tsp. salt  
1/2 tsp. dry mustard  
1/8 tsp. white pepper  
1/8 tsp. ground nutmeg

Preheat oven to 450 degrees. Bake pastry shell for five minutes. Remove from oven. Set oven temperature to 400 degrees. Fry bacon until crisp; drain, and crumble. Cook onion until transparent in small amount of bacon grease. Drain. Sprinkle bacon and onion over bottom of pastry shell. Cover with cheese. Blend together eggs, milk, and seasonings. Pour over cheese. Bake for 10 minutes. Reduce heat to 350 and bake for 30 to 35 minutes longer or until a knife inserted in center comes out clean. Serves 6

## VERY GOOD BREAKFAST

Dorothy Johnson

12 slices of bread (decrusted)  
Butter (sprinkle with poppy seed optional )  
Mold each slice in cup cake tin. Bake at 375 degrees about 12 min.  
Melt  
1/4 lb. oleo

ADD:

8 oz. of dried beef shredded cook until edges of beef curl.\*  
Add 1/4 cup flour  
1/4 tsp. nutmeg  
1/4 tsp. pepper  
dash of red pepper

Stir until bubbly remove from heat and add 2 cup milk bring to boil stirring constantly.

Add

1 hard boiled egg diced

1 avocado diced.

Heat through. Fill bread cups. Arrange around platter and in center put tomato slices, hard boiled egg slices and black olives. make a very attractive meal and so yummy.

\*Can use as little as 4 oz of beef. This is really nice to serve company something different.

\* \* \*

## ITALIAN

### BAKED SPAGHETTI SUPPER

1 (7-ounce) package spaghetti or 1/2 of a (1-pound) pkg.

1 pound ground beef

2 Tbsps. butter or margarine

1/4 cup flour

2/3 cup instant nonfat dry milk

1/2 tsp. salt

1/8 tsp. pepper

1 (1 3/8 ounce) package dry onion soup mix

2 cups water

1 Tbsp. flour

1 cup sour cream

Buttered bread crumbs

Prepare spaghetti according to package directions. Drain. In large skillet, brown ground beef in butter. Remove from heat. Add 1/4 cup flour, nonfat dry milk, salt, pepper and half of the soup mix. Blend, gradually stir in water. Cook, stirring constantly, until thickened. Combine remaining soup mix with 1 tablespoon flour, then blend with sour cream; fold into cooked spaghetti. Turn spaghetti into a 2 1/2 quart buttered baking dish, pushing up sides to leave a "well" in center. Pour in meat mixture. Top with buttered bread crumbs. Bake in a 350 degree oven 30 minutes. 6-8 servings.

### GARDEN LITE SPAGHETTI

1 (10-ounce) package frozen chopped broccoli, thawed and well drained

1/2 pound carrots or zucchini, sliced, cooked and drained  
1 (4-ounce) can mushroom stems and pieces, drained  
1/4 cup chopped onion  
1 clove garlic, finely chopped  
3 Tbsps. low calorie margarine  
3 Tbsps. flour  
1 tsp. salt  
1/2 tsp. thyme or oregano leaves  
2 cups skim milk  
6 slices Cheese, cut into small pieces  
1 (7-ounce) package spaghetti

Prepare spaghetti according to package directions. Drain. In large saucepan, cook onion and garlic in margarine until tender. Stir in flour, salt and thyme. Gradually stir in milk. Cook and stir over medium heat until mixture thickens. Stir in cheese product. Cook and stir until melted. Add broccoli, carrots and mushrooms, heat through. Serve sauce over hot spaghetti. 6 servings.

#### IMPOSSIBLE PIZZA PIE

2/3 cup chopped onion  
1/3 cup grated Parmesan cheese  
1 cup milk  
2 eggs  
3/4 cup original baking mix  
1 can (8 oz) pizza sauce  
1/4 cup grated Parmesan cheese  
1/2 pkg. (3 1/2 oz. size) sliced pepperoni  
3/4 cup assorted toppings  
(chopped onion and green pepper, sliced mushrooms)  
1 cup (4 oz) shredded mozzarella cheese

Heat oven to 425 degree. Grease pie plate, 9x1 1/4 in. Sprinkle onion and 1/3 cup Parmesan cheese in pie plate. Beat milk, eggs and baking mix 15 seconds in blender on high speed, 1 min. with wire whisk or hand beater or until smooth. Pour into pie plate. Bake 25 min. Spread pizza sauce over top. Top with remaining ingredients. Bake 15 min. longer or until cheese is light brown. Let stand 10 min. 6 servings.

#### ITALIAN STYLE CHILI (makes about 2 quarts)

1 lb. lean ground beef

3/4 cup chopped onion  
1 (26-ounce) jar Classico Di Napoli (Tomato and Basil) Pasta Sauce  
1 1/2 cups water  
1 (4 ounce) can whole tomatoes, undrained and broken up  
1 (4-ounce) can sliced mushrooms, drained  
2 ounces ( 1/2 cup) sliced pepperoni  
1 Tbsp. Beef flavor Instant Bouillon or 3 Beef-Flavor Bouillon Cubes  
1 Tbsp. chili powder  
2 tsps. sugar

In large kettle or Dutch oven, brown meat with onion: pour off fat. Add remaining ingredients; bring to a boil. Reduce heat: simmer uncovered 30 minutes, stirring occasionally. Garnish as desired. Refrigerate leftovers.

## LASAGNA DELICIOSA

1/2 of a (1 pound) package lasagna noodles  
1 pound Italian sausage  
1/2 pound ground beef  
1 cup chopped onion  
2 cloves garlic, minced  
2 tsps. sugar  
1 Tbsp. salt  
1 1/2 tsps. basil leaves  
1/2 tsp. fennel seed  
1/4 tsp. pepper  
1 (28-ounce) can tomatoes, broken up  
2 (6-ounce) cans tomato paste  
1 egg, beaten  
1 (15-ounce) container ricotta cheese  
1 Tbsp. dried parsley flakes  
1/2 tsp. salt  
1 cup California Ripe Olives, sliced  
1 pound Mozzarella cheese, grated  
3/4 cup Parmesan cheese wedge, grated

Prepare lasagna noodles according to package directions. Drain. Cook Italian sausage and ground beef; drain excess fat. Add onion and garlic, stir and cook 5 minutes. Add next ingredients and simmer 20 minutes. Combine egg, ricotta, parsley and salt. In bottom of a 13x9-inch baking dish, spoon about 1 1/2 cups meat sauce. Layer 1/2 the lasagna, 1/2 the meat sauce, 1/2 the Ricotta, 1/2 the sliced olives, 1/2 the Mozzarella and 1/2 the Parmesan. Repeat layering. Cover with foil. Bake in a 375 degree oven for 25 minutes, remove foil

and bake uncovered 25 minutes longer. Let stand 10 minutes before cutting. 8-10 servings.

### LASAGNA ROLL-UPS

12 to 16 strips lasagna noodles  
2 Tbsps. olive oil  
1 large onion, chopped  
1 clove garlic, minced  
2 (1 pound) cans Italian tomatoes broken up  
1 (6 ounce) can tomato paste  
1 (6 ounce) can water  
2 Tbsps. chopped fresh parsley  
1 Tbsp. salt  
1 Tbsp. sugar  
1 tsp. oregano leaves  
1 tsp. basil leaves  
1/4 tsp. pepper  
2 (16 ounce) containers ricotta cheese  
1 cup grated Mozzarella cheese  
1/3 cup grated Parmesan cheese  
2 eggs, beaten  
1 Tbsp. chopped fresh parsley  
1 tsp. salt  
1 cup grated Mozzarella cheese

Prepare lasagna according to package directions. Drain. In a large skillet heat oil, cook onion and garlic until tender. Add next nine ingredients, simmer 20 minutes. Blend ricotta, 1 cup Mozzarella, Parmesan, eggs, parsley and salt. Spread cheese equally on lasagna strips. Roll up each strip. Pour 1/2 the sauce in bottom of lasagna pan; arrange lasagna rolls seam side down in pan; top with remaining sauce and Mozzarella cheese. Cover and bake at 350 degrees for 40 minutes. 6 to 8 servings.

### LAYERED RAVIOLI CASSEROLE

1 Tbsp. vegetable oil  
1 cup onion, finely chopped  
1/4 tsp. garlic powder  
1 tsp. dried basil leaves  
1/2 tsp. pepper  
28-oz. can whole tomatoes, chopped with juice  
1/2 cup water



6-oz. can tomato paste  
1.5 lb Beef or Cheese Ravioli  
2 cups small curd cottage cheese  
1 cup Parmesan cheese, divided  
3 cups mozzarella cheese

Preheat oven to 375 degrees. Place oil in large saucepan, over medium heat; add onion and saute about 5 minutes. Add garlic powder, basil, pepper, tomatoes, water, and tomato paste; simmer about 20 minutes. Prepare ravioli as directed on package. Drain. Place cottage cheese in a strainer and gently wash with water; drain. In small bowl, combine cottage cheese and 3/4 cup Parmesan cheese, mix gently to blend. In a greased, 9x13-inch baking dish, spoon a thin layer of sauce to barely cover bottom. Arrange 1/2 of the prepared ravioli in a layer over the sauce. Spread 1/2 the cottage cheese mixture over ravioli. Sprinkle 1/2 the mozzarella cheese over the cottage cheese mixture. Spoon 1/2 of the tomato sauce over cheese. Repeat layers: ravioli, cottage cheese mixture, mozzarella cheese and sauce. Top with remaining 1/2 cup Parmesan cheese. Bake for 40 minutes. Remove from oven and let rest 10 to 15 minutes before serving Makes 15 servings

#### MARIAN'S LASAGNA

1-2 Tbsps. oil  
1-2 cloves garlic, diced  
1/2 medium onion, chopped  
1 pound ground round  
1/2 cup mushrooms, chopped  
2 cans (15 ounce each) tomato sauce and 2 cans water  
1 can (6-ounce) tomato paste and 1 can water  
1/2 tsp. parsley  
1/4 tsp. oregano  
1/4 tsp. sweet basil  
1 (16-ounce) package lasagna noodles  
2 eggs, beaten  
16 ounces Monterrey Jack cheese or Mozzarella cheese  
1/4 to 1/2 cup Parmesan cheese

Saute garlic onion, and ground round in oil. Add mushrooms, tomato sauce, tomato paste, water, parsley, oregano, and sweet basil. Simmer for 3 hours. Cook noodles as directed on package. Dip lasagna in egg mixture. Layer noodles, meat sauce, and cheese, repeating layers. Finish with cheese. Sprinkle with Parmesan cheese. Bake at 350 F for 10-15 minutes in oven. Let sit for 5 minutes. Yield: serves 6-8.

## MARINARA SAUCE WITH RAVIOLI

1.5 lb Beef or Cheese Ravioli  
2 Tbsps. vegetable oil  
1/2 cup onion, chopped  
15-oz. can tomato sauce  
1/4 tsp. garlic powder  
4 tsps. sugar  
1 tsp oregano  
1 tsp. basil leaves  
1/2 tsp. salt  
1/8 tsp. pepper  
Grated Parmesan cheese, optional

Prepare ravioli according to directions on package. Drain and keep warm until ready to serve. Place oil in medium saucepan, over medium heat. Saute onions until transparent. Add tomato sauce, garlic powder, sugar, oregano, basil, salt and pepper. Reduce heat to low and cover. Simmer 20 minutes or until thickened, stirring occasionally. Serve sauce over warm ravioli. Sprinkle with grated Parmesan cheese, if desired. Makes 4 (1 cup) servings

## PIZZA MAC

1 (7-ounce) package elbow macaroni (2 cups uncooked)  
1/2 cup milk  
1 egg  
1 tsp. salt  
1 1/2 cups prepared spaghetti sauce  
1 (16-ounce) can kidney beans, drained  
1 (8 to 10 ounce) smoked sausage, sliced  
1 (4-ounce) jar sliced mushrooms, drained  
1 (2-ounce) can chopped green chilies, drained  
1 small green pepper, diced  
1 small tomato, diced  
1 small onion, sliced  
1 tsp. Italian seasoning  
2 cups grated Mozzarella cheese

Prepare macaroni according to package directions. Drain. In a medium size bowl beat milk, egg and salt, add macaroni and mix well; spread evenly in greased 15x10 inch cookie sheet. Spoon spaghetti sauce over macaroni. Top with beans, sausage, mushrooms, chiles, green pepper, tomato, onion, seasoning and cheese. Bake in a 350 degree oven 30

minutes. Let stand 5 minutes before cutting. 8-10 servings.

## PIZZA WITH CHEESE AND SAUSAGE

### Dough

1 envelope dried yeast  
3/4 cup lukewarm water  
2 tsp. olive oil  
2 cups flour  
1 tsp. salt  
1 to 2 Tbsps. cornmeal

### Topping:

1 1/2 cups tomato sauce  
1/2 pound grated Fontina or mozzarella cheese  
3 ounces sweet sopressata sausage (8-10 very thin slices), cut into thick slivers, or use sliced pepperoni  
2 black olives, preferably oil-cured, pitted and cut in slivers  
2 Tbsps. grated Parmesan cheese  
1 Tbsp. olive oil

### To make the dough:

In a small bowl, stir together the yeast and water. Set aside for 10 to 15 minutes. Stir in the olive oil. Place the flour and cornmeal and salt in the bowl of a food processor. With the motor running, gradually add the yeast mixture. Process 45 seconds. Knead the dough a few times on a floured surface just until it comes together, then place in an oiled bowl. Cover and let rise until doubled.

### To make the topping:

Preheat the oven to 500 degrees. Choose a large, rectangular or round baking sheet (such as a 12-by-18-inch black steel pan). Lightly sprinkle cornmeal on the pan. On a lightly floured surface, roll out the dough to fit the pan; transfer it to the pan and pinch a slight edge all around. When the oven is hot, quickly spread the tomato sauce on the dough, leaving a 1-inch border. Scatter the cheese over, then the sausage and olives, arranging everything nicely. Sprinkle lightly with Parmesan, then olive oil.

Place pizza in the oven. Use an atomizer to spray the oven lightly with water (steam helps insure a crisp crust); repeat twice more during baking. Bake until crisp, about 20 minutes.

## QUICK AND EASY LASAGNA

(Makes 4 to 6 servings)

6-oz. can Tomato Paste  
3 cups water  
1 lb. Borden Creamed Cottage Cheese, large curd  
12 oz. package Borden Natural Low Moisture Part Skim Mozzarella  
Cheese Slices; Borden Grated 100% Parmesan Cheese 1/2 of 1 pound package lasagna  
noodles

In medium size saucepan, combine spaghetti sauce mix, vegetable oil, tomato paste and water. Bring to boil, simmer 10 minutes; stir occasionally. In buttered 2 quart (11 3/4 x 7 1/4 x 1 3/4 inch) baking dish layer 1/3 of the noodles, sauce, cottage cheese and cheese slices. Repeat layers twice; top with Parmesan cheese. Bake in slow (325 degrees) oven about 30 minutes or until bubbly.

#### RANCH STYLE SPAGHETTI

1 pound package spaghetti  
1 1/2 pounds round steak, trimmed and cubed  
3 Tbsps. cooking oil  
1 large green pepper, diced  
1 cup onion, diced  
1 (10 1/2 ounce) can beef broth  
1 (32 ounce) can whole tomatoes, cut up  
2 (6 ounce) cans tomato paste  
1/4 cup Parmesan cheese  
1 (4 ounce) jar sliced mushrooms, drained  
2 tsps. salt  
1 tsp. sweet basil leaves  
1/2 tsp. crushed red pepper  
1/2 tsp. chili powder  
1/4 tsp. garlic powder

In large skillet brown beef in cooking oil. Add green pepper and onion, cook for two minutes. Add beef broth, cover and simmer on low for 20 minutes. Add tomatoes, tomato paste, cheese and spices, cook uncovered for 30 minutes. Prepare Creamette Spaghetti according to package directions. Drain. Serve sauce over hot cooked spaghetti. 8-10 servings.

#### RAVIOLI

Noodle dough:

1/4 tsp salt  
1 cup flour  
1 slightly beaten egg

Mix and sift flour and salt. Add gradually to egg until a stiff dough is formed. Knead a few minutes on floured board. Roll out to 1/16 in thick. Let stand 1/2 hour Cut into rounds with a large cookie cutter. Place 1 1/2 Tbsp. chopped meat on 1/2 of each round. Moisten edges of dough with water. Fold over into a half circle and press tightly together. Fry in deep, hot fat (375 degrees) until golden brown. Drain on unglazed paper. Or, drop in boiling salted water or stock and cook until they rise to surface. Serve either fried or boiled with a sauce.

Variation: Cut in rounds and use two rounds per ravioli. Moistening edges of both and pressing together.

#### RAVIOLI CASSEROLE (ITALY)

1 lb. lean ground beef  
1 medium onion, chopped  
1 clove garlic, finely chopped  
2 tbsps. salad oil  
1 (10-oz.) pkg. frozen chopped spinach  
1 (1-lb.) can spaghetti sauce with mushrooms  
1 (8-oz.) can tomato sauce  
1 (6-oz.) can tomato paste  
1/2 tsp. salt  
1 (7-oz.) pkg. shell macaroni, cooked  
1 cup shredded sharp American cheese  
1/2 cup soft bread crumbs  
2 well-beaten eggs  
1/4 cup salad oil

Brown beef, onion, and garlic in 2 tablespoons salad oil. Cook spinach. Drain and reserve liquid. Add water to liquid to make one cup. Combine with spaghetti sauce, tomato sauce, tomato paste, and salt. Stir into meat mixture. Combine spinach with macaroni, cheese, bread crumbs, eggs, and 1/4 cup salad oil. Spread mixture in 13 x 9 x 2 baking dish. Top with meat mixture. Bake at 350 degrees for 30 minutes. Let stand 5-10 minutes before serving.

#### RAVIOLI STROGANOFF BAKE

1.5 lbs Beef or Cheese Ravioli

1 Tbsp. margarine  
1 medium onion, finely chopped  
1 lb. Beef Patties, thawed and crumbled  
1 1/2 tsp. salt  
1/4 tsp. white pepper  
1/2 cup water, divided  
8 oz can sliced mushrooms, reserve liquid  
2-oz jar diced pimientos, drained  
1 Tbsp. flour  
1 cup sour cream  
1 Tbsp. parsley, chopped

Preheat oven to 350 degrees. Prepare ravioli according to directions on package. Drain. Melt margarine in a large skillet, over medium-high heat. Add beef and onion, cook until meat is well browned. Spoon off excess fat. Add salt, pepper, 1/4 cup water and liquid from mushrooms. Heat to boiling. Add mushrooms and pimientos, heat through. In a cup, stir flour and 1/4 cup water until well blended. Gradually stir into liquid in skillet. Cook over medium heat until sauce is thickened, stirring constantly. Stir in sour cream, heat through (do not boil). In a 9x9 inch greased baking dish, place a layer of ravioli. Spoon a layer of sauce over pasta. Layer another layer of pasta over sauce and top with remaining sauce. Bake for 30-35 minutes. Makes 8-9 servings

#### ROVITO LAZY LASAGNA

2 lbs. hamburger  
2 tubes refrigerator rolls  
3 cups shredded Mozzarella Cheese  
1 pint ROVITO ITALIAN SAUCE

Brown hamburger, salt and pepper to taste. Add ROVITO ITALIAN SAUCE, simmer until melted. Place one tube refrigerator rolls in bottom of lightly buttered 9x13 pan. Place 1/2 of meat sauce over this. Place other tube of refrigerator rolls over this. Add remaining meat sauce. Top with Mozzarella cheese. Bake at 350 for 1/2 hour.

Note: Regular Lasagna Noodles may be used in place of Refrigerator Rolls.

#### ROVITO SPAGHETTI

1 lb. hamburger  
2 Tbsp. oil

1 lb. Spaghetti  
1 Pint ROVITO ITALIAN SAUCE

Brown meat in oil in frying pan. Drain off excess oil. Add ROVITO ITALIAN SAUCE and cook slowly until meat is done and sauce is hot. Cook spaghetti according to package directions. Serve with meat sauce & sprinkle with Parmesan Cheese. Note: Mushrooms, black olives may be added to the sauce while cooking meat. For hotter & spicier sauce use: ROVITO HOT & SPICY ITALIAN SAUCE.

### ROVITO SPAGHETTI PIZZA

8 oz. spaghetti  
2 eggs beaten  
1/4 cup Parmesan Cheese  
2 cups grated Mozzarella Cheese  
1/2 lb. sausage  
1 cup black olives  
1 can mushrooms  
1 pint ROVITO ITALIAN SAUCE

Cook spaghetti and drain. Beat eggs and Parmesan Cheese together and pour over hot noodles. Toss until coated. Spread on cookie sheet and bake 15 minutes in 400 degree oven. Remove from oven and spread ROVITO ITALIAN SAUCE over spaghetti crust. Top with sausage, olives, mushrooms and Mozzarella cheese or your favorite toppings and bake another 15 minutes.

### ROVITO SPAGHETTI PIE

1 lb. Hamburger  
6 oz. spaghetti  
2 eggs beaten  
1 cup cottage cheese  
2 tsps. butter or margarine  
1/2 cup Parmesan Cheese  
1/2 cup Mozzarella Cheese  
1 Pint ROVITO ITALIAN SAUCE

Cook spaghetti & drain. Add butter & mix. Beat eggs & Parmesan Cheese together and mix in noodles while still hot. Form into a crust in a 10' pie pan & bake 15 minutes at 350 degrees. Brown hamburger and add ROVITO ITALIAN SAUCE. Simmer until melted. Spread cottage cheese on baked spaghetti crust, add meat and sauce mixture. Top with Mozzarella

Cheese & bake at 350 degrees for 1/2 hour.

Microwave: Bake crust on high 2 min. Meat and Sauce on high 5 min.  
Bake Pie 6 to 7 min. on high.

## SAUSAGE SPAGHETTI

1 pound Smoked Sausage cut into 1 inch slices OR  
Italian Smoked Sausage  
2 green peppers, diced  
2 medium onions, diced  
2 cans (15 ounce each) tomato sauce  
1 can (6 ounce) tomato paste  
1 can (4 ounce) sliced mushrooms, undrained  
1 Tbsp. Worcestershire sauce  
1 tsp. basil leaves  
1 tsp. salt  
1/4 tsp. pepper  
1/8 tsp. garlic powder  
1-pound package spaghetti

In a large skillet fry sausage until almost brown. Add green pepper and onion, cook until tender. Stir in tomato sauce, tomato paste, mushrooms with liquid, Worcestershire, basil, salt, pepper and garlic powder. Simmer uncovered 20 minutes. Prepare spaghetti according to package directions. Drain. Arrange spaghetti on large platter and pour on sauce. 6 to 8 servings.

## SPAGHETTI MILANO

1 pound bulk sausage or ground beef  
1 cup chopped onion  
1/2 cup diced green pepper  
1 carrot, peeled and minced  
1 clove garlic, minced  
2 (15-ounce)cans tomato sauce  
1 (6-ounce) can tomato paste  
1 (4-ounce) can sliced mushrooms, drained  
1 (6 1/2-ounce) can minced clams, undrained  
1 tsp. salt  
1/4 tsp. basil leaves  
1/4 tsp. thyme  
1/4 tsp. pepper  
1-pound package spaghetti



3 Tbsps. softened butter or margarine  
Parmesan cheese

Brown meat, onion, green pepper, carrot and garlic. Drain excess fat.  
Add tomato sauce, tomato paste, mushrooms, clams and seasonings.  
Simmer on low heat 20 minutes. Prepare spaghetti according to package  
directions. Drain. Toss with butter. Serve sauce over hot spaghetti.  
Pass the Parmesan cheese. 6-8 servings.

\* \* \*

## MEXICAN

### CHILI MAC QUICHE

1 (7 ounce) package elbow macaroni (2 cups uncooked)  
2 Tbsps. butter or margarine  
1 green pepper, finely diced  
1 medium onion, finely diced  
4 eggs, beaten  
2 cups milk  
2 cups shredded Cheddar cheese  
1 tomato, diced  
1 1/2 tsps. salt  
1/4 tsp. pepper  
1 or 2 (15 ounce) cans Hormel Chili

Prepare elbow macaroni according to package directions. Drain. Saute  
green pepper and onion until tender; do not brown. Combine with  
macaroni, eggs, milk, cheese, tomato, salt and pepper. Spoon into a  
greased 12 inch quiche dish or 9 inch square pan. Bake in a 350 degree  
oven for 50 minutes. Top each serving with heated chili. 6 to 8  
servings.

### FIESTA CASSEROLE

1 lb. ground beef  
1 cup onion, chopped  
1/2 cup green pepper, chopped  
1/2 cup prepared chili sauce  
1/2 tsp. salt  
1/2 tsp. black pepper  
1/4 cup green chilies, chopped and drained

1 cup Buttermilk Baking Mix  
1 cup milk  
3 eggs  
1/4 cup black olives, sliced  
1 cup cheddar cheese, shredded

Brown meat in skillet over medium temperature; drain. Add onion and green pepper, cook until tender. Remove from heat. Stir in salt, black pepper and green chilies. Set aside. In a medium bowl, beat baking mix, milk and eggs. Pour one half into greased 8x8x2-inch pan. Add meat mixture and distribute evenly. Pour remaining batter over meat. Arrange olives on top and cover with cheese. Bake 20-25 minutes at 400 degrees F or until golden brown. Let stand five minutes before serving. Makes 6 servings.

### MACARONI SOUFFLE

1 (7 ounce) package elbow macaroni (2 cups uncooked)  
4 eggs, separated  
1 1/2 cups milk  
1 Tbsp. minced onion  
1 1/2 tsps. seasoned salt  
2 cups soft bread crumbs  
2 cups grated American cheese  
1 (2 ounce) jar chopped pimiento

Prepare macaroni according to package directions. Drain. Slightly beat egg yolks with milk. Stir in onion and seasoned salt. Add macaroni, bread crumbs, 1 1/2 cups cheese and pimiento. Beat egg whites until stiff; fold into macaroni mixture. Pour into a 2 1/2 quart buttered casserole. Top with remaining 1/2 cup cheese. Bake in a 350 degree oven for 45 minutes, or until set. Serves 6 to 8

Note: May be served with your favorite pour over cream sauce. Creamed salmon, tuna, chicken or vegetables.

### MEXICAN DELIGHT

1 (7 ounce) package elbow macaroni, (2 cups uncooked)  
1/2 pound ground beef  
1 (15 1/2 ounce) can kidney beans, drained  
5-6 cups torn head lettuce  
2 medium tomatoes, diced  
1 cup (4 ounce) grated Cheddar cheese,

1/2 cup pitted ripe olives, chopped  
1/2 cup celery, chopped  
1/2 cup green pepper, diced  
1/4 cup green onion, sliced  
Avocado dressing \*  
1 cup crushed taco chips

Prepare macaroni according to package directions. Drain. Brown ground beef. Add kidney beans and simmer 10 minutes. Drain excess fat and let cool. Tear lettuce into bite-size pieces. Combine all ingredients except taco chips. Chill. At serving time, toss with taco chips. 6 to 8 servings.

\* Avocado Dressing:

In blender combine:

1 ripe avocado, chopped  
1/2 cup sour cream  
1/2 cup salad oil  
1 Tbsp. lemon juice  
2 tsps. salt  
1/2 tsp. sugar  
1/2 tsp. chili powder  
1/2 tsp. hot sauce  
1/4 tsp. garlic powder  
Blend until smooth.

## MEXICANOS TACOS

2 lb. ground beef  
1/2 cup chopped green peppers  
1 can Campbell's Chili Beef Soup  
1 can Campbell's Tomato Soup  
24 taco shells  
Shredded Cheddar or Monterrey Jack cheese  
Shredded lettuce  
Chopped onion  
Diced tomato  
1 to 2 Tbsps. finely chopped cherry peppers

In skillet, brown beef and cook green pepper until tender; stir to separate meat. Add soups and cherry peppers. Cook over low heat 5 minutes; stir occasionally. Fill each taco shell with 3 to 4 tablespoons meat mixture; top each with remaining ingredients. Makes 24 tacos.

## QUICK MEXICAN DINNER

Women Alive

2 pounds ground beef  
1 medium onion, chopped  
1 can chili with beans  
2 medium cans tomatoes  
1 can tomato paste  
1 tsp. cumin  
2 tsps. sugar  
1 tsp. salt  
1 tsp. pepper

Cook and drain ground beef and onion. Add remaining ingredients and simmer 20 minutes. On individual plates layer taco chips, chopped lettuce, ground beef mixture, shredded cheese, taco sauce, and diced onions. Top with sour cream.

## ROVITO HOT CHILI

1 lb. Ground Beef  
2 cans Chili Beans  
1 pint ROVITO HOT & SPICY ITALIAN SAUCE

Brown hamburger, add beans and ROVITO HOT & SPICY ITALIAN SAUCE. Simmer until sauce is melted, about 1/2 hour. 6 to 8 servings

## SENATOR GOLDWATER'S ARIZONA CHILI

1 lb. coarsely ground beef  
1 lb. dry pinto or red kidney beans, soaked overnight  
1 (6-ozs.) can tomato puree  
2 cups chopped onions  
Water to desired consistency

In a large heavy saucepan or Dutch oven, saute beef until browned, about 10 minutes. Pour off excess fat, leaving about 2 tablespoons. Add beans, tomato puree and onions. Stir in chili powder, cumin and salt. Add water. Bring to a boil. Reduce heat and cook slowly until onions and beans are tender, about 2 1/2 to 3 hours. Add additional water as needed. Do not let chili cook dry. Serve with rice if desired. Serves 4 to 6.

Note 2 1/2 to 3 1/2 cups water will probably be used during cooking.

## TORTILLA CASSEROLE

Ruth Brizendine

1 lb. hamburger  
1 small onion, chopped  
1 tsp. chili powder  
1 can cream of chicken soup with one can water  
flour tortillas  
Cheddar or Jack cheese

Brown and drain hamburger, add next four ingredients and stir to blend. In med. size casserole dish layer tortillas, meat mixture and grated cheese, ending with cheese. Go a little bit light on cheese lest it be too salty. Bake at 350 degrees for 30 min. or in microwave 7-10 minutes. turning as necessary. I use three layers in a 1- qt. casserole. using only 3 tortillas

\* \* \*

## PASTA

### BASIC BAKED MACARONI AND CHEESE

1 (7-ounce) package elbow macaroni (2 cups uncooked)  
2 Tbsps. margarine or butter  
2 Tbsps. flour  
1 tsp. dry mustard  
1 tsp. salt  
2 1/2 cups milk  
2 cups (8 ounces) shredded sharp Cheddar cheese

Prepare macaroni according to package directions. Drain. In medium saucepan, melt margarine; stir in flour, mustard and salt. Gradually stir in milk. Cook and stir until mixture thickens slightly (mixture should coat spoon). Remove from heat. Add 1 1/2 cups cheese, stir until melted. Stir in cooked macaroni. Turn into greased 1 1/2 quart shallow baking dish. Top with remaining cheese. Bake at 375 for 20 to 25 minutes or until bubbly.

## CHILI CON CREAMETTES

1 (7-ounce) pkg. Creamettes Elbow Macaroni (2 cups uncooked)  
2 (15-ounce) cans chili with beans  
1 (16-ounce) can whole tomatoes with liquid, cut up  
1 (2-ounce) can diced green chiles, drained  
1 cup grated American cheese  
Sour cream  
Corn chips

Prepare Creamettes Macaroni according to package directions. Drain. In a large skillet simmer chili, tomatoes and green chiles for 10 minutes. Stir in cooked macaroni. Top with cheese; cover skillet and heat on low 5 minutes. Serve in skillet, garnish individual servings with sour cream and corn chips. 6-8 servings.

## CREAMETTE NOODLES ROMANOFF

1/2 of a (1-pound) package Creamette Egg Noodles  
1 1/2 cups creamed cottage cheese  
1 1/2 cups sour cream  
1/4 cup minced onion  
1 garlic clove, minced  
1 tsp. Worcestershire sauce  
1/2 tsp. salt  
Dash Tabasco sauce  
1 cup Cheddar or American cheese, grated

Prepare Creamettes Noodles according to package directions. Drain. Combine cottage cheese, sour cream, onion, garlic, Worcestershire sauce, salt and Tabasco sauce. Gently mix noodles with cottage cheese mixture. Pour into 2 1/2-quart casserole. Top with grated cheese. Bake, covered, at 350 degrees for 20 minutes. Uncover, bake an additional 15 minutes. 6 servings.

## FETTUCHINI ALFREDO

8 oz. Fettucini  
1/4 cup butter or margarine, melted  
1/4 cup parmesan cheese, grated  
2 Tbsps. half and half  
1/4 tsp. salt  
1/8 tsp. pepper

Prepare noodles as label directs; drain noodles in colander and keep hot. Meanwhile, in warm serving dish, combine butter, cheese, half and half, salt and pepper. Toss hot noodles with cheese mixture to coat well. Serve immediately. Pass more grated cheese, if you like, to sprinkle over servings. Serves 8

## FETTUCCINI BRUNCH

1/2 cup butter or margarine, softened  
1/2 cup chopped onion  
1 cup fresh mushrooms, sliced  
1/4 pound cooked ham, cut in julienne strips  
4 egg yolks  
4 Tbsp. grated Parmesan cheese  
1 (1-pound) package Creamette Fettuccini

Melt 2 tablespoons butter in a large skillet; saute onions, mushrooms and ham. Season to taste. Beat egg yolks in the top of a double boiler. Stir in cheese and remaining butter. Place over hot (not boiling) water and stir constantly with wooden spoon until thickened. Prepare Creamette Fettuccini according to package directions. Drain. Place in hot bowl and toss well with egg mixture. Top with ham mixture. Serve immediately. 4-6 servings.

## FRONTIER DINNER

1 (7-ounce) package elbow macaroni (2 cups uncooked)  
1 (15-oz.) can chili  
1 (10-oz.) can condensed tomato soup

Prepare macaroni according to package directions. Drain. In the same saucepan, combine one can chili and one can condensed tomato soup. Now put the macaroni back in the pan with the soup and chili. Simmer until hot. You have got a one-pot meal for six!

## HOMEMAKER'S HOLIDAY

1 (7-ounce) package elbow macaroni (2 cups uncooked)  
1 can condensed cream of mushroom or celery soup  
1 cup milk  
1 cup grated Cheddar cheese  
1 can (12-ounce) luncheon meat, in cubes

1/4 cup green pepper, chopped

Prepare macaroni according to package directions. Drain. Combine soup, milk, and cheese. Simmer stirring occasionally, until cheese is melted. Mix macaroni, cheese sauce, luncheon meat and green pepper. Pour into 1 1/2-quart casserole. Bake at 325 degrees for 30 minutes. 4 servings.

Variation: Slice luncheon meat in 1/2 inch slices and arrange on top of casserole before baking.

## ROMANO FETTUCINE

1(12 ounce) package fettucine  
1(10 ounce) package frozen peas  
2 cans (6 1/2 ounce) tuna, in oil or water, flaked and not drained  
1 Tbsp. canola oil  
1 cup low-fat or nonfat ricotta cheese  
1/2 cup grated Romano cheese, plus extra for topping  
1 tsp. hot pepper sauce (Tabasco or other brand)

Prepare fettucine as package directs. During the last two minutes of cooking, stir in frozen peas. Drain fettucine and peas. In a large bowl combine tuna fish with oil or water, canola oil, ricotta cheese, Romano cheese, and pepper sauce. Add cooked fettucine and peas to tuna mixture; toss to mix well. Sprinkle with extra Romano cheese, if desired. Yield: 6 servings.

## MOSTACCIOLI AL FREDO

1 (1-pound) package Mostaccioli  
1 cup heavy cream  
1/2 cup soft butter or margarine  
1/2 cup grated Parmesan cheese  
1/4 cup chopped fresh parsley  
1 tsp. salt  
1/4 tsp. pepper  
1/8 tsp. garlic powder

Prepare Mostaccioli according to package directions. Drain. In large pan, heat cream and butter on low heat. Do not boil. Add Mostaccioli, cheese, parsley, salt, pepper and garlic powder. Toss gently to coat. Serve immediately. 6-8 servings.



## SLIM LINE HERB MAC AND CHEESE

1 (7-ounce) package elbow macaroni (2 cups uncooked)  
1/4 cup low calorie margarine  
1/4 cup unsifted flour  
1 tsp. dry mustard  
1 tsp. garlic salt  
1/4 to 1/2 tsp. basil leaves  
1/2 tsp. paprika  
2 cups skim milk  
8 slices Cheese, cut into small pieces  
2 tsps. corn flake crumbs  
Chopped parsley

Prepare macaroni according to package directions. Drain. In small saucepan, over low heat, melt margarine; stir in flour, mustard, salt, basil and paprika. Gradually stir in milk, cook and stir until thickened. Add cheese product, cook and stir until melted. Remove from heat, stir in cooked macaroni. Turn into 1 1/2 quart baking dish, top with crumbs. Bake at 350 degrees for 20 minutes or until bubbly. Garnish with parsley. 8 servings.

TIP: To make 4 servings reduce all ingredients to half, proceed as directed. Bake 15 minutes.

## SPAGHETTI WITH SICILIAN CHICKEN-LIVER SAUCE

1 (20 ounce) can whole peeled tomatoes  
1 bay leaf  
1/2 tsp. dried oregano leaves  
1/4 tsp. ground black pepper  
1 Tbsp. lightly salted margarine or butter  
1 pound chicken livers, rinsed, trimmed of visible fat and quartered  
1 tsp. garlic, minced, peeled  
8 ounces spaghetti or other pasta, cooked according to package directions and drained

Pour tomatoes into a strainer set over a medium-sized saucepot. Chop tomatoes, drain well and reserve. Add bay leaf, oregano and pepper to drained juice and bring to a boil over moderately high heat, stirring occasionally. Cook 20 to 25 minutes, or until liquid is thick and reduced by about half. Meanwhile, melt margarine in a 10-to-12-inch skillet over moderately high heat. Add chicken livers and garlic and cook 3 to 4 minutes, occasionally stirring gently, until livers are

browned but still slightly pink in the center. Add chicken livers and reserved tomatoes to reduced sauce. Cook 2 to 3 minutes, until all ingredients are heated through. Discard bay leaf and serve sauce over cooked pasta. Makes 4 servings.

\* \* \*

## VEGETARIAN

### CHEESE SQUASH CASSEROLE

3 or 4 yellow crookneck squash, thinly sliced crosswise  
1 large onion, finely chopped  
1 lb. Cheddar or Colby cheese, grated  
1 cup cracker crumbs  
salt and pepper to taste  
1/4 cup butter or margarine, melted  
1/4 cup milk  
Paprika

In a large mixing bowl, combine squash, onion, cheese, cracker crumbs, salt and pepper; mix well. Place in a greased 1 1/2 or 2 quart casserole. In a small bowl, combine melted butter or margarine and milk. Pour over top of squash mixture. Sprinkle with paprika. Cover and bake at 375 F for 20 minutes. Uncover and bake 10 minutes more. Serves 6 to 8

### GREEN CHILI CASSEROLE

1 large, or 4 small cans whole green chilies (about 12 chilies)  
1 lb. Monterrey Jack cheese, sliced  
1 lb. Cheddar or Colby cheese, sliced  
1/2 cup flour  
1 cup milk  
2 eggs, beaten  
16-oz. jar picante sauce

Tear open chilies and lay flat. (For a milder casserole, remove seeds and veins. For a hotter casserole, leave seeds and veins intact.) Grease an 8" x 11" baking dish. Layer 1/3 of chilies in bottom of dish. Follow with 1/3 of Monterrey Jack cheese and 1/3 of Cheddar or Colby cheese. Repeat layers twice, ending with Cheddar or Colby on top. Set aside. In a medium bowl, blend flour, milk and eggs with a

hand mixer until smooth. Pour over cheese and chili layers. Bake, uncovered, at 300 F for 40 minutes, or until hot and bubbly. Top with picante sauce and bake 5 minutes more. Serves 6.

## MEATLESS LASAGNA

1/2 of a (1-pound) package Lasagna  
1/2 cup chopped onion  
1/2 cup diced celery  
1 clove garlic, minced  
2 Tbsps. cooking oil  
1 (28-ounce) can whole tomatoes with liquid, cut up  
1 (6-ounce) can tomato paste  
1/2 cup water  
1/2 Tbsp. basil leaves  
1/2 tsp. sugar  
1/2 tsp. salt  
1/4 tsp. pepper  
1 (pound) Mozzarella cheese, sliced.

Prepare Lasagna according to package directions. Drain. Saute onions, celery and garlic in oil. Do not brown. Add tomatoes, tomato paste, water and seasonings. Simmer 15 minutes. In buttered lasagna pan; layer lasagna, vegetable, sauce and cheese. Repeat layers, ending with cheese. Bake in a 350 degree oven 30 to 40 min. Let stand 10 minutes before cutting. 8 servings.

## POTATO PANCAKES WITH GOAT CHEESE AND APPLES

1/2 pound baking potatoes  
1 tsp. fresh lemon juice  
1/4 cup finely minced onion  
3 Tbsps. flour  
1 egg  
1/4 cup milk  
1/4 tsp. salt  
Freshly ground pepper  
3 Tbsps. unsalted butter to cook pancakes  
plus 1 Tbsp. for apples  
1/2 pound goat cheese, such as Montrachet or chevrefeuille, cubed  
1/4 cup sour cream or creme fraiche  
2 Granny Smith apples, peeled, cored and cut into 12 pieces each

Wash potatoes and grate them, unpeeled, using fine grating blade of

food processor or hand grater. Place in mixing bowl and toss with lemon juice to prevent discoloration. Add onion, flour, egg, milk, salt and pepper to taste. Mix well.

Melt scant 1 teaspoon butter in large skillet over medium heat without letting it burn. Drop heaped soup spoon dollops of batter into hot skillet and cook several minutes until pancakes are golden. Flip pancakes over and cook 2 minutes longer or until golden. Remove pancakes when done and keep warm in 200 degree oven while cooking remaining batter, adding 1 pat butter to skillet before cooking each batch.

Process goat cheese and sour cream in blender or food processor until smooth. Remove to bowl and reserve. Melt remaining 1 tablespoon butter over medium heat in medium skillet without burning. Add apples and saute until slightly soft, but not falling apart, 5 to 7 minutes. Place potato pancakes on heat-proof platter, arrange apples over pancakes and spread goat cheese mixture over top. Place platter under broiler until cheese mixture bubbles, 3 to 4 minutes. Yield 4 main course servings or 8 appetizer servings.

## SPAGHETTI WITH MARINARA SAUCE

This meatless recipe is about as low-fat as you can get, yet is a delicious sauce for your favorite pasta.

1 1/2 cups (1 medium) onion, chopped  
1 cup (1 medium ) green bell pepper, seeded and chopped  
1/2 cup (1 rib) celery, without leaves, chopped  
1 shallot, chopped  
2 cloves garlic, pressed or minced  
1 (28 ounce) can crushed tomatoes  
1 (15-ounce) can tomato sauce  
1 Tbsp. tightly packed minced fresh parsley  
1 tsp. dried oregano, crushed  
1 tsp. dried basil, crushed  
1/4 tsp. dried thyme, crushed  
1/4 tsp. minced fresh or dried rosemary  
1/2 tsp. sugar  
1/2 tsp. salt  
1/4 tsp. freshly ground black pepper  
1/4 tsp. red pepper flakes  
1/2 tsp. balsamic vinegar  
1 1/2 lbs. spaghetti, cooked al dente  
1 Tbsp. extra virgin olive oil

In a large heavy saucepan over low heat, cook the onion, pepper, celery, shallot, and garlic, covered, until soft, 10 to 15 minutes. Stir occasionally and add a little water or stock, if necessary, to prevent scorching. Add the remaining ingredients except the vinegar, spaghetti, and olive oil. Bring to a boil over medium heat, then reduce the heat to low and cook, covered, for at least one hour. Remove from the heat, add the vinegar, and mix well. Thoroughly drain the cooked pasta and toss with the olive oil. To serve, place 1 1/2 cups pasta on each of six plates. Top each serving with 3/4 cup of the marinara sauce. Yield: 6 servings.

## SPINACH CHEESE PIE

### CRUST

2 cups seasoned croutons, crushed  
1/4 cup butter or margarine, melted

### FILLING

6 Tbsps. Parmesan cheese, grated  
1 (10-oz.) package frozen, chopped spinach, thawed and drained  
1 cup small-curd cottage cheese  
4 oz. Monterrey Jack cheese, cut into 1/2-inch cubes  
3 eggs, beaten  
1/4 cup onion, chopped  
2 Tbsps. sour cream  
1 clove garlic, minced  
1/2 tsp. salt (optional)

To make crust, combine crushed croutons with melted butter or margarine; mix well. Press into bottom and sides of a 9-inch pie plate. Set aside.

To make filling, combine 1/4 of the Parmesan cheese with spinach, cottage cheese, Monterrey Jack cheese, eggs, onion, sour cream, garlic and optional salt. Mix until well blended.

Spoon mixture into prepared crust. Bake, uncovered, at 350 F for 35 minutes or until set. Sprinkle with remaining Parmesan cheese and let stand 5 minutes before serving. Serves 6 to 8.

\* \* \* \* \*

## BREADS

VARIETY BREADS  
DOUGHNUTS  
MUFFINS  
ROLLS-BISCUTS  
CREPES  
PANCAKES-WAFFLES

\* \* \*

VARIETY

### 100 % WHOLE WHEAT BREAD

Ruth Brizendine

2 pkg. dry yeast  
1/4 cup warm water  
3/4 tsp. honey  
1/4 cup honey  
2 cups milk  
1/4 cup vegetable oil  
1 egg  
3/4 Tbsp. salt  
5 cups (or more) whole wheat flour

Dissolve yeast in water and 3/4 tsp. honey. Stir well. Let set until high foam comes up. Heat to lukewarm the 1/4 cup honey, milk and vegetable oil. Add egg and salt. Add yeast mixture then flour, as much as you need to make it to thick to stir with a spoon. Put on board and knead well. Add more flour until it is of medium stiffness. Place in greased bowl and let rise until doubled in size. Grease two loaf pans. Divide dough and knead. Put into pans and let rise until double (slightly rounded over top of 9 1/2 x 5 1/2 inch pans.) Bake at 350 degrees for 20 minutes. Cover with foil if too brown, then bake at 300 degrees for 15 minutes or until bread begins to pull away from sides of pans. Cover with butter, then with towel.

### BANANA RAISIN BREAD

1 2/3 cups graham cracker crumbs  
1 1/2 cups all-purpose flour  
3/4 cup sugar  
1 Tbsp. baking powder  
1/2 tsp. salt  
1 cup mashed bananas (about 2 large)  
1/2 cup milk

1/3 cup margarine, melted  
2 eggs, slightly beaten  
1 cup seedless raisins

In large bowl, combine graham cracker crumbs, flour, sugar, baking powder and salt. In small bowl, combine bananas, milk, margarine or butter blend and eggs; with spoon, stir into crumb mixture just until blended. Mix in raisins. Spoon into greased 9x5x3-inch loaf pan. Bake at 350 degrees for 60 to 70 minutes or until toothpick inserted in center comes out clean. Cool in pan on wire rack 10 minutes. Remove from pan; cool on wire rack.

#### MICROWAVE PREPARE BANANA RAISIN BREAD

As above using greased 9x5x3-inch microwave proof loaf pan. Microwave on HIGH (100% power) 9 to 11 minutes or until toothpick inserted comes out clean, rotating dish 1/4 turn after 5 min. Let stand in pan for 5 minutes. Remove from pan cool on wire rack.

#### BANANA-NUT BREAD

3 cups baking mix  
2/3 cup sugar  
2 eggs  
1/2 cup milk  
1 cup mashed bananas (about 2 medium)  
2/3 cup chopped nuts

Heat oven to 350 degrees. Grease and flour loaf pan. 9x5x3 Mix all ingredients until moistened; stir vigorously 30 sec. Pour batter into pan. Bake 55 to 60 min. or until toothpick inserted in center comes out clean. Cool 10 min.; remove from pan. Cool completely before slicing.

#### BASIC LOAF DOUGH

1/2 cup milk  
1/2 cup sugar  
1 tsp. salt  
1/4 cup margarine  
2 pkgs. active dry yeast  
1/2 cup warm water  
3 eggs  
4 1/2 cups flour

Scald milk; stir in sugar, salt, margarine. Cool to lukewarm. Dissolve yeast in warm water. Add milk mixture, eggs, half the flour; beat till smooth. Add enough flour to make soft dough. Knead till smooth, about 10 min. Place in greased bowl: turn to grease all sides. Cover; let rise in warm draft-free place till doubled, about 1 hour. Punch down. THIS DOUGH MAKES ANY TWO OF THESE THREE RECIPES.

### 1. COCONUTTY CRUNCH LOAF

1/2 basic dough  
3/4 cup flaked coconut  
3 Tbsps. milk  
1/2 cup brown sugar, packed  
1/2 cup chopped walnuts  
3 Tbsps. margarine

Press dough into one greased 13"x 9" pan or two 8" square pans. Combine remaining ingredients; sprinkle on. Cover; let rise in warm draft-free place till doubled, about 1 hour. Bake in 375 degrees F. oven about 15 min.

### 2. APPLE CINNAMON LOAF

1/2 basic dough  
margarine, melted  
3/4 cup sugar  
1 tsp. cinnamon  
1/2 tsp. nutmeg  
1 large apple

Roll dough into 8"x 12" oblong. Brush with melted margarine. Mix sugar, spices; sprinkle 1/2 mixture on dough. Roll up from 8" sides as for scroll. Make 7 slashes, 1" apart, cutting halfway through dough. Place in greased 9"x5"x 3" pan. Peel, core and slice apple. Press slices, sharp edge down into slashes. Brush with melted margarine. Sprinkle with rest of sugar mixture. Cover; let rise in warm place till doubled, about 1 hour. Bake at 375 degrees F. about 35 min. Serve warm

### 3. FROSTY FRUIT-NUT LOAF

1/2 cup seedless raisins  
1/4 cup chopped nuts  
3 Tbsps. grated orange rind  
1/2 basic dough



Combine raisins, nuts, orange rind. Knead into dough. Place in greased 1 1/2 quart casserole. Cover; let rise in warm draft-free place till doubled, about 1 hour. Bake in 375 degrees F. oven about 30 min. Cool. Frost with confectioners sugar icing.

## COLONIAL BREAD

2/3 cup yellow cornmeal  
1/2 cup packed brown sugar  
1 Tbsp. salt  
2 cups boiling water  
1/4 cup solid shortening  
2 pkgs. active dry yeast  
1/2 cup very warm water (110 degrees-115 degrees F.)  
3/4 cup stirred whole-wheat flour  
1/2 cup stirred rye flour  
4 1/4 to 4 1/2 cups unsifted all-purpose flour

Grease two 8 1/2 x 4 1/2 x 2 1/2-inch loaf pans and sprinkle each with 1 Tbsp cornmeal. In a large bowl, thoroughly combine remaining cornmeal, brown sugar, salt. 2 cups boiling water and shortening. Let cool to lukewarm, about, 30 minutes. Soften yeast in 1/2 cup very warm water: Stir into cornmeal mixture. Add whole-wheat and rye flours: mix well. Stir in enough all-purpose flour to make a moderately stiff dough. Turn dough out onto a floured board and knead until smooth. 6 to 8 minutes. Return dough to a greased bowl, cover, set in a warm place and let rise until doubled in bulk, 50 to 60 minutes. Divide dough in half; let rest 5 minutes. Shape dough into 2 loaves. Place into prepared loaf pans. Cover and let rise for about 30 to 40 minutes. Bake in a preheated 375 degrees F. oven for 45 minutes or until loaves sound "hollow" when rapped with a spoon. Turn out of pans; cool on rack. Makes 2 loaves Note: For stirred flour, Stir the flour gently with a spoon to lighten before measuring.

## CORN TORTILLAS

1 1/2 cups masa harina (cornmeal flour see note)  
2 tsps. salt  
2 tsps. lard or vegetable shortening  
1 1/4 cups water

In a medium bowl, stir together the masa harina and salt. In a small pan, over high heat, bring lard or shortening and water to a boil and

stir until melted. Pour this liquid into the masa harina and blend well with a fork or pastry blender. Knead on lightly floured board until smooth, about 5 minutes.

Divide dough into 12 pieces and roll into a ball about 1-inch in diameter. Keep balls covered in plastic so they don't dry out. One at a time, either roll the balls out between 2 pieces of waxed paper until about 6-inches in diameter and paper thin or press between 2 pieces of plastic in a tortilla press. Heat a large cast iron or heavy skillet over high heat until very hot. Place dough in skillet. Cook on first side about 30 seconds. Flip and brown on second side, about 30 seconds. Some cooks prefer to flip it back to the first side for another 30 seconds, which causes it to puff out a bit more. Keep warm in cloth towel until other tortillas are finished. Yield: 12 tortillas.

Note: available in most larger supermarkets

## CORNBREAD

1 1/2 cups cornmeal  
1/2 cup flour  
4 tsps. baking powder  
1/2 tsp. salt  
1 cup milk  
1 egg  
1/4 cup melted fat or oil  
if desired add 1/4 cup sugar

Mix cornmeal, flour, baking powder and salt. Mix together milk, egg and oil. Add milk mix to cornmeal mix. Stir only enough to mix. Fill greased baking pan half full. Bake at 425 degrees about 25 min. until lightly browned. Makes 6 servings.

## CORNMEAL BLACK PEPPER BREAD

1 Tbsp. honey  
2 Tbsps. hot water  
1 tsp. active dry yeast (see note)  
1 cup plus 1 Tbsp. flour  
1/3 cup buttermilk  
1/4 cup plus 1 tsp. cornmeal  
2 tsps. oil  
1 tsp. salt

1 tsp. freshly ground slightly coarse black pepper

Combine honey, yeast and hot water in bowl of electric mixer. Stir gently and set aside 10 minutes until mixture foams. To yeast mixture, add 1 cup flour, buttermilk, 1/4 cup cornmeal, 1 1/2 teaspoons oil, salt and pepper. Beat 2 minutes on medium speed. Switch to dough hook and knead until mixture is soft but not sticky, 3 to 5 minutes.

Place dough in bowl greased with remaining 1/2 teaspoon oil, turning to grease all sides. Cover bowl with dish towel and set aside in warm place until dough doubles in size, about 2 hours. Turn double out onto board floured with remaining 1 tablespoon flour. Punch down. With rolling pin, roll to 8x12 inch rectangle. Roll up into 12-inch-long loaf, pinching edges to seal. Dust baking sheet with remaining 1 teaspoon cornmeal. Place loaf on sheet, seam-side down. Cover with dish towel and set aside in warm place to rise until doubled, about 1 hour. Bake bread at 350 degrees until light golden brown, about 25 minutes. Let cool on baking sheet 5 minutes, then use spatula to remove to rack. Cool completely before eating. Yield: 1 small loaf or 2 to 4 servings.

Note; One teaspoon yeast is less than contents of one envelope measure yeast and reserve remainder for another bread.

### CRANBERRY NUT BREAD

1 egg  
1 cup water  
1 pkg. (17 oz) nut bread mix  
1 cup chopped cranberries  
1 tsp. grated orange peel  
9x5" fancy loaf or 1 1/2 quart fancy mold

In large bowl, combine egg and water. Add dry bread mix and stir 50 to 75 strokes until dry particles are moistened. Stir in cranberries and orange peel. Turn into greased and floured pan. Bake at 350 degrees Time 50-60 minutes until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan cool completely.

### DILLY ONION LOAF

5 cups bread flour  
1/2 tsp. baking soda  
2 tsps. salt

2 pkgs. yeast  
3 Tbsps. sugar  
2 Tbsps. butter  
1/2 cup warm water  
3-4 Tbsps. chopped onion  
2 cups cottage cheese  
2 large eggs  
3 tsps. dill seed  
1 beaten egg  
1 Tbsp. milk  
Kosher salt  
softened butter

Saute onions in butter and set aside. In food processor with plastic blade add 4 cups flour, baking soda, salt, yeast and sugar pulse 1-2 seconds. Add onions, cottage cheese, eggs, dill and then the water through the feed tube while running. Run to form a ball of dough. Add flour if necessary until dough is smooth and elastic. Then, knead dough 40-50 seconds. Place into greased bowl. Cover and let rise in warm place for 1 hour or until doubled. Punch down, shape into 2 loaves. Place into greased loaf pans. Cover let rise 45 min. Brush with egg-milk mixture. Bake at 375 degrees for 30-35 min. Brush top with soft butter and coarse salt and let cool.

#### FRIED CORNMEAL MUSH

1 cup cornmeal  
1 cup cold water  
1 tsp. salt  
3 cups boiling water

Mix cornmeal, cold water and salt. Slowly stir in cornmeal mix into boiling water. Cook and stir until thick. Lower heat cover and cook 15 min. stirring as needed to keep from sticking. Put hot cornmeal mush into a loaf pan. Cool until firm. Remove mush from pan and cut into slices. Fry in greased pan until brown on both sides.

#### HICKORY-CHEESE LOAF

1 loaf (1 pound) French bread  
1 Tbsp. snipped parsley  
1/2 cup soft butter or margarine  
1/2 tsp. hickory smoked salt  
4 oz. (1 cup) shredded natural sharp Cheddar cheese

2 tsps. Worcestershire sauce

Cut bread diagonally into 1-inch slices. Mix remaining ingredients; spread on slices. Reassemble loaf; wrap securely in 28x18-inch piece of heavy-duty aluminum foil. Place on grill 4 inches from medium coals. Heat loaf 15 to 20 minutes, turning once. 6 to 8 servings.

### JEWELLED PINEAPPLE RINGS

2 pkgs. Quick-Rise Yeast  
4 1/4 to 4 1/2 cups all-purpose flour  
1/3 cup sugar  
2 tsp. salt  
1/2 cup milk  
1/2 cup water  
1/3 cup butter or margarine  
2 eggs

In large mixer bowl, combine yeast, 2 cups flour, sugar, salt. Mix well. Heat milk, water and butter until warm (120-130 degrees) Add to flour mixture. Add eggs. Beat 3 min., medium speed. Gradually stir in enough remaining flour to make a soft dough. Cover; let rise in warm place for 15 min.

#### FILLING:

1/2 cup butter or margarine  
1 cup powdered sugar  
1/2 cup finely chopped pecans  
1/2 cup finely chopped candied pineapple

Cream butter; blend in powdered sugar. Stir in pecans, pineapple. Roll dough to 18 x 12 " rectangle. Spread Filling over half the dough lengthwise. Fold uncovered dough over Filling. Cut into 18 strips, twisting each 2 or 3 times. Loosely coil on greased cookie sheet; tuck ends under. Cover; let rise in warm place about 30 min. Bake 15 min. at 375 degrees.

#### GLAZE:

1/4 cup pineapple juice  
3 Tbsps. sugar

Combine pineapple juice and sugar, Brush rolls. Bake 5-7 min. longer until golden brown. Makes 18 rolls.

Holiday Roll: use red and green candied pineapple.

## KRUSTEAZ BATTER AND BREADER

### BATTER

Combine

1 cup Krusteaz Buttermilk Pancake Mix  
1/2 cup water, ginger ale or sparkling cider.

Stir to a smooth consistency. Dry excess moisture from FISH PIECES, CHICKEN, SHRIMP, PRAWNS, CLAMS, etc. and dip into batter to cover completely. Gently drop coated pieces into hot (365-375 degrees F) frying shortening. Deep fry until golden brown or done. .

### BREADER

Combine:

2/3 cup Krusteaz Buttermilk Pancake Mix  
1 tsp. each salt  
1 tsp. paprika  
1/2 tsp. pepper  
Set aside  
Beat 2 whole eggs with  
1/4 cup water or milk.

Coat approx. 3 lb. CHICKEN or CHOPS, or 2 1/2 lb. FISH FILLETS with egg mixture, then roll in or shake in a bag containing dry mixture. Pan fry chicken or chops in 1/4 inch vegetable shortening over medium heat 40-50 minutes, fish fillets 10-15 minutes, or until done. Turn once.

## MERRY CHRISTMAS DOUGH

### BASIC RECIPE

1 cup milk  
2 pkgs. Active Dry Yeast  
5 cups flour, unsifted  
1/4 cup sugar  
1/2 cup warm water  
1 tsp. salt  
1 egg  
1 cup margarine

Scald milk; cool to lukewarm. Combine flour, sugar, salt. Cut in

margarine very finely. Dissolve yeast in warm water. Add yeast, milk and egg to flour mixture. Beat until well blended. Cover tightly. Refrigerate overnight. Now you're all set to bake a Merry Christmas. The following three recipes can be made from the above dough

### 1. CHRISTMAS WHIRLS

1/3 basic dough  
1/2 cup prepared mince meat  
margarine melted  
Candied red and green cherries, halved

Roll dough into 16" square; brush with margarine. Cut into 4" squares. Place on greased baking sheets. Cut each square diagonally from each corner to about 1/2 " of center. Place rounded teaspoon of mincemeat in center. There are now 2 points to each corner of square. In rotation, bring one point of each corner to center; overlap and seal points. Top centers with halved cherries. Cover; let rise in warm draft-free place till doubled, about 45 min. Bake in 350 degrees F. oven, about 12 min. Cool. Frost with confectioners' sugar icing.

### 2. CHRISTMAS WREATH

1/3 basic dough  
1/4 cup chopped dates  
margarine, melted  
1/4 cup firmly packed brown sugar  
1/4 cup raisins  
1/4 cup chopped pecans  
1/2 tsp. cinnamon

Roll dough into 9" x 22" oblong. Brush with margarine. Mix raisins, dates, sugar, pecans, cinnamon. Sprinkle over dough. Roll up from 22" side, as for jelly roll. Seal bottom edge. On greased baking sheet shape into 7" circle with sealed edge on bottom. Tuck ends inside each other, seal. On the top make 7 slashes halfway through dough. Cover: let rise in warm draft-free place till doubled, about 45 min. Bake in 350 degrees F. oven, about 25 minutes. Cool. Frost with confectioners' sugar icing and decorate with candied fruit.

### 3. CHRISTMAS STOLLEN

1/3 cup raisins  
3/4 tsp. grated lemon rind  
1/4 cup chopped candied mixed fruit  
1/3 basic dough

1/4 cup chopped blanched almonds  
margarine, melted

Mix raisins, fruit, nuts, lemon rind; knead into dough. Roll dough into 11" x 7" oval. Brush with margarine. Fold in half lengthwise and form crescent on greased baking sheet; brush with margarine. Cover: let rise in warm draft-free place till doubled, about 45 min. Bake at 350 degrees F. about 30 min. Cool. Frost with confectioners' sugar icing: decorate with almonds, citron, candied cherries.

### MINCEMEAT GIFT BREAD

1 egg  
2/3 cup water  
1 pkg. (17 oz) date bread mix  
1/3 cup prepared mincemeat

In large bowl, combine egg and water. Add dry bread mix and prepared mincemeat. Stir 50 to 75 strokes until dry particles are moistened. Turn into 18 regular size paper lined muffin cups. Bake at 350 degrees. Time 15-20 minutes. Cool frost with powdered sugar frosting if desired.

### NO FAULT 100% WHOLE WHEAT BREAD

Mother's

7 1/2 cups. whole wheat flour  
2 Tbsps. dry yeast  
3 1/3 - 4 cups warm water  
2 Tbsps. honey  
4 Tbsps. molasses  
2 tsps. salt

Warm flour in lowest temperature oven for 20 minutes. Dissolve yeast in 1 cup warm water then add honey. dissolve molasses in 1 cup warm water then add these to flour. Stir, do not knead, add remaining water. Dough will be sticky. Oil bread pans, fill 1/3 to 1/2 let dough rise in warm place 1 hour. Bake at 375 degrees, Time 40 minutes or until dark golden brown. Allow to cool 20 minutes in pans. Let cool on racks.

### OLD FASHIONED BREAD

Marian Mayden



4 cups water  
4 eggs  
6 Tbsp. oil  
pinch salt  
2 yeast cakes  
12 Tbsp. sugar  
flour to make sticky dough

Mix together place in bread pans let rise 1 hour in warm place covered. Bake at 375 degrees, Time 40 minutes.

### OLD FASHIONED POTATO BREAD

Packaged instant mashed potato  
2 pkg. (1/4 oz size) active yeast  
2 cups warm water (105 to 115F)  
1/4 cup sugar  
1 Tbsp. salt  
1/2 cup butter softened  
7 1/2 to 7 3/4 cups unsifted flour  
2 Tbsp. butter melted

Make potatoes for 2 servings, as label directs, using liquid, omitting butter and seasoning. Measure 1 cup in large bowl, sprinkle yeast over water; stir until dissolved Stir in sugar and salt until dissolved.

Add:

1 cup potatoes  
1/2 cup butter  
3 1/2 cups flour

With electric mixer at medium speed, beat until smooth - 2 minutes. Gradually add 4 cups flour, mixing with hands until smooth and stiff enough to leave bowl. Add remaining 1/4 cup flour if needed. Turn out onto lightly floured board. knead until smooth, elastic, and small blisters appear on surface - 10 minutes. Place in greased large bowl; turn over. Cover with towel; let rise in warm place (85F), until double - 1 hour. Turn out dough onto lightly floured pastry cloth or board. Divide in half. Roll out one half into a 16x8-inch rectangle; roll up from one end. press ends even, pinch to seal, and tuck under loaf. Place, seam side down, in greased 9x5x3-inch loaf pan. Brush surface lightly with some of the melted butter. Repeat with other half of dough. Let loaves rise in warm place, until tops are rounded 1 hour. Set oven rack at lowest level. Preheat oven to 400 degrees F.

Bake 30 to 40 minutes, or until deep golden brown and loaves sound hollow when tapped. If crust becomes too brown, cover with brown paper. Turn out onto wire racks; brush tops with remaining butter. Cool. Makes 2 loaves.

## OUTRAGEOUS BANANA BREAD

1 cup unbleached white flour  
1 cup whole wheat pastry flour  
1 1/2 tsps. non-aluminum baking powder  
1/2 tsp. sea salt  
1 tsp. instant grain coffee granules, dissolved in 1/2 cup water  
1/3 cup corn oil  
2/3 cup maple syrup  
4 oz. soft tofu  
1 tsp. vanilla extract  
3 ripe bananas  
3/4 cup walnuts or pecans (optional)

Sift dry ingredients into a large bowl. Place the liquid ingredients, including the bananas into a blender process until smooth. Add the wet ingredients to the dry ingredients mix well. Add the nuts. Oil a bread pan and fill it with the batter. Bake at 375 degrees for 45-55 minutes. The banana bread is done when a toothpick inserted into center comes out dry.

## PINEAPPLE NUT BREAD

A delicate, well-blended pineapple flavor

2-1/4 cups sifted all-purpose flour  
1 cup sugar  
2-1/4 tsps. baking powder  
1/2 tsp. salt  
1/4 tsp. nutmeg  
1/4 tsp. ginger  
1-1/2 cups Rice Chex cereal crushed to 3/4 cup  
1/3 cup chopped nuts  
1 egg, slightly beaten  
2 Tbsps. salad oil  
1 can (8 oz.) crushed pineapple undrained  
1/4 cup water

Preheat oven to 350 degrees. Grease 8-1/2 x 4-1/2 x 2-1/2-inch loaf

pan. Sift together flour, sugar, baking powder, salt and spices. Stir in Chex and nuts. combine egg, salad oil, pineapple and water. Add to dry ingredients all at once. Stir until moistened. Turn into pan. Bake 65-70 minutes or until tester inserted in center comes out clean. Let cool 15 minutes before removing from pan. Makes 1 loaf. For easier slicing, let fruit breads stand a few hours or overnight.

## PUMPKIN PECAN BREAD

Makes 2 loaves

1 cup butter, softened  
1 cup granulated sugar  
1 cup packed dark brown sugar  
4 eggs  
1 cup solid pack pumpkin  
2 3/4 cups all-purpose flour  
1 Tbsp. pumpkin pie spice  
2 tsp. baking powder  
1 tsp. baking soda  
1/2 tsp. salt  
1 cup pecans, finely chopped

Cream butter and sugars in large mixer bowl until light. Add eggs, one a time, beating well after each addition. Beat in pumpkin. Combine flour, pumpkin pie spice, baking powder, baking soda, salt and pecans in small bowl. Add to pumpkin mixture; mix just until blended.

Spoon into 2 greased and floured 8-1/2 x 4-1/2-inch loaf pans. Bake in preheated 350 degree F. oven for 1 hour 10 minutes, or until wooden pick inserted in center comes out clean. Cool for 10 minutes. Remove from pans; cool on wire racks.

## QUICK MOLASSES BREAD

2 cups Krusteaz Whole Wheat'n Honey Pancake Mix  
1/3 cup molasses  
2 eggs  
1/3 cup water  
1/2 cup Vegetable oil

Heat oven to 350 degrees F grease and flour one 9 x 5 x 3 inch loaf pan. In large mixing bowl, beat eggs with vegetable oil and molasses until well blended and foamy. Add pancake mix and water alternately, mixing to a smooth batter. Pour into prepared loaf pan. Bake 35-45

minutes or until wooden pick inserted in center comes out clean. Makes one loaf.

### SAVORY BUTTERED LOAF

Cut 1-pound loaf French bread into 1-inch slices or 1-pound loaf Vienna bread into 1/2-inch slices or split 8 large individual club rolls. Spread generously with one of the Butter Spreads (below). Reassemble loaf or rolls; wrap securely in 28x18-inch piece of heavy-duty aluminum foil. Place on grill 4 inches from medium coals. Heat loaf 15 to 20 minutes, rolls 10 to 12 minutes, turning once. 14 to 18 slices or 8 rolls.

Butter Spreads: Cream 1/2 cup soft butter or margarine with one of the following: Garlic- 1 medium clove garlic, crushed. Onion- 2 tablespoons minced onion or snipped chives. Seeded- 1 to 2 teaspoons celery, poppy or dill seed.

### SOFT BACON TWISTS

2 cups warm water (105-115)  
2 pkgs. yeast  
1/4 cup sugar  
2 tsp. salt  
2 Tbsp. margarine, soft  
5 1/2 cups flour  
12 slices bacon, cooked, crumbled  
1 egg yolk beaten  
1 Tbsp. cold water  
sesame, poppy or caraway seeds

Measure warm water into large warm bowl. Sprinkle in yeast, stir until dissolved. Add sugar, salt, margarine and 3 cups of flour. Beat until smooth. Stir in bacon and enough remaining flour to make stiff dough. On floured surface, knead 5 min. Set in a greased bowl, turn to grease top. Cover, let rise in warm draft-free place until doubled in size. About 40 min. Roll out into rectangle and cut into strips. Roll in seeds and give twist to dough. Place on sheet and bake at 350 degrees for 10-15 min. until golden brown.

### ZUCCHINI BREAD

1 cup oil

2 cups sugar  
3 cups flour  
2 cups grated zucchini  
3 eggs  
3 Tbsp. vanilla  
1 tsp. baking soda  
1/2 tsp. baking powder  
3 tsp. cinnamon  
1/2 tsp. nutmeg  
1/2 tsp. cloves  
1 tsp. salt  
1 cup nuts

Mix all ingredients together. Bake in loaf pan. Bake at 350 degrees,  
Time 1 hour.

#### VARIATIONS FOR ZUCCHINI BREAD

1 cup brown sugar / 1 cup white sugar  
2 cups brown sugar no white sugar  
1 cup honey / 1 cup either white or brown sugar

\* \* \*

#### DOUGHNUTS

##### BUTTERMILK DOUGHNUTS

3 1/3 cups flour\*  
1/2 tsp. cinnamon  
1 cup sugar  
1/4 tsp. nutmeg  
2 tsps. baking powder  
2 Tbsps. shortening  
1 tsp. soda  
2 eggs  
1/2 tsp. salt  
3/4 cup buttermilk

Heat fat or oil (3 to 4 inches) to 375 degrees in deep fat fryer or kettle. Measure 1 1/2 cups flour and the remaining ingredients into large mixer bowl. Blend 1/2 minute on low speed, scraping bowl constantly. Beat 2 minutes medium speed, scraping bowl occasionally. Stir in remaining flour. Turn dough onto well-floured cloth-covered board; roll around lightly to coat with flour. Gently roll dough 3/8 inch thick. Cut with floured doughnut cutter. With wide spatula, slide

doughnuts into hot fat. Turn doughnuts as they rise to surface. Fry 2 to 3 minutes or until golden brown on both sides. Carefully remove from fat; do not prick the surface. Drain. serve plain, sugared or frosted. 2 dozen doughnuts.

\*\*\*Do not use self-rising flour in this recipe.

Deep Fat Frying Tips: The right temperature of fat is so important for tender, light doughnuts! If too hot, doughnuts brown before they cook through; if too cool, they became grease-soaked. To test temperature without a thermometer, drop a bread cube into the fat. At 375 degrees it should brown in 60 seconds.

### HOT ROLL MASTER MIX

Makes 22 cups. Use within 6 months

5 lbs. flour  
1 1/4 cups sugar  
4 tsp. salt  
1 cup instant nonfat dry milk

MAKES THE FOLLOWING TWO RECIPES

#### 1. SWEDISH CINNAMON TWISTS

1 pkg. active dry yeast  
1 Tbsp. sugar  
1/4 cup warm water  
1 cup buttermilk  
1/2 cup butter melted  
1/4 tsp. soda  
2 eggs  
4-5 cups hot roll mix  
3 Tbsp. melted butter  
Cinnamon Filling  
Powdered sugar glaze

Dissolve yeast and sugar in warm water. Bring to boil buttermilk, should curdle. Combine buttermilk, soda, 1/2 cup melted butter; add eggs. When lukewarm add yeast mixture. stir in 4 cups hot roll mix use up to 5 cups to make soft but not sticky ball. Knead about 5 minutes. Put dough in lightly buttered bowl; let rise about 1 hour until double in size. Roll out to 12x20" brush with 3 Tbsp. melted butter. Sprinkle with cinnamon filling. fold in half and cut into 24 strips 3/4" wide. Twist each strip and place 1" apart on cookie sheet. Let rise until

double 30-40 minutes. Bake at 375 degrees Time 10-12 minutes

CINNAMON FILL 1/2 cup brown sugar

1/2 tsp. cinnamon

1/2 cup nuts

POWDERED SUGAR GLAZE

1 1/2 cups sifted powdered sugar

1/2 Tbsp. melted butter

2 Tbsps. hot water

2. TATONUTS

1 Tbsp. yeast

1/2 cup lukewarm water

2 eggs

1/2 cup melted butter

3 Tbsps. sugar

1/2 cup instant potato flakes

1 cup scalded milk

4 1/2 -5 cups. hot roll mix

vegetable oil for frying

vanilla glaze

Dissolve yeast in water. Stir in eggs and butter. Add sugar, potato flakes and milk. Blend well. Add 4 1/2 cups hot roll mix stir thoroughly; add additional hot roll mix to make a soft but not sticky dough. Knead 5 minutes until dough is smooth. Place in lightly buttered bowl, cover let rise 1 hour or until double. Punch down, roll out to 1/4 in. thick. Cut with floured doughnut cutter. Place on greased cookie sheet until doubled; 30-40 minutes. Fry in electric skillet at 375 degrees Time 1 minute. Brush with vanilla glaze.

VANILLA GLAZE

1 1/4 cups powdered sugar

2 tsps. milk

1/2 tsp. vanilla

beat until spreading consistency.

RAISIN CINNAMON DOUGHNUT

2 cups sifted flour

1/4 cup sugar  
1 Tbsp. baking powder  
1 tsp. salt  
1/4 tsp. cinnamon  
1/3 cup shortening  
3/4 cup milk  
2/3 cup chopped raisins  
1/2 cup melted butter  
1/4 cup sugar  
2 tsps. cinnamon

Sift together all dry ingredients except 1/4 cup sugar and 2 teaspoons cinnamon. Cut in shortening with pastry cutter or two knives. Mixture should look like small peas. Stir in milk and raisins. Turn onto lightly floured board. Roll out to 1/2" thickness. Arrange doughnuts on cookie sheets. Brush with melted butter. Bake at 425 degrees for 12 min. Brush again with melted butter dip in cinnamon sugar mixture. Makes 1 dozen.

\* \* \*

## MUFFINS

### APPLE RAISIN MUFFINS

1 1/4 cups all-purpose flour  
1/2 cup whole wheat flour  
1 tsp. baking powder  
1 tsp. baking soda  
1/2 tsp. salt  
1/2 cup granulated sugar  
1/4 cup solid vegetable shortening  
2 large eggs  
1 cup apple coarsely grated, peeled  
1/2 cup carrot coarsely grated, peeled  
1/2 cup dark seedless raisins  
1/2 tsp. lemon peel, fresh grated (optional)

Lightly grease and flour twelve 2 1/2-inch muffin cups. Heat oven to 325 degrees F. In a large bowl mix flours, baking powder, baking soda and salt. In another bowl beat sugar and shortening until creamy. Add eggs one at a time, beating after each addition. When light and fluffy, add to flour mixture- stir just until moistened. Fold in apple, carrot, raisins and lemon peel. Spoon about 1/4 cup batter into each prepared tin. Bake 20 to 25 minutes, or until a cake tester



inserted in center comes out clean. Put pan on a wire cake rack to cool 5 minutes before serving. Makes 12 muffins.

### APPLESAUCE SPICE MUFFINS

Muffins:

2 cups Krusteaz Buttermilk Baking Mix  
1 cup applesauce  
1/2 cup raisins or nuts  
1/3 cup brown sugar, firmly packed  
1 tsp. cinnamon  
1/2 tsp. nutmeg  
1/4 tsp. cloves  
1 egg

Topping:

2 Tbsps. sugar  
1 1/2 tsp. cinnamon

In a large mixing bowl, combine all muffin ingredients. Using a spoon, stir until moistened. Portion batter into prepared muffin pans, filling cups 2/3 full. Sprinkle tops generously with cinnamon-sugar mixture. Bake 15-20 minutes at 400 degrees F. Cool briefly in pans. Makes 10-12 muffins.

### BASIC MUFFINS

1 egg  
2/3 cup milk  
2 Tbsps. sugar  
2 cups Krusteaz Buttermilk Baking Mix

Preheat oven to 400 degrees. In a large mixing bowl, beat egg and milk together. Add sugar and Krusteaz Buttermilk Baking Mix. Using a spoon stir until liquid moistens dry ingredients. If desired, fold in one of the following variations before baking. Portion batter into prepared muffin pans by filling 2/3 full. Bake 18-20 minutes. Cool briefly in pans. Makes 10-12 muffins.

Variations: Prepare as directed above, adding one of the following to the batter:

1 cup blueberries, apples, chopped dates, or raisins  
1/2 cup chopped nuts or chocolate chips

## BLUEBERRY MUFFINS

1 egg  
2 cups Bisquick Original baking mix  
1/3 cup sugar  
2/3 cup milk  
2 Tbsp. vegetable oil  
1/4 cup fresh or frozen (thawed and drained) blueberries

Heat oven to 400 degrees. Line 12 medium muffin cups with paper baking cups or grease bottoms of muffin cups Beat egg slightly in medium bowl; stir in remaining ingredients except blueberries just until moistened. Fold blueberries into batter. Divide batter evenly among cups. Bake 15 to 18 min. or until golden brown. Immediately remove from pan.

## BRAN MUFFINS

1 cup UNCLE BEN'S RITE-BRAN Pure Rice Bran  
1 cup all-purpose flour  
1/2 tsp. salt  
1 Tbsp. baking powder  
2/3 cup firmly packed brown sugar  
1 tsp. cinnamon  
2 egg whites  
3/4 cup skim milk  
1/3 cup vegetable oil  
1 cup raisins

Preheat oven to 425 degrees. Grease muffin pan well (or use paper baking cups) In medium bowl, blend rice bran, flour, salt, baking powder, brown sugar, and cinnamon; set aside. Beat together egg whites, milk, and vegetable oil Add liquid ingredients to rice bran mixture. Stir until just moistened. Gently fold raisins into the batter. Spoon batter into muffin pans. Bake for 10-11 minutes. Cool muffins in the pan for 10 minutes, then remove. Makes 12 muffins.

## CHEESE POPOVERS

1 cup flour  
1/4 cup grated Parmesan cheese  
2 Tbsps. melted butter

1 cup milk  
3 eggs, at room temperature

In a mixing bowl, combine flour and cheese, mixing with a wire whisk until blended. In a measuring cup, combine milk and melted butter and add to flour mixture. Mix with the whisk just until the ingredients are blended and smooth. Add eggs, one at a time, mixing well after each addition. The batter will have a slightly heavier consistency than milk. Spoon the batter into 12 well-buttered muffin cups, filling the cups three-quarters full.

Place the muffin tin immediately into a preheated 450 degree F oven, and bake for 15 minutes. Reduce the temperature to 350 degrees F, without opening the oven, and bake 20 minutes. The popovers should be puffed and browned. Serve immediately. Yield: 12 popovers. Note: Once the popovers are removed from the oven, make a small slit with a paring knife in the side of each one to allow the steam to escape.

## CINNAMON APPLE MINCE MUFFINS

(Makes 18 muffins)  
2 cups unsifted flour  
1 cup sugar  
1 Tbsp. baking powder  
1/2 to 1 tsp. ground Cinnamon  
1/2 tsp. salt  
1 egg  
3/4 cup apple juice  
1/3 cup vegetable oil  
1 1/3 cups (1/2 of 27-ounce jar) None Such Ready-to-Use Mincemeat  
1 cup finely chopped apples

Preheat oven to 400. Grease 18 muffin cups or line with paper baking cups. In large bowl, combine all ingredients; stir only until all ingredients are blended. Spoon equal portions into prepared muffin cups. Bake 18 to 20 minutes or until lightly browned. Cool 1 minute. Remove from muffin cups. Top with Apple Cinnamon Glaze. Serve warm. Store covered at room temperature.

Apple Cinnamon Glaze:  
In small bowl mix  
3/4 cup confectioners' sugar  
1/8 tsp. ground cinnamon

5 to 6 tsps. apple juice

TIP: 1 (9 ounce) pkg. None Such Condensed Mincemeat, finely crumbled, can be substituted.

### DELUXE BLUEBERRY MUFFINS

makes 18 muffins

1 2/3 cups all-purpose flour  
1 tsp. baking soda  
1/2 tsp. baking powder  
1/2 tsp. salt  
1 tsp. ground cinnamon  
1/2 tsp. ground allspice  
1 cup solid pack pumpkin  
1/4 cup undiluted evaporated milk  
1/3 cup shortening  
1 cup packed light brown sugar  
1 egg  
1 cup blueberries  
1 Tbsp. all-purpose flour  
Streusel Topping

Combine 1 2/3 cups flour, baking soda, baking powder, salt, cinnamon and allspice in large bowl. In small bowl combine pumpkin and evaporated milk.

Cream shortening and sugar in large mixer bowl. Add egg, beat until fluffy. Alternately add flour and pumpkin mixtures to shortening mixture, beat well after each addition. Combine blueberries and 1 tablespoon flour. Gently stir into batter. Fill greased or paper-lined muffin cups 3/4 full.

Sprinkle Streusel Topping over muffins. Bake in preheated 350 degree F. oven for 35 to 40 minutes, or until wooden pick inserted in center comes, out clean. Cool for 3 to 4 minutes. Remove from pan; cool on wire rack.

Streusel Topping: Combine 2 tablespoons all-purpose flour, 2 tablespoons granulated sugar and 1/4 teaspoon ground cinnamon in small bowl. Cut in 1 tablespoon butter or margarine until mixture is crumbly.

### MISSISSIPPI SPICE MUFFINS

4 cups sifted flour  
1 tsp. salt  
2 tsps. all spice  
1 cup butter softened  
2 eggs  
1 cup chopped nuts  
2 tsps. baking soda  
3 tsps. cinnamon  
1 tsp. cloves  
2 cups sugar  
2 cups applesauce

Sift flour, soda and all spices. Beat butter, sugar and eggs; add applesauce and flour mix. Grease muffin tins bake at 350 degrees Time 15 minutes.

#### ORANGE MUFFINS

Women Alive

1 cup margarine  
1 cup sugar  
2 eggs  
3 cups flour  
1 tsp. soda  
3/4 cup buttermilk  
1/4 cup orange juice  
1 tsp. lemon extract  
1 tsp. grated orange rind  
1 cup currants

Cream margarine and sugar. Add eggs one at a time and mix well. Add sifted flour and soda alternately with buttermilk. Add remaining ingredients and stir to mix well. Bake in greased muffin tins for 12 to 15 minutes at 400 degrees F. While still hot, dip tops in orange sauce. Drain on waxed paper. Store in airtight container.

Orange sauce:

1 cup orange juice  
2 cups sugar

Heat stirring until sugar is dissolved. Do not boil. Cool before dipping muffins.

## ORANGE-OATMEAL MUFFINS

1 cup flour  
1/4 cup sugar  
3 tsps. baking powder  
1/2 tsp. salt  
1 tsp. grated orange peel  
1 cup quick cooking rolled oats  
3 Tbsps. cooking oil  
1 egg  
1/2 cup orange juice

### TOPPING

1/4 cup milk  
2 Tbsps. sugar  
1 Tbsps. flour  
1/4 tsp. cinnamon  
1 tsp. melted butter or margarine.

Stir together the 1 cup flour, 1/4 cup sugar, baking powder and salt. Stir in orange peel and oats. Add cooking oil, egg, orange juice and milk. Stir only until dry ingredients are moistened. Fill greased muffin cups 2/3 full. Combine rest of ingredients and sprinkle over batter in muffin cups. Bake at 425 degrees for 15 min. or until golden brown. Serve warm. Makes 12 muffins.

## RAISIN BRAN MUFFINS

1 1/4 cups regular all-purpose flour  
3 tsps. baking powder  
1/2 tsp. salt  
1/2 cup sugar  
3 cups KELLOGG'S RAISIN BRAN  
1 1/4 cups milk  
1/3 cup soft shortening or vegetable oil

Stir together flour, baking powder, salt and sugar. Set aside. Measure Raisin Bran and milk into mixing bowl. Stir to combine. Let stand 1 to 2 minutes or until cereal is softened. Add egg and shortening. beat well. Add dry ingredients to cereal mixture, stirring only until combined. Portion batter evenly into 12 greased 2 1/2 inch muffin pan cups. Bake in oven at 400 F. about 25 minutes or until muffins are golden brown. serve warm. 12 muffins

## REALLY BRAN MUFFINS

1-1/4 cups unprocessed bran, divided  
1/2 cup boiling water  
1 egg, slightly beaten  
1/2 cup brown sugar  
1/4 cup vegetable oil  
1-1/2 tsps. vanilla  
1-1/4 tsps. baking soda  
1 cup buttermilk  
3/4 cup raisins  
1/3 cup chopped nuts  
1-1/4 cups whole wheat flour  
1/4 tsp. salt

Combine 1/2 cup of the bran with boiling water set aside. Combine egg, brown sugar oil and vanilla in mixing bowl. Stir soda into buttermilk; add with raisins and nuts to brown sugar mixture; stir well. Combine remaining 3/4 cup bran, whole wheat flour and salt in large bowl; add buttermilk mixture plus bran and water; stir just until moistened. Spoon into greased muffin pans. Bake at 400 degrees for 20 minutes. Yield: About 1-1/2 dozen. Note: Unprocessed bran is not a cereal although it will be available at many stores in the uncooked cereal section.

## SIX WEEK MUFFIN

Priscilla Steinhouse

15 oz. pkg. Raisin Bran  
3 cups sugar  
5 cups flour  
5 tsps. baking soda  
2 tsps. salt  
4 beaten eggs  
1 cup oil  
1 qt. buttermilk

Mix bran, sugar, flour, soda and salt together. Mix together eggs, oil and buttermilk and add to dry mix. Mix well and store in refrigerator in covered bowl. Use as desired. Fill greased muffin tin 2/3 full. Bake at 375 degrees Time 15-20 minutes. Batter will keep up to 6 weeks.

## WHOLE WHEAT ZUCCHINI CARROT MUFFINS

Pam Martin

2 1/2 cups whole wheat flour  
1 1/2 Tbsps. baking powder  
5 Tbsps. cooking oil  
1/3 cup mild honey  
1/8 cup sugar  
2 Tbsps. Orange juice concentrate  
3 eggs  
3/4 cup milk  
1 cup shredded carrot  
2 cups shredded zucchini  
1 Tbsp. grated orange rind  
1/2 cup nuts  
1 Tbsp. cinnamon  
1/2 tsp. cloves  
1 tsp. vanilla

Heat to blend honey, orange juice and oil, cool. Beat eggs until foamy; add milk, and vanilla; add to honey mixture. Add baking powder stir in. Add carrots and zucchini. Stir in flour and nuts. Lightly grease 12 cup large muffin tin. Bake at 325 degrees Time 45-50 minutes.

## WHOLE WHEAT'N HONEY MUFFINS

2 cups Krusteaz Whole Wheat'n Honey Pancake Mix  
1/2 cup sugar  
1 egg, slightly beaten  
1/4 cup vegetable oil  
1/2 cup plus 2 Tbsp. water

Heat oven to approx. 390 degrees F. Generously grease or paper-line muffin cups. In large mixing bowl combine Pancake Mix and sugar. Add egg, vegetable oil, and water. Stir together just until moistened. Do not overmix. Fill cups 2/3 full. Bake 15-18 minutes or until richly browned. Makes 12 muffins.

Variations: Add 1/3 cup cooked crumbled bacon OR 1/4 cup drained, crushed pineapple OR 3/4 cup soaked, chopped dates or raisins to batter above before baking.

\* \* \*



## ROLLS AND BISCUITS

### CHOCOLATE WALNUT ROLLS

2 Tbsps. margarine or butter, softened  
2 Tbsps. packed light brown sugar  
2 Tbsps. flour  
1 Tbsps. cocoa  
1/4 cup finely chopped walnuts  
1/3 cup semi-sweet mini chocolate chips OR  
finely chopped semi-sweet chocolate  
12 frozen Dinner Rolls, thawed until soft  
Confectioners sugar

In small bowl combine butter, light brown sugar, flour, cocoa, walnuts and mini chocolate chips. Mix well. Press rolls on floured surface to flatten. Place filling in middle of each roll. Fold dough over, pressing to seal. Place on greased baking sheet. Cover and let rise until doubled in size. Bake at 350 degrees for 15 minutes or until golden brown. Remove from baking sheet and place on rack to cool. Sift confectioners sugar over top. Makes 12 rolls.

### CROISSANTS

2 Tbsp. warm water  
1 pkg. yeast  
2 Tbsp. sugar  
1 tsp. salt  
2 Tbsp. milk  
1/4 cup milk  
2 cup unbleached flour  
14 Tbsp. soft butter  
1 egg yolk  
2 Tbsp. water

Dissolve yeast in water with 1/2 teaspoon sugar. Mix rest of sugar with salt and 2 tablespoons milk. Set aside.

In saucepan heat 1/4 cup milk, 1 cup water and 2 tablespoons butter. In a bowl mix flour and the liquids. Knead to form soft dough adding more flour if necessary. Place dough into greased bowl. Cover and let rise in warm place for 45-55 minutes or until doubled.

On floured board roll into 7x11 rectangle. Dot the top 2/3 with 12 tablespoons of butter. Fold bottom third toward center then fold top third over this part. Roll into another rectangle 14x16. Fold down the top third and lift bottom over this. Sprinkle with flour. Cover and chill 1 hour. Cut dough in half crosswise and chill 1 hour more. Remove 1/2 of dough. Roll into a rectangle 1/2 thick. Turn up bottom third and turn down top third. Repeat with other half. Cover and chill 30 minutes. Roll dough to 9x16. Cut down the center lengthwise. Cut into triangles. Roll broad side toward point to form crescents. Put on baking sheets cover with towel. Rise 30 minutes. Brush tops with egg and water. Bake at 475F for 5 minutes. Lower heat to 400F and bake for 10 minutes. Cool briefly.

### HALF-TIME SPOON ROLLS

Dissolve 1 package yeast in 1/4 cup of warm water. (Note: Too much heat will kill yeast action. Water should be just warm to the finger at 115 degrees F.)

Mix in a large bowl:

1/4 cup sugar

1/3 cup shortening (melted)

3/4 cup scalded milk

1 1/2 tsps. salt

Cool with 1/2 cup of cold water.

Blend in one beaten egg.

Stir in 3 1/2 cups of flour

Place in greased bowl cover with a towel and set in a warm place and let rise for 45 min. Spoon into greased muffin tins and let rise until a bit rounded. Bake in preheated oven at 400 degrees F for 15-20 minutes. Yield: 24 rolls

### ANNA'S CHEESE BISCUITS

1 lb. grated sharp Cheddar cheese

1 lb. butter or regular margarine, softened

1 1/2 tsps. paprika

3/4 tsp. cayenne

4 cups unsifted self-rising all-purpose flour

Pecan halves

Preheat oven to 325 degrees F. Grease two baking sheets. In large bowl of electric mixer, combine cheese, butter, paprika and cayenne. At medium speed, beat until smooth and fluffy. At low speed, gradually add flour, beating just until combined. (If dough seems very soft, chill 1/2 hour, or until manageable.) Turn out dough onto a lightly floured surface or pastry cloth. Roll dough to 1/4-inch thickness. Cut dough with 1 1/4- or 1 1/2 inch round biscuit cutter. Place on prepared baking sheet, 1 inch apart. Press a pecan half in top of each biscuit. Bake 10 to 12 minutes, or until firm when pressed gently with fingertips. Makes about 10 dozen.

Note: These biscuits freeze well, can be made ahead.

### BUTTERHORN ROLLS

Mrs C.W. Davies from Ruth Brizendine

2 eggs, well beaten  
1/3 cup sugar  
1 cup potato water  
1/2 cup milk, scalded  
2 pkgs. dry yeast  
1/3 cup warm water  
1/2 cube (1/4 cup) margarine  
1/2 tsp. salt  
flour to make dough manageable (try 4 1/2 cups)

Dissolve yeast in warm water. Combine all liquids and margarine. Add salt, sugar and flour. Let dough rise double twice. Divide into thirds. Roll out each third to scarcely 1/4 in thickness, about 12 inches in diameter. Spread with melted margarine. Cut each circle into 16 pie shaped pieces and roll up, beginning at wide edge. Place on greased cookie sheet and let rise until very light. Bake at 375 degrees for about 12 minutes. Brush top with margarine. (I usually put dough in refrigerator for second rising to make it cool enough to necessitate less flour.

### FOOLPROOF BISCUITS

Ruth Brizendine

2 cups flour, stirred  
4 tsps. baking powder  
1/2 tsp. salt  
1/2 cup shortening (Crisco does well)  
1 large egg

milk

Sift dry ingredients together. Work shortening in by hand. (I have successfully used cooking oil.) Break egg into measuring cup and add enough milk to make 1 cup. Add to dry ingredients and stir with spoon. Shape into soft lump. Put on floured board and roll to about 1/2 inch thickness. Cut. Place on greased cookie sheet. Bake to golden brown in 465 degree oven.

To make shortcakes, add 2 tablespoons sugar and 1 teaspoon vanilla. Pat a little flatter and use larger cutter. Split and cover with berries.

## BISCUITS

2 cups Krusteaz Buttermilk Baking Mix  
2/3 cup milk or water

Preheat oven to 425 degrees F. Combine mix and liquid in bowl. Stir with a spoon 1-2 minutes, or 30-50 strokes. Dough will have visible shortening lumps. Knead dough on lightly floured board 15 seconds, or 12-18 strokes. Roll out dough and fold in half once, turn one quarter turn and roll to desired thickness. Cut with biscuit cutter. Place on ungreased baking sheet. Bake 10-12 minutes. Makes 10-12, 2-inch biscuits.

## DUMPLINGS

Prepare biscuit dough as directed above. Carefully drop 1/4 cup batter per dumpling onto simmering stew. Cover and cook 15 minutes. Makes 10-12 dumplings.

## CHEESE FANTAILS

Prepare dough as directed above, adding 3/4 cup cheddar cheese. Roll dough to 1/2-inch thickness. Cut dough with 2-inch cutter and brush tops with melted butter. Stack biscuits on top of one another, making edges even. Place stack on its side in a prepared 5x3x2-inch pan. Bake 15 minutes at 400 degree F. If desired, brush top with butter after removing from oven. Makes 1 loaf.

## SOUTHERN STYLE BISCUIT

Prepare dough as directed above, replacing water with 1/3 cup buttermilk. Bake as directed.

## CHEESE BISCUITS

Women Alive

8 ounces cheddar cheese, grated  
1 lb. sausage  
3 cups Bisquick

Mix ingredients and form into one inch balls. Place in shallow pan and bake 15 minutes at 375 degrees. These can be frozen and reheated.

## CHEESE BREAD

1/2 cup shredded Asiago cheese  
1/2 cup shredded Cheddar cheese  
1/4 cup minced chives or green onions  
1 egg, beaten  
1/2 tsp. hot pepper sauce  
Salt  
Freshly ground white pepper  
1 (4- to 5-inch) chunk French bread, sliced in half lengthwise

Combine cheeses, chives, egg and hot pepper sauce in bowl. Season to taste with salt and pepper. Arrange bread halves on baking sheet. Carefully top each slice with half the cheese mixture. Bake at 350 degrees until cheese is melted and bread is crusty, 10 to 12 minutes. Serve immediately. Makes 2 servings.

## DEB'S BREAKFAST CAKE

1 pkg. frozen rolls  
1 stick butter  
1 pkg. vanilla pudding (4-serving size)  
1/2 cup brown sugar  
1/2 cup pecans

Place frozen rolls in bundt pan. Melt butter and pour over rolls. Mix pudding, brown sugar and nuts together. Sprinkle mixture over rolls. Cover pan with paper towel or waxed paper and let rise overnight in refrigerator. Bake 350 degree oven for 30 minutes. Serves 10

## DUMPLINGS

2 cups Bisquick Original baking mix  
2/3 cup milk

Mix ingredients until soft dough forms. Drop by spoonfuls onto boiling stew; reduce heat. Cook uncovered over low heat 10 min.; cover and cook 10 min. 10 to 12 dumplings.

## MONKEY BREAD

1/2 cup pecans  
1 tsp. cinnamon  
1/2 cup sugar  
3 tubes biscuits  
stick of butter  
1 cup brown sugar

Place pecans in bottom of Bundt pan. Combine cinnamon and sugar. Cut each biscuit into quarters and roll in sugar mixture. Stack biscuits in pan. Combine butter and brown sugar. Pour over biscuits. Bake 30-40 minutes at 350.

## ROLLED BISCUITS

2 1/4 cups Bisquick Original baking mix  
2/3 cup milk

Heat oven to 450 degrees Mix ingredients until soft dough forms; beat 30 sec. If dough is too sticky, gradually mix in enough baking mix (up to 1/4 cup) to make dough easy to handle. Turn onto surface dusted with baking mix; roll in baking mix to coat. Shape into ball; knead gently 10 times. Roll 1/2 inch thick. Cut with 2 inch cutter dipped in baking mix. Place on ungreased cookie sheet. Bake 8 to 10 min. or until golden brown. 10 to 12 biscuits. Drop Biscuits: After beating, drop by spoonfuls onto ungreased cookie sheet. Bake as directed. 10 biscuits.

## SHORTCAKE

2 1/4 cups Krusteaz Buttermilk Baking Mix  
3 Tbsps. sugar  
2 Tbsps. butter or margarine, softened

1/2 cup milk or water

Preheat oven to 425 degrees. Place mix, sugar, and butter in a bowl. Stir mixture with a spoon until particles are pea-sized. Add liquid and stir until dough forms, about 1 minute. Turn onto lightly floured board. Knead gently 8-10 times. Pat or roll out to 1/2-inch thickness. Cut with 3-inch floured cutter. Place on ungreased baking sheet. Bake for 10-12 minutes. Makes 6 shortcakes. To serve, split halfway open and fill with fresh fruit or preserves and whipped topping.

\* \* \*

## CREPES PANCAKES WAFFLES

### CREPES

Keeping a batch of crepes in the refrigerator or freezer makes it easy and quick to put together a variety of healthful breakfast treats. Here are some simple fruit fillings, alternatives to the traditional glass of orange juice. They make elegant, colorful breakfasts that both adults and children will enjoy.

3/4 cup flour  
1 tsp. sugar  
dash salt  
1 tsp. finely grated lemon zest  
1 cup milk  
2 large eggs  
2 Tbsp. melted butter, slightly cooled  
Oil for brushing pan  
Fill with one of the three recipes fillings

Stir together flour, sugar, salt and lemon zest in medium bowl. Whisk together milk, eggs and melted butter until well-blended in small bowl. Add to dry ingredients and whisk until smooth. Cover and refrigerate 1 hour.

Lightly brush surface of 8-inch crepe pan or skillet with oil. Heat pan over medium heat until drops of water flicked from fingers sizzle. Remove pan from burner and hold at slight angle. Pour in 2 tablespoons batter and tilt pan back and forth so that batter forms thin, even layer on bottom of pan. Return pan to burner and cook until surface looks set, 30 to 40 seconds. Loosen 1 edge with spatula and turn crepe with fingers. Cook about 30 seconds and slide crepe onto plate. Repeat until batter is used up. (If crepes begin to stick, lightly brush pan

with additional oil.)

To store, seal cooled crepes in plastic food bag. Refrigerate up to 3 days. Freeze up to 4 weeks. To reheat in microwave, stack up to 8 crepes on plate and heat on High (100% power) 1 minute. To reheat in oven, stack crepes in pie plate and cover loosely with foil. Heat at 325 degrees 5 to 7 minutes. Makes about 16 crepes.

Suggestions for fillings (under Sauces) or use filling of your choice.  
Warm Blueberry and Raspberry Filling Maple Applesauce Filling Banana Filling with Warm Strawberry Sauce

### GERMAN APPLE PANCAKES

3 large eggs  
2/3 cup half and half  
1/2 cup flour  
4 Tbsps. unsalted butter  
4 Tbsps. sugar  
3/4 tsp. cinnamon  
Pinch of salt  
1 large green apple  
1 tsp. powdered sugar

Place eggs, half and half, flour, 2 tablespoons melted butter, 1 tablespoon sugar, 1/4 teaspoon cinnamon, and salt in food processor bowl with steel blade. Process until mixture is smooth, about 20 seconds. ( Can be prepared the day before.)

Using the medium slicer blade of food processor, stand apple in feed tube. Slice using medium pressure. Transfer apple to small bowl. Brush remaining 2 tablespoons of butter in bottom and sides of 10" skillet. Add apple slices. Sprinkle remaining 3 tablespoons of sugar and 1/2 teaspoon cinnamon over apples. Cook over medium heat until slices are just tender, stirring occasionally to prevent burning and sticking, about 6 minutes.

Pour batter over apples. Preheat oven to 450 degrees. Place skillet in oven and bake until pancake is puffed and deep brown about 15 minutes. Remove hot skillet from oven. Cut around pancake. Invert onto platter. Sift powdered sugar over and serve. Serves 2



## PANCAKES

2 cups Krusteaz Buttermilk Baking Mix  
1 egg  
1 1/4 cups milk

Preheat griddle to 315 degrees F. Add cold milk gradually to mix and stir with wire whip. DO NOT OVERMIX. Pour 1/4 cup batter per pancake onto lightly greased griddle and bake pancakes 1 1/4 minutes per side or until golden brown. Turn only once. Makes 10, 5-inch pancakes.

## WAFFLES

2 cups Krusteaz Buttermilk Baking Mix  
2 Tbsps. sugar  
2 Tbsps. cooking oil  
2 eggs, lightly beaten  
1 1/4 cups milk

Preheat waffle iron. Add sugar to mix and blend. Beat eggs, milk and oil together. Blend liquid into dry ingredients. (Batter will be slightly lumpy.) Pour 1 1/4 cups batter onto center of hot waffle iron and bake according to manufacturer's directions. Makes 5, 7-inch waffles.

## SPICY SURPRISE WAFFLES

Prepare batter as directed, adding 1/2 teaspoon cinnamon, 1/4 teaspoon nutmeg, 1/4 teaspoon cloves and 1/4 teaspoon allspice. Bake as directed.

\* \* \* \* \*

## POTATO SMORGASBORD

### AU GRATIN AVOCADO-HAM BROIL

If you love these things separately, wait'll you taste them together.

Prepare a package (12 oz.) frozen shredded hash browns, according to directions. After turning, cut each brick in half. Season with salt

and pepper. Fry until crisp and brown. Remove hash browns from skillet and place on broiler pan. Top the bricks with thin ham slices, cut in strips, peeled tomato slices (about 1 tomato). avocado slices (about 1 large avocado), and slices of Swiss cheese or cheese sauce. Broil until cheese melts. Serve hot. Serves four.

### BACON TATER BITES

Tater Tots get dressed up for a party.

According to the number of snacks you'll need, cook strips of bacon, cut in half, until lightly browned but still limp. Meanwhile, prepare frozen tater tots according to package directions. Cut slices of American cheese into thirds and wrap a strip of cheese around each hot tater tot. Wrap limp bacon around the cheese and secure with a toothpick. Broil, turning once, until bacon is crisp.

Serve hot with this mustard sauce:

Blend together:

1/2 cup mustard,

1/4 cup brown sugar

1/2 tsp. ginger.

May be prepared with Tater Tots with bacon flavoring, or Tater Tots with onions.

### BIRD IN A NEST

This dinner tastes as good as it looks.

Prepare 1 package (12 oz.) frozen shoestrings\* according to directions. Preferably in deep fat.

In a 1-1/2 qt. saucepan, heat:

1 can (10-1/2 oz.) condensed cream of chicken soup (undiluted),

2/3 cup dairy sour cream,

1 can ( 16 oz.) French-cut green beans, drained,

1/3 cup sliced pimento-stuffed olives,

2 cups diced cooked turkey or chicken.

Stir constantly until hot.

Arrange a "nest" of fries on a heat-proof serving platter or in individual ramekins. Top with sauce, then sprinkle with 1/3 cup slivered toasted almonds and 1/3 cup shredded Cheddar cheese. Broil until cheese is melted. Serves six to eight. You may also use Crinkles fries or Country Style Dinner Fries:

## BREAKFAST SKILLET PIE

Here's a beautiful way to start the day

Take a large skillet and cook 4 to 6 slices of bacon over medium heat, until crisp. Drain. Pour off all but 1/3 cup bacon drippings or add oil until you have 1/3 cup. Cook 1/2 bag (4 cups) of frozen southern style hash browns in the oil according to package directions stir the potatoes gently and place the bacon in spoke fashion across the potatoes. Break one egg into each triangular portion. Cover. And cook over low heat until eggs are set. Serves four to six.

## CALICO POTATO SALAD

A welcome addition to lunch, dinner or picnic.

Use a bag (24 oz) of frozen Potatoes O'Brien. Cook with 1 to 2 Tbsp. salt in 2 qts. boiling water, covered, until fork tender. About 5 minutes. Drain.

Blend together:

1/2 cup mayonnaise or cooked salad dressing\*

1 Tbsp. mustard,

2 Tbsps. sweet pickle juice,

1/4 tsp. celery seed and pepper to taste

Add:

1/2 cup chopped Sweet Pickles,

1/2 cup chopped celery

2 or 3 hard-cooked eggs, coarsely chopped,

Add the warm potatoes. Toss lightly. Adjust seasonings, adding salt if necessary. Cover and refrigerate for several hours. Garnish, if you like. Serves six to eight.

\*For variety, you can substitute: 1/4 cup dairy sour cream for 1/4 cup of the mayonnaise.

## DELECTABLE POTATOES

from Women Alive

6 medium potatoes

2 cups cottage cheese

1 cup sour cream

4 green onions, chopped

1/2 tsp. garlic powder  
1/2 tsp. salt  
1/8 tsp. pepper  
1 cup grated cheese

Scrub potatoes; cut into 1/2 inch cubes, and cook ten minutes. Add the next six ingredients. Top with cheese. Bake at 350 F for 30 minutes.

### FRENCH FRIED BAKED POTATOES

Baked potatoes according to servings needed

milk  
seasoned flour mixture

Cut baked potatoes into strips and refrigerate until needed. When ready to fry dip the strips into the milk, then into the seasoned flour mixture and toss into the hot oil. Fry until golden brown.

### GARDEN POTATO PANCAKES

special enough to serve for dinner.

In a large bowl, beat  
3 eggs  
1/4 cup flour  
until smooth.

Beat in  
1/2 cup milk  
1-1/2 tsp. salt  
1/8 tsp. pepper.

Stir in  
3 cups grated carrots,  
12 oz frozen Shredded Hash Browns, defrosted and separated,  
1/2 cup fresh or frozen Chopped Onions  
1/3 cup finely chopped parsley.

Lightly grease a medium skillet and place over medium heat. Using 1/4 cup batter per pancake, pour batter into hot skillet. Spread pancake thinly to about 3 inches in diameter. Fry until golden brown and crisp. Brown other side, greasing skillet as needed. Drain on paper towels.

Note: Remember to stir batter each time you pour out a pancake. Serve hot with sour cream topping. Makes about 15 pancakes.

## HEARTY POTATO SOUP

You could serve this soup before dinner. Or for lunch. Heat 3 Tbsp. butter or margarine in a large skillet. Over medium-high heat, saute 1 cup fresh frozen chopped onions until golden and tender. Add 1-1/2 cups hot water, 1/2 bag (4 cups) frozen southern style hash browns, 1 package (10 oz.) frozen mixed vegetables, 8 wieners, cut in 1/4-inch slices and 2 tsp. salt; bring to a boil, stirring occasionally to separate vegetables. Reduce heat, cover, simmer for 15 minutes or until potatoes and vegetables are tender. Then stir in 2 cups milk and 1/8 tsp. pepper. Heat but do not boil. Serve with a garnish of minced parsley. Serves four to six.

## HOME FRIES

1/3 cup onion, shredded or diced fine  
1/3 cup water  
3 cups leftover baked or lightly steamed potatoes, sliced fine  
Salt and pepper  
1 Tbsp. soy sauce

In a large skillet, saute onion in water until it is translucent. Add remaining ingredients. Cook until potatoes are hot. Add 1/3 cup more water if needed. Serve with ketchup. Yield: 2-3 servings.

## ORANGE SWEET POTATOES

Ruth Brizendine

6 med. size sweet potatoes (2 lb.)  
1 cup orange juice  
2 tsps. grated orange rind  
1 Tbsp. cornstarch  
3 Tbsps. butter  
1/3 cup brown sugar, firmly packed  
1/3 cup white sugar

Cook potatoes in jackets until tender, remove skins. Combine remaining ingredients in sauce pan. Cook, stirring until thickened. Cut sweet potatoes into 1/2 inch slices and arrange in baking dish. Pour sauce over them, cover and bake at 350 degrees for 20 minutes. Uncover and bake 15 min. longer.

## PETTICOAT FLOUNCES

1/2 cup butter or margarine  
6 cups thinly sliced, peeled potatoes  
2 large onions, thinly sliced  
1/2 cup chopped parsley  
Salt  
Pepper  
Paprika  
1 cup half and half or light cream

Preheat oven to 400 degrees. Use some butter to grease 1 1/2 qt. casserole. Arrange potatoes and onions in layers., sprinkling each layer with parsley, salt, pepper and paprika. Bake for 50 min. or until potatoes are tender. Makes 8 servings.

## PIZZA POTATOES

1 package of scalloped potatoes  
1 can (16 ounces) tomatoes  
1 1/2 cups water  
1/2 tsp. oregano leaves  
4 ounces sliced pepperoni  
4 ounces shredded mozzarella cheese  
Heat oven to 400 degrees

Empty potato slices and packet of seasoned sauce mix into ungreased 2-quart casserole. Heat tomatoes, water and oregano to boiling; stir into potatoes. Arrange pepperoni on top and sprinkle with cheese. Bake uncovered 30 to 35 minutes. 4 servings.

## VARIATIONS

### HAMBURGER PIZZA POTATOES:

Substitute 1/2 pound ground beef, browned and drained, for pepperoni; stir into potato mixture.

### SAUSAGE PIZZA POTATOES:

Substitute 1/2 pound bulk pork sausage, browned and drained, for pepperoni; stir into potato mixture.

## POTATO BLUE CHEESE SCALLOP

1 (10 3/4 oz.) can cream of mushroom soup  
1/2 cup light cream  
1/3 cup sour cream  
2 Tbsps. crumbled blue cheese  
1 tsp. dried chopped chives  
Dash black pepper  
4 cup potatoes, thinly sliced  
Paprika

In a large mixing bowl, combine soup, light cream, sour cream, blue cheese, chives and pepper; mix well. In a 1 quart casserole, arrange alternate layers of potatoes and soup mixture. Sprinkle top with paprika. Bake, covered, at 375 F for 60 to 90 minutes until the potatoes are tender. Uncover and bake 15 minutes more. Serves 4 to 6.

## POTATO CHAMPS

1/2 pound bacon, chopped  
2 cups Rice Chex  
1-1/4 cups milk  
1 cup water  
1 tsp. parsley flakes  
1 tsp. instant minced onion  
3/4 tsp. salt  
1/8 tsp. pepper  
4-serving size instant mashed potatoes  
3 Tbsps. margarine or butter

Preheat oven to 350 degrees. Butter 9-1/2 x 6-1/2 x 1-1/2" baking dish. Brown bacon bits. Drain. Save 2 tablespoons drippings. Add Chex. Stir over low heat 5 minutes to crisp Chex. Spread on absorbent paper. Heat milk, water and seasonings to boiling. Stir in potatoes. Whip. Add margarine. Spread potatoes in baking dish. Top with bacon and slightly crushed Chex. Heat for 20 minutes. Yield. 4-6 servings.

## POTATO PANCAKES

6 medium potatoes (about 2 pounds), unpeeled  
1/2 medium onion, grated  
2 Tbsps. flour

2 eggs, beaten  
1 1/2 tsps. salt  
1/4 tsp. pepper  
1 Tbsp. grated orange peel  
2 Tbsps. chopped parsley  
1/4 cup vegetable oil

Coarsely grate potatoes. Pat dry with paper towels. Add onion, flour, eggs, salt, pepper, peel and parsley. Mix thoroughly. On griddle or large frying pan, in hot vegetable oil, place 3 or 4 large spoonfuls of potato mixture a few inches apart. Fry until brown and crisp. Turn and fry until brown and crisp on other side. Keep warm while frying remaining pancakes. Serve with grilled or broiled meats. Accompany with baked apple, filled with cranberry sauce or relish. Makes 6 servings.

#### ROLL-UPS

Now here's a nice change from chips and dip.

Cook one package (16 oz.) frozen Golden Fries according to package directions. Season with salt. Using 8-10 slices of processed cheese, and 8-10 slices of salami, fold a piece of cheese around a bundle of 5-6 fries, wrap with a slice of meat, and carefully fasten with toothpicks. Return to oven for 5 minutes or until cheese is melted. Serve with a knife and fork. Makes eight to ten snacks.

#### SKILLET MEDLEY

You and your skillet can make a beautiful meal together.

In a large skillet, over 350 degrees

Melt:

2 Tbsp. butter or margarine

1 package (16 oz.) frozen Golden Crinkles or Cottage Fries

1/3 cup fresh or frozen Chopped Onions

Cook, stirring frequently, for 10-12 minutes until lightly browned.

In a small mixing bowl, combine

1 can (10-1/2 oz.) condensed cream of celery soup, undiluted

1/2 cup water

1/4 cup mayonnaise or salad dressing

1 tsp. parsley flakes

2 tsps. mustard

1/8 tsp. pepper



Blend until smooth. Pour sauce over the hot potatoes and onions. Add 1 package (10 oz.) frozen peas, partially defrosted and broken apart, and 3 cups cooked ham cut in 1/2-inch strips or cubes. bring to a boil, stirring carefully, and simmer for 5 minutes or until peas are cooked. Serves four to five.

## SPANISH POTATO SALAD

Makes 8-10 servings

Combine:

1/2 cup margarine, melted  
1/4 cup cider vinegar  
1/2 teaspoon salt  
1 tablespoon sugar  
1/4 teaspoon dry mustard  
1/4 teaspoon pepper

Add:

1/3 cup finely chopped green pepper  
1/3 cup finely chopped onion  
1/4 cup chopped pimiento

Pour over:

6 medium hot, peeled, diced and cooked potatoes

## STUFFED POTATOES NICOISE

Serves 4

4 large baking potatoes  
2 hard-boiled egg yolks mashed  
4 anchovy filets, mashed  
1/2 cup canned tuna fish mashed  
8 pitted green olives minced  
4 Tbsp. olive oil  
2 Tbsp. minced parsley  
1 teaspoon dry basil  
Salt and pepper to taste

Bake the potatoes in a 400-degree oven 1 hour or until barely soft. Cut a slice lengthwise from the top of each potato, scoop out the pulp, reserve the shells. Mash the pulp. Combine all the other ingredients except 1 tablespoon oil. Blend well with the potato pulp. Fill the shells with the mixture, put them in a baking dish, sprinkle tops with a little oil. Bake at 375 degrees for about 20, minutes

until tops are well browned.

### TATER TOPPED CASSEROLE

n easy way to beef up Tater Tots for dinner.

Preheat your oven to 400 degrees F. And grease a shallow 2-qt. baking dish. Brown

1/2 cup fresh or frozen Chopped Onions,

1/3 cup thinly sliced celery,

1 pound of ground beef

In a skillet over medium-high heat. Spoon off any fat. Add salt and pepper. Spread mixture in a baking dish; Pour 1 can condensed cream of celery soup (undiluted) over everything. If you like, stir in chopped pimentos for garnish. Top with a layer 16-oz. package of frozen Tater Tots potatoes, or try bacon or onion flavored tater tots. Bake 45 minutes or until bubbly. Serves 5

### UNFRIED FRENCH FRIES

5 large baking potatoes

2 large egg whites

1 tablespoon Cajun spice (see note)

Light vegetable oil cooking spray

Slice potatoes into long, thin slices, leaving skin on (will be on tips only). Place potatoes in large bowl. Add egg whites and Cajun spice. Stir well. Spray baking pan, place potatoes in one layer and spray top of potatoes. Bake at 400 degrees, stirring often, until potatoes are lightly browned and crisp, 20-30 minutes. Remove and serve hot with Tabasco sauce for dipping. Yield: 3 servings.

Note: Cajun spice is available in most larger supermarkets.

### FRENCH FRIED ADVICE

If you are making fries at home rather than ordering them out, here are some tips

1. Classic French fries are fried twice. The first frying can be done several hours before dinner. The second frying is always done at the last minute, taking less than one minute.

2. The secret of making great french fries, is ice-cold potatoes tossed in very hot oil at the perfect temperature. Cut potatoes into strips of any size you desire and immediately place in a bowl of ice water. Allow to soak for at least 30 min. Bring oil to 375 degrees on a food thermometer. Remove potato strips from ice water, a few at a time; pat very dry. Place them in hot fat and fry about 3 minutes or until cooked and golden brown

3. Frozen fries should be kept completely frozen before frying. Wash fries in luke warm water before deep frying them to eliminate the starch at the surface. Dry thoroughly before frying.

4. To obtain crispy fries drain them on newspaper or brown-paper grocery bags, they steam and go soggy on paper towels.

\* \* \* \* \*

## RICE MEDLEY

### CHINESE FRIED RICE

3 cups cooked rice  
4 or 5 slices bacon diced  
3 or 4 eggs, slightly beaten  
3 or 4 green onions or scallions cut-up tops and all  
leftover meats as desired, (pork, beef, or ham)  
soy sauce to desired color

Precook rice a day ahead of time or at least several hours ahead. Fry bacon crisp in heavy skillet remove bacon from grease and turn down heat. Pour eggs into the hot bacon drippings. Add rice and onions and mix. Add bacon and other meats (if using) chopped into small pieces. Add soy sauce. Stir well and cook on low heat 15-20 minutes. Serve immediately.

### MIDDLE-EASTERN LENTIL PILAF

4 cups water  
1 cup dried lentils, rinsed and drained  
1 1/2 cups uncooked converted long grain white rice  
1/3 cup fresh parsley chopped  
6 Tbsps. lemon juice, preferably fresh-squeezed  
3 Tbsps. vegetable oil

1 tsp. garlic, peeled, minced  
1 1/2 tsp. salt  
1/2 tsp. ground cumin seed  
1/4 tsp. ground black pepper

Bring water and lentils to a boil in a medium-sized saucepan. Turn heat to moderately low and simmer about 30 minutes, until lentils are tender, drain well. Meanwhile, cook rice according to package directions; when done, remove 1 cup and refrigerate for another use. Whisk remaining ingredients in a large bowl; add hot lentils and rice and toss to mix. Serve warm or cold. Makes 6 cups.

### ORIENTAL RICE PILAF

This recipe can be made in much larger quantities without affecting the quality. Leftovers heat well in microwave oven.

1 1/2 cups long-grain white rice (not instant or converted)  
1/4 cup white sesame seeds  
2 cloves garlic, finely minced  
1 shallot, minced  
3 Tbsps. unsalted butter  
1/2 cup dark raisins  
1/2 cup minced green onions  
3 Tbsps. minced cilantro  
1/2 cup minced red bell pepper  
3/4 pound diced cooked meat shrimp, crab, or scallops, optional

### SAUCE

2 1/2 cups plus 2 Tbsps. chicken stock  
2 Tbsps. light soy sauce  
1 Tbsp. Oriental sesame oil  
1/2 tsp. Chinese chili sauce  
1/2 tsp. salt  
2 tsps. grated or finely minced tangerine or orange peel

Place rice in a sieve. Wash under cold water, stirring with fingers, until water is no longer cloudy about 2 minutes. Drain thoroughly. In a small ungreased skillet set over high heat, stir sesame seeds until light golden, about 2 minutes. Immediately tip out and set aside. To prepare sauce combine ingredients in small bowl and set aside. Place a 3-quart saucepan over medium-high heat add the garlic, shallot, and butter. Saute until butter sizzles, then add rice. Stir rice until coated with the butter and well heated, about 5 minutes. Add raisins and sauce. Bring to a low boil, stirring, then cover, reduce heat to

lowest setting and simmer until all liquid is absorbed, about 18 to 24 minutes. Remove cover and stir in green onions, cilantro, pepper, and sesame seeds. Serve at once. If adding cooked meat or seafood stir in with sesame seeds: cover pot and simmer an additional 5 minutes to reheat meat or seafood.

Yield: 4 to 6 servings as the side dish to any entree; 6 to 8 as part of a multi-course Oriental or Hawaiian dinner.

## RICE AND WHEAT STUFFING

2 cups cooked rice  
1 1/2 cups Wheat Chex  
3/4 cup hot chicken bouillon or stock  
1/4 cup finely chopped celery  
2 Tbsps. finely chopped onion  
2 Tbsps. finely chopped green pepper  
1/4 cup butter or margarine  
2 Tbsps. minced parsley  
1/2 tsp. salt  
1/2 tsp. poultry seasoning  
1/4 tsp. ground thyme  
1/8 tsp. pepper

Mix together rice, cereal and bouillon. Cook celery, onion and green pepper in butter until tender. Add to rice mixture with parsley and seasonings. Stuff bird, allowing 1 cup stuffing for each pound of bird. Or bake in covered casserole Bake in a 350 degrees oven 20 minutes. Uncover, Bake 10 minutes longer or until brown. Yield: 4 cups.

## RICE CALIFORNIAN

Dice and fry 8 slices bacon; remove from pan, reserving 1 tablespoon drippings.

Saute

1/4 lb. sliced fresh mushrooms  
1/2 cup diced celery in drippings.

Combine

2 1/4 cups water,  
1 can (8 oz.) tomatoes,  
1 envelope (4-serving size) dehydrated onion soup mix,

1 cup grated cheddar cheese

In a 1 1/2-quart casserole. Stir in bacon, sauteed mixture and 2 1/4 cups Minute Rice. Cover and bake at 375 degrees for 15 minutes. Sprinkle with 1/2 cup grated cheddar cheese. Bake uncovered until cheese melts and is slightly browned. Makes 5 servings.

## RISOTTO

1 cup uncooked rice  
1/2 cup chopped onion  
2 cubes bouillon  
1/4 cup parmesan cheese  
2 cups boiling water  
1/4 tsp. saffron  
2 Tbsp. butter

Heat butter and saute onion in a deep skillet. Add rice and saute stirring frequently until light brown. Add saffron. Dissolve bouillon in boiling water and pour over rice. Cover tightly and simmer until rice is tender about 20 minutes. Stir in parmesan cheese when serving.

\* \* \* \* \*

## SALADS

FRUIT  
MEAT  
PASTA  
VEGETABLE

\* \* \*

## FRUIT

## AMBROSIA MOLD

1 can (8 oz.) crushed pineapple in juice, undrained  
2 cups boiling water  
1 can (11 oz.) mandarin orange segments, drained  
1 3/4 cups thawed whipped topping  
1 pkg. (8 serving size) orange flavor gelatin

1 1/2 cups miniature marshmallows  
1/2 cup angel flake coconut (optional)

Drain pineapple, reserving juice. Add cold water to juice to measure 1 cup. Stir boiling water into gelatin in large bowl 2 minutes or until completely dissolved. Stir in measured liquid. Refrigerate 1 1/4 hours or until slightly thickened (consistency of unbeaten egg whites). Stir in whipped topping with wire whisk until smooth. Refrigerate 10 minutes or until mixture will mound. Stir in pineapple, oranges, marshmallows and coconut. Spoon into 6 cup mold.

Refrigerate 3 hours or until firm, unmold. Makes 10 servings.  
Unmolding: Dip mold in hot water for about 15 seconds. Gently pull gelatin from around edges with moist fingers. Place moistened serving plate on top of mold. Invert mold and plate; holding mold and plate together, shake slightly to loosen. Gently remove mold and center gelatin on plate.

Variation for fewer calories Prepare as directed above, using Jell-o Sugar Free orange flavored gelatin and Cool Whip lite whipped topping.

#### APPLES AND ORANGES SALAD

2 oranges, peeled, cut in bite size pieces  
1 red apple, unpeeled, cut in bite size pieces  
1/4 cup raisins  
3 Tbsps. brown sugar  
1/2 cup chow mein noodles

Combine oranges, apple raisins and brown sugar; chill. To serve, stir in chow mein noodles. Makes 4 cups.

#### CIDER SALAD

(Makes 6 to 8 servings)

1 3/4 cups apple cider  
3-ounce package lemon gelatin  
1 1/2 cups chopped red apple  
1 envelope (1 Tbsp.) unflavored gelatin  
1/4 cup cold water  
3-ounce package softened cream cheese  
1 cup sweetened applesauce  
2/3 cup undiluted Carnation Evaporated Milk

Heat 1 cup apple cider to boiling. Remove from heat. Add lemon gelatin and stir until dissolved. Add 3/4 cup cold apple cider and chopped apple. Pour into 5 1/2-cup ring mold. Chill until set. Soften gelatin in cold water. Whip softened cream cheese and applesauce until fairly smooth. Pour into saucepan and stir in Carnation and softened gelatin. Heat over low heat until gelatin is completely dissolved; stir constantly. Cool at room temperature. Pour Carnation mixture over firm cider layer. Chill until set, 2-3 hours. Garnish with apple slices. Serve with mayonnaise, if desired.

### CRANBERRY SALAD

Ruth Brizendine

1 pkg. raw cranberries  
2 med. size apples  
1 1/2 cup sugar  
1 (3oz) pkg. raspberry jello  
1/2 cup diced celery  
1/2 cup nuts, chopped

Grind cranberries and apples, add sugar and mix well. Let stand overnight. In the morning mix jello with 1/2 cup boiling water. Dissolve and let cool. Add cranberry mixture and celery and nuts. Let set in refrigerator.

### CRANBERRY WHIPPED CREAM SALAD

colorful holiday make-ahead"

8 oz. can crushed pineapple  
3 oz. pkg. raspberry gelatin  
16 oz. can whole cranberry sauce  
1 tsp. grated orange peel  
11 oz. can mandarin orange sections, drained  
1 cup whipping cream

Drain pineapple, reserving the syrup. Add enough boiling water to syrup to make 1 cup. Dissolve gelatin in hot liquid. Stir in cranberry sauce and orange peel; chill till partially set. Fold in mandarin oranges and pineapple. Whip cream; fold into fruit mixture. Pour into six-cup mold. Chill till set. Unmold; garnish with green grapes and cranberries rolled in some egg white and lime and raspberry flavored



gelatins.

## DRIED AND FRESH FRUIT COMPOTE

Combine cooked dried fruits with fresh oranges and pineapple, and you have a tangy, fresh-tasting source of fiber, ideal for quick breakfasts. Serve topped with yogurt.

1 cup dried apricots  
1 1/2 cups water  
1 1/4 cups pear juice or nectar  
2 Tbsps. honey  
1 (2-inch) piece fresh ginger root, peeled and quartered lengthwise  
Zest of 1 lime (removed with vegetable peeler)  
1 cup large, pitted prunes  
8 dried figs, cut in half  
1 large seedless orange  
1 cup peeled and diced fresh pineapple  
1/2 cup orange juice  
2 Tbsps. lime juice

Place apricots in small bowl. Cover with boiling water and let stand 5 minutes. Drain. Combine 1 1/2 cups water, pear juice, honey, ginger root and lime zest in large saucepan. Bring to simmer over high heat. Reduce heat to low. Add drained apricots, prunes and figs. When mixture returns to simmer, cover and cook gently until fruit is tender, 30 minutes. Check occasionally to be sure liquid is simmering, not boiling.

Transfer mixture to bowl. Remove ginger root and zest. Let cool to lukewarm. Remove rind and white pith from orange with sharp knife and discard. Cut orange segments from surrounding membranes and add to fruit mixture. Add pineapple, orange juice and lime juice. Mix gently. Cover and chill. Makes 6-8 servings.

## FRIENDLY DOG SALAD

1 lettuce leaf  
1 canned pear half  
1 canned prune  
2 canned mandarin orange segments  
1 maraschino cherry  
1 raisin

Wash lettuce leaf and pat dry with paper towel. Place on salad plate. Lift 1 pear half, 1 prune, 2 mandarin orange segments from cans and 1 maraschino cherry from jar with fork and place on paper towel to dry. (Refrigerate remaining fruit with syrup for another time. Place the pear half, cut side down, on the lettuce leaf. Cut the prune lengthwise in half with scissors and take out pit. Place 1 of the prune halves at the large end of the pear half for the ear. (Eat the other prune half!) Scoop out a tiny hole in the pear half for the eye with teaspoon. Place 1 raisin in the hole. Cut the maraschino cherry in half with the scissors. Place 1 half of the cherry at the top of the narrow end of the pear half for the nose. (Eat the other cherry half!) Use the mandarin orange segments for the collar. Serves 1.

### FRUIT BOWL SUPREME

1 can (11 oz) mandarin orange sections well drained\*  
1 can (8 1/4 oz) crushed pineapple in syrup, well drained \*  
8 oz Birdseye cool whip whipped topping, thawed  
2 cups Baker's angel flake coconut  
2 cups miniature marshmallows  
1/2 cup milk  
\* Or use 1 Can (16 oz) fruit cocktail, well drained.

Combine all ingredients mixing well. Chill about 1 hour. Serve as dessert or as salad on crisp salad greens if desired. Makes 6 cups or 12 servings.

### PEACHES'N CREAM

Enjoy the plump perfection of a fresh-picked peach in cool, frosty Peach parfait made with KRAFT REAL MAYONNAISE.

2 Tbsps. sugar  
1 pint vanilla ice cream softened  
1/4 tsp. ginger  
2 cups peach slices  
1 cup Kraft Real Mayonnaise  
1/2 cup raspberries  
1 tsp. almond extract

Combine sugar and ginger; toss lightly with fruit. Combine ice cream, mayonnaise and almond extract, mixing until blended. Pour into six 5-oz. custard cups; freeze. Spoon fruit into serving dishes. Unmold ice cream mixture; serve over fruit. Top with additional fruit, if

desired. 6 servings

### SPARKLING FRUIT MOLD

1 (16-oz) can peach slices  
1 (8 1/4-oz). can pineapple chunks  
2 (3-oz). pkgs. orange flavored gelatin  
1 1/4 cups boiling water  
3/4 cup ginger ale  
1 cup Kraft Miniature Marshmallows  
1 cup heavy cream, whipped  
1/2 cup Miracle Whip Salad Dressing

Drain fruit; Reserve syrup. Dissolve gelatin in boiling water, add ginger ale. Add cold water to syrup to make 1 3/4 cups; stir into gelatin, Chill until partially set; fold in fruit. Pour into 2-quart bowl; chill until firm. Fold marshmallows and whipped cream into salad dressing. Spoon over gelatin; chill. Garnish with toasted shredded coconut, if desired. 10 servings.

### SPRING FRUIT KABOBS

Women Alive

1 (13 1/2-ounce) can pineapple chunks  
1/4 cup orange marmalade  
3/4 tsp. ground ginger  
1 (11-ounce) can mandarin oranges, drained  
1 cup maraschino cherries, well drained  
1 cup cantaloupe balls  
2 large oranges  
2 small bananas, sliced

Drain pineapple and reserve syrup. Combine syrup, marmalade, and ginger. Add pineapple, mandarin oranges, cherries, and cantaloupe. Chill overnight. In the morning, drain well, reserving marinade. Cut thin slice off bottom of oranges so they will sit level. Dip banana slices in reserved marinade. Skewer pieces of fruit on long wooden or metal picks. To serve, arrange twelve of the kabobs in each orange. Makes 24.

### SUMMER APPLE SALAD

3 medium apples

2 cups sliced celery  
3/4 cup slivered almonds  
1 can (16 oz.) pineapple chunks, drained  
1/2 pound sharp Cheddar cheese, cubed  
1/2 cup sour cream  
1/2 cup mayonnaise  
Salad greens

Core apples; do not peel; slice thin. Combine apples, celery, almonds, pineapple and cheese cubes. Mix together sour cream and mayonnaise; add to apple mixture. Toss to coat evenly. Serve on salad greens.  
Makes 6 servings.

### WALDORF SALAD

2 cups diced unpared apples  
1/2 tsp. lemon juice  
1 cup miniature marshmallows  
1/2 cup chopped celery  
1/2 cup chopped walnuts  
3/4 cup vanilla low-fat yogurt  
1/2 cup mayonnaise

In bowl, toss apples lightly with lemon juice. Add marshmallows, celery and nuts, mix well. combine yogurt and mayonnaise. Fold into salad mixture. Sprinkle with nuts.

\* \* \*

### ASSORTED MEAT

### APPLE SHRIMP SALAD BOWL

2 lbs. large shrimp  
1 large avocado  
2 red apples  
2 yellow apples  
10 oz. green lima beans, cooked and chilled  
1 green pepper cut in rings  
1 cup bottled Italian salad dressing  
Salad greens

Cook, peel and devein shrimp; chill. Peel and pit avocado; slice. Slice unpeeled apples. Toss shrimp, avocado, apple slices, limas and

green pepper in dressing. Serve on crisp salad greens. Makes 8 servings.

### CALYPSO BEEF SALAD

12 oz cooked beef  
1/3 cup plain yogurt  
2 Tbsp. mayonnaise  
1/4 tsp. ground ginger  
10 oz frozen asparagus  
2 medium oranges, peeled  
1 small red onion, sliced  
1/4 cup almonds, toasted sliced  
lettuce

Combine yogurt mayonnaise and ginger; cover and refrigerate. Cook asparagus according to package directions; drain. Cut into 1 inch strips. Place asparagus in bowl of ice water 2-3 minutes; drain. Cut oranges into 1/2 thick slices; cut into quarters. Separate onion slices into rings; combine with asparagus. Place lettuce on serving platter. Alternately arrange orange wedges and asparagus pieces on lettuce. Place beef strips in center. Sprinkle almonds over beef and then serve chilled dressing on the side.

### CHICKEN AND WILD RICE SALAD WITH CHUTNEY DRESSING

3 boneless, skinless chicken breast halves (about 4 ounces each)  
1 cup water  
1 (6 ounce) box long grain and wild rice mix  
1/2 cup red or yellow bell pepper, chopped  
1/2 cup frozen green peas, thawed  
2 green onions  
4 cups green leaf lettuce or romaine, torn into pieces  
Chutney Dressing (recipe follows)

In a shallow saucepan or skillet, bring the water to a simmer. Place the chicken breasts in the liquid and cook, covered, without boiling for 10 minutes. Remove from heat and allow the chicken to cool for several minutes in the cooking liquid. Cut the chicken into bite-sized pieces and chill until ready to serve.

(To prepare the chicken in a microwave oven, place the water in a round, microwave-safe cooking dish. Cook on high (100 percent) power

until the mixture is hot. Add the chicken, cover loosely and cook on high (100 percent) power for 7 to 8 minutes. Cool in the cooking liquid, cut into pieces and proceed with the recipe.) Cook the wild and long-grain rice according to the package instructions, but without adding oil, margarine or butter. For extra flavor include the cooking liquid from the chicken. When the rice is done, cool it and add the red or yellow pepper and peas. When ready to serve, arrange a bed of lettuce on four serving plates. Mound the chilled rice mixture in the middle of the lettuce and sprinkle chicken pieces on top. Sprinkle salads with chopped green onions on top. Drizzle with 2 to 3 tablespoons of the Chutney dressing. Serves 4. Approximate cooking time: 30 minutes.

#### Chutney Dressing

1/2 cup bottled mango chutney (available in the condiment section of most supermarkets) 3 Tbsps. apple cider or white vinegar 2 tsps. canola or corn oil

Stir ingredients together with a fork or a whisk. Use a knife, if necessary, to cut up large pieces of fruit. Refrigerate until ready to serve. Yield: 4 servings.

#### CHICKEN SALAD "CEVICHE"

Chicken can't be "cooked " in citrus juices the way seafood can, but it has a delicate nature that similar lends itself to the vibrant, refreshing flavors of a typical ceviche.

4 whole poached chicken breasts, skinned and separated  
1 large red or yellow pepper, trimmed of stem and seeds  
2 ripe avocados  
Tender inside leaves of 1 or 2 heads romaine lettuce

#### Marinade:

Juice of 6 or 7 limes (about 3/4 cup)  
1/4 cup oil  
1/2 red onion, peeled and chopped  
1 jalapeno or similar hot pepper, minced

Cut cooked chicken breasts lengthwise into thin pieces not more than 1/2-inch thick. Place the chicken in 1 layer in a shallow glass or porcelain dish.

Whisk together the marinade and pour it over the chicken. Turn the

chicken to coat it completely: Cover the dish with plastic wrap and refrigerate for 2 to 4 hours.

Cut the pepper lengthwise into very thin slices. Peel the avocados and cut them lengthwise into thin slices. Arrange the lettuce leaves on a serving platter or individual plates.

Using a slotted spoon, lift the chicken out of the marinade, letting the excess fall back into the dish. Arrange the chicken over the lettuce. Arrange the pepper and avocado slices over and alongside the chicken. Drizzle some of the marinade over the vegetables to moisten them a bit.

Yield: 4 entree or 6 appetizer servings.

### CHINESE CHICKEN SALAD

3 cups cooked chicken, cut-up bite size  
1/3 cup salad oil  
3 Tbsps. lemon juice  
2 Tbsps. vinegar  
1 Tbsp. granulated sugar  
1 tsp. soy sauce  
1/2 tsp. ginger  
1 head lettuce torn into bite-size pieces  
1 can (8 oz) sliced water chestnuts  
2 (11 oz) cans mandarin oranges, drained  
3/4 cup chow mein noodles  
2 Tbsps. toasted sesame seed

Combine cooked chicken, oil, lemon juice, vinegar, sugar, soy sauce and ginger. Marinate 1 to 2 hours. Toss lettuce, mandarin oranges, sliced water chestnuts, chow mein noodles and sesame seeds with dressing. Serves 10 to 12

### CHINESE TURKEY SALAD

After heavy holiday meals, the freshness of this salad is a welcome treat. Match-stick strips of crisp celery, cucumbers and scallions are easy enough to prepare with a sharp knife, and the results are elegant and decorative when arranged atop the dressed turkey.

1 tsp. grated orange zest  
2 Tbsps. fresh orange juice

1 Tbsp. rice vinegar  
1 Tbsp. white-wine vinegar  
2 tsps. soy sauce  
1 tsp. Dijon-style mustard  
1/4 cup peanut oil  
1 Tbsp. sesame oil  
6 cups cooked skinless turkey shredded  
Freshly ground black pepper, to taste  
1 large bunch watercress  
2 ribs celery, cut into 2 1/2-inch matchstick strips  
1/2 seedless cucumber, peeled, cut into 2 1/2-inch matchstick strips  
4 scallions (3 inches of green left on), cut into 2 1/2-inch strips

Make a vinaigrette dressing:

Combine orange zest, orange juice, rice vinegar, white-wine vinegar, soy sauce and mustard in a bowl; whisk well. Slowly drizzle in the peanut oil and sesame oil, whisking constantly until dressing is slightly thick. In a bowl, toss turkey with pepper and 1/3 cup dressing (or more, if desired). Reserve any remaining dressing for another use.

To serve, arrange watercress on a platter. Spoon dressed turkey onto center. Arrange celery, cucumber and scallions decoratively over the turkey. Serves 8

## CREAMETTE SUMMER SALAD

1 (7-ounce) package Creamettes Elbow Macaroni (2 cups uncooked)  
1 (12 1/2-ounce) can tuna, drained and flaked  
1 (8-oz.) package or 2 cups natural Cheddar or Colby cheese, diced  
2 cups fresh mushrooms, sliced  
1 large tomato, diced  
1 cup sweet pickles, diced  
1/3 cup green onions, sliced  
1/3 cup celery, diced  
1/2 cup Italian dressing  
1/2 cup sour cream  
1/2 tsp. seasoned salt

Prepare Creamette Macaroni according to package directions for salad use. Drain. Add tuna and next six ingredients. Blend Italian Dressing, sour cream and seasoned salt thoroughly. Add to salad and toss well. Chill. Garnish with additional slices of cheese, if desired. Serves 8 to 10.



## CREAMY ITALIAN TOSS

1 (7-ounce) package spaghetti (if desired break in thirds.)  
1 1/4 cup mayonnaise  
3 Tbsps. wine vinegar  
1 Tbsp. prepared mustard  
1 Tbsp. finely chopped parsley  
1 clove garlic, minced  
1 cup chopped tomatoes  
1 cup fresh sliced mushrooms  
1 cup thinly sliced zucchini  
1 cup thinly sliced pepperoni (4-ounces)  
1/2 cup chopped green pepper  
1/4 cup chopped onion

Prepare spaghetti according to package directions. Rinse and drain in cold water. In a small bowl stir together next 5 ingredients. Set aside. In large bowl mix together remaining ingredients. Add dressing, toss well to coat. Cover and chill for 2 hours. 4-6 servings.

## CRUNCHY TURKEY SALAD

2 cups cooked, cubed turkey, turkey roast or chicken  
1/2 cup coarsely chopped salted peanuts  
1 cup diced celery  
1/3 cup mayonnaise  
1 Tbsp. lemon juice  
1/8 tsp. tarragon  
1/4 tsp. salt  
Dash of white pepper  
1 cup Raisin Bran Chex

Combine turkey, nuts and celery. Blend mayonnaise, lemon juice, tarragon, salt and pepper. Fold into turkey mixture. Just before serving on lettuce, add Chex. Yield: 5 cups

## FRESH GARDEN SALAD

1 (7-ounce) package elbow macaroni (2 cups uncooked)  
2 cups diced cooked ham  
1 cup diced Cheddar cheese  
1 cup cooked peas  
1 cup torn lettuce  
1 medium tomato, chopped

1/2 cup diced green pepper  
1/4 cup minced onion  
3/4 cup bottled Italian dressing  
1 tsp. salt  
1/4 tsp. pepper

Prepare macaroni according to package directions. Drain. Combine all ingredients. Cover and chill. 6 to 8 servings.

#### GARDENER'S DELIGHT SALAD

1 (7-ounce) package spaghetti, broken in thirds  
1 1/2 cups cooked chicken, cut in julienne strips  
1 cup red cabbage, finely shredded  
1/2 cup cauliflowerets, sliced  
1/2 cup California Ripe Olives, sliced  
3 Tbsp. red onion, chopped  
1 (2-ounce) jar diced pimiento  
1/2 cup Italian Dressing  
2 Tbsps. parsley, chopped

Prepare spaghetti according to package directions. Drain. Combine remaining ingredients with cooked spaghetti, mix well. Chill. Toss before serving. 6 servings.

#### HAM ICEBOX SALAD

1 (7-ounce) package elbow macaroni (2 cups uncooked)  
3 cups diced cooked ham  
1 cup diced celery  
1 cup low calorie mayonnaise  
1/4 cup sweet pickle relish, drained  
2 Tbsp. chopped onion  
2 Tbsp. chopped pimiento  
1/2 tsp. salt  
1/2 tsp. pepper

Prepare macaroni according to package directions. Drain. Combine macaroni with remaining ingredients. Cover and chill. 6 servings. Approximately 331 calories each.

#### LITE LUNCHEON SALAD

1 (7-ounce) package elbow macaroni (2 cups uncooked)  
1 (7-ounce) can tuna packed in water, drained and flaked  
4 slices cheese, cut into small pieces  
1/2 cup chopped green pepper  
2 Tbsp. chopped pimiento  
6 Tbsp. bottled low calorie Italian dressing  
2 Tbsp. Reconstituted Lemon Juice  
1 to 2 Tbsp. prepared horseradish  
1/2 tsp. garlic salt  
2 Tbsp. chopped parsley  
8 medium tomatoes (cut into wedges, but not through bases)

Prepare macaroni according to package directions. Drain. In large mixing bowl, combine all ingredients except tomatoes; mix well. Chill thoroughly. Serve in tomatoes. 8 servings.

## MINESTRONE SALAD

### FOR THE SALAD:

8 cups cooked pasta shapes (1 pound dried pasta)  
1 can (16 ounces) garbanzo beans rinsed, drained  
1 can (16 ounces) kidney beans, rinsed, drained  
1 red bell pepper, seeded, diced  
1 green bell pepper, seeded, diced  
3 ribs celery, sliced  
6 ounces summer squash or zucchini, diced  
6 ounces small green beans  
3 ounces Genoa or hard salami, diced  
4 ounces provolone cheese, diced  
2 tomatoes, cut in wedges

### FOR THE DRESSING:

1 clove garlic  
1 ounce Parmesan cheese  
1/2 cup packed fresh basil leaves  
2/3 cup olive oil  
1/4 cup red wine vinegar  
Salt  
crushed red pepper flakes to taste  
Shredded spinach or lettuce for serving

For salad, combine all ingredients except tomatoes in a large bowl. For dressing, mince garlic in a food processor. Add cheese and basil process until fine. Add oil, vinegar salt and pepper flakes and mix well.

Pour dressing over salad garnish with tomato wedges. Serve over shredded spinach or lettuce. Serves 8.

## MOROCCAN COUSCOUS SALAD WITH CHARRED BEEF

### FOR THE MEAT:

1 clove garlic, minced  
3 Tbsps. fresh lemon juice  
2 Tbsps. tahini paste  
1 Tbsp. brown sugar  
1 Tbsp. soy sauce  
1/4 cup vegetable oil  
1/4 tsp. ground red pepper  
1 pound beef sirloin, cut in strips

### FOR THE COUSCOUS:

2 cups instant couscous  
1 1/2 cups boiling water  
1/4 cup each tahini paste  
1/4 cup fresh lemon juice  
1 Tbsp. vegetable oil  
3 green onions  
1 small red bell pepper  
1/4 tsp. ground red pepper  
1/4 tsp. ground cumin  
1/8 tsp. each ground coriander  
1/8 tsp. caraway seeds  
1/2 cup chopped watercress leaves  
1/2 cup fresh cilantro leaves  
Salt to taste  
2 large tomatoes, sliced

For the meat, combine all ingredients except beef in a large plastic food bag. Add meat, turning it several times so it is well coated with marinade. Refrigerate at least 4 hours or overnight. For couscous, put couscous in a large bowl; pour water over and add tahini, lemon juice and oil. Stir well cover with plastic wrap and let stand 10 minutes. Fluff with a fork. Add remaining ingredients, except tomatoes.

To cook the meat, prepare a medium-hot charcoal fire. Remove the meat from the marinade; pat dry.

Grill, turning once, until cooked, 2 to 3 minutes.

To serve, mound the couscous into a bowl and surround with tomato slices and strips of meat. Yield: 6 to 8 servings.

### ORIENTAL TUNA SALAD

1 (6 oz) can tuna, oil packed, drained  
1 cup frozen peas, defrosted only  
1/2 head iceberg lettuce  
1/2 cup mayonnaise  
2 cups chow mein noodles

Mix tuna, peas and mayonnaise together. Break lettuce into small pieces and add to mixture just before serving. Serve on chilled plates. Serves 4

### PINEAPPLE SHRIMP SURPRISE

1 pineapple  
1/2 cup cider vinegar  
1/2 pound shrimp  
2 packets Golden Seasoning and Broth  
1/4 cup lemon juice  
1 medium sized zucchini, sliced  
1 small bunch grapes (approximately 24)

Cut the pineapple crosswise making two very deep containers. You may wish to cut it in half lengthwise and then in quarters for four shallower ones. Remove pineapple meat by cutting with serrated knife; remove core also. Cut fruit into 1" pieces; place in bowl along with any excess juice. Add vinegar to two quarts of water. Boil shrimp for 10 minutes. Remove, peel and devein. Add to pineapple. Add remaining ingredients. Place in refrigerator for at least one hour. Fill pineapple shells. Serves 4.

### QUICK 'N COOL SUMMER SALAD

1 (7-ounce) package elbow macaroni (2 cups uncooked)  
1 (16-ounce) can mixed vegetables, drained  
1 (7-ounce) can tuna, drained and flaked  
1 cup diced Cheddar cheese  
1/2 cup diced sweet pickles  
1/2 cup diced onion  
1/2 cup sour cream

1/2 cup salad dressing  
1 1/2 Tbsps. lemon juice  
1 1/2 tsps. seasoned salt  
1/4 tsp. seasoned pepper

Prepare macaroni according to package directions. Drain. Add mixed vegetables, tuna, cheese, pickles and onion. Blend sour cream, salad dressing, lemon juice, seasoned salt and pepper. Toss dressing with macaroni mixture. Cover and chill. 6-8 servings.

### SEA BREEZE SALAD

1 (7 ounce) package shells, OR 2 cups elbow macaroni, uncooked  
1 (7 ounce) can tuna, drained and flaked  
1 tomato, sliced  
1 medium cucumber, sliced  
1/2 cup California Ripe Olives, sliced  
1/4 cup green pepper, diced  
1/4 cup red onion rings  
1 tsp. seasoned salt  
1/2 cup Italian Dressing

Prepare shells according to package directions. Drain. Combine remaining ingredients with cooked shells; mix well. Chill. Toss before serving. 6-8 servings.

### SEASHELL CRAB SALAD

1 (7 ounce) package shells (2 cups uncooked)  
2 cups cooked crab meat chopped  
2 cups sliced cauliflowerets  
1 medium zucchini, chopped  
1/2 cup sliced green onions  
1/2 cup mayonnaise  
1/2 cup bottled Thousand Island dressing  
1 Tbsp. lemon juice  
1/4 tsp. pepper

Prepare shells according to package directions. Drain. Combine with crab, cauliflowerets, zucchini and onion. Blend mayonnaise, Thousand Island, lemon juice and pepper. Toss dressing with salad mixture. Cover and chill. 6 to 8 servings.

## SIX LAYER SALAD

8-ounce bottle nonfat honey Dijon dressing  
8-ounce container plain nonfat yogurt or nonfat sour cream  
10 ounce package fresh spinach or 6 cups torn salad greens  
2 cups chopped, cooked skinless chicken or turkey breast  
10-ounce package frozen peas, thawed  
1 cup chopped red onion  
1 cup shredded carrots  
Shredded cheese, optional

Combine dressing and yogurt. Layer greens, chicken, peas, onions, carrots and dressing mixture in a 9- by 13-inch glass baking dish or clear, straight-sided bowl. Garnish with shredded cheese, if desired. Note: This salad easily doubles or triples for serving a crowd. Yield: 6 servings.

## THAI PAPAYA SHRIMP SALAD

16 pieces butter lettuce leaves  
6 ounces of mixed greens (iceberg, romaine, watercress, spinach leaves, etc.)  
2 papayas, skinned, de-seeded, cut into wedges  
4 ounces of cucumber, skinned, de-seeded, julienne cut  
4 ounces red bell pepper julienne cut  
4 ounces red onion, julienne cut  
Sweet and Sour Lime Dressing (see recipe)  
16 pieces shrimp, cooked, cut in halves  
1/4 cup pine nuts, toasted  
1 Tbsp. cilantro, fresh chopped  
4 sprigs watercress

Line chilled salad plate with 4 pieces butter lettuce leaves. Top with mixed greens. Combine papaya, cucumbers, bell peppers, onion and dressing. Mix thoroughly. Place over mixed greens. Arrange 8 pieces of shrimp halves around the salad. Top with toasted pine nuts and Chinese parsley. Garnish with watercress sprig. Note: To toast pine nuts, arrange in single layer on a baking sheet. Place in oven at 350 degrees for 3 to 5 minutes, until fragrant and golden brown. Shake once or twice to brown evenly. Do not over toast, they brown quickly and continue darkening as they cool. Yield: 4 servings.

### Sweet and Sour Lime Dressing

1/2 cup fresh squeezed lime juice

1/4 cup brown sugar  
1/4 cup Oriental fish sauce (see note)  
1 Tbsp. sweet red chili sauce  
1 tsp. ginger, finely chopped  
1/4 cup green onions, chopped  
2 Tbsps. cilantro, chopped

Combine all ingredients; mix well. Reserve until ready to use.

Note: Oriental fish sauce is available at most supermarkets.

### TUNA SALAD SUPREME (Makes 4 servings)

1 (7 oz.) can water packed tuna drained and flaked  
1/3 cup plain low-fat yogurt  
1/4 cup chopped green onion  
1/4 cup chopped sweet pickle  
2 tsps. fresh snipped dill or 1/2 tsp. dried dill weed Dash pepper  
6 slices Borden Lite-Process Cheese product 2 slices cut into small pieces  
4 slices low calorie wheat or white bread toasted  
2 Tbsps. Mazola Margarine

In medium bowl, combine tuna, yogurt, onion, pickle, dill, pepper and the 2 slices lite-line cut into small pieces; mix well. On each toast slice, spread 1/2-tablespoon Mazola margarine, Top each with equal amounts of tuna mixture and 1 slice Lite-line. Broil 4 inches from heat 1-2 minutes or until Lite-line begins to melt. Serve immediately. Garnish as desired. Refrigerate leftovers.

### WEST INDIES SALAD

1 lb. crabmeat  
3 Tbsps. chopped onion  
Salt and pepper  
4 oz. olive oil  
4 oz. vinegar  
4 oz. ice water

Put onions in bowl, add meat, salt, and pepper. Then oil, vinegar, and ice water in that order, let set at least 1 hour before serving.

Serves 4



\* \* \*

## PASTA

### CHEESE AND MAC SALAD

1 (7-ounce) package elbow macaroni (2 cups uncooked)  
1 cup diced Cheddar cheese  
2 cups diced celery  
1 large tomato, diced  
1 small onion, diced  
1/2 green pepper, diced  
1 cup mayonnaise  
1/2 cup milk  
1 tsp. salt  
1/4 tsp. garlic powder  
1/4 tsp. dry mustard  
1/4 tsp. pepper

Prepare macaroni according to package directions. Drain. Combine macaroni, cheese, celery, tomato, onion and green pepper. Blend mayonnaise, milk, salt, garlic powder, dry mustard and pepper. Toss dressing with macaroni mixture. Cover and chill. 6-8 servings.

### CONFETTI MACARONI SALAD

1 (7-ounce) package elbow macaroni (2 cups uncooked)  
3 hard-cooked eggs, chopped  
1 cup chopped celery  
1/4 cup chopped green pepper  
1 (10-ounce) package frozen green peas, thawed  
2 Tbsps. chopped pimiento  
1 tsp. salt  
1 tsp. sugar  
1/2 to 3/4 cup mayonnaise or salad dressing  
2 Tbsps. reconstituted lemon juice

Prepare macaroni according to package directions. Drain. In large bowl, combine all ingredients. Mix well. Chill thoroughly. 6-8 servings.

### DELI QUICK PASTA SALAD

1 (16 ounce) pkg. Green Giant "Pasta Accents' Garlic Seasoning  
1/2-3/4 pound deli chicken, turkey, or roast beef, cubed  
1/3 cup regular, low-fat, or nonfat Italian salad dressing  
1 sweet red pepper or other vegetables (optional)

Prepare the vegetables/pasta as directed. Drain any extra liquid. Stir in cubed meat, salad dressing, and red pepper. Yield: 4 servings

#### LITE GARDEN CHEESE SALAD

1 (7-ounce) package elbow macaroni or spaghetti  
3 hard-cooked eggs, chopped  
16-ounce low-fat cottage cheese  
1/2 cup shredded carrot  
1/4 cup chopped green onions  
1/3 cup bottled low calorie Italian dressing  
1 tsp. celery seed  
1 tsp. seasoned salt  
1/3 cup skim milk  
Lettuce leaves

Prepare macaroni or spaghetti according to package directions. Drain. In large bowl, combine all ingredients except milk and lettuce, mix well. Cover, chill thoroughly. Just before serving, stir in milk, serve on lettuce. 6 servings.

#### MAJOR LEAGUE MACARONI (Easier than Potato Salad!)

1 (7-ounce) package elbow macaroni (2 cups uncooked)  
1 cup diced celery  
1 small cucumber, pared, seeded and chopped  
1/2 cup sliced radishes  
1/4 cup diced green peppers  
4 hard cooked eggs, chopped  
2 Tbsp. minced onion  
1 cup mayonnaise  
1/4 cup milk  
1 tsp. prepared mustard  
1 tsp. seasoned salt  
1/4 tsp. pepper

Prepare macaroni according to package directions. Drain. Combine macaroni, celery, cucumber, radish, green pepper, eggs and onions.

Blend together mayonnaise, milk, mustard, seasoned salt and pepper. Toss dressing with macaroni mixture; mix well. Cover and chill. 6-8 servings.

### ROTINI COOLER

2 1/2 cups uncooked Rotini  
1/2 medium green pepper, sliced  
1/2 red pepper, sliced  
1 cup sliced fresh mushrooms  
1/4 cup sliced green onions  
1/4 cup grated Parmesan cheese  
1/2 cup bottled Italian dressing  
2 Tbsp. capers  
1/4 tsp. coarse grind pepper  
8 slices cooked bacon, crumbled

Prepare Rotini according to package directions. Drain. Combine with next eight ingredients. Cover and chill. Before serving, toss bacon with salad. 6 to 8 servings.

### SPAGHETTI SALAD

2 pounds spaghetti  
2 Tbsps. cooking oil  
2 cups mayonnaise  
1/3 cup tomato soup  
4 ounces pimientos, chopped fine  
6 green onions, chopped  
Salt and pepper, to taste

Cook spaghetti according to package, adding 2 tablespoons oil to cooking water. Drain. Combine remaining ingredients; mix well. Mix dressing and spaghetti lightly. Place in serving bowl. Chill for 1 hour before serving.

### SUMMER GARDEN SALAD

1 (7-ounce) package elbow macaroni (2 cups uncooked)  
juice of 1 lemon  
1/2 cup bottled reduced calorie Italian salad dressing  
1/2 lemon, grated peel and juice  
2 cups fresh spinach or romaine lettuce, cut in thin strips

1 medium zucchini or cucumber, sliced  
10-12 cherry tomatoes, halved  
6 radishes, sliced  
2 to 3 green onions, sliced

Prepare macaroni according to package directions. Drain. Blend salad dressing, peel and juice of 1/2 lemon. Combine macaroni, vegetables and dressing; toss well. Cover and chill 1 hour. 8 servings

### TARRAGON SEAFOOD SALAD

3 cups uncooked bowtie pasta  
1 (10-ounce) package frozen Chinese pea pods  
1 tsp. dried tarragon leaves  
1 Tbsp. olive oil  
salt and pepper to taste  
1 tsp. garlic  
3/4-pound imitation seafood sticks (crab or lobster surimi), cut into 1/2-inch pieces.

Cook pasta as directed on package. Add package of frozen Chinese pea pods during last 1 to 1 1/2 minutes of cooking. Drain. Gently toss pasta, pea pods, and remaining ingredients. Serve at once or chill for 1 hour. Yield: 4 servings.

### THIN MAN'S SALAD

1 (7 ounce) package elbow macaroni (2 cups uncooked)  
1 cup creamed cottage cheese  
1 cucumber, thinly sliced  
8 radishes, thinly sliced  
1 cup celery, diced  
3 Tbsps. low calorie Italian salad dressing  
1 Tbsp. onion, chopped  
1 tsp. salt  
1/2 tsp. dry mustard  
Lettuce

Prepare macaroni according to package directions for salad use. Drain. Combine macaroni with remaining ingredients except lettuce. Chill. Serve salad in bowl lined with lettuce leaves. 4 servings, approximately 264 calories each.

\* \* \*

## VEGETABLE

### AVOCADO ITALIANO

1 (7 ounce) package elbow macaroni (2 cups uncooked)  
1/3 cup Italian salad dressing  
1 1/2 tsps. lemon juice  
1 1/2 tsps. salt  
1/4 tsp. pepper  
1/4 cup sliced green onions  
1/4 cup sliced radishes  
1/4 cup diced green pepper  
1/4 cup diced carrots  
1/4 cup coarsely chopped black olives  
1/4 cup coarsely chopped celery  
2 California Avocados, peeled and pitted \*

Prepare macaroni according to package directions; drain and chill in cold water for 5 minutes. Drain cooled macaroni; mix with Italian salad dressing, lemon juice, salt and pepper. Stir in onions, radishes, green pepper, carrot, black olives, and celery. Cover and refrigerate at least 2 hours. Carefully mix in avocado chunks. Gently toss salad. Serve on a bed of lettuce topped with avocado crescents. 6 to 8 servings.

\* 1 1/2 avocados cut in chunks and 1/2 avocado sliced into crescents

### BEAN SALAD

2 (16-oz.) cans kidney beans, drained  
1 cup celery slices  
1 cup carrot slices  
1/2 cup radish slices  
1/4 cup chopped red onion  
2 hard-cooked eggs, chopped  
1/2 cup Kraft Real Mayonnaise  
1/2 tsp. salt  
1/8 tsp. pepper

Combine beans, celery, carrots, radishes, onion, eggs, mayonnaise and seasonings; toss lightly. Chill. Garnish with additional egg slices and parsley, if desired. 6 to 8 servings

## BROCCOLI SALAD

1 head of broccoli flowerets  
3/4 cup shredded cheddar cheese  
1/2 cup drained kidney beans  
1/2 basket cherry tomatoes, halved  
1 small onion (cut thin)  
3/4 cup sliced fresh mushrooms  
1 pkg. Good Seasons Italian salad mix

Toss and marinate 4 hours or overnight. Serves 4

## CURRIED FRIED-RICE SALAD

1 pkg. (6 1/4 oz) fried rice mix  
1/4 cup slice scallions  
1 can (4 oz) mandarin oranges drained  
1/2 cup slice celery  
1/4 cup bottled oil and vinegar dressing  
1 tsp. curry powder  
crisp salad greens bite-sized

Cook rice mix as directed on pkg. Turn into serving bowl, cover and refrigerate. To serve fluff rice with fork. Add scallions, mandarin oranges, celery, dressing and curry mix well. Surround edge of salad bowl with greens. Spoon in salad. Makes 4 servings.

## EGG NOODLE SLAW

1 (1-pound) pkg. medium egg noodles  
6 cups finely shredded cabbage  
1 cup finely sliced celery  
1 cup finely sliced cucumber  
1 cup grated Cheddar cheese  
1 cup plain yogurt  
1/4 cup salad oil  
2 Tbsps. white vinegar  
2 tsps. sugar  
2 tsps. seasoned salt  
1/2 tsp. dry mustard  
1/4 tsp. white pepper  
Paprika

Prepare noodles according to package directions. Rinse and drain in cold water. In a large bowl, combine noodles, cabbage, celery, cucumber and cheese. Blend yogurt, oil, vinegar, sugar, salt, mustard and pepper. Gently toss into noodle mixture. Cover and chill. Sprinkle generously with paprika. 8-10 servings.

### FRESH TOMATO TOSS

1 pound pkg. spaghetti  
6 Tbsps. softened butter or margarine  
1/4 cup sliced green onion  
2 tsps. basil leaves  
1 tsp. salt  
1/2 tsp. pepper  
1/2 cup grated Parmesan cheese  
3 medium tomatoes, peeled and chopped

Prepare spaghetti according to package directions. Drain. Toss hot spaghetti with butter, tomatoes, green onion, basil, salt, pepper and cheese. Serve immediately. 6-8 servings.

### GERMAN POTATO SALAD

5 pounds unpeeled boiling potatoes, scrubbed  
1 pound bacon  
1 cup finely chopped onions  
1 1/2 Tbsps. cornstarch  
1 cup sugar  
1 cup water  
1 cup cider vinegar  
Salt  
Freshly ground pepper  
4 hard-cooked eggs, peeled and sliced Chopped parsley for garnish

Place unpeeled potatoes in large pan containing enough boiling water to cover them completely. Boil over medium heat until potatoes can just be pierced through with sharp knife. Do not overcook. Drain at once in colander. Cool, peel and slice potatoes 1/4 inch thick into large flat pan. Set aside.

Fry bacon in large skillet. When crisp, remove to paper towel to drain. Set aside. Add onions to skillet (do not drain skillet) and cook until transparent, about 5 minutes.

Mix together cornstarch, sugar, water and vinegar. Stir mixture into skillet with onions, then cook, stirring constantly, until mixture bubbles and thickens slightly. Mixture will not be very thick. Pour hot vinegar mixture over potatoes in pan and turn potatoes gently to coat with dressing. Season to taste with salt and pepper. Add crumbled bacon and hard-cooked eggs. Transfer to serving dish. Keep at room temperature until ready to serve (refrigerate leftovers). Garnish with chopped parsley. Yield: 12 to 16 servings.

## HAWAIIAN SPINACH SALAD

2 pounds fresh spinach  
1 1/2 Tbsps. soy sauce  
1 1/2 Tbsps. sesame oil  
1 1/2 tsps. sugar  
1 1/2 Tbsps. vinegar  
3/4 tsp. salt  
1/8 tsp. minced garlic optional  
2 Tbsps. toasted sesame seeds

Cook spinach just until it wilts completely. Drain and cut into 1 1/2-inch lengths. Combine remaining ingredients, except sesame seeds to form dressing; pour over spinach. Toss to coat well. Cover and refrigerate until chilled. (May be made up to 24 hours before serving.) Sprinkle with toasted sesame seeds just before serving. Yield: 8 servings.

## KASHA SALAD

Jewish

1 cup kasha  
1 cup cooked peas  
1 cup sliced mushroom  
2 medium chopped tomato  
1 peeled chopped cucumber  
1/2 cup chopped celery  
1/4 cup chopped scallion  
4 Tbsp. chopped parsley  
2 Tbsp. chopped pimento  
2 cloves crushed garlic  
1/2 cup salad oil  
1/4 cup vinegar  
1/2 tsp salt



4 cups water  
pepper

Place kasha in pot of water or chicken bouillon some salt and pepper; bring to a boil cover and reduce heat. Cook until tender about 15 minutes. Combine cooked kasha with remaining ingredients chill and serve over a bed of lettuce.

## ORANGE AND GREEN SALAD

Women Alive

### Dressing:

1/2 tsp. salt  
1/8 tsp. pepper  
1/4 cup oil  
2 Tbsps. snipped fresh parsley  
2 Tbsps. sugar  
2 Tbsp. vinegar  
2-4 drops Tabasco sauce

### Garnish:

1/2 cup slivered almonds  
3 Tbsps. sugar

### Salad:

1 head iceberg lettuce  
1 head romaine lettuce  
2 celery stalks, thinly sliced  
4 green onions, sliced  
1 (11-oz.) can mandarin oranges, drained

Combine all dressing ingredients and mix well. Cover and chill while preparing remainder of ingredients. In a dry skillet, over medium heat toast almonds and sugar lightly until sugar just melts. Set aside. To serve, tear greens into bite-size pieces and add celery, green onions, and oranges. Pour dressing over greens. Toss well. Garnish with almonds. Serves 6.

## PEANUT SLAW

1/2 cup low-fat yogurt  
1/4 cup mayonnaise

1/2 tsp. salt  
4 cups shredded green cabbage (1 to 1 1/2 pounds)  
3/4 cup carrot, peeled, coarsely grated  
3/4 cup unsalted roasted peanuts

Mix yogurt, mayonnaise and salt in a large bowl. Add remaining ingredients and toss to mix. Makes 4 servings.

Note: Peanuts soon become soggy, so if salad is not to be served immediately, add peanuts just before serving.

### SALAD SUPERB

1/2 cup cider vinegar  
1 tsp. Dijon mustard  
1 tsp. curry powder  
Salt and pepper, to taste  
1/2 cup virgin olive oil  
2 avocados  
1 grapefruit, segmented  
1/2 cup black olives  
Juice of 1 lemon  
5 tomatoes, peeled and sliced  
8-ounce can hearts of palm (14-ounce can artichoke hearts may be substituted)

In a mixing bowl, place cider vinegar, mustard, curry, salt and pepper. Combine well. Slowly pour in olive oil and beat with a whisk until mixture forms a thick emulsion.

Peel avocados and cut into quarters. Place in a mixing bowl and toss until well coated with lemon juice so they do not turn brown. Line a serving plate with tomato slices, then mound hearts of palm in center. Surround hearts of palm with the avocado and grapefruit segments, carefully arranging the black olives to decorate the dish. Pour dressing over salad and serve.

### SANTA MARIA SALAD

2 cups Italian bread cubes  
8-oz. bottle Kraft Italian Dressing  
2 qt. torn assorted greens  
2 cups cauliflower slices  
2 cups broccoli flowerets

1 1/2 cups zucchini slices

Toss bread cubes with 1/4 cup dressing. Bake on cookie sheet at 350 degrees, 20 minutes, turning occasionally. Combine bread cubes and remaining ingredients with 1/3 cup dressing in salad bowl; toss lightly. Serve with additional dressing, if desired. 4 to 6 servings.

## WILTED LETTUCE WITH BROWN SUGAR

2 Tbsps. bacon fat  
1 Tbsp. flour  
1/2 cup water  
Salt  
Pepper  
2 Tbsps. sugar  
2 Tbsps. sorghum or molasses  
1 to 2 Tbsps. vinegar  
Leaf lettuce, washed and dried,  
enough to loosely fill a 1 gallon mixing bowl

Heat bacon fat over low heat in skillet. Sprinkle flour over fat while stirring with whisk. Continue whisking and cooking as mixture browns. Add water gently, but quickly, and continue whisking as mixture thickens. Season to taste with salt and pepper. Combine sugar, sorghum and vinegar. Stir into thickened mixture. Cook and stir over low heat until gravy has thickened. Pour over lettuce while tossing until lettuce is wilted. Serve at once. Serves 8-10

Variation:

Add crisp-cooked bacon, chopped green onions, and/or chopped hard-cooked eggs to lettuce, if desired.

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## SAUCES AND CONDIMENTS

POTPOURRI

BARBECUE

DRESSINGS

FRUIT FILLINGS AND SAUCES

ITALIAN

JAM

SALSA

## SEASONINGS

\* \* \*

## POTPOURRI

### CHEESE TOPPING FOR POTATOES OR VEGETABLES

Women Alive

1 stick margarine  
1/2 lb. American cheese, grated  
1/2 pint sour cream  
2 Tbsp. chopped green onions  
1/2 tsp. salt

Mix together. Melt in double boiler or microwave. Serve over baked potatoes or other vegetables.

### CHOCOLATE SAUCE

1/2 cup sugar  
1/4 cup unsweetened cocoa  
1/3 cup light cream  
2/3 cup light corn syrup  
1/4 cup butter or margarine  
2 squares unsweetened chocolate  
Dash salt  
1 1/2 tsps. vanilla extract

In small saucepan, combine sugar and cocoa; mix well. Add cream, corn syrup, butter, chocolate and salt. Cook over medium heat, stirring constantly, until sauce is smooth and comes to boiling. Remove from heat; stir in vanilla. Makes 1 1/2 cups.

### MORNAISE SAUCE

1/4 cup butter  
1/4 cup flour  
2 cup milk  
1/2 tsp. salt  
1/8 tsp. pepper  
2 egg yolks

1 Tbsp. whipping cream  
1/4 cup swiss cheese

In microwave melt butter, add flour, stir until smooth, 1 minute.  
Gradually add milk. Beat egg yolks, add whipping cream. Gradually add hot mixture. Add cheese at the end.

#### PORK MARINADE

1 cup cider vinegar  
2/3 cup soy sauce  
2/3 cup brown sugar  
2/3 Tbsp. salt  
1 minced garlic bud  
1 tsp. peppercorn

Use approx 3 lbs. of shoulder butt pork roast, pour marinate over meat and let set in refrigerator overnight. Try other cuts of meat.

#### THICK'N RICH HOT FUDGE SAUCE (Makes 1 2/3 cups)

4-ounce (squares ) semisweet chocolate  
2 Tbsps. butter or margarine  
1 (14-ounce) can Eagle Brand Sweetened Condensed Milk (NOT evaporated)  
1 tsp. vanilla extract  
Dash salt

In medium saucepan, over low heat, melt chocolate and butter; stir in remaining ingredients- Cook, stirring constantly, about 5 minutes or until mixture is slightly thickened. Refrigerate leftovers.

To Reheat: In small saucepan, combine sauce with small amount of water; heat slowly. stirring constantly, over low heat.

#### ORIENTAL MARINADE

1/2 cup soy sauce  
1/4 cup vegetable oil

1/4 cup lime juice  
2 Tbsps. fresh ginger, peeled and finely chopped  
1 clove garlic, minced

Blend and use as marinade for chicken or pork. Yield about 1 cup.

#### PASTRY CREAM

2/3 cup sugar  
1/4 tsp. salt  
3 Tbsps. cornstarch  
3 cups milk  
6 egg yolks, slightly beaten  
1 1/2 tsps. vanilla extract  
1/4 tsp. almond extract

In medium-size, heavy saucepan, mix sugar, salt and cornstarch. Stir in milk. Cook, stirring constantly, over medium heat until mixture thickens and begins to boil, boil 1 minute. Remove from heat.

Add a little hot mixture to egg yolks, mixing well. Return to pan. Cook, stirring constantly, until mixture is thick and bubbly.

Stir in extracts. Let cool to room temperature-about 1 hour. Refrigerate, with waxed paper placed directly on surface, until well chilled. Makes about 3 1/3 cups.

#### QUICK MUSHROOM SAUCE

1/3 cup sliced onion  
2 Tbsps. butter  
1 can cream of mushroom soup  
1 cup milk  
1/4 tsp. thyme  
1/4 tsp. salt

Saute onions in butter until tender. Gradually stir in soup and milk. Add seasonings, heat, stirring constantly. Makes 2 cups.

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#### BARBECUE

## BARBECUE SAUCE

Mix 5 oz. Worcestershire Sauce and one 10 1/2 oz. can of undiluted condensed tomato soup. For a lighter, sweeter sauce, use only 1/3 cup of Worcestershire plus 2 Tbsp. light brown sugar. Smoky Barbecue Sauce: Add 1 tsp. liquid or powdered smoke flavoring. Herbed Barbecue Sauce: Add 3/4 tsp. each oregano and basil leaves, crushed. Garlic Barbecue Sauce: Add 1 tsp. minced garlic. Cover and refrigerate any leftover sauce.

## BARBECUE BASTING SAUCE

1/3 cup butter or margarine  
1/3 cup lemon or lime juice  
1/3 cup soy sauce

Melt butter, add lemon juice and soy sauce: stir to blend. Use to baste tender cuts of meats or poultry throughout initial grilling process, keeping surface moist but not soggy.

This basting sauce may be used without the finishing sauce. If so, you may add garlic and/or 1 tablespoon or more fresh chopped herb or 1 teaspoon dried, crushed herb. Consider dill or tarragon, thyme or basil for use with poultry or pork: basil, chervil, mustard, marjoram or oregano with beef.

## BARBECUE FINISHING SAUCE

1/2 cup brown sugar  
1/4 cup dry mustard  
1/4 cup dried onion flakes  
2 cloves garlic, minced  
32 ounce bottle ketchup  
1/4 cup Worcestershire sauce  
3 Tbsps. liquid smoke  
1/4 cup lemon juice  
1/4 cup molasses  
Salt and pepper, to taste

Mix brown sugar, dry mustard, onion and garlic in a medium saucepan. Add ketchup, Worcestershire sauce, liquid smoke, lemon juice, molasses, salt and pepper; stir well. Cook over low heat to simmer about 40 minutes, stirring often. Use as baste during final 15 - 20

minutes of grilling. Yield ample sauces for 8 steaks or chicken quarters or 4 chicken halves.

#### CAJUN BARBECUED FISH SAUCE

1 garlic clove, crushed  
1 Tbsp. green pepper, chopped  
1 Tbsp. green olives, chopped

#### NICE'N SPICY BARBECUE SAUCE

1/2 cup chopped onion  
2 Tbsps. butter or margarine  
2 cans (10 3/4 ounces each) tomato soup  
1/2 cup brown sugar  
1/3 cup worcestershire sauce  
2 to 4 Tbsps. hot sauce  
1 Tbsp. prepared mustard  
1 Tbsp. vinegar  
1/4 tsp. ground cloves

To make sauce, in saucepan cook onion in butter until tender. Stir in remaining ingredients. Simmer 5 minutes stir often. Makes about 3 1/2 cups.

#### Spareribs:

In large heavy pan cover 3 pounds spareribs cut in serving-size pieces with water. Simmer 1 hour; drain. Arrange in single layer in 2 1/2 quart shallow baking dish 13x9 Spoon 2 cups sauce over spareribs.

#### Chicken

In oven proof skillet, brown 2 pounds chicken parts in 2 tablespoons shortening; pour off fat. Spoon remaining sauce over chicken. Bake along with spareribs at 450 for 30 min. or until done. Makes 6 servings.

#### Outdoor method Spareribs;

Precook spareribs as above. Place on grill 6 inches above glowing coals. Cook 30 minutes turning and brushing with sauce every 5 minutes.



## Chicken

Brush chicken with salad oil; place on grill skin side up 6 inches above glowing coals. Cook 45 minutes or until done turning and brushing with sauce every 5 minutes.

## QUICK SOUTHWESTERN BBQ SAUCE

2 Tbsp. cilantro, finely chopped  
1 tsp. ground cumin or chill powder  
12 ounce jar mild or spicy salsa  
liquid hot sauce or crushed red pepper, to taste

Combine and brush on chicken, beef or pork during final 15 minutes of grilling. Yield about 1 1/4 cups

## SEAFOOD SAUCE

2 Tbsps. butter or margarine  
8 ounce can tomato sauce  
1/4 tsp. red pepper flakes

Saute vegetables in butter; stir in tomato sauce and pepper flakes. Heat to boiling. Reduce heat; boil gently 5 minutes. Brush on fish, shrimp or other seafood while barbecuing. Serve any remaining sauce on the side. Yield: About 1 cup sauce.

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## DRESSINGS

### HONEY MUSTARD SAUCE

2 Tbsps. Dijon-style mustard,  
1 Tbsp. honey  
1 tsp. minced garlic

Blend together and rub over all surfaces of 4 boneless 3/4 inch thick pork chops just before grilling. grill 3 to 4 minutes on each side

### LEMON BUTTER SAUCE

1/4 cup butter  
1/4 tsp. basil  
1/4 cup lemon juice

Combine all ingredients in saucepan. Heat until butter is melted. Use a baste over chicken or fish before broiling. Salt and pepper to taste. Makes enough for 1 average size broiler or 1 1/2 lb. fish.

#### LEMOM BUTTER SAUCE

1/2 cup margarine  
1/2 tsp. lemon peel  
2 tsps. lemon juice  
1 cup half and half  
1/2 tsp. corn starch

In small saucepan, over medium heat, melt margarine. Add lemon peel, lemon juice and corn starch; stir to blend. Slowly add half and half, stirring constantly. Add cornstarch and simmer until thickened. Serve over hot ravioli or pasta. Makes 1 1/2 cups.

#### SPICY MINT SAUCE VINAIGRETTE

3/4 cup (5-ounce bottle) Crosse & Blackwell Mint Sauce  
1/2 cup (4-ounce can) chopped green chilies  
1/2 cup (4-ounce jar) diced pimentos  
1/4 cup olive oil  
3 Tbsp. cider vinegar  
2 Tbsp. minced onion  
2 cloves garlic, minced  
1/2 tsp. black pepper  
2-to-5 drops hot pepper sauce

In medium bowl combine mint sauce, green chilies, pimentos, olive oil, cider vinegar, onion, garlic, pepper and hot pepper sauce. Cover and allow flavors to blend for several hours or overnight. Serving suggestion: Prepare a crisp salad made with a variety of mixed greens and top with cooked lamb strips. Toss with Spicy Mint Sauce Vinaigrette. Makes 2 1/2 cups dressing

#### VINAIGRETTE DRESSING

When comparing cost with your own salad dressing, remember that there

are 16 tablespoons in 8 fluid ounces

1/4 cup water  
3 Tbsps. wine vinegar  
2 Tbsps. vegetable oil  
1 clove garlic, peeled  
1 tsp. dried basil leaves  
1/2 tsp. salt  
1/4 tsp. ground black pepper  
1/4 tsp. granulated sugar

Put all ingredients in a screw-top jar. Cover and shake well. Use at once or store in refrigerator; shake again before serving. (Do not serve garlic clove.) Makes about 2/3 cup.

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## FRUIT FILLINGS AND SAUCE

### BANANA FILLING WITH WARM STRAWBERRY SAUCE

1/3 cup strawberry preserves  
1 lb. frozen whole strawberries, partially defrosted  
4 bananas  
8 crepes, warmed (recipe in FANCY DESSERT section)  
1/2 cup sour cream or yogurt

Cook and stir strawberry preserves in small saucepan over medium-low heat until heated through, about 1 minute. Add strawberries and cook gently over high heat until berries release their juices and sauce is bubbly and hot, about 1 minute. Remove pan from heat. To serve, slice bananas diagonally and arrange row of slices down center of each crepe (1/2 banana per crepe). Spread with 1/2 tablespoon sour cream. Fold over sides. Place 2 crepes on each serving plate. Spoon warm strawberry sauce on top. Add dollop of sour cream. Makes 4 servings.

### MAPLE APPLESAUCE FILLING

1 1/2 cups unsweetened applesauce (preferably homemade)  
3 Tbsp. maple syrup  
1 tsp. butter  
1/4 tsp. ground cinnamon plus extra for sprinkling on top  
8 crepes (recipe in FANCY DESSERT section)  
1/4 cup sour cream or yogurt

Combine applesauce, 2 tablespoons maple syrup, butter and cinnamon in small saucepan. Cook and stir over high heat until hot. Spoon 3 tablespoons applesauce down center of each crepe. Fold over sides. Place in broiler pan. Brush tops lightly with remaining 1 tablespoon maple syrup. Place pan under broiler and broil until crepes are lightly golden, about 2 minutes. Transfer crepes to warmed serving plates. Top each with dollop of sour cream and sprinkling of cinnamon. Makes 4 servings.

## ORANGE SAUCE

Here is a very good quick orange sauce for small cooked or canned beets for giving the family a new and different vegetable.

For each 4 servings:

Blend

1/4 cup sugar

2 Tbsp. flour

1/2 tsp. salt

1/2 cup orange juice

1 Tbsp. grated orange peel

Cook, stirring constantly for 5 minutes. Pour over preheated beets and serve.

## WARM BLUEBERRY AND RASPBERRY FILLING

1 1/2 cups frozen, unsweetened blueberries, thawed

2 Tbsp. sugar

1 Tbsp. cornstarch

2 cups frozen, unsweetened raspberries, thawed

8 crepes, warmed (recipe in FANCY DESSERT section)

1/4 cup sour cream or yogurt, optional

Slightly crush 1/2 cup blueberries with wooden spoon in small saucepan. Stir in sugar and cornstarch. Cook and stir over medium heat until mixture starts to thicken, about 1 minute. Add remaining 1 cup blueberries and cook, stirring gently, until heated through, about 2 minutes. Gently stir in raspberries and cook 1 minute more. To serve, spoon 2 tablespoons filling in center of each crepe and fold into quarters. Place 2 crepes on each serving plate and top with 1 tablespoon filling. Add dollop sour cream. Yield: makes 4 servings.

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## ITALIAN

### ITALIAN SEASONED RUB

1 Tbsp. Italian seasoning  
1 tsp. garlic salt  
1/2 tsp. cayenne pepper

Combine seasonings; rub evenly over meat or poultry before grilling.  
Yield enough for 4-5 pound roast or 4 steaks or chicken breasts.

### REAL SPAGHETTI SAUCE (ITALY)

1 large can Italian tomatoes  
1 large onion  
3-4 cloves garlic, crushed  
1 tsp. basil  
2 Tbsps. oil  
1 tsp. oregano  
1 tsp. salt  
1 tsp. parsley

Cook onion and garlic in oil until tender. Add tomatoes and seasoning.  
Simmer until very thick, 1 hour or longer. Makes enough sauce for four servings of pasta.

### TASTY PESTO SAUCE

1/4 cup Parmesan cheese  
3/4 tsp. salt  
2/3 cup salad oil  
2 Tbsp. dried parsley  
1/4 tsp. garlic powder  
2 Tbsp. dried basil  
1/4 tsp. nutmeg  
1/4 cup blanched almonds

Blend all ingredients in a blender until smooth. Serve over ravioli.  
Makes 1 cup

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## JAMS

### APPLE BERRY JAM

1 cup concentrated apple juice  
1 cup white grape juice  
5 cups berries, mashed or chopped  
(strawberries, raspberries or boysenberries)  
5 cups apples (yellow transparents are best), peeled and sliced  
1 package powdered pectin (56.7 grams)  
6 Tbsps. glycerin (see note)  
5 to 7 Tbsps. lemon juice  
Sprinkle of salt

Combine concentrated apple juice and white grape juice; simmer to reduce to 1 cup then add the prepared berries and apples. Bring to a boil, reduce heat and simmer until fruit is soft, 8 to 15 minutes. Remove from heat; add pectin, glycerin and lemon juice (5 tablespoons if apples are tart), increasing with sweetness of apples (up to 7 tablespoons) for very sweet apples. Stir to dissolve pectin and blend ingredients. Return to heat; bring to a full, rolling boil. Boil for exactly 1 minute.

Remove from heat, pour into sterile jars, leaving 3/4- to 1-inch head space. Sprinkle with salt; adjust lids and rings. Process in boiling water bath for 20 minutes after water returns to boil. Remove from water bath, and let cool at room temperature. Check the seals, label and store in a cool place.

Cook's Notes: Use thawed undiluted frozen apple juice or apple cider concentrate. Buy USP-grade glycerin at a pharmacy or from a store that sells cake decorating and candy making supplies. The glycerin is not digested, but thickens the jam as it precipitates the gel. If no glycerin is used, this sugarless jam will not thicken. Yield: About 9 1/2 cups. Nutrition information per 3 tablespoons: 36 calories, 9 grams carbohydrate.

### EASY BERRY JAM

4 cups strawberries, sliced in half  
1/2 cup water  
2 Tbsps. lemon juice  
Sprinkle of salt

1 1/2 Tbsps. plain gelatin  
1/2 cup concentrated apple juice  
1/4 to 1/3 tsp. grated lemon rind

Place berries, water, lemon juice and salt in a saucepan. Mash berries to release juice. Heat to boiling, sprinkle gelatin over top of hot mixture, stirring well to dissolve. Remove from heat and add apple juice concentrate and lemon rind. Pour into small jars or freezer containers, leaving 3/4-inch head space. Cool; refrigerate or freeze for longer storage.

Raspberry Variation: Substitute raspberries for strawberries and reduce gelatin to 1 tablespoon. Yield: 4 cups. Nutrition information per 6 1/2 tablespoons: 40 calories, 10 grams carbohydrate.

## GREEN PEPPER JELLY

7 sweet green peppers  
1 jalapeno pepper  
1 1/2 cups vinegar (5 percent acidity)  
1 1/2 cups apple juice  
1/2 tsp. salt  
5 cups sugar  
1 package powdered pectin  
Green food coloring, optional

Wash peppers; remove stems and seeds; and cut into 1/2-inch pieces. Puree half of the peppers and 3/4 cup vinegar in blender or food processor. Puree remaining peppers and vinegar. Pour into a large bowl and add apple juice. Cover and refrigerate overnight.

Strain pureed mixture through several layers of damp cheesecloth. Measure 4 cups. Stir salt and pectin into the 4 cups of prepared juice. Bring to a rolling boil over high heat, stirring constantly. Add sugar and return to a rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat. Skim foam if necessary. Add a few drops of green food coloring, if desired.

Pour hot into hot, sterilized jars, leaving 1/4-inch head space. Adjust caps. Process 10 minutes in boiling water bath. Yield: About 6 half pints.

## MOCK RASPBERRY JAM

Dorothy Johnson

2 cups green tomatoes  
2 cups sugar  
3 oz. raspberry Jell-O

Bring sugar and tomatoes to boil cook 20 minutes. Remove from heat add jello. Cool slightly and put into jars.

#### RHUBARB-STRAWBERRY GELATIN JAM

4 cups diced rhubarb  
3 cups sugar  
3-ounce package strawberry (or raspberry or cherry) gelatin  
1/2 tsp. margarine, optional

Mix sugar and rhubarb in large nonreactive pan. Stir over low heat until sugar dissolves. Increase heat to medium-high, stirring frequently, bring to a boil. Remove from heat. Stir in gelatin until dissolved. Skim foam from surface or, if desired, add the margarine to suppress foaming. Pour into clean freezer containers, seal and cool. Store in freezer or refrigerate for use within a few weeks.

\* \* \*

#### SALSA

##### CARIBBEAN SALSA

1 medium avocado, peeled, pitted, finely chopped  
Grated peel of 1/2 lemon (about 1 tsp.)  
Juice of 1 lemon (about 3 Tbsps.)  
1 medium papaya or mango, peeled, seeded, finely chopped  
1/3 cup diced purple onion  
1 Tbsp. honey  
1/2 to 1 small jalapeno pepper, minced, optional  
Generous dash EACH cinnamon and allspice

Place chopped avocado in bowl; sprinkle with lemon peel and juice. Add remaining ingredients; gently stir. Serve immediately at room temperature, or cover and chill 1 to 2 hours. Serve with grilled or baked halibut, swordfish or chicken. Yield: About 3 cups.



## GARDEN FRESH SALSA

3/4 pound tomatoes, about 2 medium  
5 scallions (green onions), finely chopped  
1 to 2 cloves garlic, finely minced  
2 to 3 tsps. hot peppers, very finely chopped  
3 Tbsps. fresh parsley, chopped  
1/4 tsp. ground cumin  
1 tsp. lime juice  
Hot pepper sauce, optional

Cut tomatoes in half parallel to stem ends; gently squeeze out the juice and seeds, then finely chop. Combine the chopped tomatoes in a medium bowl with the other ingredients. taste and adjust the garlic, peppers, cumin, lime juice and hot pepper sauce to taste. For a smoother consistency, whirl in a blender or food processor for a few seconds. Serve, or cover and chill up to 3 to 4 hours before serving. Yield: About 1 1/2 cups

## ORIENTAL SALSA

1 1/2 cups finely chopped fresh pineapple  
1 cup diced peeled daikon (Asian radish), jicama, OR  
long white radishes  
1/4 cup diced sweet red bell pepper  
Grated peel of 1/2 lemon about 1 tsp. peel  
Juice of 1/2 lemon about 1 1/2 Tbsps. juice  
1 Tbsp. brown sugar  
1 tsp. grated fresh ginger  
1 tsp. sesame seed  
1 tsp. sesame oil  
1/2 to 1 small jalapeno pepper, minced, optional

Combine all ingredients. Serve at room temperature or cover and chill 1 to 2 hours. Especially good served with grilled or baked chicken or white fish steaks or fillets. Yield: About 2 cups.

## SOUTH OF THE BORDER CITRUS SALSA

1 medium ear whole corn OR  
2/3 cup frozen corn thawed  
3 large (about 1/4 pound) green tomatillos, husked, cut in half  
1 Tbsp. water  
1 orange, peeled, diced

1 Tbsp. finely chopped fresh cilantro  
1 Tbsp. vegetable oil  
Grated peel of 1/2 lemon about 1 tsp.  
Juice of 1/2 lemon about 1 1/2 Tbsp juice  
1/2 to 1 small jalapeno pepper, minced, optional  
1/8 tsp. salt

Husk corn; remove silk and rinse. Wrap corn, with water that clings to it, in 12-inch square piece of wax paper, twisting ends to seal. Microwave on HIGH (100 percent) power for 3 minutes. Set aside in wax paper until cool enough to cut off kernels. In small glass bowl, microwave tomatillos and 1 tablespoon water, uncovered, on HIGH (100 percent) power for 1 minute to partially cook. Cool; drain and dice (about 2/3 cup).

In bowl, combine cooked corn and tomatillos with remaining ingredients. Serve at room temperature, or cover and chill 1 to 2 hours. Especially good when served with pork chops or chicken. Yield: 1 2/3 cups.

#### SUMMER FRUIT SALSA

1/3 cup apricot jam  
3 Tbsps. water  
1 tsp. cinnamon  
2 cups 1/4-inch diced fresh fruit or berries  
(peaches, nectarines, papaya, pineapple, strawberries, etc.)

In medium bowl whisk jam, water and cinnamon together. Add fruit or berries and gently toss to combine. Serve with grilled poultry or fish or serve over simple desserts such as over a sponge or angel cake, ice cream or frozen yogurt. Can also be served over foods such as waffles. Yield 4 servings

#### TWO TOMATO SALSA

1 1/2 cups diced plum tomatoes  
8 sun-dried tomato halves packed in oil, drained and chopped  
1/4 cup chopped fresh basil (1 Tbsp. dried basil, crushed)  
1/4 tsp. cayenne  
1 tsp. minced garlic  
Fresh basil sprigs, optional

Combine plum tomatoes, sun-dried tomatoes, chopped basil, cayenne and

garlic; serve at room temperature, or cover and chill up to 3 to 4 hours before serving. When ready to serve garnish with fresh basil springs, if desired. This salsa is especially good served with pork chops grilled with a honey-mustard sauce.

\* \* \*

## SEASONINGS

### CURRY POWDER MILD

1 tsp. cardamom seed  
1 tsp. white peppercorns  
12 medium whole cloves  
2 Tbsp. coriander seed  
1/2 tsp. fenugreek seed  
1/4 inch cinnamon stick or 1/4 tsp. powder  
1 tsp. cumin  
1/2 tsp. chili powder  
1 Tbsp. turmeric  
1/2 tsp. mace  
1/4 tsp. ginger  
dash cayenne

Grind seeds in spice or coffee grinder mix all together roughly. To make hotter add more of one or all the following: cayenne, chili or white pepper. For more mild use less of cayenne, chili or white pepper

### POULTRY SEASONING

Sage  
onion powder  
celery seed  
Marjoram  
Thyme  
mix to your taste

\* \* \* \* \*

### SOUPS AND STEW

\* \* \*

## SOUPS

### BORSCHT

Russian

5 beets, peeled  
1 1/2 qt water  
1 chopped onion  
1 cup tomato puree  
1 Tbsp. lemon juice  
1 tsp. sugar  
2 egg  
1 cup sour cream  
salt  
pepper

Grate beets and combine with onion and water in a heavy kettle. Bring to a boil; cover and simmer about 45 minutes. Add tomato lemon juice salt and pepper. Cook 45 minutes more. Mix the eggs together and stir into soup. Heat but do not boil. Serve hot or cold topped with sour cream.

### CANADIAN POTATO CHEESE SOUP

9 oz. pkg. french fries  
1 cup hot water  
2 chicken bouillon cubes

Boil together for 8 minutes. Mash and whip with hand beater.

Add:

3 cup milk  
10 oz. can cream of celery soup, undiluted

Heat: and add: 8 oz. pkg. shredded cheese  
Melt on low heat stirring constantly. Keep hot at low heat.

### CLAM CHOWDER

6 strips bacon cut bite size

1/4 cup chopped onion, more to taste  
1 cup boiling water  
3 cups potato cubes  
sm. can whole kernel corn if desired  
1 tsp. salt  
1/2 tsp. pepper  
2 cans minced clams  
2 1/2 cups scalded milk

In skillet saute bacon nearly done, add onion and brown. Do not over cook. Add water, potatoes, seasoning and clam juice. Cover and cook until potatoes are done, stirring occasionally, about 15 min. Now add the minced clams. In large kettle combine scalded milk and the above mixture plus the corn. This can be prepared early. Heat carefully just before serving.

### CREAM OF CARROT- CHEESE SOUP

from Women Alive

Saute in large kettle:

2 Tbsp. margarine  
1/2 cup finely chopped onion

Add and simmer until vegetables are tender.

1 pound carrots (8-10), shredded  
1 pound potatoes (3-5), shredded  
6 cups boiling water with 5 chicken bouillon cubes  
1/2 tsp. dried thyme  
1 bay leaf  
1/8 tsp. Tabasco sauce  
1/8 tsp. Worcestershire sauce  
1/2 tsp. sugar  
salt and pepper to taste

Add, stirring until cheese is melted:

1 1/2 cup milk  
1 cup cheddar cheese, shredded  
Discard bay leaf. Serve hot with parsley sprinkled over.

### CURRIED POTATO AND CAULIFLOWER SOUP

3 cups cauliflower pieces  
1 large red potato, quartered  
Salt

1 Tbsp. butter  
1 small onion, diced  
1/2 tsp. ground ginger  
1/2 tsp. curry powder  
3/4 cup half and half or milk  
1 1/4 cups chicken broth  
Freshly ground white pepper

Combine cauliflower and potato in medium pan with salted water to cover. Cover and cook 5 minutes. Remove 1 cup cauliflower and set aside. Cook remaining cauliflower and potato until very tender. Drain. Peel potato. Set vegetables aside. Melt butter in same pan. Add onion, cook over medium heat until tender, about 5 minutes. Add ginger, curry powder. Cook 30 seconds. Place 2 cups well-cooked cauliflower, potato, onions with any liquid from pan and half and half in blender container. Puree. If mixture is too thick, add some chicken broth. Return mixture to pan. Add reserved 1 cup cauliflower. Add remaining chicken broth and heat through over low heat. Do not boil. Season to taste with salt and pepper. Makes 2 generous servings.

#### DILLED CARROT SOUP

Delicious hot or cold.

1 Tbsp. lightly salted margarine or butter  
2 cups carrots thin-sliced, peeled  
1/4 cup onion chopped, peeled  
1 Tbsp. all-purpose flour  
1 (13 3/4 ounce) can chicken broth  
1 Tbsp. dried dillweed  
1/2 tsp. salt  
1/2 cup skim milk

In a 1-quart saucepan melt margarine over moderate heat. Add carrots and onion; cover and cook 15 to 20 minutes, stirring occasionally, until carrots and onion are tender. Stir in flour. Add broth, dillweed and salt and bring to a boil, stirring constantly. Pour mixture into a blender or food processor; process to a smooth puree. Return soup to pan; add milk and heat. Serve hot, or cover and chill several hours. Makes about 2 1/2 cups; 4 servings.

#### FISH CHOWDER

1 cup water

1 cup diced potatoes  
3 slices of bacon  
1 med. onion.chopped  
3/4 lb fish fillets  
1/8 tsp. thyme  
1 cup half and half  
1/2 tsp. salt  
1/4 tsp. pepper  
2 Tbsp. fresh parsley

Bring water to a boil in a Dutch oven; add potatoes. Cover and cook 10 minutes. Fry bacon until transparent; add onion, and cook until onion is soft and bacon is lightly browned. Add bacon, onion , bacon drippings, fish fillets, and thyme to potatoes. Simmer 10 minutes or until potatoes are tender. Stir in half and half , salt, pepper, simmer 5 minutes. Sprinkle with parsley. Serves 4

#### GRANDMA'S NEW PEA SOUP

3 quarts cold water  
1 meaty ham bone  
1 small onion, minced  
1 quart shelled new peas  
12 new potatoes, scrubbed, cut in half if large  
Salt  
pepper  
6 pea pods  
6 fresh rosemary leaves, optional

Add cold water to ham bone and onions in large pan. Cook over medium heat until meat is almost tender enough to fall off bone, about 1 hour. Add peas and potatoes and simmer about 30 minutes, or until potatoes are cooked through. Season to taste with salt and pepper. Add pea pods during last 15 minutes of cooking time along with rosemary. Set ham bone aside. Puree mixture, if desired, to get creamier texture. Remove meat from bone and add to soup. Yield: 10 to 12 servings.

#### HEARTY BEEF BARLEY SOUP

3 lb boneless chuck cubes

1 Tbsp. vegetable oil  
1 lb. beef bones  
3 cup beef broth  
3 cup water  
3/4 cup chopped parsley  
3 bay leaves  
1 tsp. dried thyme  
1/4 tsp. pepper  
1/2 cup pearl barley  
8 small peeled white onion  
3 sliced carrots  
8 oz sliced mushrooms

Cut beef into 1/2 cubes. Heat oil in Dutch oven until hot. Cook and stir beef in oil until beef is browned. Add beef bones, beef broth, water, parsley, bay leaves, thyme, pepper and barley. Simmer covered 1 hour. Add onions; cover. Simmer 30 minutes. Add carrots and mushrooms; cover. Simmer until beef and vegetables are tender about 10 minutes longer. Strip beef from beef bones and add to soup. Discard beef bones and bay leaves. Season with salt and pepper.

#### HEARTY POTATO SOUP

You could serve this soup before dinner. Or for lunch. Heat 3 Tbsp. butter or margarine in a large skillet. Over medium-high heat, saute 1 cup fresh frozen chopped onions until golden and tender. Add 1-1/2 cups hot water, 1/2 bag (4 cups) frozen southern style hash browns, 1 package (10 oz.) frozen mixed vegetables, 8 wieners, cut in 1/4-inch slices and 2 tsp. salt; bring to a boil, stirring occasionally to separate vegetables. Reduce heat, cover, simmer for 15 minutes or until potatoes and vegetables are tender. Then stir in 2 cups milk and 1/8 tsp. pepper. Heat but do not boil. Serve with a garnish of minced parsley. Serves four to six.

#### LAMB MUSHROOM BARLEY SOUP

1 Tbsp. olive oil  
1/2 pound lean American Lamb, shoulder or leg, sliced into 1/8 inch slices  
1 clove garlic, minced  
1/2 cup onion, finely diced  
1/2 cup celery, finely sliced  
8 ounces fresh mushrooms, sliced  
1/2 cup carrots, finely diced



2 cans (14 ounces each) sodium reduced broth  
1/2 cup quick-cooking barley  
1/2 tsp. oregano, crushed  
1/4 tsp. thyme, crumbled  
Salt and pepper to taste

In 2 1/2 quart saucepan heat 1 tablespoon olive oil to medium hot. Stir fry the lamb, garlic, and onions for five minutes over medium heat. Add celery, mushrooms, carrots and saute all for about five minutes more, stirring occasionally. Add broth, barley, oregano, thyme, salt and pepper and bring to a boil. Lower heat and simmer until barley is tender, about 15 minutes. May be served immediately or make the soup the day before your party. Store it in the refrigerator, and then heat in microwave just before serving...all in just one pan. Makes 4 servings. Preparation time: 10 minutes Cooking time: 25 minutes

Nutritional info. per serving: calories 260, protein 20.7gm., carbohydrates 24.2gm, fat 10.8 gm, dietary fiber 4.20 gm, cholesterol 56.8 gm, sodium 257mg.

## POTATO SOUP

Ruth Brizendine

3 good sized potatoes, diced  
1 med-sized onion, diced  
3 slices bacon cut in small strips  
2 tsps. salt  
1/4 tsp. pepper (add more to taste)  
2 qt. water  
1 cup evaporated milk, undiluted

In 4 quart kettle put the potatoes, onion and bacon. Add the water, salt and pepper. Boil on medium heat until spuds etc. are very tender. Stir in evaporated milk just before serving. Do not let boil after adding milk as it has tendency to curdle.

## POTATO SOUP

Rhonda Lewis

5 potatoes  
1 cup milk  
2 bouillon cubes  
onion salt

Boil potatoes until tender. Mash with potato masher until in little squares. Then add bouillon cubes and onion salt. Let cubes dissolve and add milk. This tastes great with noodles mixed in or left over meat of any kind or vegetables or cheese.

#### RED LIMA SOUP

1 1/2 cups dry lima beans  
6 cups water  
2 cups diced tomatoes  
1 cup tomato sauce  
1 medium chopped onion  
1 cup chopped celery  
6 cubes vegetable bouillon  
1/4 tsp. salt  
1/4 tsp. pepper  
1/2 tsp. chilli powder

Rinse and sort beans. Soak overnight. Drain. Place beans 3 c water and all remaining ingredients in soup pot and bring to a boil. Reduce heat and simmer covered for about 2 hours until beans are tender. Stir soup often adding boiling water if needed to reach desired consistency.

#### SENGALESE SOUP

1 cup chicken soup  
1 cup sour cream  
1 cup chicken broth  
1/4 tsp. curry powder  
1/4 tsp. tabasco sauce  
1 shredded cucumber  
salt

Combine the ingredients. Serve chilled.

#### VEGETARIAN VEGETABLE SOUP

7 cups water  
1 can tomatoes  
4 chicken bouillon cubes  
1 cup chopped onion

1 cup thinly sliced carrots  
1 cup diced raw potatoes  
10 oz. frozen peas  
10 oz. frozen baby lima beans  
10 oz. frozen corn  
1 Tbsp. salt  
1 bay leaf  
1/2 tsp. sweet basil leaves  
1/4 tsp. dill seed  
1/4 tsp. pepper

Combine ingredients in a large heavy saucepan. Over medium heat bring to a boil, reduce heat and simmer for about 1 hour, or until vegetables are tender. This adapts well to a crock pot.

## VEGETABLE SOUP

8 cup chicken broth  
1/3 cup olive oil  
1/4 cup chopped parsley  
4 garlic cloves  
1/4 lb. Pancetta or unsmoked bacon  
3 cups shredded cabbage  
1 medium onion, finely chopped  
2 carrots, finely chopped  
1 celery stalk, finely chopped  
1 potato, peeled, chopped  
2 zucchini, finely chopped  
1 large tomato, chopped  
1/4 lb. mushrooms, finely chopped  
1/4 lb. string beans, finely chopped  
4 pieces prosciutto rind  
Salt, to taste  
Pepper, to taste  
1/2 cup grated parmesan cheese

There are as many versions of vegetable soup in Italy as there are cooks.

Pancetta is the same cut of pork as bacon. It is cured with salt and is not smoked. It comes rolled up like a large salami. Widely used in Italian cooking, especially in Emilia-Romagna, it is vital to many dishes. You can substitute domestic bacon for pancetta. It must be

blanched in boiling water for two three minutes to reduce the smoky flavour. Fresh side pork can also be used.

Heat oil in a large saucepan. Add parsley and garlic. Saute over medium heat. Before garlic changes colour, add pancetta. Saute until lightly browned. Stir in cabbage. Cover and cook 1 to 2 minutes. Add remaining vegetables to saucepan. Cover and cook about 5 minutes. Add broth and water, if using, and prosciutto rind or ham shank. Cover and reduce heat. Simmer 40 to 50 minutes. Remove half the vegetables with a slotted spoon. Place in a blender or food processor and process until smooth. Return to saucepan. Season with salt and pepper. Serve hot with Parmesan cheese sprinkled over top. Makes 8 to 10 servings.

VARIATION Toast about 20 thick slices of Italian bread. Place 2 slices in each soup bowl and sprinkle generously with Parmesan cheese. Ladle soup into bowls. Serve with additional Parmesan cheese.

## WINTER PEA SOUP

4 ounces split peas  
1 medium onion, chopped  
4 Tbsp. butter  
2 slices bacon, chopped  
1 quart chicken stock or canned chicken broth  
Salt, pepper

Melt the butter in a 2-quart saucepot. Add the onion and saute gently until it turns golden. Add the chopped bacon and continue to saute for several minutes more. Pour in 2 cups of the stock and add the dried peas (which do not have to be presoaked). Cover the pot loosely and simmer the soup for about 45 minutes to 1 hour, until the peas are soft. Add more stock when it becomes necessary, for the liquid will cook out during cookery. Transfer the soup to the blender and puree, adding the remaining stock until you have a good soupy consistency. If canned chicken broth is used, season very lightly with salt. Add black pepper to taste. Serve with croutons. Serves 4 to 6.

## ZUNI CORN SOUP

1 Tbsp. corn oil  
1 cup thinly slice green onions  
1 pound boneless lamb, venison or goat meat, cubed  
6 cups meat broth or water

4 cups corn kernels  
1 to 2 tsps. ground New Mexico red chile  
Salt to taste  
Fresh cilantro sprigs or chopped cilantro

Heat oil in a soup pot or Dutch oven. Add onions and saute briefly. Stir in meat and 3 cups of broth. Simmer for about 1 hour, stirring occasionally, until meat is tender. Add remaining broth, corn, chile and salt. Simmer for about 15 minutes, until corn is tender. Serve the hot soup in bowls topped with cilantro. Yield: 4 to 6 servings.

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## STEW

### 10-VEGETABLE STEW

1/4 cup olive oil  
5 cloves garlic, minced  
2 leeks  
1 red bell pepper, seeded and stem removed  
1 green bell pepper, seeded and stem removed  
1 fennel bulb, top shoots and leaves removed  
2 large carrots, peeled  
1 large parsnip, peeled  
1 purple turnip, peeled  
1/2 pound green beans, trimmed  
1/2 cup water  
1/2 bunch parsley, chopped  
1 small bunch basil, chopped  
2 bay leaves  
1 (19-ounce) can chick peas (garbanzo beans)  
1 (15-ounce) can artichoke hearts, drained and cut in half  
Salt and pepper to taste  
Hot pepper flakes to taste (optional)  
1 2/3 cups Couscous  
2 1/4 cups water  
1/2 tsp. salt

Trim the leeks; remove any wilted outside leaves; cut off the dark green upper leaves and a thin slice from the root end. Make a slit down one side of the leek, stopping about an inch from the root end. Fan the leaves slightly and plunge into cold water a few times to loosen any dirt from between the leaves. Slice the leeks into 1/2-inch rounds.

Wash the remaining vegetables, and cut into 1-inch pieces. Set aside. Heat the olive oil over medium heat in a heavy Dutch oven or pot. Add the garlic and leeks, and saute, stirring frequently, until the leeks are wilted. Do not brown the garlic. Add the peppers, fennel, carrots, parsnip, turnip, green beans and water. Add most of the parsley and basil--set aside a couple of tablespoons of each herb to sprinkle on the top of the stew just before serving-- and the bay leaves. Cover and cook over medium high heat until the liquid begins to boil, then reduce heat and simmer the stew about 30 minutes. After 30 minutes, stir in the chick peas, their liquid and the artichoke hearts. Taste for salt and pepper, add them accordingly (and the red pepper, if desired), cover and cook another 5 minutes, or until the chick peas and artichoke hearts are heated.

Toward the end of the stew's cooking time, bring the water for the

and the couscous, remove the pan from the heat, cover and set aside for 5 minutes. Then uncover the pot and fluff the couscous with a fork. To serve, place the couscous on a plate, and top with some of the stew and its juices. Yield: 6 servings.

## ELEPHANT STEW

Ingredients:

1 medium-sized elephant  
2 rabbits (optional)

Cut elephant into bite-sized pieces. This should take about 2 months. Flour the pieces. Salt and pepper to taste. Add enough water to make rich brown gravy. Cook over Kerosene fire for about 4 weeks at 465. This serves 3,812 persons. If more people are expected, add the rabbits, but only if necessary, because most people don't like to find hares in their stew.

Thought you would enjoy it too!

## FIVE HOUR STEW

Velma Hillsberry

1 1/4 lb. beef, cubed  
1 cup celery, chunked  
2 med. onions, chunked  
1 tsp. sugar  
1 tsp. salt

3 Tbsps. tapioca  
6 carrots, chunked  
1 slice bread, cubed  
1 can tomatoes

Mix and put in heavy lidded casserole or dutch oven. Bake at 250 for 5 hours or 150 for 8 hours. To increase servings add vegetables and meat (not tomatoes). Leftover vegetables may be used.

## GUMBO

Marty Brundige

1 lb. boneless veal  
1/2 cup flour  
4 Tbsps. margarine  
1 medium onion  
1 qt. fresh okra or 2 pkgs. frozen  
1 can tomatoes  
1 or 2 green peppers  
1 qt. water  
4 tsps. salt  
1/4 tsp. pepper  
1/2 tsp. thyme  
1 tsp. fines herbs

Cut veal into small chunks and coat with flour. Heat margarine in a large kettle, add veal and chopped onion, and cook until meat is lightly browned. Cook slowly. Meanwhile prepare okra: cut into 1/2 inch pieces. Add okra and tomatoes to meat and continue cooking slowly, about 15 min. Chop up green pepper and add to meat mixture along with remaining ingredients. Bring to a boil, reduce heat and cook very slowly for about 2 hours, stirring occasionally. Serve with hot cornbread. Serves 6.

## HEARTY BEEF STEW

Combine:

1/3 cup flour  
1/2 tsp. salt  
1/2 tsp. celery salt  
1/4 tsp. pepper  
1/8 tsp. garlic salt

Roll 1-1/2 lb. of stew meat (cut into 1-1/2-inch cubes) in flour

mixture until well coated. Hold on to the leftover flour. Heat 1/4 cup fat or salad oil in a heavy kettle or dutch oven. Brown meat on both sides and stir in leftover flour until blended. Stir in 3-3/4 cups of hot water, 1/2 teaspoon salt, and 1/2 teaspoon Worcestershire Sauce.

Heat to boiling. Reduce heat and simmer, covered, over low heat about 1-1/2 hours or until meat is fork tender. Then add 1 package frozen Stew Vegetables and heat to boiling. Reduce heat and simmer, covered, 20 minutes or until vegetables are tender. Serves four to six.

## POSOLE

1 1/2 cups dried hominy, soaked overnight in water and drained OR 2 (16-ounce) cans hominy, rinsed and drained, about 3 cups 1 1/2 pounds lean, boneless pork, cut in 1/2-inch cubes 2 dried New Mexico red chiles, stems and seeds removed, torn into pieces 2 cups finely chopped onions 3 garlic cloves, minced 2 tsp. minced fresh oregano OR 1 tsp. dried oregano 1 tsp. cumin seed, crushed 6 cups water or more as needed Salt to taste

In a large pot, combine all the ingredients except salt. Bring to a boil over medium high heat. Lower heat and simmer, uncovered, for 2-3 hours, until meat is tender and the hominy kernels have burst and are swelled and tender. The stew should have plenty of liquid, so add more water if necessary throughout cooking time. Serve in bowls with minced fresh jalapenos or red chili sauce and tortillas. Yield: serves 6.

## ROVITO HAMBURGER STEW

1 lb. hamburger  
3 potatoes, sliced  
4 carrots, sliced  
2 stalks celery, diced  
1 onion, sliced  
2 cups cabbage, sliced  
1 cup zucchini, diced  
1 pint ROVITO ITALIAN SAUCE

Brown hamburger in small balls in oil. Add a little flour to make paste. Add water and remaining ingredients. Simmer 3 to 4 hours.

Optional ingredients: green beans, peas, corn, spinach, rice, macaroni, barley or any left over vegetable.



## TEXAS RANCH STEW

3/4 lb. round steak, sliced 1/4 in. thick  
1 Tbsp. oil  
1 med. onion, coarsely chopped  
1 can (14 1/2 oz) original style stewed tomatoes  
1 can (15 oz) pinto beans, drained  
1 can (16 oz) cut green beans, drained  
2/3 cup smoky barbecue sauce

In large skillet, cook meat in hot oil until almost brown. Add onion; cook until soft. Stir in remaining ingredients. Cover and simmer 5 minutes. Serve with cornbread, if desired. 4 servings

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## VEGETABLES

### ARTICHOKE BAKE

1 cup parmesan cheese  
1 cup mayonnaise  
1 dash of tabasco  
1 dash of garlic salt  
2 can artichoke hearts

Tear artichoke hearts into small bits. Mix remaining ingredients. Bake 350 degrees until bubbly. Serves 4

### BASIL TOMATOES

3 medium sliced tomato  
2 Tbsp. olive oil  
1 tsp. basil  
1 tsp. vinegar  
pinch salt  
pinch pepper  
pinch garlic powder

Combine oil, vinegar, basil, salt and pepper. Add tomatoes and evenly coat. Add pinch garlic powder. Chill at least 2 hours.

## BROCCOLI AND ARTICHOKE CASSEROLE

14 oz can artichoke hearts  
1/2 cup butter  
8 oz. cream cheese (soft)  
1 1/2 tsp. lemon juice  
2 (10 oz.) pkgs. broccoli, chopped  
1 pkg. saltine crackers crumbed

Grease 1 1/2 casserole dish. Place artichoke hearts in bottom, quartered and drained. Combine butter, cream cheese and lemon juice. Add cooked and drained broccoli. Pour mixture over artichokes. Top with crumbs. Bake uncovered 25 minutes 350 degree oven. For zip add garlic powder, worchestershire, salt, tabasco. Serves 4

## BROCCOLI SQUARES

2 pkgs. frozen broccoli  
3 Tbsp. butter  
1/2 cup chopped onion  
1/4 lb. mushrooms  
4 eggs beaten  
1/4 cup bread crumbs  
1 can mushroom soup  
1/2 cup parmesan cheese  
1 tsp. tarragon  
dash of salt  
dash of pepper

Cook broccoli until tender. Grind broccoli in food processor or blender. Saute onions and mushrooms in butter until onions are limp. Combine eggs with bread crumbs, 2 tablespoons parmesan cheese, soup, herbs and broccoli. Blend with the onion mixture and turn into greased 9 inch square baking pan. Sprinkle with remaining cheese. Bake at 325 for 40 min. or until set. Cool and refrigerate. Cut into 1 inch squares. Serve either at room temperature or preheat for 10 min. in 350 oven.

## BROCCOLI ONION DELUXE

Women Alive

1 bunch fresh broccoli  
2 cups frozen or canned whole small onions  
2 Tbsps. margarine  
2 Tbsps. flour  
1 cup milk  
1/4 tsp. salt  
dash pepper  
3 oz. pkg. cream cheese  
2 oz. American cheese, shredded  
1 cup bread crumbs  
2 Tbsps. margarine, melted

Cut broccoli into 1-inch pieces. Drain. If frozen onions are used, cook till tender. Drain. Melt 2 tablespoons of the margarine, blend in flour, salt, and a dash of pepper. Add milk. Cook and stir till thick and bubbly. Reduce heat; blend in cream cheese till smooth. Place vegetables in a 1 1/2-quart casserole. Pour sauce over; mix lightly. Top with shredded cheese. Bake in covered casserole at 350 degrees for 30 minutes.

Combine bread crumbs and margarine and sprinkle crumbs over casserole. Bake uncovered until heated through.

#### BROCCOLI SOUP CREAM OF

1/2 cup minced onion  
1 Tbsp. margarine  
1 Tbsp. all-purpose flour  
1 can (10-1/2 ounces) low sodium chicken broth  
10 ounces frozen, chopped broccoli  
1/2 tsp. tarragon, crushed  
1/4 tsp. garlic powder  
1/4 tsp. ground thyme  
Black pepper to taste  
1 cup skim milk

Saute onion in margarine over high heat in saucepan, about 3 minute: or until soft. Add flour and cook stirring constantly, 1 minute. Gradually add chicken broth, stirring until well blended. Add broccoli, tarragon, garlic powder, thyme and black pepper. Bring to a boil. Reduce heat, cover and simmer 15 minutes or until broccoli is tender. Add milk and simmer, uncovered 5 minutes. Add 1/4 at a time to blender container and blend at medium speed until smooth. Return to saucepan and simmer till heated through. Makes four 1-cup servings.

## BROCCOLI AND PASTA

1 large bunch broccoli, with at least 4 stems  
Coarse-grained salt  
1 pound cavatappi or fusili  
2 large cloves garlic  
3/4 cup olive oil  
Salt  
Freshly ground pepper  
1/2 to 3/4 teaspoon dried red pepper flakes  
4 heaping tablespoons capers packed in wine vinegar, drained  
20 large sprigs Italian parsley, leaves only, coarsely chopped

Clean broccoli, discarding tough bottom stems, and separate stems from florets. Place in 2 bowls of cold water 30 minutes. Bring large pot of cold water to boil. Add coarse salt to taste, then add pasta and immediately afterward, broccoli stems. Pasta should be cooked al dente, 9 to 12 minutes. About 2 minutes after adding stems, add florets.

Meanwhile, mince garlic. Place oil in small saucepan over medium heat. When oil is warm, add garlic and saute until lightly golden, about 1 minute. Season to taste with salt, pepper and red pepper flakes. Add capers and saute 2 more minutes. By that time, pasta and broccoli should be cooked.

Drain contents of stockpot. Transfer to large warmed serving dish. Pour sauce over and mix well. Sprinkle parsley over and serve immediately. Makes 4 to 6 servings.

## CABBAGE BRAISED

1 1/2 lb. shredded cabbage  
3 grated carrots  
3 Tbsps. butter  
4 stalks chive  
salt  
pepper

In skillet heat butter until foamy, add chives and saute until tender. Add cabbage and carrots. Saute over high heat until tender but crisp, about 4 min. Add salt and pepper to taste. If you don't have chives (scallions) onions are the next best substitute.

## CABBAGE STUFFED

3 lb. head of green cabbage  
1 cup cooked spinach  
1 Tbsp. chopped parsley  
5 Tbsps. salad oil  
1/2 lb. cooked ground beef  
1/2 cup parmesan cheese  
2 eggs beaten  
salt  
pepper

Rinse cabbage. Boil whole in salted water for 5 minutes. Drain well. Mix together remaining ingredients except oil. Spread leaves gently; insert some stuffing between starting in center and fold layers of leaves up, stuffing between each layer. When finished should look like rewrapped head. Place in baking dish and cover with oil. Bake at 350 for 25 min. or until cabbage is tender. Add hot water to pan to keep from drying.

## CARROT LOAF

1/2 cup peanut butter  
1 cup milk  
1 1/2 cup raw grated carrots  
1 cup cooked rice  
1 egg, slightly beaten  
1 Tbsp. vegetable oil  
1 onion, chopped fine  
1 large can mushroom soup

Mix milk and peanut butter together. Combine with grated carrots and other ingredients. Mix well and place in a greased loaf pan. Bake at 375 degrees F. for 45 minutes, or until done. This can be served hot or cold, even as filling for a sandwich.

## CARROTS MARINATED

Evelyn Farner, Caldwell Med. Center

2 lbs carrots sliced cooked  
1 green pepper sliced  
1 onion sliced  
1 cup sugar

1 cup cream tomato soup  
1 cup oil  
1 1/2 tsp. Worcestershire sauce

Blend and pour over vegies Let stand over night. May keep weeks in refig.

### CARROTS SWEET'N'SOUR

8 Carrots  
1/4 cup butter  
2 Tbsp. cornstarch  
1/3 cup firmly packed light brown sugar  
1 cup grapefruit juice  
Dash nutmeg

Slice carrots. Cover with salted water and cook until tender. Drain. In a saucepan, melt butter and stir in cornstarch. Add sugar and grapefruit juice. Cook, stirring constantly, over low heat until sauce bubbles and thickens. Stir in carrots. Season with a dash of nutmeg. Heat until bubbly. Makes 6 servings. Serve with ham, fried chicken, pork chops, meat loaf, etc.

### CHEESY ZUCCHINI CASSEROLE

Women Alive

6 medium zucchini, sliced, cooked slightly and drained  
1/2 cup shredded Cheddar cheese  
1/2 cup shredded Swiss cheese  
1/2 cup sour cream  
2 Tbsps. margarine  
3/4 tsp. salt  
1/4 tsp. paprika  
2 egg yolks, beaten  
5 slices bacon, cooked and crumbled  
2 Tbsps. chopped green onions  
1 cup bread crumbs  
2 Tbsps. margarine, melted

Place zucchini in a lightly greased 1-quart casserole. Combine next 6 ingredients and cook over low heat until cheese melts. Stir about one-fourth of hot mixture into egg yolks; add to remaining hot mixture stirring constantly. Stir in bacon and green onions. Pour over zucchini. Combine bread crumbs and margarine and sprinkle over

casserole. Bake at 350 degrees for 25 to 30 minutes.

### LEBANESE EGGPLANT

1 medium eggplant, peel and dice  
1/2 cup chopped onion  
1 clove of garlic  
1/2 cup sliced mushroom  
1/4 cup olive oil  
1 Tbsp. flour  
16 oz. can tomatoes, drained  
1/2 tsp. salt  
1/2 tsp. brown sugar  
1/4 tsp. dried whole basil  
1/8 tsp. pepper  
2 Tbsps. grated parmesan cheese

Cook eggplant in boiling water (salted) 8-10 min., drain well. Saute onion, garlic, mushrooms in olive oil. Add flour, stir until smooth. Add tomatoes and other ingredients. Bring to a boil. Remove from heat. Layer in lightly grease 1 qt. casserole, top with Parmesan cheese. Bake at 375 degree for 25 minutes. Serves 4

### FRESH CORN PUFFS

4 ears fresh corn  
3 cups shortening or oil for deep fat frying  
1/2 cup flour  
1 tsp. baking powder  
1/4 tsp. paprika  
1/2 tsp. salt  
1/8 tsp. fresh ground pepper  
3 eggs, beaten until light

Husk corn, remove silks and scrape kernels, and pulp from corn. There should be about 1 1/2 cups. Place shortening or oil in large pot and begin to heat slowly. Test fat for temperature; it should be 350 degrees. It should take 10-15 minutes to reach temperature. Sift together the dry ingredients. Mix in eggs and corn. Drop batter by teaspoonfuls into hot oil. Fry puffs until light and golden brown. Drain in paper towels and serve. Yield: 4 dozen.

## GREEN BEAN CASSEROLE

1 can shoe-peg corn  
1 can green beans, french cut  
1 can cream of celery soup  
1/2 cup sour cream  
1/2 cup onion, chopped  
1/2 cup cheese, grated  
1/2 cup butter  
1 roll of Ritz crackers  
1/2 cup slivered almonds

Mix first two ingredients. Add to next 4 ingredients. Melt butter add to crushed Ritz crackers for topping. Top with slivered almonds. Grease casserole dish and bake 350 degrees for 45 min. Serves 4

## GREEN BEAN GARDEN SAUTE

1 cup chopped onions  
1 cup sliced mushrooms  
1 clove garlic, minced  
1 Tbsp. butter or margarine  
1 can (16 oz) cut green beans, drained  
1/4 tsp. tarragon

Saute onions, mushrooms and garlic in butter. Stir in green beans and tarragon, heat through. 4-6 servings

## GREEN CORN TAMALES

3 cups masa harina  
1/2 tsp. baking powder  
1 1/2 tsps. salt  
1 Tbsp. sugar  
2 cups lard or vegetable shortening at room temperature  
2 1/2 cups white corn kernels, pureed  
4 Anaheim chiles, roasted, peeled, seeded and cut into strips  
2 cups grated Cheddar cheese  
20 corn husks, soaked in hot water for 20 minutes, then individually washed

In a large bowl, combine the masa, baking powder, salt and sugar. In



the bowl of an electric mixer, beat the lard or shortening until light and fluffy. Add the dry ingredients 1 cup at a time until fully incorporated and all lumps of masa are gone. Mix in the pureed white corn until evenly distributed.

Tear each of 4 corn husks into eight 1/2-inch wide strips and set aside.

Place a softened corn husk in palm of your hand, point up. Use rubber spatula, gently spread 4-5 tablespoons of masa mixture evenly across husk center.

Place the chile strips down the center of the masa and top with 1 tablespoon of grated cheese. Pick up the long sides of the husk with your fingertips and bring them together above the center of the filling. Pinch the sides of the husk together so the masa encircles the filling. Fold the excess husk to one side. Tie each end with one of the strips of corn husk. Repeat to make 16 tamales.

To seal, tear extra corn husks into strips and tie them around each tamale, or wrap burrito style in parchment.

Steam tamales as soon as they are made, or freeze them immediately. Fresh tamales should steam for 20 minutes; frozen, 30-40 minutes. Yield: Makes 16.

## MARINATED VEGETABLES

Women Alive

1 medium bunch broccoli (cut)  
1 medium head cauliflower (cut)  
4 large carrots (sliced)  
1/2 pt. cherry tomatoes  
3/4 cup oil  
2 Tbsps. sugar  
3 Tbsps. lemon juice  
2 Tbsps. vinegar  
2 1/2 tsps. salt  
3/4 tsp. chervil (optional)  
1/4 tsp. oregano leaves  
1/4 tsp. ground red pepper

Bring broccoli, cauliflower, and carrots to boil in water and simmer for ten minutes. Drain. Add remaining ingredients. Cover and refrigerate 24 hours.

## NEW PEAS AND POTATOES

10 small new potatoes  
3 cups shelled new peas  
2 Tbsps. chopped onion  
1 tsp. salt  
1 tsp. sugar  
Pepper

Wash and scrape potatoes. Place them in pan with water to cover. Add peas, onion, salt, sugar and pepper to taste. Bring to boil. Reduce heat and cook until potatoes are tender, about 20 minutes, and drain.  
Yield: 6 servings.

Variation: Cream Peas and Potatoes:

When potatoes are tender, make paste of 2 tablespoons flour and a little milk. Add 2 cups milk to flour mixture and stir into drained hot, simmering New Peas and Potatoes. Continue stirring and simmering until mixture thickens and vegetables are creamed. Serves 8 to 10

## SPINACH MADELINE

2 pks. frozen chopped spinach  
4 Tbsps. butter  
2 Tbsps. flour  
2 Tbsps. chopped onion  
1/2 cup evaporated milk  
1/2 cup vegetable liquid  
1/2 tsp. black pepper  
3/4 tsp. celery salt  
3/4 tsp. garlic salt  
Salt to taste  
6 oz roll jalapeno cheese, cut into small pieces  
1 tsp Worcestershire sauce  
Red pepper to taste

Cook spinach according to directions on package. Drain and reserve liquids. Melt butter. Add flour-stir to blended and smooth, but not brown. Add onion to cook until soft but not brown. Add liquid slowly stirring constantly. Cook until smooth and thick. Add seasoning and cheese. Stir until melted. Combine with cooked spinach. May put in casserole with buttered bread crumbs.

## SPINACH QUICHE

1 box chopped spinach or broccoli  
1/2 onion  
1/2 cup bell pepper  
1 cup cheese  
3/4 cup Bisquick  
3 eggs  
1/2 tsp. salt  
1/4 tsp. pepper

Spray pan, Put first 4 ingredients in bottom of pie plate. Mix rest with mixer pour over vegetables. Bake 400 degree for 35 minutes.

## SWEET POTATO CASSEROLE

Sis. S. Beach

1 can (20 oz) sweet potato  
1/2 cup butter  
1 cup coconut  
1 cup sugar  
2 eggs  
1 tsp. vanilla

Mix together put in casserole pan

Top with:

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

Bake 350 degrees until done approx. 1-1 1/2 hours

## THYME ENOUGH CASSEROLE

1 1/2 cups carrots, sliced crosswise  
1 1/2 cups cut green beans  
1 1/2 cups celery, cut in 1/2-inch slices  
2/3 cup water

3/4 teaspoon salt  
Dash pepper  
1/4 tsp. ground thyme  
1 Tbsp. finely chopped celery leaves  
1 Tbsp. finely chopped onion  
2 Tbsps. melted butter or margarine  
1 can (10-1/2 oz.) cream of mushroom soup  
3 cups Rice Chex crushed to 1-1/2 cups  
2 Tbsps. melted butter or margarine  
1/4 tsp. ground thyme

Heat oven to 350 degrees. Butter baking dish. In sauce pan put carrots, green beans and celery, 2/3 cup water, salt, pepper and 1/4 teaspoon thyme. Heat to boiling. Cover, Cook 15 minutes, or just until tender. Save liquid. Place vegetables in baking dish. Cook celery leaves and onion in 2 tablespoons butter until onions are clear. Add soup and 1/2 cup liquid. Mix well. Pour mixture over vegetables. Combine Chex crumbs and 1/4 teaspoon thyme. Add two tablespoons butter. Stir until evenly coated. Top casserole with crumb mixture. Bake 30 minutes, or until bubbly and browned. Yield: 6 servings.

Note: May be stored in refrigerator and baked the next day, topping with Chex just before baking. This is a tested recipe from the Checkerboard Kitchens.

## TOMATO TOPPERS

3 medium tomatoes, peeled and halved  
3 Tbsps. margarine or butter  
2 tsps. dried basil, crushed  
3 cups Rice Chex  
1 tsp. salt  
1/8 tsp. pepper  
4 tsps. instant minced onion  
1 cup shredded sharp cheddar cheese

Heat oven to 350 degrees. Press tomato halves gently remove seeds and excess juice. Place in buttered baking dish. Melt margarine. Add 3/4 teaspoon basil. Stir in Chex to coat. Sprinkle tomatoes with remaining basil, salt, pepper and 3 teaspoons of onion. Add remaining onion to 1/2 of cheese. Combine rest of cheese with slightly crushed Chex. Top tomatoes with cheese- onion mixture and finally with Chex- cheese mixture. Bake 30 minutes or until browned. Yield: 6 servings. Add to a tossed salad

## TOMATO- ZUCCHINI SCALLOP

from Women Alive

2 small zucchini squash, sliced  
1 medium onion, thinly sliced  
2 small tomatoes, peeled and sliced  
1 tsp. salt  
Pepper  
1 cup garlic croutons  
1 tomato, cut in wedges  
4 ounces cheddar cheese

In a 1 1/2 quart greased casserole, layer half of the zucchini, onion, sliced tomatoes, and croutons. Sprinkle with 1/2 teaspoon salt and pepper. Repeat layers. Top with tomato wedges. Cover and bake at 350 degrees F for 1 hour. Uncover and sprinkle with cheese. Return to oven until cheese melts.

## VEGETABLE MEDLEY WITH HERB SAUCE

4 cups assorted cut-up vegetables, such as broccoli, cauliflower, carrot, celery, cooked artichoke leaves and/or miniature corn, 1 1/2 ounce package butter-flavored seasoning mix 2 tsps. lemon juice 1/4 tsp. dried dill weed, tarragon, oregano or chervil, crushed Dash pepper

Place a steamer basket in a large saucepan or Dutch oven; Add water until it almost reaches the bottom of the steamer basket; bring to boiling. Add all vegetables except artichoke leaves. Cover and steam about 10 minutes or until vegetables are crisp-tender. Meanwhile, for sauce, make butter-flavored mix according to package directions; reserve 1/4 cup of the mixture for use. Save remaining mixture for another use. In a saucepan stir together the 1/4 cup butter-flavored mixture; lemon juice; dill weed, tarragon, oregano or chervil; and pepper. Cook and stir until heated through. Serve cooked vegetables with herb sauce. Yield: 4 appetizer or side-dish servings.

## VEGETABLES SUPREME

from Women Alive

2 large pkgs. mixed vegetables (broccoli, cauliflower, and carrots)  
1 lb. Velveeta cheese, cubed  
1 stack Ritz crackers, crushed

1 stick (1/2 cup) butter

Cook vegetables. Drain thoroughly. Place in 3-quart greased casserole. Add Velveeta cheese to vegetables. Mix crushed crackers in margarine and put on top of cheese. Bake at 350 degrees F for 20 minutes or until cheese melts.

## VEGETARIAN BAKED BEANS

1 cup navy or great northern beans  
1 cup onion, chopped  
1 clove garlic, chopped  
1 cup water  
1/4 cup brown sugar  
2 Tbsps. molasses  
1 Tbsp. vinegar  
1 small bay leaf  
1/2 tsp. dry mustard  
1/8 tsp. black pepper  
1/8 tsp. nutmeg  
1/8 tsp. cinnamon  
1 dash allspice  
8 oz. can tomato sauce

Rinse and drain beans. Cover with cold water, and bring to a rolling boil. Shut off heat and drain. Put into bowl with all ingredients except tomato sauce and mix. Let mixture sit overnight or 4-6 hours in refrigerator.

Five hours before eating, bring mixture to rolling boil in pot. Then bring heat to low, cover and simmer for 45 min.

Preheat oven to 325, place mixture in 2 quart oven proof dish and cover. Cook for two hours. Add tomato sauce, and cook for two more hours, adding water during cooking if mixture dries. Serves 4

## YUM YUM YAMS

3 cans (17 ounce each) yams, well drained  
1 can (8 oz.) frozen orange juice thawed  
1/2 cup light corn syrup  
1/2 cup firmly packed brown sugar  
2 Tbsps. margarine

In 13 x 9 x 2-inch greased baking dish arrange yams in 1 layer. In large skillet over medium heat bring remaining ingredients to boil. Stirring frequently, boil 10 minutes or until thick and syrupy. Pour over yams. Bake in 325 degree F. oven, basting often, 20 to 25 minutes or until heated through. Spoon into serving dish. Garnish with orange slices. Makes 12 servings.

## ZUCCHINI CASSEROLE

6 cup sliced zucchini  
1/2 cup chopped onion  
1 can cream of chicken soup  
1 cup sour cream  
4 oz shredded sharp cheddar  
8 oz pkg. herb seasoned stuffing  
1/2 cup melted butter

Cook zucchini in amount of water until just tender, crisp. Do not over cook-drain and combine other ingredients. Combine stuffing mix with melted butter. Put half in bottom of buttered casserole dish. Put zucchini mixture over this. Top with remaining stuffing mix. Bake at 350 for 1 hour. Serves 4

## ZUCCHINI AND TOMATO CASSEROLE

4 small zucchini  
3 tomatoes (sliced and peeled)  
1 small onion sliced  
Dash of worchestershire  
Salt and pepper to taste  
Dots of butter

Layer zucchini and tomatoe and onion, then repeat. Put dots of butter on top. Bake 350 degree 45 min. to 1 hour. Top with cheese if desired. Serves 4

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## MISCELLANEOUS CRAFTS

## DOUGH FOR MOLDING

1 cup salt  
2 cups flour  
1 cup water

Combine flour and salt in bowl, and mix well. Add water (a little at a time) mixing as you pour to form a ball. Knead 7-10 minutes until dough is smooth and firm. Try your imagination for creativity of baskets and other items. Here are two ideas to get you started.

#### Making the basket:

Start with a 1 quart oven-proof casserole dish. Grease inside and rim of dish with cooking oil. Roll out dough about 3/8" thick. Cut into 1" wide strips. Lay strips into dish. Take 2 dough pieces, roll with palms, to form long breadstick shapes, twist together to form rim of basket. (Moisten connecting surfaces to bond). The handle: Place piece of cardboard that's bendable, about 10" long 2" wide, into dish as shown. Form two more breadstick shapes of dough, twist together. Sprinkle cardboard arch with flour. Place twisted dough over cardboard. Again moisten all connecting surfaces to bond. Bake completed basket at 325 degrees for 1 hour and 30 minutes or until hard. Let cool. Coat with varnish.

#### Egg Decorating:

Start with hard boiled eggs. Apply small pieces of dough to form designs. Note: When applying small pieces moisten with water to bond. You can decorate eggs with flowers, rabbits, or whatever. Bake decorated eggs at 325 degrees for 15-20 minutes. Don't overbake, eggs might crack. Now paint with food color dye.

#### FESTIVE COOKIE TREE MAKES 1 CENTERPIECE

1 cardboard party hat (6-inch height, 5-inch base)  
1 cardboard base (8 x 7 inches)  
1 cup prepared white frosting  
12 Made 'Em Myself Cookies, decorated  
10 Nilla Wafers  
Teddy Grahams Graham Snacks  
green colored sugar for decorating

Attach party hat to cardboard base using small amount of frosting. Let dry 10 minutes. Select decorated star cookie for tree top; attach toothpick to back of cookie using frosting. Let dry. Starting at base, alternately attach decorated cookies and wafers to hat using frosting.



Insert toothpick attached to star cookie into point of hat for tree top. Decorate graham snacks if desired; attach to wafers on tree. Spread remaining frosting on base; sprinkle with colored sugar if desired.

## JACK-IN-THE-BOX

5 Honey Maid Grahams  
1 cardboard base (5 x 5 inches)  
1/2 cup prepared white frosting  
11 Nilla Wafers  
2 (1 1/2-inch) pieces black licorice twist  
3 gum drops  
3 sticks striped gum, cut in half lengthwise  
8 cinnamon red hot candies  
Teddy Grahams Graham Snacks  
colored gels and sprinkles for decorating

Secure 1 graham cracker to cardboard base with frosting for bottom of box. Stand remaining graham crackers on edge on sides of base cracker to form box, securing with frosting. Stack 11 wafers, securing with frosting in between each wafer; stand stack in prepared box. Using frosting, attach 1 gum drop to the end of each licorice piece; attach to wafer stack for arms. Secure 4 gum pieces on corners of box using frosting. For head, frost top of remaining wafer and secure toothpick to back for inserting into wafer stack. Attach remaining gum drop on head for pom-pom on hat. Ruffle and attach remaining gum pieces for collar. Decorate face and box with red hot candies, graham snacks, colored gels and sprinkles.

## TRIM A TREE

Requires baking facilities. You will also need equipment to melt chocolate. Plan at least an hour for either activity

## STAINED GLASS ORNAMENTS

Unwrap three (.90-ounce) rolls of five flavor roll candy. Separate colors. Crush each set of colored candies. For each ornament, arrange 6 or 7 Teddy Graham graham snacks in a circle, tree or heart shape on lightly greased foil-lined baking sheet. Fill center of each shape with 2 teaspoons crushed candies. Repeat to make a total of 10 ornaments. Bake at 350 degrees F for 4 minutes or until candy melts. Place an additional whole roll candy at one edge for hanging; bake 30 seconds more to slightly melt and attach to ornament. Cool; peel from

foil. Decorate as desired. Attach ribbon for hanging.

### TREE COOKIES

Decorate Made 'Em Myself cookies using tubes of icing that come with the cookies; let dry. Spread back of cookies with melted chocolate; dip in colored sprinkles and let dry. Make a small hole in cookies near top using toothpick; thread with licorice or colored ribbon for hanging.

### WHO IS THAT KNOCKING

These door decorations can be used on bedroom doors or classroom desks as well as the front door. When the season is over, tie the door knocker to a low branch for squirrels and birds to enjoy. Use whole graham crackers, colored frosting tubes and gels and assorted candies. Personalize by using your family's name and house number, if desired. Make a small hole near the top of cracker using toothpick and thread with licorice or colored ribbon for hanging.

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### MISCELLANEOUS

#### COOKING HINTS

#### HOUSEHOLD HINTS

\* \* \*

#### COOKING HINTS

### COOKIE MAKING TIPS- A BAKER'S DOZEN

Here, helpful hints for turning out the best batch - from choosing the right pan to cooling techniques

1. Pans are important: Choose the right pan for baking. Shiny aluminum pans are best for even browning of cookies. Cookie sheets should be at least 2 inches smaller all around than your oven so heat can circulate and cookies can bake evenly. If you bake one sheet of cookies at a time, place rack in center of oven; if baking two sheets, place racks so they divide oven into thirds and switch the sheets once during baking so cookies on both sheets will brown evenly. For all but bar cookies don't use pans with high sides that will deflect heat and make cookies hard to remove. Bar cookies should be baked in pans no deeper than two inches.

2. If you need extra cookie sheets, inverted jelly-roll or baking pans may be used. Or, cut a piece of heavy-duty foil to fit cookie sheet. While sheet of cookies is baking, place more dough on the foil; as soon as cookie sheet comes out of the oven and is emptied, place foil with dough on it and bake at once.
3. Prepare pans by greasing lightly only if directed. Very rich cookies will spread too much if baked on greased cookie sheets.
4. To sift or not to sift, if not specified usually spooned right from the canister or sack into dry-ingredients measuring cups. If, however, your recipe calls for sifted flour, sift the flour and then measure it before using.
5. Make mixing easier--use your mixer, or use a wooden spoon with a long handle so you can mix, stir, and beat comfortably. Don't overbeat, or cookies will be tough.
6. Bar cookies: Spread dough evenly in pan so cookies will have uniform texture.
7. Drop cookies: Scoop up uniform amounts of dough and drop about 2 inches apart on cookie sheet. Use a small spatula to shape and round them.
8. Refrigerator cookies: Slice roll thinly and evenly so cookies will be uniform and crisp.
9. Molded cookies: Chill dough so it will be firm enough to shape. Work with a small amount at a time and keep the rest refrigerated.
10. Pressed cookies: Follow manufacturer's directions for using cookie press. Chill dough only if recipe directs.
11. Rolled cookies: If dough seems too soft, don't add flour--refrigerate it until cold and firm. Roll a small amount of dough at a time (keep rest refrigerated) on floured pastry cloth so too much flour isn't worked into dough. Cut with floured cookie cutter or knife. Press trimmings together, reroll, and cut.
12. When baking cookies, have oven preheated to correct temperature before putting cookies in. Cookies bake quickly, so test doneness at end of minimum baking time. If cookies feel set and dry, they are done.

13. The best ways to cool cookies: Remove from oven; if cookies are small, with pancake turner, remove them at once from cookie sheet to wire racks to cool (they continue to bake on the hot cookie sheet); cool large cookies a few minutes before removing from cookie sheet unless recipe directs otherwise. Don't overlap or place cookies on top of each other-- they will become soggy. Slightly cool bar cookies in pan before cutting into pieces; they'll be crumbly if cut while too warm.

Always make sure cookies are completely cooled before storing in containers.

### EXTENDING BUTTER

Women Alive

To extend one pound of margarine or butter to two pounds!

1 pound butter or margarine (room temperature)

1 cup buttermilk

1 cup salad oil

Whip together by hand or in processor. Refrigerate.

### CRISPER PIZZA CRUST

For a crisper crust on pizza use an atomizer to spray the oven lightly with water (steam helps to insure a crisp crust) repeat twice more during baking.

### TIER CAKE INSTRUCTIONS

Betty Crocker

Bake at 325 degrees

Pan size	Amt. of batter	Baking time
6"x2"	2 1/2 c.	25-30 min.
10"x2"	1 pkg.	38-48 min.
12"x2"	1 1/2 pkgs.	43-53 min.
14"x2"	2 pkgs.	48-58 min.
16"x2"	2 1/2 pkgs.	58-68 min.

### TIPS ON COOKING LAMB

American lamb is naturally mild, tender and has little marbling. so to keep it juicy and moist, follow these two rules:

1. Don't overcook lamb. It is best served with a pink center.
2. Use a low-to-moderate cooking temperature.

#### QUICK AND EASY ROASTING GUIDE FOR AMERICAN LAMB

Oven Temperature: 300 degrees - 325 degrees F For best results use a meat thermometer

Cook to an internal temperature of 150 degrees F for medium rare.

Cook to an internal temperature of 160 degrees F for medium.

#### LAMB CUT / COOKING TIME PER POUND

Boneless Shoulder roast, rolled (3-5 lbs) cooking time 35-40 minutes

Boneless Sirloin roast (1 1/4 - 1 3/4 lbs) cooking time 45-55 min.

Top Round roast (1 1/4 - 1 3/4 lbs.) cooking time 45-55 minutes

Boneless leg of lamb, rolled (4-7 lbs.) cooking time 30-35 minutes

Leg of Lamb, Bone-in (5-7 lbs.) cooking time 25-30 minutes

Frozen lamb roasts require 1/3 more cooking time per pound.

#### TO MELT CHOCOLATE CHIPS IN MICROWAVE

Place morsels in dry 4 cup glass. Microwave on High 1 minute. Stir, Microwave on high 1 minute longer. Stir until smooth.

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#### HOUSEHOLD

##### BAKING SODA

as a miscellaneous cleaner.

by Martha S. Bryan

To use as a solution, dissolve 4 Tablespoons baking soda in 1 quart of

water.

To use as a paste, mix 3 parts baking soda to 1 part water.

Sprinkle baking soda straight from box to clean formica counter tops, linoleum, tile, chrome, porcelain, enamel, and stainless steel.

For shower curtains, a baking soda solution will remove soap residue and mildew without harming the plastic. Clean, rinse thoroughly and wipe dry.

#### DRAIN CLEANER

by Martha S. Bryan

1/2 cup Arm & Hammer baking soda 1 cup boiling water

Mix and pour down drain allowing to stand 15 minutes before flushing with hot water.

#### FURNITURE CLEANER

by Martha S. Bryan

1/4 cup vinegar

1 quart water

Wash furniture in this solution and allow it to dry before repolishing.

#### OTHER CLEANING HINTS

by Martha S. Bryan

Using simple cleaners rather than expensive sprays and highly advertised products can be just as effective and yet cut costs.

The warmth of spring may bring unwanted pests. For ants, sprinkle cinnamon around the foundation of house. To rid kitchen of ants, sprinkle cinnamon under the sink, beneath doors, behind refrigerator and stove, and at source of entrance, if known.

For roaches, sprinkle boric acid in those hidden spots. Boric acid is the most effective ingredient in commercial pesticides and it is less expensive to purchase it from your pharmacist. It may be used plain or mixed with a bit of sugar or onion pieces to attract these pests.

Cleaning projects can be hard on your hands. For stained hands, rub them well with lemon juice. For rough hands, mix 1 tsp. each of salad oil and sugar and work well into hands. Soap, rinse, and dry well. Apply your regular hand cream.

Sounds terrible, but works beautifully!

## WINDOW CLEANER

by Martha S. Bryan

Women Alive

1 pint rubbing alcohol  
2 Tbsps. ammonia  
1 Tbsp. dishwashing detergent

Add water to make one gallon liquid. Label clearly and keep out of reach of children.

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## INDEX

### A

ALICE BARKER'S POUND CAKE-- (CAKE VARIETY)  
ALL OATMEAL CRUNCHIES-- (COOKIES ASSORTED)  
ALMOND BUTTER CRUNCH--(FANCY CANDY)  
ALMOND CRUST CROQUETTES-- (MAINDISH.-ASSORTED)  
ALMOND GINGER CRISPS-- (COOKIES ASSORTED)  
ALMOND PHILLY FUDGE-- (CANDY)  
AMARGOS ALMOND CAKES-- (COOKIES ASSORTED)  
AMAZING RAISIN CAKE-- (CAKE VARIETY)  
AMBROSIA CHOCOLATE CHIP COOKIES-- (COOKIES ASSORTED)  
AMBROSIA MOLD-- (SALAD)  
ANNA'S CHEESE BISCUITS-- (ROLLS ECT.)  
ANNA'S ROAST LOIN OF PORK-- (PORK)  
ANY NUT BARS-- (BARS)  
ANYTIME REFRESHER-- (BEVERAGE)  
APPLE BACON QUICHE-- (MAINDISH ASSORTED)  
APPLE BARS-- (BARS)  
APPLE BERRY JAM-- (SAUCE)  
APPLE BROWN BETTY CAKE--(APPLECAKE)  
APPLE CHIFFON SQUARES-- (DESSERT FANCY)

APPLE CRISP-- (DESSERT)  
APPLE LEMONADE-- (BEVERAGE)  
APPLE OATMEAL COCONUT TREAT-- (DESSERT)  
APPLE RAISIN MUFFINS-- (ROLLS ECT)  
APPLE SAUSAGE CASSEROLE-- (PORK)  
APPLE SCOTCH COOKIES-- (COOKIES ASSORTED)  
APPLE SHRIMP SALAD BOWL-- (SALAD)  
APPLE STACK CAKE--(APPLECAKE)  
APPLE STRUDEL STACK-- (DESSERT)  
APPLE STRUDEL-- (DESSERT FANCY)  
APPLE WALNUT CURRANT CAKE--(APPLECAKE)  
APPLES AND ORANGES SALAD-- (SALAD)  
APPLESAUCE COFFEE CAKE-- (CAKE VARIETY)  
APPLESAUCE FRUITCAKE-- (FANCY CAKE)  
APPLESAUCE SPICE MUFFINS-- (ROLLS ECT)  
APPLESAUCE-SPICE CAKE--(APPLECAKE)  
APPLESCOTCH DESSERT-- (DESSERT)  
APRICOT FOLDUPS-- (FANCY COOKIES)  
ARTICHOKE BAKE-- (VEGETABLE)  
ARTICHOKE DIP-- (APPETIZERS)  
AU GRATIN AVOCADO-HAM BROIL-- (POTATO)  
AUTUMN CHEESECAKE (SPICED PUMPKIN)-- (DESSERT FANCY)  
AVOCADO DIP--(APPETIZE)  
AVOCADO ITALIANO-- (SALAD)

## B

BACON TATER BITES-- (POTATO)  
BAKED ALASKA-- (FANCY CAKE)  
BAKED APPLES-- (DESSERT)  
BAKED CUSTARD-- (DESSERT)  
BAKED SALMON LOAF-- (SEAFOOD)  
BAKED SALMON WITH HERB SAUCE--(SEAFOOD)  
BAKED SPAGHETTI SUPPER-- (MAINDISH -ITALIAN)  
BAKER'S ONE-BOWL BROWNIES-- (BARS)  
BAKING SODA-- (HINTS)  
BANANA BARS-- (BARS)  
BANANA DREAM PIE-- (CREAMPIE)  
BANANA FILLING WITH WARM STRAWBERRY SAUCE-- (SAUCE)  
BANANA FROZEN YOGURT-- (DESSERT)  
BANANA OATMEAL COOKIES-- (COOKIES ASSORTED)  
BANANA RAISIN BREAD-- (BREAD VARIETY)  
BANANA SPLIT PIE-- (CREAMPIE)  
BANANA WHIP-UP-- (BEVERAGE)



BANANA-NUT BREAD-- (BREAD VARIETY)  
BARBECUE BASTING SAUCE-- (SAUCE)  
BARBECUE BURGERS-- (BEEF)  
BARBECUE BURGERS-- (BEEF)  
BARBECUE FINISHING SAUCE-- (SAUCE)  
BARBECUE SAUCE-- (SAUCE)  
BARVARIAN CREAM-- (DESSERT)  
BASIC BAKED MACARONI AND CHEESE-- (MAINDISH -PASTA)  
BASIC LOAF DOUGH-- (BREAD VARIETY)  
BASIC MUFFINS-- (ROLLS ECT.)  
BASIC PIE CRUST-- (FRUITPIE)  
BASIL TOMATOES-- (VEGETABLES)  
BEAN SALAD-- (SALAD)  
BEEF BURGERS TERIYAKI-- (BEEF)  
BEEF NOODLES MARZETTI-- (BEEF)  
BEEF ROULADEN-- (BEEF)  
BEEF STROGANOFF-- (BEEF)  
BERRY CRUNCH-- (DESSERT)  
BEST APPLESAUCE CAKE--(APPLECAKE)  
BIRD IN A NEST-- (POTATO)  
BISCUITS-- (ROLLS ECT)  
BISCUT BASKETS-- (MAINDISH -ASSORTED)  
BLACKBERRY MINI PIES-- (FRUITPIE)  
BLOND BROWNIES--(BARS)  
BLUEBERRY MUFFINS-- (ROLLS ECT)  
BORSCHT-- (SOUP)  
BRAN MUFFINS-- (ROLLS ECT)  
BRAZILIAN BANANA COOKIES-- (COOKIES ASSORTED)  
BREAD PUDDING-- (DESSERT)  
BREAD STUFFING AND TURKEY-- (TURKEY)  
BREAKFAST SKILLET PIE-- (POTATO)  
BRER RABBIT GINGERBREAD-- (DESSERT)  
BROCCOLI AND PASTA-- (VEGETABLES)  
BROCCOLI AND ARTICHOKE CASSEROLE-- (VEGETABLES)  
BROCCOLI ONION DELUXE-- (VEGETABLES)  
BROCCOLI SALAD--(SALAD)  
BROCCOLI SOUP CREAM OF-- (VEGETABLES)  
BROCCOLI SQUARES-- (VEGETABLES)  
BROILED AVOCADO LUNCHEON CUP-- (MAINDISH -ASSORTED)  
BROTHER'S COOKIES-- (COOKIESASSORTED)  
BROWN-EYED SUSANS-- (COOKIESASSORTED)  
BUENOS NACHOS-- (APPETIZERS)  
BUNUELOS-- (COOKIESASSORTED)  
BURIED CHERRY COOKIES-- (COOKIESASSORTED)  
BURNT ALMONDS--(FANCY CANDY)  
BUTTER PECAN ICE CREAM-- (DESSERT)

BUTTER PECAN-BANANA PUDDING CAKE-- (CAKE VARIETY)  
BUTTER PECAN-OATMEAL COOKIES-- (COOKIES ASSORTED)  
BUTTER TOFFEE-- (CANDY)  
BUTTERFINGERS-- (CANDY)  
BUTTERHORN ROLLS-- (ROLLS ECT)  
BUTTERMILK CANDY-- (CANDY)  
BUTTERMILK DOUGHNUTS-- (ROLLS ECT)  
BUTTERSCOTCH APPLE PECAN COBBLER-- (DESSERT)  
BUTTERSCOTCH CEREAL TOSS-- (CANDY)  
BUTTERSCOTCH CREAM CHEESE BARS-- (BARS)  
BUTTERSCOTCH HAYSTACKS-- (CANDY)  
BUTTERSCOTCH ICE CREAM CAKE-- (FANCY CAKE)

## C

CABBAGE BRAISED-- (VEGETABLES)  
CABBAGE STUFFED-- (VEGETABLES)  
CAJUN BARBECUED FISH SAUCE-- (SAUCE)  
CALICO POTATO SALAD-- (POTATO)  
CALORIE WATCH CHINESE CHICKEN WITH SPAGHETTI-- (CHICKEN)  
CALYPSO BEEF SALAD-- (SALAD-MEAT)  
CALZONE--(MAIN DISH-ASSORTED)  
CAN'T FAIL 5 MINUTE FUDGE-- (CANDY)  
CANADIAN POTATO CHEESE SOUP-- (SOUP)  
CANDIED WALNUTS-- (FANCY CANDY)  
CANDY CANE COOKIES-- (FANCY COOKIES)  
CANDY CANING-- (COOKIES ASSORTED)  
CAPPUCCINO CHEESECAKE SQUARES-- (DESSERT FANCY)  
CAPPUCCINO ICE CREAM-- (DESSERT)  
CARAMEL ACORNS-- (FANCY COOKIES)  
CARAMEL APPLE CAKE WITH GRANOLA STREUSEL--(APPLECAKE)  
CARAMEL CRISPS-- (BARS)  
CARAMELS--(FANCY CANDY)  
CARIBBEAN SALSA-- (SAUCES)  
CARNATION FIVE MINUTE FUDGE-- (CANDY)  
CARNATION PUMPKIN PIE-- (FRUITPIE)  
CARROT CAKE-- (CAKE VARIETY)  
CARROT CAKE-- (CAKE VARIETY)  
CARROT COOKIES-- (COOKIES ASSORTED)  
CARROT LOAF-- (VEGETABLES)  
CARROTS MARINATED-- (VEGETABLES)  
CARROTS SWEET'N'SOUR-- (VEGETABLES)  
CHECKERED SHORTBREAD COOKIES-- (FANCY COOKIES)  
CHEDDAR CHICKEN DIVAN-- (CHICKEN)

CHEESE AND MAC SALAD-- (SALAD)  
CHEESE BISCUITS-- (ROLLS ECT)  
CHEESE BLINTZES-- (MAINDISH-ASSORTED)  
CHEESE BREAD-- (ROLLS ECT)  
CHEESE BRUNCH BAKE-- (MAINDISH-BREAKFAST)  
CHEESE POPOVERS-- (ROLLS ECT)  
CHEESE SQUASH CASSEROLE--(MAINDISH-VEGETARIAN)  
CHEESE TOPPING FOR POTATOES OR VEGETABLES--(SAUCES)  
CHEESE WHIZ FUDGE-- (CANDY)  
CHEESE-CRUMBED CORNISH HENS-- (CHICKEN)  
CHEESECAKE WITH HUCKLEBERRY SAUCE-- (DESSERT FANCY)  
CHEESY CHILI MAC SLOW COOK-- (MAINDISH-ASSORTED)  
CHEESY PITA PIZZA-- (APPETIZERS)  
CHEESY ZUCCHINI CASSEROLE-- (VEGETABLES)  
CHERRY /CHOCOLATE BANANA SPLITS-- (DESSERT)  
CHERRY CHIFFON DESSERT-- (DESSERT)  
CHERRY CHOCOLATE CAKE-- (CAKE CHOCOLATE)  
CHERRY DATE DELIGHT-- (DESSERT)  
CHERRY DELIGHT-- (DESSERT)  
CHERRY FILLED ANGEL CAKE-- (CAKE VARIETY)  
CHERRY LEMON CAKE-- (CAKE VARIETY)  
CHERRY MACARON PARFAITS-- (DESSERT)  
CHERRY OAT DESSERT SQUARES-- (DESSERT)  
CHERRY PEACH COBBLER-- (DESSERT)  
CHERRY PIE SUPREME-- (FRUITPIE)  
CHERRY PIE TWO-- (FRUITPIE)  
CHERRY PIE-- (FRUITPIE)  
CHERRY S'MORES-- (DESSERT)  
CHESTNUTS--(FANCY CANDY)  
CHEWY BUTTERSCOTCH BROWNIES-- (BARS)  
CHEWY CHESS PIE-- (PIE ASSORTED)  
CHEWY SQUARES-- (BARS)  
CHEX PARTY MIX-- (APPETIZERS)  
CHICK-PEA SPREAD-- (APPETIZERS)  
CHICKEN /WILD RICE SALAD /CHUTNEY DRESSING-- (SALAD)  
CHICKEN A LA MARIA-- (CHICKEN)  
CHICKEN A-GO-GO-- (CHICKEN)  
CHICKEN AMANDINE-- (CHICKEN)  
CHICKEN AND RICE CASSEROLE-- (CHICKEN)  
CHICKEN BASKET BAKE-- (CHICKEN)  
CHICKEN CACCIATORE--(CHICKEN)  
CHICKEN DIVAN-- (CHICKEN)  
CHICKEN FRICASSEE-- (CHICKEN)  
CHICKEN LO MEIN-- (CHICKEN)  
CHICKEN MACARONI CASSEROLE-- (CHICKEN)  
CHICKEN NOODLE DINNER-- (CHICKEN)

CHICKEN PACIFICA-- (CHICKEN)  
CHICKEN PIZZA MUFFINS-- (CHICKEN)  
CHICKEN PUFFS-- (CHICKEN)  
CHICKEN QUICHE AMANDINE-- (CHICKEN)  
CHICKEN SALAD "CEVICHE"-- (SALAD)  
CHICKEN SHELL SALAD-- (CHICKEN)  
CHICKEN WAIKIKI BEACH-- (CHICKEN)  
CHICKEN WINGS WITH SPANISH RICE-- (CHICKEN)  
CHICKEN WITH ORANGE SAUCE-- (CHICKEN)  
CHICKEN ZITI WITH TWO TOMATOES-- (CHICKEN)  
CHILI CON CREAMETTES-- (MAINDISH-PASTA)  
CHILI MAC QUICHE-- (MAINDISH-MEXICIAN)  
CHILI RELLANOS-- (APPETIZERS)  
CHILI-POPPED POPCORN-- (APPETIZERS)  
CHINESE ALMOND COOKIES-- (COOKIES ASSORTED)  
CHINESE ALMOND COOKIES-- (COOKIES ASSORTED)  
CHINESE ALMONDS-- (COOKIES ASSORTED)  
CHINESE CHICKEN SALAD-- (SALAD)  
CHINESE FRIED RICE-- (RICE)  
CHINESE MEATBALLS-- (BEEF)  
CHINESE TURKEY SALAD-- (SALAD)  
CHIQUITA CHOCOLATE BROWNIES-- (BARS)  
CHOCO PEANUT BUTTER BARS-- (BARS)  
CHOCOLATE APRICOT LINZER HEART-- (DESSERT FANCY)  
CHOCOLATE BONNETS-- (FANCY COOKIES)  
CHOCOLATE BRAZIL NUTS-- (FANCY COOKIES)  
CHOCOLATE CARAMEL BARS-- (BARS)  
CHOCOLATE CHIP BANANA COOKIES-- (COOKIES ASSORTED)  
CHOCOLATE CHIP KISS COOKIES-- (FANCY COOKIES)  
CHOCOLATE CLUSTERS-- (CANDY)  
CHOCOLATE CLUSTERS--(FANCY CANDY)  
CHOCOLATE COFFEE RING-- DESSERT-DESSERT)  
CHOCOLATE COTTAGE CHEESE COOKIE-- (COOKIES ASSORTED)  
CHOCOLATE COVERED CHERRIES--(FANCY CANDY)  
CHOCOLATE COVERED ALMOND MACAROONS-- (COOKIES ASSORTED)  
CHOCOLATE CRINKLES-- (COOKIES ASSORTED)  
CHOCOLATE CRISP COOKIES-- (COOKIES ASSORTED)  
CHOCOLATE DATE YULE LOG--(FANCY CANDY)  
CHOCOLATE DIPPED PEEL--(FANCY CANDY)  
CHOCOLATE DREAM PIE-- (CREAM PIE)  
CHOCOLATE FILLED BON-BONS-- (COOKIES ASSORTED)  
CHOCOLATE LUST-- (DESSERT)  
CHOCOLATE MARSHMALLOW FUDGE-- (CANDY)  
CHOCOLATE MINT MOUSSE PIE-- (CREAM PIE)  
CHOCOLATE MINT FUDGE-- (CANDY)  
CHOCOLATE OATMEAL CAKE-- (CAKE CHOCOLATE)

CHOCOLATE OATMEAL CHIPPERS-- (COOKIES ASSORTED)  
CHOCOLATE OATRAGE SNACK CAKE-- (CAKE CHOCOLATE)  
CHOCOLATE PEANUT BUDDY BARS-- (BARS)  
CHOCOLATE PEANUT BUTTER BALLS-- (CANDY)  
CHOCOLATE PIXIES-- (COOKIES ASSORTED)  
CHOCOLATE RASPBERRY MOUSSE CAKE--(CAKE CHOCOLATE)  
CHOCOLATE RICOTTA CHEESECAKE-- (DESSERT FANCY)  
CHOCOLATE RIPPLE DIVINITY-- (CANDY)  
CHOCOLATE SANDWICHES-- (COOKIES ASSORTED)  
CHOCOLATE SAUCE-- (SAUCES)  
CHOCOLATE SOUFFLE--(DESSERT FANCY)  
CHOCOLATE STICKS-- (BARS)  
CHOCOLATE TOPPED OAT WAFERS-- (FANCY COOKIES)  
CHOCOLATE VELVET PIE-- (CREAM PIE)  
CHOCOLATE WALNUT ROLLS-- (ROLLS ECT)  
CHOCOLATE ZUCCHINI CAKE-- (CAKE CHOCOLATE)  
CHOCOLATE-MINT BARS-- (BARS)  
CHOW MEIN HOT DISH-- (BEEF)  
CHRISTMAS BELLS-- (FANCY COOKIES)  
CHRISTMAS CASSEROLE COOKIES-- (COOKIES ASSORTED)  
CHRISTMAS DROP COOKIES-- (COOKIES ASSORTED)  
CHRISTMAS FUDGE-- (CANDY)  
CHRISTMAS SPICE NUTS-- (COOKIES ASSORTED)  
CHRISTMAS STARS-- (FANCY COOKIES)  
CHRISTMAS WALNUT BRITTLE--(FANCY CANDY)  
CHUNKY SHRIMP GAZPACHO-- (SEAFOOD)  
CHUTNEY CHICKEN-- (CHICKEN)  
CIDER SALAD-- (SALAD)  
CINNAMON APPLE MINCE MUFFINS-- (ROLLS ECT)  
CINNAMON SLEDGES-- (BARS)  
CINNAMON SWIRL CHERRY DESSERT-- (DESSERT)  
CINNAMON-ORANGE BREAKFAST PUDDING-- (MAINDISH-BREAKFAST)  
CLAM CHOWDER-- (SOUP)  
CLASSIC BROWNIE-- (BARS)  
COCOA CRATER CAKE-- (CAKE CHOCOLATE)  
COCOA MERINGUE LADYFINGERS--(FANCY CANDY)  
COCOA NUGGETS-- (COOKIES ASSORTED)  
COCOA OATMEAL COOKIES-- (COOKIES ASSORTED)  
COCONUT BARS-- (BARS)  
COCONUT BON BONS-- (CANDY)  
COCONUT CHEWS-- (CANDY)  
COCONUT FANTASY BARS-- (BARS)  
COCONUT SNOWDROPS-- (COOKIES ASSORTED)  
COCONUT SNOWDROPS-- (CANDY)  
COFFEE BROWNIES-- (BARS)  
COFFEE CAKE-- (CAKE VARIETY)

COFFEE CHIFFON PIE-- (CREAM PIE)  
COFFEE PENUCHE--(FANCY CANDY)  
COLONIAL BREAD-- (BREAD VARIETY)  
COME ON OVER CAKE-- (CAKE VARIETY)  
CONFETTI CHRISTMAS TREES-- (FANCY COOKIES)  
CONFETTI MACARONI SALAD-- (SALAD)  
COOKIE MAKING TIPS-- (HELPFUL HINTS)  
COOL FRUIT PIE-- (FRUITPIE)  
CORN TORTILLAS-- (BREAD VARIETY)  
CORNBREAD-- (BREAD VARIETY)  
CORNMEAL BLACK PEPPER BREAD-- (BREAD VARIETY)  
CORNMEAL COOKIES-- (COOKIES ASSORTED)  
COWBOY COOKIES, KANSAS STYLE-- (COOKIES ASSORTED)  
CRAB DIP-- (APPETIZERS)  
CRAB SOUFFLE ROLL-- (APPETIZERS)  
CRABMEAT TORTILLA ROLL-UPS-- (SEAFOOD)  
CRACKLE POUND CAKE-- (CAKE VARIETY)  
CRANBERRY APPLE CAKE--(APPLECAKE)  
CRANBERRY MINCE PIE-- (FRUITPIE)  
CRANBERRY NUT BREAD-- (BREAD VARIETY)  
CRANBERRY SALAD-- (SALAD)  
CRANBERRY TARTS-- (FANCY COOKIES)  
CRANBERRY WHIPPED CREAM SALAD-- (SALAD)  
CRANBERRY-RAISIN-SAUCE CHICKEN-- (CHICKEN)  
CRAWFISH OR SHRIMP SOUFFLEE-- (SEAFOOD)  
CREAM CHEESE PIE-- (CREAM PIE)  
CREAM CHEESE BUTTER CREAMS-- (CANDY)  
CREAM OF CARROT- CHEESE SOUP-- (SOUP)  
CREAMETTE NOODLES ROMANOFF-- (MAINDISH-PASTA)  
CREAMETTE SUMMER SALAD-- (SALAD)  
CREAMY BAKED CHEESECAKE-- (DESSERT FANCY)  
CREAMY BANANA PUDDING-- (DESSERT)  
CREAMY BUTTER PECAN ICE CREAM PIE-- (CREAM PIE)  
CREAMY CHEESE PIE-- (CREAM PIE)  
CREAMY CHOCOLATE FUDGE-- (CANDY)  
CREAMY COCONUT PIE-- (CREAM PIE)  
CREAMY DUTCH APPLE DESSERT-- (DESSERT)  
CREAMY EGGNOG PIE-- (CREAM PIE)  
CREAMY FRUIT'N NUT CHEESECAKE-- (DESSERT FANCY)  
CREAMY ITALIAN TOSS-- (SALAD)  
CREAMY LEMON MERINGUE PIE-- (CREAM PIE)  
CREAMY TOMATO SHAKE-- (BEVERAGES)  
CREOLE CANDY--(FANCY CANDY)  
CREPES-- (ROLLS ECT)  
CRISPER PIZZA CRUST-- (HELPFUL HINTS)  
CROISSANTS-- (ROLLS ECT)

CROWN OF THORNS COOKIES-- (FANCY COOKIES)  
CROWN ROAST OF PORK-- (PORK)  
CRUNCHY BEEF BAKE-- (BEEF)  
CRUNCHY CARROT COOKIES-- (COOKIES ASSORTED)  
CRUNCHY MILK CHOCOLATE OATMEAL COOKIES-- (COOKIES ASSORTED)  
CRUNCHY NUT COOKIES-- (COOKIES ASSORTED)  
CRUNCHY TURKEY SALAD-- (SALAD)  
CRUSTLESS CRAB QUICHE-- (SEAFOOD)  
CRUSTY SALMON CROQUETTES-- (SEAFOOD)  
CURRIED FRIED-RICE SALAD-- (SALAD)  
CURRIED POTATO AND CAULIFLOWER SOUP-- (SOUP)  
CURRY POWDER MILD-- (SAUCES)  
CUSTARD PUMPKIN PIE-- (FRUITPIE)

## D

DATE NUT WHEELS-- (FANCY COOKIES)  
DEB'S BREAKFAST CAKE-- (ROLLS ECT)  
DECADENT FUDGE CAKE-- (CAKE CHOCOLATE)  
DEE'S LEMON PIE-- (CREAM PIE)  
DELECTABLE POTATOES-- (POTATOES)  
DELI QUICK PASTA SALAD-- (SALAD)  
DELUXE BLUEBERRY MUFFINS-- (ROLLS ECT)  
DELUXE PECAN CHOCOLATE COOKIES-- (COOKIES ASSORTED)  
DELUXE PINEAPPLE CAKE-- (CAKE VARIETY)  
DILL PICKLE--(APPETIZERS)  
DILLED CARROT SOUP-- (SOUP)  
DILLY ONION LOAF-- (BREAD VARIETY)  
DIP FOR TORTILLA CHIPS-- (APPETIZERS)  
DOUBLE CHOCOLATE CHIP-- (COOKIES ASSORTED)  
DOUBLE CHOCOLATE MINT CHIP COOKIES-- (COOKIES ASSORTED)  
DOUBLE CHOCOLATE MINT DESSERT-- (DESSERT)  
DOUBLE FUDGE BROWNIES-- (BARS)  
DOUBLE PISTACHIO CAKE-- (CAKE VARIETY)  
DOUGH FOR MOLDING-- (CRAFTS)  
DRAIN CLEANER-- (HELPFUL HINTS)  
DREAM CHICKEN-- (CHICKEN)  
DRIED AND FRESH FRUIT COMPOTE-- (SALAD)  
DRIED APPLE CAKE--(APPLECAKE)  
DUMPLINGS-- (ROLLS ECT)  
DUTCH APPLE PIE-- (FRUITPIE)  
DUTCH APPLE FRITTERS-- (DESSERT)  
DUTCH BUTTER COOKIES-- (COOKIES ASSORTED)

## E

EASTERN SPREAD-- (APPETIZERS)  
EASY BERRY JAM-- (SAUCES)  
EASY FROZEN DESSERT TORTE-- (DESSERT)  
EASY HOMEMADE ICE CREAM-- (DESSERT)  
EASY MIX CANDY-- (CANDY)  
EASY PEACH CRISP-- (DESSERT)  
EASY PUMPKIN CREAM PIE-- (CREAM PIE)  
EASY TURTLE CANDIES--(FANCY CANDY)  
EGG NOODLE SLAW-- (SALAD)  
EGGLESS MARBLE CAKE-- (CAKE VARIETY)  
EGGNOG CAKE-- (CAKE VARIETY)  
EGGPLANT PANCAKES WITH SALMON -- (MAINDISH-ASSORTED)  
EGGS ROYAL-- (MAINDISH-BREAKFAST)  
ELAINE CARLSON'S SPICED SESAME BARS-- (BARS)  
ELEGANT CHEESECAKE DESSERT-- (DESSERT FANCY)  
ELEPHANT STEW-- (SOUP)  
ENGLISH TOFFEE COOKIES-- (COOKIES ASSORTED)  
ENGLISH TOFFEE PUDDING-- (DESSERT)  
ENGLISH TOFFEE-- (CANDY)  
ENGLISH TOFFEE-- (DESSERT FANCY)  
EXTENDING BUTTER-- (HELPFUL HINTS)  
EXTRA EASY GERMAN SWEET CHOCOLATE CAKE-- (CAKE CHOCOLATE)

## F

FANTASY FUDGE-- (CANDY)  
FAST AND FABULOUS FRUIT-- (DESSERT)  
FAST FIXING CHOCOLATE CHIP CAKE-- (CAKE CHOCOLATE)  
FAT FREE CHOCOLATE THERAPY CAKE-- (CAKE CHOCOLATE)  
FAVORITE APPLE PIE-- (FRUITPIE)  
FESTIVE COOKIE TREE-- (CRAFTS)  
FETTUCINI BRUNCH-- (MAINDISH-PASTA)  
FETTUCHINI ALFREDO-- (MAINDISH-PASTA)  
FIESTA CASSEROLE-- (MAINDISH-MEXICIAN)  
FILLED COOKIE TURNOVER-- (COOKIES ASSORTED)  
FINNISH ALMOND COOKIES-- (COOKIES ASSORTED)  
FISH CHOWDER-- (SOUP)  
FISH WITH PEPPERS-- (SEAFOOD)  
FIVE HOUR STEW-- (SOUP)  
FLAKE COOKIES-- (COOKIES ASSORTED)



FLORENTINE LAYERS-- (BEEF)  
FOOLPROOF BISCUITS-- (ROLLS ECT)  
FOOLPROOF CHOCOLATE FUDGE-- (CANDY)  
FOOLPROOF FUDGE CUT-OUTS-- (CANDY)  
FRENCH COCONUT PIE-- (CREAM PIE)  
FRENCH CRULLERS AND BEIGNETS-- (DESSERT FANCY)  
FRENCH FRIED BAKED POTATOES-- (POTATOES)  
FRENCH FRIED ADVICE-- (POTATOES)  
FRENCH VANILLA CUSTARD-- (DESSERT)  
FRESH APPLE CAKE--(APPLECAKE)  
FRESH CORN PUFFS-- (VEGETABLES)  
FRESH GARDEN SALAD-- (SALAD)  
FRESH TOMATO TOSS-- (SALAD)  
FRIED CORNMEAL MUSH-- (BREAD VARIETY)  
FRIED SESAME BOWS-- (COOKIES ASSORTED)  
FRIENDLY DOG SALAD-- (SALAD)  
FRONTIER DINNER-- (MAINDISH-PASTA)  
FROSTED SNOWMEN-- (FANCY COOKIES)  
FROZEN FRUIT RING-- (DESSERT)  
FROZEN ICE CREAM DELIGHT-- (DESSERT FANCY)  
FROZEN LAYERED CHOCOLATE ALMOND MOUSSE-- (DESSERT FANCY)  
FROZEN MOCHA CHEESECAKE-- (DESSERT FANCY)  
FROZEN PUDDING SANDWICHES-- (DESSERT)  
FRUIT BOWL SUPREME-- (SALAD)  
FRUIT CAKE COOKIES-- (COOKIES ASSORTED)  
FRUIT COBBLER-- (DESSERT)  
FRUIT DIP-- (APPETIZERS)  
FRUIT PIZZA-- (APPETIZERS)  
FRUIT'N YOGURT PIE-- (FRUITPIE)  
FRUITCAKE CHEWS-- (COOKIES ASSORTED)  
FUDGE CANDY DROPS-- (CANDY)  
FUDGE MACARON PIE-- (PIE ASSORTED)  
FUDGE PIE-- (PIE ASSORTED)  
FUDGE SQUARES-- (BARS)  
FUDGE-- (CANDY)  
FUDGY FROSTING-- (CAKE VARIETY)  
FUNERAL PIE-- (FRUITPIE)  
FURNITURE CLEANER-- (HELPFUL HINTS)

## G

GARDEN FRESH SALSA-- (SAUCES)  
GARDEN LITE SPAGHETTI-- (MAINDISH-ITALIAN)  
GARDEN POTATO PANCAKES-- (POTATOES)

GARDENER'S DELIGHT SALAD-- (SALAD)  
GATEAU ST-HONORE-- (DESSERT FANCY)  
GERMAN APPLE PANCAKES-- (ROLLS ECT)  
GERMAN APPLESAUCE MEATLOAF-- (BEEF)  
GERMAN CHOCOLATE PIE-- (CREAM PIE)  
GERMAN POTATO SALAD-- (SALAD)  
GERMAN SWEET CHOCOLATE CAKE-- (CAKE CHOCOLATE)  
GERMAN SWEET CHOCOLATE PIE-- (CREAM PIE)  
GIANT CHOCOLATE RAISIN SENSATIONS-- (COOKIES ASSORTED)  
GIANT GINGERS-- (COOKIES ASSORTED)  
GINGER CREAMS-- (COOKIES ASSORTED)  
GLAZED CORNISH HENS-- (CHICKEN)  
GLAZED ORANGE TARTE-- (DESSERT)  
GOLDEN LEMON CHEESE PIE-- (CREAM PIE)  
GOLDEN LIGHT SIXTH STREET SPECIAL-- (BEEF)  
GOOD MORNING STREUSEL CAKE-- (CAKE VARIETY)  
GRAHAM APPLE COFFEE CAKE--(APPLECAKE)  
GRAHAM COCONUT CAKE-- (CAKE VARIETY)  
GRANDMA'S CHEESECAKE-- (DESSERT FANCY)  
GRANDMA'S NEW PEA SOUP-- (SOUP)  
GRANDMA'S ONE-BOWL APPLESAUCE CAKE--(APPLECAKE)  
GREEN ANGEL-- (CAKE VARIETY)  
GREEN BEAN GARDEN SAUTE-- (VEGETABLES)  
GREEN BEAN CASSEROLE-- (VEGETABLES)  
GREEN CHILI CASSEROLE--(MAINDISH-VEGETARIAN)  
GREEN CORN TAMALES-- (VEGETABLES)  
GREEN PEPPER JELLY-- (SAUCES)  
GROUND BEEF GRAND STYLE-- (BEEF)  
GUMBO-- (SOUP)  
GUMDROP COOKIES-- (COOKIES ASSORTED)

## H

HALF-TIME SPOON ROLLS-- (ROLLS ECT)  
HAM CASSEROLE-- (PORK)  
HAM CREOLE WITH NOODLES-- (PORK)  
HAM ICEBOX SALAD-- (SALAD)  
HAM WITH APPLE CIDER SAUCE-- (PORK)  
HAWAIIAN KISSES-- (COOKIES ASSORTED)  
HAWAIIAN STYLE POT ROAST-- (BEEF)  
HAWAIIAN SPINACH SALAD-- (SALAD)  
HAZELNUT YULE LOG-- (FANCY CAKES)  
HEALTH FOOD DIET DRINK-- (BEVERAGES)  
HEARTY BEEF STEW-- (SOUP)

HEARTY BEEF BARLEY SOUP-- (SOUP)  
HEARTY POTATO SOUP--(SOUP)  
HEAVENLY BROWNIES--(BARS)  
HEAVENLY COOKIES-- (COOKIES ASSORTED)  
HEAVENLY ICE CREAM PIE-- (CREAM PIE)  
HERBED CHICKEN STIR-FRY-- (CHICKEN)  
HERMIT LOGS-- (BARS)  
HERSHEY'S BEST BROWNIES-- (BARS)  
HICKORY-CHEESE LOAF-- (BREAD VARIETY)  
HOLIDAY CHERRY SQUARES-- (BARS)  
HOLIDAY GINGER COOKIES-- (COOKIES ASSORTED)  
HOLIDAY HUMMINGBIRD CAKE-- (CAKE VARIETY)  
HOLIDAY STAR CAKE--(APPLECAKE)  
HOLIDAY WREATH CAKE-- (CAKE VARIETY)  
HOME FRIES-- (POTATOES)  
HOME-MADE PRETZELS-- (APPETIZERS)  
HOMEMADE GRANOLA-- (APPETIZERS)  
HOMEMADE PASTRY RECIPE-- (FRUITPIE)  
HOMEMAKER'S HOLIDAY-- (MAINDISH-PASTA)  
HOMESTEADER'S CASSEROLE-- (MAINDISH-ASSORTED)  
HONEY BROILED SEA SCALLOPS--(SEAFOOD)  
HONEY JUMBLES-- (COOKIES ASSORTED)  
HONEY MUSTARD SAUCE-- (SAUCES)  
HONEY NUT BARS-- (BARS)  
HOPSCOTCH-- (CANDY)  
HOT CRANBERRY CITRUS PUNCH-- (BEVERAGES)  
HOT DIGGITY HOT DISH-- (MAINDISH-ASSORTED)  
HOT FUDGE SUNDAE CAKE-- (FANCY CAKES)  
HOT ROLL MASTER MIX-- (ROLLS ECT)  
HOT TUNA SANDWICH-- (SEAFOOD)  
HUMMINGBIRD CAKE-- (CAKE VARIETY)  
HUNGARIAN KALACHI (NUT ROLL)-- (DESSERT FANCY)

## I

ICE CREAM PUDDING-- (CREAM PIE)  
IMPOSSIBLE CHICKEN VEGETABLE PIE-- (CHICKEN)  
IMPOSSIBLE PIZZA PIE-- (MAINDISH-ITALIAN)  
ITALIAN CHEESECAKE-- (DESSERT FANCY)  
ITALIAN SEASONED RUB-- (SAUCES)  
ITALIAN STYLE CHILI-- (MAINDISH-ITALIAN)

## J

JACK-IN-THE-BOX-- (CRAFTS)  
JAM COOKIES-- (BARS)  
JAMBALAYA-- (PORK)  
JELL-O CHOCOLATE PUDDING CAKE-- (CAKE VARIETY)  
JEWELLED PINEAPPLE RINGS-- (BREAD VARIETY)  
JUMBO GINGERSNAPS-- (COOKIES ASSORTED)  
JUMBO MOLASSES COOKIES-- (COOKIES ASSORTED)

## K

KARTOFFELSUPPE-- (PORK)  
KASHA SALAD--(SALAD-VEGETABLE)  
KAY'S BEST CHOCOLATE CAKE-- (CAKE CHOCOLATE)  
KEY LIME PIE-- (PIE ASSORTED)  
KRISPIE YUM YUMS-- (BARS)  
KRUSTEAZ BATTER AND BREADER-- (BREAD VARIETY)  
KRUSTEAZ PEANUT BUTTER COOKIES-- (COOKIES ASSORTED)

## L

LAMB MUSHROOM BARLEY SOUP-- (SOUP)  
LASAGNA DELICIOSA-- (MAINDISH-ITALIAN)  
LASAGNA ROLL-UPS-- (MAINDISH-ITALIAN)  
LAYERED PUDDING DELIGHT-- (DESSERT)  
LAYERED RAVIOLI CASSEROLE-- (MAINDISH-ITALIAN)  
LEBANESE EGGPLANT-- (VEGETABLES))  
LEBKUCHEN (HONEY CAKES)-- (COOKIES ASSORTED)  
LEMON BARS-- (BARS)  
LEMON BUTTER SAUCE-- (SAUCES)  
LEMON BUTTER SAUCE-- (SAUCES)  
LEMON DROP COOKIES-- (COOKIES ASSORTED)  
LEMON GEMS-- (COOKIES ASSORTED)  
LEMON PIE-- (VARIETY PIES)  
LIBBY'S FAMOUS PUMPKIN PIE-- (FRUITPIE)  
LIGHT CRANBERRY MOUSSE-- (DESSERT)  
LIGHT'N FRUITY PIE-- (FRUITPIE)  
LIME PIE HAWAIIAN-- (CREAM PIE)  
LINGUINI WITH CLAM SAUCE-- (SEAFOOD)  
LITE GARDEN CHEESE SALAD-- (SALAD)  
LITE LUNCHEON SALAD-- (SALAD)

LOLE POPO (COCONUT CANDY)-- (CANDY)

## M

M & M COOKIES-- (COOKIES ASSORTED)  
MACARONI AND CHEESE BUNDT DELIGHT-- (MAINDISH-ASSORTED)  
MACARONI SOUFFLE-- (MAINDISH-MEXICIAN)  
MACARON COOKIE CAKE-- (CAKE VARIETY)  
MAGIC COOKIE BARS-- (BARS)  
MAJOR LEAGUE MACARONI-- (SALAD)  
MAPLE APPLESAUCE FILLING-- (SAUCES)  
MAPLE NUT FROZEN YOGURT-- (DESSERT)  
MAPLE PECAN CHESS PIE-- (VARIETY PIES)  
MAPLE PENUCHE--(FANCY CANDY)  
MAPLE WALNUT CHEESECAKE-- (DESSERT FANCY)  
MARBLED DOUBLE CHOCOLATE CHEESECAKE SQUARES-- (DESSERT FANCY)  
MARCIA'S CANDY-- (CANDY)  
MARIAN'S LASAGNA-- (MAINDISH-ITALIAN)  
MARILYN'S PEANUT BUTTER CAKE-- (CAKE VARIETY)  
MARINARA SAUCE WITH RAVIOLI-- (MAINDISH-ITALIAN)  
MARINATED VEGETABLES-- (VEGETABLES)  
MARMALADE LAMB RIBS-- (LAMB)  
MARSHMALLOW PUDDING WITH BANANAS-- (DESSERT)  
MARTHA WASHINGTON CANDY-- (CANDY)  
MARZIPAN ALMONDS--(FANCY CANDY)  
MARZIPAN FROSTING-- (CAKE VARIETY)  
MARZIPAN PINE CONES AND ALMONDS--(FANCY CANDY)  
MASHED POTATO CAKE-- (CAKE VARIETY)  
MEATBALL STROGANOFF-- (BEEF)  
MEATLESS LASAGNA--(MAINDISH-VEGETARIAN)  
MEATLOAF MANZELLA-- (MAINDISH-ASSORTED)  
MELT CHOCOLATE CHIPS IN MICROWAVE-- (HELPFUL HINTS)  
MELTING LACE-- (FANCY COOKIES)  
MERINGUE MUSHROOMS--(FANCY CANDY)  
MERRY CHRISTMAS DOUGH-- (BREAD VARIETY)  
MEXICALI CHICKEN-- (CHICKEN)  
MEXICAN BEEF CASSEROLE-- (BEEF)  
MEXICAN DELIGHT-- (MAINDISH-MEXICIAN)  
MEXICAN WEDDING COOKIES-- (COOKIES ASSORTED)  
MEXICANOS TACOS-- (MAINDISH-MEXICIAN)  
MICROWAVE ICE CREAM CAKE CHOCOLATE-- (CAKE VARIETY)  
MICROWAVE PEANUT BRITTLE--(FANCY CANDY)  
MIDDLE-EASTERN LENTIL PILAF-- (RICE)  
MILK CHOCOLATE PIE-- (CREAM PIE)

MILKY WAY CAKE-- (CAKE CHOCOLATE)  
MILLION DOLLAR FUDGE-- (CANDY)  
MINCEMEAT GIFT BREAD-- (BREAD VARIETY)  
MINESTRONE SALAD-- (SALAD)  
MINI MORSEL CUPCAKES-- (CAKE VARIETY)  
MINT PRETZELS-- (FANCY COOKIES)  
MINTY FUDGE BROWNIES-- (BARS)  
MISSISSIPPI MUD CAKE-- (CAKE CHOCOLATE)  
MISSISSIPPI MUD-- (BARS)  
MISSISSIPPI SPICE MUFFINS-- (ROLLS ECT)  
MOCK RASPBERRY JAM-- (SAUCES)  
MOCK SAUSAGE PATTIES-- (TURKEY)  
MOIST AND CHEWY BROWNIES-- (BARS)  
MOLASSES CHOCOLATE CHIP COOKIES-- (COOKIES ASSORTED)  
MOLASSES OVALS-- (COOKIES ASSORTED)  
MOLASSES SOFTIES-- (COOKIES ASSORTED)  
MOLASSES SUGAR COOKIES-- (COOKIES ASSORTED)  
MOLASSES-COCONUT BALLS-- (CANDY)  
MOLLY'S LANDING MARINATED MUSHROOMS-- (APPETIZERS)  
MONKEY BREAD-- (BREAD-ROLLS ECT)  
MORNAISE SAUCE-- (SAUCES)  
MOROCCAN COUSCOUS SALAD/CHARRED BEEF-- (SALAD)  
MOSTACCIOLI AL FREDO-- (MAINDISH-PASTA)  
MOSTACCIOLI MOSTA-- (BEEF)  
MOTHER'S NO ROLL PIE CRUST-- (FRUITPIE)  
MOZZARELLA MEATLOAF-- (BEEF)  
MUCHO SNACK MIX-- (APPETIZERS)  
MUNCHING PEANUT BRITTLE--(FANCY CANDY)

N

NAME THAT COOKIE-- (COOKIES ASSORTED)  
NANAIMO BARS-- (BARS)  
NESTLE TOLL HOUSE CHOCOLATE CHIP COOKIES-- (COOKIES ASSORTED)  
NEVER FAIL PIE CRUST-- (FRUITPIE)  
NEW PEAS AND POTATOES-- (VEGETABLES)  
NEW YORK STYLE CHEESECAKE-- (DESSERT FANCY)  
NICE'N SPICY BARBECUE SAUCE-- (SAUCES)  
NILLA CINNAMON APPLE PIE-- (FRUITPIE)  
NO BAKE CHOCOLATE COOKIES-- (COOKIES ASSORTED)  
NO BAKE CHOCOLATE MARSHMALLOW COOKIES-- (COOKIES ASSORTED)  
NO BAKE GOOF BALL COOKIES-- (COOKIES ASSORTED)  
NO BAKE OATMEAL COCONUT COOKIES-- (COOKIES ASSORTED)  
NO BAKE CHOCOLATE CHERRY MINI-TARTS-- (DESSERT)

NO BAKE CHOCOLATE-PEANUT BUTTER BARS-- (COOKIES ASSORTED)  
NO EGG CAKE-- (CAKE CHOCOLATE)  
NO FAULT 100% WHOLE WHEAT BREAD-- (BREAD VARIETY)  
NO NAME CAKE-- (CAKE VARIETY)  
NO-BAKE CHERRY CHEESE PIE-- (FRUITPIE)  
NOODLE CLUSTERS-- (COOKIES ASSORTED)  
NORTHWESTERN APPLE CANDY--(FANCY CANDY)  
NORTHWESTERN APRICOT CANDY--(FANCY CANDY)  
NORWEGIAN FRIED COOKIES-- (COOKIES ASSORTED)  
NUT GOODIE BARS--(FANCY CANDY)  
NUTTY COCONUT TRIANGLES-- (FANCY COOKIES)  
NUTTY MOLASSES BARS-- (BARS)

O

OATMEAL COOKIES-- (COOKIES ASSORTED)  
OATMEAL CRISPIES-- (COOKIES ASSORTED)  
OATMEAL CRISPIES-- (COOKIES ASSORTED)  
OATMEAL FRUIT CAKE-- (CAKE VARIETY)  
OATMEAL SCOTCHIES-- (COOKIES ASSORTED)  
OATMEAL SHORTBREAD BARS-- (BARS)  
OATMEAL THINS-- (COOKIES ASSORTED)  
OLD FASHIONED BUTTER COOKIES-- (COOKIES ASSORTED)  
OLD FASHIONED CHEESE CAKE-- (DESSERT FANCY)  
OLD FASHIONED POTATO BREAD-- (BREAD VARIETY)  
OLD FASHIONED BREAD-- (BREAD VARIETY)  
OLD FASHIONED SOFT PUMPKIN COOKIES-- (COOKIES ASSORTED)  
OLD-FASHIONED BUTTERSCOTCH-- (CANDY)  
OLD-FASHIONED OATMEAL COOKIES-- (COOKIES ASSORTED)  
ORANGE AND GREEN SALAD-- (SALAD)  
ORANGE CHARLOTTE-- (DESSERT)  
ORANGE CHIFFON CAKE LAYER-- (CAKE VARIETY)  
ORANGE CHIP POUND CAKE-- (CAKE VARIETY)  
ORANGE MUFFINS-- (ROLLS ECT)  
ORANGE SAUCE-- (SAUCES)  
ORANGE SWEET POTATOES-- (POTATOES)  
ORANGE-NUT PINWHEELS-- (COOKIES ASSORTED)  
ORANGE-OATMEAL MUFFINS-- (ROLLS ECT)  
ORIENTAL BACONY BURGERS-- (BEEF)  
ORIENTAL BEEF STIR FRY-- (BEEF)  
ORIENTAL MARINADE-- (SAUCES)  
ORIENTAL POT ROAST-- (BEEF)  
ORIENTAL RICE PILAF-- (RICE)  
ORIENTAL SALSA-- (SAUCES)

ORIENTAL TUNA SALAD-- (SALAD)  
OTHER CLEANING HINTS-- (HELPFUL HINTS)  
OUR BEST CHEESECAKE-- (DESSERT FANCY)  
OUTRAGEOUS BANANA BREAD-- (BREAD VARIETY)  
OVEN-FRIED CHICKEN-- (CHICKEN)  
OYSTER PIE-- (SEAFOOD)

## P

PANCAKES-- (ROLLS ECT)  
PARTY CHEESE BALL-- (APPETIZERS)  
PARTY CHEESECAKE-- (DESSERT FANCY)  
PASTEL CLOUDS-- (CAKE VARIETY)  
PASTRY CREAM-- (SAUCES)  
PAULINE'S FRESH APPLE CAKE--(APPLECAKE)  
PEACHES'N CREAM-- (SALAD)  
PEANUT BRITTLE--(FANCY CANDY)  
PEANUT BUTTER CANDY-- (CANDY)  
PEANUT BUTTER CHIPS AND JELLY BARS-- (BARS)  
PEANUT BUTTER SWIRL BARS-- (BARS)  
PEANUT BUTTER BALLS-- (CANDY)  
PEANUT BUTTER PINWHEELS-- (CANDY)  
PEANUT BUTTER PIE-- (CREAM PIE)  
PEANUT BUTTER SUNDAE CAKE-- (CAKE VARIETY)  
PEANUT BUTTER YUM YUM-- (COOKIES ASSORTED)  
PEANUT BUTTER AND JAM DESSERT-- (DESSERT)  
PEANUT BUTTER CAKE-- (CAKE VARIETY)  
PEANUT BUTTER and JELLY CANDY-- (CANDY)  
PEANUT BUTTER PANCAKES / FRUIT / CHICKEN-- (MAINDISH-ASSORTED)  
PEANUT SLAW-- (SALAD)  
PEANUT-BUTTER "RAVIOLI" COOKIES-- (FANCY COOKIES)  
PEANUT-BUTTER JUMBLES-- (COOKIES ASSORTED)  
PEANUT-BUTTER KISSES-- (COOKIES ASSORTED)  
PEAR TORTE CAKE-- (CAKE VARIETY)  
PECAN FUDGE NUGGETS-- (CANDY)  
PECAN NUT CARAMELS--(FANCY CANDY)  
PECAN PUMPKIN PLEASERS-- (APPETIZERS)  
PECAN PUMPKIN PIE-- (FRUITPIE)  
PENUCHE WALNUTS--(FANCY CANDY)  
PETTICOAT FLOUNCES-- (POTATOES)  
PFEFFERNEUSSE COOKIES-- (COOKIES ASSORTED)  
PIE CRUST WITH SPRY-- (FRUITPIE)  
PINEAPPLE BAVARIAN CREAM-- (DESSERT)  
PINEAPPLE CHEESECAKE-- (DESSERT FANCY)



PINEAPPLE DESSERT-- (DESSERT)  
PINEAPPLE NUT BREAD-- (BREAD VARIETY)  
PINEAPPLE SHRIMP SURPRISE-- (SALAD)  
PINEAPPLE TEA COOLER-- (BEVERAGES)  
PINEAPPLE UPSIDE-DOWN CAKE-- (CAKE VARIETY)  
PINK MAGIC-- (CAKE VARIETY)  
PINWHEELS-- (MAINDISH-ASSORTED)  
PIROUETTE PIE-- (CREAM PIE)  
PISTACHIO-ALMOND PUDDING CAKE-- (CAKE VARIETY)  
PIZZA MAC-- (MAINDISH-ITALIAN)  
PIZZA POTATOES-- (POTATOES)  
PIZZA TURNOVERS-- (APPETIZERS)  
PIZZA WITH CHEESE AND SAUSAGE-- (MAINDISH-ITALIAN)  
PIZZELLE-- (FANCY COOKIES)  
PLUM KUCHEN-- (FRUITPIE)  
POLKA DOT COOKIES-- (COOKIES ASSORTED)  
POOR MAN'S TOFFEE-- (CANDY)  
POPPY SEED CAKE-- (CAKE VARIETY)  
PORK CHOP CASSEROLE--(PORK)  
PORK CHOPS COUNTRY STYLE-- (PORK)  
PORK MARINADE--(SAUCES)  
PORK WITH VEGETABLE RICE BOWL-- (PORK)  
POSOLE-- (SOUP)  
POT ROAST DINNER-- (BEEF)  
POTATO AND APPLE CAKE (IRELAND)--(APPLECAKE)  
POTATO BLUE CHEESE SCALLOP-- (POTATOES)  
POTATO CAKE-- (CAKE VARIETY)  
POTATO CHAMPS-- (POTATOES)  
POTATO PANCAKES WITH GOAT CHEESE AND  
APPLES--(MAINDISH-VEGETARIAN)  
POTATO PANCAKES-- (POTATOES)  
POTATO SOUP-- (SOUP)  
POTS DE CREME AU CHOCOLAT --(DESSERT FANCY)  
POTTED CHICKEN SPREAD-- (CHICKEN)  
POTTED SHRIMP SPREAD-- (SEAFOOD)  
POTTED TURKEY SPREAD-- (TURKEY)  
POULTRY SEASONING-- (SAUCES)  
PRALINE PRIZE WINNERS--(FANCY CANDY)  
PRIZE WINNING MEAT LOAF-- (BEEF)  
PUDDING CONES-- (DESSERT)  
PUDDING SAILBOATS-- (DESSERT)  
PUMPKIN BARS-- (DESSERT)  
PUMPKIN CHEESECAKE BARS-- (DESSERT FANCY)  
PUMPKIN CUSTARD-- (DESSERT)  
PUMPKIN DELIGHT-- (DESSERT)  
PUMPKIN PECAN BUNDT-- (DESSERT)

PUMPKIN PECAN BREAD-- (BREAD VARIETY)  
PUMPKIN PIE SQUARES-- (DESSERT)  
PUMPKIN PUDDING DESSERT-- (DESSERT)  
PURPLE POKE CAKE-- (CAKE VARIETY)

## Q

QUAKER'S BEST OATMEAL COOKIES-- (COOKIES ASSORTED)  
QUICHE LORAIN-- (MAINDISH-BREAKFAST)  
QUICK 'N COOL SUMMER SALAD-- (SALAD)  
QUICK AND EASY LASAGNA-- (MAINDISH-ITALIAN)  
QUICK CHOCOLATE MOUSSE-- (DESSERT)  
QUICK COFFEE CAKE-- (CAKE VARIETY)  
QUICK MEXICAN DINNER-- (MAINDISH-MEXICIAN)  
QUICK MOLASSES BREAD-- (BREAD VARIETY)  
QUICK MUSHROOM SAUCE-- (SAUCES)  
QUICK PEANUT BUTTER CANDY-- (CANDY)  
QUICK PIZZA DIP-- (APPETIZERS)  
QUICK SOUTHWESTERN BBQ SAUCE-- (SAUCES)  
QUICK'N EASY FRUITCAKE-- (FANCY CAKES)

## R

RAISIN ALMOND COOKIES-- (COOKIES ASSORTED)  
RAISIN BRAN MUFFINS-- (ROLLS ECT)  
RAISIN CINNAMON DOUGHNUT-- (ROLLS ECT)  
RAISIN HONEY DROPS-- (COOKIES ASSORTED)  
RAISIN OATMEAL CRISPIES-- (COOKIES ASSORTED)  
RAISIN PIE-- (FRUITPIE)  
RANCH STYLE SPAGHETTI-- (MAINDISH-ITALIAN)  
RASPBERRY BARS-- (BARS)  
RASPBERRY BARS-- (DESSERT)  
RASPBERRY HONEY SHAKE-- (BEVERAGES)  
RASPBERRY ICE CREAM-- (DESSERT)  
RAVIOLI CASSEROLE -- (MAINDISH-ITALIAN)  
RAVIOLI STROGANOFF BAKE-- (MAINDISH-ITALIAN)  
RAVIOLI-- (MAINDISH-ITALIAN)  
REAL SPAGHETTI SAUCE-- (SAUCES)  
REALLY BRAN MUFFINS-- (ROLLS ECT)  
REAMES CHICKEN AND NOODLES-- (CHICKEN)  
RED LIMA SOUP--(SOUP)  
RED, WHITE AND BLUE-CHEESE MEATLOAF-- (BEEF)

REDENBACHER RANCH ROUND-UP-- (APPETIZERS)  
REESES CHEWY CHOCOLATE COOKIES-- (COOKIES ASSORTED)  
REESES COOKIES-- (COOKIES ASSORTED)  
REFRIGERATOR CRISPS-- (COOKIES ASSORTED)  
RHUBARB CAKE-- (CAKE VARIETY)  
RHUBARB-STRAWBERRY GELATIN JAM-- (SAUCES)  
RIBBON O'FUDGE BUTTERSCOTCH BARS-- (COOKIES ASSORTED)  
RICE AND WHEAT STUFFING-- (RICE)  
RICE CALIFORNIAN-- (RICE)  
RICE KRISPIES TREATS-- (COOKIES ASSORTED)  
RICH AND LEMONY MERINGUE PIE-- (VARIETY PIES)  
RISOTTO--(RICE)  
ROAST LAMB SHOULDER-- (LAMB)  
ROAST PORK WITH RUBY GLAZE-- (PORK)  
ROCKY ROAD BROWNIES-- (BARS)  
ROCKY ROAD BARS-- (BARS)  
ROLL-UPS-- (POTATOES)  
ROLLED BISCUITS-- (ROLLS ECT)  
ROMANO FETTUCINE-- (MAINDISH-PASTA)  
ROTINI COOLER-- (SALAD)  
ROVITO CHICKEN-- (CHICKEN)  
ROVITO HAMBURGER STEW-- (SOUP)  
ROVITO HOT CHILI-- (MAINDISH-MEXICIAN)  
ROVITO LAZY LASAGNA-- (MAINDISH-ITALIAN)  
ROVITO MEAT LOAF-- (BEEF)  
ROVITO SPAGHETTI PIZZA-- (MAINDISH-ITALIAN)  
ROVITO SPAGHETTI PIE-- (MAINDISH-ITALIAN)  
ROVITO SPAGHETTI-- (MAINDISH-ITALIAN)  
ROYAL CASHEW BRITTLE--(FANCY CANDY)  
RUSSIAN CHICKEN-- (CHICKEN)

## S

SALAD SUPERB-- (SALAD)  
SANTA MARIA SALAD-- (SALAD)  
SAUSAGE SPAGHETTI-- (MAINDISH-ITALIAN)  
SAVORY BEEF'N MACARONI CASSEROLE-- (BEEF)  
SAVORY BUTTERED LOAF-- (BREAD VARIETY)  
SAVORY FRIED CHICKEN-- (CHICKEN)  
SAVORY STUFFING BALLS-- (MAINDISH-ASSORTED)  
SCALLOPINE PICCATA--(CHICKEN)  
SCHOOL GIRL CARAMELS--(FANCY CANDY)  
SCOTTISH SHORTBREAD HEARTS-- (FANCY COOKIES)  
SEA BREEZE SALAD-- (SALAD)

SEAFOOD SAUCE-- (SAUCES)  
SEASHELL CRAB SALAD-- (SALAD)  
SEE'S FUDGE-- (CANDY)  
SENATOR GOLDWATER'S ARIZONA CHILI-- (MAINDISH-MEXICIAN)  
SENGALESE SOUP--(SOUP)  
SESAME CHERRY COOKIES-- (FANCY COOKIES)  
SHAKER PUDDING-- (DESSERT)  
SHASHLIK-- (MEAT-LAMB)  
SHORTBREAD-- (COOKIES ASSORTED)  
SHORTCAKE-- (ROLLS ECT)  
SHRIMP DIP-- (APPETIZERS)  
SIX LAYER SALAD-- (SALAD)  
SIX WEEK MUFFIN-- (ROLLS ECT)  
SKILLET MEDLEY-- (POTATOES)  
SLIM LINE HERB MAC AND CHEESE-- (MAINDISH-PASTA)  
SLOPPY JOES-- (BEEF)  
SMOKED CHICKEN AND FUSILLI-- (CHICKEN)  
SMOKED SALMON AND GOAT CHEESE STRATA-- (SEAFOOD)  
SNOWFLAKES-- (FANCY COOKIES)  
SOFT BACON TWISTS-- (BREAD VARIETY)  
SOFT CUSTARD-- (DESSERT)  
SOUR CREAM LEMON PIE-- (CREAM PIE)  
SOUTH OF THE BORDER CITRUS SALSA-- (SAUCES)  
SPAGHETTI AND SAUCE FOR A CROWD-- (BEEF)  
SPAGHETTI BOLOGNESE-- (BEEF)  
SPAGHETTI MILANO-- (MAINDISH-ITALIAN)  
SPAGHETTI SALAD-- (SALAD)  
SPAGHETTI SHRIMP PLATTER-- (SEAFOOD)  
SPAGHETTI WITH MARINARA SAUCE--(MAINDISH-VEGETARIAN)  
SPAGHETTI WITH TUNA SAUCE-- (SEAFOOD)  
SPAGHETTI WITH SICILIAN CHICKEN-LIVER SAUCE-- (MAINDISH-PASTA)  
SPANISH POTATO SALAD-- (POTATOES)  
SPARKLING FRUIT MOLD-- (SALAD)  
SPEARMINT/ANISE DROPS-- (CANDY)  
SPECIAL SWEDISH SWEETS-- (COOKIES ASSORTED)  
SPECTACULAR DAISY CAKE-- (CAKE VARIETY)  
SPICED CRANBERRY LEATHER--(FANCY CANDY)  
SPICY MINT SAUCE VINAIGRETTE-- (SAUCES)  
SPICY OATMEAL CAKE-- (CAKE VARIETY)  
SPICY STEAK-A-RONI-- (BEEF)  
SPINACH CHEESE PIE--(MAINDISH-VEGETARIAN)  
SPINACH MADELINE-- (VEGETABLES)  
SPINACH QUICHE--(VEGETABLES))  
SPRING FRUIT KABOBS-- (SALAD)  
SPRING FRUIT TART-- (DESSERT)  
STAINED GLASS ORNAMENTS-- (CRAFTS)

STIR-FRY BEEF AND SPAGHETTI-- (BEEF)  
STRAWBERRY CHEESECAKE-- (DESSERT FANCY)  
STRAWBERRY CHIFFON SQUARES-- (DESSERT)  
STRAWBERRY DREAM PIE-- (FRUITPIE)  
STRAWBERRY ICE CREAM DESSERT-- (DESSERT)  
STRAWBERRY NUT SHORTCAKE-- (DESSERT)  
STRAWBERRY SHORTCAKE-- (DESSERT)  
STRAWBERRY YOGURT SHAKE-- (BEVERAGES)  
STRAWBERRY-RHUBARB GLAZE PIE-- (FRUITPIE)  
STREUSEL COFFEECAKE-- (CAKE VARIETY)  
STROGANOFF-- (BEEF)  
STUFFED CABBAGE ROLLS-- (MAINDISH-ASSORTED)  
STUFFED POTATOES NICOISE-- (POTATOES)  
STUFFED STUFFING CUPS-- (MAINDISH-ASSORTED)  
SUCCESS WITH A FAILURE-- (DESSERT)  
SUE'S SUGAR COOKIES-- (COOKIES ASSORTED)  
SUGAR BATONS-- (FANCY COOKIES)  
SUGAR FREE CAKE-- (CAKE VARIETY)  
SUGAR HORNS-- (FANCY COOKIES)  
SUGAR-FREE APPLESAUCE PECAN SQUARES-- (BARS)  
SUGARPLUMS--(FANCY CANDY)  
SUMMER APPLE SALAD-- (SALAD)  
SUMMER FRUIT SALSA-- (SAUCES)  
SUMMER GARDEN SALAD-- (SALAD)  
SUNDAE BROWNIE PIE-- (VARIETY PIES)  
SUNSHINE HAM AND MAC-- (PORK)  
SUPER STRAWBERRY PIE-- (FRUITPIE)  
SWEDISH MEAT BALLS WITH CALIFORNIA DIP-- (BEEF)  
SWEET 'N SOUR PORK EGG ROLLS-- (PORK)  
SWEET AND SOUR CHICKEN--(CHICKEN)  
SWEET POTATO CASSEROLE-- (VEGETABLES)  
SWEETHEART FUDGE PIE-- (VARIETY PIES)  
SWISS CHOCO-SNAPS-- (COOKIES ASSORTED)

## T

TARRAGON SEAFOOD SALAD-- (SALAD)  
TASTY PESTO SAUCE-- (SAUCES)  
TATER TOPPED CASSEROLE-- (POTATOES)  
TEXAS PEACH PIE-- (FRUITPIE)  
TEXAS RANCH STEW-- (SOUP)  
THAI PAPAYA SHRIMP SALAD-- (SALAD)  
THANKSGIVING POT PIE-- (TURKEY)  
THE CHRISTMAS RAINBOW-- (CAKE VARIETY)

THE CRUNCHY BEEF BAKE CASSEROLE-- (BEEF)  
THE REESE'S BROWNIE-- (BARS)  
THE REESES FUDGE COOKIE-- (COOKIES ASSORTED)  
THE RUBY SLIPPER-- (CAKE VARIETY)  
THICK'N RICH HOT FUDGE SAUCE-- (SAUCES)  
THIN MAN'S SALAD-- (SALAD)  
THRIFTY CHOCOLATE MIX-- (BEVERAGES)  
THYME ENOUGH CASSEROLE-- (VEGETABLES)  
TIER CAKE INSTRUCTIONS-- (HELPFUL HINTS)  
TIPS ON COOKING LAMB-- (HELPFUL HINTS)  
TOASTED COCONUT HONEY SHERBET-- (DESSERT)  
TOFU PIE-- (VARIETY PIES)  
TOLL HOUSE PIE-- (VARIETY PIES)  
TOLL HOUSE MUD BARS-- (BARS)  
TOMATO TOPPERS-- (VEGETABLES)  
TOMATO- ZUCCHINI SCALLOP-- (VEGETABLES)  
TORTILLA CASSEROLE-- (MAINDISH-MEXICIAN)  
TRADITIONAL MINCE PIE-- (FRUITPIE)  
TRADITIONAL PUMPKIN PIE-- (FRUITPIE)  
TREE COOKIES-- (CRAFTS)  
TUNA CASSEROLE-- (SEAFOOD)  
TUNA PROVENCAL-- (SEAFOOD)  
TUNA SALAD SUPREME-- (SALAD)  
TUNA, ITALIAN STYLE-- (SEAFOOD)  
TURKEY BURGERS-- (TURKEY)  
TURKEY CASSEROLE-- (TURKEY)  
TURKEY CRUNCH CASSEROLE-- (TURKEY)  
TURKEY MUSHROOM SPAGHETTI SAUCE-- (TURKEY)  
TURKEY OR CHICKEN TETRAZZINI-- (TURKEY)  
TURKEY QUESADILLAS WITH AVOCADO CREAM-- (TURKEY)  
TURKEY SPINACH BAKE-- (TURKEY)  
TURKISH TARTLETS-- (COOKIES ASSORTED)  
TURTLES--(FANCY CANDY)  
TWO TOMATO SALSA-- (SAUCES)

## U

U DROP INN BANANA CAKE-- (CAKE VARIETY)  
UGLY DUCKLING PUDDING CAKE-- (CAKE VARIETY)  
ULTIMATE CHOCOLATE CHIP COOKIES-- (COOKIES ASSORTED)  
UNFRIED FRENCH FRIES-- (POTATOES)  
UNSTUFFED CABBAGE-- (MAINDISH-ASSORTED)

## V

VANILLA CARAMELS--(FANCY CANDY)  
VEAL LASAGNA-- (BEEF)  
VEALETTE'S PATE-- (APPETIZERS)  
VEGETABLE MEDLEY WITH HERB SAUCE-- (VEGETABLES)  
VEGETABLE SOUP--(SOUP)  
VEGETABLES SUPREME-- (VEGETABLES)  
VEGETARIAN BAKED BEANS--(VEGETABLES))  
VEGETARIAN VEGETABLE SOUP-- (SOUP)  
VELVET ALMOND FUDGE PIE-- (CREAM PIE)  
VELVET CRUMB CAKE-- (CAKE VARIETY)  
VERMONT CARAMELS--(FANCY CANDY)  
VERY GOOD BREAKFAST--(MAINDISH-BREAKFAST)  
VIENNESE PETIT FOURS-- (CAKE VARIETY)  
VINAIGRETTE DRESSING-- (SAUCES)

## W

WAFFLES-- (ROLLS ECT)  
WALDORF SALAD COOKIES-- (COOKIES ASSORTED)  
WALDORF SALAD-- (SALAD)  
WARM BLUEBERRY AND RASPBERRY FILLING-- (SAUCES)  
WARM CHERRY PUFF-- (DESSERT)  
WATERGATE CAKE WITH COVERUP FROSTING-- (CAKE VARIETY)  
WEDDING CAKES-- (FANCY COOKIES)  
WEST INDIES SALAD--(SALAD)  
WESTERN CHICKEN POT PIE-- (CHICKEN)  
WHITE FUDGE-- (CANDY)  
WHO IS THAT KNOCKING-- (CRAFTS)  
WHOLE WHEAT CHOCOLATE CHIP COOKIES-- (COOKIES ASSORTED)  
WHOLE WHEAT ZUCCHINI CARROT MUFFINS-- (ROLLS ECT)  
WHOLE WHEAT'N HONEY MUFFINS-- (ROLLS ECT)  
WHOLE-WHEAT PRUNE BARS-- (BARS)  
WILTED LETTUCE WITH BROWN SUGAR-- (SALAD)  
WINDOW CLEANER-- (HELPFUL HINTS)  
WINTER PEA SOUP-- (SOUP)

## Y

YOGURT PUDDING AND FRUIT-- (DESSERT)

YOSHIDA'S CHICKEN-- (APPETIZERS)  
YUM YUM YAMS-- (VEGETABLES)

Z

ZUCCHINI AND TOMATO CASSEROLE--(VEGETABLES))  
ZUCCHINI BREAD-- (BREAD VARIETY)  
ZUCCHINI CASSEROLE-- (VEGETABLES))  
ZUNI CORN SOUP-- (SOUP)  
ZUNI SUCCOTASH-- (BEEF)

NUMERIC NAMES

1-2-3 CASSEROLE-- (SEAFOOD)  
10-VEGETABLE STEW-- (SOUP)  
100 % WHOLE WHEAT BREAD-- (BREAD VARIETY)  
7 LAYER COOKIES-- (BARS)