



# Faith Lutheran Church

*Shell Rock, Iowa*



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2003

Dear Cook:

You hold in your hands a taste of love. This cookbook brings together dozens of recipes for all occasions, formal and casual alike. Those who submitted these recipes know that food isn't just about eating. It's also about hospitality, generosity, love.

A smart person once said that cooking is a living art. Food, lovingly prepared, not only sustains life but also life together. Notice how often the Bible shows us that togetherness and good will happen over food. To this day, people often say they broke bread in coincidence, that encourages

*Faith*

From the people of the *Faith Lutheran Church*  
in *Shell Rock, Iowa*  
when our grandmothers passed on the food stories  
to our mothers, and on on down the line, stained glass  
that says *Shell Rock, Iowa*.

We offer up recipes freely in this book, in the hopes  
that you will know we are family. Try these recipes  
and know that we care about you.

By purchasing ~~the book~~ <sup>the book</sup> you also help our building  
project at Faith Lutheran Church, and for this we  
give you our undivided attention and best regards.

Call us! Enjoy a delicious meal at **BB&G**  
1002 Lehteburn Rd.

Pastor Steve McClellan, Al xhevaW  
641-286-008

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Grand  
Canyon  
Cookbook

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Dear Cook:

You hold in your hands a labor of love. This cookbook brings together dozens of recipes for all occasions, formal and casual alike. Those who submitted these recipes know that food isn't just about eating. It's also about hospitality, generosity, love.

A smart person once said that cooking is a living art. Food, lovingly prepared, not only sustains life but also life *together*. Notice how often the Bible shows us that togetherness and good will happen over food. To this day, reconciled factions often say they broke bread together. No coincidence, that language.

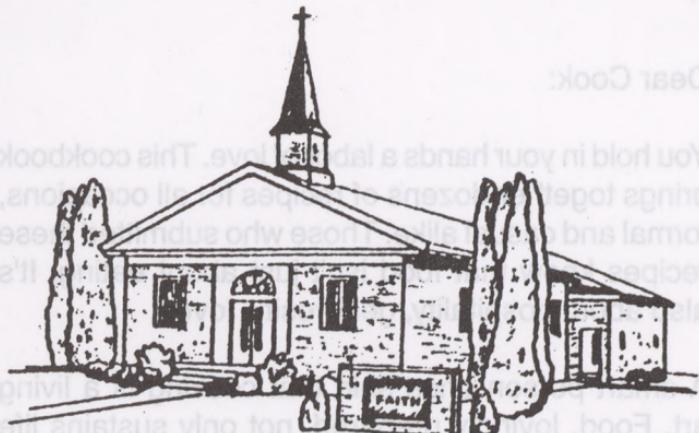
Some of us remember a time when cooks fiercely guarded their recipes like a secret formula. We recall when our grandmothers passed on the food secrets to our mothers, usually on dog-eared, stained cards that spoke volumes about family tradition.

We offer up recipes freely in this book, in the hopes that you will know we are family. Try these recipes and know that we care about you.

By purchasing this book, you also help our building project at Faith Lutheran Church, and for this we give you our humble thanks.

**Eat up! Enjoy! Pass that dish!**

*Pastor Steve McGinley*



## FAITH LUTHERAN CHURCH MILESTONES

1955 Constitution and by-laws were adopted.  
First worship service at Jebe Funeral Chapel.

1956 The first service was held in the basement of the building on October 14.

1966 Parsonage was dedicated.

1978 Dedication of addition and remodeling project.

1998 GIFT pledges for second addition begin.

## PASTORS OF FAITH LUTHERAN CHURCH

Dr. John Hiltner (developer)	Sept. 1955 - July 1956
Rev. Otto Reitz	July 1956 - July 1962
Rev. C.C. Taylor	Feb. 1963 - May 1965
Rev. Richard Gronewold	Oct. 1965 - Aug. 1971
Rev. Richard Johnson	Feb. 1972 - Oct. 1979
Rev. Vernon Fasse	Jan. 1980 - Oct. 1992
Rev. Edgar Zelle (interim)	Nov. 1992 - May 1993
Revs. Sally and Paul Gausmann	May 1993 - Nov. 1999
Rev. Mary Kenosian (interim)	Dec. 1999 -July 2000
Rev. Steve McGinley	July 2000 - present

## **SPECIAL THANKS**

Our first cookbook was compiled in 1976 by the Faith Lutheran ALCW (American Lutheran Church Women). It was made up of quick and easy recipes which were gathered at a mother-daughter luncheon.

Special thanks to the Sunday School children and teachers who helped draw the pictures used for the dividers.

We would also like to thank everyone who contributed to this, our second cookbook. We were very pleased with the great number of responses we received and hope you enjoy using it!

## **COOKBOOK COMMITTEE:**

Lynette Pruisner, Co-Chair

Nancy Ramige, Co-Chair

Kim Diercks

Linda Hamilton

Kathy Henrichs

Joyce Lubben

Deb Otto

# FAVORITE RECIPES FROM MY COOKBOOK

Recipe Name	Page Number

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# Appetizers, Beverages and Dips



Shelby A.

Chips & Dip



Caleb M.



Cottage  
Cheese



LAYS  
Potato  
Chips

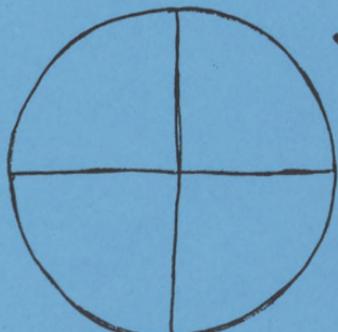
David Cordes



Mountain  
Dew

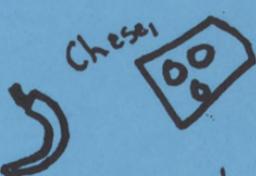


Craig

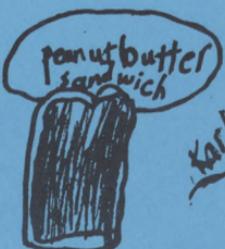


quesadilla

Derek Kruse



Aly Byford



Karly Lehman



## CHEESE BALL

RESIDENT Lorraine Sherburne

2-8 oz. pkgs. cream cheese	1/4 of green pepper, optional
1-8 1/2 oz. can crushed pineapple, drained	2 T. chopped onion
2 C. chopped nuts	1 tsp. seasoning salt

Beat cheese with fork until smooth. Add pineapple and 1/2 of the nuts. Add rest of the ingredients and mix well. Shape into 1 large ball or 2 small balls. Roll in the rest of the nuts. Wrap in foil and chill.

## CHEESE BALL

BAKED. Then take out and reheat in

Joyce Lubben

1-8 oz. cream cheese, soft	2 T. minced onion
1-8 oz. Cheddar cheese, spreadable	2 T. Worcestershire sauce
	8 oz. chopped dried beef

Soften cream cheese and Cheddar, onion and Worcestershire sauce. If too soft to make a ball, put in refrigerator. Roll in dried beef to serve.

## SURPRISE CHEESE PUFFS

Lynette Pruisner

1 C. shredded Cheddar cheese	1/2 tsp. paprika
1/4 C. margarine or butter	1/4 tsp. salt
1/2 C. flour	24 pimento-stuffed olives, drained

In small bowl, blend cheese and margarine with fork; add flour and spices and mix well. Blot olives dry with paper towels. Mold small piece of dough around each olive covering completely. Roll between hands after covering. Arrange on cookie sheet and freeze until solid. Put in plastic bag. Bake frozen balls on cookie sheet at 425° for 15 to 20 minutes. To make and serve immediately, bake only 8 to 10 minutes.

On the road between the home of friends grass does not grow.

## BAKED CRAB APPETIZER

Lynette Pruisner

3/4 C. green onion, chopped  
1/2 C. diced celery  
1/2 C. butter  
1/3 C. flour  
1/2 tsp. garlic salt

1 1/2 pts. or 3 C. half and half  
1 C. mozzarella cheese  
1 lb. crab meat (imitation)  
1/2 C. Parmesan cheese  
1/2 tsp. paprika

Sauté onions and celery in butter. Add flour, garlic salt, half and half and mozzarella cheese. After cheese melts, add crab meat. Pour into greased casserole or crock pot. Sprinkle with Parmesan cheese and top with paprika sprinkled over all. Bake at 350° for 30 minutes.

## CRANBERRY DELIGHT SPREAD

Joyce Lubben

1-8 oz. cream cheese  
2 T. orange juice concentrate  
1 T. sugar

1/4 C. chopped dry cranberries  
Zest of 1 orange  
1/8 tsp. cinnamon  
1/4 C. chopped pecans

Mix cream cheese, juice, cinnamon and sugar until smooth. Fold in orange zest, pecans and cranberries. Refrigerate. Serve with Town House crackers. Makes 1 1/2 cups.

## ITALIAN STUFFED MUSHROOMS

Lynette Pruisner

4 bacon strips, diced  
24 to 30 large fresh mushrooms  
1/4 lb. ground fully cooked ham  
2 T. fresh minced parsley,  
can use dried equivalent  
1/4 C. grated Parmesan cheese

1 C. onion and garlic salad  
croutons, crushed  
1 C. shredded mozzarella cheese  
1 medium tomato, finely chopped  
1 1/2 tsp. minced fresh oregano  
or 1/2 tsp. dried oregano

In a skillet, cook bacon until crisp. Remove mushroom stems from caps, set caps aside. Mince half the stems and add to bacon and drippings, sauté for 2 to 3 minutes. Remove from heat and stir in remaining ingredients. Firmly stuff into mushroom caps. Place on greased jelly roll pan. Bake at 425° for 12 to 15 minutes or until mushrooms are tender.

I grind ham by placing shaved ham in food chopper and processing until ground.

## PEPPERONI COCKTAIL

Lynette Pruisner

2 pkgs. sliced pepperoni	1 to 4 T. chopped onion
1-10 oz. pkg. frozen chopped spinach, thawed and squeezed out	1 tsp. oregano
2 C. small curd cottage cheese	Pinch of salt
1 1/2 C. Parmesan cheese	4 eggs, beaten
	1/4 to 1/2 tsp. garlic powder

Mix everything except pepperoni and eggs. After well mixed, add beaten eggs and grease tiny muffin tins. Place a slice of pepperoni in bottom of muffin tin and fill 3/4 full with mixture. Bake at 375° for 25 minutes. Can freeze after baked. Then take out and reheat in 375° oven for 6 to 10 minutes until heated through.

1 lemon, juice of  
1 cup water

## SAUSAGE BALLS

Lois Anderson

3 C. Bisquick	1 lb. bulk sausage
1-16 oz. Cheez Whiz	

Mix all ingredients and form into bite-size balls. Bake 10 or more minutes in 350° oven. Balls can be frozen and reheated for 20 minutes.

## SPINACH BALLS

Christy Willson

2 boxes frozen, chopped spinach (easier to chop finely if spinach is partially frozen)	1 C. chopped onion (sautéed if desired)
2 C. stuffing mix	4 eggs
1 lb. browned pork sausage	1/2 C. Parmesan cheese
	1/2 tsp. salt
	3/4 C. butter
	1/2 tsp. pepper

Mix butter, eggs, salt and pepper together. Place in microwave long enough to just melt butter. Add this to spinach. Next, add stuffing and mix thoroughly. Finally, add sausage and onions. Chill for 1 hour. Roll into balls and bake on cookie sheet for 20 minutes at 350°.

1 1/2 C. cherries, pitted  
1-6 oz. can lemonade  
1/2 C. sugar

Combine ingredients in 1 1/2-gallon pitcher.

\*Can use any flavor.

1-13 oz. box mini-Ritz	1 T. garlic powder
1-8 oz. can shoestring potatoes	1/2 C. oil
1-8 oz. can mixed nuts	1 T. dill weed
1-10 oz. box cheese crackers	1 pkg. Hidden Valley Ranch mix
1 C. (8 oz.) dry roasted peanuts	(dry)

Put all in tall kitchen garbage bag. Shake well. Put in tight container. Keeps a long time.

**OYSTER CRACKERS**

Dorothy Knoedler

1 pkg. oyster crackers	1 tsp. garlic salt
3/4 C. oil	1 pkg. Hidden Valley original
2 tsp. dill weed	dressing

Put crackers in bowl. Mix together rest of ingredients. Pour over crackers. Stir until well coated. Spread out on cookie sheet. Bake at 225° for 15 minutes.

**SNACK MIX**

Nancy Ramige

2 boxes cheese nips	1 bag Cheetos (crunchy type)
2 bags oyster crackers	1 box cheese filled Ritz bits
1 large box Crispex cereal	1 C. canola oil
1 bag pretzels	1-12 oz. bottle butter flavored
2 cans cashews	Orville Redenbacher's oil
1 can mixed nuts	2 to 3 pkgs. original Ranch
1 bag chow mein noodles	dressing

Place all dry ingredients in a double-lined garbage bag; add Ranch dressing and then oils. Mix gently but well. Place in large roasters and bake at 250° for 45 minutes, stirring every 15 minutes.

The best helping hand you can find is at the end of your arm.

I grind ham by putting it into meat in food chopper and processing until ground.

## EGGNOG

Deb Ethel Sperr

4 eggs	Pinch of salt
1/2 C. sugar	1 tsp. vanilla, sherry or rum
4 C. whole milk	

Beat eggs, sugar. Add 2 cups milk. Cook until thick and coats a spoon. Add vanilla. Chill. Just before serving, add 2 more cups of milk.

I add more milk.

Deb Heidemann

## LEMONADE

Mildred Rieman

1 lemon, squeezed	4 pkgs. Sweet 'n Low
1 small Crystal Lite	1 gal. water
1-12 oz. Olde Orchard frozen	

Mix all together and serve.

## EASY PARTY PUNCH

Faye Vossberg

1 pkg. cherry Kool-Aid	1-6 oz. can frozen orange
1 pkg. strawberry Kool-Aid	concentrate
2 C. sugar	1-6 oz. can frozen lemonade
3 qts. water	concentrate
	1 qt. ginger ale or 7-Up

When ready to serve, float scoops of raspberry sherbet on top. Part of the water can be heated and dissolve sugar in it. Kool-Aid, sugar, orange juice, lemonade and part of the water can be frozen as a concentrate to be used later, adding rest of water and ginger ale. Makes 1 1/2 gallons.

## CHICKEN DIP

## PUNCH

Gloria DeGroote

1 pkg. strawberry Kool-Aid*	1-6 oz. can orange concentrate
1 pkg. cherry Kool-Aid*	3 qts. water
1-6 oz. can lemonade	2 C. sugar
concentrate	1 qt. ginger ale

Combine ingredients in 1 1/2-gallon pitcher.

\*Can use any flavors.

## PUNCH

Mari Kramer

1 pkg. cherry Kool-Aid	1-6 oz. frozen orange juice
1 pkg. strawberry Kool-Aid	1-6 oz. frozen lemonade
2 C. sugar	1 qt. ginger ale
3 qts. water	1 qt. 7-Up

Mix first six ingredients and refrigerate. Add ginger ale and 7-Up when ready to serve. Makes 1 1/2 gallons.

## PINA COLADA SLUSH

Kirsten Ramige

1-40 oz. can pineapple juice	1 bottle non-alcoholic pina colada mix
1-12 oz. frozen lemonade	1 1/2 C. water

Mix all ingredients together in an ice cream bucket (or similar container) and freeze. Serve frozen with 1/2 or more pina colada slush in a glass and add 7-Up as desired.

## SLUSHY PARTY PUNCH

Lorraine Sherburne

4 qts. 7-Up	1 gal. sherbet
-------------	----------------

Pour 7-Up in punch bowl and add sherbet and stir. Make up as needed. This will melt fairly quickly. Makes 64 cups.

## RHUBARB PUNCH

Cheryl Elsbury-Reiher

3 C. rhubarb, diced	3/4C. sugar
3 C. water	6 oz. can frozen pink lemonade
1-16 oz. ginger ale	

Combine rhubarb, sugar and water. Cook 15 minutes. Strain and chill. Add pink lemonade and ginger ale. Mix well and pour over ice.

## BEEF DIP

Dorothy Knoedler

2-3 oz. pkgs. beef	1 1/2 T. Worcestershire sauce
1-8 oz. cream cheese	Dash garlic salt
2 tsp. onion salt	Dash onion salt

Mix all together and put in bowl. Refrigerate until ready to use.

## DRIED BEEF & CHEESE LOG

Deb Heidemann

2 pkgs. dried beef (1/2 lb.)	1 T. Worcestershire sauce
1 lb. Velveeta	1 tsp. garlic salt
2-3 oz. pkgs. cream cheese	

Melt cheeses in microwave or double boiler. Add other ingredients (not dried beef). Lay dried beef out on aluminum foil. Spread cheese mixture on dried beef and spread. Cool slightly. Roll up and chill. Slice when cold. Eat on crackers.

## RECIPE INDEX

### SALLY'S CHEESE DIP

Myrna Bertheau

1 lb. Velveeta cheese	2 to 3 diced jalapeno peppers
1 can cream of mushroom soup	1 T. chili powder
1 stick butter	1/2 diced onion
1 jar salsa	1 lb. browned hamburger Chips

Brown hamburger, onion and chili powder and drain. Add cheese, mushroom soup, butter, salsa and peppers. Bring mixture to a boil, stirring often. Serve with chips.

### CHICKEN DIP

Gayle Iserman

1-8 oz. cream cheese	1 small can chicken
1 can cream of chicken soup	1 small can chilies

Put in crock pot. Stir until mixed. Serve with Tostitos.

## CRAB DIP

Monica Lursen

16 oz. cream cheese	1 tsp. lemon juice
2 T. mayonnaise	1/2 bottle chili sauce
1 small onion, diced	1 can flaked crab meat
2 T. Worcestershire sauce	Parsley flakes

Mix first six ingredients until smooth. Spread in bottom of pie plate or on service plate. Spread chili sauce on mixture. Flake crab meat on top of sauce. Sprinkle with garnish of parsley flakes. Chill. Serve with crackers.

## NACHO CHEESE DIP

Rondalyn Brase

1-8 oz. cream cheese	1-15 oz. can no bean Hormel chili
Mix together over low heat until completely mixed and heated. Great nacho dip.	

## CHEESY TORTILLA DIP

Joyce Lubben

1 lb. ground beef or deer	2 C. salsa
1 lb. Velveeta	Tortilla chips

Brown ground beef or deer with onion, salt and pepper. Drain and add cheese until melted and then add salsa. Simmer until thick. Dip with tortilla chips.

## CHEESE SPREAD

Fannie Albrecht

2 lbs. Velveeta (or other brand cheese spread)	2 T. onion
1 1/2 C. half and half (or milk)	2 tsp. mustard
1 C. mayonnaise	2 tsp. horseradish, optional

Melt cheese with half and half in double boiler. Let cool; then add rest of ingredients. Can be used like Cheez Whiz. Keep refrigerated.

## FRUIT DIP

1 pkg. cream cheese  
1/2 C. brown sugar  
2 tsp. vanilla

2 C. Cool Whip  
8 oz. brickle chips

With softened cream cheese, combine all of the ingredients and serve with apples, pears, bananas or whatever you like.

Deb Otto

## REFRIED BEAN DIP

1 can refried beans  
1-8 oz. cream cheese

1/4 to 1/2 C. salsa

Mix together with mixer in bowl. Blend together and spread over cake pan. Top with chopped lettuce, tomato, 1 package shredded cheese. Serve with nacho cheese chips or taco chips.

## REUBEN DIP

Gayle Iserman

2 large pkgs. cream cheese  
8 oz. sour cream  
1 small can sauerkraut, well drained

4 pkgs. Budding corned beef,  
diced up  
6 oz. Swiss cheese, shredded

Mix all ingredients together. Heat on low in crock pot until cheeses are melted. Serve warm on wheat or rye crackers or rye bread.

## VEGGIE DIP

Mari Kramer

1 C. sour cream  
1 C. Miracle Whip  
1 tsp. onion flakes

1 tsp. dill weed  
1 tsp. parsley flakes

Mix together and refrigerate. Makes 2 cups.

## VEGETABLE DIP

Kathy Henrichs

1 C. sour cream	1 tsp. parsley
1 C. mayonnaise	1 1/2 tsp. dill
1 tsp. chopped onion	2 tsp. seasoned salt

Mix all ingredients together and let set overnight.

## VEGETABLE DIP

Drink with garnish of parsley flakes. Fannie Albrecht

1 C. mayonnaise	1 tsp. vinegar
4 tsp. soy sauce	2 tsp. milk
1/2 tsp. ginger	2 tsp. minced onions

Mix well. Can use hand mixer. Chill.

Stir together over low heat until smooth. Serve with tortilla chips. Yum!

## REUBEN DIP

### CHEESY TORTILLA DIP

1 lb. ground beef or deer meat	2 C. salsa	5 large cream cheese
1 lb. tortilla chips	1 lb. cheddar cheese	1 lb. Swiss cheese

Cook ground beef or deer with onion, salt and pepper. Drain and add salsa. Mix together. Add cheese and stir until melted. Serve with tortilla chips.

A recipe that is as old as time itself, Fannie Albrecht

Yet always delightful,

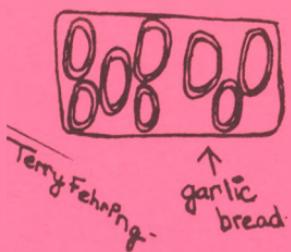
2 lbs. Velveeta (or brand cheddar) They call it simply friendship; Beloved, tried and true.

1 1/2 C. half and half (or milk) 2 tsp. horseradish

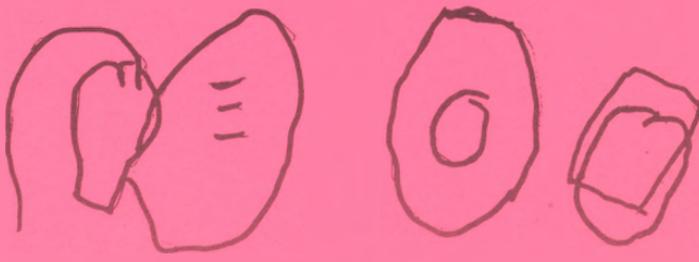
1 C. mayonnaise 1 lb. crisp bacon, chopped fine

Melt cheese with half and half in double boiler. Let cool, then add rest of ingredients. Can be used like Cheez Whiz. Keep refrigerated.

# Breads and Rolls



Emily Albrecht





## BAKED FRENCH TOAST

Fannie Albrecht

2 eggs, slightly beaten  
1 T. sugar  
1/2 tsp. salt  
1/4 tsp. cinnamon

1/2 C. milk  
2 T. (melted) margarine  
4 to 6 slices French bread

Put margarine in jelly roll pan and melt it. Dip bread in the beaten egg, sugar, salt, cinnamon and milk mixture. Place in pan and pour remaining mixture over bread if there is any. Broil 3 to 4" from heat for 3 minutes. Turn over and do other side.

## BREAKFAST CASSEROLE

Joyce Lubben

1/2 bag frozen tater tots  
9 to 12 eggs  
1/2 C. milk

Onion, salt and pepper to taste  
Ham, bacon or sausage  
Cheese

Grease 9x13" pan. Place tater tots in bottom. Beat eggs, milk, onion, salt and pepper and pour over tater tots. Add ham, bacon or sausage on top of egg mixture. Bake 30 minutes, then put cheese on top. Bake until it doesn't jiggle in the middle.

## EGG CASSEROLE

Dorothy Knoedler

1/4 C. oleo  
6 hash brown patties, thawed  
8 eggs  
Salt and pepper to taste (or  
any other seasoning you prefer)

1 C. shredded cheese  
1 C. milk  
1 C. sausage, browned  
Onion, optional

Melt oleo in bottom of glass 9x13" pan. Crumble hash browns into pan. Mix eggs, milk and seasonings together. Pour over hash browns. Add meat. Top with cheese. Bake at 325° to 350° for 1 hour.

The language of love is understood by all.

## HAM & EGG BRUNCH

Wanda Cordes

Sandwich bread	16 oz. Cheddar cheese
Cubed ham or bacon, fried	16 oz. Swiss cheese

Grease 9x13" pan. Layer with sandwich bread with the crust removed. Add layer of ham or bacon, Cheddar cheese and Swiss cheese. Top with 3 cups milk, 6 eggs, 1/2 teaspoon salt mixed well. Cover and refrigerate overnight. Bake at 375° for 40 minutes.

## HAM & EGG BREAKFAST CASSEROLE

Nancy Ramige

16 slices white bread, crust removed	6 eggs
1 to 2 C. diced ham	3 C. milk
8 oz. grated Monterey Jack cheese	1/2 tsp. onion salt or powder
	1/2 C. melted margarine
	1 C. corn flakes

Place in a greased 9x13" Pyrex pan: 1st layer – bread slices (8); 2nd layer – ham (approximately 1 cup); 3rd layer – 1/2 of Monterey Jack cheese. Repeat bread, ham and cheese. Combine (blender works well) eggs, milk and onion salt and pour over bread, ham and cheese. Refrigerate overnight if desired. Pour melted margarine over and top with corn flakes. Bake at 375° for 40 minutes. Let stand 10 minutes before serving.

## I HOPS COUNTRY GRIDDLE PANCAKES

Lois Anderson

1 1/4 C. flour	1/3 C. sugar
1 1/2 C. buttermilk	1 tsp. baking powder
1/3 C. instant Cream of Wheat (dry)	1 tsp. soda
1 egg	1/2 tsp. salt
	1/4 C. vegetable oil

Preheat griddle (greased) over medium heat. Combine flour, buttermilk, Cream of Wheat, egg, sugar, baking powder, soda, salt, oil in a large bowl. Mix on high speed until smooth. Cook pancakes until golden brown. Makes 8 to 10 pancakes.

## QUICK QUICHE MUFFINS

Deb Otto

3 eggs	1 1/2 C. milk
1/2 C. Bisquick	1/2 C. melted butter

Mix and pour into greased pie pan. Add 1 cup grated cheese and 1 cup ham or crumbled bacon or cooked sausage, crumbled. Bake at 350° for 45 minutes. Let set for 10 minutes.

## SAUSAGE GRAVY & BISCUITS

Lynette Pruisner

1 lb. pork sausage	1/3 C. flour
1/2 to 1 stick margarine	4 C. milk

In large, heavy skillet, brown sausage. When browned, add 1/2 stick or 1 stick margarine. When melted, add flour and stir until well blended. Add milk gradually and stir until thickened and bubbly. Serve over your favorite biscuit.

## APPLE STREUSEL MUFFINS

Glennis Smith

2 eggs, beaten	1/2 tsp. salt
1 C. sour cream	1 1/4 tsp. cinnamon
1/4 C. melted margarine	1/2 tsp. soda
2 C. flour	1 C. or 1 medium apple, peeled and shredded
3/4 C. sugar	
3 tsp. baking powder	

### TOPPING:

1/4 C. sugar	1/4 tsp. cinnamon
3 T. flour	2 T. soft margarine

Beat eggs, sour cream and butter. Stir in flour, sugar, baking powder, cinnamon, salt and soda. Stir in apples. Grease 18 muffin cups. Divide dough evenly among muffin cups. Sprinkle each with streusel topping. Bake at 400° for 20 to 25 minutes.

## APPLE CRUNCH MUFFINS

Fannie Albrecht

1 1/2 C. flour	1/2 tsp. cinnamon
1/2 C. sugar	1/4 C. shortening
2 tsp. baking powder	1 egg, beaten
1/2 tsp. salt	1/2 C. milk
1 C. shredded apple	

Sift all dry ingredients into bowl. Cut in shortening with pastry blender, until fine. Combine egg and milk, add to dry ingredients all at once, stirring just enough to moisten. Stir in apples. Spoon batter into paper-lined muffin cups (or greased without liners). Fill 2/3 full. Sprinkle with topping made of 1/4 cup brown sugar, 1/2 teaspoon cinnamon and 1/2 cup nuts. Bake 25 minutes at 375°.

## BANANA APPLE MUFFINS

Joyce Lubben

3/4 C. old-fashioned oatmeal	1/4 tsp. salt
1/2 C. flour	1/4 tsp. allspice
3 T. sugar	1/4 tsp. cinnamon
1 tsp. baking powder	1 egg
1/2 C. grated apple, peeled	1/3 C. milk
1/4 C. mashed banana	1 T. oil

In large bowl, combine oatmeal, flour, sugar, baking powder, salt, allspice and cinnamon. In small bowl, beat egg, milk and oil. Add to dry ingredients until moistened. Fold in apple and banana. Fill greased muffin tins 3/4 full. Bake at 375° for 25 to 30 minutes or until done. Cool 5 minutes before removing from pan to wire rack. Makes 6 muffins.

## BRAN MUFFINS

Kim Diercks

2 C. boiling water	1 qt. buttermilk
2 C. Bran Buds cereal	5 C. flour
2 1/2 C. sugar	5 tsp. soda
1 heaping C. margarine	1 tsp. salt
4 eggs	4 C. All Bran cereal

Mix together boiling water and Bran Buds, set aside to cool. Cream 2 1/2 cups sugar and margarine. Add eggs, beat in one at a time, 1 quart buttermilk, flour, soda, salt, All Bran. Mix in cooled water and Bran Buds. Bake at 350° for 20 minutes in muffin tins. Makes 4 quarts. Store in refrigerator up to 4 weeks.

## BRAN-APPLE MUFFINS

Kathy Henrichs

1 1/2 C. flour	1/2 C. milk
1 T. baking powder	1/2 C. applesauce
1/2 tsp. salt	1 C. bran flakes
1 tsp. cinnamon	3/4 C. margarine
1 C. apples, chopped	1/2 C. sugar
2 eggs	1 egg

2 ripe apples, mashed

Mix flour, baking powder, cinnamon and salt in large bowl. Mix cereal and milk in another bowl. Let stand 5 minutes. Beat margarine and sugar until fluffy. Blend in cereal mixture and egg. Stir in apple. Bake in greased muffin tin for 25 minutes at 400°.

## CHOCOLATE CHIP-BANANA BREAD

Joyce Lubben

1 1/3 C. mashed bananas	1/2 tsp. vanilla
3/4 C. sugar	2 eggs
1/4 C. milk	2 2/3 C. Bisquick
3 T. oil	1/2 C. chocolate chips

Heat oven to 350°. Grease 9x5x3" loaf pan. Combine bananas, sugar, milk, oil, vanilla and eggs in large bowl. Add Bisquick mix and chocolate chips. Beat well. Pour into pan. Bake 50 to 60 minutes until toothpick comes out clean. Cool 10 minutes. Remove from pan. Makes 1 large loaf or 2 small loaves.

## CINNAMON-SWIRL BREAD

Joyce Lubben

1 egg	1 tsp. soda
1 C. sugar	1 C. buttermilk
1/2 C. oil	TOPPING:
1/2 tsp. salt	1/2 C. sugar
2 C. flour	1 T. cinnamon

Beat egg, sugar and oil. Sift flour, salt and soda. Add to batter alternately with buttermilk. Place 1/2 of batter in loaf pan. Sprinkle with half of topping, repeat with rest of batter and topping. Swirl with a knife. Bake 1 hour at 350°. Cool 10 minutes. Remove from pan. Makes 1 large loaf or 2 small.

## CRANBERRY MUFFINS

Lois Anderson

1 3/4 C. flour	3/4 C. milk
1/2 C. sugar	1/2 C. vegetable oil
1 T. baking powder	1 C. fresh or frozen cranberries,
1 tsp. salt	thawed
2 eggs, beaten	Nuts, optional

Combine first four ingredients. Make a well in center of flour mixture, set aside. In small bowl, combine eggs, milk and oil and mix well. Add to dry ingredients. Just stir until moistened. Fold in cranberries and nuts. Spoon into sprayed muffin cups, filling cups about 2/3 full. Bake 25 to 30 minutes or until done. Makes 24 muffins.

## PUMPKIN CHOCOLATE CHIP MUFFINS

Joyce Lubben

3 1/3 C. flour	1 can pumpkin
2 C. sugar	1/2 tsp. baking powder
2 tsp. pumpkin pie spice	2 tsp. baking soda
2 tsp. cinnamon	1/2 tsp. salt
4 large eggs	1 C. melted margarine
	2 C. mint chocolate chips

Mix ingredients in order. Using small or tassie pan size tins. Bake at 375° for 12 minutes.

## ONE PAN BANANA BREAD

Deb Otto

1/3 C. oil	3 eggs
1 1/2 C. mashed ripe bananas (about 3 large)	2 1/3 C. Bisquick
1/2 tsp. vanilla	1 C. sugar
	1/2 C. chopped nuts

Heat oven to 350°. Grease loaf pan (9x5x3"). Stir all ingredients in pan with fork until moist. Beat vigorously 1 minute. Bake until wooden pick inserted in center comes out clean, 55 to 65 minutes. Cool 5 minutes. Run knife around sides of loaf to loosen. Remove from pan.

Mix together boiling water and Bran Buds, set aside to cool. Mix 2 1/2 cups sugar and margarine. Add eggs, beat in one at a time. 1 quart buttermilk, flour, soda, salt. Add Bran. Mix in cooled water and Bran Buds. Bake at 350° for 20 minutes in muffin tins. Makes 24 muffins. Store in refrigerator up to 4 weeks.

## BANANA BREAD

Cheryl Elsbury-Reiher

1/2 C. butter	2 C. flour
1 C. sugar	1/2 tsp. baking powder
2 eggs, well beaten	1/2 tsp. baking soda
1 tsp. vanilla	1/2 tsp. salt
3 T. milk	1 C. finely chopped nuts, optional
2 ripe bananas, mashed	

Cream butter and sugar. Add rest of ingredients in order listed, sifting together dry ingredients before mixing. Pour batter into greased and floured 9x5" loaf pan. Bake in 350° oven for 60 minutes or until done. Cool on rack 5 minutes, remove from pan.

## BANANA NUT BREAD

Margaret Schuld

1/2 C. sugar	1/2 tsp. salt
1/2 C. shortening	1 C. mashed banana
2 eggs	1 T. lemon juice or vinegar
2 C. flour (I use 1 white, 1 whole wheat)	1/2 C. chopped walnuts, optional (but good)
1 tsp. soda	

Cream sugar, shortening and eggs until light and fluffy. Add dry ingredients alternately with mashed bananas and juice. Blend well. Stir in nuts. Spread in loaf pan, 9x5x3", or in several small loaf pans. Bake at 350° for 45 minutes, approximately.

I sometimes add a bit of sour cream!

## BANANA QUICK BREAD

Joyce Lubben

1 C. sugar	2 C. flour
1/2 C. oleo	1 tsp. soda
2 eggs	3 large bananas, mashed

Mix together and bake at 350°. Will make 2 small loaf pans, greased or 24 muffins.

1 lb. dates	1/2 C. sugar	1 tsp. baking powder
2 tsp. soda	1 1/4 C. boiling water	1/2 C. butter or margarine
1 1/4 C. flour	2 egg yolks, save whites	3 C. flour
1 C. nuts	1 1/2 C. sugar	1/2 tsp. salt

Add soda to dates and pour hot water over. Let stand while preparing rest. Mix remaining ingredients well. Add date mixture. Beat egg whites until stiff and fold into date mixture. Fill five small loaf pans 3/4 full and bake 1 hour at 350°.

**CINNAMON BREAD**

Dorothy Shipman

1 egg	1 tsp. baking soda
1 C. sugar	1 C. buttermilk
1/2 C. oil	Sugar mixture
1/2 tsp. salt	1/2 C. sugar
2 C. flour	1 T. cinnamon

Beat together egg, sugar, oil and salt. Sift baking soda and flour together. Add alternately with buttermilk. Pour half the batter into loaf pan, greased. Sprinkle with half the sugar mixture. Pour in remaining batter and top with remaining sugar mixture. Swirl with knife. Bake 1 hour at 350°. Cool in pan 10 minutes, then dump on rack to cool.

**ONE PAN BANANA BREAD**

Linda Hamilton

1 C. sugar	2 C. flour
3 medium bananas	1/2 C. nutmeats, optional
1 tsp. soda	1/2 C. chocolate chips
1/2 C. oleo	1/2 C. maraschino cherries
2 eggs	

Smash bananas. Combine sugar, soda, butter, eggs. Mix well. Add bananas. Mix well, add flour and mix. Put in chocolate chips, chopped nuts and chopped cherries. Mix thoroughly. Put in greased and floured loaf pans or soup cans. Fill 2/3 full. Bake at 350° for about 45 minutes.

1/4 C. sugar	1 C. flour
2 T. shortening	3/4 C. corn meal
1 egg	4 tsp. baking powder
1 C. milk	1/4 tsp. salt

Cream sugar and shortening. Beat egg, then add milk and egg to first mixture. Sift flour and baking powder and add to corn meal. Add to first mixture. Beat well. Bake in greased pan in 350° oven for 30 minutes.

**AUNT SEVERA'S RHUBARB BREAD**

Deb Otto

1 1/2 C. packed brown sugar	2 1/2 C. flour
1 egg	1 tsp. salt
2/3 C. oil	1 tsp. soda
1 tsp. vanilla	2 C. chopped raw rhubarb
1 C. buttermilk	1/2 C. nuts

Mix together brown sugar, egg, oil, buttermilk and vanilla. Sift together and add flour, salt and soda. Fold in rhubarb and nuts. Pour into greased and floured bread pans. Makes 2 loaves.

**TOP WITH A MIXTURE OF:**

1/2 C. white sugar	1/2 tsp. cinnamon
1/4 C. brown sugar	1/2 C. flour
1/2 stick softened oleo	

Mix well and sprinkle over bread. Bake at 350° for 1 hour.

1 C. oil	
1 tsp. vanilla	1/2 tsp. nutmeg
4 eggs	1 can filling (cherry, blueberry, etc.)
2 C. flour	

Mix by hand. Mix oil, eggs and vanilla together. Blend dry ingredients and

If you see someone without a smile - give him one of yours.

Then add filling, then remaining batter. Bake at 375° for 45 minutes.

Good with a drizzle of frosting.

## ALMOND APRICOT COFFEE CAKE

Lois Anderson

1 C. butter, softened	2 C. flour
2 C. sugar	1 tsp. baking powder
3 eggs	1/4 tsp. salt
1 C. sour cream	3/4 C. slivered almonds, divided
1 tsp. almond extract	1-10 to 12 oz. jar apricot jam, divided

In mixing bowl, cream butter and sugar. Add eggs, sour cream and extract. Add rest of ingredients – flour, baking powder and salt. Mix well. Spread half of batter in a greased and floured 12-cup fluted bundt tube pan. Sprinkle half of almonds, then spread half of preserve within 1/2" from edge. Cover with remaining batter. Spoon remaining preserves over batter to within 1/2" of edge. Sprinkle remaining almonds. Bake at 350° for 55 to 60 minutes or until tested with toothpick in center of the cake. Cool in pan 15 minutes. Carefully invert onto serving platter. Yield: 12 to 16 servings.

I put all the almonds and the apricot preserve just in center of cake.

## AUTUMN COFFEE CAKE

Anita Hardy

2 C. sugar	1 tsp. cinnamon
2 C. self-rising flour	1 C. oil
3 eggs	1 C. chopped pecans
1/2 tsp. salt	2 jars strained apricots (baby food)
1/4 tsp. cloves	

Mix all ingredients only until flour is blended. Bake in greased and floured bundt pan for 55 minutes at 350°. Let stand 10 minutes. Remove from pan and sprinkle with powdered sugar while warm.

1 C. sugar  
1/2 C. oil  
2 eggs

1/2 C. chocolate chips  
1/2 C. maraschino cherries  
Bananas. Combine sugar, soda, butter, eggs. Mix well. Add bananas and milk. Add slivered almonds, nuts and cherries. Mix thoroughly. Put in greased and floured pan. People are lonely because they build walls instead of bridges.

## CHERRY COFFEE CAKE

Ethel Sperr

2 sticks margarine (1 C.)	1/2 tsp. salt
1 3/4 C. sugar	1 tsp. vanilla
4 eggs, beaten one at a time	2 1/2 C. flour
1/2 tsp. baking powder	

Mix well. Put 2/3 on bottom of greased cookie or jelly roll pan. Add 1 can cherry or blueberry pie mix. Dot rest of butter on top and with a knife, make the dough touch. Bake at 350° for 25 to 30 minutes.

I add 1 teaspoon almond and cherry flavoring to batter and to the cherry mix.

## COMPLIMENTARY COFFEE CAKE PULL APARTS

Deb Heidemann

2 pkgs. frozen dinner rolls (12 per pkg.)	2 1/2 oz. pecans
1 small pkg. instant butterscotch pudding	1 1/4 sticks oleo 1 C. brown sugar

Grease a bundt pan. Layer half the rolls, dry pudding, pecans, butter and brown sugar. (The butter and brown sugar should be melted together.) Repeat layers. Let rise overnight or 6 to 8 hours. Bake at 350° for 30 minutes. Loosen edges gently with knife. Invert on plate and enjoy.

PECAN (Not Suggested with this one)

## FILLED COFFEE CAKE

Dorothy A. Schwab

1 C. oil	1 tsp. baking powder
1 tsp. vanilla	1/2 tsp. salt
4 eggs	1 can filling (cherry, blueberry, etc.)
2 C. flour	

Mix by hand. Stir oil, eggs and vanilla together. Blend dry ingredients and add to oil/egg mixture. Mix. Spread half of mixture in a 9x13" pan. Then add filling, then remaining batter. Bake at 375° for 45 minutes.

Good with a drizzle of frosting.

1 2/3 C. flour	1/4 C. sugar	2 1/2 tsp. baking powder	1/4 tsp. salt	1 egg	3/4 C. milk	1/4 C. melted margarine	1/4 C. brown sugar	1/2 C. jam	Powdered sugar frosting
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Mix flour, sugar, baking powder and salt. Beat together egg and milk and melted margarine. Add to dry ingredients. Don't over mix. Grease and flour 9" pan. Pour mixture in pan, sprinkle with brown sugar and dot with your favorite jam. Bake at 350° for 25 minutes. Dot with powdered sugar frosting.

1/2 tsp. cinnamon. Cover with remaining batter. Sprinkle remaining preserves evenly before baking. Bake at 350° for 25 minutes or until done. Cool in pan 15 minutes. Carefully invert onto serving plate. Serves 10 to 12 servings.

For all the almond preserves just in case (for 24)

#### AUTUMN COFFEE CAKE

1/2 C. shortening  
1/2 C. sugar  
1/2 C. brown sugar  
1/2 C. applesauce  
1/2 C. milk  
1/2 C. eggs  
1/2 C. flour  
1/2 C. baking powder  
1/2 C. salt  
1/2 C. cloves

When you were a child did your heart skip a beat

When a sweet aroma signaled a treat?

There's nothing like homemade breads and cake

Just like Grandma used to make.

People are lonely because they build walls instead of bridges.



## POPPY SEED COFFEE CAKE

Lois Anderson

1 pkg. yellow cake mix	4 eggs
1 pkg. instant vanilla pudding mix	1 C. water 1/4 C. oil

Mix all together. Pour half of batter in sprayed bundt pan. Put a mixture of 1/2 cup sugar, 4 teaspoons cinnamon and 4 teaspoons poppy seed over the batter and then put rest of batter on top of this mixture. Then take a knife and marbleize the batter. Bake 1 hour at 350°. Cool and serve.

Can sprinkle powdered sugar on top of cake if desired. I made this cake for funerals.

## PIZZA DOUGH

1 C. warm water	1 pkg. dry yeast
1 tsp. salt	1 T. sugar
1 T. oil	2 C. flour

Mix water, yeast, salt, sugar and oil. Let rise 5 minutes. Add flour and mix. Let rise 1/2 hour in covered bowl. Pat in greased pizza pan. Ready for whatever kind of pizza.

## PIZZA DOUGH

2 to 2 1/2 C. all-purpose flour	1/2 C. milk
1 1/2 T. sugar	1/4 C. water
1/2 tsp. salt	2 T. butter or margarine
1 pkg. active dry yeast	1/2 tsp. olive oil

Combine 2 cups flour, sugar, salt, yeast. Combine milk, water and butter in a bowl and warm to 120°. Slowly add warm milk mixture to flour and work through. Add additional flour as needed until mixture forms a ball. Lightly flour a work surface. Knead dough until smooth, about 10 minutes. Lightly brush a large bowl with oil and place dough in it. Turn dough to coat dough with oil and cover. Set in warm place and let rise 15 minutes. Turn dough onto floured surface and roll into desired shapes. Makes one 16" pizza.

5 to 6 C. flour	1/2 C. soft butter or margarine
2 pkgs. yeast	1 1/2 C. hot tap water
1/2 C. sugar	2 eggs
1 1/2 tsp. salt	

Combine 2 cups flour, undissolved yeast, sugar and salt in large bowl. Add butter. Add hot tap water and beat with electric mixer for 2 minutes. Add eggs and 1 cup more flour. Beat with mixer at high speed for 1 minute. Gradually stir in just enough remaining flour with wooden spoon to make a soft dough which leaves sides of bowl. Turn out onto floured board and knead 5 to 10 minutes until dough is smooth and elastic. Cover with plastic wrap and towel for 20 minutes. Punch down and form into buns, rolls, cinnamon rolls, coffee cake, any way you wish to bake them. Place them into your pan or cookie sheet. Cover loosely with plastic wrap or towel. Let rise to double in bulk or can refrigerate 2 to 24 hours. When ready to bake, remove from refrigerator. Let stand at room temperature. Make sure they have doubled in bulk from the time they were refrigerated. Bake at 350° to 375° for 30 to 40 minutes.

**CINNAMON ROLLS:** Roll 1/2 dough, make rectangle about 1/2" thick. Spread with melted butter, then sprinkle generously with sugar and cinnamon. Roll up jelly roll style and slice 1" thick. (I use a thread to slice.) Place cut side down in greased pan. Bake at 350° for 30 to 40 minutes. While still slightly warm, frost with powdered sugar icing.

**PECAN ROLLS:** Melt 1/3 cup butter, 1 cup brown sugar, 3 tablespoons white syrup. Heat just to dissolve sugar and syrup. Cover bottom of 9x13" pan with this mixture. Place pecan pieces in caramel (about 1 cup). Now arrange cinnamon rolls cut side down as above. Bake at 350° for 30 to 40 minutes. Invert pan as soon as you remove from oven. The rolls should come out easily.

**COFFEE CAKE:** Roll out dough to fit pan. Top with melted butter and sprinkle generously with sugar and cinnamon.

## ROLLS

Ann DeWitt

1 C. warm water	1/3 C. oil
1 T. dry yeast	1 tsp. salt
1/3 C. sugar	3 1/2 C. flour

To 1 cup warm water, add yeast. Stir until dissolved. Add sugar, oil and salt. Mix. Stir and knead in flour. Place in a greased bowl or pan. Let rise until double in bulk. Knead and make into rolls. Let rise again. Bake in 350° oven for 20 minutes.

2 pkgs. dry yeast	1/2 C. sugar
1/2 C. warm water	3 T. butter
2 C. hot water	3 tsp. salt
6 to 6 1/2 C. flour	

Dissolve yeast in 1/2 cup warm water. Add hot water to sugar and butter. When cool, add to yeast mixture with salt. Add flour. Knead well. Place in greased bowl and let rise until double. Shape into rolls or buns. Let rise again. Bake at 350° to 375° for 18 to 20 minutes.

Separate biscuits, cut in half and dip into sugar and cinnamon mixture. Stand biscuits on edge in greased bundt pan. Combine other four ingredients and bring to a boil. Pour mixture over biscuits. Bake 30 minutes or less at 350°. Let stand to cool 5 minutes, then flip over onto a plate.

3 tubes buttermilk biscuits	1/2 C. brown sugar
1/4 C. sugar	1/3 C. margarine
1 T. cinnamon	1/2 C. vanilla ice cream
1/2 C. sugar	

Separate biscuits, cut in half and dip into sugar and cinnamon mixture. Stand biscuits on edge in greased bundt pan. Combine other four ingredients and bring to a boil. Pour mixture over biscuits. Bake 30 minutes or less at 350°. Let stand to cool 5 minutes, then flip over onto a plate.

1 1/2 T. sugar	1/2 C. brown sugar
1 pkg. active dry yeast	1/2 C. warm water
	2 T. butter

Combine 2 cups flour, sugar, salt, yeast. Combine milk, water and butter. Let stand until warm to 120°. Slowly add warm milk mixture to flour. Work through. Add additional flour as needed until mixture forms a ball.

Lightly flour. The remedy for wrongs is to forget them.

Lightly brush dough with water and place doughy dough to coat dough with oil. Place in warm place. Let rise 15 minutes. Turn dough onto floured surface and roll into desired shape. Place on greased baking pan. Let rise 15 minutes. Bake in 350° oven for 20 minutes.

## SWEET ROLLS

Kristin Renning

3 C. scalded milk, cooled  
3/8 C. sugar over 1 1/2 T. yeast  
in 1/2 C. warm water  
8 C. flour  
3 eggs, slightly beaten  
3/8 C. melted margarine  
2 tsp. salt

FOR CINNAMON ROLLS:  
1 C. brown sugar  
1 stick margarine  
1 1/2 tsp. cinnamon

Pour cooled milk into large mixing bowl. When yeast is dissolved, add to milk. Add eggs and mix. Add 3 cups flour and mix. Add shortening and salt. Add remaining flour to make a soft dough. When the mixer can no longer handle the dough, place on floured cloth and knead 10 minutes, adding flour as needed. Place in greased bowl, cover and allow to double in bulk. Punch down and form into rolls (size of a golf ball). Place rolls in whatever pans available, including muffin pans. Cover and allow to double in bulk. Bake at 375° for 15 minutes. Can be rolled to rectangle – covered with brown sugar, margarine and cinnamon mixture. Then rolls up and sliced in 1" lengths. Place in pan and allow to double in bulk.

## BIG BATCH ROLLS

Lorraine Sherburne

4 C. warm water  
2 sticks margarine, melted  
1 C. sugar  
2 T. salt

4 pkgs. dry yeast  
4 eggs  
13 to 15 C. flour

Beat first six ingredients together. Slowly mix in flour until you have a nice dough. Knead well. Use vegetable oil to grease bowl and top of dough. Let rise until double twice and punch down. Makes into rolls or buns. Let rise until double. Bake at 375° until lightly brown.

If you have kind words to say - say them now.

## CINNAMON ROLLS

© Darlene Smith

2 C. warm water	2 C. flour
1/2 C. sugar	2 eggs
2 pkgs. yeast	1/3 C. melted shortening
1 tsp. salt	4 1/2 C. flour

Mix water, sugar, yeast, salt and 2 cups flour. Add eggs and shortening. Mix. Add 4 1/2 cups flour – small amounts at a time. Mix. Let rise until double. Roll out 1/2 of dough. Melt 2 sticks margarine. Mix 1 cup sugar and 1 1/2 tablespoons cinnamon in small bowl. Spread melted margarine on dough rolled out. Sprinkle cinnamon mixture over top of margarine. Roll dough into long roll. Cut 1" and place in greased 13x9" pan. Let rise to almost double. Bake at 350° for 20 to 25 minutes. Cool about 10 minutes and frost. Makes two 13x9" pans.

## DARK BREAD

© Darlene Smith

1 C. wheat flour	1/3 C. sugar
1 C. white flour	2 C. warm water
2 pkgs. yeast	1 stick margarine
1 T. salt	2 eggs

Mix both flours, yeast, salt, sugar and water. Beat 4 minutes. Add margarine and eggs. Mix. Add 5 to 6 cups flour. Mix and knead. Let rise to double. Knead and rise. Put in loaves or biscuits (2 loaves or 2 tins biscuits or 3 loaves). Let rise to double in pans. Bake at 350° for 45 minutes for bread and 25 minutes for biscuits.

## DILL RYE BREAD

© Deb Otto

### (FOR 2 POUND BREAD MACHINE)

2 1/2 C. white bread flour	1 tsp. salt
1/2 C. rye flour	1 T. onion flakes
1 1/4 C. water, room temp.	1 T. dill seeds
1 pkg. yeast	2 T. dry milk
1 T. sugar	2 T. room temp. soft margarine
1 T. honey	

Dump all into bread mix and start machine!

## GRANDMA'S SWEDISH RYE BREAD

Kati Demeter

1 cake compressed yeast	1/2 C. shortening
1/2 C. warm water	1 C. molasses
1 qt. warm water	4 T. brown sugar
4 C. rye flour	2 tsp. salt
	2 T. caraway seed
	2 T. dill seed

Blend yeast (dissolved in warm water), water and rye flour. In a small bowl, mix shortening, molasses, brown sugar, salt and seeds. Using a dough blender, combine both mixtures and add 5+ cups white flour. Blend until it forms a soft ball in mixer. Pour on floured cloth and knead for 10 minutes, adding flour until dough no longer sticks to hands. Place in greased bowl and allow to rise to double in bulk. Mold into five 1 1/2 pound loaves and place in bread tins. Let rise to double in bulk. Bake at 350° for about 45 minutes. Loaf should sound hollow when snapped with a finger.

## NEVER FAIL YEAST ROLLS

Lois Anderson

1 pkg. dry yeast	1-9 oz. pkg. Jiffy cake mix,
1 1/2 C. warm water	yellow or white
3 1/4 C. flour	1/2 tsp. salt

Melted oleo

In large mixing bowl, dissolve yeast in warm water. Beat in flour, dry cake mix and salt (do not knead). Place in greased bowl, cover and let rise in a warm place until doubled, about 1 hour. Punch down, divide in half. Roll each portion into a 12" circle, cut each circle into 12 wedges. Roll up, beginning at the wide end, place point side down on greased baking sheet. Brush with butter or oleo. Cover and let rise until doubles, about 25 minutes. Bake at 350° for 12 to 15 minutes or until golden brown. Yield: 2 dozen.

## PIZZA BATTER BREAD

Stacy Hamilton

3 C. flour	2 T. butter or margarine
1 pkg. yeast	1 T. sugar
1/2 tsp. oregano	1 tsp. salt
1/4 tsp. garlic powder	1/4 C. finely chopped
1 1/4 C. water	pepperoni

In small mixer bowl, combine 1 1/2 cups flour, yeast, oregano and garlic powder. In saucepan, heat water, butter, sugar and salt until warm, stirring constantly to melt butter. Add to dry ingredients in mixer bowl. Beat at low speed with electric mixer for 1/2 minute, scraping sides. Beat 3 minutes at high speed. By hand, stir in pepperoni and enough flour to make soft dough. Cover and let rise until double (45 to 60 minutes). Stir down, spread in loaf pan. Let rise until double (30 minutes). Bake at 375° for 35 to 40 minutes. Remove from pan. Makes 1 loaf.

## WHEAT BREAD

Henerena Strauser

1 pkg. yeast	2 C. wheat flour
1/2 C. warm water	2 tsp. salt
2 C. milk, scalded	1 egg, beaten
6 T. margarine	White flour
3/4 C. brown sugar	

Dissolve yeast into warm water. Let set 5 minutes. Combine scalded milk, shortening and brown sugar. Let cool. Mix yeast into milk mixture. Stir in whole wheat flour and salt. Add beaten egg and white flour, knead 10 to 15 minutes. Place into greased bowl, cover and let rise until double. Punch down and turn dough over. Let rise and cut into 2 loaves. Place into greased loaf pans. Let rise. Bake at 325° for 40 to 50 minutes until done.

## BAKING POWDER BISCUITS

Cheryl Elsbury-Reiher

2 C. flour	1/4 C. shortening
1 T. baking powder	3/4 C. evaporated milk
1/2 tsp. salt	2 to 3 T. sugar, optional

Cut dry ingredients into shortening. Add milk. Roll into balls. Bake on well-greased cookie sheet or pan. Bake at 450° for 12 to 18 minutes.

## JASON'S BAKING POWDER BISCUITS

Ethel Sperr

2 C. flour	1/2 C. shortening
2 T. sugar	1 egg
1/2 tsp. salt	2/3 C. milk
4 tsp. baking powder	

Mix dry ingredients. With fork, cut in shortening. Mix beaten egg and milk, then add to shortening mix. Put on floured board and knead 5 times. Roll out 3/4" thick. Cut with glass. Bake at 450° for 12 to 15 minutes.

## MOM'S BISCUITS

Danielle Hamilton

2 C. flour	1/4 C. shortening
3 tsp. baking powder	1 C. milk
1 tsp. salt	

Heat oven to 450°. Mix dry ingredients, cut in shortening thoroughly until mixture looks like meal. Stir in milk to make soft dough. Drop by large spoonful on ungreased baking sheet. Bake until golden brown, 10 to 12 minutes.

## RED LOBSTER BISCUITS

Faye Vossberg

2 C. buttermilk baking mix	1/4 C. butter or margarine, melted
2/3 C. milk	
1/2 C. shredded Cheddar cheese	1/2 tsp. garlic powder

Preheat oven to 400°. Mix baking mix, milk and cheese with a wooden spoon until soft dough forms. Beat vigorously for 30 seconds. Drop by heaping tablespoonful onto ungreased cookie sheet. Bake 8 to 10 minutes until golden. Combine melted butter and garlic powder. Brush over warm biscuits before removing from cookie sheet. Serve warm. Makes 10 to 12 biscuits.

## RED LOBSTER BISCUITS

Lynette Pruisner

1 C. milk	grindhera C. SH	2 C. self-rising flour	enough C. SH
2 tsp. sugar	go h	1 C. shredded Cheddar cheese	2
1/3 C. mayonnaise or salad dressing	D S	3 to 4 T. flour	flour, qd SH

Mix all ingredients except the 3 to 4 tablespoons flour and cheese. After you have it mixed, add more flour as needed until you can drop on cookie sheet and they hold their shape. Add cheese and work in. Drop on greased cookie sheet approximately 10 biscuits. Bake at 350° for 25 to 30 minutes. When you take them out of oven, brush with melted butter that has garlic salt added.

To make self-rising flour, add 1 1/2 teaspoons baking powder and 1/2 teaspoon salt to each 1 cup of flour and mix.

## GLAZED RAISED DOUGHNUTS

Her Glennis Smith

1 C. mashed potatoes	item of aim n	GLAZE:	
1/3 C. butter	item of aim n	1 lb. powdered sugar	cooga equal
1/2 C. sugar	item of aim n	2 T. cornstarch	funim \$1 of 01
1 1/2 C. milk	item of aim n	1 T. soft butter	
2 egg yolks	item of aim n	1 T. sweet cream	
2 pkgs. yeast	item of aim n	Warm water to make a liquid	EEF
1 tsp. salt	item of aim n		
5 1/2 C. flour	item of aim n		

Scald milk and pour over potatoes, butter and sugar. Cool and add egg yolks, yeast, salt and flour. Let rise. Knead once and let rise again. Roll on floured board and cut with doughnut cutter. Let rise and fry. Dip doughnuts in glaze and place on rack to dry.

A good memory is fine - but the ability to forget can also be good.

Cut dry ingredients into shortening, add milk. Roll into balls. Bake on well-greased cookie sheet or pan. Bake at 450° for 12 to 15 minutes.

## MASHED POTATO DOUGHNUTS

Glennis Smith

2 C. mashed potatoes	1 tsp. vanilla
2 C. sugar	5 T. baking powder
3 eggs, beaten	3 T. melted margarine or oil
1 tsp. salt	1 C. milk
1 tsp. nutmeg	5 C. flour

Mix potatoes and sugar. Add beaten egg, salt, nutmeg and vanilla. Add baking powder, margarine or oil and milk. Add enough flour to make a stiff dough. Mixture will be quite moist. Chill to handle better. Use remaining flour to roll out. Fry in deep fat, turning once. Makes 6 dozen.

## NUTMEG DOUGHNUTS

Linda Hamilton

1 C. sugar	3/4 C. milk
3 3/4 C. flour	1 tsp. nutmeg
4 tsp. baking powder	1/4 C. shortening
1 tsp. salt	2 eggs
1/2 tsp. vanilla	3/4 C. cold mashed potatoes

Cream shortening, sugar and eggs. Add potatoes, beat. Add milk and vanilla. Add dry ingredients, chill 1 hour. Roll dough 1/2" thick on floured board, cut with doughnut cutter. Fry in deep fat, turn once. May serve plain or shake in sugar.

## VANILLA DONUTS

Gloria DeGroote

2 1/4 C. flour	1 T. softened shortening
2 tsp. baking powder	2 eggs
1 C. sugar	1 tsp. vanilla
1 tsp. salt	3/4 C. milk
1/4 tsp. grated nutmeg	

Sift dry ingredients together in large bowl. Add softened shortening, combine. Add eggs, vanilla and milk, mix about 30 seconds. Put batter into doughnut maker. Fry in 2" of shortening at 365°.

## APPLE FRITTERS

Sarah Cordes

4 medium apples	1 T. margarine, melted
1 T. sugar	1 1/4 C. flour
1/2 tsp. salt	2 tsp. baking powder
2 eggs, well beaten	2/3 C. milk

Peel, core and dice apples. Blend dry ingredients. Combine milk, eggs and margarine and beat well. Stir together dry ingredients and egg mixture until moistened. Add apples. Drop by teaspoonfuls into 375° deep fat until brown. Roll in sugar.

## FATTIGMAND OR DANISH KLEINER

Margaret Schuldt

1 1/2 T. butter, melted	1 T. lemon juice
3 eggs, beaten	1/2 tsp. ground cardamon seed
3 T. cream	1/4 tsp. salt
3 T. sugar	2 C. sifted flour

Mix together the eggs, cream and sugar. Stir in butter, lemon juice, cardamon, salt and most of the flour. Mix well. Use enough flour to make a stiff dough. Wrap in waxed paper and chill at least 1 hour. Remove 1/4 of the dough at a time (keeping rest cold) and roll out on a lightly floured board or pastry cloth until very thin. Cut into 2" diamonds. Cut a slit into the center of each and pull one corner through. Fry in deep fat heated to 350° until light brown, about a minute. Dust with powdered sugar before serving.

## KRINGLES – MOM'S

Nancy Ramige

2 C. sour cream	1 tsp. soda
1 C. sugar	1 tsp. salt
1/2 C. melted margarine, cooled	1/2 tsp. baking powder
3 C. flour	

Mix sugar and margarine and then add sour cream and dry ingredients (alternating the two). Works well to chill dough before baking overnight or at least 1 hour. Drop teaspoonful size of dough on floured pastry cloth and roll by hand into straw size and place on ungreased cookie sheet in a figure eight. Bake at 400° for 8 to 10 minutes.

## CINNAMON SPIRAL BREAD

Katie Hamilton

1/2 C. warm water	1/4 C. brown sugar
1 pkg. dry yeast	2 T. shortening
2 C. lukewarm milk	1 T. salt
2 C. quick cooking rolled oats	1 C. raisins
	5 1/2 to 6 C. flour

Dissolve yeast in water. Stir in milk, oats, brown sugar, shortening, salt, half flour. Mix until smooth. Add remaining flour. Knead. Let rise 1 1/2 to 2 hours. Divide dough into 2 parts, rolling each to oblong, 15x8". Sprinkle each with 1/2 cup sugar and 2 teaspoons cinnamon. Roll up like a jelly roll, sealing tightly. Put in greased loaf pan, let rise until double, 40 to 50 minutes. Bake at 425° for 25 to 30 minutes. Serve warm.

## CINNAMON STICKS

Cyndee Knoedler

1 C. margarine	1 tsp. cinnamon
1/2 C. sugar	1 egg
2 1/2 C. flour	3 T. sugar
1 tsp. vanilla	1 tsp. cinnamon

Cream margarine. Add sugar and cream well. Add rest of ingredients. Mix well. Roll in strips the size of a pencil. Cut pieces 1 1/2" long. Roll in sugar/cinnamon mixture. Place on cookie sheet. Bake in 350° oven until done.

## CINNAMON-SUGAR TACOS

Lynsey Moffitt

Soft shell, flour taco shells	Mixture of cinnamon and sugar
Butter	

Take the taco shell and spread a thin layer of butter across it. Then sprinkle the cinnamon/sugar across it. Put in microwave for 1 minute. Roll up and enjoy!

Tip: Honey and molasses mix off a tablespoon butter if it is added from the same spoon after the oil.

## CHEESE STRAWS

Dorothy Shipman

1 C. grated cheese  
1 C. flour  
1 tsp. baking powder

1/2 tsp. salt  
Dash cayenne pepper  
2 level T. shortening

Sift flour, baking powder, salt, pepper and shortening. Rub lightly, then add cheese and mix until it looks like cornmeal. Add enough cold milk to hold together. Roll out the thickness of pie crust and cut into strips 1/2" by 2 or 3". Bake in 375° oven for 15 minutes until browned.

## ANISE ALMOND BREAD (BREAD MACHINE)

Lynette Pruisner

3/4 C. water (70° to 80°)  
1 egg  
1/4 C. softened butter or  
margarine  
1/4 C. sugar  
1/2 tsp. salt

3 C. bread flour  
1 tsp. anise seed  
2 tsp. yeast or 1 1/2 tsp. bread  
machine yeast  
1/2 C. chopped almonds

In bread machine pan, place first eight ingredients in order suggested by manufacturer. I do water, egg, margarine, flour, sugar, salt, anise seed and then level it off. Make an indentation and add yeast. Select basic bread setting, choose light crust color if available. Just before final kneading, my machine signals this, add almonds.

## CHEESE BREAD (BREAD MACHINE)

Lynette Pruisner

1 C. water (70° to 80°)  
1/4 C. buttermilk blend powder  
1 1/2 C. shredded Cheddar  
cheese  
4 1/2 tsp. sugar

1 tsp. salt  
1/2 tsp. garlic salt  
3 C. bread flour  
1 1/2 tsp. bread machine yeast

In bread machine pan, place all ingredients in order suggested by manufacturer – water, cheese, buttermilk powder, sugar, salt, garlic salt, flour and finally yeast. Select basic bread setting. Choose light crust color and loaf size if available. Bake according to bread machine directions.

## DOC'S HONEY RYE

Dr. Dale M. Everson

1 C. + 1 T. water  
2 T. dry milk  
1 1/2 T. oil (canola)  
2 T. honey  
1 tsp. salt  
2 tsp. caraway seed, optional

1 tsp. dill weed, optional  
2 C. better for bread white flour  
1 C. medium rye flour  
2 tsp. active dry yeast

Add ingredients in order to water in bread machine pan. Add yeast to a small well in flour. Set machine to basic, medium color.

## PAMPA'S PAN (GRANDPA'S BREAD)

Dr. Dale M. Everson

1 C. + 1 T. water  
1/2 C. instant potato flakes  
2 rounded T. dry milk  
2 T. liquid oil (canola)  
2 T. honey

1 1/2 tsp. salt  
1 medium egg  
3 C. better for bread white flour  
2 tsp. active dry yeast

Heat cold water 20 seconds on high in microwave. To water in bread maker pan, add potato flakes, milk, oil, honey, salt and egg. Add flour. Make a small well in dry flour with a spoon and add yeast to it. Set bread machine to basic program and medium color if settings available.

Flour and/or water may be added during initial mixing cycle to keep dough on the soft, moist side.

## GRAPE-NUTS/POTATO BREAD

Dr. Dale M. Everson

1 C. + 1 T. water  
1/2 C. instant potato flakes  
2 rounded T. dry milk  
1 1/2 T. liquid oil (canola)  
2 T. any combination honey  
and/or brown sugar

1 tsp. salt  
1 medium egg  
2 C. Grape-Nuts cereal flakes  
2 1/2 C. better for bread white flour  
2 tsp. active dry yeast

Put water at room temperature into bread machine pan. Add ingredients in order, set bread machine to basic, medium color.

Tip: Honey and molasses slips off a tablespoon better if it is added from the same spoon after the oil.

## HONEY OATMEAL BREAD (BREAD MACHINE)

1 POUND LOAF:  
2/3 C. warm water  
2 T. honey  
1 1/2 C. flour  
2/3 C. oats (quick or regular)  
1 T. dry milk  
3/4 tsp. salt  
1 T. butter/margarine  
1 1/2 tsp. dry yeast or 1 tsp.  
bread machine/fast rise yeast

1 1/2 POUND LOAF:  
1 C. warm water  
3 T. honey  
2 C. flour  
1 C. oats (quick or regular)  
1 1/2 T. dry milk  
1 1/4 tsp. salt  
1 1/2 T. butter/margarine  
2 tsp. dry yeast or 1 1/2 tsp.  
bread machine/fast rise yeast

Add water and honey to bread machine pan. Spread dry ingredients except yeast over liquid, level and push into corners. Place butter into corners of pan. Make a well in the center of dry ingredients and add yeast. Lock pan into bread machine and start machine.

## WILD RICE BREAD (BREAD MACHINE)

3/4 C. water (hot)  
1 T. vegetable oil  
1 T. molasses  
1 tsp. salt  
1 2/3 C. bread flour

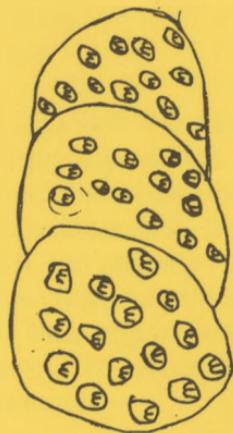
1/2 C. whole wheat flour  
1/2 C. cooked wild rice, cooled  
1 tsp. caraway seeds  
1 tsp. bread machine yeast

Lynette Pruisner

In bread machine pan, place all ingredients in order suggested by manufacturer. I do water, rice, oil, molasses, both kinds of flours, salt, caraway seeds and then level it off, make an indentation in the middle and add yeast. Select basic bread setting. Choose crust color if available. Bake according to bread machine directions.

Think of your future, you're going to spend the rest of your life there.

Take Killen



cookies



cookies



Bryce

# Cakes, Cookies and Candy

Michael Reiher 4th



4th  
Clayton



Levi F.



## MOM'S REALLY GOOD APPLE BARS

Deb Otto

### MIX LIKE PIE CRUST:

2 1/2 C. flour	1 tsp. salt
1 C. Crisco	1 T. sugar

Put one egg yolk in measuring cup; add milk to make 2/3 cup. Beat. Mix with dry ingredients. Roll 1/2 of dough to fit cookie sheet. Can patch in. Cover crust with crushed corn flakes really good. Fill with sliced apples (about 6). Dot with butter, mix 1 cup sugar and 1 teaspoon cinnamon and sprinkle over sliced apples. Roll out other 1/2 of crust and place over top of apples. Cut 2 or 3 slits on crust. Pinch edges together. Beat egg white until stiff and spread over top crust. Bake 30 minutes at 375°. While hot, drizzle with a glaze of powdered sugar, milk and butter.

## FRESH APPLE PASTRY SQUARES

Cecile Rediske

2 1/2 C. unsifted flour	2/3 C. sugar
1 tsp. salt	1/2 tsp. ground ginger
1 C. plus 2 T. butter or oleo	1/2 tsp. cinnamon
1 egg yolk	1 egg white, beaten stiff
Milk	1 C. powdered sugar
1 C. crushed corn flakes	1/2 tsp. vanilla
8 C. (2 qts.) peeled, sliced, cored tart apples	1 to 2 T. water

Preheat oven to 400°. In large bowl put flour and salt; cut in butter with pastry blender until crumbly. Beat egg yolk lightly with fork in measuring cup; add enough milk to make 2/3 cup. Stir milk into flour mixture; mix with fork to blend, stirring until mixture holds together and cleans side of bowl. Divide dough into two parts; roll half of dough to line 15x10x1" pan. Place dough in and pressing lightly to form bottom crust. In large bowl, combine apples, sugar, ginger and cinnamon. Stir to mix. Spread over bottom crust. Roll out remaining dough and place on top. Pinch edges of dough together to seal. Brush beaten white over top. Bake 50 to 60 minutes until golden brown. Mix powdered sugar, vanilla and water. Let pastry cool slightly, then frost. Cut into 16 squares. Good!

Ingredients: Put 1/2 of dough in greased pan. Then add filling and rest of butter on top. Bake at 350° for 20 to 25 minutes.

FROSTING: Melt chocolate chips and add rest of ingredients. Frost.

Double recipe for 9x13" pan.

## FRENCH APPLE SQUARES

Wanda Cordes

2 1/2 C. flour	1 T. butter
1 C. margarine	1 egg white, beaten
2 T. sugar	2/3 C. milk
1 tsp. salt	1 can apple pie filling
1 egg yolk, beaten	

Mix flour, margarine, sugar and salt with pastry blender. Blend beaten yolk with milk and add to flour mixture. Roll out 1/2 of dough to fit jelly roll pan. Spread on pie filling. Dot with butter. Roll out remaining dough and place over pie filling. Brush with beaten egg whites. Bake at 375° for 35 minutes. Glaze with thin powdered sugar frosting.

## APPLESAUCE BROWNIES

Dorothy A. Schwab

1 1/2 C. sugar	2 T. cocoa
1/2 C. margarine	1/2 tsp. salt
2 eggs	1 tsp. soda
2 C. applesauce	1/2 tsp. cinnamon
1 C. chocolate chips	2 C. flour

Cream sugar, margarine and eggs. Mix dry ingredients. Add dry ingredients alternately with 2 cups applesauce to creamed mixture. Sprinkle 2 tablespoons sugar and 1 cup chocolate chips on top. Bake at 350° for 30 to 40 minutes.

## BANANA BARS

Ann DeWitt

1/2 C. margarine or butter	2 bananas, mashed
1 1/2 C. sugar	2 C. flour
2 eggs	1 tsp. salt
1 C. sour cream	1 tsp. soda
1 tsp. vanilla	

Cream margarine and sugar. Add eggs, sour cream, vanilla and bananas. Add flour, salt and soda. Bake in a jelly roll pan in 350° oven for 20 to 25 minutes. Frost with powdered sugar frosting.

## BROWNIES

Dorothy B. Schwab

1 C. sugar  
4 eggs  
1 stick oleo  
1 C. flour

Pinch of salt  
1/4 tsp. baking powder  
1 can Hershey's syrup  
Nuts, optional

Cream sugar, eggs, oleo. Add flour, salt and baking powder. Add syrup and nuts. Can be baked in a sheet cake pan. Grease and flour pan. Bake at 350° for 20 minutes.

## BROWNIES

Bernie Lehman  
by Joyce Lubben

2 T. cocoa  
2 sticks oleo  
1 C. water  
2 C. sugar  
2 C. flour

1/2 C. buttermilk  
2 eggs  
1 tsp. soda  
1 tsp. vanilla  
1 tsp. salt

Bring first three ingredients to a boil and pour over flour and sugar mixed together in bowl. Add eggs, buttermilk, soda, vanilla and salt. Bake in 10x15" pan at 400° for 20 minutes.

## CHARLEY BROWN BROWNIES

Ethel Sperr

1 C. mini-marshmallows  
2 T. peanut butter  
2 T. cream  
1 C. sugar  
1/2 C. margarine  
1 egg

1 tsp. vanilla  
1/2 tsp. salt  
2 squares chocolate, melted or  
6 T. cocoa and 2 T. shortening  
1 C. flour  
1/2 C. oatmeal

### FROSTING:

1/4 C. chocolate chips  
1 T. peanut butter

1 C. powdered sugar  
1 T. milk

**FILLING:** Melt mini-marshmallows and peanut butter and add cream.  
**BATTER:** Cream sugar and margarine; add egg, vanilla and rest of ingredients. Put 1/2 of batter in 9x9" greased pan. Then add filling and rest of batter on top. Bake at 350° for 20 to 25 minutes.

**FROSTING:** Melt chocolate chips and add rest of ingredients. Frost.

Double recipe for 9x13" pan.

## BLACK FOREST BROWNIES

Linda Hamilton

1-21.5 oz. pkg. brownie mix	1/4 C. oil
1 C. cherry pie filling	2 eggs

Mix together and pour into greased 9x13" pan. Bake at 350° for 30 to 35 minutes. Remove from oven. Sprinkle with chocolate chips. Spread when melted. Cut in squares. Serve with ice cream and remaining cherry pie filling.

## BIG PAN OF BLONDE BROWNIES

Kirsten Ramige

1 1/2 C. softened margarine	3 eggs
1 1/4 C. sugar	1 1/2 tsp. baking soda
1 1/4 C. brown sugar	1 1/2 tsp. salt
1 1/2 tsp. vanilla	3 1/3 C. flour
	1 C. M&M's, chocolate chips

Cream sugars and margarine; add eggs and vanilla and then all dry ingredients. Mix well. Place in a greased jelly roll pan and sprinkle with chocolate chips, butterscotch chips or M&M's. Bake at 375° for approximately 20 minutes.

## BUTTERMILK BROWNIES

Rondalyn Brase

1 stick margarine	1/2 C. oil
1 C. water	
2 C. sugar	2 eggs
2 C. flour	1/2 C. buttermilk
1/4 C. cocoa	1 tsp. vanilla
1/4 tsp. salt	1 1/2 tsp. soda

Bring 1 stick margarine, 1 cup water and 1/2 cup oil to a boil. Mix remaining ingredients together. Then combine the two mixtures gradually mixing and adding until mixtures are one. Bake at 350° in 13x17" pan for 20 minutes.

## FROSTING:

1 stick margarine, melted	1/4 C. cocoa
1/3 C. buttermilk	3 1/2 C. powdered sugar

Mix and spread over cooled brownies.

## GOLDEN BROWNIES

Dorothy Shipman

2 C. flour	3/4 C. brown sugar
2 tsp. baking powder	1 tsp. vanilla
1 tsp. salt	3 eggs
3/4 C. butter or margarine	1-12 oz. pkg. chocolate chips
3/4 C. white sugar	

Preheat oven to 350°. In a small bowl, combine flour, baking powder and salt. In mixer, combine butter, sugar and vanilla and beat until creamy. Add eggs. Add flour mixture. Stir in chocolate chips. Spread in greased and floured 15x10" baking pan. Bake 30 to 35 minutes or until done. Cool. Cut into squares.

## CARROT BARS

1/2 C. butter or margarine 1/2 C. brown sugar

## TEXAS BROWNIES

David Cordes

2 C. flour	1/2 C. milk
2 C. sugar	2 eggs
1 C. margarine	1 tsp. baking soda
1 C. water	1 tsp. vanilla
1/4 C. unsweetened cocoa	

In saucepan, combine margarine, water and cocoa. Stir and heat until boiling. In large mixing bowl, combine flour and sugar. Pour boiling mixture over flour and sugar in bowl. Add milk, eggs, baking soda and vanilla. Mix well. Pour into greased and floured jelly roll pan. Bake at 400° for 20 minutes or until brownies test done.

## FROSTING:

1/2 C. margarine	3 1/2 C. powdered sugar
2 T. cocoa	1 tsp. vanilla
1/4 C. milk	

In saucepan, bring to a boil the margarine, cocoa and milk. Mix in powdered sugar and vanilla until frosting is smooth. Pour warm frosting over brownies soon after you take them out of the oven. Cool.

Try to fix the mistakes - never the blame.

## TEXAS BROWNIES

Lynette Pruisner

2 C. flour	1/4 C. dark cocoa
2 C. sugar	1/2 C. buttermilk
1/2 C. (1 stick) margarine or butter	2 eggs
1/2 C. shortening	1 tsp. soda
1 C. strong brewed coffee or water	1 tsp. vanilla

In large bowl, combine flour and sugar. In heavy saucepan, combine shortening, butter, coffee and cocoa. Stir and heat to boiling. Pour boiling mixture over flour and sugar in the bowl. Add buttermilk, eggs, baking soda and vanilla. Mix well, pour into well buttered 17 1/2x11" jelly roll pan. Bake at 400° for 20 minutes. Frost with favorite frosting.

Can use sour milk in place of buttermilk. Put 2 teaspoons vinegar in 1/2 cup milk for sour milk.

## TRIPLE FUDGE BROWNIES

Pam Reints

1 pkg. instant chocolate pudding mix	2 C. (12 oz.) semi-sweet chocolate chips
1 pkg. chocolate cake mix	

Prepare pudding according to package. Whisk in cake mix. Stir in chocolate chips. Bake in greased pan, 15x10x1" for 30 minutes or 9x13" pan for 45 minutes until top springs back.

## BRUNCH BARS

Lorraine Sherburne

Beat 2 eggs until light and fluffy. Add:

1 1/2 C. sugar	1/2 tsp. salt
2 1/2 C. flour	1 tsp. vanilla
1/2 tsp. soda	1 lb. can fruit cocktail, juice and all

Beat well. Add flour mixture and fruit cocktail alternately. Put in 15x11" cookie sheet. Before you bake, top with 1 1/2 cups coconut and 1/2 cup nuts. Bake 30 to 35 minutes in 350° oven. Make a glaze of 3/4 cup sugar, 1 stick margarine, 1/4 cup cream or milk. Bring to boil 2 minutes and cool. Cool cake 15 to 20 minutes and spread on glaze.

## CARAMEL CHOCOLATE CHIP BARS

Joyce Lubben

1 pkg. Duncan Hines caramel cake mix	1/4 C. packed brown sugar
2 eggs	1/4 C. soft margarine
1/4 C. water	1 C. chocolate chips

Combine cake mix, eggs, water, brown sugar and margarine. Mix thoroughly. Spread in greased cookie sheet. Sprinkle chocolate chips over dough. Bake at 350° for 20 to 25 minutes. Take out of oven when done and drizzle caramel topping over bars. Let cool and cut.

## CARROT BARS

Faye Vossberg

4 eggs, beaten until thick	ICING:
2 C. sugar	3 oz. cream cheese, softened
1 C. oil	1/2 tsp. vanilla
2 C. flour	3 C. powdered sugar
2 tsp. baking soda	Hot water for consistency
2 tsp. cinnamon	
1 tsp. salt	
1/2 C. nuts, optional	
3 small jars baby food carrots	

Mix bar ingredients. Spread in greased 17x11x3/4" jelly roll pan. Bake at 350° for 30 minutes. Frost with cream cheese frosting.

## CHERRY BARS

Laney Toenjes

1 C. margarine	1/2 tsp. vanilla
1 1/3 C. sugar	1/2 tsp. salt
4 eggs	1 tsp. almond flavoring
3 C. flour	1 can cherry pie filling
1 1/2 tsp. baking powder	

Mix sugar, margarine and eggs. Beat well and add flour, baking powder and salt. Blend, add vanilla and flavoring. Divide dough into 2 equal portions. Spread 1 portion in an ungreased jelly roll pan. Spread pie filling over dough. Drop remaining spoonfuls of dough over cherry filling. Bake at 350° for 30 to 45 minutes. Do not let get too brown. Cool. Drizzle with powdered sugar glaze.

## CHERRY BARS

1 C. flour  
1/4 C. powdered sugar  
1/4 C. flour  
1/2 tsp. baking powder  
1/4 tsp. salt  
3/4 C. sugar

Mix first three ingredients to make a crust. Press into an 8x12" pan. Bake at 350° for 10 minutes. Mix together the rest of the ingredients and spread over crust. Bake at 350° for 30 to 40 minutes. Frost with powdered sugar icing. Makes a nice holiday bar.

## TEXAS CHOCOLATE BARS

2 C. sugar  
2 C. flour  
2 sticks margarine  
4 T. cocoa  
1 C. water

1/2 C. margarine  
1/2 C. buttermilk  
2 eggs  
2 beaten eggs  
1/2 C. maraschino cherries  
1/2 C. coconut  
1/2 C. nuts

Ethel Sperr

1/2 C. sour milk (add 1 tsp. vinegar to sweet milk)  
1 tsp. soda  
1 tsp. vanilla  
2 beaten eggs

Mix sugar and flour well. Bring margarine, cocoa and water to boil. Pour over sugar and flour and mix well. Mix rest of ingredients and add to hot mixture. Spread on greased cookie or jelly roll pan. Bake at 350° for 25 minutes. Frost while warm.

## FROSTING:

1 stick margarine  
4 T. cocoa  
6 T. milk

2 C. powdered sugar  
1 tsp. vanilla

Time may heal wounds, but it doesn't do anything for wrinkles.

Marian Melcher

## CHOCOLATE CHIP BARS

GRAB JEV Rondalyn Brase

1 C. brown sugar	1/2 tsp. salt
1/2 C. sugar	1 1/2 C. flour
2/3 C. oil	1 1/2 tsp. baking powder
2 eggs	1 C. chocolate chips
1 tsp. vanilla	

Beat eggs until thick. Gradually add sugar and beat until well blended. Add oil and vanilla; mix. Add dry ingredients and mix well. Add chips. Put in greased 9x13" pan. Bake at 350° for 25 minutes.

## CHOCOLATE CHIP CHEESE BARS

Anita Hardy

1-18 oz. tube refrigerated chocolate chip cookie dough	1-8 oz. pkg. cream cheese, softened
	1/2 C. sugar
	1 egg

## HO HO BARS

Cut cookie dough in half. For crust, press 1/2 the dough into greased 9" square baking pan. Beat cream cheese, sugar and egg until smooth. Spread over crust. Crumble remaining dough over the top. Bake at 350° for 35 to 40 minutes or until a toothpick inserted near the center comes out clean. Cool. Refrigerate leftovers.

## CHOCOLATE MARSHMALLOW BARS

Lorraine Sherburne

MELT TOGETHER:	2 C. chocolate chips	1/2 C. margarine
	1 C. peanut butter	

Butter 9x13" pan. Line with miniature marshmallows. Pour mixture over marshmallows.

FILLING: Put sugar, chocolate, milk and vanilla in bowl. Beat 5 minutes. Add powdered sugar and mix well, spread on cooled base. FROSTING: Bring sugar, milk and margarine to boil. Boil 1 minute. Remove from heat and add chocolate chips. Beat until thick. Cool and carefully frost base (allow as few minutes until a lot of boog el).

## CHOCOLATE REVEL BARS

Flora DeWit

1 C. butter	2 1/2 C. flour
2 C. brown sugar	1 tsp. soda
2 eggs	1 tsp. salt
2 tsp. vanilla	3 C. quick cooking oatmeal
	1/2 C. flour
	1/2 C. quick cooking oatmeal

Combine these ingredients together and set aside. Put the following ingredients in a double boiler.

12 oz. pkg. milk chocolate chips	2 T. butter
15 oz. can sweetened condensed milk	1/2 C. nuts, optional
	2 tsp. vanilla
1/4 tsp. salt	

Melt this together. Spread 2/3's oatmeal mixture on a 15x10" pan (cookie sheet). Cover with chocolate mixture. Dot with remaining oatmeal. Bake at 350° for 25 to 30 minutes.

## CRESCENT SWEET ROLLS

2-8 oz. cans crescent rolls	1 tsp. vanilla
1 C. sugar	3 T. orange juice
16 oz. cream cheese, softened	1 1/2 C. powdered sugar
1 egg, beaten	

Press 1 can crescent rolls in bottom of 9x13" pan, sealing perforations. Cream sugar, cream cheese, egg and vanilla in bowl until light and fluffy. Spread over rolls in pan. Top with remaining rolls, sealing edges. Bake at 350° for 30 minutes. Cut into squares. Drizzle warm rolls with powdered sugar and orange juice mixture.

Time: It is good to let a little sunshine out as well as in.

1/2 C. raisins	1 C. flour
1/2 C. dates, cut into pieces	1 tsp. baking soda
1/2 C. prunes, chopped	1/4 tsp. salt
1 C. water	1/2 tsp. cinnamon
1 stick oleo	2 eggs
1 tsp. vanilla	1/2 tsp. nutmeg

Cook the fruits in the water for 5 to 8 minutes. Add the margarine and vanilla and set aside to cool. Add eggs to above. Stir dry ingredients together. Add to fruit. Stir well. Grease pan. Bake at 350° for 25 to 30 minutes.

Optional: 1/2 cup chopped nuts. Use a 7x11" pan or 8x8" pan. Keep leftover frozen. The pan I use to cook fruit I use as my mixing bowl. Nothing is easier than this.

## HO HO BARS

Joyce Lubben

**BASE:**

1/2 C. melted oleo  
1/2 C. oil  
1 C. water  
2 eggs  
3 T. cocoa  
1 tsp. baking soda  
2 C. sugar  
2 C. flour  
1/2 C. sour milk

**FILLING:**

1 C. sugar  
1 C. Crisco  
1/2 C. milk  
1 T. water  
1 tsp. vanilla  
1 C. powdered sugar

**FROSTING:**

1 C sugar  
1/2 C. milk  
6 T. oleo  
1 1/4 C. chocolate chips

Combine all ingredients for base and bake in 10x15" pan for 20 minutes at 350°.

**FILLING:** Put sugar, Crisco, milk, water and vanilla in bowl. Beat 5 minutes. Add powdered sugar and mix well. Spread on cooled base.

**FROSTING:** Bring sugar, milk and margarine to boil. Boil 1 minute. Remove from heat and add chocolate chips. Beat until thick. Cool and carefully frost bars.

## MAGIC COOKIE BARS

Barb DeGroote

1/2 C. (1 stick) margarine or butter	1-14 oz. can sweetened condensed milk
1 1/2 C. graham cracker crumbs	2 C. (12 oz.) chocolate chips
	1 1/3 C. flaked coconut
	1 C. chopped nuts

Preheat oven to 350°. In 13x9x2" pan, melt butter in oven. Sprinkle crumbs over margarine, pour sweetened condensed milk evenly over crumbs. Layer evenly with remaining ingredients. Press down firmly with fork. Bake 25 minutes or until lightly browned. Cool, cut into bars. May substitute 1 cup (6 ounces) butterscotch chips for 1 cup chocolate chips, if desired.

## MISSISSIPPI MUD BARS

Marcene Mueller

2 C. sugar	1 C. nuts
1 C. oleo	Miniature marshmallows
3 T. cocoa	FROSTING:
4 eggs	6 T. oleo
1 tsp. vanilla	1 1/2 C. sugar
1 1/2 C. flour	6 T. milk
1 C. coconut	

Microwave for 5 minutes, then add 1/2 cup chocolate chips. Stir until smooth. Mix sugar, oleo and cocoa together. Add eggs one at a time, then add vanilla, flour, coconut and nuts. Spread in 9x13" greased pan. Bake at 350° for 20 minutes. Remove from oven and cover with miniature marshmallows. Return to oven for 5 more minutes and spread with a knife dipped in water.

Better to let 'em wonder why you didn't talk than why you did.

## MONSTER BARS

BY Lois Anderson

1 stick margarine, soft  
1 C. brown sugar  
1 C. white sugar  
1 1/2 C. peanut butter  
3 eggs  
2 tsp. vanilla

2 tsp. soda  
4 1/2 C. oatmeal  
1 C. chocolate chips  
3/4 to 1 C. M&M's  
1/2 C. nuts

Mix in order. Put in greased jelly roll pan. Dough will be stiff. Do not overbake. Bake at 350° for 15 minutes or until lightly browned. After cool, cut into bars.

No flour in this recipe.

## MONSTER BARS

By Ethel Sperr

1 stick soft margarine  
1 C. brown sugar  
1 C. white sugar  
1 1/2 C. peanut butter  
3 eggs  
1 tsp. vanilla

2 tsp. soda  
4 1/2 C. oatmeal  
3/4 C. chocolate chips  
1/2 C. nuts  
1/2 C. M&M's

Mix in order. Put in jelly roll pan. Dough will be stiff. Do not overbake. Bake at 350° for 15 minutes.

No flour in this!

## FROSTING

Mix and spread over cooled bars. Milk and powdered sugar amount may vary to get right thickness.

If you must strain your eyes, do it looking on the bright side.

1 C. quick oatmeal  
1/2 C. margarine  
1 1/4 C. boiling water  
1 C. brown sugar  
1 C. white sugar

2 eggs, beaten  
1 1/2 C. flour  
1 tsp. baking soda  
3/4 tsp. salt  
1 tsp. cinnamon

Pour boiling water over margarine and oatmeal. Let stand 20 minutes. Mix sugar and eggs. Sift in dry ingredients. Mix well. Add to oatmeal mixture. Bake at 350° for 40 minutes in small jelly roll pan.

**FROSTING:**

1 C. sugar  
1/2 C. milk  
2 T. flour

12 T. margarine  
1 C. raisins  
1 C. coconut

**CHOCOLATE MUD BARS**

Bring ingredients to a boil and cook for 3 minutes. Add 2 teaspoons vanilla. Let cool and beat in 1 cup powdered sugar. Spread on cooled bars.

**PEANUT BUTTER FINGERS****CREAM:**

1/2 C. margarine or butter  
1/2 C. sugar  
1/2 C. brown sugar

**BLEND:**

1 unbeaten egg  
1/3 C. peanut butter  
1/4 tsp. salt  
1/2 tsp. soda  
1/2 tsp. vanilla

Bake at 350° for 20 minutes. Remove from pan and cool. Cut into fingers. Sprinkle with powdered sugar.

Stir in 1 cup flour and 1 cup oatmeal. Put in greased 9x13" pan. Bake at 350° for 20 to 25 minutes. Sprinkle with 1 cup chocolate chips. Let stand 5 minutes. Spread. Mix 1/2 cup powdered sugar, 1/4 cup peanut butter and 2 to 4 teaspoons milk. Spread over chocolate chips.

Ideas are funny little things, they don't work unless you do.

## PECAN PIE BARS

Deb Otto

### CRUST:

3 C. flour  
1/2 C. sugar  
1 C. margarine or butter  
1/2 tsp. salt

### FILLING:

4 eggs, slightly beaten  
1 1/2 C. Karo corn syrup  
(1/2 C. dark, 1 C. light)  
1 1/2 C. sugar  
3 T. melted margarine  
1 1/2 tsp. vanilla  
2 1/2 C. chopped pecans

Grease bottom and sides of 15x10x1" baking pan. Prepare crust in large bowl with mixer at medium speed. Beat flour, sugar, butter and salt until mixture resembles coarse crumbs. Press firmly and evenly into pan. Bake at 350° for 20 minutes. While crust is baking, prepare filling. In large bowl, stir eggs, corn syrup, margarine and vanilla until blended; stir in pecans. Spread evenly over hot crust. Bake in 350° oven for 25 minutes. Makes 48 bars.

## PUMPKIN BARS

Rondalyn Brase

2 C. sugar  
1 C. vegetable oil  
4 eggs  
2 C. pumpkin

2 C. flour  
2 tsp. baking powder  
1 tsp. soda  
1/2 tsp. cinnamon

Mix ingredients and pour into 13x17" greased pan. Bake 20 to 25 minutes in 350° oven.

### FROSTING:

3 1/2 C. powdered sugar  
4 oz. cream cheese  
1 tsp. vanilla

1/2 stick margarine  
1/4 C. milk

Mix and spread over cooled bars. Milk and powdered sugar amount may vary to get right thickness.

If it is not for who have little, but for who wants more who is poor.

## PUMPKIN PIE BARS

Lynette Pruisner

2/3 margarine, softened	1-14 oz. sweetened condensed milk
1 C. sugar	1/4 C. molasses
1 3/4 C. flour	2 eggs, beaten
1 1/2 C. walnuts, finely chopped	2 tsp. pumpkin pie spice
1-16 oz. can pumpkin	2 tsp. vanilla

Mix margarine and sugar. Stir in flour and walnuts until mixture is crumbly. Reserve 3/4 cup crumbs for topping. Press remaining mixture on bottom of 15 1/2x10 1/2" pan. Bake at 350° for 15 to 18 minutes until lightly browned. Mix pumpkin, condensed milk, molasses, eggs, pie spice and vanilla. Pour over baked crust, sprinkle with reserved crumbs. Bake 25 to 30 minutes or until set. Cool. Store covered in refrigerator.

### PUMPKIN PIE SPICE:

1 tsp. cinnamon	1/4 tsp. cloves
1/2 tsp. ginger	

Mix and use in place of 2 teaspoons pumpkin pie spice.

## PUMPKIN OR CARROT BARS

Ethel Sperr

4 eggs, beaten	1 1/2 C. Crisco oil
2 C. sugar	2 1/2 C. flour
2 tsp. soda	3 small baby food jars (carrots
2 tsp. cinnamon	or pumpkin) or 1 1/2 C.
1 tsp. salt	1/2 C. nuts, optional

Combine in order. Put in greased jelly roll pan in 350° oven for 30 to 40 minutes.

### FROSTING:

3 1/2 C. powdered sugar	1-8 oz. pkg. cream cheese
1/2 C. butter, melted or margarine	1 tsp. vanilla

Mix well.

## GRANDMA'S RAISIN BARS

Deb Otto

1 tsp. soda	1 3/4 C. packed brown sugar
1 3/4 C. oatmeal	1 C. oleo, softened

Mix together and reserve 1/2 of mixture for to Press 1/2 of mixture into bottom of 9x13" pan and bake at 350° for 15 minutes.

4 egg yolks	2 C. sour cream
1 1/2 C. white sugar	2 C. raisins
3 T. cornstarch	

Mix together and bring to a medium boil. Pour over baked crust and put other 1/2 of oatmeal mixture on top of raisin mixture. Bake for 15 minutes at 350°.

## RAISIN-CONDENSED MILK BARS

Kathy Henrichs

2 C. raisins	1 1/2 tsp. vanilla
14 oz. sweetened condensed milk	1 C. flour
1 T. lemon juice	1/2 tsp. soda
1 1/3 C. brown sugar	1/4 tsp. salt
1 C. margarine or butter	2 1/2 C. rolled oats
	1 1/2 C. chopped walnuts

Heat oven to 375°. Grease 9x13" pan. In saucepan, combine raisins, milk and lemon juice. Cook over medium heat, stirring constantly, just until begins to bubble. Cook slightly, combine butter, brown sugar and vanilla. Beat until light and fluffy. Add flour, soda and salt. Mix well. Stir in oats and nuts. Save 2 cups for topping. Press remaining oat mixture into greased pan. Spread raisin mixture to within 1/2" of edges. Sprinkle with reserved oat mixture. Press lightly. Bake at 375° for 25 to 30 minutes. Cool completely, cut into 48 bars.

It is not he who has little, but he who wants more who is poor.

## RHUBARB DREAM BARS

Faye Vossberg

2 C. flour	2 C. sugar
3/4 C. powdered sugar	1/2 C. flour
1 C. butter or margarine	4 C. chopped rhubarb
4 eggs, beaten	

Mix together 2 cups flour, powdered sugar and butter. Press into jelly roll pan. Bake at 350° for 15 minutes. Blend together eggs, sugar, 1/2 cup flour and rhubarb. Pour over crust. Bake at 350° for 45 minutes. Cool and cut into bars.

## ZUCCHINI BARS

Lois Anderson

1 1/4 C. sugar	2 tsp. baking powder
1 C. oil (or 1/2 C. unsweetened applesauce and 1/2 C. oil)	1 tsp. soda
3 eggs	1 tsp. vanilla
2 C. flour	1/2 tsp. burnt sugar flavoring
1 1/2 tsp. cinnamon	2 C. shredded zucchini
1 tsp. salt	1/3 C. raisins, cooked, drained
	1/2 C. chopped nuts, optional

Beat together sugar, oil, eggs in large bowl. Add dry ingredients, vanilla and burnt sugar flavoring. Beat 1 to 2 minutes. Fold in zucchini, nuts and drained raisins. Mix well. Pour in greased 15x10" jelly roll pan. Bake at 350° for 15 to 20 minutes. Frost with cream frosting, after cake has cooled.

### FROSTING:

1/2 C. soft oleo	2 1/2 C. powdered sugar
1/4 tsp. almond extract	1-3 oz. pkg. cream cheese, softened
1/4 tsp. butter flavoring	
2 tsp. vanilla	

Mix all together. Spread on the bars.

I use black walnuts, ground fine and put in the batter and black walnut extract in frosting. I have put mini-chocolate chips and English walnuts on top – omit frosting.

## **FUNERAL ZUCCHINI BARS**

Mildred Rieman

1 1/4 C. sugar	1/4 tsp. baking powder
1 C. oil	1 tsp. vanilla
3 eggs	2 C. grated zucchini
2 C. flour	1 small grated carrot
1/2 tsp. cinnamon	3/4 C. oatmeal, quick
1/2 tsp. salt	Raisin or nuts, optional
2 tsp. baking soda	1/4 tsp. black walnut flavor, optional

Beat together sugar, oil and eggs in large bowl. Beat in flour, cinnamon, salt, baking soda and baking powder and vanilla until well mixed. Fold in zucchini, carrot and oats. Mix well. Pour in 15x10x1" pan or cookie sheet with sides. Bake at 350° for 15 to 20 minutes. Cool bars and frost.

### CARAMEL FROSTING:

1 C. brown sugar 1/3 C. margarine  
1/4 C. milk

Cook 2 minutes on full boil. Cool a bit and add 2 cups powdered sugar and 1 teaspoon vanilla with a shake of salt. Good for funerals.

Smiles are like the sunshine  
They freshen up our day,  
They tip the pearls of life with light  
And drive our cares away.

## ZUCCHINI BARS

Ethel Sperr

2 C. sugar  
1 C. oil  
4 eggs

2 C. peeled and shredded  
zucchini  
1 tsp. vanilla

Mix above ingredients, then add:

2 C. flour  
1 tsp. soda  
1 tsp. baking powder

1 tsp. salt  
1 C. nuts or maraschino  
cherries, optional

Bake in brownie pan at 350° for 35 to 40 minutes.

### FROSTING:

3 oz. cream cheese, softened  
1 stick oleo, softened  
1 tsp. vanilla

1 tsp. milk  
2 C. powdered sugar

Combine and beat until well blended. Very good even without the frosting.

## APPLE CAKE

Ethel Sperr

Mrs. Lawerence Wubbena

1 1/2 C. flour  
1/2 C. sugar  
2 tsp. baking powder  
1/4 C. margarine, softened

1/4 tsp. salt  
1 egg, beaten (put in cup, add  
milk to make 1 C.)

Mix dry ingredients. Add margarine and egg mixture. Mix well. Put lots of apples, peeled and sliced, in bottom of greased 9x13" pan. Put batter on top. Top with 1 cup sugar, 1 tablespoon flour, 2 tablespoons butter and 1 teaspoon cinnamon. Mix well. Bake at 350° for 30 to 40 minutes or until light brown. Can use fresh or frozen apples.

I use black walnuts, and black walnut extract in frosting. I have put in pecans and English walnuts on top - and frosting.

## RAW APPLE CAKE

Margaret Schuld

1/2 C. shortening	1/2 tsp. cloves
1/2 C. sugar	1 tsp. soda
2 eggs	3 C. chopped raw apple
1 1/2 C. flour	1/2 C. chopped nuts
1 tsp. cinnamon	1 tsp. vanilla
1 tsp. nutmeg	

Cream shortening and sugar; add eggs. Beat well. Sift flour, spices and baking soda; add apples and nuts and vanilla. Mix well. Put in 9x13" greased and floured pan and bake for 35 minutes at 350°. Serve warm with favorite topping.

## BANANA CAKE

Rondalyn Brase

1 1/2 C. sugar	1 tsp. soda
1/2 C. butter or margarine	1 tsp. baking powder
4 T. sour cream	1 C. bananas, mashed
2 eggs	1 1/2 C. nuts
2 C. flour	

Cream butter, sugar, eggs; add sour cream and beat well. Add dry ingredients to mixture; add bananas and nuts. Bake at 350° for 30 to 40 minutes. Frost with cream cheese frosting.

## BANANA CAKE

Marian Melcher

1 1/2 C. sugar	1/2 tsp. salt
3/4 C. margarine	2 C. flour
1 C. mashed bananas	1 tsp. soda
1/2 C. sour milk	1 tsp. baking powder
1 tsp. vanilla	1/2 C. nuts
2 eggs	1 C. coconut

Mix in order given. Pour in greased 9x13" pan. Bake at 350° for 25 to 30 minutes. Frost with favorite icing.

Can be made into bars by using a 10x15" pan.

## BETTER THAN SEX CAKE

Joyce Lubben

1 chocolate cake mix  
1 can sweetened condensed milk

1 C. caramel ice cream topping  
Cool Whip  
1 C. Heath bar or toffee bits

Bake cake as directed. When cooled, mix condensed milk and caramel topping. Poke cake with holes and pour mixture over top slowly to absorb in. When completely cool, top with Cool Whip and sprinkle with bits.

## REESE'S PEANUT BUTTER BROWNIE CUPCAKES

Lynette Pruisner

1 pkg. brownie mix

Reese's peanut butter cups  
(miniatures)

Mix brownie mix according to package directions. Pour in foil-lined muffin tins. Place one miniature peanut butter cup in middle of brownie cupcake. Push down in dough. Bake at 350° for 20 minutes. It is important you use foil cupcake liners.

## CHAMPAGNE CAKE

Jan Nelson

1-1 lb. 2 1/2 oz. pkg. Duncan Hines yellow cake mix  
1-3 1/2 oz. pkg. instant vanilla pudding mix  
4 eggs, beaten  
1/2 C. oil  
1 C. champagne

1 tsp. nutmeg  
Strawberry pie glaze (I use  
Junket – strawberry Danish  
Dessert)  
2 C. fresh strawberries, cut up  
2 C. whipping cream  
3 T. sugar

Preheat oven to 350°. Combine cake mix, pudding mix, beaten eggs, oil and champagne and nutmeg in a large bowl. Beat until well blended. Pour into two greased wax paper-lined 9" round pans or a 9x13" pan. Bake 30 to 35 minutes. Cool. Make strawberry pie glaze – a little cinnamon while cooking. Cool and add strawberries. Whip cream to soft peaks. Add sugar. Beat in gently.

For layer cake: Remove cake from pans and cool. Spread whipping cream generously on top of first layer. Cover with second layer. Spread remaining cream on top and sides. Top with strawberry glaze.

For 9x13" cake: Frost cake with cream. Top with strawberry glaze. Refrigerate or keep in a cool place.

## CHOCOLATE CAKE

Fannie Albrecht

1/2 C. shortening  
6 T. cocoa  
2 C. sugar  
2 eggs

2 C. sour milk  
2 C. (scant) flour, sifted  
2 tsp. baking soda  
1 tsp. salt

Put first two items in pan on low heat; stir together while they melt. Cool slightly. Add sugar and eggs. Beat well. Add sour milk and other items. This will make a thin batter and moist cake. Bake at 350° for 40 minutes. Take out of oven immediately, cover with large marshmallows cut in half. Return to oven and bake until they puff (couple minutes). Let cool. Can frost when cool with chocolate frosting.

## CHOCOLATE CAKE

Margaret Schuldt

1 C. flour  
1 C. sugar  
1/4 C. cocoa

1/4 tsp. salt  
1 tsp. soda

Sift above together.

1 C. sour cream  
2 eggs

1 tsp. vanilla  
1/2 C. nuts, optional

Put sour cream, eggs and vanilla into mixing bowl. Sift dry ingredients into bowl. Beat all together well. Add nuts and put into 8x11" greased and floured baking pan. Place into 350° oven for about 25 minutes. When it smells good, it's usually ready to come out of oven.

The door to the human heart can be opened only from the inside.  
eggs. Sift together flour, sugar, baking powder and soda. Then alternately add flour mixture and water. Grease and flour pan. Bake at 350° for 45 minutes.

2 sticks margarine	2 eggs, beaten
1 C. water	1/2 C. buttermilk
4 T. cocoa	1/2 tsp. salt
2 C. sugar	1 tsp. soda
2 C. flour	1 tsp. vanilla
	24 large marshmallows

Bring margarine, water and cocoa to a boil in a saucepan and pour over the sugar and flour. Mix well and add eggs, buttermilk, salt, soda and vanilla. Pour into a greased jelly roll pan and bake at 350° for approximately 25 minutes. While cake bakes, mix in a small saucepan:

1/4 C. margarine	3 T. milk
3 T. cocoa	

Cook until it just starts to boil and then stir in 1 cup powdered sugar and 1 teaspoon vanilla. When cake is done, place 24 large marshmallows on top and return to the oven for a few minutes (watch carefully). Remove from oven and gently push down softened marshmallows with a knife and then drizzle frosting over the marshmallows.

**EASY CHOCOLATE CAKE**

Barb St. John

2 C. sugar	1 tsp. salt
2/3 C. vegetable oil	2 tsp. baking soda
2 C. cold water	6 T. cocoa
2 tsp. vinegar	3 C. flour
2 tsp. vanilla	

Preheat oven to 350°. Combine flour, sugar, cocoa, salt and baking soda in mixing bowl. Add oil, water, vinegar and vanilla. Mix until batter is smooth and well blended. Pour into greased 9x13" pan. Bake 35 minutes.

For 9x13" cake: Cool and add strawberries. Whip cream to soft peaks. Add sugar. Beat in cream. For layer cake, remove cake from pan and cool. Spread whipping cream generously on top of first layer. Cover with second layer. Spread remaining cream on top and sides. Top with strawberry glaze.

For 9x13" cake: Frost cake with cream. Top with strawberry glaze. Refrigerate or keep in a cool place.

## CHOCOLATE SHEET CAKE

Gloria DeGroote

2 sticks oleo  
1 C. water  
2 C. sugar  
2 C. flour  
3 T. cocoa

2 beaten eggs  
1 tsp. soda dissolved in 1/2 C.  
milk mixed with 1 tsp. vinegar  
1 tsp. vanilla  
1/2 tsp. salt

Preheat oven to 350°. Bring to a boil the oleo and water. Sift together sugar, flour and cocoa. Add oleo and water to dry ingredients. Add eggs, soda dissolved in milk, vanilla and salt. Mix well. Bake 20 minutes in deep cookie sheet. Frost while warm.

**FROSTING:** Melt 1 stick oleo with 5 tablespoons milk. Pour over 1 box powdered sugar sifted with 3 tablespoons cocoa. Add 1 teaspoon vanilla and mix. If too thick, add 1/4 to 1/2 teaspoon more milk.

## WET CHOCOLATE CAKE

from Bernie Lehman  
by Joyce Lubben

2 C. sugar  
2 C. flour  
1 C. cocoa  
2 tsp. soda  
1/2 tsp. salt

1/3 C. oil  
2 eggs  
2 tsp. vanilla  
2 C. water

Mix dry ingredients in bowl and add oil, eggs, vanilla and water. Mix well. Bake at 350° for 35 minutes.

## COLD WATER CHOCOLATE CAKE

Cecile Rediske

1 1/2 C. sugar  
1/2 C. Crisco  
1 tsp. vanilla  
2 eggs  
1 1/2 C. flour

1/2 C. cocoa  
1 tsp. baking powder  
1/8 tsp. salt  
1 tsp. soda  
1 C. cold water

Cream together sugar and shortening. Add salt and vanilla. Beat in eggs. Sift together flour, cocoa, baking powder and soda. Then alternately add flour mixture and water. Grease and flour pan. Bake at 350° for 45 minutes.

## CHOCOLATE CHIP CAKE

2 C. brown sugar  
1/2 C. soft margarine  
2 C. flour  
1 egg  
1 C. milk

Nancy Ramige

1 tsp. salt  
1 tsp. baking soda  
1 tsp. vanilla  
1 C. chocolate chips

Mix sugar, flour and margarine together. Save 1 cup for topping. Add egg, milk, salt, soda and vanilla. Pour into a greased 9x13" pan. Sprinkle with topping and then chocolate chips. Bake at 350° for 30 to 35 minutes.

## CHOCOLATE CHIP CAKE

Flora DeWit

1 yellow cake mix  
1 small pkg. instant vanilla  
pudding  
4 eggs  
1/2 C. oil

1/4 C. water  
8 oz. sour cream  
1 C. chocolate chips  
1 square baking chocolate, shaved

Mix all ingredients together adding the shaved chocolate and chocolate chips last. Pour into a bundt pan and bake in 350° oven for 45 minutes.

## EARTHQUAKE CAKE

Mary Strauser

1 C. chopped walnuts  
1 C. coconut  
1 German chocolate cake mix  
(prepared per pkg. directions)

8 oz. cream cheese  
1/2 C. margarine  
1 lb. powdered sugar  
1 tsp. vanilla

Place chopped nuts and coconut into greased 9x13" pan. Pour prepared cake mix over nut mixture. Cream together softened cream cheese and margarine. Add powdered sugar and vanilla. Drop teaspoons of mixture onto cake mix. Bake at 350° for 40 to 50 minutes or until done.

Our bodies change but our emotions never grow old.

## FUDGE PUDDING CAKE

3/4 C. sugar  
1 T. softened butter or margarine  
1/2 C. milk  
1 C. flour

2 T. cocoa  
1 tsp. baking powder  
1/4 tsp. salt  
1/2 C. chopped walnuts

### TOPPING:

1/2 C. sugar  
1/2 C. packed brown sugar

1/2 C. cocoa

1 1/4 C. boiling water

In mixing bowl, beat sugar, butter and milk. Combine flour, cocoa, baking powder and salt; stir into sugar mixture. Add walnuts. Pour into greased 9" square baking pan. For topping, combine sugars and cocoa; sprinkle over batter. Pour water over all. DO NOT STIR! Bake at 350° for 30 minutes. Cool 10 minutes. Spoon some of the fudge sauce over each serving; top with ice cream, if desired. Makes 9 servings.

## JELLO CAKE

1 box white cake mix  
1 large carton Cool Whip

### TOPPING:

2 C. cold water

Pam Reints

1 large pkg. strawberry jello

Prepare cake according to directions on box; bake. Immediately after removing from oven, poke cake full of holes with an ice pick or chop stick. Mix jello with hot water only. Pour jello over cake, allowing it to soak in. Let cake cool. Top with Cool Whip. Garnish with fresh strawberries or candied confetti.

## DOLLY SPONGE

5 C. sugar  
5 T. vanilla  
4 C. hot milk or water

## MARSHMALLOW CAKE

5 T. S. flour  
5 T. oil  
5 C. cold water  
5 C. marshmallows  
4 eggs

There is no right way to do the wrong thing.

There is no right way to do the wrong thing.

## MAHOGANY CHIFFON CAKE

Eileen Berends

3/4 C. boiling water  
1/2 C. cocoa  
1 3/4 C. flour  
1 3/4 C. sugar  
1 1/2 tsp. soda  
1 tsp. salt

1/2 C. salad oil  
7 unbeaten egg yolks  
2 tsp. vanilla  
7 egg whites  
1/2 tsp. cream tartar

Combine boiling water and cocoa. Let cool. Sift together flour, sugar, soda and salt. Make a well in dry ingredients and add unbeaten egg yolks, salad oil, vanilla and cooled cocoa mixture. Beat until smooth. Beat egg whites and cream of tartar until very stiff. Gradually fold in egg yolk mixture into egg whites. Bake at 325° for 65 to 70 minutes in angel food pan with oven rack on lowest level.

## MANDARIN ORANGE CAKE

Barbara Kuethe

1 egg  
1 C. flour  
1/2 tsp. salt  
1 C. sugar

1 tsp. baking soda  
1 tsp. vanilla  
1 small can mandarin oranges, drained

Combine all of above. Beat 2 to 3 minutes. Spray 8" square pan. Pour batter into pan. Bake at 350° until done. For 9x13" pan, double recipe but not topping.

TOPPING: Combine 3/4 cup brown sugar, 3 tablespoons butter or stick oleo and 3 tablespoons milk. Bring to boil. As soon as you take cake out of oven, pour hot topping over hot cake.

## MARSHMALLOW CAKE

Dorothy Shipman

2 1/2 C. flour  
1 tsp. salt  
2 tsp. baking powder  
4 egg whites

2 C. sugar  
2 tsp. vanilla  
1 C. hot milk or water

Sift together the flour, salt and 1 1/2 cups sugar. Stir in the hot milk and beat until smooth. Beat the egg whites stiff and beat in the 1/2 cup sugar and baking powder and vanilla. Fold the egg whites into the batter. Bake in either loaf pan or layers at 350°.

## MOON CAKE

Lois Anderson

1 C. water      1 stick oleo

Bring to a boil. Add 1 cup flour, cool slightly. Add 4 eggs, one at a time, beating well after each one. Bake at 400° for 25 minutes. When baking, it will look like moon crater. Put in sprayed 11x15" cookie sheet. When cool, add:

2 pkgs. instant vanilla pudding      1-8 oz. cream cheese

3 C. milk

Spread on cool cake. Refrigerate for 20 minutes. Top with 8 ounce container Cool Whip. Then drizzle chocolate syrup over all. Sprinkle with nuts, optional.

## ORANGE CAKE

Jan Neal

1 pkg. yellow cake mix

TOPPING:

4 eggs

2 C. powdered sugar

3/4 C. 7-Up

1/2 C. orange juice

3/4 C. cooking oil

SECOND TOPPING:

1 pkg. orange jello (dry)

Cool Whip

1 C. water

Toasted almonds

Thoroughly mix cake mix, eggs, 7-Up, oil and jello. Bake in 9x13" pan for 30 minutes at 350°. While warm, punch holes in cake and drizzle orange juice/powdered sugar mixture over cake. To serve, top with Cool Whip and toasted almonds.

1 pkg. 2 layer cake mix

8 eggs

1 pkg. instant pudding mix

1/4 C. oil

1 C. water

Combine all ingredients. Bake at 350° for 25 minutes. Pour into greased and rounded 10" bundt pan. Kindness is becoming at any age. Cool 15 minutes. Remove from pan.

1 pkg. lemon cake mix	1 C. boiling water
1 env. unsweetened orange	1 C. cold water
Kool-Aid	1 C. cold milk
3 eggs	1 tsp. vanilla
1 C. water	1 pkg. instant vanilla pudding
1/3 C. vegetable oil	1 carton whipped topping, thawed
2 pkgs. orange gelatin	

In mixing bowl, combine cake and drink mixes, eggs, water and oil. Beat on medium speed 2 minutes. Pour into ungreased 13x9x2" baking pan. Bake at 350° for 25 to 30 minutes. Using a meat fork, poke holes in cake. Cool on wire rack 30 minutes. Meanwhile, in bowl dissolve 1 package of gelatin in boiling water, stir in cold water. Pour over cake and refrigerate for 2 hours. In a mixing bowl, combine milk, vanilla, pudding mix and remaining gelatin; beat on low for 2 minutes. Let stand 5 minutes. Fold in whipped topping. Frost cake. Refrigerate leftovers.

**ORANGE LAYER CAKE**

Bev Everson

2 1/4 C. cake flour	1/2 C. shortening
2 tsp. baking powder	Grated rind of 1 orange
1/4 tsp. salt	1 C. liquid (1/4 unstrained orange juice and 3/4 C. water or milk)
1 1/2 C. sugar	
1/4 tsp. soda	2 unbeaten eggs

Sift dry ingredients into bowl. Add shortening and orange rind. Add 2/3 of liquid and beat with spoon for 2 minutes. Add remaining ingredients. Bake at 350° for 30 minutes. Frost with white fluffy frosting. Ovens vary. Check often.

2 1/2 C. flour
1 tsp. salt
2 tsp. baking powder
4 egg whites

2 C. sugar
2 tsp. vanilla
1 C. hot milk or water

Sift together flour, salt and baking powder. Beat the egg whites stiff and beat in the 1/2 cup sugar and baking powder and vanilla. Fold the egg whites into the batter, bake in either loaf pan or layers at 350°.

## PINEAPPLE CAKE

Barbara Kuethe

2 C. white sugar	1-20 oz. can crushed
2 C. flour	pineapple, juice and all
2 tsp. soda	3 eggs

Beat all of above together for 3 minutes. Spray 9x13" pan. Pour batter into pan. Bake at 350° for 40 to 45 minutes (may be less in your oven).

### FROSTING:

8 oz. softened cream cheese	1 1/2 C. powdered sugar
1/2 stick softened oleo	

Beat. Spread on cool cake.

## POPPY SEED CAKE

Deb Otto

1 yellow cake mix	1/4 C. oil
1 small pkg. vanilla instant	1 C. water
pudding	4 eggs

Mix together and pour into greased and floured bundt pan.

### FILLING:

1/2 C. sugar	4 tsp. poppy seed
4 tsp. cinnamon	

Mix together and marble into cake mixture. Bake at 350° for 1 hour.

## BROWN SUGAR CAKE

Monica Lursen

### PUDDING CAKE

1 pkg. 2 layer cake mix	4 eggs
1 pkg. instant pudding mix	1/4 C. oil
1 C. water	

Combine all ingredients. Blend. Beat 2 minutes. Pour into greased and floured 10" bundt pan. Bake at 350° for 50 minutes. Cool 15 minutes. Remove from pan. Frost or drizzle icing as desired.

## PUMPKIN-PECAN CAKE ROLL

Lois Anderson

3 eggs	1 tsp. ginger
1 C. sugar	1/2 tsp. salt
3/4 C. flour	1/2 tsp. ground nutmeg
3/4 C. canned pumpkin	1 tsp. lemon juice
1 1/2 tsp. cinnamon	1 C. finely chopped pecans
1 tsp. baking powder	Confectioners' sugar

Line a greased 15x10x1" baking pan with waxed paper and grease the paper; set aside. In mixing bowl, beat eggs for 5 minutes. Add the sugar, flour, pumpkin, cinnamon, baking powder, ginger, salt and nutmeg; mix well. Add lemon juice. Spread batter evenly in prepared pan, sprinkle with pecans. Bake at 375° for 15 minutes or until cake springs back when lightly touched. Cool for 5 minutes. Turn cake onto a kitchen towel dusted with confectioners' sugar (powdered sugar). Gently peel off wax paper. Roll up cake in towel jelly roll style, starting with a short side. Cool completely on a wire rack.

### FILLING:

2-3 oz. pkgs. cream cheese, softened	1 C. powdered sugar
1/4 C. butter or oleo, softened	1/2 tsp. vanilla extract

In mixing bowl, combine the filling ingredients; beat until smooth. Unroll cake, spread filling over cake to within 1/2" of edges. Roll up again, place seam side down on a serving platter. Cover and refrigerate for at least 1 hour before serving. Yield: 12 servings.

## PUMPKIN STREUSEL CAKE

Joyce Lubben

1/2 C. brown sugar	1/3 C. water
1/2 C. chopped nuts	3 eggs
1 1/2 tsp. cinnamon	1/2 can or 1 C. pumpkin
1 pkg. spice cake mix	1 tsp. baking soda

Mix brown sugar, nuts and cinnamon, set aside. Mix cake mix, water, eggs, pumpkin and baking soda in large bowl. Spread half of cake mixture in 9x13" pan. Sprinkle with half of brown sugar mixture. Pour remaining cake mixture over this and then sprinkle with remaining brown sugar mixture. Bake 35 to 40 minutes at 350°.

Mix cake according to package directions. Sprinkle rhubarb over cake. Sprinkle sugar over rhubarb. Pour whipping cream over top of all. Bake at 350° for 50 to 60 minutes.

This is like an upside down cake.

RHUBARB UPSIDE DOWN CAKE Gramma Hazel Neal

4 T. melted butter	1/2 tsp. vanilla
1 C. brown sugar	1 C. flour
4 C. rhubarb	1 tsp. baking powder
2 egg yolks, beaten	1/2 tsp. salt
3 T. water	2 egg whites
1 C. sugar	

Mix brown sugar and butter well and pat into 9x13" pan. Add rhubarb. Beat egg yolks, water and white sugar. Add sifted flour, baking powder, salt and vanilla. Mix well. Fold in stiffly beaten egg whites. Pour over rhubarb. Bake in preheated 375° oven for 40 minutes.

Yesterday is history,  
Tomorrow is a mystery,  
Today is a gift.

That's why we call it the Present.

1/2 C. Crisco  
 1 1/2 C. sugar  
 2 eggs  
 2 oz. red food coloring  
 1 tsp. vanilla  
 2 T. cocoa

2 C. cake flour  
 1 tsp. salt  
 1 C. buttermilk or sour milk  
 1 tsp. soda  
 1 T. vinegar

Cream together first five ingredients. Sift together dry ingredients and add alternately with buttermilk to creamed mixture. Beat well. Add soda mixed in vinegar. Fold in with spoon. Do not beat with mixer. Bake 30 minutes at 350° in two 8" or 9" round cake pans or 9x13" pan.

**FROSTING:**

1 C. milk  
 1/4 C. flour  
 Salt (pinch)

1 C. sugar  
 1 C. butter

Mix first three ingredients in saucepan. Cook until thick and let cool. Beat sugar and butter (room temperature) until fluffy. Add cooled flour mixture and beat until fluffy.

**SHORTCAKE**

Dorothy B. Schwab

4 large eggs  
 1/2 tsp. salt  
 1 1/2 C. sugar  
 1 tsp. vanilla

1 C. milk  
 2 T. butter  
 2 C. flour  
 1 tsp. baking powder

**PUMPKIN CAKE**

Beat eggs, salt and sugar until light. In a saucepan, bring milk, butter and vanilla to a boil. Add flour and baking powder alternately with milk to egg mixture. Fold in with spoon. Bake in 9x13" pan at 350° for 30 minutes.

Mix brown sugar, cinnamon and nutmeg. Mix cake mix, water, eggs, pumpkin and baking powder in bowl. Spread half of cake mixture in 9x13" pan. Sprinkle with brown sugar mixture. Pour remaining cake mixture over this and then sprinkle with remaining brown sugar mix. If you want to put the world right, start with yourself.

## MAKE-AHEAD SHORTCAKE

Lorraine Sherburne

1-14 oz. loaf angel food cake,  
cut into 1" slices  
1/2 C. cold milk  
1 small instant vanilla pudding  
mix  
1 pt. vanilla ice cream, softened

1-6 oz. strawberry gelatin  
1 C. boiling water  
2-10 oz. frozen sweetened  
sliced strawberries (sliced  
fresh strawberries, optional)

Arrange cake slices in a single layer in an ungreased 13x9x2" dish. In a mixing bowl, beat milk and pudding mix for 2 minutes or until thickened; beat in ice cream. Pour over cake. Chill. In a bowl, dissolve gelatin in boiling water; stir in frozen strawberries. Chill until partially set. Spoon over pudding mixture. Chill until firm. Garnish with fresh strawberries, if desired. Yields 12 servings.

## TOP-ME-TWICE CAKE

Jan Neal

1 C. sugar  
2 eggs  
1 tsp. vanilla  
1/2 tsp. pineapple flavoring  
2 C. sifted flour  
1 tsp. salt  
1 tsp. soda  
1-13 1/2 oz. can crushed  
pineapple, undrained

FIRST TOPPING:  
1/2 C. brown sugar  
1/2 C. flaked coconut  
1/2 tsp. burnt sugar flavoring  
1/2 C. chopped pecans  
SECOND TOPPING:  
1/2 C. light cream or half and half  
1/2 C. melted butter  
1/2 tsp. vanilla

Combine sugar, eggs and flavorings. Beat 2 minutes on medium speed. Turn speed low. Add dry ingredients that have been sifted together. Add pineapple and beat on medium speed for 1 minute. Pour into greased 9x13" pan. Mix first topping and spread on top of cake. Bake at 350° for 45 to 50 minutes. Pour second topping on cake as soon as it comes out of oven.

Life is an exciting book, and every year starts a new chapter.

## UGLY DUCKLING CAKE

Laney Toenjes

### CAKE:

- 2 C. flour\*
- 2 C. sugar\*
- 2 tsp. baking soda\*
- 1/8 tsp. salt\*
- 2 eggs
- 1 can crushed pineapple with juice
- 1 tsp. vanilla
- 1 jar maraschino cherries, drained

### ICING:

- 1 1/2 C. sugar
- 10 oz. evaporated milk
- 1 stick margarine
- 1 C. chopped pecans
- 1 C. coconut
- 1 tsp. vanilla

**CAKE:** Mix dry ingredients, add remaining ingredients. Pour into greased and floured cake pan (9x13"). Bake at 350° for 35 to 40 minutes.

**ICING:** In large saucepan, boil together the sugar, milk and margarine. Boil until thick, up to 10 minutes. Add nuts, coconut and vanilla. Boil 2 minutes longer. Pour over cake while icing is hot. Serve with a dollop of whipped cream.

\*Instead of these ingredients, you may use 1 yellow cake mix.

## WACKY CAKE

Glennis Smith

- 1 1/3 C. flour
- 1 C. sugar
- 3 T. cocoa
- 1 tsp. soda
- 1/2 tsp. salt

- 6 T. oil
- 1 T. vinegar
- 1 T. vanilla
- 1 C. cold water

Grease 8" cake pan. Sift dry ingredients into pan. Make 3 holes. Add a liquid to each hole and pour water over all. Mix with a fork. Bake at 375° for 45 minutes to 1 hour. Frost.

Happiness is being married to your best friend.

If you want to put the world right, start with yourself.

## WILLARD'S CAKE

Nancy Ramige

### CAKE:

2 1/2 C. flour

1 C. buttermilk

1 1/2 C. vegetable oil

1 tsp. baking soda

1 tsp. vanilla

1/4 C. (2-1 oz. bottles) red

food coloring

1 1/2 C. sugar

1 tsp. cocoa

1 tsp. white vinegar

2 eggs

### FROSTING:

1 1/3 sticks butter

10 oz. cream cheese, softened

2 C. powdered sugar

2 C. chopped pecans, optional

Mix all cake ingredients together with an electric mixer. Pour batter into three 8" round cake pans that have been greased and have a wax paper liner on the bottom of each pan. Bake at 350° for approximately 20 minutes or until toothpick test is clean. Cool cakes in pans for 10 minutes. Remove from pan after 10 minutes and place on rack to cool.

FROSTING: Cream butter, cream cheese and add powdered sugar. Mix until fluffy. Use to fill and frost cake when it is cool. (For Christmas, sprinkle frosted cake with green sugar. For Valentine's Day, bake the cake in heart shaped pans.)

### BEAT-N-EAT FROSTING

David Cordes

3/4 C. sugar

1 egg white, unbeaten

1/4 tsp. cream of tartar

1/4 C. boiling water

1 tsp. vanilla

Place sugar, cream of tartar, vanilla and egg white in small bowl. Mix well. Add boiling water to egg white mixture. Beat with electric mixer on high until mixture stands in stiff peaks. Makes 3 cups frosting.

I double this recipe for an angel food cake.

## CHOCOLATE FUDGE ICING

Henerena Strauser

1 C. sugar	1/4 C. milk
1/4 C. dry cocoa	1/4 C. margarine

Combine ingredients in saucepan. Bring to boil and boil for 1 minute. Let cool to room temperature, stirring occasionally. When begins to thicken, work quickly, pour onto cake and spread.

## CREAM FROSTING

Darlene Smith

8 oz. cream cheese	1 tsp. vanilla
1/4 C. margarine	2 C. powdered sugar

Mix cream cheese, margarine, vanilla. Add powdered sugar until smooth. Good for carrot cake or any cake.

## SMOOTH 'N CREAMY FROSTING

Kelli Kramer

1 pkg. (4 serving size) vanilla instant pudding	1 C. cold milk
1/4 C. powdered sugar	1-8 oz. Cool Whip

Combine pudding, sugar and milk. Mix until well blended. Fold in Cool Whip. Spread on cooled cake. Makes about 4 cups or enough for two 9" layers. May use any flavored pudding mix.

## WHITE FROSTING

Kirsten Ramige

1/4 C. margarine, softened at room temp.	2 tsp. vanilla
2 C. powdered sugar	3 to 4 T. milk

Cream margarine and mix in powdered sugar and vanilla. Mix 1 tablespoon of milk in at a time until creamy. Use frosting to top a cake, cinnamon rolls, etc.

## WHITE FROSTING

Dorothy Shipman

1 C. sugar	1 T. light corn syrup
1/3 C. water	Salt
1/4 tsp. cream of tartar	2 egg whites

Bring the first five ingredients to a boil. Add to the 2 slightly beaten egg whites and beat for 7 minutes. Add vanilla.

## WHITE FLUFFY FROSTING

Bev Everson

5 T. flour	Cream butter and sugar
1 C. milk	Stir in flour mixture and nuts
	Beat in paste

Cook flour and milk to very thick paste, stirring constantly. Cool to lukewarm. Cream shortening, sugar and salt and beat with beater until fluffy. Beat in paste. Fold in 1/2 cup nuts and 1 teaspoon vanilla.

## CHOCOLATE CHIP COOKIE STICKS

Lois Anderson

1/2 C. vegetable oil	1 1/2 C. flour
1/2 C. white sugar	1/2 tsp. salt
1/2 C. brown sugar	1 C. chocolate chips
1 tsp. vanilla	1/2 C. chopped walnuts
1 egg	

In mixing bowl, combine oil, sugars, egg and vanilla. Mix well. Combine flour, soda and salt, gradually add to sugar mixture. Divide dough in half. On greased cookie sheet, shape each portion into 15x3" rectangle, about 3" apart. Sprinkle chocolate chips and nuts over dough. Press lightly. Bake at 375° for 6 to 7 minutes. Bake for a more crispier cookie, about 8 or 9 minutes.

A smile is a curve that can set a lot of things straight.

## BENA'S CHOCOLATE CHIP COOKIES

Laney Toenjes

1 C. brown sugar	2 C. flour
1 C. white sugar	3 C. oatmeal
1 C. margarine	1/2 tsp. baking soda
2 eggs	1 tsp. salt
1 tsp. vanilla	1 C. chocolate chips

Cream together the brown sugar, white sugar and margarine. Add the eggs and vanilla. Mix. Add the remaining ingredients and mix. Add the chocolate chips last. This is a very firm dough and you may need to add the chips by hand. Bake at 350° for 12 to 14 minutes.

## GRANDMA SCHWAB'S CHOCOLATE CHIP COOKIES

Barb DeGroote

3/4 C. brown sugar	2 eggs
3/4 C. white sugar	1 tsp. vanilla
2 C. flour	3 T. boiling water
2 C. oatmeal	1 1/4 tsp. baking soda
3/4 tsp. salt	Chocolate chips
1 C. shortening	Nuts, optional

Cream shortening and eggs together. Dissolve soda in boiling water. Add sugar, dissolved soda, salt, vanilla and mix well. Add 1 cup oatmeal and 1 cup flour, mix. Add chips and last cup oatmeal. Use last cup flour to thicken cookies, if needed. Bake at 400° until golden brown.

Cream margarine and mix in powdered sugar and vanilla. Mix 1 tablespoon of milk. A cookie jar setting on the shelf is not much good just in itself. But, keep it full and you will see that's all you'll need with coffee or tea.

## CHOCOLATE OATMEAL COOKIES

Monica Lursen

1 C. all-purpose flour	1/2 C. brown sugar
3 T. unsweetened cocoa	1/2 C. sugar
1 tsp. baking powder	1 large egg
1/2 tsp. baking soda	1 tsp. vanilla
1/2 tsp. salt	1 1/4 C. rolled oats
1/2 tsp. ground cinnamon	1/2 C. semi-sweet chocolate
1/2 C. butter	chips or raisins

Preheat oven to 350°. Lightly coat a no-stick baking sheet with no-stick spray. Combine flour, cocoa, baking powder, soda, salt and cinnamon in small bowl. Cream butter and sugars until light and fluffy. Beat in egg and vanilla. Stir in flour mixture and mix well with a wooden spoon. Stir in oats and chips. Drop by tablespoon onto baking sheet, leave 2" between cookies. Bake for 10 minutes or until lightly browned. Cool on wire rack. Makes 36 cookies.

Nutrition content per cookie: 72 calories; 1 g protein, 2.4 g fat, 12 g carbohydrates, 0.5 g fiber, 92 mg sodium.

## CHOCOLATE CHIP-PEANUT BUTTER COOKIES

Jodi Melcher

1/2 C. margarine	1 tsp. vanilla
1/2 C. peanut butter	1 1/3 C. flour
1/2 C. sugar	1/2 tsp. soda
1/2 C. brown sugar	1/4 tsp. salt
2 eggs	1 C. chocolate chips

Cream together the first four ingredients. Beat in eggs and vanilla. Stir in flour, soda, salt and chocolate chips. Drop on sheets. Bake at 350° for 9 to 12 minutes. Makes about 3 dozen.

There is no greater happiness than that which comes from sharing.

## CHOCO-MARSHMALLOW COOKIE

Fannie Albrecht

1 3/4 C. sifted flour	1/2 C. brown sugar
1/2 tsp. salt	1 egg
1/2 C. cocoa	1 tsp. vanilla
1/2 tsp. baking powder	1/2 C. milk
1/2 C. shortening	1/2 C. pecans
1/2 C. white sugar	18 marshmallows, cut in halves

Sift flour, salt, soda and cocoa. Cream shortening and sugar; add egg, vanilla and milk, beating well. Add dry ingredients and mix. Drop by teaspoon onto greased baking sheet. Bake at 350° for 8 minutes (don't over bake). Remove from oven and press 1/2 marshmallow cut side down on top of each cookie. Bake 2 minutes longer. Cool. Top with cocoa frosting, then with pecan half.

**COCOA FROSTING:** Combine 2 cups powdered sugar, 5 tablespoons cocoa, 1/8 teaspoon salt. Add 3 tablespoons soft butter or margarine and 4 to 5 tablespoons light cream. Makes 3 dozen.

## CHOCOLATE MINT COOKIES

Lois Anderson

1 1/4 C. butter, softened	3/4 C. cocoa
2 C. sugar	1 tsp. soda
2 eggs	1/2 tsp. salt
2 tsp. vanilla	32 round thin chocolate-
2 C. flour	covered mint patties
3/4 C. cocoa	

In mixing bowl, cream butter and sugar; add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, cocoa, soda and salt. Gradually add to creamed mixture, beating well until combined. Drop by tablespoon 2" apart onto ungreased cookie sheet. Bake at 350° for 8 to 9 minutes until puffy and tops are cracked. Invert half of cookie onto wire racks. Immediately place a mint patty on each cookie, then top with remaining cookie. Press lightly to seal. Cool completely. Makes 32 sandwich cookies.

Be sure you use real butter in this recipe.

## CRUNCHY COOKIES

Faye Vossberg

1 C. shortening	1 tsp. soda
1 C. brown sugar	1/2 tsp. baking powder
1 C. white sugar	1 tsp. vanilla
2 eggs	2 C. oatmeal
2 C. flour	Butterscotch or chocolate chips
1/2 tsp. salt	

Cream shortening and sugars. Add eggs and beat well. Add dry ingredients, oatmeal and chips. Drop by teaspoonful on greased cookie sheet. Bake at 350° to 375° for 10 to 12 minutes.

## DATE NUT PINWHEEL COOKIES

Linda Hamilton

### FILLING:

3/4 lb. chopped dates	1 tsp. lemon juice
1/3 C. sugar	1/2 C. chopped walnuts
1/3 C. water	

Cook over low heat, stir constantly, until pasty.

### DOUGH:

2 C. flour	1/2 tsp. cream of tartar
1/2 tsp. soda	1/8 tsp. salt

Sift together and set aside. Cream together 1/2 cup butter and 1 cup brown sugar. Blend in 1 egg, 1 tablespoon cream and 1/2 teaspoon vanilla. Gradually add dry ingredients. Mix well. Divide dough into 2 sections. Roll each section into 8x10" rectangle. Spread each with half of filling. Roll up like jelly roll, wrap in waxed paper. Chill for several hours or overnight. Slice thin. Bake on greased cookie sheet at 350° for 12 to 15 minutes.

A vacation is having nothing to do and all day to do it.

## ESTHER'S COOKIES

Barb DeGroote

1 C. brown sugar	1 tsp. cream of tartar
1 C. white sugar	1 tsp. vanilla
1 C. shortening (1/2 oleo, 1/2 lard)	1/2 tsp. salt
3 eggs	3 C. flour
2 tsp. soda	Chips (we like to use cherry chips)

Mix in order. Bake at 350° for 10 minutes.

## FRENCH BUTTER CREAM COOKIES

Margaret Schuldt

3/4 C. margarine (can use part butter)	1 tsp. soda
1/2 C. sugar	1 tsp. cream of tartar
1/4 tsp. salt	1 egg
2 C. sifted flour* (I use 1 C. white and 1 C. whole wheat)	1 tsp. vanilla
	1/2 C. chopped nuts, optional

Cream shortening and sugar. Add vanilla and egg. Beat well. Add flour, soda, salt and cream of tartar and nuts. Mix well. Chill. Form into balls the size of large hickory nuts about 1/2 to 3/4". Flatten with the bottom of glass dipped in flour and sugar mixture after these balls are on the greased cookie sheet. Bake at 350° about 13 minutes.

\*Sift only the white flour.

## GINGERSNAPS

Pam Reints

3/4 C. shortening	1 tsp. cinnamon
1 C. brown sugar	1 tsp. ginger
1 egg (I use egg replacer)	1/2 tsp. cloves
1/4 C. molasses	1/4 tsp. salt
2 1/4 C. flour	Granulated sugar
2 tsp. soda	

Mix thoroughly the shortening, brown sugar, egg and molasses. Blend in remaining ingredients except granulated sugar. Cover and chill 1 hour. Shape dough into balls, about a teaspoon of dough. Roll tops in granulated sugar. Place balls sugared side up on lightly greased baking sheet. Bake 10 to 12 minutes at 350°. Remove from cookie sheet. Cookies stay soft if they are barely done.

## JUBILEE JUMBLES OAT COOKIES

Barb DeGroote

1/2 C. shortening	1 tsp. vanilla
1 C. brown sugar	2 3/4 C. sifted flour
1/2 C. white sugar	1/2 tsp. soda
2 eggs	1 tsp. salt
1 C. Carnation evaporated milk	1 C. chopped pecans

Mix thoroughly the shortening, sugar and eggs. Stir in milk, vanilla. Stir together flour, soda, salt and add to mixture. Blend in nuts. Chill 1 hour. Bake at 375° for 10 minutes.

**BURNT BUTTER GLAZE:** Heat 2 tablespoons butter until golden brown. Beat in until smooth 2 cups sifted powdered sugar. Add 1/4 cup Carnation evaporated milk. Frost cookies. Can top with pecan halves.

## KOULOURAKIA (GREEK COOKIES)

Nancy Ramige

1/2 lb. butter	1/4 C. orange juice
4 eggs	1/2 tsp. salt
1 3/4 C. sugar	1/2 rounded tsp. baking soda
1/2 C. vegetable oil	1/2 rounded tsp. baking
1 tsp. vanilla	powder
	5 to 6 C. flour

Cream butter, oil and sugar; add eggs, orange juice and vanilla and then dry ingredients. Place approximately 1/2 tablespoon of dough on a pastry cloth, rolling with fingers into a rope shape and place on an ungreased cookie sheet in a pretzel/heart/circle shapes. Bake at 350° for 12 minutes or until golden brown.

These cookies are hard, but tasty and are good served with coffee or tea.

Instead of pointing a finger, why not hold out a hand?

## CREAM:

1 C. sugar  
1 egg  
1/2 C. margarine  
2 1/2 tsp. baking powder

Add 1 teaspoon vanilla. Stir in 1 cup buttermilk.

## ADD:

3 C. flour  
2 1/2 tsp. baking powder  
1 tsp. soda  
Pinch of salt

Mix. Chill overnight. Drop by teaspoon onto plate of flour. Roll in flour and shape as desired such as pretzel shape or stick shape. Place on ungreased cookie sheet. Bake at 450° for 10 to 12 minutes.

## MONSTER COOKIES

Kim Diercks

3 eggs  
1 C. brown sugar, packed  
1 C. white sugar  
1 tsp. vanilla  
2 tsp. soda  
1/4 lb. oleo  
1 1/2 C. peanut butter  
4 1/2 C. oatmeal  
1/4 lb. chocolate chips  
1 tsp. corn syrup  
1/4 lb. M&M candies

Mix ingredients together and drop by teaspoonful onto greased cookie sheet. Bake at 375° for 10 to 12 minutes. This makes a big batch of cookies.

## MONSTER COOKIES

Mardith DeGroote

1 1/2 lbs. peanut butter  
1/2 lb. butter (not margarine)  
2 1/2 C. brown sugar  
2 C. white sugar  
2 T. vanilla  
2 T. white corn syrup  
4 tsp. baking soda  
6 eggs  
9 C. oatmeal (regular, not quick)  
1 lb. M&M's  
1 lb. chocolate chips

Cream together butter and peanut butter. Add the following in this order – brown sugar, sugar, vanilla, corn syrup, baking soda. Add eggs. Add oatmeal. Add M&M's and chocolate chips. Use ice cream scoop for measuring. Bake at 350° until slightly browned (8 to 10 minutes). Do not over bake. These freeze well.

## EGGLESS ROLLED OAT COOKIES

Pam Reints

1 C. margarine	1 C. quick-cooking oats
1 C. packed brown sugar	1 1/4 C. flour
1/4 C. water	1 tsp. salt
1 tsp. vanilla	1/4 tsp. baking soda

Cream margarine and sugar. Add water and vanilla; mix well. Combine dry ingredients; add to creamed mixture and mix well. Chill for 30 minutes. Shape into 2 1/2" rolls. Wrap tightly in waxed paper. Chill for 2 hours or until firm. Cut into 1/2" slices and place 2" apart on greased baking sheets. Bake at 375° for 12 minutes or until lightly browned.

This dough freezes well in roll form. It's handy to slice, bake and serve at a moments notice. Yield: about 3 1/2 dozen.

## OVERNIGHT COOKIES

Dorothy Shipman

2 egg whites	1-6 oz. chocolate chips
2/3 C. sugar	1 C. chopped nuts
Pinch of salt	

Heat oven to 350°. Beat egg whites and salt until soft peaks. Add sugar, 2 tablespoons at a time and beat until stiff. Gently fold in chips and nuts. Drop by spoonful on foil-lined baking sheet. Place in oven. Turn off oven and leave in overnight. Do not open oven door.

## PEANUT BUTTER STARS

Rachel Toenjes

1 C. peanut butter	1/3 C. water
1/2 C. granulated sugar	2 C. baking mix (i.e. Bisquick)
1/2 C. packed brown sugar	1 bag (about 4 doz.) milk
1/4 C. shortening	chocolate stars

Heat oven to 375°. Mix all ingredients except chocolate stars. Shape dough into rounded teaspoons. Roll dough balls in sugar. Place on ungreased cookie sheet; do not flatten. Bake until edges are light brown, 8 to 10 minutes. After cooking, immediately place 1 star on each cookie. Cool slightly before removing from pan. Makes about 4 dozen.

There are no raw eggs in this recipe, so it is safe to taste samples from the bowl.

## PECAN BALLS

Rose Glanville

1 C. butter	1 tsp. vanilla
1/4 C. powdered sugar	1 T. water
2 1/4 C. flour	1 C. finely chopped pecans or walnuts
1 tsp. salt	

Cream butter and sugar. Add vanilla and water. Add sifted flour and salt. Mix well. Add nuts. Chill 1 hour. Form into small balls. Bake 30 minutes at 300°. Remove and roll in powdered sugar while still warm.

## PECAN TASSIES

Dorothy Shipman

1-3 oz. pkg. cream cheese	1 tsp. vanilla
1/2 C. margarine	2/3 C. coarsely broken pecans
1 C. flour	2 T. white corn syrup
3/4 C. brown sugar	1 tsp. flour
1 T. soft butter or margarine	

Mix cheese, margarine and flour. Chill. Place in tiny muffins or tassie tins, 1 3/4". Press dough against bottom and sides.

PECAN FILLING: Beat together egg, sugars, butter, syrup and flour, vanilla and salt just until smooth. Divide pecans in muffin cups and add egg mixture on top. Bake in slow oven, 325°, for 25 minutes until filling is set. Cool. Remove from tins.

## PECAN TASSIES

Lorraine Sherburne

### CRUST:

2 C. sifted flour	2 sticks margarine
2-3 oz. pkgs. cream cheese	

Mix well with pastry blender. Chill.

### FILLING:

3 eggs	1/2 C. chopped pecans
2 C. brown sugar	3 T. melted margarine or butter
2 tsp. vanilla	

Make into balls the size of nut with pastry and put into each cup of small cupcake tins. With fingers, press dough until it covers bottom and sides. Add filling by teaspoonful and bake in 350° oven for about 25 minutes or until crust is lightly brown. Yields 48 tarts.

## SALLY ANN COOKIES

Ethel Sperr

1 C. shortening	1/4 tsp. salt
1 C. molasses	1/2 C. hot coffee
1 1/2 C. white sugar	2 tsp. soda, dissolved in hot
1/2 tsp. nutmeg	coffee
1 tsp. cinnamon	6 C. flour (or more)
1/4 tsp. cloves	

Mix all together. Chill dough. Roll out rather thick. Cut with Spam can. Bake at 350° for 6 to 8 minutes.

### FROSTING:

1 pkg. Knox gelatin	3/4 C. white sugar
3/4 C. cold water	

Stir together in heavy saucepan, bring to rolling boil, then simmer 10 minutes. Turn off heat and let stand. Measure 1 3/4 cups powdered sugar into small mixing bowl. Pour syrup over powdered sugar, beat until foamy. Add 3/4 teaspoon baking powder, 1 teaspoon vanilla and a dash of salt. Beat until thick and white. Frost bottoms of cookies and let stand until dry.

## SANDIES

Dorothy Shipman

1 C. butter or margarine	2 tsp. water
1/3 C. sugar	2 C. flour
2 tsp. vanilla	1 C. chopped pecans

Cream butter, sugar, vanilla and water. Add 2 cups flour and mix well. Stir in the chopped nuts. Shape into a ball, crescents of fingers. Bake on ungreased cookie sheet in 325° oven for about 20 minutes. Cool slightly. Roll in powdered sugar. I put them in a plastic bag.

## SCOTCHEROOS

Sarah Cordes

1 C. sugar	6 C. Rice Krispies
1 C. white Karo syrup	1-6 oz. pkg. chocolate chips
1 C. peanut butter	1-6 oz. pkg. butterscotch chips

Bring the sugar and syrup to a boil. Stir in the peanut butter. Add to the Rice Krispies. Press into a buttered 9x13" cake pan. Melt the chips together and spread over bars.

## SNICKER COOKIES

Lynette Pruisner

1 C. sugar	1 C. baking powder
1 C. brown sugar	1 C. soda
1 C. butter or margarine, softened	1/2 C. salt
2 tsp. vanilla	3 C. flour
2 eggs	1 lb. pkg. bite-size Snickers (or more)
1 C. peanut butter	

Cream first six ingredients together. Stir all dry ingredients together and add to peanut butter mixture. Take 1 tablespoon and wrap around Snicker bar. Bake at 350° for 12 to 15 minutes. Flatten with spatula when you take out of oven.

If I can't find bite-size Snickers, I buy fun size and cut in half.

## SNICKER COOKIES

Marian Melcher

1 C. sugar	1 C. baking powder
1 C. brown sugar	1 C. soda
1 C. margarine	1/2 C. salt
2 tsp. vanilla	3 C. flour
2 eggs	1 lb. bite-size Snicker bars
1 C. peanut butter	

Cream sugars and margarine. Beat in vanilla and eggs. Mix in peanut butter and the dry ingredients. Form dough around candy bars. Bake at 350° for 12 to 15 minutes. Do not over bake. You can frost with powdered sugar icing.

Mix well with pastry blender. Chill.

## Scotcheroos

It's what we learn after we think we know it all - that counts.

2 3/4 C. sifted all-purpose flour	2 eggs
2 tsp. cream of tartar	1 tsp. vanilla
1 tsp. baking soda	2 T. sugar
1/2 tsp. salt	1 T. ground cinnamon
1 C. vegetable shortening	1 tsp. ground nutmeg
1 1/4 C. sugar	

Preheat oven to 400°. Sift together flour, cream of tartar, soda and salt. Beat together shortening and 1 1/4 cups sugar until light and fluffy. Beat in eggs and vanilla. Stir in flour mixture. Combine last three ingredients: sugar and spices. Portion dough into tablespoons, rolling into ball. Roll in sugar/spice mixture. Place 2" apart on ungreased cookie sheet. Bake at 400° for 10 minutes or until lightly browned. Remove to wire racks to cool.

Nutrition content per cookie: 88 calories; 1 g protein, 5 g fat, 11 g carbohydrate, 43 g sodium.

### SUGAR COOKIES

1 C. powdered sugar	1 tsp. vanilla
1 C. sugar	1 tsp. salt
1 C. margarine	1 tsp. soda
1/2 C. oil	1 tsp. cream of tartar
2 eggs	4 C. flour

Cream sugars, margarine and oil. Add eggs. Mix until fluffy. Sift dry ingredients and add. Chill. Roll into balls, place on greased cookie sheet. Press with glass dipped in sugar. Bake at 375° for 10 minutes.

### CREAM CHEESE FROSTING:

4 oz. cream cheese	1 lb. powdered sugar
1 stick margarine	2 tsp. vanilla

Mix well and frost cookies.

Mix dry ingredients. Cut margarine into dry ingredients. Beat together until smooth. Add eggs and beat until well blended. Add flour until of thickness desired. Cut into desired shapes and bake for 10-12 minutes. Frost. Makes 3 dozen.

## SUGAR COOKIES

Mari Kramer

1 C. oleo	1/2 tsp. salt
1 C. powdered sugar	1 tsp. vanilla
1/2 C. sugar	2 tsp. cream of tartar
2 eggs	1 tsp. soda
	3 C. flour

Mix all together. Refrigerate for couple hours. Roll into balls. Press flat with glass dipped in sugar. Sprinkle sugar on top before baking. Bake at 350° for 10 minutes.

## SUGAR COOKIES

Bev Moffitt

Laney Toenjes

1 C. powdered sugar	1 tsp. lemon flavoring
1/4 C. white granulated sugar	1 tsp. soda
1 C. shortening	1 tsp. cream of tartar
1 egg	1/2 tsp. salt

Mix ingredients thoroughly. If dough seems too thin, add a bit more flour. Roll into small balls and place on ungreased pan. Flatten the balls with a drinking glass dipped in granulated sugar. Bake at 350° for 10 to 12 minutes.

## SUGAR COOKIES

Marilyn Winkey

1 C. butter (not oleo)	Vanilla
1 C. salad oil	4 1/2 C. flour
2 eggs	1 tsp. salt
1 C. white sugar	1 tsp. cream of tartar
1 C. powdered sugar	1 tsp. baking soda

Cream the butter, oil, eggs, sugars and vanilla. Add flour, salt, cream of tartar, baking soda. Refrigerate until cold. Roll into small balls. Press with buttered sugared glass. Bake at 350° for about 10 minutes. Makes at least 5 dozen.

Cookies freeze well. Can be taken from freezer and eaten right away. Cookies crumble easy so be careful.

## PERFECT SUGAR COOKIES

Joyce Lubben

3 1/2 C. flour  
1 T. baking powder  
1 can sweetened condensed milk  
1/2 C. soft oleo  
2 eggs  
2 tsp. vanilla

ICING:  
3 1/2 C. powdered sugar  
1/3 C. milk  
1 tsp. vanilla  
Food coloring

Combine flour, baking powder and salt, set aside. In large bowl, beat sweetened condensed milk, margarine, eggs and vanilla until well blended. Stir in dry ingredients and mix well. Knead lightly, divide dough in half and roll out 1/2" to 1/4" thick. Cut into shapes. Bake on greased cookie sheets at 350° for 8 to 10 minutes. Frost with icing.

## BEV'S NON-ROLL SUGAR COOKIES

Pam Reints

1 C. margarine  
1 C. shortening  
2 eggs (I use egg replacer)  
1 C. powdered sugar  
1 C. granulated sugar

Pinch of salt  
1 tsp. soda  
1 tsp. cream of tartar  
2 tsp. vanilla  
4 C. flour

Mix in order given. Roll in small balls. (Batter will be quite soft, but use sugar on your fingers.) Dip balls of dough in sugar and press flat (either thick or thin) with bottom of a glass. Bake until lightly brown, about 10 minutes at 350°.

I use colored sugars during the holidays.

## MOM'S SUGAR COOKIES

Monica Lursen

3 C. flour  
2 tsp. baking powder  
1 tsp. soda  
1 C. margarine

2 eggs  
1 C. sugar  
4 T. milk  
1 tsp. vanilla

Mix dry ingredients. Cut margarine into dry ingredients. Beat together eggs, sugar, milk and vanilla. Stir into dry ingredients. Chill. Roll out for thickness desired. Cut into desired shapes. Bake at 375° for 10 to 12 minutes. Frost. Makes 3 dozen.

## CUT OUT SUGAR COOKIES

Pam Reints

1 C. margarine, softened  
1 C. sugar  
3 eggs  
1 1/2 tsp. vanilla

3 1/2 C. flour  
1 tsp. soda  
2 tsp. cream of tartar

Cream together margarine and sugar. Add eggs and vanilla. Sift together flour, soda and cream of tartar. Gradually add flour mixture to creamed mixture and mix well. Chill 2 to 3 hours. Roll out on floured board. Place on ungreased cookie sheet. Bake at 375° for 8 to 10 minutes.

### FROSTING:

3 C. powdered sugar  
6 T. margarine, softened

1 tsp. vanilla extract  
2 to 4 T. milk

Beat until creamy. Frost cookies and decorate with colored sugar. Yield: 6 to 7 dozen.

## SUGAR COOKIES (CUT OUTS)

Fannie Albrecht

2 C. sugar  
1 C. butter  
4 eggs  
1 C. sweet cream

3 tsp. vanilla  
3 tsp. baking powder  
1 tsp. soda  
7 1/2 C. flour

Cream sugar and butter. Add eggs, one at a time. Add cream to mixture. Mix baking powder and soda with 4 cups flour. Slowly add to creamed mixture, add the rest of the flour. Let stand at least 1 hour in freezer or overnight in refrigerator. Roll out 1/4" thick on floured surface. Cut with cookie cutters. Bake on ungreased baking sheet at 350° for 9 to 10 minutes. They are done when touched with finger and they spring back. Should not get brown.

Success consists of getting up just one more time than you fall.

## ROLLED SUGAR COOKIES

Rose Glanville

3/4 C. soft butter or margarine  
1 C. sugar  
2 eggs  
1 tsp. vanilla

SIFT TOGETHER:  
2 3/4 C. flour  
1 tsp. baking powder  
1/4 tsp. salt

Beat butter, sugar and eggs, blending until smooth. Add vanilla. Beat in flour mixture until smooth. Chill 1 hour or until firm. Roll small amounts of dough at a time to 1/8" thickness. Use floured board. Cut dough into desired shapes. Put on a lightly greased cookie sheet. Bake at 375° for 8 to 10 minutes or until pale brown.

CONFECTIONERS' SUGAR FROSTING: Cream 1/4 cup soft butter or margarine and 1/4 teaspoon salt. Gradually beat in 3 cups sifted powdered sugar alternately with 4 to 6 tablespoons scalded light cream. Add 1 teaspoon vanilla and beat until creamy and of good spreading consistency. Tint as desired.

## SORGHUM SUGAR COOKIES

2/3 C. melted margarine, cooled  
1 C. sugar  
1/4 C. sorghum  
1 egg  
2 tsp. baking powder

Dry roasted Henerena Strauser  
2 C. flour  
1/4 tsp. cloves  
1/2 tsp. ginger  
1 tsp. cinnamon  
1/2 tsp. salt

Combine melted margarine, sugar, sorghum and egg. Beat well. Sift dry ingredients and add to first mixture. Stir to incorporate all ingredients. Refrigerate overnight. Form into 1" balls and roll into sugar. Place onto ungreased cookie sheet. Bake at 375° for 8 to 10 minutes.

## WAFFLE COOKIES

Joyce Lubben

1 1/2 C. sugar  
1 C. oleo  
4 eggs

2 C. flour  
2 tsp. vanilla  
1/2 C. cocoa  
Pinch of salt

Cream sugar and oleo; add eggs, flour, vanilla, cocoa and salt and mix well. Grease waffle iron and heat to medium. Drop dough by teaspoonfuls on hot iron. Bake 1 minute or until done. Frost.

## WHITE HOUSE COOKIES

Marilyn Winkey

1 C. margarine, softened	1 tsp. soda
1 C. granulated sugar	1 tsp. cream of tartar
1 C. packed brown sugar	1 C. crisp rice cereal bits
1 C. oil	1 C. oats
1 tsp. vanilla	1 C. coconut, optional (If you don't put in the coconut, add a little more of rice cereal)
1 egg	
3 1/2 C. flour	

Beat together oleo, sugars and oil. Add egg and vanilla and beat until fluffy. Sift together flour, soda, cream of tartar. Add to mixture. Stir in rice cereal, oats and coconut (optional). Mix well. Drop by teaspoon on ungreased cookie sheets. Bake at 350° for 10 to 12 minutes. Makes about 6 dozen. Cookies freeze well. Can be eaten right from freezer.

## WHITE VELVET CUT OUTS

Flora DeWit

2 C. butter	2 egg yolks
8 oz. cream cheese	1 tsp. vanilla
2 C. sugar	4 1/2 C. flour

Cream butter and cream cheese. Add sugar, egg yolks and vanilla. Mix well. Gradually add flour. Cover and chill for 2 hours. Roll out 1/4" thick. Cut into shapes and place on greased cookie sheet. Bake at 350° for 10 to 12 minutes until set, but not browned. Cool and frost.

## CANDIED CHEX MIX

Kelli Kramer

1 C. butter	1 tsp. baking soda
2 C. brown sugar	17.5 oz. Corn Chex or Crispix
1/2 C. Karo syrup	Peanuts
1/2 tsp. salt	M&M's

Melt butter, brown sugar, Karo syrup and salt over medium heat. Bring to a boil and boil for 1 1/2 minutes. Remove from heat and add 1 teaspoon baking soda. Put cereal into a brown bag. Put syrup mixture over cereal and shake. Microwave for 1 minute. Shake. Repeat 2 more times. When slightly cooled, add peanuts and M&M's. Spread on cookie sheet to cool.

## CANDY BUCKEYES

Faye Vossberg

1 lb. butter, softened	1 large pkg. chocolate chips
2 lbs. creamy peanut butter	(12 oz. or more)
3 lbs. powdered sugar	3/4 stick paraffin

Mix butter (margarine is not satisfactory), peanut butter and powdered sugar until well blended. Use bare hands to mix if necessary. Form balls smaller than walnut size. Pick up with toothpick, sticking into center and dip in chocolate mixture that has been melted. Keep over hot water. Dip peanut butter mixture just deep enough to cover all but top center of candy. Place on wax paper to cool. Makes over 100 pieces.

## CARAMEL CORN

Cheryl Elsbury-Reiher

2 C. brown sugar	1/8 tsp. cream of tartar
1 C. butter	1/2 tsp. baking soda
1/2 C. light corn syrup	5 qts. popped popcorn
1/4 tsp. salt	Dry roasted nuts, optional

Boil sugar, butter, syrup, salt and cream of tartar 5 minutes. Stir frequently, but not constantly. Remove from heat; stir in soda. Pour over popcorn and stir to coat evenly. Place popcorn in large, shallow baking dish. Bake in 250° oven for 45 minutes, stirring frequently. Remove from oven; stir in peanuts. Store in airtight container.

## CARAMEL KRISPIES

Barb Harken (Mrs. Bill)

1/2 can sweetened condensed milk	1 pkg. caramels
	6 C. Rice Krispies

Melt the sweetened condensed milk and the caramels. Stir in the Rice Krispies. Press into 9x13" pan.

The beginnings of all things are small.

## CARAMEL POPCORN

Sam Renning

2 C. brown sugar  
2 sticks margarine  
1/2 C. white syrup

1 tsp. salt  
20 to 24 C. popped popcorn  
Pecans/almonds, optional

Combine ingredients. Bring to rolling boil and boil 5 minutes. Remove from heat. Add 1/2 tablespoon soda and 1 teaspoon burnt sugar flavor. Place popcorn in large roaster pan. Pour syrup over popcorn and bake at 250° for 1 hour, stirring every 15 minutes. Remove from oven and work apart as it cools. Pecans and/or almonds can be mixed with popcorn before syrup is poured over.

## CHOCOLATE AND CARAMEL WAFERS

Lois Anderson

1-14 oz. pkg. caramels  
1/4 C. evaporated milk  
1-12 oz. pkg. vanilla wafer cookies

8 plain chocolate candy bars,  
broken into squares  
Chopped pecans, optional

Place caramels and milk in microwave bowl, microwave uncovered on high for 3 minutes or until melted. Stir until smooth. Spread over vanilla wafer, place on ungreased baking sheet. Top each with square of chocolate. Place in 225° oven for 1 to 2 minutes or until chocolate is melted. Spread with icing knife. Top with pecans, if desired. Yield: about 7 dozen.

## NUTTY CRACKER DELIGHTS

Nancy Ramige

42 Club crackers  
1/2 C. margarine  
1/2 C. sugar

1 tsp. vanilla  
1 C. slivered almonds

Place crackers in single layer in foil-lined 15x10" baking pan. In saucepan over medium heat, melt butter. Add sugar. Bring to a boil, stirring constantly. Boil for 2 minutes only. Remove from heat, add vanilla. Pour evenly over crackers. Sprinkle with almonds. Bake at 350° for 6 to 8 minutes until brown. Remove immediately from pan. Cool on cooling rack.

1/2 C. white syrup	2 1/2 C. white sugar
1/2 C. water	

Boil until it spins a long thread (234° to 236°). Pour 1/2 of this over slowly two stiffly beaten egg whites (no plastic utensils). Continue beating while remainder of syrup boils to a hard ball (280°) when dropped in cold water. Pour over first mixture. Continue beating (use electric or rotary) as long as you can, then beat by hand until ready to drop. Add 1/2 cup nuts and 1 teaspoon vanilla. Drop by teaspoon. Do not make if damp and rainy outside.

**REMANENT FUDGE****FANNY FARMER FUDGE**

Laney Toenjes

4 C. sugar	16 oz. jar marshmallow crème
1/3 C. margarine	12 oz. chocolate chips
12 oz. evaporated milk	1 C. walnuts, optional
1/2 lb. Hershey bar, chopped	

Combine sugar, margarine and evaporated milk in large saucepan. Boil for 10 minutes. Put remaining ingredients in large bowl (chop the Hershey bar into pieces about the size of the chocolate chips). Pour the hot mixture into the bowl. Stir until melted and smooth, except for nuts. Pour into greased 9x13" pan. Cool.

**FANNY FARMER FUDGE**

Lynette Pruisner

4 1/2 C. sugar	18 oz. (3 C.) chocolate chips
1 lb. butter (not margarine)	3 tsp. vanilla
1 large can evaporated milk	1 1/2 C. nuts, broken (not chopped)

Boil sugar and milk 10 minutes. Remove from heat. Add butter. Melt and beat 2 minutes by hand. Add chocolate chips and vanilla. Beat with electric mixer 10 to 15 minutes until thick. Add nuts. Pour into 2 greased 9x13" pans. Does not set up real stiff.

Mix sugar, butter, salt, milk in electric pan, set at 280°. boil 8 minutes. Turn off and stir until melted the marshmallows, chocolate chips and nuts. Pour into greased 9x13" pan. Let cool.

## MICROWAVE FUDGE

Mardith DeGroote

2 C. sugar	1 T. light corn syrup
5 T. cocoa	3 T. butter
1/4 tsp. salt	1 tsp. vanilla
1 C. milk	

Combine sugar, cocoa and salt in large glass mixing bowl. Stir in milk and syrup. Add butter. Cover, microwave on high 5 minutes. Mix well. Microwave uncovered 12 minutes. Cool without stirring. When cooled, add vanilla and beat until it thickens and loses its shine. Then spread onto large plate.

## MAGIC FRENCH FUDGE

Diane Harms

18 oz. chocolate chips	1 1/2 tsp. vanilla
1 can sweetened condensed milk	Pinch of salt
	1/2 C. chopped nuts, optional

Melt chocolate chips in top of double boiler or microwave. Remove from heat and add sweetened condensed milk, vanilla, salt and nuts. Stir until smooth. Turn into waxed paper-lined 9" square pan. Chill. Store in airtight container.

## MINT FUDGE

Dorothy Knoedler

2 C. semi-sweet chocolate chips	6 oz. white almond bark
1 can sweetened condensed milk	2 to 3 tsp. peppermint extract
2 tsp. vanilla	Green food coloring, few drops

Melt 2 cups chips and 1 cup condensed milk on low heat. Add vanilla. Spread half in buttered 9" square pan. Let set for 10 minutes or until firm. In another pan, melt almond bark and rest of condensed milk. Remove from heat. Add peppermint extract and food coloring. Spread over chocolate layer. Let set until firm. After second layer is firm, reheat the rest of chocolate mixture. Spread over top of green layer. Let set at least 2 hours. Cut and serve.

## QUICK FUDGE

Marian Melcher

2/3 C. evaporated milk	1 1/2 C. chocolate chips
1 2/3 C. sugar	1 tsp. vanilla
2 C. mini-marshmallows	1/2 C. nuts

Combine milk and sugar in heavy saucepan over medium heat. Bring to boil and boil 5 minutes; stirring constantly. Remove from heat. Stir in marshmallows and chocolate chips, vanilla and nuts. Beat until melted. Pour into buttered 9" square pan.

## REMARKABLE FUDGE

Mardith DeGroote

4 C. sugar	1-7 oz. dark chocolate or milk chocolate candy bar, cut up
2-5 oz. cans (1 1/3 C. total) evaporated milk	1-7 oz. jar marshmallow crème
1 C. butter	1 C. chopped walnuts
12 oz. (2 C.) semi-sweet chocolate chips	1 tsp. vanilla

Line a 13x9x2" baking pan with foil, extending over the edges of the pan. Butter the foil, set aside. Butter sides of a heavy 3-quart saucepan. In saucepan, combine sugar, evaporated milk and butter. Cook and stir over medium-high heat until mixture boils. Reduce heat to medium, continue cooking and stirring for 10 minutes. Remove pan from the heat. Add chocolate pieces, marshmallow crème, walnuts and vanilla. Stir until chocolate melts and mixture is combined. Beat by hand for 1 minute. Spread into prepared pan. Score into 1" squares while warm. When fudge is firm, use foil to lift it out of pan. Cut fudge into squares. Store in tightly covered container in the refrigerator. Makes about 4 pounds.

## SKILLET FUDGE

Kelli Kramer

3 1/2 C. sugar	1 1/2 C. mini-marshmallows
5 T. butter	2 1/2 C. chocolate chips
1 tsp. salt	1 C. nuts
1-13 oz. can evaporated milk	

Mix sugar, butter, salt, milk in electric fry pan, set at 280°. Boil 5 minutes. Turn off and stir in until melted the marshmallows, chocolate chips and nuts. Pour into greased 9x13" pan. Let cool.

2 T. butter	1 C. coarsely chopped nuts
2 C. favorite grain cereal	1 C. thin pretzels
1 C. raisins	2 C. M&M's (any variety)
4 T. honey	

In a large pot over low heat, melt butter. Add honey until blended. Remove from heat and add cereal, nuts, pretzels and raisins, stirring until all pieces are evenly coated. Spread mixture onto cookie sheet and bake at 300° for about 10 minutes. Spread onto wax paper and allow to cool completely. Pour into large bowl and mix in your favorite M&M candies.

**PEANUT CLUSTERS**

2 lb. 4 oz. white almond bark	1-12 oz. pkg. semi-sweet chocolate chips
1-12 oz. pkg. milk chocolate chips	3 lbs. salted Spanish peanuts

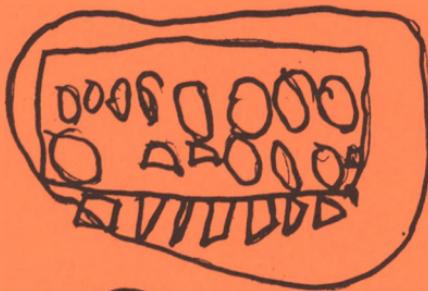
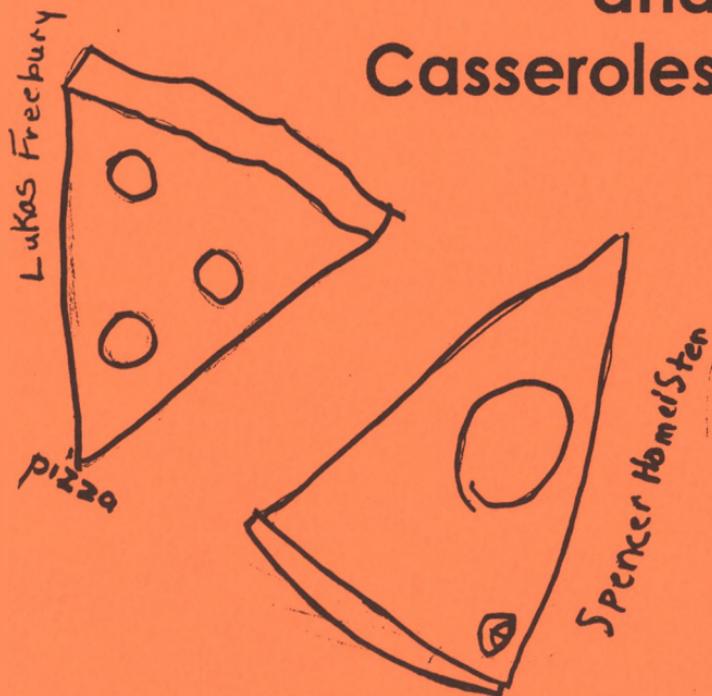
Melt almond bark and chips in double boiler or microwave. Add peanuts. Drop by teaspoon on wax paper.

Melt 2 cups chips. To lose your wealth is much.  
To lose your health is more.  
To lose your soul is such a loss,  
that nothing can restore.  
The world is such a busy place  
There's so much hurry in it.  
Isn't it nice sometimes  
To pause for just a minute...

Barbara Kuethe

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To pause for just a minute...

# Main Dishes and Casseroles



Jordan R.

Dannie  
Hamilton



ring bolognese w/ pork and beans



## BAVARIAN SAUSAGE SKILLET

Marian Melcher

2 C. coleslaw mix (in plastic bag)	1-4.5 oz. pkg. Lipton noodles and sauce (sour cream and chives)
1 C. thinly sliced carrots	2 1/4 C. water
2 T. butter	2 tsp. caraway seeds
1 lb. fully cooked kielbasa, sliced	

In a skillet, sauté coleslaw mix with carrots until crisp tender in butter. Add kielbasa and cook a few minutes. Add water, bring to a boil. Stir in remaining ingredients. Cook until noodles are tender and liquid is gone. Take lid off the last few minutes.

## BEEF CRESCENT CASSEROLE

Kirsten Ramige

1 lb. hamburger	8 oz. tomato sauce
8 oz. Monterey Jack cheese	1 egg
Seasoning (as desired)	

Brown 1 pound of hamburger, adding onions, green pepper, salt and pepper as desired. Drain any liquid from the hamburger and add 8 ounces of tomato sauce to the hamburger and let it simmer. While the hamburger is simmering, place the crescent rolls in a pie plate, up on the edges of the pie plate and flute the edges. Grate the Monterey Jack cheese and add 1 egg to the cheese, mix well with a fork. Place half of the cheese/egg mixture on top of the crescent rolls, top with the hamburger/tomato sauce mixture and then top with the remaining cheese/egg. Bake at 350° for approximately 20 minutes.

## BEEF STROGANOFF

Diane Harms

1 lb. ground beef	1-8 oz. carton sour cream
1 can mushrooms	1 can mushroom soup
1 pkg. dried onion soup	4 T. ketchup

Brown ground beef. Add other ingredients. Simmer for about 1 hour. Serve over rice and/or chow mein noodles. Serves 6.

## HUNGRY JACK CASSEROLE

Gloria DeGroote

2 lbs. hamburger	2 tubes refrigerated biscuits
1 large can pork and beans	Sliced American cheese
1/2 C. brown sugar, packed	Shredded Cheddar cheese
1/2 C. barbecue sauce	

Brown and drain hamburger. Add next three ingredients. Bring to a bubble. Pour into casserole or 9x13" pan. Top with sliced American cheese. Then put on biscuits. Top biscuits with shredded Cheddar cheese. Bake at 350° until biscuits are done and cheese is melted and brown.

## SHEPHARD'S PIE

Joyce Lubben

8 to 10 C. mashed potatoes	1 can cream of chicken soup
1 lb. ground beef	Shredded cheese
2 cans vegetables (green beans, peas, carrots or corn)	

Make regular or instant mashed potatoes, set aside. Brown ground beef, season to taste. Add vegetables and soup and mix well. Put meat mixture in 7x11" pan, cover with cheese. Put mashed potatoes gently on top of cheese. Bake at 350° for 45 minutes.

## BAKED CHICKEN CASSEROLE (LITE)

Lois Anderson

1 1/2 C. chicken broth (reduced sodium)	1/2 C. chopped celery
8 oz. pkg. ready-made stuffing mix	2 eggs
2 C. cooked chicken, cubed	1/2 C. nonfat mayonnaise
1/2 C. onion, finely chopped	1 1/2 C. milk (skim)
	1 can cream of chicken soup

Mix together chicken broth, stuffing mix. Put half of mixture in sprayed 9x13" pan or casserole dish. Combine chicken, onion, celery, eggs and mayonnaise. Pour evenly over mixture in pan or casserole. Sprinkle remaining stuffing mixture over top. Mix together milk and soup until smooth. Pour over top of casserole. Bake 45 minutes at 350°. Makes 6 servings.

## CHICKEN CASSEROLE

Joyce Lubben

1 box Stove Top stuffing mix  
1/4 C. margarine, melted  
4 C. turkey or chicken

1 C. cream of chicken soup  
1 soup can of chicken broth  
1 soup can of milk

Melt margarine in small bowl. Add stuffing mix and seasoning packet and mix gently. Put 1/2 of stuffing mixture in bottom of 7x11" pan or rectangular slow cooker. Put chicken over stuffing. In small bowl, mix soup with broth and milk. Pour over chicken in pan and sprinkle remaining stuffing mix on top. Bake at 350° for 45 to 60 minutes.

## CHICKEN CASSEROLE

Jan Neal

4 to 6 chicken breasts  
8 oz. Monterey Jack cheese  
(1 slice each breast)

1 pkg. Stove Top dressing  
(regular size), prepared  
1 can undiluted cream of  
mushroom soup

Place in 9x13" pan in order listed. Bake at 350°. Cover 1/2 hour, then 1/2 hour uncovered.

## CHICKEN CASSEROLE

Marilyn Winkey

1 can cream of chicken soup  
1 can chicken noodle soup  
3 oz. chow mein noodles  
1 small can evaporated milk

2 flat cans chicken (5 oz. each)  
1/2 C. oleo  
6 to 8 slices bread, cut in cubes

Mix soups, noodles, evaporated milk, chicken. Put in 9x13" pan. In frying pan, melt oleo and add bread cubes. Brown slightly. Put on top of chicken/soup mixture. Bake at 350° for 45 minutes.

Brown ham and onions in 1/4 cup margarine. Cook vegetables until partly done. Add ham and onions. Learn from all that you know. Cover the rest of margarine and add to onions and ham. Cook over low heat until thickened and creamy. Add ham and vegetables. Sprinkle with cheese. Bake at 350° for 30 minutes. This serves 4 to 6 people.

## EASY CHICKEN CASSEROLE

Becky Willson

1 tube crescent dinner rolls  
2 whole chicken breasts,  
boiled and deboned

2 cans cream of mushroom or  
cream of chicken soup  
1 C. Cheddar cheese  
1/2 bag frozen peas

Put chicken pieces on each dinner roll and roll up. Put in 9x13" pan. Heat soups and cheese until melted; add peas. Pour over rolls and bake 25 minutes at 350° until hot and bubbly.

## CHICKEN RICE BAKE

Deb Emkes

1 can cream of mushroom soup  
1 can cream of celery soup  
2 soup cans milk

Chicken  
Dry onion soup  
1 C. long cooking rice

Mix 2 cans soup, milk and rice. Place chicken in greased pan. Pour mixture over top. Sprinkle onion soup on top for extra flavor "not required". Cover with aluminum foil. Cook at 350° for 2 hours.

## CHICKEN & WILD RICE CASSEROLE

Kim Diercks

1 pkg. Uncle Ben's wild rice  
(prepare as directed)  
1 C. green beans, drained  
1 C. mushrooms  
1 can cream of celery soup

1/2 C. salad dressing  
1 can sliced water chestnuts,  
drained  
1 small jar pimientos (use juice)  
2 T. chopped onions  
4 C. cooked chicken  
Salt and pepper to taste

Mix ingredients and top with French fried onion rings. Place in greased casserole dish. Bake at 350° for 30 to 40 minutes. Great casserole to freeze (leave onion rings off until ready to bake).

Nothing lasts forever - not even your troubles.

## ESCALLOPED CHICKEN

Cheryl Elsbury Reiher

1 qt. chicken, diced and cooked	1 1/2 qts. bread cubes
1 qt. broth	3/4 C. butter
4 T. flour	1 1/2 tsp. sage
4 T. butter	1/2 tsp. salt
	Dash pepper
	3 T. chopped onion

Put diced chicken in bottom of a 9x13" pan. Mix together the bread cubes, butter, sage, salt, pepper and onion. Put dressing over diced chicken. Make a gravy with the broth, flour and butter. Pour over the bread and chicken. Bake in 350° oven until dressing is done, about 45 minutes.

## HAM & CORN CASSEROLE

1-15 oz. can whole kernel corn liquid from corn plus milk to make 1 1/4 C.
1-12 oz. can luncheon meat, diced

Drain corn and add milk to liquid to make 1 1/4 cups. Combine all ingredients. Bake in greased pan or casserole dish at 350° for about 45 minutes until set.

## HAM CASSEROLE

2 C. cubed ham	2 T. flour
2 T. chopped onion	2 T. green pepper, diced
1/4 C. plus 3 T. margarine	1 1/2 C. milk
2 C. raw potatoes, cubed	1/2 tsp. salt
1 C. diced celery	1/2 C. Velveeta cheese
1 C. sliced carrots	1/2 C. bread crumbs, buttered

Brown ham and onions in 1/4 cup margarine. Cook vegetables until partially done. Alternate layers of ham and vegetables in casserole. Combine rest of margarine, flour, milk, salt and pepper. Cook over low heat until thickened. Add cheese, stir until melted. Pour over ham and vegetables. Sprinkle bread crumbs on top. Bake at 375° for 30 minutes. This serves 4 to 6 people.

## PORK CHOPS & POTATO BAKE

Gayle Iserman

4 chops	1 pkg. O'Brien hash browns,
1 can cream celery soup	thawed
1/2 C. milk	1 C. shredded Cheddar cheese
1/2 C. sour cream	1 can French fried onions
1/2 tsp. season salt	

Brown chops in a little oil, salt and pepper as desired. Combine soup, milk, sour cream, season salt. Stir in potatoes, 1/2 cup Cheddar cheese and 1/2 can of onion rings. Spoon in 9x13" pan. Arrange chops over potatoes. Bake covered for 40 minutes at 350°. Uncover, top with remaining cheese and onions. Bake additional 5 minutes.

## GROUND PORK CASSEROLE

Kathy Henrichs

Layer 1: 2 onions and 2 pounds ground pork, browned.  
Layer 2: 8 ounces noodles, cooked.  
Layer 3: 1/2 pound grated cheese (Velveeta works).  
Layer 4: 4 ounces mushrooms, salt and pepper.  
Layer 5: 1 can mushroom soup and 1 cup sour cream.  
Topping: 1 can chow mein noodles and 1/2 cup milk and packets of cashews.

Brown onion and pork. Cook noodles as directions on package. Use grated cheese or slice Velveeta as layer 3. Drain can of mushrooms, lightly salt and pepper. Take mushroom soup, sour cream and milk and blend together. Pour over top. Bake at 350° for 45 minutes. Top with 1 small can of chow mein noodles and packets of cashews.

## TURKEY EXTRAVAGANZA

Betsie Driscoll

2 boxes Stove Top dressing/ stuffing	1 can cream of mushroom soup
2 C. diced cooked turkey or chicken	1/2 C. sour cream 2 C. shredded Cheddar cheese

Cook stuffing according to directions on package. Spread stuffing in bottom of 9x13" baking dish. Add diced turkey. Cover with soup and sour cream. Top with shredded cheese. Cover pan with foil and bake 30 minutes at 350°.

This recipe also works well in crock pot on low heat for about 4 hours.

## CORN AND MACARONI

Joyce Lubben

1 can whole kernel corn	1 C. uncooked macaroni
1 can cream-style corn	1 lb. Velveeta cheese, sliced
1 stick oleo	

Put first three ingredients in 7x11" pan to heat in 350° oven. When hot, add macaroni, stirring frequently until done. Put sliced cheese on top and stir until it melts.

## BAKED MACARONI & CHEESE

Cheryl Elsbury-Reiher

1 1/2 C. cooked elbow macaroni	1 tsp. dry mustard
1/4 C. butter	1/4 C. flour
1/4 C. chopped onion	1 3/4 C. milk
1/2 tsp. salt	8 oz. shredded sharp cheese
1/4 tsp. pepper	(about 1 1/2 to 2 C.)

Cook and stir butter, onion, salt, pepper and dry mustard over medium heat until onion is tender. Blend in flour. Cook over low heat, stirring occasionally until mixture is smooth and bubbly; stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute, remove from heat and stir in cheese. Place macaroni in greased casserole. Stir in cheese sauce. Cook uncovered in 375° oven for 30 minutes.

## RUEBEN DOGS

Anita Hardy

1-27 oz. can sauerkraut, rinsed and drained	8 hot dogs, halved lengthwise
1 to 2 tsp. caraway seeds	1 C. (4 oz.) shredded Swiss cheese Thousand Island salad dressing

Place sauerkraut in greased 2-quart baking dish. Sprinkle with caraway seeds. Top with hot dogs. Bake, uncovered, at 350° for 15 to 20 minutes until heated through. Sprinkle with cheese. Bake 3 to 5 minutes longer until cheese is melted. Serve with salad dressing.

## GRANDMA'S MACARONI AND CHEESE

Kristin Renning

2 C. elbow macaroni	1 C. milk (warmed in microwave)
1 1/2 lbs. Velveeta cheese	Soda cracker crumbs
3 T. butter or margarine	1/2 tsp. salt
2 T. flour	1 shake of pepper

Cook macaroni according to package directions. Drain and place in 6-cup casserole. Melt 2 tablespoons butter in double boiler. Stir in flour, salt and pepper and mix until smooth. Gradually add warm milk, stir to smooth white sauce. Add cheese, which has been shaved off block. Stir until cheese is melted. Pour over macaroni. Crumble enough cracker crumbs to cover casserole. Dot with butter. Bake 25 minutes at 350°.

## STUFFED PEPPERS

Gayle Iserman

1 lb. pork sausage	1 1/4 C. uncooked long grain rice
1 medium chopped onion	1/2 C. chili sauce or salsa
1 C. chopped celery	1 1/2 C. shredded Cheddar
1-28 oz. can diced tomatoes	cheese
2 1/2 C. water	4 or 5 green peppers

Cook sausage, onion and celery until done. Add remaining ingredients except cheese. Cover and cook for 30 minutes. Cut tops off peppers and clean. Parboil peppers 5 minutes. Fill peppers and bake at 350° for 20 minutes. Top with cheese. Return to oven until cheese is melted.

## GOOD "COMPANY" POTATOES

Margaret Schuld

2 lb. bag frozen hash browns	8 to 10 oz. shredded Cheddar
2 cans mushroom soup	cheese
1-8 oz. sour cream	1/2 C. diced onion
	2 C. chopped meat (ham is good
	or chicken or turkey)

Mix all together. Put into baking pan or dish. Bake 1 1/2 hours at 325° (halfway through, stir it).

Put mixture into bottom of 9x13" baking dish. Add diced turkey. Cover with soup and sour cream. Top with shredded cheese. Cover pan with foil and bake 30 minutes at 325°.

This recipe also works well in crock pot on low heat for about 6 hours.

## WILD RICE CASSEROLE

Pam Reints

1/2 C. wild rice	1/4 C. soy sauce
1/2 C. white rice	1 C. mushrooms
1 C. diced onion	1 C. water chestnuts
1 C. chopped celery	1/3 C. slivered almonds
3 T. butter	

Cook wild rice and white rice separate according to directions. Sauté onion and celery in butter. Mix all ingredients together in casserole dish and bake at 350° for 30 minutes.

## RICE

Eileen Berends

6 oz. box Uncle Ben's long grain and wild rice	1 can mushrooms, undrained
1 can golden mushroom soup	1/4 C. chopped onion
1 can water chestnuts, undrained and sliced	1 C. chopped celery

Mix and bake for 1 hour at 350°, covered, stirring once or twice.

## RICE PILAF

Marian Melcher

4 T. butter	2 C. water
1/2 C. celery, diced	1 env. Lipton chicken noodle soup
1/3 C. onion, diced	
1 C. Minute Rice	1/2 tsp. salt

Sauté celery and onion in butter. Add the rest of the ingredients. Cover and simmer 15 minutes. Stir a couple times while cooking.

The best thing you can spend on your children is time.

## AMERICAN CHOP SUEY

Jan Neal

2 lbs. cubed beef	1/4 C. soy sauce
2 lbs. cubed pork	Salt and pepper
1 1/2 C. diced celery	1 can bean sprouts
1 1/2 C. chopped onion	2 T. cornstarch
1/2 C. boiling water or stock	1/4 C. cold water
1 T. Worcestershire sauce	

Render all fat trimmed from pork and beef in large fry pan. Brown meat in these drippings (after removing scraps). Add remaining ingredients (through salt and pepper). Simmer for 1 hour or until meat is tender. Add bean sprouts with liquid. Thicken with 2 tablespoons cornstarch which has been dissolved in 1/4 cup cold water.

## QUICK CABBAGE ROLLS

Cecile Rediske

1 small head cabbage	1 can tomato soup
1 lb. ground beef	1 1/2 C. water
1/2 C. chopped onion	1/4 C. Parmesan cheese
1/2 tsp. salt	1 C. Minute Rice
1/4 tsp. pepper	

Chop cabbage. Spread on bottom of greased 13x9x2" pan. Brown meat and onion. Stir in rice and seasonings. Spoon over cabbage. Heat soup and water to boiling. Pour over. Sprinkle with cheese. Bake 1/2 hour in 350° oven. Fluff with fork before seasoning.

## SEAFOOD ALFREDO SAUCE FOR FETTUCINE

Lynette Pruisner

1/4 C. margarine or butter	1/2 tsp. salt, omit if use garlic salt
3 T. flour	2 to 3 C. half and half
1 clove garlic, minced or garlic salt	8 oz. imitation crab 2/3 C. Parmesan cheese

Melt margarine or butter in saucepan. Add flour and garlic and salt. Add half and half and stir. If it is too thick, add a little more half and half or milk. Add Parmesan cheese. When cheese is melted, add crab meat, cut into bite-size pieces. When heated through, serve over your favorite pasta. I use fettucine or linguini.

## SLOW COOKER LASAGNA

Jessica Beem

1 lb. ground beef	1 tsp. salt
1 large onion, chopped	1 tsp. dried oregano
2 garlic cloves, minced	8 oz. lasagna noodles
29 oz. tomato sauce	4 C. shredded mozzarella
1 C. water	12 oz. cottage cheese
6 oz. tomato paste	1/2 C. grated Parmesan cheese

In a skillet, cook beef, onion and garlic over medium heat until meat is no longer pink; drain. Add the tomato sauce, water, tomato paste, salt and oregano; mix well. Spread 1/4 of the meat sauce in an ungreased 5-quart slow cooker. Arrange 1/3 of the noodles over sauce (break the noodles if necessary). Combine the cheeses: spoon 1/3 of the mixture over noodles. Repeat layers twice. Top with remaining meat sauce. Cover and cook on low for 4 to 5 hours or until noodles are tender.

## LAZY DAY CASSEROLE

Joyce Lubben

1 pkg. noodles	1 can tomato soup
1 lb. hamburger	1 can vegetable soup
Onion to taste	Grated cheese
1 can cream of chicken soup	

Cook and drain noodles. Brown hamburger with onion. Add soups and mix, then add noodles. In 9x13" pan, place half of noodle mixture in bottom of pan. Top with cheese. Add remaining meat mixture and top with cheese. Bake 30 to 45 minutes at 350°.

There is no scale or chart on earth to measure what a true friend is worth.

## STUFFED MANICOTTI

1-8 oz. pkg. Barilla manicotti  
2-27 oz. jars Barilla lasagna  
sauce  
2 eggs  
1-15 oz. container ricotta cheese  
4 C. (16 oz.) shredded mozzarella  
cheese, divided

1 C. (8 oz.) grated Parmesan  
cheese, divided  
1/4 C. chopped fresh parsley  
(1 T. dried), optional

Cook manicotti according to directions; drain. Preheat oven to 350°. Spray bottom of 15x10x2" glass baking dish with no stick cooking spray. In large bowl, beat eggs; stir in ricotta, 3 cups of the mozzarella, 3/4 cup of the Parmesan and the parsley. Spread 1 jar of the sauce on bottom of baking dish. Fill each cooked manicotti with ricotta mixture. Arrange filled manicotti in baking dish. Top with second jar of sauce and remaining cheeses. Bake 45 minutes to an hour.

## CHICKEN PARISIENNE

6 medium boneless, skinless  
chicken breasts  
1/2 C. chicken broth  
1 small can cream of mushroom  
soup

1 small can mushrooms, drained  
1 C. sour cream  
1/4 C. flour

Mary Strauser

Sprinkle chicken breasts with salt, pepper and paprika. Place into casserole dish. Mix broth, soup and mushroom. Pour over chicken and sprinkle with paprika. Bake in 350° oven for 45 minutes. Remove chicken and stir in mixture of sour cream and flour. Add chicken back into dish and return to oven for 15 to 20 minutes. Good with rice or noodles.

1/2 C. margarine or butter  
3 T. flour  
1 clove garlic, minced or  
garlic salt

1/2 tsp. salt, or if you like, more  
2 to 3 C. half and half  
8 oz. imitation crab  
2/3 C. Parmesan cheese

It isn't the travel that's broadening - it's all that rich foreign food. It's not that I'm a fan of foreign food, but I do like to try new things. I cut into these nice pieces. When heated through, serve over your favorite pasta. The following is linguine.

## CHICKEN SPAGHETTI

Lynette Pruisner

1 3/4 lbs. chicken parts	2 bouillon (chicken) cubes
1 large onion	2 qts. chicken broth
1 green pepper	1 small jar chopped pimento
1 1/2 C. chopped celery	1 tsp. garlic clove, chopped
1 stick margarine	2 cans mushroom soup
1-12 oz. pkg. spaghetti	3 C. grated colby cheese

Cook and debone chicken. Sauté onion, green pepper and celery in stick of margarine. Cook spaghetti in the 2 quarts chicken broth with bouillon cubes cook until spaghetti is done, do not drain! Add chicken, sautéed vegetables, pimento, garlic, mushroom soup and 2 cups cheese. Put in 9x13" baking dish. Top with remaining cheese. Bake at 350° for 30 minutes. This makes very large casserole.

Can use garlic powder or salt. I like to serve this with Red Lobster Biscuits found in bread and roll section of this book.

## SKILLET PIZZA POTATOES

Marian Melcher

1 lb. Italian sausage	28 oz. bag frozen O'Brien
1/2 C. pepperoni slices	with onions and peppers
14 oz. jar pizza sauce	1 C. shredded mozzarella
1/2 C. water	cheese

Brown sausage, add pepperoni and cook 2 minutes. Drain. Add pizza sauce and water. Add potatoes. Stir to mix, reduce heat to medium and cover and cook for 10 to 15 minutes. Sprinkle with cheese, cover. Remove from heat and let stand 5 minutes before serving.

## PIZZA CASSEROLE

There is nothing wrong with the younger generation that twenty years won't cure.

## CROCK POT PIZZA

Marian Melcher

1 1/2 lbs. hamburger	12 oz. Kluski noodles
1 onion	4 oz. shredded Cheddar cheese
14 oz. can pizza sauce	4 oz. pkg. pepperoni slices
14 oz. can spaghetti sauce	Mushrooms, green pepper, olives, etc., if desired

Brown meat and onion. Add pizza sauce and spaghetti sauce. Simmer. Cook noodles and drain. Layer noodles, meat mixture, cheeses, pepperoni, etc. in crock pot. Repeat layers. Cook on high 45 minutes and low for 1 hour and 15 minutes.

Also can be baked in a 9x13" pan for 30 minutes. May use Italian sausage instead of hamburger.

## GERMAN PIZZA

Judie and Leona Ikenberry  
Joyce Lubben

2 T. margarine	3 eggs, beaten
6 medium potatoes	1/3 C. milk
Salt to taste	1/2 tsp. garlic
1 lb. ground beef	Mozzarella cheese
Onion, salt, pepper, peppers,	
Mushrooms to taste	

In 12" electric fry pan, melt margarine, shred potatoes and put on top of margarine. Sprinkle with salt. In separate pan, brown ground beef with onion and salt and optional items. Put this on potatoes. Top with beaten eggs, milk and garlic. Steam 30 minutes until potatoes are done. Top with mozzarella cheese.

## PIZZA CASSEROLE

Pam Reints

1 1/2 lbs. hamburger	32 oz. spaghetti sauce
Onion	2 or 3 T. "Prestis" for pizza
1 1/2 tsp. instant beef bouillon	(pizza seasoning)
7 oz. pkg. macaroni, cooked	

Cook hamburger with onion and crumble. Combine all ingredients and place in 3-quart casserole (greased) or 2 smaller casseroles to freeze. Cover with slices of mozzarella cheese. Cover and bake at 325° for approximately 30 minutes.

## UPSIDE DOWN PIZZA CASSEROLE

BY Lynette Pruisner

2 lbs. ground beef	1/2 C. sour cream
1/2 to 1/2 C. onion	1 pkg. crescent dinner rolls
1 pkg. spaghetti sauce mix	2 T. melted margarine
16 oz. can tomato sauce	Grated Parmesan cheese
1 1/2 C. mozzarella cheese	

Brown ground beef with onion. Add tomato sauce and spaghetti sauce mix. Simmer 3 to 4 minutes. Put in 9x13" baking pan. Mix grated mozzarella cheese and sour cream. Spread over hamburger mixture. Roll crescent dinner rolls over top. Brush with melted butter. Sprinkle with Parmesan. Bake at 350° for 30 minutes or until rolls are brown.

## BEEF TACO SKILLET

BY Joyce Lubben

1 lb. ground beef	1/2 C. water
1 can tomato soup	8 flour or corn tortillas, cut into
1 C. salsa	1" pieces
	1 C. shredded cheese

Cook beef in skillet until browned. Pour off fat. Add soup, salsa, water, tortillas and half the cheese. Heat to a boil. Cover and cook over low heat for 5 minutes or until hot. Top with remaining cheese. Serves 4 to 6.

Let none escape, but try them all,

To boil or fry or bake.

We'll warrant they are just as good

As Mother used to make!

## FILLING:

2 lbs. ground beef, fried and crumbled      1 large and 1 small can refried beans  
1 pkg. dry taco seasoning mix

Mix and warm through with fried ground beef. Add a small amount of water as needed.

**SAUCE/GRAVY:**

2 cans Hormel no bean chili      2 cans Cheddar cheese soup  
and nacho soup

Add small amount of water and heat through. Put 2 large tablespoons of hamburger mixture in small soft shells. Roll and place seam side down in 9x12" baking pan. Pour sauce/gravy mixture over rolled burritos. Bake for 30 minutes at 350°. Sprinkle with shredded cheese and let melt before serving. Leftovers can be frozen individually and reheated in microwave.

## CHICKEN ENCHILADAS

Marian Melcher

1 medium onion, chopped	1 can mushroom pieces
2 to 3 cloves garlic, minced	2 C. diced, cooked chicken
1 can cream of chicken soup	10 tortilla shells
1 small can green chilies	

Sauté onion and garlic in small amount of margarine until softened. Add next four ingredients – simmer a few minutes to blend flavors. Place desired amount in center of softened tortilla. Roll up. Put salsa, sour cream, cheese and black olives (sliced) on top.

A good rule for talking is one used in measuring flour; sift first.

## MEXICAN POTATOES – CASSEROLE

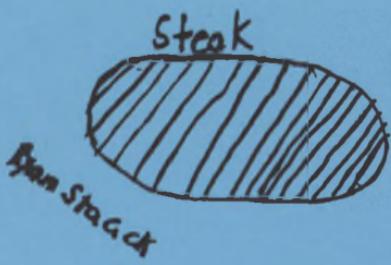
Barbara Kuethe

1-32 oz. bag frozen chunky or regular hash browns	1 can cream of chicken soup
1/2 C. finely chopped onions	1/2 C. melted butter or 1 stick oleo, melted
1 small jar jalapeno Cheez Whiz	1 C. crushed corn flakes
1/4 tsp. pepper	1/4 C. melted butter or oleo

Combine hash browns, onions, Cheez Whiz, pepper, soup and 1/2 cup melted butter or 1 stick oleo, stir. Put in 9x13" glass dish. Top with 1 cup crushed corn flakes and 1/4 cup melted butter or oleo. Bake 45 minutes to 1 hour or until done.

In cooking and in life as well  
The only way that one can tell  
What recipe is best, no doubt  
Is read it through and try it out.

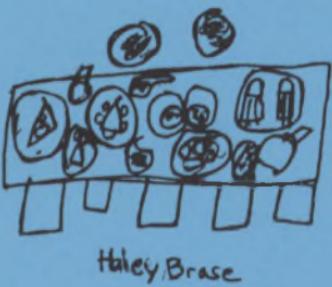
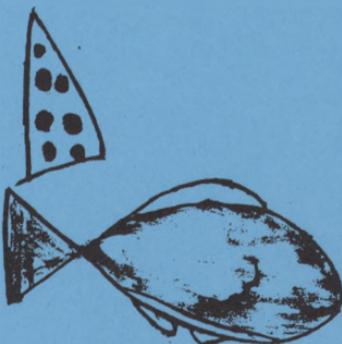




# Meats, Poultry and Seafood



Kyleb Lehman



Stacy Martin



Leslie Wilson

Deer jerky



6 lb. boneless beef ribs	SAUCE:
16 oz. bottle Italian dressing	36 oz. barbecue sauce
1/4 C. vinegar and enough	1/2 C. finely chopped onions
water to cover meat	1/4 C. ketchup
36 sandwich buns	1/4 C. molasses
	1/4 C. brown sugar
	1 tsp. hot pepper
	1 T. dry mustard
	Parsley flakes

Marinate beef in dressing – vinegar and water mixture in oven at 250° for 8 hours. Thoroughly mix sauce ingredients. Cover with parsley flakes. Drain marinated beef. Pour barbecue sauce over meat and cook slowly for 3 or 4 hours.

**BARBECUE BEEF**

Lynette Pruisner

3 1/2 lbs. chuck roast	1/2 tsp. cinnamon
2 large onions, chopped	1/4 tsp. cloves
1 green pepper, chopped	2 T. sugar
1 pt. ketchup	1 1/2 C. meat stock
1 tsp. vinegar	1 celery stalk
2 tsp. dry mustard	1 can water

Roast beef until very done and falls apart. Drain off 1 1/2 cups juice from meat. Add rest of the ingredients. Bring to a boil and simmer 30 minutes. Remove celery stalk. Add cut up or shredded beef roast. Serve warm on buns.

Mix hamburger, cracker crumbs, onion and milk. Place in 9x13" sprayed pan and place in refrigerator overnight. Cut in squares and roll in flour. Cut in sized like a steak, brown in a little oil and put in 9x13" sprayed pan. Mix soup and water and pour over the meat and bake in 350° for 1 hour.

Sad fact of life - square meals make round people.

## BARBECUED MEATBALLS

Lois Anderson

1 egg, lightly beaten	1 tsp. chili powder
1-5 oz. can evaporated milk	1/4 tsp. garlic powder
1 C. oatmeal	1/4 tsp. pepper
1/2 C. finely chopped onion	1 to 1 1/2 lbs. ground beef
1 tsp. salt	

### SAUCE:

1 C. catsup	1/2 tsp. liquid smoke, optional
3/4 C. brown sugar	1/4 tsp. garlic powder
1/4 C. chopped onion	

In bowl, combine the first eight ingredients. Crumble beef over mixture and mix well. Shape into 1" balls, place in greased 9x13" baking pan. Bake uncovered at 350° for 20 minutes or until meat is no longer pink. Meanwhile, combine sauce ingredients in a saucepan. Bring to boil. Reduce heat and simmer for 2 minutes, stirring frequently. Pour over meatballs. Bake 12 to 15 minutes longer. Yield: about 4 dozen.

## BASIC MARINADE FOR RIBS

Cecile Rediske

Ribs	1 T. sugar
1 garlic clove	1 T. sherry
3 slices ginger root	2 T. honey
1 C. soy sauce	2 T. hoisin sauce or applesauce

Boil ribs. Mix other ingredients. Put ribs in marinade no longer than 2 to 4 hours. Usually 1 to 2 hours is enough. Then broil ribs, baste occasionally. Good!

## BBQ RIBS

Gloria DeGroote

1 T. celery seed	1 T. salt
1 T. chili powder	1 tsp. paprika
1/4 C. brown sugar	1-6 oz. can tomato paste
1 T. salt	1-6 oz. can water

Mix together first five ingredients. Add tomato paste and water. Heat and pour over the ribs. Bake at 350° for 2 1/2 to 3 hours.

## BARBECUED SPARERIBS

CLOCK POT Marian Melcher

4 lbs. ribs	2 T. Worcestershire sauce
1 C. sliced onion	1/4 C. vinegar
1 C. catsup	1/4 C. brown sugar
1 C. water	2 tsp. dry mustard
2 tsp. salt	1 tsp. paprika

Cut meat in serving-size pieces and brown. Combine other ingredients and pour over ribs. Bake at 350° for 1 3/4 hours. Spoon sauce over meat 2 to 3 times while baking. Bake uncovered for 15 minutes.

I brown chicken pieces and use this same sauce to pour over and bake.

## BEEF BURGUNDY

Cecile Rediske

3 lbs. lean beef, cut into cubes	1 soup can Burgundy wine
2 to 3 onions, diced	1/2 lb. fresh mushrooms, halved
2 cans cream of mushroom soup	4 to 5 carrots, in small pieces

Put all ingredients into heavy casserole and cover. Bake long and slow at 325° for 3 to 4 hours.

## POOR MAN STEAK

Lois Anderson

1 1/2 lbs. hamburger	2 tsp. grated onion
1 C. milk	1 can mushroom or celery soup
1 C. cracker crumbs	1 can water

Mix hamburger, cracker crumbs, onion and milk. Place in 9x13" sprayed pan. Pat in the pan, cover and place in refrigerator overnight. Next day, cut in squares and roll in flour. Cut in sized like a steak, brown in a little oil and put in 9x13" sprayed pan. Mix soup and water and pour over the meat and bake in 350° for 1 hour.

## POT ROAST IN CROCK POT

Lynette Pruisner

3 to 4 lb. beef roast	1 pkg. au jus mix
1 can beef broth	1 pkg. zesty Italian salad dressing mix

Place roast in crock pot. Mix rest and pour over roast. Cook on low 8 to 10 hours. Shred roast and serve with sandwich bun.

Depending on the type of roast you use you can serve these like the restaurants do beef au jus beef sandwiches. If you wish to do that I use a boneless rump roast, cut cooking time down and slice thin when serving. Serve juice along side in small bowl.

## RED TOP MEAT LOAF

Fannie Albrecht

2 lbs. ground beef or 1 lb. of ground pork and 1 lb. ground beef	2 T. Worcestershire sauce
1/2 tsp. pepper	1/3 C. catsup
3/4 C. bread crumbs	2 tsp. salt
	2 eggs
	2/3 C. dry milk

Mix everything except catsup. Put catsup on top of meat loaf when in pan ready to bake. Bake 1 hour in 350° oven.

## RINDERWURST

Mildred Rieman

20 lb. boneless chuck roast	Cloves
Salt	Allspice
Pepper	Oatmeal

Almost cover roast with water sprinkling with Adolph's tenderizer and Accent. Cook until done. Take beef broth and cook with oatmeal, having approximately 3 quarts when cooked. May need to add water. Add to ground meat and add salt to taste (sparingly). Add pepper and approximately 3 teaspoons cloves and 3 teaspoons allspice. Serve hot for breakfast. Freeze in small containers.

## SALISBURY STEAK

Gayle Iserman

1 1/2 lbs. ground beef	1 can beefy mushroom soup
1/2 C. dry bread crumbs	1/4 C. water
1 egg, beaten	Salt and pepper
1/4 C. onion	

Mix ground beef, bread crumbs, 1/4 cup soup, egg, onion. Form patties and brown in skillet. Drain fat. Stir in remaining soup and water. Cover. Cook over low heat for 20 minutes.

## CHICKEN

### MARILYN'S SALISBURY STEAK

Mildred Rieman

2 lbs. hamburger	1/2 C. parsley
1/2 lb. ground pork	3 eggs
1/2 C. crushed Ritz crackers	1 small can mushroom pieces
1/2 C. chopped celery	Salt and pepper to taste

Mash above ingredients together and shape into patties and place in 9x13" pan. Combine 2 cups hot water, 2 beef bouillon cubes, 2 tablespoons flour, 1/4 teaspoon Kitchen Bouquet, pepper to taste. Bring to boil to thicken slightly. Pour over patties and bake in 350° oven for approximately 1 hour.

## SOUTHERN FRIED CHICKEN BATTER

Gennie Smith

### CHICKEN (BAKED)

Kathy Henrichs

1 chicken, cut up or meat to equal amount	1/4 C. chicken broth
1/2 C. flour	1/2 C. chopped green onion
4 T. butter, divided	1/8 C. chopped parsley

Sprinkle chicken pieces with salt and pepper; roll in flour. Melt 2 tablespoons butter in skillet. Brown pieces and remove to roaster. Add broth to pan juices. Scrape browned bits from bottom and side of skillet. Pour over chicken. Sauté onion and parsley and mushrooms in remaining butter. Pour over chicken. Cover and bake at 350° for 1 hour.

4 to 6 chicken breasts  
8 oz. Monterey Jack cheese

1 pkg. Stove Top dressing  
1 can cream of mushroom soup

Place breasts in 9x13" pan. Lay 1 slice of cheese on each breast. Prepare dressing using package directions. Spread dressing on chicken and cover with mushroom soup. Bake 1 hour at 350°. Cover first 1/2 hour.

**GARLIC CHICKEN**

Cecile Rediske

4 chicken breasts  
1/2 C. flour  
3 T. fresh chopped rosemary  
3 T. olive oil

30 peeled garlic cloves  
1 C. dry white wine  
3 C. chicken stock  
1/2 C. light cream

Toss chicken pieces in flour and rosemary. Heat oil in frying pan and sauté chicken until golden. Remove. In same pan, sauté garlic until golden, then add wine, stock and chicken. Cover and simmer for 30 minutes. Remove chicken. Increase heat and reduce liquid by about 2/3. Transfer to blender, add cream and puree. Pour over chicken and garnish with sprigs and fresh rosemary. Serve with steamed vegetables.

**CHICKEN KAPAMA (GREEK)**

Nancy Ramige

1 roasting chicken (or chicken  
pieces of your choice)  
Salt and pepper to taste  
1/4 C. lemon juice or juice of  
1 lemon  
1/3 C. olive oil  
2 T. tomato paste

Water or chicken broth  
(10 oz. or more to taste)  
1-16 oz. can tomato sauce  
2 cloves garlic, minced  
1 onion, chopped  
1 stick cinnamon  
1 lb. macaroni

Sprinkle thawed chicken with lemon juice, salt and pepper and let set in refrigerator for at least 1 hour or more. Boil, bake, fry or roast the chicken. Mix tomato paste with water or broth and add tomato sauce and let come to a boil. Add onion, garlic and cinnamon stick. Add cooked chicken and bake (or use electric fry pan) for 1 hour. Serve sauce over macaroni.

## NO PEEK CHICKEN ROAST

3 C. Uncle Ben's rice  
1 can cream of mushroom soup  
1 can cream of celery soup

STEAK  
Lorraine Sherburne

1 pkg. Lipton dry onion soup mix  
4 large chicken breasts

Spray pan with Pam. Stir rice, soups and milk together and sprinkle in 1/2 package of Lipton soup mix. Pour in pan. Spread chicken out and sprinkle 1/2 package dry onion soup on top of meat. Cover with foil and bake at 350° for 2 hours.

## POTATO DIPPED CHICKEN

Gayle Iserman

1/3 C. butter  
1 egg  
2 T. water

1/2 tsp. poultry seasoning  
Instant mashed potato flakes  
1 cut-up chicken

Melt butter in a baking dish. Mix egg, water and poultry seasoning. Dip chicken in egg mixture; then roll in dry potato flakes. Place in baking dish. Salt and pepper to taste. Bake 1 hour at 350°. Turn after 30 minutes so both sides get brown.

## SOUTHERN FRIED CHICKEN BATTER

Glennis Smith

2 eggs, slightly beaten  
1/2 C. milk  
Pinch of salt

Flour, enough to make a  
batter for dipping  
1 chicken, boiled

Boil chicken until done. Cut in pieces. Dip in batter and fry in 1" deep oil until golden brown.

Leftovers are a kind of food that are here today - and here tomorrow.

## DEER SALISBURY STEAK

Ernie Ramige

3 C. milk	1/4 tsp. pepper
1 1/2 lbs. ground deer	2 tsp. salt
1 C. croutons (herb)	Flour
2 eggs, beaten	1 can mushroom soup
1/4 C. onions	

Combine 1 cup milk with croutons. Let stand 10 minutes and stir. Mix in deer, eggs, salt, pepper and onions. Shape mixture into 12 patties. Put both sides in flour and brown both sides in skillet in hot shortening. Place in casserole. Mix 1 tablespoon flour in skillet; add 2 cups milk for gravy. Add soup, heat and pour over patties. Bake at 325° for 45 minutes.

## OLIVE'S HAM BALLS

Bruce Toenjes

2 1/2 lbs. ground ham	SAUCE:
2 lbs. lean pork, ground	2 cans Campbell's tomato soup
1 lb. ground beef	3/4 C. vinegar
3 eggs	2 1/2 C. brown sugar
3 C. graham cracker crumbs	2 tsp. dry mustard
2 C. milk	

Combine ham ball ingredients and mix well (with your hands). Form into balls and place in shallow baking dishes. Combine sauce ingredients and pour over ham balls. Bake at 350° for 60 minutes. Ham balls can be frozen after baking.

## CRANBERRY PORK CHOPS

Gayle Iserman

4 pork chops	2 T. spicy brown mustard
1 can jelly cranberry sauce	2 T. cornstarch
1/2 C. cranberry or apple juice	1/4 C. water
2 T. sugar	Salt and pepper to taste

Place chops in a crock pot. Combine cranberry sauce, juice, sugar and mustard until smooth; pour over chops. Cook on low for 7 to 8 hours. To make gravy: Remove chops. Combine cornstarch and water until smooth; stir into juices. Cook until thickened. Serve over chops.

## CRANBERRY PORK ROAST

7 Lois Anderson

1 boneless pork loin roast (about 3 lbs.)	1/2 C. cranberry juice
1-16 oz. can jelled cranberry sauce	1 tsp. dry mustard
1/2 C. sugar	1/4 tsp. ground cloves
	2 T. cornstarch
	2 T. cold water

Put pork roast in slow cooker. In a medium bowl, mash cranberry sauce, stir in sugar, juice, mustard and cloves. Pour over roast. Cover and cook on low 6 to 8 hours or until meat is tender. Remove roast and keep warm. Skim fat from juices. Measure 2 cups, adding water if necessary and pour in saucepan. Bring to a boil over medium heat. Combine cornstarch and water to make a paste. Stir into gravy. Cook until thick. Yield: 4 servings.

## GLAZED PORK SHOULDER

Dorothy A. Schwab

1-2 to 3 lb. smoked pork shoulder	1/4 tsp. ground cloves
1/2 C. brown sugar	1/4 tsp. allspice
	2 T. vinegar

Place pork shoulder on rack in open roaster. Insert meat thermometer into thickest part and not in fat. Do not add water, do not cover. Roast at 325° until thermometer reaches 140° to 150°. Meanwhile, combine brown sugar, cloves and allspice in small saucepan. Stir in vinegar and cook slowly for 10 minutes. Spread glaze over meat and continue roasting to 170°. Allow 35 to 40 minutes per pound for roasting.

## ROAST PORK LOIN WITH APPLE TOPPING

Fannie Albrecht

2 T. flour	TOPPING:
1 1/2 tsp. salt	1/4 C. brown sugar
1 tsp. dry mustard	1/4 tsp. cinnamon
1/2 tsp. sugar	1 1/2 C. applesauce
1/4 tsp. black pepper	
1/4 tsp. sage	
4 to 5 lbs. pork loin	

Combine flour, salt, mustard, sugar, pepper and sage. Rub mixture over surface of pork roast. Place fat side up in roasting pan. Bake at 325° for 1 hour. Combine applesauce, brown sugar and cinnamon (topping ingredients). Spread over roast. Bake 1 hour longer.

1-16 oz. can salmon  
2 C. soft bread cubes  
1 T. chopped onion  
1 T. melted margarine

1/2 tsp. salt  
1/2 C. milk  
1 beaten egg

Drain salmon, remove bones and skin-flake. Mix with bread cubes, onion, margarine, salt. Add beaten egg and milk. Bake in loaf pan in 350° oven for 35 to 45 minutes.

**TURKEY FILLETS**

Jan Neal

5 large turkey breasts, split  
in half  
10 strips bacon, fried and  
drained

1 C. Western dressing  
1/3 C. soy sauce  
3 T. Worcestershire sauce

Roll each half breast (like a snail) and wrap with a slice of bacon. Secure with a toothpick. Thoroughly mix dressing and sauces. Pour over turkey fillets and marinate overnight. Bake at 350° for 1 hour. Drain and serve. Serves 6 to 8.

**TURKEY TENDERLOINS**

Gayle Iserman

6-4 oz. turkey tenderloins  
1 T. butter  
3 green onions, thinly sliced

1 can cream of chicken soup,  
undiluted  
1/4 C. water

Brown tenderloins in butter. Add onions. Cook 1 to 2 minutes. Combine water and soup; pour over tenderloins. Bring to boil, then reduce heat and simmer 8 to 10 minutes or until juice runs clear. Serve with mashed potatoes and rice.

Place chops in a stock pot. Combine cranberry sauce, brown sugar, cinnamon and cayenne; pour over chops. Cook on low for 7 to 8 hours. To make gravy: Remove chops. Combine cornstarch and water. Add to cranberry sauce. Cook until thickened. Add gravy to chops.

The dictionary is the only place that success comes before work.

## HOT CHICKEN SALAD

Marian Melcher

2 to 3 C. diced, cooked chicken  
2 C. diced celery  
1 small onion, diced  
1 can water chestnuts, sliced

About 1 C. diced cheese  
1/2 C. slivered almonds  
1 C. mayonnaise

Mix all together and place in greased casserole dish. Top with crushed potato chips. Bake at 375° for 30 minutes.

## GRILLED CHICKEN SANDWICH MONTEREY

Lynette Pruisner

1 C. orange juice  
1/3 C. lemon juice  
1/4 C. oil  
2 tsp. sugar

1 1/2 tsp. lemon pepper  
seasoning  
1 lb. boneless chicken breast  
8 slices French bread  
Sliced Swiss cheese

Combine first five ingredients. Pound chicken breast thin. Place chicken in marinade and refrigerate 4 to 6 hours. Drain chicken breast and grill until done. Spread bread with margarine and grill. Melt cheese on top of chicken breast and serve on French bread.

I use hamburger buns in place of French bread.

## DILLY BEEF SANDWICH

Darles Busching

1 boneless chuck roast  
(3 to 4 lb.)  
1-16 oz. jar whole dill pickle

1/2 C. chili sauce  
2 cloves minced garlic

Cut roast in half and place in slow cooker. Add pickles, juice and all. Add chili sauce and garlic. Cook 8 to 10 hours. Remove roast and discard the pickles. Shred meat and put meat back to sauce and simmer. Serve on hamburger buns or croissants.

## ROAST BEEF SANDWICHES

Marilyn Winkey

1 boneless beef roast  
(about 6 lb.)  
5 beef bouillon cubes

1 env. onion soup mix  
3 1/2 C. water

Place roast in roasting pan and bake uncovered at 275° for 1 hour. Dissolve bouillon and soup mix in water. Pour over roast. Cover and bake at 350° for 3 hours. Remove meat, slice thinly. Return to juices and heat through. Serve on buns.

## HAM & SWISS SANDWICHES

Lucas Ramige

1 pkg. 12 junior buns  
1 lb. Virginia baked ham,  
sliced in 12 slices  
12 slices baby Swiss cheese

SAUCE:  
2 T. Worcestershire sauce  
2 T. poppy seeds  
4 T. brown sugar  
1 to 2 T. prepared mustard  
1 C. margarine

Put ham and 1 slice of cheese on each bun (do not put mayonnaise, butter or margarine on sandwiches) and place in a 9x13" pan. Cover and bake for 10 minutes at 350°. While sandwiches are baking, melt 1 cup of margarine and add Worcestershire, poppy seeds, brown sugar and mustard. Mix well with a wire whisk and pour over sandwiches and bake for 10 more minutes, uncovered.

## HOT HAM SANDWICH

Joyce Lubben

1 lb. ground smoked ham  
4 hard-boiled eggs, chopped

6 sweet pickles or sweet relish  
8 oz. grated cheese  
2 T. salad dressing  
2 T. mustard

Mix all together and spread on buns. Wrap in foil and put in 350° oven for 15 to 20 minutes. Serve warm.

The dictionary is the only place that succeeds comma after work.

## NO NAME BREAD

Joyce Lubben

1 loaf frozen bread, thawed	Grated cheese
1 lb. ground beef or 1/2 sausage, 1/2 beef	Onion, peppers, mushrooms to taste, optional

Brown ground beef (and/or sausage) with onion and other optional ingredients. Set aside. Drain. Roll out bread in long rectangle. Spread on meat mixture and sprinkle with cheese. Roll up jelly roll style, let rise 15 to 20 minutes. Bake at 350° for 15 to 20 minutes or until golden brown. Slice and serve.

## NO NAME BREAD

Lois Anderson

Allow 1 loaf frozen bread dough to thaw and rise by package direction. Push down and roll out on floured board. Brown 1/2 pound ground beef and 1/2 pound sausage (can use all of either kind) with onion to taste. Drain and spread on roll dough to within about 1/2" edges. Add grated Cheddar cheese and mushrooms, if desired. Roll up like a jelly roll, pushing meat as you roll. Twist ends and place on greased cookie sheet with seam side down. Let rise 15 minutes. Bake at 350° for 15 to 20 minutes or until golden brown. Slice and serve warm.

Good friends who would these pages test,  
A whisper in your ear;  
These dishes are the very best  
Your husband's heart to cheer.

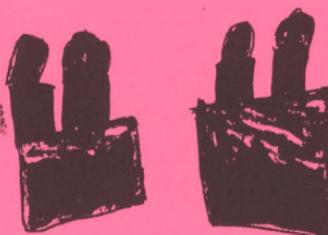


## Notes



# Pies, Pastries and Desserts

Levi F. 4<sup>th</sup>



Samuel Reihen



Terry Fehring



## APPLE PIE FILLING

Fannie Albrecht

4 1/2 C. sugar	3 T. lemon juice
1 C. cornstarch	2 or 3 drops yellow food coloring
2 tsp. cinnamon	
1/4 tsp. ground nutmeg	5 1/2 to 6 lbs. sliced apples

Put first four ingredients, plus 1 teaspoon salt into a large saucepan. Stir in 10 cups water. Cook and stir until it thickens and boils. Add lemon juice and food coloring. Pack apples in hot jar, leaving 1" head space. Fill jars with hot syrup, leaving 1/2" head space. Add lid. Process in boiling water bath. Pints for 15 minutes, quarts for 20 minutes.

When using for a pie, bake at 400° for 10 minutes. Reduce temperature to 350° for 40 minutes.

## DIABETIC APPLE PIE

Lorraine Sherburne

6 C. apples, peeled and sliced	1 tsp. cinnamon
12 oz. frozen apple juice	2 T. cornstarch

Boil apples, apple juice and cinnamon. Add cornstarch. Put in crust. Bake at 350° for 45 minutes.

## SWISS APPLE PIE

Dorothy Shipman

2 eggs, well beaten	1 tsp. baking powder
3/4 C. sugar	Pinch of salt
1 tsp. vanilla	1 heaping C. peeled and diced apples
1/2 C. flour	1/2 C. chopped walnuts

Mix in bowl in order given. Pour into greased 8" pie pan. Bake in 350° oven for 30 minutes or until done. It makes its own crust.

In mixer, beat powder sugar and eggs on low speed for 2 minutes. Fold in half of whipped topping and 1/2 to 3/4 cup coconut. Pour into crust. Spread remaining topping, sprinkle with remaining coconut.

A truly contented person enjoys the scenery along a detour.

## BANANA BLUEBERRY PIE

Gayle Iserman

1-8 oz. pkg. cream cheese, softened	2 C. whipped topping
3/4 C. powdered sugar	2-9" pastry shells, baked
4 medium bananas, sliced	1-21 oz. can blueberry pie filling

In a mixing bowl, beat cream cheese and powdered sugar until smooth. Fold in whipped topping and bananas. Pour into pie shells. Refrigerate for at least 30 minutes. Top with blueberry pie filling. May garnish with additional bananas just before serving.

## CHERRY PIE

Cheryl Elsbury-Reiher

1 1/3 C. sugar	2 T. butter
1/3 C. quick cooking tapioca	1/8 tsp. red food color, optional
4 C. tart cherries	2 crust pie shell

Stir together sugar and tapioca; mix in cherries. Add food coloring if desired. Turn into pastry shell, dot with butter. Cover with top crust with slits. Seal and flute. Bake in 400° oven for 60 minutes.

## CHOCOLATE PIE

Nancy Ramige

1 small pkg. sugar free instant chocolate pudding	2 C. vanilla ice cream
2/3 C. milk	8 oz. Cool Whip Pie crust (graham or pastry), prebaked

Mix pudding and milk. Add ice cream and continue to mix. Fold in 4 ounces of Cool Whip. Pour into a prepared pie crust and freeze. When ready to serve, top with remaining Cool Whip.

Grandparents are a gift to children.

## BISHOP'S CHOCOLATE PIE

Glennis Smith

1 box French vanilla instant  
pudding  
1 box chocolate instant pudding  
2 C. milk

2 C. vanilla ice cream  
1-9" pie crust or graham  
cracker crust  
Cool Whip  
Hershey bar

Beat or blend until pudding consistency the vanilla and chocolate pudding, milk and ice cream. Pour into crust. Let set awhile. Top with Cool Whip. Use peeler and shave chocolate bar for curls on top. If this recipe is doubled, will make 3 pies or a 9x13" pan.

## CHOCOLATE MOUSSE PIE

Lorraine Sherburne

1-40 oz. pkg. Baker's German  
sweet chocolate  
1/3 C. milk  
2 T. sugar

1-3 oz. pkg. cream cheese,  
softened  
1-8 oz. Cool Whip  
1-8" graham cracker crust

Heat chocolate and 2 tablespoons milk in saucepan over low heat, stirring until chocolate is melted. Beat sugar into cream cheese. Add remaining milk and chocolate mixture. Beat until smooth. Fold chocolate mixture into Cool Whip. Spoon into crust. Freeze until firm, about 1 hour or just store in refrigerator, it is easier to cut.

## QUICK COCONUT CREAM PIE

Lois Anderson

1 pkg. (4 serving) instant  
vanilla pudding mix  
1 1/2 C. cold milk  
1 container frozen whipped  
topping, thawed

3/4 to 1 C. flaked coconut,  
divided  
1 baked shell or graham cracker  
crust

In mixing bowl, beat pudding and milk on low speed (with mixer) on low speed for 2 minutes. Fold in half of whipped topping and 1/2 to 3/4 cup coconut. Pour into crust. Spread remaining topping, sprinkle with remaining coconut. Serves 6 to 8.

Combining all ingredients. Bake in pie shell. Bake at 425° for 15 minutes, then 350° for 35 to 40 minutes.

1 graham cracker chocolate crust	1-8 oz. container whipped topping, divided
1 1/2 C. cold milk	1 1/4 C. crushed chocolate sandwich cookies
1 pkg. instant vanilla pudding	

Pour milk in large bowl, add pudding. Beat 1 minute with wire whisk, until well blended. Let stand 5 minutes until thickened, add 1/2 of Cool Whip, folded in, then add crushed cookies. Spoon into pie shell. Add rest of topping and garnish with few cookie crumbs. Put in refrigerator. Can also put in freezer. Serves 6 to 8.

### MAKES OWN CRUST CUSTARD PIE

Wanda Cordes

4 eggs	2 C. milk
3/4 C. sugar	1 1/2 tsp. vanilla
1/2 C. flour	1/4 tsp. salt
1/4 C. melted margarine	

Combine ingredients in order given. Mix well. Pour in greased pie tin. Sprinkle with nutmeg. Bake at 350° for 45 minutes or until bubbly brown. Test for custard pie. Insert knife near edge, if it comes out clean, it is done.

1 small pkg. sugar free instant chocolate pudding	2 C. vanilla ice cream
	8 oz. Cool Whip

Mix pudding and mix. Add vanilla cream and cool whip.

Instant (gum free) 1 pkg. 1

Mix pudding and mix. Add vanilla cream and cool whip. Ready to serve. Top with remaining Cool Whip if desired.

Cleaning and scrubbing can wait till tomorrow  
 for babies grow up we've learned to our sorrow  
 so quiet down, cobwebs...dust go to sleep  
 I'm rocking my baby and babies don't keep.

## LEMON MERINGUE PIE

Mary Strauser

1 1/2 C. sugar	3 T. butter
1/3 C. cornstarch	1/4 C. lemon juice
1 1/2 C. hot water	Zest of lemon
3 egg yolks, slightly beaten	9" baked pastry crust

Combine sugar, cornstarch and water; bring to a boil for 1 minute. Add small amount of thickened mixture to beaten yolks and stir. Add yolks to thickened mixture and boil 1 minute. Remove from heat and add butter, lemon and lemon zest. Stir until butter melts. Pour into cooled pastry crust. Top with meringue.

### MERINGUE:

3 egg whites	1/4 tsp. cream of tartar
2 T. water	1/4 C. powdered sugar
1 T. cornstarch	1/2 tsp. lemon extract

Whip egg whites and water until frothy. Add cream of tartar and cornstarch. Whip until soft peaks form. Add powdered sugar and lemon extract. Whip until firm but not dry. Bake at 400° until lightly brown.

## PRUNE PIE

Dorothy Shipman

1 T. gelatin	1 C. cooked prunes
1/4 C. water	2 T. lemon juice
1/4 tsp. salt	2 egg whites
3/4 C. hot prune juice	

Soak gelatin in cold water, dissolve in hot prune juice. Add salt, lemon juice and prune pulp. Cook and when it begins to thicken, add beaten egg whites. Pour into baked pie shell, chill. Serve with whipped cream.

## PUMPKIN PIE

Eric DeGroote

1-15 oz. can pumpkin (2 C.)	1 tsp. ground cinnamon
1-14 oz. can sweetened condensed milk	1/2 tsp. ground ginger
2 eggs	1/2 tsp. ground nutmeg
	1/2 tsp. salt

Combine all ingredients. Bake in pie shell. Bake at 425° for 15 minutes, then 350° for 35 to 40 minutes.

## IMPOSSIBLE PUMPKIN PIE

Marcene Mueller

3/4 C. sugar	2 tsp. vanilla
1/2 C. baking mix (Jiffy or Bisquick)	1-16 oz. can pumpkin
2 eggs	1-13 oz. can evaporated milk (may use evaporated skim milk)
2 tsp. pumpkin pie spice	

Beat all ingredients together for 2 minutes or until smooth. Pour into a sprayed 10" pie plate. Bake at 350° for 50 to 55 minutes or until knife inserted in center comes out clean.

## WALNUT PUMPKIN PIE

Kathy Henrichs

1-6 oz. ready crust (graham cracker pie crust)
1-15 oz. can pumpkin
1-14 oz. can sweetened condensed milk
1 egg
3/4 tsp. cinnamon
1/2 tsp. each of ginger, nutmeg and salt

TOPPING
1/4 C. brown sugar
2 T. flour
2 T. cold margarine
3/4 C. chopped walnuts
1/2 tsp. cinnamon

Heat oven to 425°. Combine pumpkin, milk, egg, spices, salt and mix well. Bake in pie crust for 15 minutes at 425°. Put topping on pie. Bake 40 minutes at 350° or until knife comes out clean.

## SOUR CREAM RAISIN PIE

Lynette Pruisner

2 C. sour cream or you can use 1/2 plain yogurt
4 egg yolks
1 3/4 C. sugar

4 heaping tsp. flour
1 1/2 C. raisins
1 baked 9" pie crust

Stir sour cream and egg yolks together in saucepan; add sugar, flour and mix well. Then add raisins. Mix using wooden spoon. Cook until raisins are plump and filling glossy, about 5 minutes after it starts to boil. Cool and pour into pie crust. Top with meringue and brown according to meringue directions.

## SOUR CREAM RAISIN PIE

Herenena Strauser

3/4 C. raisins  
1/4 C. water  
1 C. sugar  
1/4 tsp. salt  
3 egg yolks  
4 1/2 T. flour

1/4 tsp. cloves  
1/2 tsp. cinnamon  
1/4 tsp. nutmeg  
1 can evaporated milk  
1 T. lemon juice

Add lemon juice to evaporated milk and set aside. Bring raisins and water to a boil and cover. Let cool. Combine sugar, salt, flour and spices. Stir in egg yolks, milk and cooked raisins. Bring to a boil and cook 1 minute. Add 1 teaspoon vanilla. Pour into baked pie crust. Make meringue.

## RASPBERRY PIE

Nancy Ramige

1 prepared pie crust (pastry  
or graham)  
1 small box sugar free raspberry  
jello

1 small box sugar free vanilla  
pudding (cooked type)  
2 C. water  
2 C. raspberries

Mix together in a small saucepan the jello, pudding and water. Heat and stir constantly, until boiling. Cool in refrigerator until thickened and then fold in raspberries and put in pie crust.

## RASPBERRY PIE

Lynette Pruisner

1 C. sugar  
2 T. cornstarch  
Dash salt  
2 C. water

1 qt. raspberries  
1 pkg. raspberry jello  
1 baked 9" pie crust

Put sugar and cornstarch in saucepan, mix well. Add salt and water. Cook until clear and thickened slightly. Remove from heat, add jello. Stir until dissolved. Cool. Add raspberries and pour into baked 9" pie crust. Cool. Serve with Cool Whip.

Mix flour, sugar and salt. Add water, vinegar and vanilla. Makes 2 pie crusts for single pie crust. Bake at 475° for 8 to 10 minutes.

3 egg yolks	3/4 to 1 C. milk
Dash of salt	3/4 to 1 C. sugar
2 to 3 heaping T. flour	2 C. diced rhubarb
1 tsp. vanilla	1 unbaked pie shell

Mix all together and put in unbaked pie shell and bake until rhubarb is tender, 45 to 60 minutes in 375° oven. Then put meringue on top and brown.

**RHUBARB CUSTARD PIE – MOM'S**

Nancy Ramige

4 eggs, slightly beaten	3/4 tsp. nutmeg
2 T. + 2 tsp. milk	4 C. rhubarb, chopped
2 C. sugar	Pie crust
4 T. flour + 1 tsp.	1 T. margarine

Combine all but rhubarb together and mix well. Fold in rhubarb and pour into pie crust, dot with 1 tablespoon margarine and then sprinkle 1 teaspoon flour over. Place pie crust over, flute edges and brush milk over top and. Sprinkle with 1 to 2 teaspoons sugar. Bake at 400° for 15 minutes. Reduce heat to 350° for approximately 45 minutes.

**RHUBARB-STRAWBERRY PIE**

Cheryl Elsbury-Reiher

4 C. sliced fresh rhubarb	1/3 C. flour
1 1/2 C. sliced strawberries	1 T. butter
1 1/2 C. sugar	Pastry for 2-crust 9" pie

Place rhubarb and berries in large bowl. Combine sugar and flour; stir into fruit. Pour fruit into pastry-lined pie shell and dot with butter. Cover with top crust, then flute edges. Cut vents. Bake in 400° oven for 45 to 50 minutes.

Letters are visits when friends are apart.

## SAWDUST PIE

Marcene Mueller

1 1/2 C. sugar	7 egg whites
1 1/2 C. sweetened flaked coconut	1 tsp. vanilla
1 1/2 C. chopped pecans	1-10" unbaked pie shell
1 1/2 C. graham cracker crumbs	1 large banana, sliced thin
	Sweetened whipped cream
	Chopped pecans

Preheat oven to 350°. In a large mixing bowl, combine sugar, coconut, pecans, graham cracker crumbs, egg whites and vanilla. Stir until blended. Pour mixture into pie shell and bake for about 30 to 35 minutes. Cool to room temperature. Arrange banana slices over top of pie, then cover with whipped cream and sprinkle with pecans. Refrigerate until ready to serve.

## STRAWBERRY PIE

Katarina Reiher

1 1/4 C. sugar	3 T. cornstarch
1 1/2 C. water	

Mix and boil until clear. Stir in 3 ounce package strawberry jello. Cool 45 minutes or until like honey. Pour over 2 cups sliced strawberries in prepared crust.

### CRUST:

1 C. flour	1/4 to 1/2 C. butter
3 T. brown sugar	

Crumb together and pat into 8" or 9" pie pan. Bake 7 to 10 minutes at 325°. Cool, then add strawberries and filling. Serve with Cool Whip, if desired.

## PIE CRUST

Cheryl Elsbury-Reiher

2 C. flour	5 T. ice water
1 tsp. salt	1 T. vinegar
2/3 C. plus 2 T. Crisco	1/2 tsp. vanilla

Mix Crisco, flour and salt. Add water, vinegar and vanilla. Makes 2 pie crusts for single baked crust. Bake at 475° for 8 to 10 minutes.

## PIE CRUST

Gloria DeGroote

1 C. shortening (I use lard)	1 egg, slightly beaten
3 C. flour	1 tsp. vinegar
1 tsp. salt	5 T. milk (may need a little more)

Cut shortening into flour and salt. Add remaining ingredients. Makes three 9" crusts.

## NO FAIL PIE CRUST

Ethel Sperr

3 C. flour	1 egg, beaten
1 1/2 C. shortening	1/2 C. water
1 tsp. salt	1 tsp. vinegar
1 tsp. baking powder	

Mix well. Cut shortening into dry ingredients. Add egg mixture. Mix with fork. Makes 4 to 5 crusts.

## OIL PIE CRUST

Dorothy Knoedler

2 C. flour	1/3 C. cold water
1/2 C. oil	

Stir with fork until it leaves edge of bowl. Work together with hands. Roll into 2 balls. Roll between 2 sheets of wax paper. Makes 2 crusts.

## QUICK PIE CRUST

Kathy Henrichs

1 stick margarine	1 C. flour
2 T. powdered sugar	

Soften margarine. Stir in sugar and flour until dough makes a ball. Press into 9" pie pan. Bake at 375° until brown. I have made in microwave. Cook on high about 3 1/2 minutes. Crust will look dry. Use 9" pan.

## APPLE CRISP

Cheryl Elsbury-Reiher

4 C. apples, sliced	1/2 C. white sugar
1/2 C. brown sugar	3/4 C. flour
1/4 C. butter	1/2 tsp. cinnamon

Place apples in buttered 9x9" baking dish. Mix rest of ingredients. Sprinkle over apples. Bake at 350° until golden brown, about 25 minutes.

## APPLE DESSERT

Regina Wilharm

### CRUST:

2 C. flour	1/2 C. shortening
1/2 C. butter	2 T. sugar

### APPLE LAYER:

4 C. apples, sliced	1 tsp. cinnamon
1 C. sugar	

### CUSTARD TOPPING:

3 egg yolks, reserve whites	2 T. sugar
2 C. milk	2 T. cornstarch

Mix crust ingredients and pat into 8x12" or 7x11" pan. Top with 4 cups apples. Mix 1 cup sugar and 1 teaspoon cinnamon. Sprinkle over apples and bake at 375° until apples are soft, approximately 25 to 30 minutes. Cool. Put all of the custard ingredients in heavy saucepan and mix well. Cook over medium heat until thick and put on cooled apple mixture. Top with meringue made from 3 reserved egg whites and 1/2 cup sugar. Beat until stiff peaks form. Spread over custard layer and brown in 375° oven until just lightly browned. Watch close.

The best time to accomplish something is - the day before tomorrow.

## CRUMBLED APPLE DESSERT

Marilyn Winkey

6 apples (about 5 C.)	1 C. flour
1/2 C. sugar	1 C. sugar
Little bit cinnamon	1 tsp. baking powder
	Pinch of salt
	1 egg

Peel and slice the apples. Mix with the 1/2 cup sugar and cinnamon. Put in Pyrex or enameled cake pan (about 6 to 10"). Mix the 1 cup flour, 1 cup sugar, baking powder and salt. Sift three times. Break 1 egg and mix with dry ingredients, using a pastry blender. (It's a matter of crumbling dry ingredients with egg.) Put on top of apples. Bake at 300° for 40 minutes. Serve with Cool Whip.

## SPIRAL APPLE DUMPLINGS

Lois Anderson

1 1/2 to 2 C. sugar	1/2 tsp. salt
2 C. water	3/4 C. shortening
1/4 C. margarine or butter	2/3 C. milk
1/4 tsp. cinnamon	1/4 C. sugar
1/4 tsp. nutmeg	1/2 tsp. cinnamon
2 C. flour	3 C. shredded, peeled apples
2 tsp. baking powder	

**SAUCE:** In a large saucepan, combine 1 1/2 or 2 cups sugar, water, margarine, 1/4 teaspoon cinnamon and nutmeg. Bring to boiling and boil 5 minutes; set aside (should have about 2 cups sauce).

**DOUGH:** In a large mixing bowl, combine flour, baking powder and salt. Using a pastry blender, cut in shortening until pea-size. Make well in center. Add milk all at once. Stir just until moistened. Knead dough on a lightly floured surface, 10 to 12 strokes or until nearly smooth. Roll out to 12x10" rectangle.

**FILLING:** Combine 1/4 cup sugar and 1/2 teaspoon cinnamon, set aside. Sprinkle apples over dough. Sprinkle with sugar mixture. Roll dough into spiral, starting from a long side. Pinch seams to seal. Cut into twelve 1" thick pieces. Place in 13x9x2" baking pan. Pour sauce over dumplings. Bake in 350° oven about 50 minutes or until golden. Makes 12 servings. Can add whipped topping on top when serving it after it cools.

## CHEESECAKE

Joyce Lubben

2 C. graham crackers, crushed	2 large cream cheese
1/2 C. sugar	1 C. sugar
1/2 C. melted oleo	1 tsp. vanilla
	2-8 oz. Cool Whip

Mix first three ingredients and pat into 9x13" pan. Bake 8 minutes at 375°. Set aside to cool. Mix cream cheese, sugar and vanilla until creamy. Add Cool Whip and blend well. Spread over crust. Top with pie filling of choice. Chill until ready to serve.

## NEW YORK CHEESECAKE

Monica Lursen

2 lbs. cream cheese	CRUST:
3/4 C. sugar	18 graham cracker squares
2 eggs, beaten	7 T. soft butter
1 tsp. vanilla	1/4 C. sugar
2 T. cornstarch	
1 C. sour cream	

CRUST: Smash graham crackers and mix with sugar and butter. Grease springform pan. Press crust mixture into pan, placing crust 2/3 way up sides. Bake 30 minutes at 350°. Cool.

Mix rest of ingredients until smooth. Bake on 400° for 45 minutes. Turn oven off. Leave cheesecake in oven, prop oven door open for 3 hours. Refrigerate. Serves 16.

## CREAM CHEESE DESSERT

Mary Shearer

1 C. powdered sugar	2 cans cherry or blueberry pie
4 C. Cool Whip	filling
2-8 oz. cream cheese	Graham cracker crust

Make graham cracker crust in bottom of 9x13" pan. Mix together powdered sugar, Cool Whip and cream cheese. Spread on top of crust. Top with pie filling.

**SYRUP:**

1 C. water  
1 T. cocoa  
Pinch of salt  
1 T. butter  
1 C. sugar  
1/4 tsp. vanilla  
1 T. flour

**DUMPLINGS BATTER:**

1/2 C. flour  
2 T. sugar  
1/4 tsp. vanilla  
1/2 tsp. baking powder  
1 T. butter  
1 egg  
2 T. milk

Mix syrup mixture until smooth. Cook until slightly thick, stirring constantly (sticks easily). Set off heat and make batter. First, mix butter with dry ingredients. Then add the rest. Have the syrup mixture boiling and drop batter by spoonful into syrup. Cover and cook 20 minutes. Serve hot with ice cream. Makes 4 servings.

**CHOCOLATE STEAMED PUDDING**

Dorothy Shipman

3/4 C. sugar  
2 C. flour  
1 1/2 tsp. baking powder  
1 C. milk  
1/2 C. butter or margarine  
3 T. cocoa  
1 egg

SAUCE:  
2 eggs  
1 C. sugar  
1/2 C. milk  
1 C. half and half  
Vanilla  
2 C. whipped cream

Cream sugar and butter; add egg and other ingredients. Put in greased casserole or other pan and steam 1 hour.

SAUCE: Beat eggs and sugar until foamy, then add milk and half and half. Continue beating. Fold in whipped cream and serve over hot steamed pudding.

The best birthdays of all are those that haven't arrived yet.

## CHOCOLATE SUNDAE DESSERT

Mary Shearer

1/2 gal. vanilla ice cream	16 graham crackers
3 squares chocolate	2 C. powdered sugar
1/2 C. margarine	3/4 C. nuts, optional
3 eggs	

Combine all but ice cream and graham crackers in top of double boiler and melt. Set 1/2 gallon vanilla ice cream out to soften. Crush graham crackers and line bottom of 9x13" pan with them (save 1/4 cup). Cool chocolate mixture slightly and spread over graham crackers. Spread ice cream on top of chocolate. Sprinkle with remaining graham crackers. Freeze until ready to serve.

## COOKIES AND CREAM FLUFF

Marian Melcher

2 C. cold milk	15 oz. chocolate cream-filled
1 pkg. instant vanilla pudding mix	sandwich cookies, broken into chunks
8 oz. Cool Whip	

Whisk milk and pudding mix for 2 minutes or until slightly thickened. Fold into Cool Whip and cookies.

Cream together sugar, eggs, and flour. Add remaining ingredients. Mix. Dough may be a little stiff. Press into a greased 9x13" pan. Bake at 400° for 10 to 12 minutes until brown. Let cool. Mix cream cheese mixture and your choice of fresh fruit.

TOPPING: Combine all ingredients and mix well. I use juice from a 16 oz. can of pineapple or mangoes.

When a child is sad and worried  
And thinks life isn't worth a bug,  
Don't prescribe a pick-up tonic,  
when all that's needed is a loving hug.

## CREAM PUFF DESSERT

Deb Otto

### CRUST:

1 stick margarine	1 C. flour
1 C. water	4 eggs

Boil margarine in 1 cup water. Add flour and beat hard until it forms a ball. Add eggs, one at a time. Spread in 9x13" pan that has been sprayed with Pam. Bake at 400° for 30 minutes. Cool.

### FILLING:

2-3 oz. pkgs. instant French vanilla pudding	1-8 oz. pkg. cream cheese, softened
3 C. milk	2-8 oz. tubs Cool Whip

Blend pudding with milk and softened cream cheese. Let stand 15 minutes. Spread over cooled crust. Top with Cool Whip. Drizzle with a small amount of Hershey's syrup over Cool Whip and pull a toothpick through syrup for a design. Refrigerate.

## CREAM PUFFS IN A PAN

Barb Harken (Mrs. Bill)

1 C. water	1 C. flour
1/2 C. margarine	6 eggs

### FILLING:

2 small boxes instant French vanilla pudding	4 C. milk
	8 oz. cream cheese. Put in greased

### TOPPING:

12 oz. Cool Whip	Nut topping
Hershey's chocolate sauce	

Mix water and margarine in saucepan. Bring to a boil. Add flour all at one time and stir rapidly until mixture forms a ball and leaves the sides of the pan. Remove from heat and cool. Beat the eggs into the mixture, one at a time and beat well. Spread on ungreased jelly roll pan. Bake at 400° for 30 minutes. Cool. Mix pudding with milk. Beat in softened cream cheese. Gently spread on crust. Top with Cool Whip. Drizzle Hershey's chocolate sauce over top. Sprinkle with nut topping. Refrigerate.

## COUNTRY CLUB DESSERT

Wanda Cordes

## FIRST

1 G flour

1/2 C. butter

1/2 C. crushed pecans

Mix and press in 9x13" pan. Bake at 350° for 15 minutes. Cool.

SECOND: Blend 8 ounce cream cheese, 1 cup powdered sugar and 1 cup Cool Whip. Spread on first layer.

THIRD: Mix 3 packages lemon or chocolate instant pudding mix and 4 1/2 cups milk. Spread on second layer. Cover with Cool Whip and nuts or chocolate curls. Refrigerate and serve.

## FRUIT PIZZA

Barb DeGroote

CBU IST

1 C sugar

1 C. sugar  
3/4 C. oleo

3 pages

1 tsp. vanilla

1 tsp. baking powder

1 tsp. baking powder

### TOPPING:

1-8 oz. pkg. cream cheese

1/2 C. sugar

2 T. fruit juice

Cream together sugar, oleo and eggs. Add remaining ingredients and mix. Dough may be a little sticky. Press into pan of choice. Bake at 400° for 8 to 10 minutes or until golden brown. Let cool. Then top with cream cheese mixture and your choice of fresh fruit.

**TOPPING:** Combine all ingredients and mix well. I use juice from either a can of pineapple or mandarin oranges.

## GRAHAM CRACKER DESSERT

Maria Kratchmer

2 egg yolks	1 pkg. Knox gelatin
1/2 C. milk	1/2 C. cold water
1/2 C. sugar	2 egg whites
Pinch of salt	1/2 pt. cream, whipped (or may
1 tsp. vanilla	use 1 pkg. Dream Whip)

### CRUST:

12 graham crackers, rolled	3 T. brown sugar
3 T. melted butter	

Cook egg yolks, milk, sugar and salt until thick. Add vanilla. Dissolve gelatin in cold water. Add to egg yolk mixture. When cool, not set, add beaten egg whites and whipped cream. Add sliced bananas. Pour over graham cracker crust.

CRUST: Mix graham crackers, butter and sugar. Press in 9x9" pan.

My great-grandmother Rodenbeck always made this for Christmas.

## GRAHAM CRACKER FLUFF

Mildred Rieman

2 envs. Knox gelatin	2 tsp. vanilla
2/3 C. cold water	8 oz. Cool Whip (or less)
4 eggs	3 T. butter
3/4 C. sugar	3 T. sugar
1 1/2 C. milk	18 graham crackers

Dissolve Knox gelatin in cold water. Heat in double boiler 4 egg yolks, sugar and milk and cook 1 minute. Remove from heat and add gelatin mixture and 2 teaspoon vanilla. Cool until it starts to thicken. Add 4 beaten egg whites with Cool Whip. Pour into prepared graham cracker crust saving some to sprinkle on top, 9x13" pan.

## HOMEMADE ICE CREAM

Ethel Sperr

Dee and Eric Muller

3 1/2 C. sugar	4 T. flour
1 tsp. salt	4 eggs, beaten
4 C. milk	

Cook until thick and add 4 cups cream or half and half and 4 teaspoons vanilla. Put in ice cream freezer. Makes 1 gallon.

## JELL-O DELIGHT CRUMBLE

Deb Emkes

2 boxes Jell-O, your choice  
1-8 oz. Cool Whip

Fruit, your choice  
Angel food, optional

Make Jell-O following directions on box. Put in refrigerator when starts to set. Add Cool Whip and beat. Fold in fruit and then the angel food cake, broken in pieces. Cool until set. Serve. Good for funerals.

## BROKEN GLASS DESSERT

Lois Anderson

1 1/2 C. graham cracker  
crumbs

1/2 C. melted oleo  
1/2 C. sugar

Combine crumbs, sugar and oleo. Press in bottom of 9x13" pan. Chill.

### FILLING:

1 pkg. lime jello  
1 pkg. strawberry jello  
1 pkg. orange jello  
4 1/2 C. boiling water

1 env. unflavored gelatin  
1/4 C. cold water  
1 C. pineapple juice  
1 carton frozen topping, thawed

Combine lime jello and 1 1/2 cups boiling water, stir until jello is dissolved. Pour into greased 8x4x2" pan. Chill until very firm. Repeat for strawberry jello and orange jello – the same amount of boiling water for each jello. Make sure jello is very firm. Soften the unflavored gelatin in cold water. Boil pineapple juice, stir in unflavored gelatin. Set aside until slightly thickened. Place whipped topping in large bowl, gently fold in pineapple juice mixture. When the flavored jellos are firm, cut into 1" cubes, gently fold into whipped topping mixture. Spoon over crust. Chill at least 2 hours. Yields 12 to 16 servings.

Peace is seeing a sunset and knowing who to thank.

**CRUST:**

2 C. flour 1/2 C. nuts, optional  
1 C. margarine or butter

**FILLING:**

1-8 oz. cream cheese 2 C. Cool Whip  
1 C. powdered sugar 2-3 oz. pkgs. instant lemon  
pudding

**TOPPING:**

2-3 oz. pkg. cooked lemon 1 large container Cool Whip  
pudding

Combine crust ingredients. Mix well and press into 9x13" pan. Bake at 350° for 15 minutes. Cool. For filling, beat softened cream cheese and powdered sugar. Mix instant lemon pudding according to package directions. Add Cool Whip. Add to cream cheese mixture and spread on crust. For topping, cook pudding, cool. Put on top of cream cheese layer and top with large container Cool Whip. Can use chocolate or vanilla puddings.

It is best if you use Jell-O brand puddings.

**ORANGE PINEAPPLE DESSERT**

Rose Glanville

2-3 oz. pkgs. sugar free  
orange jello  
2 C. boiling water  
16 ice cubes (about 3 C.)  
1-20 oz. can unsweetened  
crushed pineapple, drained

1-11 oz. can mandarin oranges,  
drained and cut into pieces  
1 C. (8 oz.) no fat sour cream  
1-12 oz. carton light Cool Whip,  
thawed  
1-10" prepared angel food cake,  
cut into 1" cubes

In a bowl, dissolve gelatin in boiling water. Add ice cubes and stir until slightly thickened. Remove any unmelted ice. Stir in pineapple and oranges. Stir in sour cream until blended. Fold in Cool Whip and cake cubes until well coated. Spoon into an ungreased 13x9" dish. Cover and refrigerate. Cut and serve.

Cook until thick and add 4 cups cream or half and half and 4 tablespoons vanilla. Put in ice cream freezer. Makes 1 gallon.

## PECAN PUMPKIN CRUMBLE

Marian Melcher

1 C. sugar	16 oz. can pumpkin
1 1/2 tsp. pumpkin pie spice	12 oz. can evaporated milk
2 eggs	

Mix and pour into ungreased 9x13" pan. Sprinkle with one yellow cake mix. Drizzle evenly with 1/2 cup melted butter. Sprinkle top with 1/2 cup of chopped pecans. Bake at 350° for 40 to 50 minutes. Serve with Cool Whip.

## PUMPKIN DESSERT

Lorraine Sherburne

1-15 oz. can solid pack pumpkin	4 tsp. pumpkin pie spice
1-12 oz. can evaporated milk	1 pkg. yellow cake mix
3 eggs	3/4 C. butter or margarine, melted
1 C. sugar	1 1/2 C. chopped walnuts

In a mixing bowl, combine the first five ingredients. Transfer to a greased 13x9x2" baking pan. Sprinkle with dry cake mix and drizzle with butter. Top with walnuts. Bake at 350° for 1 hour or until a knife inserted near the center comes out clean. Serve with ice cream or whipped cream. Yield: 12 to 16 servings.

## PUMPKIN ICE CREAM DESSERT

Darles Busching

1/2 gal. ice cream, softened	1 1/2 tsp. cinnamon
1 can pumpkin	Graham cracker crust
1-8 oz. Cool Whip	

Make graham cracker crust in 9x13" pan. Mix softened ice cream, pumpkin, Cool Whip and cinnamon. Spread on cooled crust. Sprinkle with crushed graham crackers and chopped pecans. Or you can frost with Cool Whip.

## RHUBARB CRUMBLE

Ethel Sperr

6 C. rhubarb, cut  
2 eggs, beaten  
6 T. flour  
2 C. white sugar

TOPPING:  
2/3 C. brown sugar  
1 1/2 C. flour  
1/2 C. butter

Mix rhubarb and egg mixture. Put in greased 9x13" pan. Mix topping and put on rhubarb mix. Bake at 350° for 35 to 40 minutes. Serve with whipped cream or ice cream.

## SNICKER BAR (DIET)

Lois Anderson

1 pkg. sugar free chocolate instant pudding (prepare as on pkg.)  
3/4 C. Grape-Nut cereal

1-8 oz. container Cool Whip (lite)  
1/4 C. chunky peanut butter (low fat or lite)

Put in 8x8" or 9x9" pan and put in freezer to freeze. Cut in 8 servings when ready to serve.

## STRAWBERRY CREAM TART

Mari Kramer

1 1/4 C. graham crackers, crushed

1/4 C. sugar  
1/4 C. melted oleo

Mix together and put in 9x11" cake pan. Bake 10 minutes at 350°. Cool.

### MIX:

6 oz. strawberry jello

2 C. hot water

Dissolve together, then add 2 cups vanilla ice cream. Then add 10 ounces strawberries. Place in refrigerator to set, then spoon onto cooled crust and sprinkle with more graham crackers. Refrigerate 2 to 3 hours or until set.

Remove any unmelted ice. Mix in pineapple and orange. Mix in soy cream until blended. Fold in Cool Whip and cake cream until well coated. Spoon into an ungreased 13x9" dish. Cover and refrigerate. Cut and serve.

## STRAWBERRY DELIGHT

Dorothy Koendler

1-3 oz. pkg. strawberry jello  
1-10 oz. pkg. frozen  
strawberries

1 large carton whipped topping,  
thawed  
1 medium-size angel food cake,  
broken into pieces

Boil 1 cup water. Add jello and stir until dissolved. Let partially congeal and then add strawberries. Let congeal. Add softened whipped topping. Add angel food cake. Put in a rectangular pan or bowl. Garnish with strawberries. Let set overnight.

## STRAWBERRY JELLO & PRETZEL DISH

Mardith DeGroote

### CRUST:

2 C. pretzels  
3/4 C. melted butter

3 tsp. sugar

### CENTER:

8 oz. cream cheese, softened  
1 C. sugar

12 oz. Cool Whip

### TOP:

6 oz. strawberry jello  
2 C. boiling water

20 oz. frozen strawberries

**CRUST:** Mix all three ingredients together. Spread on bottom of 9x13" pan. Bake for 8 minutes at 400°. Cool completely.

**CENTER:** Cream all three ingredients together. When crust is completely cooled, spread the center mix on top.

**TOP:** Add boiling water to strawberry jello. When dissolved, add frozen strawberry (still frozen). Chill 10 to 15 minutes or until it starts to thicken. Then slowly pour over center layer.

Nothing is work unless you'd rather be doing something else.

## Notes



### CHICKEN BAR (DIET)

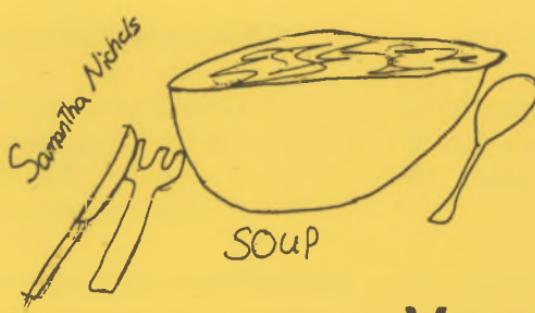
Martha DeGroot	STRAWBERRY JELLO & PRETZEL DISH	Lois Anderson
1 pkg. sugar free chocolate	1-8 oz. container Cool whip	
instant pudding (prepare)	(lite),	(lite)
as on pkg. 1	1 1/4 C. chunky strawberry	5 C.
2/4 C. Grape juice	low fat or light whipped cream	24 C. Jello

Put in 8x8" or 9x9" pan and put in freezer to freeze. Cut in squares when ready to serve. Cool whip to soften, 8 oz. Cool Whip to soften, 1 C. sugar

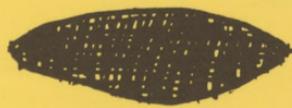
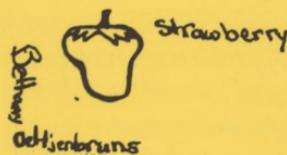
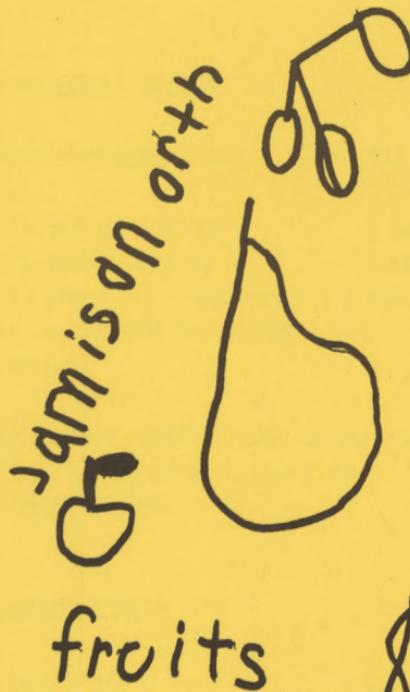
### STRAWBERRY CREAM TART

Muriel Kinnear
1/2 C. crushed graham crackers, 1/4 C. sugar, 1/4 C. melted butter
CRUST: Mix all together. Press into bottom of tart pan. Mix together and pour over crust.
CENTER: Greet all three ingredients mix together. Add 1/2 cup cool whip to center mix.
TOP: Add 1/2 cup cool whip to top of tart. Sprinkle with graham crackers.

Mix together. Then add 2 cups vanilla ice cream. Then add 10 ounces strawberries. Place in refrigerator to set, then spoon onto cooled crust and sprinkle with more graham crackers. Refrigerate 2 to 3 hours or until set.



# Soups, Salads and Vegetables



Corn  
on the  
Cob

Tyler  
widewire



Christopher Martin  
Chicken noodle soup



## OLD TIMELY BEAN SOUP

Ethel Sperr

1 large jar white beans	1 C. chopped celery and leaves
1 ham bone or 1 1/2 lb. ham butt	1 qt. chopped carrots
1/2 C. chopped onion	3/4 C. diced potatoes

Cook vegetables. Add ham and beans. Cook until it boils about 10 minutes and it is ready to serve. May add a dash of pepper.

Some people like a little vinegar just before serving. I use precooked ham.

## ALL-DAY BEEF STEW

Lynette Pruisner

1 lb. lean beef stew meat, cubed	1/4 C. Minute tapioca (important)
4 carrots, cut in chunks	1 heaping tsp. instant coffee
2 onions, cut in chunks	1 beef bouillon cube
2 stalks celery, cut in chunks	Dash of thyme and oregano
1-15 oz. can whole tomatoes, undrained	Pinch of salt

Preheat oven to 250°. Dump all ingredients into large ovenproof pan and cover. Cook in preheated oven 7 hours. Stir a couple of times during cooking time.

## FIVE-HOUR STEW

Lois Anderson

2 lbs. stew meat	1 large onion, diced
5 stalks celery, sliced	1 1/2 C. water
6 potatoes, quartered	1 T. salt
6 carrots, sliced	3 T. tapioca
1 C. canned tomatoes	1 T. sugar
2 beef bouillon cubes	1/4 tsp. pepper

Preheat oven to 250°. Put all ingredients in rows into large Dutch oven or casserole with tight fitting lid. Bake, covered, for 5 hours, don't peek. Can add a cup of frozen peas, etc. last 1/2 hours or can use canned peas 5 minutes before serving. This is the best stew you ever ate. The meat browns beautifully, the tapioca thickens the gravy. This makes a big batch.

## BEEF AND VEGGIE SOUP

Eric DeGroote

2 lbs. ground beef	4 1/2 to 5 C. water
1/2 C. onion	1 can green beans
Salt	1 can peas
Pepper	1 can corn
1C. chopped celery	1 can carrots
1 1/4 C. barley	1 large can tomato juice
4 beef bouillon cubes	

Cook and drain ground beef. Add next seven ingredients. Simmer until onion, celery and barley are soft. Add veggies and tomato juice. Do not drain veggies, add whole can. Cook until hot.

## CARROT CHOWDER

Lynette Pruisner

1 lb. hamburger	2 cans cream of celery soup
1/2 tsp. salt	2 1/2 C. grated carrots
1/2 C. chopped celery	1/2 tsp. garlic salt
1/2 C. onion, chopped	Sliced Swiss cheese
1/2 C. chopped green pepper	
4 C. tomato juice or 1 qt. home canned tomatoes	

Brown hamburger and salt; drain off grease. Add celery, onion and green pepper; simmer 10 minutes. Add the rest of the ingredients and simmer. I usually put it on low and simmer a couple hours. Serve over slice of Swiss cheese. I usually use grated Swiss cheese.

## CHEESE SOUP

Cheryl Elsbury-Reiher

3 C. diced potatoes	2 T. flour
1C. water	1/2 lb. processed cheese (Velveeta), cubed
1/2 C. diced celery	Dash of salt
1/2 C. diced carrots	Dash of pepper
1/2 c. chopped onion	1 tsp. parsley flakes
1 1/2 C. milk	1 chicken bouillon cube

Cook all except milk, flour and cheese in a large saucepan for 15 to 20 minutes, covered. Add milk to flour and blend well. Then add to vegetables, cooking until thickened. Add cheese and stir until melted. OPTIONAL: Ten ounces frozen broccoli and 1/2 cup more chicken broth.

## CHEESEBURGER SOUP

Jodi Melcher

1/2 lb. ground beef	3 C. chicken broth
3/4 C. chopped onion	4 C. (1 1/4 lbs.) diced peeled potatoes
3/4 C. shredded carrots	1/4 C. all-purpose flour
3/4 C. diced celery	8 oz. (2 C.) process American cheese, cubed
1 tsp. dried basil	1 1/2 C. milk
1 tsp. dried parsley flakes	1/4 C. sour cream
4 T. butter or margarine, divided	

In a 3-quart saucepan, brown beef; drain and set aside. In the same saucepan, sauté onion, carrots, celery, basil and parsley in 1 tablespoon butter until vegetables are tender, about 10 minutes. Add broth, potatoes and beef; bring to a boil. Reduce heat; cover and simmer for 10 to 12 minutes or until potatoes are tender. Meanwhile, in a small skillet, melt remaining butter. Add flour; cook and stir for 3 to 5 minutes or until bubbly. Add to soup; bring to a boil. Cook and stir for 2 minutes. Reduce heat to low. Add cheese and milk; cook and stir until cheese melts. Remove from heat; blend in sour cream. This makes 8 servings.

## CHEESE VEGETABLE SOUP

Ethel Sperr

6 chicken bouillon cubes	1-20 oz. frozen vegetable (mixed or California medley)
3 C. water	1 can cream of chicken soup
2 stalks celery	1 lb. Velveeta cheese
1 medium onion, chopped	
2 C. potatoes, diced	

Cook cubes, water, celery and onion about 20 minutes. Add potatoes and frozen vegetables; cook until tender. Put in crock pot and add soup and cheese. Heat until cheese is melted. Watch so cheese doesn't burn.

Give others a piece of your heart, not a piece of your mind.

## ROASTER CHICKEN SOUP

Glennis Smith

3 big chickens  
1 jar instant chicken bouillon  
Salt and pepper to taste  
9 batches homemade  
noodles  
Parsley

Cook chicken and debone; cut into bite size pieces. Put chicken, water, instant bouillon and parsley into roaster; heat to boiling. Add noodles and water to fill roaster. Add salt and pepper to taste.

Onions and vegetables can be added for variety and flavor.

## CHILI FOR 18-QUART ROASTER

Glennis Smith

10 lbs. hamburger  
1 gal. diced tomatoes  
1 gal. chili beans  
1 C. chopped onion  
1/4 C. chili powder  
1/4 C. sugar  
1 or more 46 oz. can tomato juice

Steam hamburger with chopped onions until done. Add rest of ingredients and simmer. Add enough tomato juice to fill roaster.

## GREEN CHILI STEW

Myrna Bertheau

3 lbs. stewing beef, cut into cubes  
2 medium onions, minced  
2 T. vegetable oil  
1-16 oz. can pinto beans  
1-10 oz. can tomatoes  
1 C. water  
2-4 oz. cans diced green chilies  
3 T. beef broth granules  
1 T. sugar  
1 clove garlic, minced  
1/2 C. shredded white Cheddar or Monterey Jack cheese  
6 to 8 flour tortillas

Brown beef and onions in oil in large saucepan. Add beans, tomatoes, water, chilies, beef broth granules, sugar and garlic. Bring to a boil; reduce heat and simmer, uncovered, for 1 1/2 hours or until meat is tender. Roll tortilla shells and place in pan to warm. To serve, ladle into serving bowls and sprinkle cheese over top. Place a rolled-up tortilla tube in bowl. Serves 6 to 8 people.

## WHITE CHILI OVEN STEW

Marian Melcher

2 to 3 C. cooked chicken	1 tsp. cumin
1/4 C. chopped onion	1/2 tsp. oregano leaves
1 can green chilies	1/2 tsp. cilantro or 1/4 tsp. coriander
2 C. chicken broth	Salt and pepper to taste
2 cans white beans (Northern navy, etc.)	1/8 tsp. pepper
1 tsp. garlic powder	

Combine all ingredients and simmer until onions are tender.

Can add chopped green onions and 1 cup Monterey Jack when serving.

## HAMBURGER-VEGETABLE SOUP

Lois Anderson

1 lb. ground beef	1/4 C. uncooked rice
1 C. onion, chopped	3 C. water
1 C. potatoes, diced	3 tsp. salt
1 C. carrots, sliced	1/4 tsp. basil
1 C. celery, cut	1/4 tsp. thyme
4 C. cooked tomatoes	1 bay leaf

Brown the ground beef and onion in a small amount of cooking oil. When lightly browned, drain off excess fat. Combine with the remaining ingredients in large kettle. Simmer, covered, for 1 hour.

This is a delicious quick vegetable soup. Freezes nicely.

## BAKED POTATO SOUP

2/3 C. flour and butter	1 1/4 C. Cheddar cheese
7 C. milk	1 C. sour cream
4 large baked potatoes	3/4 tsp. salt
4 onions	1/2 tsp. pepper

I think that I shall never see,  
A wall as it was meant to be,

And if my wife with nails does not withdraw,  
I'll never see a wall at all

4 to 5 T. butter	6 thick slices French bread
5 large onions, <u>thinly sliced</u>	6 T. grated Parmesan cheese
1 1/2 T. flour	6 T. grated Swiss cheese (I usually
Salt, fresh ground pepper to taste	add more, probably double the amount)
7 to 8 C. beef broth	

In heavy pan, sauté onions in butter, stirring occasionally until golden. Sprinkle on the flour and stir for a few minutes to cook the flour. Add the broth, stirring constantly. Season with salt and pepper. Bring to boil, lower heat and simmer for 30 minutes. (This much could be made a day ahead and stored in the refrigerator.) Toast bread in oven until brown. While hot, sprinkle with Parmesan cheese. Place in individual ovenproof bowls. Pour boiling soup over bread, cover with cheese; place under broiler until brown. Serve immediately. Serves 6.

## IN-THE-OVEN STEW

Lois Anderson

1 pkg. dry onion soup mix	1 soup can water
1-10 1/2 oz. can cream of mushroom soup	2 lbs. cubed stewing beef

Combine the soups and the water. Pour the meat in a large casserole and pour the liquid mixture over it; cover tightly. Bake at 325° for 3 hours. Do not peek! Be sure the casserole is large enough to keep the bubbling juices from boiling over. This makes a fine amount of gravy. Serve over hot potatoes (mashed) or hot fluffy rice or Chinese noodles or hot toast.

2 T. vegetable oil	1 T. sugar
3-10 oz. can pinto beans	1 clove garlic, minced
1-10 oz. can tomatoes	1/2 C. shredded white Cheddar or Monterey Jack cheese
1 C. water	6 to 8 flour tortillas

Brown beef and onions in oven-proof tortilla. Add sliced onions, tomatoes, water, beans, beef and cheese. Place in oven and bake until hot. Cut tortilla in half and place in serving bowls. Sprinkle cheese over top. Place a rolled-up tortilla in each bowl. Serves 6 to 8 people.

The past cannot be changed, the future is still in your power.

## FIVE-HOUR OVEN STEW

Cecile Rediske

1 1/2 lbs. boneless stew meat,  
cut in 1" cubes  
5 medium potatoes, pared  
and cut into eighths  
2 C. carrots, in 1" chunks  
1 C. coarsely chopped onion

1 C. celery, cut in 1/2" pieces  
2-14 1/2 oz. cans stewed  
tomatoes  
2 T. quick cooking tapioca  
1 T. sugar  
1/2 tsp. salt  
1/8 tsp. pepper

Combine all ingredients in large bowl; mix gently, but well. Turn into 3-quart casserole; cover. Bake at 275° for 5 hours. Let stand 5 minutes before serving. Really good!

## BAKED POTATO SOUP

Lynette Pruisner

2/3 C. butter  
2/3 C. flour  
7 C. milk  
4 large baking potatoes  
4 green onions

12 slices bacon  
1 1/4 C. shredded Cheddar  
cheese  
1 C. sour cream  
3/4 tsp. salt  
1/2 tsp. pepper

Bake potatoes; cool and cube, may peel or not, whichever you prefer. Cook and crumble bacon. Melt butter; add flour. Add milk when thickened. Add potatoes, onion, bacon, salt and pepper. Finally add sour cream and cheese; simmer until cheese melts. Do Not Boil.

## BAKED POTATO SOUP

Joyce Lubben

2/3 C. flour and butter  
7 C. milk  
4 large baked potatoes  
4 onions  
12 strips bacon

1 1/4 C. Cheddar cheese  
1 C. sour cream  
3/4 tsp. salt  
1/2 tsp. pepper

Cube potatoes. Cook and crumble bacon. Melt butter; add flour. Add milk. Add potatoes and onion. Reduce heat; simmer. Add rest; simmer just until cheese melts.

## POTATO CHEESE HAM SOUP

Submitted by Joyce Lubben

1/4 C. diced onion	1 can evaporated milk
8 potatoes, diced	3/4 C. diced Velveeta cheese
1 stick margarine	1 C. diced ham
Salt and pepper	

Cook onion and potatoes in water until done; drain. Add margarine, evaporated milk, Velveeta, ham, salt and pepper. Simmer until cheese is melted and soup is hot.

## CHEESY POTATO SOUP

Mardith DeGroote

3 C. diced potatoes	Dash of parsley
1 C. water	Dash of pepper
1/2 C. celery	Dash of salt
1/2 C. carrots	2 T. flour
1/4 C. onions	2 C. milk
1 chicken bouillon cube	1/2 lb. Velveeta

Boil above until vegetables are tender. Dissolve 2 tablespoons flour in 2 cups milk. Add to mixture above and simmer until thickens slightly. Melt 1/2 pound Velveeta cheese in soup.

## CHEESE POTATO SOUP

Barb Harken (Mrs. Bill)

3 C. chopped potato	1 chicken bouillon cube
1 C. water	Salt and pepper
1/2 C. chopped celery	1 1/2 C. milk
1/2 c. chopped carrot	2 T. flour
1/2 C. chopped onion	1/2 lb. Velveeta, cubed
1 tsp. parsley	

Cook the potato, water, celery, carrot, onion, parsley, bouillon, salt and pepper until tender. Mix the milk and flour. Add to the potato mixture. Add the Velveeta and stir gently until melted.

## CREAMY POTATO SOUP

Joyce Lubben

2 chicken bouillon cubes	1 C. carrots
1 lb. bacon, fried crisp and crumbled	1 C. celery
1 C. ham	4 C. water
1 lb. Velveeta	2 cans evaporated milk
1 C. onion	1-32 oz. bag cubed hash browns

Boil onions, carrots, celery and water for 10 minutes. Add bouillon cubes and potatoes; boil 10 to 15 minutes. Add remaining ingredients and heat. Don't Boil.

## SQUASH SOUP

Margaret Schultdt

2 to 2 1/2 lbs. butternut squash	5 C. chicken stock
1 onion	1/4 tsp. ground ginger
1 (large) carrot	1 1/2 C. light cream
1 stalk celery	Freshly ground pepper to taste
2 T. butter	

Peel and seed squash and cut into 1/2" cubes. Chop onion, carrot and celery; add to melted butter in a 4-quart saucepan. Sauté until tender. Add squash and stir into vegetables. Add 4 cups chicken stock. Bring to boil, cover, reduce heat and cook for 30 to 40 minutes or until squash is tender. Stir in ginger, if you like. Puree in a blender with remaining stock. Add cream and season with pepper to taste. Reheat and serve. Makes 8 cups.

Housework is something you do that nobody notices unless you don't do it.

## TACO SOUP

5 chicken bouillon cubes  
4 C. water  
3 T. flour  
1-16 oz. jar Cheez Whiz  
2 lbs. hamburger  
1/3 C. chopped onion

1 pkg. taco mix  
1-16 oz. can chili beans  
1-16 oz. can chopped tomatoes  
1 small can chopped olives  
Bag of tortilla chips

Combine bouillon cubes and water in 3-quart pan. Mix 3 tablespoons flour with small amount of water; blending well, then adding to bouillon water to act as thickening agent. Add Cheez Whiz and stir until blended. Brown 2 pounds hamburger with 1/3 cup onion; drain well and add to bouillon water. Add taco mix, chili beans, tomatoes and olives. Serve topped with crushed tortilla chips. Once ingredients have blended well, I usually transfer to crock pot and leave on low heat. To spice up, add small amount of salsa to top of each serving.

## TACO SOUP

1 lb. hamburger  
1 pkg. taco seasoning  
2-16 oz. cans diced tomatoes  
1 pkg. frozen sweet corn  
2 cans tomato sauce  
1-16 oz. dark red kidney beans  
1 onion

GARNISH WITH:  
Green onions  
Shredded cheese  
Crushed taco chips  
Sour cream

Brown hamburger with onion and taco seasoning. Heat and serve with garnishes.

## HOMEMADE TOMATO SOUP

1 peck ripe tomatoes  
1 small onion  
1 small bunch celery  
1 scant C. sugar

1/2 C. butter (not oleo)  
1/4 C. salt  
1 C. flour, rubbed into butter  
2 small red peppers

Cook together the tomatoes, onion, celery and red pepper until tender. Strain through sieve and return to stove. Add sugar, butter, salt and flour mixture. Whisk ingredients together well. Cook until creamy. Pour into canning jars, seal and process 15 minutes in hot bath.

Mardith DeGroote

Pam Reints

Myrna Bertheau

## HEARTY TURKEY SOUP

Joyce Lubben

1/4 C. butter	2 T. chopped onion	1 C. diced potatoes	1 C. diced carrots	1/2 C. diced celery	1 tsp. curry powder	1 T. parsley flakes	1 can evaporated milk
							2 T. flour
							3 C. turkey or chicken broth
							1 tsp. salt
							1/4 tsp. pepper
							1 C. frozen green beans
							1 C. diced turkey
							1/2 tsp. oregano

Melt butter in Dutch oven. Cook onion until tender. Stir in curry powder. Cook 1 to 2 minutes longer. Stir in potatoes, carrots, celery broth, salt and pepper; bring to boil. Cook over low heat. Stir in green beans, turkey, oregano and parsley. Simmer 15 minutes until vegetables are tender crisp. Blend milk into flour. Stir into soup. Cook until bubbly. Soup will be thick.

## TUSCAN SOUP

Myrna Bertheau

1 lb. bulk Italian sausage	10 C. chicken broth
1/4 tsp. crushed red pepper	2 1/2 lbs. washed and thinly sliced
8 oz. chopped yellow onions	potatoes
2 oz. chopped bacon	4 oz. fresh kale, cut into 3/4" strips
1 T. garlic puree	1 C. heavy cream

Cook sausage with red peppers in a skillet over low heat, stirring until crumbly. Remove with slotted spoon and drain. Sauté the onions with the bacon in a skillet until the onions are transparent and the bacon is very crisp. Add garlic puree and sauté for 1 minute. Add chicken broth and bring to a boil. Add potatoes and cook 15 to 20 minutes until potatoes are tender. Reduce heat to medium and add the kale, sausage and cream. Simmer for 5 minutes and serve.

8 medium apples, peeled,  
cored and diced

1 C. mayonnaise  
2 T. sugar

Combine first three ingredients. Cover and chill for 10 minutes. Stir in whipped cream and marshmallows. Stir until mixed. refrigerate. May add bananas, if desired.

## VEGETABLE STEW

Lorraine Sherburne

2 lbs. stew meat	1 C. cubed carrots
2 T. fat	1 C. cubed potatoes
2 qts. water	1/4 C. chopped onion
1 1/2 T. salt	1/2 C. chopped celery
1/4 tsp. pepper	1 C. peas
2 T. parsley, minced	2 C. cooked tomatoes
1/4 C. barley	

Brown meat in fat. Add water and seasonings and barley. Cook 1 hour. Add vegetables and cook 1 hour more.

## VEGETABLE STEW

Marian Melcher

4 C. cubed meat, brown	1 T. salt
4 C. carrots, sliced	1/2 T. pepper
2 C. celery, diced	1 pt. green beans
2 C. onions, diced	2 T. brown sugar
2 C. potatoes, cut up	4 T. tapioca
4 C. tomato juice	1 pkg. stew seasoning

Put in tightly covered pan. Cook in slow oven (325°) for 3 to 4 hours. Can cook in slow cooker (high) 8 to 10 hours. Makes 4 to 5 quarts. Cut veggies larger than normal. Also use less salt and pepper, if desired. To speed things up, use one 16-ounce bag of frozen mixed vegetables instead of the above veggies.

## CHICKEN WILD RICE SOUP

Marian Melcher

5 2/3 C. water	1 medium carrot, sliced
1 box long grain and wild rice mix	1/3 C. chopped onion
1 env. chicken noodle soup mix	2 cans cream of chicken soup
1 celery rib, chopped	1 C. cooked chicken

Combine water, rice mix and chicken noodle soup mix. Bring to a boil; reduce heat. Cover and simmer 10 minutes. Stir in celery, carrot and onion. Cover and simmer 10 minutes. Stir in chicken soup and chopped chicken. Cook 8 minutes or until rice and vegetables are tender. Makes 5 servings.

## MINNESOTA WILD RICE SOUP

Jan Neal

1/2 C. wild rice	1/2 C. finely chopped onions
2 cans cream of mushroom soup	1 1/2 C. chopped celery
2 cans evaporated milk	1 C. sliced mushrooms
1 can chicken broth	1 pkg. sliced almonds
1/2 lb. bacon, sliced across in 1/2" strips and fried until brown	Beau Monde seasoning (about 1/2 tsp. and shake into soup 4 to 5 times)

Cook rice using package instructions. Add all ingredients; simmer 1 hour.

## COOK'S CHOICE

Go to your local store, order what you like, take it home and eat it.

## APPLE SALAD

6 apples	1/2 pkg. instant vanilla pudding
2 C. grapes	Bananas (optional)
1-20 oz. can pineapple tidbits or chunks	Nuts (optional)
1 c. sour cream (lite)	

Dice apples with peels on into drained pineapple juice. Mix sour cream and pudding, adding to apples, pineapple and grapes. Chill overnight. Before serving, can add bananas and nuts.

Can use amount of fruit to choice and adding more cream and pudding if too dry. (No mayonnaise or Cool Whip.)

## APPLE SALAD

8 medium apples, peeled, cored and diced	1 C. mayonnaise
2 to 3 C. marshmallows	2 T. sugar
Chopped walnuts or pecans	

Mix mayonnaise and sugar together. Pour over apples and marshmallows. Stir until mixed; refrigerate.

May add bananas, if desired.

Pastor Steve McGinley

Mildred Rieman

Cyndee Knoedler

## QUICK APPLE SALAD

Anita Hardy

4 to 5 apples, washed and  
cut up  
1-16 oz. can pineapple chunks

Fresh seedless grapes  
1 can peach pie filling

Wash fresh fruit and cut up as desired. (If you dip the apple chunks in lemon juice or the pineapple juice, they will not turn dark.) Drain pineapple; stir all ingredients together; refrigerate and serve. May add 1/2 teaspoon cinnamon for flavor.

**VARIATIONS:** Use strawberry pie filling and Granny Smith apples. Use your favorite grapes, red or green. Color contrast makes this an attractive salad. Add coconut, if desired.

## APRICOT SALAD

Minnie Rieman

1 can apricot pie filling  
1 small can grapefruit sections  
1 can chunk pineapple

1 can mandarin oranges  
2 sliced bananas, dipped in juice  
1 C. mini-marshmallows

Drain the juices from grapefruit, pineapple and oranges. Mix all together and chill well.

## BABY FOOD MANDARIN SALAD

Wanda Cordes

1-3 oz. pkg. apricot or  
orange jello  
3/4 C. sugar  
1 flat can crushed pineapple,  
undrained

1-8 oz. pkg. cream cheese  
1-6 oz. jar apricot baby food  
1-8 oz. Cool whip

Mix jello, sugar and pineapple. Bring to a boil; cool. Mix cream cheese and baby food. Combine with cooled jello mixture. Add Cool Whip.

The soul would have no rainbow had the eyes no tears.

## BROCCOLI SALAD

Mary Shearer  
(CONTINUED)

1 head cauliflower  
1 bunch broccoli  
1 red onion  
1/2 C. raisins  
1/2 C. sunflower seeds

### DRESSING:

1/2 C. mayonnaise  
2 T. vinegar  
1/2 C. sugar

Cut all up into small pieces. Mix all ingredients together. Mix dressing and pour over.

## BROCCOLI SLAW

Dorothy A. Schwab

1-16 oz. bag broccoli coleslaw  
2 pkgs. chicken Ramen  
noodles, crushed  
1 bunch green onions, chopped

1/2 C. sugar  
1/4 C. vegetable oil  
1/3 C. cider vinegar  
2 pkgs. Ramen noodle chicken  
flavoring

Combine broccoli slaw, noodles and green onions; set aside. Mix sugar, oil, vinegar and chicken flavoring; heat in microwave for 1 minute. Pour dressing over slaw and mix well. Refrigerate at least 3 hours. Just before serving, add 1 cup peanuts and 1 cup sunflower seeds.

## COLESLAW OR BROCCOLI SLAW

Nancy Ramige

1-16 oz. pkg. coleslaw  
or broccoli slaw  
1/4 C. sunflower seeds  
1 small pkg. slivered almonds  
1 pkg. Ramen (Oriental flavor)  
noodles  
Onions, as desired

DRESSING:  
1/2 C. salad oil  
2 T. sugar  
Seasoning pkg. from noodles  
1 green pepper, grated  
1 medium head cabbage,  
chopped

Mix dressing well and pour over slaw, sunflower seeds, almonds and Ramen noodles (break into edible sizes) just before serving.

## CARROT SALAD (COPPER PENNIES)

Margaret Schuld

2 lbs. raw carrots, sliced  
White onion

Green pepper

Parboil carrots in water, about 10 minutes. Drain off liquid. Cool; add chopped white onion and chopped green pepper. Mix the following and pour over carrots, etc.:

1 tsp. Worcestershire sauce	1 can tomato soup
1 tsp. dry mustard	3/4 C. vinegar
1 tsp. salt	1/2 C. vegetable oil
1 tsp. pepper	1/3 to 1/2 C. sugar

This marinade should be poured over carrots a day ahead of serving.

## CHINESE CABBAGE SALAD

Marian Melcher

1 pkg. Ramen noodles, any flavor  
1 pkg. coleslaw mix  
1 small bunch green onions  
2 oz. pkg. slivered almonds  
1 C. sunflower kernels  
2 T. sesame seeds  
1/2 C. green and red peppers, chopped

DRESSING:  
1/2 C. vinegar  
1/3 C. oil  
1/2 C. sugar  
Seasoning pkg. from noodles

Toast the almonds and sesame seeds a few minutes in a low oven. Mix altogether except noodles; toss with dressing. Just before serving, add broken noodles. This will keep a few days.

If it is bright and sunny after two cold and rainy days,  
it is probably Monday.

## TOP RAMEN SALAD

Diane Harms

1 pkg. shredded cabbage  
1 pkg. chicken Top Ramen  
noodles, uncooked  
1 pkg. slivered almonds  
1 pkg. sunflower seeds  
Sesame seeds

DRESSING:  
Seasoning pkg. from noodles  
1 tsp. minced onions  
1/2 tsp. pepper  
1 tsp. Accent  
1 T. sugar  
3 T. vinegar  
1/2 to 1 tsp. salt  
1/2 C. cooking oil

Combine cabbage, noodles, nuts, etc. and dressing.

## CABBAGE PATCH COLESLAW

Margaret Schultdt

3 C. crisp shredded cabbage  
1/2 C. snipped parsley  
1/2 C. sliced green onions

DRESSING:  
3 T. sugar  
3 T. vinegar  
1/2 tsp. salt  
2 T. oil

Combine chilled vegetables. Mix sugar, vinegar and salt until sugar is dissolved. Then add oil. Stir before sprinkling over vegetables. Serves 6 to 8.

If you like this, make a bigger batch of dressing. Keeps a long time in a pint jar in refrigerator.

## COLESLAW

Linda Hamilton

DRESSING (mix together):  
1/4 C. vegetable oil  
1/4 C. vinegar  
1 C. sugar  
1/2 C. mayonnaise

1 large carrot, grated  
1 green pepper, grated  
1 medium head cabbage,  
chopped  
Dash of onion salt (or powder)

Mix all together. Keeps very well.

## COLESLAW AD

Anna Rodenbeck

1 head cabbage	1 1/2 C. sugar
4 carrots	1 C. vinegar
1 small onion	1 env. Knox gelatin, dissolved in 1/4 C. cold water
1 green pepper	1 C. Mazola oil
1 tsp. celery seed	
1 tsp. salt	
Dash of pepper	

Chop (or use blender) cabbage, carrots, onion and pepper. Sprinkle with celery seed, salt and pepper; let set. Bring to boil sugar and vinegar. Add Knox gelatin. When cool and syrupy, add oil and beat until creamy in color and texture (blender works fine). Mix with cabbage and refrigerate. Keeps indefinitely.

## CHAMPAGNE SALAD

Jan Neal

1-8 oz. pkg. cream cheese	3/4 C. sugar
1 large can pineapple, drained	2 sliced bananas
1-10 oz. pkg. frozen strawberries	1/2 C. chopped pecans
1 large container Cool Whip	

Soften cream cheese and blend with sugar. Add remaining ingredients. Spoon into 24 silver muffin tin cups and freeze.

## CHERRY SALAD

Glennis Smith

8 oz. Cool Whip	14 oz. can sweetened milk
21 oz. can cherry pie filling	2 C. miniature marshmallows
16 oz. can crushed pineapple, drained	

Mix Cool Whip and milk together with mixer. Stir in pie filling, pineapple and marshmallows. Refrigerate overnight. Makes a large bowl full.

## CHICKEN SALAD PASTA

Margaret Schuld

2 to 3 chicken breasts, cooked cooled and cubed (about 1 1/2 C.)	1/2 C. pineapple tidbits
1/2 C. celery	Cashew, if desired
1/2 C. seedless grapes (green or red)	1/2 C. mayonnaise
	2 T. pineapple juice
	1 T. oil

Combine all and serve.

Good to take to potlucks.

## CHINESE CHICKEN SALAD

Monica Lursen

3 chicken breasts, cooked, diced	DRESSING:
3 green onions, sliced	4 T. sugar
1/4 C. sesame or sunflower seeds	1/2 tsp. salt
8 oz. Chinese noodles	4 T. vinegar
1 head cabbage, shredded	1/2 C. oil
	1/2 tsp. pepper

Mix chicken, cabbage, onion and seeds; toss in dressing. Top with Chinese noodles when serving. Serves 4 to 6. Raspberry vinaigrette also may be used.

## CHRISTMAS SALAD

Lois Anderson

1-3 oz. pkg. lime gelatin	1 C. celery, cut up fine
1 C. boiling water	1 C. grated longhorn cheese
1 1/2 C. marshmallows	1 C. Cool Whip
1 C. salad dressing	1 C. crushed pineapple
1 C. nuts (pecans)	1-3 oz. pkg. cherry gelatin

Mix lime gelatin with hot water; add marshmallows and let cool. Add celery, pineapple, salad dressing, nuts, cheese and Cool Whip. Pour into 9x13" dish. Let stand in refrigerator overnight. In the morning, mix cherry gelatin according to package directions. Add crushed pineapple; cool and pour over top of lime mixture. Refrigerate until set.

## COOKIE SALAD

Joyce Lubben

2-3 oz. pkgs. instant vanilla pudding	1-16 oz. can crushed pineapple, juice and all
2 C. buttermilk	1-8 oz. carton Cool Whip
1 pkg. fudge stripe cookies, crushed	

Mix pudding, pineapple and buttermilk until thickened. Add Cool Whip. Refrigerate until just before serving, then add crushed cookies.

## CRANBERRY FLUFF SALAD

Darles Busching

1-10 oz. frozen cranberry relish	1 can drained crushed pineapple
1-8 oz. Cool Whip	1/2 C. chopped celery
1 1/2 C. miniature marshmallows	1 C. chopped apples
	1-4 oz. pkg. raspberry jello

Mix first six ingredients together. Sprinkle dry over and mix well.

## JELLED "CRANBERRY SAUCE"

Lois Anderson

1 pkg. (4-serving) sugar-free cranberry gelatin	1 C. boiling water
	1 C. unsweetened applesauce

In medium bowl, combine jello and boiling water. Mix well to dissolve gelatin. Let set about 15 minutes. Stir in applesauce. Pour into a 15-ounce can; refrigerate overnight. When ready to serve, run a can opener around bottom of an, but leave the lid in place. Run a little hot water over the can until jello releases. Push onto serving plate. Cut into 8 slices. Each serving counts: 12 calories, 0 gram fat, 0 gram protein, 3 grams carbohydrate.

This is a diet recipe.

## CRANBERRY SALAD

Ethel Sperr

1 lb. ground cranberries	1 lb. marshmallows
1 large can crushed pineapple	1 1/2 C. cream, whipped or Cool Whip
4 T. sugar	

Mix first four ingredients; let stand several hours or overnight. Add whipped cream about 1 hour before serving.

## COOL CUCUMBER PASTA

8 oz. pkg. tube pasta  
1 T. vegetable oil  
2 medium cucumbers, thinly sliced  
1 medium onion, thinly sliced  
1 C. water

Lorraine Sherburne  
3/4 C. vinegar  
1 T. prepared mustard  
1 T. dried parsley  
1 tsp. salt and pepper  
1/2 tsp. garlic salt

Cook pasta according to the package. In a large bowl, stir in oil, cucumbers, onions and remaining ingredients. Pour over pasta and toss. Cover and chill 3 to 4 hours, stirring occasionally. Serve with slotted spoon. Yields: 8 to 10 servings.

## FIVE CUP SALAD

1 C. sour cream  
1 C. pineapple chunks  
1 C. small marshmallows

Kathy Henrichs  
1 C. mandarin oranges  
1 C. coconut (can use 1 C. white grapes instead)

Mix; refrigerate at least 8 hours or up to 24 hours.

## FRUIT COMPOTE

1-3 oz. pkg. lemon jello  
1 C. hot water  
1-20 oz. can chunk pineapple with juice  
1-11 oz. can mandarin oranges and juice

Dorothy Knoedler  
1-6 oz. can frozen orange juice  
3 bananas, sliced  
1/2 C. fresh or frozen strawberries

Dissolve gelatin in hot water. Add frozen orange juice and stir well. Add rest of ingredients. Chill several hours or overnight. Gelatin will be of medium consistency, not firm.

No door is too difficult for the key of love to open.

## FRUIT DELUXE MIX SALAD (FUNERAL SALAD)

Lynette Pruisner

3 C. boiling water	3 T. flour
1 C. ancini de pepe (macaroni like)	1 C. sugar
1 large can chunk pineapple, drained	1 C. miniature marshmallows
1 large can mandarin oranges, drained	1 large Cool Whip

Cook ancini de pepe in boiling water according to box directions. Take juice and place in heavy saucepan. Add egg and sugar. Cook until thick, cool until cold. Combine ancini de pepe, pineapple, oranges and marshmallows. Add Cool Whip to cooled cooked mixture. Put on fruit, ancini de pepe and marshmallows; stir well. Refrigerate. Makes a nice large salad.

Makes a nice large salad for funerals.

## FRUIT SALAD

Mari Kramer

2 pkgs. lemon jello	2 bananas, pears, grapes, apple
2 C. hot water	2 C. mini-marshmallows
2 C. 7-Up	

Dissolve jello in hot water. Add 7-Up. When starting to set, add fruit; refrigerate.

## FRUIT SALAD

Dorothy Knoedler

2 large cans chunk pineapple	2 small cans mandarin oranges
1 large can peaches	4 bananas, sliced
1 small box strawberry jello	1 large vanilla pudding (not instant)
3 T. Minute tapioca	

Drain juice off all fruit. If needed, add water to make 4 cups liquid. Pour juice in pan. Add jello, pudding and tapioca. Cook and stir until mixture comes to boil and is thick; cool completely. Pour over fruit and make sure fruit is coated well. Cover tightly and store in refrigerator. Will keep up to 3 weeks.

## FRUIT AND SHELLS

Deb Otto

1/2 lb. shells or other small to medium pasta shells	1-11 oz. can mandarin oranges, drained
1-8 oz. container low-fat vanilla flavored yogurt	1 C. halved seedless red grapes
1/4 C. frozen orange juice concentrate, thawed	1 C. halved seedless green grapes
1-20 oz. can pineapple chunks in juice, drained	1 apple, cored and chopped
	1 banana, sliced

Cook pasta according to package directions; drain, rinse, drain again and sit aside to cool. In small bowl, combine yogurt and orange juice concentrate; mix well. In large bowl, combine remaining ingredients. Add the yogurt mixture and pasta; toss to coat. cover and chill for at least 2 hours before serving. Makes 8 to 10 servings.

## ICEBOX VEGETABLE SALAD (FUNERAL SALAD)

Madred Reiman

## MADRONE SALAD

Joyce Lubben

1-16 oz. can green beans	DRESSING:
1-17 oz. can peas	1 C. sugar
1-16 oz. can whole kernel corn	1/2 C. vinegar
1-4 oz. jar chopped pimento	1/2 C. vegetable oil
1 C. chopped celery	1 tsp. salt
1 medium onion, chopped	1/2 tsp. pepper
1 medium green pepper, chopped	

Combine vegetables and pimento; drain. Add celery, onion and green pepper; set aside. In saucepan, combine sugar, vinegar, oil, salt and pepper; bring to a boil. Cool slightly and pour over vegetables in large bowl. Cover and refrigerate overnight. Will keep for 1 week.

Good for funerals.

1-12 oz. carton of 100% orange juice  
1-12 oz. can mandarin oranges, drained  
1/2 C. sugar  
1/2 C. vinegar  
1/2 C. vegetable oil  
1/2 tsp. salt  
1/2 tsp. pepper  
Combine sugar, vinegar and oil. Add salt and pepper. Cool. Add oranges and orange juice. Mix well. Pour over mandarin oranges. Cover and refrigerate overnight. I am an idealist, I don't know where I'm going, but I'm on my way.

## LAYER SALAD (GOOD FOR FUNERALS)

Darlene Smith

Head lettuce	2 C. Hellmann's mayonnaise
1/2 C. chopped celery	2 T. sugar
1/2 C. chopped green pepper	1-8 oz. pkg. grated Cheddar
1 onion, chopped	cheese
1 small pkg. frozen peas, uncooked	8 slices bacon, fried crisp

Use a 13x9" pan (glass works best). Cut up lettuce, bottom layer. Spread celery, then green pepper, then onion, peas. Next spread mayonnaise. Sprinkle sugar, sprinkle cheese. Crumble bacon; sprinkle on top. Cover; refrigerate overnight.

Good for funerals.

## MACARONI SALAD

Dorothy Shipman

1/2 lb. swirl macaroni, cook two-thirds done	1/2 C. celery, chopped
1 small green pepper, chopped	1 large carrot, grated 1/2 small chopped onion

DRESSING: Mix together 1/2 cup vinegar, 3/4 cup sugar, 1 cup Hellmann's mayonnaise and 1 cup evaporated milk. Pour over hot macaroni and vegetables; mix and set overnight.

## MACARONI SALAD

Joyce Lubben

1/2 lb. macaroni
3 to 4 medium carrots, shredded

DRESSING:
1/2 can Eagle Brand sweetened condensed milk
1 C. mayonnaise
1/2 to 3/4 C. sugar
1/2 C. vinegar
Salt and pepper to taste

Cook macaroni and drain; cool. Add carrots. In small bowl, mix dressing and pour over macaroni mixture. Will keep in refrigerator 5 days.

Up to 3 weeks.

## MACARONI SALAD

Mary Shearer

1 to 2 lbs. shell macaroni	DRESSING:
Onion	2 C. mayonnaise
Carrots	1 C. sugar
Green pepper	1 can sweetened condensed milk
Celery	
Radishes	
Tomatoes	
Cucumber	
Cheese	

Cook macaroni; chop vegetables and mix. Add shredded cheese. pour dressing over all and mix.

## RING MACARONI SALAD (FUNERAL)

Mildred Reiman

1/2 box ring macaroni	1 T. dry mustard
1 C. sugar	1 can drained Veg-All
1/2 C. vinegar	1 T. oil
1 C. water	Can add any of the following:
2 tsp. dill weed	chopped onion, pepper, celery zucchini, cucumber

Cook macaroni until tender; drain. Add 1 tablespoon oil. Heat vinegar, sugar, water or Veg-All juice to make 1 cup. Mix altogether and chill. Red onion is very pretty. Keeps 1 week in refrigerator. Good for funerals.

## MANDARIN ORANGE SALAD

Dorothy Knoedler

2-3 oz. pkgs. orange jello	1-15 oz. can crushed pineapple, drained
1 1/3 C. boiling water	
1-12 oz. can frozen orange juice concentrate	2 cans mandarin oranges, drained

Dissolve jello in boiling water. Add orange juice and pineapple. When partially set, fold in mandarin oranges.

## MEXICAN SALAD

Barb Harken (Mrs. Bill)

1 can shoepeg corn, drained	2 cans chopped tomatoes
1 can black beans, drained	1 chopped fresh green pepper
1 can black-eyed peas, drained	1 bunch chopped green onion
1 can chopped green chilies, drained	1 bottle (small) Italian dressing
	1 pkg. penne pasta, cooked

Mix all together and chill.

## MICROWAVE FRUIT SALAD

Cheryl Reiher

1 pkg. vanilla pudding	1 C. mandarin oranges, drained
1 pkg. tapioca pudding	29 oz. can peaches, cut up
3 C. juice from peaches and pineapple	1 C. pineapple chunks
	Water

Add water to peach and pineapple juices to make 3 cups. Mix juice and pudding; cook in microwave on high speed for 8 minutes, stirring occasionally. Let cool. Add fruit. Let stand several hours in refrigerator.

## ORANGE SALAD

Eileen Berends

1 pkg. orange jello	2 C. boiling water
1 pkg. tapioca pudding	1 can mandarin oranges, drained
1 pkg. instant vanilla pudding	1-8 oz. regular Cool Whip

Combine jello and puddings with boiling water and cook until bubbly; cool. Add drained mandarin oranges. Fold in Cool Whip; refrigerate.

Convenience foods are handy  
and I use them now with ease.

But for special times  
I still rely on favorite recipes.

## ORANGE TAPIOCA SALAD

Lois Anderson

2 boxes orange gelatin  
2 boxes instant tapioca  
pudding  
Scant 4 C. water

1 can mandarin oranges, drained  
1-8 oz. container Cool Whip

Bring water to boil. Add jello and pudding; bring back to boil, cover and cool. Add mandarin orange sections and Cool Whip. Add to jello and pudding mixture; refrigerate.

I have added miniature marshmallows and crushed pineapple or tidbits.  
I have brought this to funerals.

## OVERNIGHT VEGETABLE SALAD

Lynette Pruisner

1-#2 can peas, drained  
1-#2 can French style green  
beans, drained  
4 stalks celery, diced  
1 to 2 small onions, diced  
1 small jar pimento, chopped  
1/2 green pepper, chopped

DRESSING:  
1 C. sugar  
1 C. vinegar  
3/4 C. salad oil  
1/2 tsp. Each: salt, celery seed,  
mustard seed and paprika

Combine all the vegetables in bowl. Combine dressing ingredients in jar or mixing bowl and shake well or stir well. Pour over vegetables and marinate overnight in refrigerator. Drain before serving.

## PASTA SALAD

Cheryl Elsbury-Reiher

SPAGHETTI SALAD  
16 oz. pasta, cooked  
1 medium onion, sliced  
1 medium cucumber  
1 C. vegetable oil  
1 1/2 C. vinegar

1 1/2 C. sugar  
1 tsp. salt  
1 tsp. pepper  
1 tsp. garlic powder  
2 tsp. yellow mustard  
1 T. parsley flakes  
1 C. celery

Mix; marinade for 24 hours.

Broccoli and green pepper (optional)

## PEA AND JELLO SALAD

Ann DeWitt

BRING TO A BOIL:

3 C. cold water	1 small pkg. (cook and serve)
2-3 oz. pkgs. peach jello	vanilla pudding

Remove from heat. Add 2 cups mini-marshmallows. When melted, add 1 large can peaches, juice and all.

## SAUERKRAUT SALAD

Monica Lursen

1-#2 1/2 can sauerkraut	1 jar pimento
1 green pepper, diced	2 tsp. celery seed
1 onion, diced	1 C. sugar

Mix above ingredients. Let stand overnight. Can be refrigerated for up to 1 week.

## SAUERKRAUT SALAD (FUNERAL SALAD)

Darlene Smith

1 C. sugar	1/4 C. chopped celery
1/2 C. vinegar	1/4 C. green pepper, chopped
1 can or 2 C. sauerkraut, drained	1/4 C. red pepper or pimento, chopped

Combine sugar and vinegar. Bring to boil; cool. Combine vegetables. Pour sugar mixture over vegetables. Refrigerate overnight.

Good for funerals.

A lot of us have seen the light, but for many of us  
it's the one inside the refrigerator.

## SIX VEGETABLE SALAD (FUNERAL SALAD)

1 medium bunch celery,  
1 green pepper, chopped  
1 onion, chopped  
1 T. salt

1 can green beans, drained  
1 can peas, drained  
4 tomatoes, cut up

Mix pepper, onion and celery. Add salt. Let stand 4 hours; drain well. Mix beans, peas and tomatoes together. Add vegetable mixture.

### DRESSING:

1 C. sugar  
1/2 C. vinegar

1/2 C. oil  
1/4 C. oil  
2 T. French or Western dressing

Mix well; pour over vegetables, refrigerate.

## SPAGHETTI SALAD

Lorraine Sherburne

1 lb. thin spaghetti  
1-8 oz. jar Zesty Italian  
dressing (can use diet)  
1 jar Salad Supreme (seasoning)

1 red onion, chopped  
1 cucumber, chopped  
1 tomato, chopped

Cook the spaghetti; drain and cool. Add the rest of the ingredients and toss.

## SPAGHETTI SALAD

Gayle Iserman

1 lb. spaghetti, cook  
according to directions  
Celery  
Black olives  
Onion  
Tomato

16 oz. Seven Seas creamy  
Italian dressing  
DRESSING:  
3/4 C. sugar  
2 tsp. mustard  
1 C. shredded Cheddar cheese

Mix spaghetti, olives, Cheddar cheese and any veggies you like. Mix dressing, sugar and mustard. Pour over spaghetti and veggies.

Can be put together and refrigerated and baked the next day.

## SPICY PEACH SALAD

Jan Neal

1 can peach halves	2 C. hot water
1 C. syrup (from peaches)	2 pkgs. orange jello
1/4 C. vinegar	Pinch of salt
10 cloves	Maraschino cherries
1 stick cinnamon	

Combine syrup, vinegar and spices in saucepan; simmer 10 minutes. Remove spices. Dissolve jello in hot water. Add pinch of salt. (Add extra water if needed). Arrange peaches and cherries in ring mold or 8x8" dish. Pour spicy peach jello over; refrigerate to set.

## STRAWBERRY-CRANBERRY SALAD

Marilyn Winkey

1 large pkg. (6 oz.) or 2 small pkgs. strawberry jello	1 small can crushed pineapple, drained
2 C. boiling water	1-3 oz. pkg. cream cheese
1 pkg. frozen strawberries	1/2 C. mayonnaise or salad dressing
1 can jellied cranberry sauce	1/2 C. thawed Cool Whip

Add water to jello. Mix well and immediately add strawberries and mix. When cool, add cranberry sauce and pineapple. Pour into 9x13" pan and refrigerate until well set. Cream the cream cheese; add salad dressing and Cool Whip. Spread over top of jello.

## STRAWBERRY AND TAPIOCA

Faye Vossberg

Bring 6 cups water with a pinch of salt to a boil. Stir in 1 cup and 2 tablespoons baby tapioca. Turn down and cook 25 minutes. Add 3/4 cup sugar, 1 (3-ounce) strawberry jello; let cool. Add 3 to 4 cups frozen strawberries, thawed (juice and all). Chill. When ready to serve, add 4 ounces Cool Whip.

Good for funerals.

## SPINACH SALAD

Barb Harken (Mrs. Bill)

## SALAD:

- 1 bunch fresh spinach
- 1/2 lb. bacon, fried and crumbled
- 1 C. bean sprouts
- 1 C. sliced water chestnuts
- 1 C. sliced fresh mushrooms
- 3 hard-boiled eggs, sliced

## DRESSING:

1 1/2 C. salad oil  
3/4 C. sugar  
1/2 C. brown sugar  
1/2 C. catsup  
1/2 C. cider vinegar  
2 T. Worcestershire sauce  
1 onion  
Salt and pepper to taste

Gently toss salad. Blend dressing ingredients in blender.

## SUMMER SALAD

- 7 oz. ring macaroni, cooked
- 1 can 3 bean salad, do not drain
- 1 can French cut beans, drain
- 1 can diced carrots, drain
- 1 can peas, drained
- 1 C. celery, diced
- 1/2 C. green pepper, diced
- Onion (optional)

1/14 109, 607

Glennis Smith

## DRESSING:

1 can sweetened condensed milk  
2 C. mayonnaise  
2 T. mustard

Mix well. Refrigerate overnight. Keeps well. Makes 3- to 4-quart bowl full.

Can use fresh cooked carrots and frozen peas to make more colorful.

## SWISS VEGGIE MEDLEY

brun **Gayle Iserman**

1 lb. bag frozen broccoli,  
carrots and cauliflower  
1 can cream of mushroom  
soup

4 oz. shredded Swiss cheese  
1/3 C. sour cream  
1 can French fried onions  
Salt and pepper

Thaw and drain vegetables. Combine with soup, half of the cheese, sour cream, 1/2 can of onions, salt and pepper. Pour into 1-quart casserole. Bake, covered, for 30 minutes at 350°. Then top with rest of cheese and onions. Bake 5 more minutes.

Can be put together and refrigerated and baked the next day.

## TACO SALAD

Barb DeGroote

2 lbs. hamburger	1/2 bag crushed Doritos
2-1 lb. bags lettuce	3/4 C. ketchup
2 medium tomatoes	1 1/2 tsp. oregano
1 can black olives	3/4 C. mayonnaise
3 C. shredded cheese	1/2 C. taco sauce

Brown hamburger. Add 3/4 cup ketchup and oregano to hamburger. In large bowl, combine lettuce, tomatoes, olives, cheese and Doritos. Add hamburger to lettuce. Combine mayonnaise and taco sauce, then add to lettuce and mix.

## BLUE CHEESE DRESSING

Marian Melcher

2 C. mayonnaise	1/2 tsp. ground mustard
1 C. sour cream	1/4 tsp. black pepper
1/4 C. cider vinegar	Dash of salt (optional)
1/4 C. fresh parsley, minced	4 oz. blue cheese, crumbled
1 garlic clove, crushed	

Whisk mayonnaise, sour cream and vinegar. Add rest of ingredients; blend together. This is very thick. Makes 3 cups.

I use 1 cup blue cheese and 6 to 8 cloves of garlic.

## BLUE CHEESE DRESSING

Bev Everson

(Marv Reynolds)

6 oz. blue cheese	1/4 C. sugar
2 c. mayonnaise	1 oz. vinegar
1/2 C. onion, ground	1 T. garlic powder

Pour all ingredients into mixing bowl and beat on high for 3 minutes. Makes 1 pint.

The highest type of giving is done from the bottom of the heart.

## FRENCH SALAD DRESSING

Gloria DeGroote

1 1/2 C. sugar	1 medium onion
3/4 C. vinegar	1 T. salt
1 C. catsup	1 T. paprika
1 1/2 C. salad oil	

Cut onion into chunks and blend in blender until very fine. Add remaining ingredients and blend until well mixed. Store in refrigerator.

## FRENCH SALAD DRESSING

Mari Kramer

1 C. vegetable oil	1/2 C. vinegar
1 C. sugar	1/2 C. catsup
1 onion, size of walnut	1/4 tsp. salt

Blend oil, sugar and onion. Add vinegar, catsup and salt. Blend all together until smooth.

## POTATO SALAD DRESSING

Cheryl Willson

2 T. dry mustard	1/2 C. vinegar
1 C. sugar	6 eggs, beaten

In a saucepan, blend the dry ingredients. Stir in vinegar. Add beaten eggs last. Cook over medium heat until it thickens, stirring almost constantly. Be careful, it scorches easily. Makes a big batch and keeps very well in refrigerator.

May be "thinned" with Miracle Whip and milk or vinegar.

## SALAD DRESSING

Henerena Strauser

4 eggs, beaten	1 tsp. salt
1 C. sugar	1 T. butter
1 C. vinegar	1/2 tsp. dry mustard
3 T. flour	1/4 tsp. pepper

Combine dry ingredients and add in eggs, vinegar and butter. Whisk together and cook until thick; let cool. Add cream or Miracle Whip to thin to desired consistency. Good for potato salad.

## BAKED BEAN CASSEROLE

Mardith DeGroote

1 small onion	1/4 C. catsup
1/2 lb. hamburger	1/2 tsp. dry mustard
1/2 lb. bacon	1 can kidney beans
1/2 C. brown sugar	1 can pork and beans
1/2 C. white sugar	1 can butter beans

Brown hamburger, onion and bacon. Add brown sugar, white sugar, catsup and dry mustard. Drain all the cans of beans somewhat and add. Bake in casserole dish for 1 to 1 1/2 hours at 350° or put in crock pot and cook until done.

## BEANS SUPREME

Fannie Albrecht

1 can pork and beans	1 onion, chopped
1 can kidney beans	1/2 C. vinegar
1 can lima beans	1 C. brown sugar
1 can butter beans	1 T. dry mustard
1/2 lb. bacon, browned	

Sauté onion in bacon grease. Drain grease when onion is sautéed. Mix rest of ingredients with bacon and beans. Bake at 350° for 1 hour.

## GRANDMA'S CHEESY BEANS

Zackary Demeter

2 cans green beans	3 or 4 slices toasted bread,
1 can cream of chicken soup	buttered and cubed

Thinly sliced Velveeta cheese

Mix beans and soup; pour into greased 1-quart casserole. Place a layer of cheese on top. Scatter cubed bread on top and bake at 350° for 30 minutes.

It's not the load that brings you down - it's the way you carry it.

## RED BEANS AND RICE

Marian Melcher

2 cans red beans	2 bay leaves
1 lb. smoked kielbasa	2 cloves garlic, minced
2 onions, diced	2 T. margarine
2 stalks celery, diced	1 T. Worcestershire sauce
1/2 green pepper	1 small can tomato sauce
2 T. parsley	Salt and pepper to taste

Don't drain beans. Mix altogether and simmer 1 to 2 hours. Serve over rice. Serve with a little Tabasco sauce if desired. Remove bay leaves before serving.

## OMA'S GERMAN RED CABBAGE

Anita Hardy

1 head chopped red cabbage	2 T. sugar
1 onion, chopped	1/2 tsp. salt
1 T. butter	1/2 tsp. cinnamon
2 T. red wine vinegar	2 sliced apples

Wash cabbage in warm water; drain. Cook cabbage, onion and butter in small amount of water for about 30 minutes. (Do not boil dry.) Then add vinegar, sugar, salt and cinnamon; stir. Put the sliced apples on top and cook for 15 minutes more.

## BROCCOLI CASSEROLE

Cecile Rediske

1 C. water	1 can cream of mushroom soup
1/2 tsp. salt	1 can cream of celery soup
1 C. instant rice	1-10 oz. pkg. frozen chopped
1/4 C. butter or margarine	broccoli, thawed
1/4 C. chopped onion	1/2 C. diced process American
1/4 C. chopped celery	cheese

Bring water and salt to boil. Add rice; cover and remove from heat. Let sit for 4 minutes. Melt butter in skillet; sauté onion and celery until tender. In large mixing bowl, combine rice, celery and onion with remaining ingredients. Pour into a greased 1 1/2-quart casserole. Bake at 350° for 1 hour. Makes 6 servings.

## BROCCOLI CASSEROLE

Darles Busching

1 1/2 C. Minute Rice	1 can mushroom soup
2 pkgs. frozen chopped broccoli	1 stick margarine
1 can cream of chicken soup	1-8 oz. jar Cheez Whiz

Cook rice 5 minutes. Steam broccoli. Mix all together and put in crock pot.

## BROCCOLI CASSEROLE

Pam Reints

Onion, as much as desired	1/2 pkg. frozen chopped broccoli
2/3 stick margarine	1 C. uncooked Minute Rice
1 can cream of mushroom soup	1 small jar Cheez Whiz

Sauté onions in margarine; add soup and bring to a boil. Add cheese and bring to a boil again. Add broccoli and stir to heat it. Add rice and salt and pepper. Bake at 350° for 30 to 40 minutes.

## BROCCOLI CASSEROLE

Peggy Knoedler Festa

2 boxes chopped broccoli, thawed	1/2 C. milk
2 eggs	1/2 C. shredded Cheddar cheese Bread crumbs

Mix ingredients except bread crumbs. Place in baking dish. Sprinkle bread crumbs on top. Top with pats of butter. Bake at 350° for 45 minutes.

Tastes best if you bake and leave overnight in refrigerator and microwave next day to warm up.

## BROCCOLI-RICE CASSEROLE

Darlene Smith

1 C. Minute Rice	1 can creamed chicken soup (or cream celery)
1/2 C. milk	
1 small onion, diced	1 lb. broccoli, raw or frozen, cooked and drained
1/2 C. Cheez Whiz	

Mix all ingredients in 2 1/2-quart casserole. Bake 30 minutes at 350°, uncovered.

## BAKED CARROT CASSEROLE

4 c. cooked carrots	1/2 lb. grated Cheddar cheese
1 small onion	3/4 C. crushed corn flakes
1/4 C. melted butter	

Slice carrot; cook (small whole carrots can be used). Place cooked carrots in buttered casserole. Cover with sauté diced onion in melted butter. Add cheese and corn flakes. Bake at 350° for 30 minutes.

## CARROT CASSEROLE

Betsie Driscoll

5 C. sliced carrots	1/2 tsp. salt
Sliced American cheese	Pepper to taste
1/4 lb. margarine	Crushed Ritz crackers

Cook carrots until just tender. Layer carrots and cheese in 9x9" baking dish. Sauté onion in margarine. Add crackers at end. Top casserole with this and bake at 350° for 30 minutes.

## COOKED CARROTS

Nancy Ramige

2 lbs. carrots, peeled and sliced	Salt and pepper (as desired)
1/4 C. margarine	10 Ritz crackers, crushed
12 slices Velveeta cheese	

Boil carrots in water until almost done and drain well. Spray a 2-quart casserole. Layer with carrots (1 layer), 1 tablespoon of margarine (place in small dabs), 4 slices of Velveeta cheese. Repeat this layer 2 more times. Top last layer with crushed Ritz crackers. Bake for approximately 20 to 30 minutes at 350°.

The happiness of your life depends upon the quality of your thoughts.

## MARINATED CARROTS

Dorothy Shipman

5 C. sliced carrots, cooked	2/3 C. salad oil
1 medium onions, chopped	1 tsp. prepared mustard
1 large green pepper, chopped	1 C. sugar
1 C. celery, cut fine	3/4 C. wine vinegar
Salt and pepper	1-6 oz. can tomato paste
	1 T. Worcestershire sauce

Put the vegetables in a large bowl. Combine the rest of the ingredients and mix with vegetables. Let stand for 12 hours. Keep tightly closed in refrigerator; keeps well.

## TENNESSEE CARROTS

Myrna Bertheau

4 C. carrots, sliced or chunked	Salt and pepper to taste
1/2 lb. processed Velveeta cheese, cubed	1/2 C. corn flakes, crushed
1/4 lb. butter or oleo	1 1/2-quart casserole
1 small onion, cut fine	

Parboil carrots until almost tender and drain. Add alternating layers of carrots and cheese to baking dish. Sprinkle carrot layers with seasoning to taste. Sauté onion in butter and pour over the top of carrots and cheese. Top with crushed corn flakes. Bake at 350° for 30 minutes.

## CAULIFLOWER AU GRATIN

Lynette Pruisner

6 T. butter or margarine	1 1/2 C. whipping cream
1 to 2 cloves garlic	1/4 tsp. salt
4 oz. cooked ham, chopped	Pinch of cayenne pepper
1 head cauliflower, broken into florets	1 1/2 C. shredded Swiss cheese
2 T. flour	2 to 3 T. chopped fresh parsley

Melt butter in large skillet. Sauté garlic and ham for 2 minutes. Add cauliflower and cook just until crisp tender. Combine flour and cream. Stir into skillet and blend well, add salt, pepper and cayenne pepper. Cook and stir until thickened and bubbly. Cook and stir 1 minute more. Pour into 2-quart baking dish. Sprinkle with cheese. Place under preheated broiler until lightly browned. Sprinkle with parsley. Serve immediately.

## FAR EAST CELERY

Karen Renning

4 C. celery, 1" slices	1/4 C. diced drained pimento
5 oz. water chestnuts, drained and sliced	1/2 C. corn flake crumbs
1 can cream of chicken soup	1/4 C. toasted almonds

Boil celery in water until tender (crisp not soggy). Mix all ingredients except crumbs, almonds and butter; place in 1-quart casserole. Cover with corn flake crumbs. Toast almonds in butter and sprinkle on top of casserole. Bake 35 minutes in 350° oven.

## BAKED CORN

Mary Shearer

1 can whole corn	1 egg
1 can cream corn	Onion and green pepper
1 box Jiffy corn muffin mix	Cheddar cheese, shredded
8 oz. sour cream	
1/2 C. margarine, melted	

Mix all together. Bake in 9x13" pan for 45 minutes at 350°. Add cheese to top for last few minutes.

May double recipe and bake for 1 hour.

## CORN CASSEROLE

Jodi Melcher

2 cans	2 minutes
	6 minutes
1 can cream style corn	1 stick oleo, cut up
1 can whole kernel corn, drained	1 C. sour cream
2 eggs	4 T. onion, diced

Mix altogether. Place in greased casserole or 8x8" pan. Bake at 350° for 1 hour.

## BAKED HASH BROWNS

Pat Reints

2 lbs. frozen hash browns	1/2 stick melted margarine
1 pt. sour cream	2 C. cubed Velveeta cheese
1/2 tsp. salt	Corn flake crumbs

You are often sorry for saying a harsh word, but you will never regret saying a kind one.

Combine all ingredients. Place in greased 9x13" baking dish. Top with corn flakes and melted margarine. Bake at 350° for 1 hour.

## CORN CASSEROLE

YRED Libby Bingham

16 oz. can creamed corn	1 pkg. Jiffy corn muffin mix
16 oz. can whole corn, undrained	8 oz. sour cream
2 eggs	1 stick melted margarine

Melt margarine in baking pan. Mix rest of ingredients and pour into pan. Bake at 350° for 60 minutes.

## CORN CASSEROLE

Lynette Pruisner

1-1 lb. can creamed corn	1 1/2 sticks margarine, melted
1-1 lb. can whole kernel corn, drained	1-8 1/2 oz. pkg. corn muffin mix
1 C. sour cream	1 C. grated mozzarella cheese
2 eggs	

Combine two kinds of corn; stir in sour cream and slightly beaten eggs. Add melted margarine; stir in corn muffin mix. Pour into ungreased casserole. Bake at 350° for 35 to 40 minutes. Remove from oven; top with cheese, return to oven and melt cheese. Cheese is optional. I usually don't use the cheese.

## CORN CASSEROLE

Cheryl Elsbury-Reiher

1/2 pt. frozen corn	2 T. butter
1 C. cracker crumbs	2 eggs
1/2 C. celery	1 C. milk
1/4 C. minced onion	Salt and pepper to taste
3/4 C. Velveeta cheese	

Mix ingredients. Bake at 350° for 35 to 40 minutes.

2 T. butter

Melt butter in large skillet. Sauté garlic and ham for 2 minutes. Add cauliflower and cook just until crisp tender. Combine flour and cream. Mix in skillet and blend well, add salt, pepper and cayenne pepper. Cook and stir until thickened. Pour into 2 qt. baking dish. Sprinkle with cheese. Place under preheated broiler until lightly browned. Sprinkle with parsley. Serve immediately.

## CORN FREEMONT

Brenda Berkovich

1 can kernel corn	2/3 C. grated cheese
1 can cream style corn	1 tsp. salt
1 C. rolled cracker crumbs	1 tsp. paprika
1/2 C. chopped celery	2 eggs
1/4 C. chopped onion	3/4 to 1 C. milk
	2 T. melted butter

Mix well in order. Bake at 350° for 1 hour.

## SCALLOPED CORN

Barb St. John

1 can cream style corn	2 eggs, beaten
1 can whole corn	1/2 stick oleo, chopped
1 C. sour cream	Dash of salt and pepper
2 T. chopped onion	1 box Jiffy corn muffin mix

Preheat oven to 400°. Combine sour cream, eggs, corn muffin mix, onion and oleo. Add can cream style corn, whole corn, salt and pepper. Pour into 2-quart casserole dish. Bake 1 to 1 1/2 hours.

## MICROWAVE CORN ON THE COB

Margaret Schuldt

1 ear	2 minutes
2 ears	5 minutes
4 ears	9 minutes
6 ears	14 minutes

Pull silks off ear. Leave husk on. Place in microwave at 100% power. When time is up, remove husk and enjoy.

## BAKED HASH BROWNS

Pam Reints

2 lbs. frozen hash browns	1/2 stick melted margarine
1 pt. sour cream	2 C. cubed Velveeta cheese
1/2 tsp. salt	Corn flake crumbs
2 T. chopped onion	

Combine all ingredients except melted margarine and corn flakes. Place in 9x13" baking dish. Top with corn flakes and melted margarine. Bake at 350° for 1 hour.

## HASH BROWN CASSEROLE

Rose Glanville

1 pt. sour cream	1 large bag frozen hash browns
1 can cream of chicken soup	1/2 C. melted butter
2 C. cheese, cubed (Velveeta)	1 tsp. salt Pepper to taste

Mix all ingredients and add the hash browns. Put in a 9x13" ungreased and uncovered baking dish. Bake at 350° for 50 to 60 minutes or until potatoes are done.

## MARILYN'S HASH BROWNS

Mildred Rieman

4 to 5 lbs. red potatoes, shredded for hash browns	2 cans cream of chicken soup
1 pt. sour cream	8 oz. Cheddar cheese

Mix all ingredients together and bake, uncovered, 1 1/2 hours in 350° oven. Sprinkle with potato chip crumbs last 5 minutes. Red potatoes work best as they have more moisture.

## HASH BROWN CASSEROLE

Rondalyn Brase

1-24 oz. pkg. frozen hash browns	1/3 C. Parmesan cheese
1 pt. half and half	1/4 lb. butter

In large cake pan, spread frozen hash browns. Sprinkle Parmesan cheese over top. Drizzle butter over and then pour the half and half over all. Bake, uncovered, 1 hour at 350°.

Mix ingredients. Bake at 350° for 35 to 40 minutes.

## BAKED HASH BROWNS

If you haven't got time to do a job right,  
when will you have time to do it over?

## AU GRATIN POTATOES

Lorraine Sherburne

1/4 C. butter	1 C. American cheese, grated
1/4 C. flour	1/2 C. Parmesan cheese
2 C. milk	5 C. potatoes, cooked and
1/2 tsp. salt	chopped
Dash of pepper	4 T. butter or margarine

Melt butter over low heat; add flour and blend. Gradually stir in milk; cook and stir until thickened and smooth. Add salt and pepper. Add cheese and cayenne pepper; stir until cheese melts. Stir in potatoes. Pour in 2-quart greased casserole dish. Bake 25 to 30 minutes at 350°.

## CHEESE POTATO PUFFS

Jan Neal

12 medium potatoes	1 to 1 1/4 C. milk
6 T. butter or margarine	3/4 tsp. salt
2 1/4 C. grated Cheddar cheese	2 eggs, beaten

Cook and mash potatoes. Add butter, cheese, milk and salt; beat over low heat (or hot water) until butter and cheese are melted. Fold in eggs and pour into greased 9x13" pan. or 2-quart casserole. Bake 45 to 60 minutes at 350° until puffy and golden.

Can be made ahead and baked the next day (bake a little longer). Cheese can be omitted when gravy is in the menu.

## POTATO CASSEROLE

Barbara Kuethe

24 to 32 oz. pkg. frozen hash browns	1 can cream of chicken soup
1/2 C. finely chopped onions	1 stick oleo, melted
2 C. grated cheese (Cheddar or Swiss)	1 pt. (8 oz.) sour cream

Put hash browns in greased 9x13" pan. Mix other ingredients. Pour mixture over hash browns. Bake at 350° for 1 hour or until done.

## POTATO PATTIES CASSEROLE

Margaret Schuldt

2 C. cold mashed potatoes	Pepper
1 egg, slightly beaten	Flour
1/4 C. chopped onion	Butter
Salt	

Combine all measured ingredients and salt and pepper to taste. Mix well; shape into patties. Roll in flour. Brown each side of the patties slightly in butter or oil.

## SOUR CREAM POTATO CASSEROLE

Cecile Rediske

2 lbs. frozen hash brown potatoes, thawed	2 C. sour cream
1/2 C. melted butter	2 C. shredded Cheddar cheese
1/4 C. chopped onions	1 tsp. salt
1 can cream of chicken soup	1/4 tsp. pepper
	2 C. corn flake crumbs

Combine potatoes and next seven ingredients in large bowl; mix well. Spoon into 9x13" baking dish. Cover crumbs. Bake 1 hour at 350°.

## MIXED VEGETABLES

Nancy Ramige

1 big pkg. California vegetable mix, thawed	1 can Cheddar cheese soup
1 C. prepared instant rice	1 can water chestnuts, drained
1 can cream of chicken soup	French onions (optional)

Mix all ingredients together and place in a greased casserole. Top with French onions, if desired and bake at 350° until heated through.

Do not worry about weather the sun will rise; be prepared to enjoy it.

## VEGETABLE MEDLEY

Lynette Pruisner

1 1/2 C. sliced onions	3 T. tapioca
2 C. 2" celery chunks	3/4 C. pepper strips
1 1/2 C. carrot sticks	2 C. chopped tomatoes, can use canned
2 C. fresh green beans	4 T. butter or margarine
1/8 tsp. pepper	2 1/2 tsp. salt
1 T. sugar	

Put all ingredients in crock pot. Cook 2 hours on high, then on low for 3 hours or may be baked in oven.

## RANCH VEGETABLES

Pam Reints

32 oz. mixed frozen vegetables	2 T. oil
1 oz. pkt. Hidden Valley ranch recipe mix	

Partially thaw frozen vegetables. Place in baking dish and toss with ranch mix and oil. Bake in 375° oven for 30 minutes. Stir every 10 minutes. Serves 8.

## CANDIED SWEET POTATOES

Megan Neal

4 medium sweet potatoes	1/2 C. brown sugar
2 T. water	1/2 tsp. salt
1/4 C. melted butter	Small can chunk pineapple

Pare potatoes; cook 10 to 12 minutes until nearly tender, drain. Cut into 1/2" slices and arrange in quart casserole.

SYRUP: Boil water, butter, brown sugar and salt 3 minutes. Sprinkle pineapple in and around potato slices. Pour syrup over potatoes and bake at 350° for 30 minutes.

Be patient with the faults of others,  
they have to be patient with yours.

## SPINACH SOUFFLE

Cecile Rediske

2 pkgs. frozen spinach, chopped, cooked and drained	2 C. milk
10 to 12 crushed fine crackers	2 to 3 T. butter
1 T. grated onion or chopped fine	3 to 5 eggs, well beaten
	1 T. salt
	1/8 tsp. pepper

Heat milk and melt butter in milk. Then mix ingredients in order given. Bake in greased casserole 45 minutes in 350° oven.

## LAYERED SPINACH

Kim Diercks

1-9 oz. pkg. uncooked cheese tortilla	1/2 sliced green onion
2 C. shredded red cabbage	1-8 oz. bottle prepared ranch dressing
6 C. torn spinach leaves	8 slices cooked bacon, crumbled
1 C. cherry tomatoes, cut in half	

Cook tortilla to desired doneness; cool. Layer in 9x13" dish cabbage, spinach, tortilla, tomatoes and onions. Pour dressing evenly; sprinkle on bacon bits. cover and chill.

## ZUCCHINI CASSEROLE

Gloria DeGroote

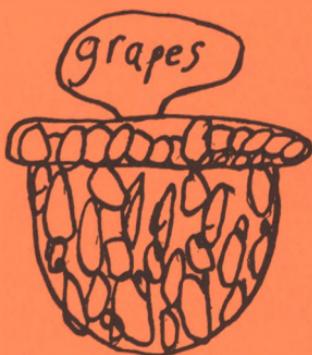
2 small zucchini	4 eggs
4 medium onions (I only use 2)	1/4 tsp. salt
2 stalks celery	Dash of garlic salt
1/2 lb. melted oleo	Pinch of parsley
2 C. bread crumbs (or cubes)	1 T. sugar
1/4 lb. Velveeta cheese, cut small	

Dice and cook together zucchini, onions and celery about 10 minutes, then drain. Mix together the oleo and bread crumbs. Beat the eggs with salt, garlic salt, parsley and sugar. Fold all together. Bake at 350° for 25 to 30 minutes until puffs up and bubbles. Freezes well.

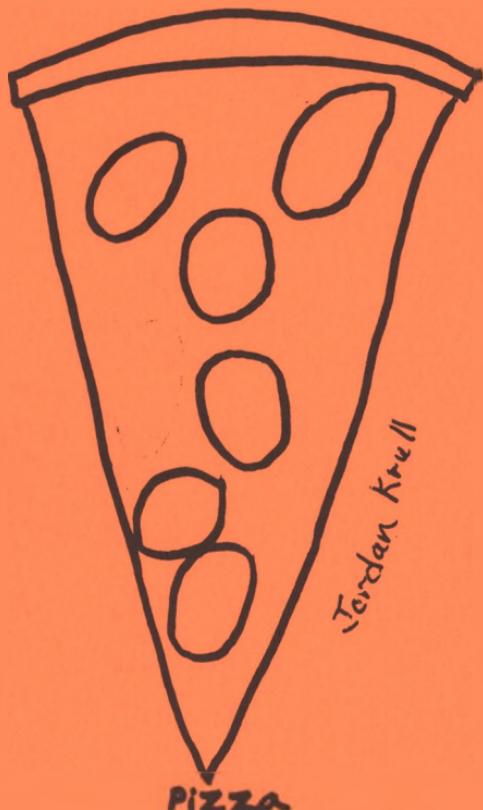
# Miscellaneous



Brandon A.



Karly Lehman





## DEVILED EGGS

Jan Neal

6 large eggs	1 tsp. Dijon mustard
1/4 C. low-fat cottage cheese	2 T. minced fresh chives or dill
3 T. prepared fat-free ranch dressing	1 T. diced well drained pimento

Cut eggs in half lengthwise. Using only the yolks, combine with cottage cheese, dressing and mustard until smooth. Add chives and pimento. Fill egg whites. Chill 1 hour.

## MOM'S DILL PICKLES

Cheryl Elsbury-Reiher

1 qt. white vinegar	2/3 C. salt
2 qts. water	3 T. sugar

Boil together for 15 minutes, cover. Pack cucumbers in jars, stems up with 1 dill head on bottom and plenty on top. Pour brine over while hot and seal.

Can place for 5 minutes in hot water bath if jars do not seal.

## LIME PICKLES

Dorothy B. Schwab

7 lbs. medium cucumbers	2 gals. water
2 C. hydrated lime (pickling lime)	
4 1/2 lbs. (9 C.) sugar	2 T. pickling salt
2 qts. cider vinegar	1 tsp. whole cloves
1 tsp. celery seed	1 tsp. mixed pickling spice

Slice cucumbers 1/4". Mix first three ingredients. Let stand 24 hours. Wash in clear water 3 times. Soak in clear water 3 hours; drain. Mix sugar, vinegar and salt. Place spices in a small cloth bag. Pour over cucumbers. Let stand overnight. Cook 30 minutes in the morning, pack in jars. Put on the syrup; seal.

Green food coloring may be added when cooking, if desired.

Refrigerate 3 to 4 days before serving.

## REFRIGERATOR PICKLES

Dorothy Shipman

3 C. vinegar	1/3 C. canning salt
2 C. water	1 1/3 tsp. each: turmeric, celery
4 C. sugar	seed and mustard seed

Mix up cold; stir until all is dissolved. Put a little onion in bottom of jar; then sliced cucumbers half full, then more onions, then more cucumbers. Put onions on top. Pour cold syrup to fill jar. Seal and store in refrigerator.

## REFRIGERATOR PICKLES

Ethel Sperr

Slice cucumbers and slice onions thin. Pack in jars; cover with vinegar mix.

4 C. vinegar	1 1/3 tsp. mustard seed
1/2 C. salt	1 1/3 tsp. turmeric

Heat vinegar to dissolve salt. Add other spices. Pour over cucumbers and refrigerate.

I also put chopped red and green peppers and garlic.

## PICKLE RELISH

Gloria DeGroote

4 qts. cucumbers	1 tsp. turmeric
1 qt. onions	1 qt. dark vinegar
4 T. salt	5 C. sugar
1 tsp. pepper	1 tsp. salt
1 tsp. white mustard seed	

Grind together cucumbers and onions. Add salt. If not enough juice, cover with water. Let stand overnight. Drain and rinse several times. Add remaining ingredients to cucumbers. Boil for 10 minutes. Put into pint jars and seal. Yield: 10 pints.

Stretching the truth won't make it last any longer.

## RELISH

Cheryl Elsbury-Reiher

1 C. sugar	1/2 tsp. celery seed
1/2 C. vinegar	1/2 tsp. mustard seed

Add above for each one cup of relish. Cook to boiling point and can.

1 peck green tomatoes	1 doz. green and red pepper
1 doz. onions	Cucumbers
2 medium heads cabbage	

Cut all into chunks. Stand in salt overnight. In morning, drain and grind. Cook in vinegar mixture 1 hour. Drain in tomato colander.

## ZUCCHINI PICKLES

Dorothy Shipman

6 qts. zucchini chunks	1/2 to 1 tsp. oil of cloves
1 C. vinegar	1/2 to 1 tsp. oil of cinnamon
1 1/2 C. water	

Use large zucchini, peel and remove seeds. Cut in 1" cubes or slices. Soak in lime water (1 tablespoon lime to 1 quart water) overnight. The next morning, drain and rinse. Cover with cold water; cook until tender, but not soft, drain. Combine sugar, vinegar, water, oil of cloves and cinnamon; bring to boiling. Pour over zucchini. Let stand overnight. In morning, drain syrup; heat and pour over zucchini, repeat. The third morning, heat zucchini in syrup. Seal in sterilized jars.

## PICKLED FISH

Ernie Ramige

Fish pieces, packed in qt. jar	FOR 1 QUART OF FISH:
5/8 C. table salt	1 C. sugar
White vinegar, enough to	2 C. white vinegar
cover fish	1 T. pickling spice
	1 sliced onion

Put fish in quart jar. Add salt and white vinegar. Let stand, covered, in refrigerator for 5 days. Shake jar once in awhile. After fifth day, rinse fish well in clear water. Let fish soak in water for 1/2 hour; drain. Put fish back in jar. Add sugar, 2 cups vinegar, pickling spice and onion. Refrigerate 3 to 4 days before serving.

## MARINATED CHERRY TOMATOES OVER WARM PROVOLONE GARLIC BREAD

Myrna Bertheau

1 pt. cherry tomatoes, sliced	1/4 tsp. salt
2 green onions, sliced	1/2 tsp. freshly ground pepper
1/4 C. chopped fresh Italian parsley	1 T. truffle oil (optional)
1 T. chopped rosemary	4 large thickly sliced bread
2 garlic cloves, 1 halved and 1 finely minced	4 slices (1 oz. each) provolone
3 T. balsamic vinegar	1/4 C. grated Parmesan cheese
	6 T. extra virgin olive oil

In large bowl, mix tomatoes, onions, parsley, rosemary, minced garlic, vinegar, salt, pepper, 3 tablespoons olive oil and truffle oil. Allow mixture to sit at room temperature for at least 1 1/2 hours. Meanwhile, preheat broiler. Put the bread onto a baking sheet. Brush both sides of bread with remaining olive oil. Rub the halved garlic onto the bread. Toast the bread lightly under broiler. Remove from broiler and top with cheeses. Put back into broiler and broil until brown. Remove toast from broiler; cut pieces in half and place pieces on large platter. Pour tomatoes over warm toast.

## FRESH SALSA FOR CHIPS

Cheryl Willson

### MIX TOGETHER:

1-4.5 oz. can chopped green chilies	3 green onions, chopped
1 can black olives, chopped	3 large tomatoes, chopped

### TOSS MIXTURE WITH:

3 T. olive oil	1 1/2 tsp. garlic salt
Salt and fresh ground pepper	1 1/2 tsp. vinegar

Serve with corn chips.

Flavor is better if allowed to marinate for a few days.

Those who think they know it all are very annoying to those who do.

## SALSA

Cheryl Elsbury-Reiher

6 onions	4 T. garlic salt
4 jalapeno peppers, chopped	2 T. paprika
1 1/2 C. sugar	1 T. red pepper
2 T. black pepper	1 1/3 C. vinegar
2 T. lemon juice	6 qts. tomatoes, chopped with skins on
4 large green peppers, chopped	

## CHOCOLATE-CRIMED CARNATION SOUP

Cook all except vinegar and tomatoes until tender. Add tomatoes and vinegar; cook until hot and to desired consistency. Process 10 minutes in hot water bath. Makes 12 pints.

## FRENCH FRIED ONION RINGS

Marcene Mueller

1/4 C. milk	1 egg, well beaten
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Stir in 3/4 cups flour, sifted with 1/4 teaspoon baking powder and 1/2 teaspoon salt. Dip rings in and fry in 380° oil until light brown.

## BEEF MARINADE

Nancy Ramige

1 tsp. grated lemon peel	1 1/2 tsp. salt
1/2 C. lemon juice	1 tsp. Worcestershire sauce
1/3 C. olive oil	1 tsp. prepared mustard
2 T. sliced green onions, with tops	1/8 tsp. pepper
4 tsp. sugar	

Mix all ingredients together and use to pour over a 4-pound beef roast (thawed) or meat of your choice and let stand in refrigerator 3 to 4 hours or overnight. Remove meat from marinade and grill meat. Cook marinade and serve over cooked meat, if desired.

A 4-pound roast is best grilled 17 to 20 minutes per side.

Always forgive your enemies' nothing annoys them so much.

For richer tasting sauce, add 1 tablespoon butter or margarine. This will increase calories to 430.

## BEER BATTER

1 C. flour	1/2 C. oil	2 tsp. salt
2 beaten eggs	1/2 C. milk	2 tsp. baking powder
2 tsp. sugar	1/2 C. beer	3/4 bottle beer

Combine to form batter. Good for frying fish, onion rings, etc.

## LIGHT BATTER

3/4 C. cornstarch	1/4 tsp. pepper
1/4 C. flour	1/2 C. water (or 1/3 C. cold beer)
1 tsp. baking powder	1 egg, beaten
1/2 tsp. salt	

Stir first five ingredients. Add water and add egg. Stir until smooth. Pour oil into skillet; heat. Dip 4 cups cut up vegetables (zucchini, carrots, onion, mushroom, eggplant) or cubed chicken into batter. Add vegetables or chicken to hot oil. Fry 2 to 3 minutes, turning once, until golden brown and crisp. Drain on paper towels.

HERB BATTER: Add 1 teaspoon basil leaves to batter.

## BROWN SUGAR SUBSTITUTE

1 C. white sugar	1 T. pancake syrup
1 T. molasses	

Mix or put right in recipe.

## BUTTER SPREAD

2 T. water	1 C. softened butter
2 T. dried skim milk powder	1 C. olive or canola oil
1/2 tsp. salt	

In food processor, whip water, dry milk and salt. Add softened butter and oil. Process until smooth. Pour into containers and refrigerate. Keeps well under refrigeration for 4 to 6 weeks.

Gloria DeGroote

Monica Lurzen

Minnie Rieman

Mary Strauser

## SWEETENED CONDENSED MILK

Ethel Sperr

1/2 C. hot water	1 C. + 2 T. dry milk
3/4 C. sugar	

Put in blender until sugar is dissolved; add dry milk. It takes quite awhile. Must be refrigerated 24 hours before using. Makes 1 1/3 cups or 1 can.

## CONCENTRATED CARNATION MILK

Ethel Sperr

1/3 C. powdered milk	6 T. water
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Mix well. Makes 1 1/3 cups Carnation canned milk.

## CANNED CREAM SOUP SUBSTITUTE

Deb Otto

2 C. nonfat dry milk powder	1/2 tsp. thyme
3/4 C. cornstarch	1/2 tsp. basil
1/4 C. instant chicken or	1/4 tsp. pepper
beef bouillon	
2 T. onion flakes	

Blend all ingredients. Store in an airtight container. For each can of soup in recipe, use 1/3 cup dry mix and 1 1/4 cups of water. Cook and stir until thick.

For richer tasting sauce, add 1 tablespoon butter.

## CANNED CREAM SOUP SUBSTITUTE

Fannie Albrecht

2 C. nonfat dry milk powder	1/2 tsp. dried crushed thyme
3/4 C. cornstarch	1/4 tsp. dried crushed basil
1/4 C. instant chicken or	1/4 tsp. pepper
beef bouillon	
2 T. onion flakes	

In mixing bowl, blend all ingredients; store. Mix in airtight container. Entire recipes makes enough to replace 9 cans condensed cream soup at 330 calories per can equivalent. Use the following as substitute for one can soup in recipe. In saucepan, stir together 1/3 cup dry mix and 1 1/4 cups water. Cook and stir until thick.

For richer tasting sauce, add 1 tablespoon butter or margarine. This will increase calories to 430.

## MOM DEGROOTE'S CHILI SAUCE

Gloria DeGroote

13 large tomatoes	1 tsp. cloves
4 big onions	1 tsp. dry mustard
4 big green peppers	2 T. salt
1 1/2 pts. vinegar	3 C. sugar

Peel and chop tomatoes. Then grind all vegetables together. Combine all ingredients together in heavy cooking pan. Boil until thick. Pour into pint jars and seal. Yield: 5 pints.

## HERSHEY'S COCOA SYRUP

Faye Vossberg

3/4 C. Hershey's cocoa	1 C. hot water
1 1/2 C. sugar	2 tsp. vanilla
Dash of salt	

Gradually stir hot water into dry ingredients. Bring to a boil, stirring constantly. Cook 3 minutes. Add vanilla. Cover and refrigerate. Makes 2 cups.

## SWEET HOT MUSTARD

Cheryl Willson

1 C. sugar	3 eggs, well beaten
2/3 C. dry mustard	2/3 C. white vinegar

In a heavy saucepan, mix sugar and dry mustard until well blended. Using a wooden spoon, slowly stir in vinegar. Then stir in beaten eggs. Cook over medium heat, stirring until thickened. (Watch carefully, it scorches easily.) When mixture begins to boil, remove from heat and pour into jar(s). Makes about 1 pint.

A friend is a present you give yourself.

## INCREDIBLE BAKED APPLES

Cecile Rediske

4 large apples (McIntosh works best)	1/4 C. chopped walnuts
1/2 C. flour	2 T. raisins
2 T. sugar	2 T. maple syrup
3/4 tsp. cinnamon	Vanilla ice cream

Core apples, but leave them whole. Next, peel around the center of each apple, leaving 1/2" of skin on the upper and lower edges of the fruit. Combine flour, sugar and cinnamon in small bowl. Roll apples in this mixture. Set each apples in a microwave safe bowl. Sprinkle with chopped walnuts, a few raisins and drizzle of maple syrup. Bake apples one at a time, in microwave oven on high for about 1 1/2 minutes each. This will precook the apples. You can do this up to an hour before serving. To serve, reheat each apple on high for 30 seconds. Serve in big bowl with large scoop of ice cream, if desired.

## ROSY CINNAMON APPLES

Faye Vossberg

1 C. red cinnamon candies	6 to 8 cooking apples (that stay firm), peeled, cored and quartered
2 2/3 C. boiling water	
1/2 C. sugar	

Dissolve candy in boiling water. Add apples and cook slowly. Serve as a relish or garnish for meat. Freezes well.

## CRAN/APPLE SAUCE

Sam Renning

1 jar applesauce	1-16 oz. can cranberry sauce
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Thoroughly blend ingredients. Serve with pork or fowl, with breakfast, lunch or snack.

## FINGER JELLO

Kelli Kramer

4 envs. Knox unflavored jello	4 C. boiling water
3-3 oz. boxes any flavor jello	

Stir well and pour into 13x9" pan. Refrigerate when set. Cut into bite size squares.

## FROZEN FRUIT CUPS

Lynette Pruisner

1-12 oz. frozen lemonade, thawed	1-10 oz. box strawberries, thawed
1-12 oz. frozen orange juice, thawed	6 bananas, diced
2-20 oz. cans crushed pineapple, undrained	2 C. water
1-15 oz. bag whole frozen strawberries, thawed	1 jar (small) maraschino cherries with juice

Mix all ingredients together and put in paper Dixie cups; freeze. Remove from freezer 45 minutes before serving. makes 36 (5-ounce) fruit cups. We serve these at Easter Breakfast.

## ESCALLOPED PINEAPPLE

Dorothy Shipman

3 eggs	1/2 C. sugar
1/2 C. butter	4 C. fresh bread cubes, crust removed
Pinch of salt	
20 oz. can crushed pineapple	

Beat the eggs. Add butter and salt. Add pineapple, sugar and bread cubes. Put in 2-quart baking dish. Bake at 350° for 40 minutes or until done.

In a heavy saucepan, mix sugar and dry mustard until well blended. Bring to a boil, stirring constantly. Cook over medium heat, stirring until thickened. (Watch carefully, it scorches easily.) Bring to a boil, remove from heat and pour into jar(s). Makes about 1 pint.

Thank God for dirty dishes,  
they have a tale to tell.

While others may go hungry,  
we're eating very well.

With home and happiness,  
I shouldn't fuss.

By the stack of evidence,  
God's very good to us.

30 to 36 ears sweet corn  
18 to 24 baking potatoes  
3 to 4 lbs. whole carrots  
3 softball sized onions  
1 whole cabbage

18 to 20 brats  
18 to 20 Polish sauce (hot dog size)  
1 1/2 gals. water  
Brat and Polish sausage buns

Layer all ingredients. First in bottom of milk can, place whole cleaned sweet corn ears with the butt of the ear down and all ears are standing up. Clean and cut potatoes in half and place on sweet corn. Place whole carrots on top of potatoes. Quarter the onions and place on potatoes also. Half or quarter the cabbage and add next. Then add Polish sausage and brats, leaving 8 to 12" in the milk can. Pour 1 1/2 gallons of water in can. Put lid on can; hand tight and chain down, but do not over tighten lid so steam can escape. Place can over fire and try to keep fire fairly constant. Cook for 1 to 1 1/2 hours, depending on how constant your heat source is. Milk can should steam for at least 1 hour. After cooking time is up, remove from heat and let stand for 10 to 15 minutes as to relieve pressure in can. Remove lid slowly by tapping with hammer. Do it slow and with caution because sometimes lid may blow upwards due to pressure still in can. Then dump out ingredients into large serving trays and serve. This recipe will feed approximately 30 people.

This recipe is a blast for summertime campfire fun. Just proceed with caution, they have been known to blow up also.

**HOMEMADE BABY WIPES****Mardith DeGroote**

Medium round airtight container	2 T. baby oil
3 T. baby bath	1/2 roll Bounty Big roll
2 C. water	

Mix ingredients well and then add half the paper towel roll. Seal the container and turn it upside down to absorb faster. When completely absorbed, open and pull the cardboard center out and discard. Pull the wipes from the center as needed.

I also keep one in the kitchen for fast clean up of little hands or messes.

For setting yellow, tan or brown, use 1 cup vinegar to gallons of water. For setting blue, lavender or green, use 1 ounce alum to 1 gallon of water.

For setting red, pink or black, use 1 cup pickling salt to 2 gallons of water.

Soak for 2 hours. I use this according to the amount of water to cover the material. Mix with the water then put in the article. To remove red from white fabric, soak in cold water and 2 tablespoons cream of tartar. NOTE: Must use pickling salt.

### RECIPE FOR HAPPINESS

Cecile Rediske

#### TAKE:

2 C. of Patience	Dash of Laughter
1 heartfull of Love	1 headfull of Understanding
2 handfulls of Generosity	

Sprinkle generously with Kindness. Add plenty of Faith and Hope. Mix well. Spread over a period of a Lifetime. Serve generously to everyone you meet.

### THE FARMER'S LOVE LETTER

My sweet potato

do you carrot all for me?

You are the apple of my eye,

with radish hair and turnip nose.

My heart beets for you,

my love for you is as strong as onions.

If we cantaloupe, lettuce marry

and we will be a happy pear.

I shouldn't curse,

By the stock of evidence,

God's very good to us.

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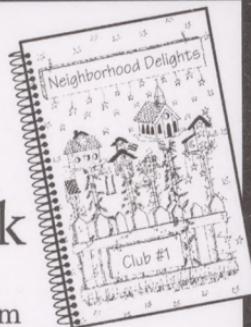
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