



UNLEAVENED BREAD RECIPES

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APPETIZERS

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BEEF PIROSHKI

Ingredients:

- 1 recipe cottage cheese pastry.
- 1 lb. lean ground beef
- 2 Tbsp. beef stock
- 1 Tbsp. flour
- ¾ C. minced onion
- 2 Tbsp. Butter
- 1 Tbsp. minced fresh dill weed
- ½ tsp. salt
- ¼ tsp. pepper
- 3 hard-cooked eggs, chopped
- ¼ tsp. paprika

Directions: Simmer beef and stock until meat loses color; do not brown. Sprinkle with flour; cook and stir 3 minutes. Set aside. Sauté onion in butter until soft; add to meat with seasonings and with fork gently stir in eggs. Adjust seasonings. Roll dough 1/16 inch thick, cut into 2 ¼-inch rounds. Fill with ¾ teaspoons filling; fold over to make half-moon shape and press gently to seal. Place seam up on baking sheets, and bake at 375° for 15 to 20 minutes or until golden. Makes about 4 dozen.

Shared by Kathy Doerr

BEEFY CHEESE BALLS

Ingredients:

- 2 (4 oz.) jars dried beef
- Few drops Tabasco sauce
- 2 Tbsp. onion, finely chopped
- 3 (8 oz.) pkgs. cream cheese, softened
- 2 Tbsp. Worcestershire sauce
- 2 tsp. Accent
- (Accent is a flavor enhancer that contains Monosodium Glutamate.)

Directions: Shred beef in a blender, set aside ½ cup. With large spoon, blend beef and remaining ingredients. Shape into 2 large or 4 small balls. Roll in reserved shredded beef. Serve with crackers at room temperature. This recipe also freezes well.

Shared by Kathy Doerr

CHEESE BALL

Ingredients:

- 2 (8 oz.) pkgs. cream cheese
- 1 C. shredded cheddar cheese
- 1 C. shredded mozzarella cheese
- ¼ C. parmesan cheese
- ⅓ C. very finely chopped pimiento
- ⅓ C. very finely chopped celery
- ⅓ C. very finely chopped green bell pepper
- ¼ C. crushed pineapple, drained
- 3 C. very finely chopped onion
- 2 C. very finely chopped pecans

Directions: Mix all ingredients except pecans (can be mixed with hands or spoon). Shape into a large ball. Roll in chopped pecans. Chill for 3 to 4 hours. Serves 10 people.

Shared by Rochelle Boehm

CHEESE LOG

Ingredients:

- 1 (8 oz.) cream cheese, softened to make log roll (use milk)
- Worcestershire sauce
- Lemon
- Fresh garlic, chopped fine

Directions: Add all ingredients with the cream cheese. Spray foil with Pam (non-stick spray). Make cheese roll, put in foil, sprinkle with nuts and paprika.

Shared by Rochelle Boehm

CREAM CHEESE & OLIVE DIP

Ingredients:

- 1 (8-oz.) pkg. cream cheese, softened
- 1 package Hidden Valley Ranch dressing
- Black olives

Directions: Mix softened cream cheese with 1 package Hidden Valley Ranch dressing. Chop black olives and add to cream cheese. **Recipe shared by Rochelle Boehm*

Shared by Mary Ledy

CRISP CHEESE TWISTS

Ingredients:

- 1¼ C. flour
- 1¼ C. shredded cheddar cheese
- ½ C. yellow cornmeal
- ¼ C. shortening
- 1 tsp. salt
- Grated parmesan cheese

Directions: In large bowl, mix flour, cornmeal and salt. With pastry blender or 2 knives used scissors-fashion, cut in cheddar cheese and shortening until mixture resembles coarse crumbs. With fork stir in ⅓ cup water. With hands, shape dough into ball. (If mixture is too dry, add more water, a teaspoon at a time until moist enough to hold together.) Preheat oven to 425°. Between two 15-inch-long sheets of waxed paper, with rolling pin, roll half of pastry into 12 inch by 10-inch rectangle. With knife, cut dough into 5 x ½-inch strips. Remove each strip; holding ends, make twist by turning ends in opposite directions. Lay on cookie sheet; press ends to sheet to prevent curling. Bake twists 6 to 8 minutes until golden. When done, sprinkle lightly with parmesan cheese; cool twists on racks. Repeat with remaining dough.

Shared by Kathy Doerr

DEEP PAN PIZZA

Ingredients:

- 1 lb. hamburger
- 1 small onion, chopped
- 15 oz. tomato sauce
- ½ tsp. basil
- ½ tsp. fennel
- ¼ tsp. marjoram
- 2 eggs
- 1 C. milk
- 1 ½ C. flour
- ½ tsp. salt
- 1 Tbsp. oil
- 8 oz. shredded mozzarella cheese
- Mushrooms
- Olives
- Green peppers

Directions: Cook hamburger and onion together. Add tomato sauce, basil, fennel and marjoram. Mix eggs, milk, flour, salt and oil together. Pour into a 13 inch by 9 inch greased pan. Pour sauce mixture on top. Top with cheese, mushrooms, olives and peppers. Bake at 425° for 25 minutes. Serves 8.

Shared by Mary Ledy

HIDDEN VALLEY RANCH CHEESE BALL

Ingredients:

- 1(8 oz.) pkg. cream cheese, softened
- Original Hidden Valley Ranch dry dressing mix, to taste (start with ½ pkg.)
- ½ C. butter (not margarine), softened
- Bleu Cheese, to taste (about 3 oz.)
- 3 oz. sliced black olives

Directions: Mix ingredients together. Chill before shaping into ball. Cover with chopped pecans or walnuts. Serve with Triscuits and/or Wheat Thins.

Shared by Maria Desmet

HOT ARTICHOKE DIP

Ingredients:

- 1 (14-oz.) can artichokes, drained & chopped
- 1 c. mayonnaise
- 1 c. Parmesan cheese
- 1 garlic clove, minced

Directions: Heat oven to 350°. Mix together and pour into a 9-inch pie dish. Bake 20-30 minutes or until top is light brown and bubbly. Serve with taco chips, crackers or pita bread, cut into wedges.

Shared by Beth Ledy

MUSHROOM PATÉ

Ingredients:

- 16 oz. fresh mushrooms
- 2 tsp. garlic powder
- 4 Tbsp. butter
- 2 (8 oz.) pkgs. cream cheese, softened and cubed
- 3 Tbsp. dry white wine
- 2 tsp. lemon juice
- Several dashes bottled hot pepper sauce

Directions: In a large skillet cook mushrooms in butter over medium-high heat about 10 minutes or until liquid has evaporated; set aside. In a blender container or food processor bowl combine cream cheese, wine, lemon juice, garlic powder, and hot pepper sauce. Cover and blend or process until smooth, scraping down sides as necessary. Mound mixture on a serving platter, chill at least 4 hours. To serve, garnish with fresh mushroom slices. Serve with crackers.

Shared by Rochelle Boehm

MUSHROOM TRIANGLES

Ingredients:

- 2 Tbsp. butter
- 1 medium onion, finely chopped
- 1 (3 oz.) pkg. cream cheese
- ½ tsp. salt
- 1 tsp. thyme
- ⅛ tsp. pepper
- 1 ½ C. finely chopped mushrooms
- ½ box phyllo dough
- Melted butter

Directions: Sauté mushrooms and onions in butter. Mushrooms will be watery; cook to reduce liquid. Add seasonings and mix. Add cream cheese (if you cut it into chunks it melts faster). Cook until melted. Let cool. Cut phyllo into strips about 5 inches wide. Brush phyllo thoroughly with melted butter. Place mushroom filling on phyllo, fold in half. Fold filled phyllo into a triangle, like folding a flag. Freeze on tray (if making ahead of time), then separate and put in plastic bags. When ready to serve, let thaw and bake at 350° for 25 minutes or until lightly browned.

PARMESAN ROUNDS

Ingredients:

- ¾ c. grated Parmesan
- 2 Tbsp. cold water
- ½ c. flour
- 2 Tbsp. chopped nuts
- ⅛ tsp. cayenne pepper
- 1 Tbsp. parsley flakes
- ¼ c. soft butter

Directions: Mix grated cheese, flour and pepper. Cut in butter, sprinkle on water 1 tablespoon at a time, stirring after each with a fork until all is moist. Form into 1 ½-inch roll. Combine nuts and parsley and coat the roll. Cut into ¼-inch slices. Place on ungreased pan. Bake 12 minutes at 375°. Cool. These freeze well.

Shared by Carolyn Brittain

PHILLY FREE SALSA DIP

Ingredients:

- 1 (8 oz.) fat free cream cheese, softened
- ½ c. salsa

Directions: Beat cream cheese and salsa until well blended. Serve with assorted cut-up vegetables. Makes 1½ cups.

Shared by Ginny Tennant

PINEAPPLE CHEESE BALL

Ingredients:

- 2 (8 oz.) pkgs. cream cheese
- 1 (4 oz.) Jar Kraft Old English Cheese
- 1 (4 oz.) jar Kraft Bleu Cheese
- 1 (4 oz.) jar Kraft Pineapple Cheese
- 1 tsp. Worcestershire sauce
- ¼ tsp. garlic salt
- ¼ tsp. onion salt
- 1 C. chopped walnuts

Directions: Mix together all ingredients except walnuts and shape into 2 balls. Roll in walnuts. (These may be frozen).

Shared by Vicki Shafley

SALMON PATE

Ingredients:

- 1 (15½ oz.) can salmon, drained
- ½ tsp. salt
- 1 (8 oz.) pkg. cream cheese, softened
- ⅛ tsp. pepper
- 2 Tbsp. chopped green onions
- ⅛ tsp. dill weed
- 1 Tbsp. lemon juice
- 2 Tbsp. capers, drained

Directions: In blender at medium speed or in food processor with knife blade attached, blend first 7 ingredients until smooth. Stir in capers. Spoon mixture into a small fancy bowl. Cover bowl and refrigerate until well chilled, about 2 hours. Can also be made a day ahead. Serve with crackers. Makes 12 servings.

SNACKIN' CRACKERS

Ingredients:

- 2 c. wheat flour
- 1 tsp. salt
- ½ c. sesame seeds
- ¼ c. raw wheat germ
- ¼ c. oil
- ½ c. cold water
- Water

Directions: Blend flour, salt, seeds and wheat germ. Add oil and mix with fork. Add cold water and mix well. Continue adding additional water a little at a time until dough is soft and workable. Knead 5-10 minutes. Take a golf ball size lump, roll it as thin as possible. Cut with a cookie or biscuit cutter. Place on ungreased cookie sheet at 400°, turning to lightly brown on both sides. For different taste, replace the cup of flour with cornmeal, rye or oat flour. Seeds can be replaced by sunflower or poppy seeds or by coconut or chopped nuts. Any herb can be added.

Shared by Carolyn Brittain

SPINACH DIP

Ingredients:

- 1 (10-oz.) box frozen, chopped spinach
- 1 c. sour cream
- 8 oz. chopped water chestnuts
- 1 pkg. dried cream of vegetable mix
- 1 c. mayonnaise

Directions: Thaw and drain spinach well. Mix ingredients well. Cover and refrigerate overnight. Serve with vegetables.

Shared by Carolyn Brittain

VEGETABLE DIP

Ingredients:

- 2 c. sour cream
- 1 Tbsp. dill weed
- ½ c. mayonnaise
- 1 Tbsp. seasoned salt
- 2 tsp. instant onions
- 2 Tbsp. chopped parsley

Directions: Put all ingredients in blender and blend. Refrigerate overnight. Stir and serve.
(Carolyn Brittain)

BREADS

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ALMOND BREAD

Ingredients:

- 1 C. sugar
- ½ tsp. vanilla extract
- 4 eggs
- 1 tsp. almond extract
- 3 C. flour
- 1 small bag slivered almonds
- ¾ C. oil or butter

Directions: Mix sugar, eggs and 1 cup flour. Mix well and add oil or butter. Add remaining ingredients. Pour into 2 bread pans. Bake at 350° for 30 minutes. Remove from pans; slice as needed. Can add cut up apple before baking.

ALMOND BREAD (#2)

Ingredients:

- 4 eggs
- 3 C flour
- 1 C sugar
- ¾ C oil or butter
- 1 t almond extract
- 1 small bag slivered almonds

Directions: Mix sugar, eggs and 1 cup flour, add oil or butter. Add remaining ingredients. Pour into 2 bread pans, bake at 350° for 30 minutes. Remove from pans; slice as needed.

Shared by Pat Smith

BAKED-ON-GRIDDLE FLAT BREAD

Ingredients:

- 2 C. whole wheat flour
- 1 tsp. salt
- ⅓ C. oil
- Water

Directions: Mix thoroughly. In measuring cup pour oil, add water to make almost 1 cup (7/8 cup). Mix it slightly and pour all at once into flour and salt mixture. Stir it together quickly with a fork, then shape balls about the size of a walnut (rounded tablespoon) and roll out between wax paper, to about the thickness of pastry dough. Cook on a lightly greased hot griddle until lightly browned on each side. Can be made ahead and refrigerated and used as needed.

BANANA NUT LOAF

Ingredients:

- 3 Bananas
- 2 Eggs (beaten)
- ½ cup Honey
- ¼ cup Safflower oil
- 1 cup Soy Flour
- ¾ cup Rice polish
- ¼ cup Rice flour
- 1 Tablespoon Yogurt or buttermilk
- 1 Tablespoon Lecithin
- ½ cups Nuts (chopped)

Directions: Combine mashed bananas and eggs. Add remaining ingredients and mix well. Pour into greased loaf pan and bake 1 ¼ hour at 350° or until edges turn brown and leave sides of pan.

CANADIAN BANANA BREAD

Ingredients:

- 1 C. brown sugar
- 2 eggs, well beaten
- ½ C. oil
- 2 C. sifted whole wheat flour
- 1 tsp. vanilla extract
- ½ tsp. salt
- 3 large bananas, mashed
- ½ C. chopped nuts

Directions: Cream sugar and oil; add vanilla, bananas and eggs. Sift all dry ingredients together twice and add to creamed mixture with nuts. Pour in greased loaf pan. Bake 1 hour at 350°.

CHEESE BREAD

Ingredients:

- ½ lb longhorn cheese 3 eggs
- ½ lb jack cheese 1 ⅓ C milk
- 1 C flour ½ C butter, melted
- 1 t salt

Directions: Grate cheeses, mix all ingredients and pour in greased pan. Bake at 350° for 45 minutes.

CHEESE NAPOLEONS

Ingredients:

- 1 C. flour
- 2 Tbsp. milk
- ½ tsp. salt
- 1 C. grated cheddar cheese
- ¼ C. oil

Directions: Pour flour and salt into mixing bowl; mix. Slowly add oil, tossing mixture with a fork. Add milk and cheese; stir until dough clings together. A little more milk may be added if dough seems too dry. Pour onto an ungreased cookie sheet. Press out and cut into squares. Bake at 425° for 10 to 12 minutes, or until brown.

CORN LACE ROUNDS

Ingredients:

- ½ c. boiling water
- ½ tsp. salt
- ½ c. cornmeal
- 2 egg whites

Directions: Mix first 3 ingredients. Cool and fold in the stiffly beaten egg whites. Drop by teaspoon onto greased baking sheet and bake in 350° oven about 30 minutes. Makes about 14 small cakes. Three tablespoons of sautéed and crumbled dried beef gives variation.

CORN BREAD

Ingredients:

- 1 cup Cornmeal
- 1 cup Flour
- 1 teaspoon Salt
- ¼ cup Sugar
- 1 Egg
- 1 cup Milk
- ¼ cup Shortening

Directions: Combine cornmeal, flour, sugar and salt, and mix. Add remaining ingredients and stir until moist. Pour into muffin pan. Bake at 425° for 20-25 minutes.

CRANBERRY - ORANGE RELISH BREAD

Ingredients:

- 3 C. flour
- ½ C. margarine
- 1 tsp. salt
- 2 eggs
- ½ C. nuts
- ½ C. raisins
- 1 pkg. cranberry-orange relish

Directions: Combine and pour in greased baking dish. Bake in 325° oven 35 to 40 minutes.

Shared by Joan Stephens

EGG 'N' ONION MATZOS

Ingredients:

- 2 ½ tsp. onion powder
- ½ C. milk or water
- ⅓ C. butter
- 2 C. flour
- ¾ tsp. salt
- 1 egg, beaten (optional)

Directions: Let onion powder soak in liquid. Cut butter into flour and salt until it makes a coarse mixture. Add onion mixture and egg to dry ingredients; stir to form a ball; if sticky add more flour. Roll until thin. Cut into desired shapes and put on greased cookie sheet. Prick with fork. Bake 450° about 5 minutes. Makes about 6 dozen.

FAVORITE UNLEAVENED BREAD

Ingredients:

- 1/3 C. hot water
- 1/2 C. butter
- 1 1/3 C. whole wheat flour
- 2 C. oatmeal flour
- 2 to 4 Tbsp. brown sugar
- 1 tsp. salt
- Nut meats
- Sesame seeds (optional)

Directions: Mix hot water and butter. Add remaining ingredients. Form into a ball and chill about 3 hours. Roll out very thin and cut with cookie cutters, or score into squares. Bake at 350° to 375° until light brown, about 12 minutes.

FLAT BREAD

Ingredients:

- 2 C whole wheat flour
- 1/2 C yellow cornmeal
- 1/2 t salt
- 4T butter
- 2/3 C warm water

Directions: Sift flour, cornmeal and salt together. Cut in butter and mix until crumbly. Stir in warm water and chill. Roll chilled dough into balls the size of large marbles. Roll out into paper-thin rounds, 4" in diameter. Bake on an ungreased cookie sheet at 375° for 5 minutes or until lightly browned. Cool and store in a tightly sealed container. This dough may be wrapped in waxed paper and kept in the refrigerator to be baked as needed.

FRUIT NUT BREAD

Ingredients:

- 1/3 C. butter
- 1 1/2 C. whole wheat flour
- 1/4 tsp. salt
- 1 C. mashed bananas
- 2/3 C. honey
- 1/2 C. orange juice
- 1 egg, beaten
- 2 C. oat flakes
- 1/4 C. chopped dates
- 1/4 C. chopped apricots, dried
- 1/4 C. raisins

Directions: Melt butter and set aside to cool. Mix and sift flour and salt. Add bananas, honey, orange juice, egg and butter. Blend just until flour is dampened. Stir in oats and rest of the ingredients. Pour into a well-greased 9-inch loaf pan. Bake at 350° for about 50 minutes or until cake tester inserted into center comes out clean. Cool in pan about 10 minutes. Remove from pan. Finish cooling on rack. For easier slicing, wrap in foil and store over night.

HUSH PUPPIES

Ingredients:

- 1 large onion
- 1 c. flour
- 2 c. cornmeal
- 2 eggs
- ½ tsp. salt
- 4 Tbsp. sugar
- 4 Tbsp. oil

Directions: Mix ingredients and drop by teaspoonful into hot oil. Drain well.

"TOO MUCH" FLATBREAD

Ingredients:

- 3 C. flour
- 3 eggs (4 if using all whole wheat flour)
- ½ C. oil
- Salt to taste

Directions: Mix all ingredients. Add enough water to make it easy to pour. Pour into a well-greased 15x10-inch jelly roll pan. Bake 15 to 20 minutes at 450°. Bread stays moist; great for sandwiches. Batter may be poured into individual pie pans and baked for use as buns for sandwiches. (Be sure to grease pans first).

UNLEAVENED BREAD (#1)

Ingredients:

- 3 C flour
- 2 T oil or butter
- 3 large eggs
- ½ C water or milk
- 1 t salt

Directions: Combine flour and salt. Combine eggs and oil; beat, then add egg mixture to flour. Add milk, beat hard for 2-3 minutes. Pour into three 8" square greased pans. Bake at 450° for 20 minutes.

UNLEAVENED BREAD (#2)

Ingredients:

- ¾ C scalded milk 1 egg
- ¼ C Honey 2 ¼ C flour
- ¼ C butter
- 1 t salt

Directions: Beat egg and first four ingredients together, while gradually adding the flour. Knead smooth. Roll to ¼" thickness. Cut in rounds or squares. Prick with a fork. Place on baking sheet, bake at 375° degrees for 15-20 minutes.

UNLEAVENED BREAD (#3)

Ingredients:

- 5 C flour
- 4 T sugar or honey
- ½ C cream
- 1 C milk
- 1 C oil
- ¼ t salt
- ½ C butter

Directions: Mix dry ingredients. Melt butter and blend with oil, milk and cream. Stir liquid into dry ingredients, knead well. Roll out on floured board, cut and place on ungreased cookie sheet. Bake at 375° until lightly browned.

Shared by Mrs. Keeley

UNLEAVENED BREAD (#4)

Ingredients:

4 C. whole wheat flour

- 1½ tsp. salt
- 4 Tbsp. butter
- 2 egg yolks
- 4 Tbsp. oil
- 7/8 C. milk

Directions: Mix flour and salt in a bowl; work in butter. Set aside. In another bowl beat egg yolks until light. Slowly add oil, then slowly add the milk. Add to the dry mixture. Mix well with fork, then knead 1 minute. Take about ½ cupful in hand and press and roll as for pie, turn over occasionally and roll as thin as possible. Place on ungreased baking sheet. Mark with knife into squares. This enables you to cut or break it into even pieces. Bake at 400° for 8 to 10 minutes or until lightly browned.

Shared by Brenda Nevels

UNLEAVENED BREAD (#5)

Ingredients:

- 3 C. flour
- 3 large eggs
- 1 tsp. salt
- 2 Tbsp. oil or butter
- 1½ C. water or milk
- Sesame seeds (optional)

Directions: Combine flour and salt. In another bowl, combine eggs and oil or butter. Add egg mixture to flour mixture and add water or milk. Beat hard for 2 to 3 minutes. Pour into greased cookie sheets or 3 8-inch square pans. Sprinkle with sesame seeds and bake at 450° for 20 minutes.

Shared by Brenda Nevels

UNLEAVENED BANANA BREAD

Ingredients:

- ½ C. shortening
- 2 eggs
- ¾ C. brown sugar
- 1½ C. flour
- ½ tsp. salt
- ½ C. cream or evaporated milk
- 1 tsp. vanilla extract
- 1½ C. cut up banana
- ½ C. chopped nuts

Directions: Beat shortening, eggs, and brown sugar. Add flour and salt, milk and vanilla, bananas and nuts. Bake in 10 inch by 6-inch pan at 350° for 30 minutes.

Shared by Florence Haas

UNLEAVENED CORN BREAD

Ingredients:

- 1 C. corn meal
- ¼ C. butter
- 1 tsp. sugar
- ½ tsp. salt
- 1 C. water
- 1½ C. sifted flour

Directions: Combine ingredients except flour in heavy saucepan. Place over high heat and stir until all liquid is absorbed and mixture leaves sides of pan. Remove from heat and add 1 ½ cups sifted flour and knead on a board. Roll to ⅛ inch thick. Cut into squares. Place on lightly greased cookie sheet. Bake at 350° to 375° for 15 minutes or until edges are light brown and bread is crisp.

WHEAT CRISPS

Ingredients:

¼ C. sugar

- ½ C. powdered milk
- ½ C. whole wheat flour
- ½ C. wheat germ
- ¾ C. butter

Directions: Mix together all dry ingredients. Blend in butter with pastry blender. Knead with hands until smooth and soft dough forms. Form into small balls and flatten out with fork on ungreased cookie sheet. Bake in 300° oven until edges are slightly browned. Bake 20 to 25 minutes. Makes 2 to 2½ dozen.

WHOLE WHEAT FLATBREAD

Ingredients:

- 4 C whole wheat pastry flour
- 1 ½ t salt
- 3 T butter
- 2 egg yolks
- 2 T vegetable oil
- 7/8 C milk or water

Directions: Sift flour, then add salt, cut the butter into flour mixture, like making pastry. In another bowl, beat egg yolks, adding oil slowly. Pour this mixture into flour and stir with spoon or fork until it forms a ball of dough that comes away from the side of the bowl. Knead lightly on a floured board for about a minute to shape dough into soft ball.

Lightly flour the board again, pinch off about one-third cupful of dough and with the hands pat it as thin as can easily be done, then roll it thinner with rolling pin. Keep working the dough and rolling it until dough is so thin it just holds together without breaking when handled. Place rolled dough on ungreased baking sheet and mark into squares of any desired size with a knife. If it is to be used for Passover service, make only one cut across the middle to make pieces only small enough that they may be conveniently carried.

Bake in preheated oven 390°-400° for 8-12 minutes until puffed, or very lightly browned.

If this bread is to be used for Passover service, use water instead of milk, and leave out the egg yolks. Increase water to one cup, mix with oil and add to butter-flour mixture.

***This recipe is sufficient for about 500 people in the Passover Service.**

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ALMOND BUTTER BALLS

Ingredients:

- 1C butter
- 3 Tbsp confectioners sugar
- 1 tsp vanilla
- 1/8 tsp almond extract
- 2 C sifted flour
- 1 C chopped almonds

Directions: Cream butter and sugar, add flavorings. Stir in flour and almonds and blend well. Form into tiny balls and place on ungreased cookie sheet. Bake at 350° for 20 minutes. Roll in confectioners sugar while hot. Makes about 6 dozen cookies.

ALMOND MACAROON KISS COOKIES

Ingredients:

- 3 eggs
- 3 oz cream cheese
- 1/2 C flour
- 1/4 C granulated sugar
- 1/2 C powdered sugar
- 1 tsp almond flavoring
- 14 oz coconut
- Chocolate candy kisses

Directions: Mix cream cheese, flour, granulated sugar, powdered sugar, almond flavoring together, then add well beaten eggs, then coconut. Cover cookie sheets with heavy paper (such as grocery sack) cut to fit. Don't grease. Bake at 300° about 30 minutes. Remove from paper with spatula while warm. Top with candy kiss while warm. Makes about 3 dozen.

APPLESAUCE COOKIES

Ingredients:

- 1 C brown sugar
- 3/4 C oil
- 1 C thick applesauce
- 1/2 C nuts
- 1 egg
- 1/2 t salt
- 1 t vanilla
- 4 C rolled oats
- 1/2 C flour

Directions: Beat brown sugar and oil together, add remaining ingredients and mix well. Drop from spoon onto greased baking sheet. Bake at 375° for 20 to 25 minutes until well browned.

Shared by Lavada Browning

BANANA COOKIES

Ingredients:

- ½ C. brown sugar
- ¾ C. salad oil
- 1¾ C. mashed bananas (5 to 6 bananas)
- ½ tsp. salt
- 4 C. quick oats
- ½ C. chopped walnuts
- ½ C. raisins

Directions: Beat sugar and oil until well blended. Stir in bananas and salt. Gradually blend in oats. Stir in walnuts and raisins. Drop by tablespoonful onto greased baking sheet. Bake at 350° for 25 minutes. Remove and cool completely.

Shared by Mrs. Stephen Zavocki

BANANA OATMEAL HEALTH COOKIES

Ingredients:

- 1 C. packed brown sugar
- 4 C. quick oats
- ¾ C. oil
- ½ C. chopped walnuts
- 1½ C. mashed bananas
- ½ C. raisins
- ½ tsp. salt

Directions: Beat sugar and oil. Stir in bananas and salt. Gradually blend in oats walnuts and raisins. Drop by teaspoonful onto greased baking sheet. Bake 20 minutes at 350°.

Shared by Annette Heath

BROWN SUGAR BIGGIES

Ingredients:

- 1 C. butter, softened
- ⅔ C. packed brown sugar
- 1 egg
- 2 C. flour
- ½ tsp. salt
- 2 tsp. vanilla extract

For Decoration: Whole unblanched almonds, cinnamon candies, pastel candy decorations

Directions: In large bowl, beat butter and sugar with mixer until pale and fluffy. Beat in egg and vanilla. Stir in flour and salt until a stiff dough forms. Chill dough 30 minutes. Form balls using ⅓ cup dough for each. Place 3 balls on each lightly greased cookie sheet and flatten to 4 ½-inch diameter (cookies spread about 1 inch during baking). Press in almonds and candies to decorate. Bake in preheated 350° oven for 15 minutes or until edges are lightly browned. Cool on sheet on rack for 3 minutes; remove to rack to finish cooling. **Makes 8 cookies.**

BUTTER PECAN COOKIES

Ingredients:

- 1 C butter or margarine-softened
- 2/3 cup packed brown sugar
- Pecan Halves
- 1 egg
- 2 cups flour

Directions: Cream butter and sugar, blend in egg. Stir together flour and 1/2 teaspoon salt; stir into creamed mixture. Chill 1 hour. Form into 1" balls; place 2" apart on ungreased cookie sheet. Flatten in one direction with fork tines; top each with a pecan half. Bake at 375° for 10 to 12 minutes.

CARROT COOKIES

Ingredients:

- 1 C butter, margarine or shortening
- 2 C flour, sifted
- 1/2 C sugar
- 1/2 t salt
- 1/2 t cinnamon Powdered sugar
- 1/4 t nutmeg
- 1 egg, slightly beaten
- 1 C finely grated carrots
- 1/2 C chopped nuts
- 1 t vanilla

Directions: Cream shortening until fluffy, sift flour, sugar and salt and spices together. Add to shortening and mix well. Add vanilla, egg, carrots and nuts. Form into two rolls 1" in diameter. Wrap in wax paper and chill at least 2 hours. Slice 1/2" thick and place on ungreased cookie sheet. Bake in preheated 375° oven 10-12 minutes. Roll in powdered sugar while still warm.

Shared by Karen Ford

CHINESE PROVERB COOKIES

Ingredients:

- 2 egg whites
- 1/2 tsp. vanilla extract
- 1/2 C. honey
- 1/2 C unbleached flour
- 1/3 tsp. salt
- 2 tsp. instant tea powder
- 1/2 C. melted margarine
- 2 tsp. water

Directions: Ahead of time, prepare proverbs or funny sayings on small pieces of paper, fold and set aside. Lightly grease 2 small cookie sheets. Spread 1 teaspoon batter on sheet to a 3-inch circle. Leave 2 inches between cookies. (Do not bake more than 5 at a time.) Bake 5 minutes at 350°. Working quickly, while hot, turn cookies over. Lay on proverbs, fold in half, insert toothpick to hold. Then press backwards over edges of muffin pan to hold shape while they cool.

CINNAMON - SUGAR BUTTER HORNS

Ingredients:

- 2 C. flour
- $\frac{3}{4}$ C. sour cream
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{2}$ C. finely chopped nuts
- $\frac{1}{3}$ C. butter
- $\frac{3}{4}$ tsp. cinnamon
- 1 egg yolk
- $\frac{1}{2}$ C. sugar

Directions: Measure flour and salt into bowl. Cut in butter until flour makes a coarse mixture. Stir in egg yolk and sour cream, mixing well. Shape dough into a ball. Cover and chill in refrigerator over night.

The next day divide dough into 3 parts. On lightly floured surface, roll each into a 12-inch circle, then cut in 12 pie-shaped wedges. Blend sugar, nuts and cinnamon.

Sprinkle each wedge with sugar mixture. Starting at wide edge, roll up. Place on greased baking sheet with point tucked underneath. Bake 375° for 20 to 30 minutes. Remove from oven. Frost at once with 1 cup powdered sugar blended with 2 tablespoons hot water and $\frac{1}{4}$ teaspoon vanilla extract. **Makes 3 dozen.**

COCONUT COOKIES

Ingredients:

- 5 eggs, beaten
- $\frac{1}{2}$ C sugar
- 1 C matzo meal
- $\frac{1}{4}$ t salt
- 2 C shredded coconut, fresh
- 2 lemons, juice and grated rind

Directions: To the well-beaten eggs, gradually sift in the sugar and beat until light. Add remaining ingredients in the order named. Mix well. Sprinkle a cookie sheet with a little extra matzo meal; drop cookies on this by teaspoon. Bake in 325° for 30 minutes, increasing heat to 350° for last 10 minutes. **Makes about 2 dozen.**

Shared by Annette Heath

COCONUT THUMBPRINTS

Ingredients:

- 1¼ C. all-purpose flour
- ¼ tsp. salt
- ½ C. butter
- ⅓ C. sugar
- 1 egg, separated
- 1 tsp. almond extract
- 1 C. flaked or shredded coconut
- ¼ C. currant jelly, preserves of your choice

Directions: Mix flour and salt. In medium bowl, mix butter and sugar until pale and fluffy. Add egg yolk and almond extract; beat until blended. Gradually add flour mixture; beat until blended. Chill dough 2 hours or until firm enough to shape. Roll in 1-inch balls. Dip in slightly beaten egg white, then roll lightly in coconut. Place 2 inches apart on greased cookie sheet. With fingertip make depression in middle of cookies. Bake in preheated 300° oven 20 to 25 minutes until just firm and coconut lightly browned. Cool 30 seconds on sheet; remove and cool completely. Fill depressions with jelly. **Makes 18 cookies.**

CORNFLAKE COOKIES

Ingredients:

- 1 C light corn syrup
- 1 C peanut butter
- 1 C sugar
- 7 C corn flakes

Directions: Bring syrup and sugar to a rolling boil. Blend in peanut butter. Pour over corn flakes. Drop by teaspoon onto waxed paper.

GRAHAM CRACKERS

Ingredients:

- 2 c. whole-wheat flour
- ½ c. molasses
- 2 Tbsp. arrowroot
- ¼ c. water
- ½ c. Oil
- 1 tsp. vanilla
- 1½ c. flour
- ¼ c. honey
- ½ tsp. salt

Directions: Mix first 5 ingredients together until crumbly like pie dough. Mix liquids and pour into mixture. Mix thoroughly, knead. Roll out on floured board. Cut into squares, prick with fork. Use pancake turner to lift onto greased pan, bake at 275°-300° for 30 minutes until slightly brown.

HEALTHY HONEYS

Ingredients:

(A no-cook treat the kiddies can make)

- 1 C chunky peanut butter
- 1 C honey
- 2 C Rice Chex cereal crushed to $\frac{3}{4}$ C
- 3 C Wheat Chex cereal crushed to 1 $\frac{1}{2}$ C
- 1 C nonfat dry milk

Directions: Combine peanut butter, honey, dry milk and Wheat Chex crumbs. Shape into 1" balls, (optional) press a Wheat Chex square cereal into each ball. Roll in Rice Chex crumbs. Cover. Chill until firm, about 2 hours. **Makes about 5 dozen.** Best if refrigerated.

Shared by Renee O'Brien

HONEY BALLS

Ingredients:

- 2 C. flour
- 2 tsp. vanilla extract
- 1 C. margarine
- $\frac{1}{4}$ C. chopped nuts
- $\frac{1}{4}$ C. honey
- Powdered sugar

Directions: Cream shortening; add honey, vanilla, and mix thoroughly. Add sifted flour to form a firm dough. Add nuts and shape into balls the size of a walnut. Bake on an ungreased cookie sheet in a preheated 300° oven for 20 to 30 minutes or until light brown. Roll in powdered sugar while hot.

HONEY BUNCHES

Ingredients:

- 3 C. uncooked oats
- 2 C. flaked coconut
- 1 C. flour
- 1 C. butter
- $\frac{1}{3}$ C. honey
- 1 $\frac{1}{2}$ C. firmly packed brown sugar

Directions: In large mixing bowl combine oats, coconut, and flour. In heavy saucepan combine remaining ingredients and bring to boil. Pour over dry ingredients; blend well. Drop dough by teaspoonful into greased muffin tins or foil baking cups on cookie sheet. Bake at 350° for 12 to 15 minutes or until well browned. Cool in pans.

HONEY CANDY BITES

Ingredients:

- ½ C. butter
- 2 Tbsp. milk
- 1 C. flour
- 1 tsp. vanilla extract
- ¼ tsp. salt
- 1½ C. flaked coconut
- ¾ C. honey
- 2 C. corn cereal, slightly crushed

Directions: In large saucepan melt butter over low heat. Blend in flour, salt, honey and milk. Cook over medium heat, stirring constantly, until dough leaves sides of pan. Remove from heat. Stir in vanilla and 1 cup coconut. Cool. Add cereal; shape into 1-inch balls; roll in ½ cup coconut. Store in refrigerator.

MAPLE - NUT BUTTER HORNS

Ingredients:

- 2 C. flour
- ¼ tsp. salt
- ½ C. butter
- 1 egg yolk
- 1 C. sour cream
- 1 tsp. vanilla extract
- ¼ C. melted butter
- ¾ tsp. cinnamon
- 1½ C. honey
- 2½ tsp. maple flavoring
- Nuts

Directions: Measure flour and salt into bowl; cut in butter until flour forms a coarse mixture. Stir in egg yolk, vanilla and sour cream, knead; if dough seems too dry sprinkle a little water on dough and knead in. Shape dough into a ball cover bowl and chill in refrigerator overnight.

MEXICAN WEDDING CAKES

Ingredients:

- 1 C butter
- ½ C powdered sugar
- 1 t vanilla
- 2 C flour
- ⅛ t salt
- ½ C chopped pecans

Directions: Cream butter, powdered sugar and vanilla. Combine flour, salt and pecans and stir into butter mixture. Shape into 1 " balls. Bake on ungreased baking sheet at 325° for 20-25 minutes until lightly browned. Roll warm cookies in powdered sugar. Cool on racks and roll in sugar again.

MOLASSES CRUNCH

Ingredients:

- 1½ C semi-sweet chocolate chips
- 1 T water
- 1½ C toasted ready to eat, crisp rice cereal
- ¼ C light molasses
- 1 T butter
- ½ C raisins

Directions: In a medium saucepan, mix the chocolate, molasses, butter and water, place over low heat, stirring constantly until the chocolate and butter melt. Remove from heat, add the cereal and raisins and mix well. Drop by teaspoons onto waxed paper. Refrigerate until set. For variety, add chopped nuts or marshmallows.

NO-BAKE FUDGE COOKIES

Ingredients:

- 2 C quick oats, uncooked
- 1 C chocolate chips
- 1 C raisins
- ½ C coconut
- ½ C chopped nuts
- 2 C sugar
- ¼ t salt
- ½ C milk
- 1 t vanilla
- ¼ lb butter or margarine

Directions: Add first five ingredients in a large bowl. Bring next five to a boil. Combine together and stir until chocolate chips melt. Cool slightly and drop by spoon on wax paper. Let stand until firm. For variety: use ¾ cup chocolate chips and ¼ cup of butterscotch. Add several tablespoons peanut butter to boiled mixture. Add ¼ to ½ cup wheat germ to oat mixture.

NUT COOKIES

Ingredients:

- ¾ C. shortening
- ¼ C. evaporated milk
- ½ tsp. vanilla extract
- 1½ C. sifted flour
- ½ tsp. salt
- 6 Tbsp. powdered sugar
- 1 C. broken walnut meats

Directions: Cream shortening and milk; add vanilla, sifted flour, salt and powdered sugar; add nuts. Drop by small spoonful on greased pans or roll in small balls and flatten. Bake at 350° for 15 minutes. While warm, roll in powdered sugar.

Shared by Ginny Tennant

OATMEAL THUMBPRINTS

Ingredients:

- 1½ C. butter or margarine
- 2 C. flour
- 1 C. firmly packed brown sugar
- 1¾ C. chopped nuts
- 1 egg
- ½ tsp. salt (optional)
- 1 Tbsp. vanilla extract
- Fruit preserves, any variety
- 2½ C. quick oats, uncooked

Directions: Preheat oven to 350°. Beat butter and sugar until fluffy. Beat in egg and vanilla. Add combined oats, flour and salt; mix well. Form 1-inch balls roll in nuts (or nuts can be added to the mix). Place 2 inches apart on ungreased cookie sheet. Press centers with thumb, fill with preserves. Bake 12 to 15 minutes or until light golden brown. Remove to wire rack cool completely. **Makes about 4½ dozen cookies.**

PEANUT BUTTER COOKIES

Ingredients:

- ½ C margarine
- ½ C peanut butter
- 1 C brown sugar
- 2 eggs
- 1½ C flour
- Pinch of salt

Directions: Mix all together. Make into 1" balls and flatten out. Put on greased cookie sheet and crisscross with a fork and bake at 375° for 10-12 minutes.

PEANUT BUTTER QUICKIES

Ingredients:

- 2 C crunchy peanut butter
- 2 C sugar
- 2 eggs, beaten
- 1 t vanilla

Directions: Combine peanut butter and sugar until creamy. Beat in eggs and vanilla. Shape into 1" balls. Place 2" apart on greased cookie sheet. Flatten by crisscrossing with fork. Bake at 375° for 10- 12 minutes till browned. **Makes about 6 dozen.**

Shared by Susan Wheelock

PEANUT BUTTER SHORTBREAD

Ingredients:

- 1 C. Butter
- ¼ C. Peanut Butter
- 1 C. Sugar
- 2 C. All purpose flour
- ¼ Tbsp. Salt

Directions: Cream Butter with Peanut Butter. Combine dry ingredients, and add gradually until mixed thoroughly. Place dough in a one gallon plastic bag and form into a roll. Chill for two hours. Slice to ¼ inch or cut into fun shapes and place on an ungreased cookie sheet. Bake at 300° till lightly brown (15-20 minutes). Cool 5 minutes and remove.

PEANUT BUTTER TREATS

Ingredients:

- ½ C honey
- ½ C peanut butter
- ½ C confectioners sugar
- Dash salt
- ½ C nonfat dry milk
- 1 C cornflakes

Directions: Mix all but cornflakes, knead until smooth. Shape in 1" balls then roll in crushed cornflakes.

Shared by Tyler Seaver

PUPPY CHOW

Ingredients:

- 9 C. Chex cereal, uncrushed
- ¼ C. butter
- 1 C. chocolate chips
- 1½ C. powdered sugar
- ½ C. peanut butter

Directions: Melt chocolate chips, peanut butter and butter together. Pour over cereal and gently stir. Coat with powdered sugar when cool. Keep in covered container and sneak some when no one is looking. Enjoy!

RAISIN CLUSTERS (NO-BAKE COOKIES)

Ingredients:

- ½ C margarine
- ¾ C sugar
- 1 C chopped raisins
- 1 egg, beaten
- 1 Tbsp milk
- 1 tsp vanilla
- ½ C chopped nuts
- 2½ C puffed wheat
- ¼ tsp salt
- Shredded coconut

Directions: In a sauce pan melt margarine, add sugar, raisins, egg, milk, vanilla and salt. Bring to boil. (be careful, it burns easily) Boil 2 minutes. Add cereal and nuts. Mix well. Cool slightly. Drop by spoon onto coconut and roll to coat. Place on wax paper to cool.

SHORT BREAD COOKIES

Ingredients:

- 1½ C butter
- ¾ C sugar
- 1 egg
- 1 tsp vanilla or lemon flavoring
- 3½ C flour

Directions: Mix. Roll thin and cut with cookie cutter. Bake 10-12 minutes or until light brown on bottom at 350°. Sprinkle with sugar or frost.

UNLEAVENED PECAN CANDIES

Ingredients:

- 1 C butter
- ¾ C sugar
- 1½ t vanilla
- 2¼ C flour
- 1 C ground pecans

Directions: Cream butter until light and fluffy, add sugar gradually, cream well, add vanilla. Slowly add flour, then nuts. Roll small balls of dough in palms of hand. Place on ungreased cookie sheet and flatten. Top with pecan half (optional). Bake at 350° for 10-12 minutes until slightly browned. DO NOT OVERBAKE! Remove from cookie sheet immediately and cool on wire rack.

WALNUT-COCONUT-OATMEAL CHEWS

Ingredients:

- 2 C quick-cooking rolled oats
- 1 C brown sugar
- ½ C oil
- ½ tsp salt
- 1 tsp vanilla
- 2 eggs, slightly beaten
- ¾ C chopped walnuts
- 1 C flaked coconut

Directions: Mix oats, sugar and oil in large bowl; let stand in refrigerator. Add remaining ingredients; mix well. Drop from a spoon in small mounds onto a well-greased baking sheet, pat out with back of spoon, making 2" rounds. Bake at 350° for 8-10 minutes.

WHEAT-GERM & OATMEAL COOKIES

Ingredients:

- ¾ C oil
- 1 C honey
- 2 Tbsp molasses
- 2 eggs
- 2 tsp vanilla
- 2 C milk powder, sifted
- ¾ C sifted soy flour
- ½ C raisins or dates
- ½ C chopped walnuts
- 1 tsp salt
- 1½ C wheat germ
- 2 C oatmeal

Directions: Combine oil, honey, molasses. Add eggs, one at a time. Combine dry ingredients and add to liquids, mixing well. Drop by teaspoonful onto lightly oiled cookie sheet. Bake 10-12 minutes at 350°.

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Shared by Ginny Tennant & Mary Ledy

AU GRATIN POTATOES

Ingredients:

- 2 lb. frozen diced hash browns
- 1 can cream of chicken soup
- 8 oz. shredded cheddar cheese
- 1 lg. onion, chopped
- 2 C. sour cream
- ½ C. melted butter
- Salt and pepper to taste

Directions: Mix all ingredients together and place in 13 inch by 9 inch baking pan. Bake for 1 hour at 350°

VARIATIONS: Toss 2 cups corn flakes in ⅓ cup melted butter. Put on top of potato mixture the last 15 minutes of baking. Excellent! This dish freezes well. Thaw before baking or bake frozen and increase baking time to 2 hours.

Shared by Jana Clark

BEEF WELLINGTON

Ingredients:

- 1½ C. chopped fresh mushrooms
- ½ C. chopped onion
- 2 Tbsp. butter
- ½ C. Chicken Liver Pate or 2 (2 ¾ oz.) cans liver paté
- 3 Tbsp. finely ground unleavened bread crumbs
- 2 Tbsp. burgundy
- 1 (2 lb.) beef tenderloin
- 1½ C. all-purpose flour
- ½ C. shortening
- 3 to 4 Tbsp. water
- 1 Tbsp. butter, softened
- 1 egg, beaten
- ¾ C. beef stock
- 2 Tbsp. all-purpose flour
- ¼ C. burgundy
- ¼ tsp. dried basil, crushed
- ¼ tsp. salt

Directions: Cook mushrooms and onion in 2 tablespoons butter until tender. Stir in paté, crumbs and 2 tablespoons burgundy. Cover and chill. Place beef on rack in shallow roasting pan. Insert meat thermometer. Roast in 425° oven for 35 to 45 minutes or until thermometer registers 130° (longer if you like your meat more well done). Remove from pan; cool. Reserve drippings. (The meat can be cooked ahead of time, even the night before.)

For pastry, stir together 1½ cups flour and ¼ teaspoon salt. Cut in shortening until size of small peas. Add water, 1 tablespoon at a time, tossing with a fork until all is moistened. Form into a ball. Set aside ⅛ of the pastry for the decorative cutouts. Roll the remainder into a 15 inch by 10 inch rectangle on a lightly floured surface. Spread half the softened butter over pastry. Fold dough crosswise into thirds.

(continued on next page)

Roll the folded pastry dough into a 15 inch by 10 inch rectangle on a floured surface. Spread paté mixture over pastry to within ½ inch of the edges. Center meat atop. Overlap long sides. Brush edges with a little beaten egg; seal. Trim excess dough from ends; fold up. Brush with egg; seal. Place seam side down on greased baking sheet.

Roll reserved dough; make cutouts (leaves, flowers, etc.). Place cutouts on meat; cover and chill for 2 hours. Brush remaining egg over pastry. Bake in 425° oven for 35 minutes or until pastry is golden.

Heat reserved meat drippings with beef stock. Blend together 2 tablespoons flour and ¼ cup cold water. Stir into hot mixture with ¼ cup burgundy and basil. Cook and stir until thickened. Season.

Serve gravy on side to ladle over sliced meat. Garnish with snipped parsley. **Serves 6 to 8.** The meat comes out on the rare side when done according to the recipe so cook the meat longer the first time if you prefer your meat to be more well done. You won't want to overcook the pastry so you can't do it at that stage. This is really a very impressive and delicious dish to serve. If you can find the canned paté it ends up being a fairly easy dish to make as well. Looks like you spent a lot of time even when you didn't.

Shared by Gerry Boehm

BROCCOLI CASSEROLE

Ingredients:

- 1 stick butter
- ⅓ c. green pepper, diced
- ⅓ c. celery, diced
- ⅓ c. onion, diced
- Minute (instant) Rice
- 1 can cream of mushroom soup
- 2 pkgs. frozen broccoli

Directions: Melt butter in skillet and add pepper, onion and celery. Sauté until tender. Cook broccoli until tender. Cook enough Minute (instant) Rice for 4 people and add cream of mushroom soup and Cheez Whiz (processed cheese spread) and sautéed ingredients.

Shared by Jana Clark

CHICKEN KEBABS

Ingredients:

- 3 chicken breasts, boned and skinned
- 1¼ tsp. salt
- 1 lemon
- 6 Tbsp. plain yogurt
- 1 tsp. ground ginger
- 3 cloves garlic, peeled and crushed
- 1 tsp. ground cumin
- ⅛ to ¼ tsp. cayenne pepper
- ½ C. unsalted butter

Directions: Cut each breast in half lengthwise and then cut each half crosswise into three or four fairly equal pieces. Lay the pieces in a single layer on a platter. Sprinkle half the salt over them. Squeeze the juice from half the lemon over them as well. Rub the salt and lemon into the chicken. Turn the chicken pieces over and do the same on the second side with the remaining salt and lemon half. Set aside for 20 minutes.

Meanwhile, put yogurt in a small bowl. Beat it with a fork or whisk until it is smooth and creamy. Add the ginger, garlic, cumin and cayenne. Stir to mix. After the chicken has marinated, pour yogurt mixture over the chicken and lemon marinade. Fold yogurt marinade over the chicken pieces. Cover tightly and refrigerate for 6 to 24 hours.

Preheat your oven to its maximum temperature. Thread the chicken pieces on skewers, leaving a little space between each piece. Balance the skewers on the raised rim of a baking tray or place on a broiler pan with drip tray, making sure that the meat juices will drip on to the tray and not your oven floor. Brush the chicken with half the melted butter and put in the oven for about 7 minutes. Take out the baking tray and skewers. Turn the chicken pieces over and brush again with butter. Bake another 8 to 10 minutes or until chicken is just done. Do not overcook. **Serves 4.**

Shared by Suellen Johnson

CHICKEN - BROCCOLI STIR FRY

Ingredients:

- 1 Tbsp. oil
- 1½ lbs. chicken
- 2 c. broccoli
- ½ lb. mushrooms
- 4 scallions
- 3 Tbsp. white wine
- ½ tsp. ginger
- 1 tsp. cornstarch
- 1 tsp. sesame oil
- 3 Tbsp. soy sauce

Directions: Cook chicken until done but not tough. Set aside. Put mushrooms, scallions, soy sauce, wine and ginger in pan. Add chicken and stir-fry. Just as food gets warm, add cornstarch and water until it thickens the way you want it.

Shared by Carolyn Brittain

CHILI FOR A CROWD

Ingredients:

- 4 lbs. ground beef
- 8 med. onions
- 4 (28-oz.) cans whole tomatoes, undrained
- 4 (15-oz.) cans kidney beans, drained with liquid reserved
- 1 (15-oz.) can tomato sauce
- 3 Tbsp. chili powder
- 2 Tbsp. sugar
- 1 Tbsp. + 1½ tsp. salt

Directions: Cook beef and onions in 6-quart Dutch oven or large roasting pan over medium heat, stirring occasionally until beef is brown and onions are tender; drain. Stir in tomatoes, bean liquid, tomato sauce, chili powder, sugar and salt, breaking up tomatoes. Heat to boiling; reduce heat. Simmer uncovered 1¼ hours. Stir in beans. Simmer about 15 minutes, stirring occasionally, until desired consistency. **Makes 24 servings.**

Shared by Bonnie Schmitt

DELICIOUS MEATBALLS

Ingredients:

MEAT:

- ½ lb. hamburger
- ½ tsp. Worcestershire sauce
- ¼ tsp. garlic salt or powder
- 1 Tbsp. chopped onion
- ½ tsp. salt & pepper
- ½ c. milk
- 1 c. quick oats
- 1 egg, slightly beaten

SAUCE:

- 1 c. brown sugar
- 1 c. ketchup
- ½ tsp. mustard
- ½ tsp. Worcestershire sauce
- ½ tsp. chili powder
- ½ tsp. salt

Directions:

MEAT: Mix all ingredients together and roll into balls.

SAUCE: Mix all together. Pour over meatballs and bake on 350° until done.

Shared by Jeanne Umberfield

GAELIC CHOPS

Ingredients:

- 4 lamb chops
- 1 Tbsp. butter
- ¼ C. whipping cream
- 1 Tbsp. Irish whiskey
- Salt and pepper
- Parsley

Directions: Trim excess fat from chops. Brown chops in hot butter on both sides. Sprinkle chops with salt and pepper. Reduce heat. Cover and simmer 15 minutes, adding more butter as needed. Remove chops to heated serving platter; keep warm. Spoon excess fat from pan juices. Stir in whipping cream and whiskey. Heat gently until hot, stirring up the brown bits in skillet. **DO NOT BOIL.** Immediately pour the cream sauce over lamb chops. Garnish with snipped parsley. **Makes 4 servings.**

Shared by Rose Austin

HASH BROWN CASSEROLE

Ingredients:

- 2 lbs. hash brown potatoes
- 1 can cream of chicken soup
- 1 onion
- 1 pint sour cream
- 2 c. shredded cheese
- 1 stick butter

Directions: Mix all ingredients together and crush potato chips and put on top and drizzle 1 stick butter over top. Cover with foil and bake at 375° for 1 to 1½ hours. Then uncover and bake for 15-20 minutes more.

Shared by Cindy Hubbard

HUNTER STYLE CHICKEN

Ingredients:

- 4 slices beef bacon
- 2 - 3 lbs. chicken pieces
- 1 medium sliced onion
- Salt & pepper
- 1 lb. can tomatoes, cut-up
- ½ c. Heinz 57 sauce
- 1 Tbsp. sugar

Directions: Sauté bacon, cut into 1-inch pieces, then add onion. Cook until onion is tender. Remove bacon and onions. Drain drippings all but 2 tablespoons brown chicken pieces in drippings. Sprinkle lightly salt and pepper. Drain excess fat. Combine cooked bacon and onions with tomatoes, Heinz 57 sauce and sugar and add to chicken. Cover and simmer 45 minutes, tasting occasionally. Serve over hot rice.

KING RANCH CHICKEN

Ingredients:

- 4 lb chicken, cooked, deboned and diced
- 4 t chicken stock
- 1 can cream of chicken soup
- 1 C chopped onion
- ¾ lb grated cheese
- 12 corn tortillas
- 1 can cream of mushroom soup
- 1 C chopped green pepper
- 16 oz can whole tomatoes

Directions: Line bottom and sides of greased 3 quart casserole pan with layer of tortillas. Sprinkle 2 teaspoon of chicken stock over tortillas. Make a layer with cream or mushroom soup, half the chicken, onions and peppers. Cover with another layer of tortillas, sprinkle remaining stock on top, and make a layer of cream of chicken soup, the rest of the chicken, onions and peppers. Top with tomatoes, cover with grated cheese. Bake 350° for 45 minutes.

Shared by Ginny Tennant

LEMON PARSLEY CHICKEN/RICE

Ingredients:

- ¾ lb. boneless, skinless chicken breast halves
- 1 Tbsp. oil
- 1½ C. chicken broth
- 1½ C. instant brown rice
- 2 Tbsp. chopped parsley
- 1 tsp. grated lemon peel
- ⅓ tsp. pepper
- 3 Tbsp. toasted whole almonds

Directions: Brown chicken in hot oil in skillet. Add broth and bang to boil. Stir in rice. Return to boil. Reduce heat to low. Cover and simmer 5 minutes. Remove from heat. Stir in parsley, lemon peel and pepper. Cover. Let stand 5 minutes. Sprinkle with almonds. Serve with favorite vegetable.

Serves 4.

PIZZA WITH YORKSHIRE CRUST

Ingredients:

- 1 C butter
- 2 eggs
- ½ t salt
- 2 T oil
- 1 clove garlic, crushed
- ½ t oregano
- ⅛ t pepper
- 1 C milk
- 1 C flour
- 3 T wheat germ
- 1 small onion
- 8 oz can tomato sauce
- ¼ t salt
- 8 oz mozzarella, sliced

Directions: Beat milk and eggs until blended. Melt butter in 9 "x 13 pan, while preheating oven to 400°. Remove and tilt pan to coat bottom.

Combine milk-egg mixture with flour, salt and wheat germ. Pour into melted butter-pan to create crust. Bake 15 minutes. Reduce heat to 350° and bake 10 minutes. Heat oil in small skillet and sauté onion and garlic, add sauce, oregano, salt and pepper and heat. Spread on baked crust and top with cheese. Return to oven and bake 5 minutes to melt cheese. Mushrooms, peppers, meat or other toppings can be added with tomato sauce.

PIZZA TURNOVERS

Ingredients:

- 1 lb ground beef
- ⅓ C mushrooms, chopped
- 2 Tbsp butter
- 6 oz tomato paste
- 1 tsp oregano leaves ½ t salt
- 1 C shredded cheddar
- ⅓ C green pepper, chopped
- ¼ C onion, chopped
- ¼ C water
- ¼ tsp garlic powder
- Pastry for 2 double crust pies

Directions: Brown meat, and drain well. Sauté pepper, mushrooms and onion in butter. Combine meat and vegetables. Add tomato paste, meat, water and seasonings; simmer 15 minutes. Add cheese. Roll dough to ⅛" thickness and cut in 3½" circles. Spoon small amount of mixture in center, fold and press edges. Bake at 450° for about 10-12 minutes.

RICE DRESSING SUPREME

Ingredients:

- 1½ clear chicken stock
- 2 C long grain rice
- ¾ C diced onion
- 1 C diced celery
- ½ stick margarine
- ½ t pepper
- 1 tsp accent
- 1 C mushroom pieces and juice
- 1 tsp thyme
- 1 tsp sage

Directions: Heat broth to boiling point. Season with 1 teaspoon of salt if not already seasoned. Add rice and stir till it boils up once. Lower heat, cover, and steam 15 minutes. Sauté onion and celery in margarine until clear. Add remaining ingredients and combine the two mixtures. Turn into a casserole to be served hot. This can be chilled or frozen, and heated when needed.

Shared by Mary Ledy

ROAST LEG OF LAMB

Ingredients:

- 1 (5 to 6 lb.) lamb leg, boned, do not remove fell
- Garlic cloves, cut in slivers
- ⅓ C. olive oil
- ¼ C. lemon juice
- 1½ tsp. salt
- ¼ tsp. pepper
- 1 tsp. rosemary

Directions: Cut several small slits in surface of meat and insert a sliver of garlic in each. Mix rest of ingredients and place marinade and meat in plastic bag. Let sit for at least 1 hour or as long as overnight. Place lamb on rack in a roasting pan. Insert meat thermometer so tip is slightly beyond center of thickest part of meat; be sure that it does not rest in fat. Roast, uncovered, at 325° for 2 to 3¼ hours, allowing 25 to 35 minutes per pound. Meat is medium done when thermometer registers 160° and well done at 170° to 180°. Remove meat to a warm serving platter. Slice and garnish with parsley sprigs, if desired. **Serves 10 to 12.** Ask your butcher to bone your roast. This is a delicious way to serve lamb.

SAUCY BEEF PATTIES

Ingredients:

- 1 lb. Ground beef
- ¼ cup Matzo meal
- 2 Tbsp Milk
- 1 Tbsp Worcestershire sauce
- 1 tsp divided salt
- ½ tsp Pepper
- ½ tsp Garlic powder
- ½ lbs Mushrooms (fresh, sliced)
- 1 tsp Basil (dried)
- 5 Tbsp divided Butter or margarine
- 2 Tbsp Flour (all purpose)
- ½ cup Half and-Half cream
- ½ to ¾ cup Water
- ¼ tsp Hot pepper sauce
- ¼ cup Cheddar cheese (shredded)
- 2 Tbsp Green onions (chopped)

Directions: Combine beef, matzo meal, milk, Worcestershire sauce, ½ tsp of salt, pepper and garlic powder and mix well. Shape into three or four oval patties and cook on both sides until no longer pink. In separate skillet, cook the mushrooms and basil in 2 Tbsp of butter over medium-high heat until tender. Remove mushrooms and set aside. Melt the remaining butter and stir in flour. Increase heat to high; cook and stir until most of the liquid evaporates. Gradually blend in cream. Add ½ cup water, hot pepper sauce and remaining salt; cook and stir on low until thickened and bubbly. Cook and stir for 2 minutes more. Add enough remaining water to make a medium-thin sauce. Return mushrooms to sauce and heat through. Serve over beef patties; top with cheese and onions. **Makes 3-4 servings.**

Shared by Amy Christoforo

SEVEN LAYER CASSEROLE

Ingredients:

1 c. rice, uncooked

- 1 can whole kernel corn, drained
- 1 (8-oz.) can tomato sauce with ½ can water
- ½ c. onion, chopped fine
- ½ c. green pepper, chopped fine
- ¾ lb. ground beef, uncooked, seasoned with salt & pepper
- 1 (8-oz.) can tomato sauce with ¼ can water

Directions: Preheat oven to 350°. In 2-quart baking dish, place 1 cup rice, then 1 cup corn. Sprinkle with salt and pepper and garlic salt. Pour 2 cups tomato sauce and ½ can water over first 2 layers. Add the onion and green pepper and ground beef. Pour the second can of tomato sauce and ¼ can water over all. Cover dish with tight lid and bake for 1 hour. Uncover and bake about 30 minutes. **Makes 4-6 servings.**

Shared by Hazel Farrington

SHEPHERD'S PIE

Ingredients:

- 2 lbs. ground beef
- 2 med. onions, chopped
- 1 c. French-style green beans
- 1 can tomato soup
- 2 lbs. potatoes, boiled & mashed
- Salt & pepper

Directions: Brown ground beef and onions. Drain. Put all ingredients, except mashed potatoes in a 2-quart casserole dish. Put mashed potatoes on top. Bake in 350° oven for 30 minutes.

Shared by Hazel Farrington

SPINACH CASSEROLE

Ingredients:

- 1 envelope onion soup mix
- 2 (10-oz.) pkgs. frozen chopped spinach, thawed & well drained
- 1 c. sour cream

Directions: Combine all ingredients. Place in 1-quart casserole dish. Bake covered at 350° for 20 minutes.

Shared by Carolyn Brittain

SWEET POTATO CASSEROLE

Ingredients:

- 2 C sweet potatoes, mashed
- 1 tsp. vanilla
- ¼ tsp. Salt
- ⅓ stick butter
- ½ C milk
- 2 slightly beaten eggs

Directions: Mix all ingredients together. Pour into a greased baking dish.

Toppings: Mix all these together. Add nuts. Spread over potatoes. Bake 30 minutes at 350°.

Shared by Suellen Johnson

SWEET-SOUR PINEAPPLE CHICKEN

Ingredients:

- 1 whole chicken
- 2 Tbsp. cider vinegar
- 2 Tbsp. tomato paste
- 1 can pineapple (save juice)
- 2 Tbsp. soy sauce
- ½ tsp. ginger
- 1 green pepper, chopped
- Cornstarch
- ½ c. water
- 1 onion, chopped

Directions: Cut chicken up and brown in skillet. Combine vinegar, tomato paste, pineapple juice and water. Bring to boil. Put chicken in ovenproof dish. preheat oven to 375°. Pour mixture over chicken. Combine soy sauce, ginger, green pepper and onion. Pour into chicken. Bake this until chicken falls off bone. Then take chicken out of dish, save juice and add pineapple pieces and thicken with cornstarch.

Shared by Joy Gibowski

TASTIEST LAMB ROAST MARINADE

Ingredients:

- Lamb roast or lamb chops
- 1 tsp. rosemary
- 3 Tbsp. molasses
- 3 cloves garlic, crushed

Directions: Marinate lamb roast in mixture of above ingredients overnight. When cooking lamb, baste frequently with above combination. Molasses naturally enhances the hidden flavors in meat, whether for formal or informal meals. Try this with lamb chops.

Shared by Craig Clark

TERIYAKI BEEF KEBABS

Ingredients:

- 1½ to 2 lb. beef steak (flank, top round or similar cut)
- 1 C. soy sauce
- 1 tsp. ground mustard
- ½ tsp. ground ginger
- 1 Tbsp. powdered sugar
- 1 to 2 cloves garlic, crushed
- ¼ tsp. ground coriander seed
- Juice of 1 lemon
- Pepper to taste
- ½ C. oil
- 1½ tsp. oregano

Directions: Cut steak, against the grain, into ⅛ to ¼-inch wide strips. Place in a plastic bag or glass dish. Mix next 9 ingredients and pour on top of steak. Add oil and mix well to make sure steak is thoroughly coated with marinade. Let sit for at least ½ hour.

Preheat broiler or barbecue. Thread meat onto bamboo skewers and place on broiler rack. Cook for 2 to 3 minutes on each side or until meat is done. **Serves 4.**

VARIATIONS: For a colorful addition, try adding pieces of onion, mushrooms, green peppers, cherry tomatoes and even pineapple to the kebab; weaving the meat in between the vegetables and fruit. This is wonderful served with Chinese hot mustard and other Oriental sauces.

TIJUANA TORTE

Ingredients:

- 1 lb ground beef
- 1 lb can stewed tomatoes
- 1 pkg taco seasoning mix
- 12 corn tortillas
- 1 medium onion, chopped
- 1 8oz can tomato sauce
- 4 oz can chili salsa
- 1 lb cheddar cheese, grated

Directions: Brown ground beef and onion in skillet. Add stewed tomatoes, chili salsa and taco seasoning mix. Combine and simmer 10-15 minutes. Place about ¼ cup meat mixture in the bottom of a 9"x 13" baking dish, lace 2 tortilla side by side on the meat mixture. Top each tortilla with some meat mixture and grated cheese. Repeat until each stack contains 6 tortillas, layered with meat and cheese. Bake at 350° for 25 minutes until cheese is bubbly. Cut each stack into quarters with a sharp knife before serving.

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CHEESECAKE CRUST

Ingredients:

- 1 C flour
- 1/4 C sugar
- 1 t lemon peel
- 1/2 C butter
- 1 slightly beaten yolk
- 1/4 t vanilla

Directions: Blend dry ingredients thoroughly. Cream butter, lemon peel, egg, and vanilla. Mix dry and creamed mix into dough. Pat dough on bottom of 9" pan. Bake at 400° about 6 minutes. Cool.

FLAKY PIE CRUST

(2-9 pastries)

Ingredients:

- 3/4 C shortening
- 2 C sifted flour
- 1/2 tsp salt
- 1/4 to 1/2 cup ice water

Directions: Combine flour, salt, and shortening. Mix with pastry cutter until flour and shortening are crumbly (about the size of small peas). Pour enough ice-water into flour mixture to make a stiff dough. Divide in half and turn each portion onto a well floured board. Sprinkle dough liberally with flour and make into a ball-surface of dough should not be sticky. Using rolling pin, roll out into desired shape. Use for a hearty chicken or beef pot-pie, or an all purpose baking shell for any of your favorite pies, etc.

GRANOLA CRUMB CRUST

(8"-9" pie)

Ingredients:

- 2 C Granola
- 1/4 cup melted butter

Directions: Crush cereal. Combine with butter and press into pie pan. Bake 5 minutes at 350°. Cool before filling.

BAR COOKIES

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Shared by Kay Coultres

BANANA OAT BARS

Ingredients:

- ¾ C. butter or margarine, softened
- 1 C. packed dark brown sugar
- 1 egg
- 1½ C. mashed ripe bananas (about 5 medium)
- ½ tsp. salt
- 4 C. uncooked old fashioned oats
- 1 C. raisins
- ½ C. chopped walnuts

Directions: In large bowl, cream butter and sugar until light and fluffy. Beat in egg bananas and salt. Stir in remaining ingredients. Pour into greased 13 inch by 9 inch baking pan. Bake in 350° oven for 1 hour or until toothpick comes out clean. Cool completely and cut into 2 by 1 inch bars. **Makes 48 bars.**

Shared by Wilma Palmer

BROWNIES

Ingredients:

- 1¼ C. all-purpose flour
- ⅔ C. butter, melted
- ½ tsp. salt
- 1 tsp. vanilla extract
- ¾ C. cocoa powder
- 4 eggs
- 2 C. sugar
- 1 C. sliced nuts

Directions: Preheat oven to 350°. Grease 13 inch by 9 inch baking pan. In one bowl, mix flour, salt, cocoa. Mix well. In another bowl, mix sugar and butter. Add vanilla and eggs. Beat well. Add nuts. Stir until well distributed. Add flour mixture. Stir until well blended. Spread in pan. Bake 30 minutes or until brownies start to pull away from the sides of pan. Do not over bake.

BUTTERSCOTCH BROWNIES

Ingredients:

- ½ C butter
- 1 C flour
- 1 C brown sugar
- 1 t vanilla
- 2 eggs
- ¼ t salt

Directions: Mix all ingredients together and pour into greased 8" pan. Bake 30 minutes at 350°.

Shared by Deb Trump

CARAMEL TOFFEE BARS

Ingredients:

- 1 C. butter or margarine (room temperature)
- ¾ C. brown sugar (packed)
- 1 egg yolk
- 8 oz. milk chocolate morsels
- ⅛ tsp. salt
- 1 tsp. vanilla extract
- 2 C. flour
- ½ C. coconut (optional)

Directions: Cream butter and sugar. Add egg yolk. Beat until light. Stir in flour, salt and vanilla to make a moist crumbly mixture. Pat firmly into a lightly greased 13 inch by 9 inch pan. Bake in 350° oven for 20 minutes or just until golden brown. Sprinkle with chocolate morsels as soon as you remove from oven. Spread morsels over top as they melt to make an icing. Sprinkle with coconut if desired. Cool and cut into bars. Keep in air-tight container for freshness.

Shared by Eleanor Poberezny

CHERRY SQUARES

Ingredients:

- 1 C. butter or margarine, softened
- 1 ½ C. sugar
- 4 eggs, well beaten
- 2 C. sifted all-purpose flour
- 1 Tbsp. vanilla extract
- 1 Tbsp. lemon or orange extract
- 1 (15 ½ oz.) can cherry pie filling or other fruit

Directions: Cream shortening and sugar together. Add eggs and mix well. Add extracts and sifted flour. Spread batter into a well-greased 15"x10" jelly roll pan. Do not use regular cookie sheet. Mark batter into 28 squares. Spoon cherry pie filling into center of each square. Bake 40 minutes at 350° or until lightly browned. Cut into squares and sprinkle with powdered sugar. **Makes 28 bars.**

Shared by Annette Michalski

CHOCOLATE BROWNIES

Ingredients:

- 6 Tbsp. plain yogurt
- 1 C. granulated sugar
- ½ C. cocoa powder
- 1 tsp. vanilla extract
- ½ C. frozen egg substitute, thawed or 2 slightly beaten egg whites
- ½ C. all-purpose flour
- ¼ C. finely chopped walnuts (optional)

Directions: Preheat oven to 350°. Lightly spray 8-inch square baking pan with light vegetable cooking spray. Combine sugar and cocoa powder, then add yogurt; stir until well blended. Add egg substitute and vanilla, stir to blend. Stir in flour and walnuts. Pour batter into prepared pan. Bake 25 minutes or until edges begin to pull away from sides of pan. Cool in pan on wire rack. Cut into 16 squares. **Makes 16 brownies.** **The lean way to make it chocolate - low in fat, sodium and cocoa, no cholesterol.*

CREAM CHEESE ALMOND SQUARES

Ingredients:

- ½ C soft butter
- 2 Tbsp sugar
- 2 Tbsp milk
- ½ tsp grated lemon rind
- 16 oz soft cream cheese
- 1 C sugar Toasted sliced almonds
- 1 Tbsp lemon rind
- 1 C chopped almonds, toasted
- 1 C sifted powdered sugar
- 1 Tbsp water
- 1 tsp cinnamon
- 1 egg, lightly beaten

Directions: Mix butter, sugar, milk and ½ tsp lemon rind, add flour and mix. Press into 9" pan and set aside. Mix cheese, sugar, egg and 1 tsp lemon rind, add chopped almonds and pour into pan. Bake 1 hour and 10 minutes at 300°. Mix sugar, water and cinnamon. Spread on hot dessert and let cool. Chill 3-4 hours, cut and garnish with almonds.

CRISPY DATE BARS

Ingredients:

- 1 C flour
- ½ C brown sugar
- ½ C soft butter
- 1 C chopped dates
- 1/2 C sugar
- ½ C butter
- 1 egg beaten
- 2 C crispy rice cereal
- 1 C chopped nuts
- 1 tsp vanilla
- ½ tsp vanilla
- 2 C powdered sugar
- 3 oz soft cream cheese

Directions: Combine first 3 ingredients, press into 11"x7" or 9" square pan. Bake at 375° to 12 minutes till golden brown. In medium saucepan, combine date, sugar and butter. Cook over low heat till mixture comes to a boil, stirring constantly. Simmer 3 minutes. Blend about ¼ cup hot mixture into 1 beaten egg. Return to sauce pan. Cook until mixture bubbles. Remove from heat. Stir in 2 cups crispy rice cereal, 1 cup of chopped nuts and 1 teaspoon of vanilla. Spread over baked crust and cool. Combine powdered sugar, vanilla and cream cheese, beat on low speed until smooth. Spread over cooled filling. Cut into bars.

DREAM BARS

Ingredients:

- ½ C soft butter or margarine
- ¼ tsp salt
- ½ C brown sugar
- 1 C shredded coconut
- 1 C walnuts
- 1 tsp vanilla
- 2 eggs
- 1 C corn flakes firmly packed
- 1 C sifted flour
- 1 C brown sugar, firmly packed

Directions: Mix ½ cup brown sugar, flour and butter. Press into greased 12"x8"x 1" pan. Bake 15 minutes at 350°. Mix eggs with 1 cup brown sugar till light and fluffy. On low speed, add remaining ingredients-just until mixed. Spread on other layer. Bake 20 minutes. Butter while warm.

EASY ALMOND CRUNCH BARS

Ingredients:

- 1 pkg coconut-almond or coconut-pecan frosting mix
- 1 C flour
- ½ C margarine, melted
- 1 or 2 t almond extract
- 1 C powdered sugar
- 2 or 3 T milk

Directions: Mix first four ingredients. Spread in 9"x13" ungreased dish. Bake at 350°, 10-20 minutes until golden brown. In small bowl, combine remaining ingredients and drizzle over warm bars. Cut while warm.

GRANOLA BARS

Ingredients:

- 3 ½ C. quick oats
- 1 C. raisins
- 1 C. chopped nuts
- ⅓ C. honey or molasses
- ⅓ C. butter, melted
- ⅓ C. peanut butter
- ½ C. firmly packed brown sugar
- 1 egg, beaten
- ½ tsp. vanilla extract
- ½ tsp. salt

Directions: Combine all ingredients; mix well. Press firmly into well greased 15"x10" jelly roll pan. Bake in preheated oven at 350° about 20 minutes. Cool; cut into bars and store in tightly covered container in cool, dry place or in refrigerator. When using 13 inch by 9 inch pan or baking dish, bake at 325° for 30 to 35 minutes.

VARIATIONS: In place of raisins and nuts, use coconut, sunflower seeds, carob chips, etc. In place of ⅓ cup peanut butter, use another ⅓ cup butter.

OATMEAL & APPLE-BUTTER BAR #1

Ingredients:

- 1¼ c. flour
- 1 c. packed brown sugar
- ¾ c. butter, cut in pieces
- ¾ c. apple butter
- 1¼ c. Oats

Directions: In large bowl, mix flour and sugar. Cut in butter until mixture resembles coarse crumbs. Stir in oats until well blended. Press half the mixture firmly in greased 8-inch square pan to form compact layer. Spread apple butter to within ½ inch of edges. Sprinkle remaining oats mixture over apple butter; press carefully but firmly. Bake in preheated 350° oven about 40 minutes or until lightly brown. Cool in pan on rack. Cut in 1"x4" bars.

OATMEAL & APPLE-BUTTER BARS #2

Ingredients:

- 1 ¼ C flour
- 1 C packed brown sugar
- ¾ C butter or ¾ C apple butter
- ¾ C margarine-cut in pieces
- 1 ¼ C quick-cooking oats

Directions: In a large bowl mix flour and sugar. Cut in butter until mixture resembles coarse crumbs. Stir in oats until well blended. Press half the mixture (about 2-½ cups) firmly in greased 8" square pan to form compact layer. Spread apple butter to within ½" of edges. Sprinkle remaining oats mixture over apple butter; press carefully but firmly. Bake in preheated 350° oven about 40 minutes or until lightly browned. Cool in pan on rack. Cut in 1"x 4" bars or 2" squares.

Makes 16.

OLD WORLD RASPBERRY BARS

Ingredients:

- 2¼ C flour
- 1 C sugar
- 1 C shopped pecans
- 1 C butter-soft
- 1 egg
- 10 oz raspberry preserves

Directions: Combine all ingredients except preserves. Beat at low speed, scraping sides of bowl often, until mixture is crumbly, 2-3 minutes. Reserve 1-½ cups of crumb mixture; set aside. Press remaining mixture into greased 8" square pan. Spread preserves to within ½" from edge of crumb mixture. Crumble remaining crumb mixture over preserves. Bake near center of oven for 40 to 50 minutes at 350°. Cool. Cut into bars.

ORANGE GUMDROP CHEWS

Ingredients:

- 3 eggs
- 1 Tbsp water
- 2 C brown sugar
- ½ tsp salt
- 1 ½ C orange slices, cut up
- 1 ¼ C coconut
- ½ C broken nuts
- 2 C sifted flour

Directions: Beat eggs with water till foamy. Slowly add sugar and salt, beating until light and fluffy. Mix candy, coconut, nuts and flour well and add to egg mixture. Spread in greased 15¼" x 10 ½" x 1" jelly roll pan. Bake at 375° for 18-20 minutes or until done. Cool. Cut in bars.

PINEAPPLE CHEESECAKE BARS

Ingredients:

- ½ C sweet cream butter
- 1¼ flour
- 1 T lemon juice
- ½ C candied pineapple-diced
- 8 oz cream cheese, soft
- ¼ C sugar
- 1 egg
- ⅓ C sugar
- 1 T grated orange peel

Directions: In bowl, cut butter in chunks. Add flour, sugar and orange peel and beat on low speed, scraping sides of bowl often till well mixed. Reserve ½ cup crumb mixture and set aside. Press the rest into ungreased 8" square baking dish. Bake near center of 350° oven for 12 to 17 minutes. In the same bowl, mix the rest of ingredients except pineapple. Beat on medium speed till light and fluffy. Add pineapple. Spread over baked crust (hot). Sprinkle with remaining crumb mixture. Return to oven. Bake 15-20 minutes. Cool completely. Cut. Cover. Store in refrigerator.

QUICK OATMEAL BARS

Ingredients:

- ½ C margarine-melted
- 1½ C quick rolled oats
- ¾ C chopped nuts
- ½ C sugar

Directions: Mix well all ingredients (mixture will look dry). Press into 9" square baking pan. Bake in preheated 375° oven for 15 minutes. Cool 2 minutes, then cut into bars. Remove to rack to cool.

RAISIN SQUARES

Ingredients:

- 1 c. raisins
- 2 Tbsp. lemon juice
- Grated rind of 1 lemon
- 1 c. water
- 6 Tbsp. butter
- 1 tsp. oil
- ½ c. brown sugar
- 3 Tbsp. honey or molasses
- ⅓ c. oatmeal
- 1¼ c. wheat flour
- ½ tsp. salt

Directions: Cook raisins, lemon juice and rind and water until raisins are tender. Thicken with cornstarch, if necessary. Set aside. Cream butter and add oil. Blend in sugar, blend in honey. Add all remaining ingredients and press half of mixture in 9" pan. Spread on the raisin mixture. Sprinkle reserve crumb mixture on top, smooth and press down. Bake 25 minutes at 375°.

SAUCEPAN BROWNIES

Ingredients:

- ½ C butter or margarine
- 1 C sugar
- ¾ C flour
- ½ C chopped pecans
- 1 oz unsweetened chocolate
- 2 eggs, slightly beaten
- 1 tsp vanilla

Directions: Preheat oven to 350°. Melt butter in heavy saucepan with chocolate, over low heat. Remove from heat and cool slightly. Add sugar, then mix in eggs. Stir in flour, vanilla and pecans. Spread into well greased 8" x 8" x 2" pan. Bake 30-35 minutes. Cool in pan and cut.

SPICY NUT BARS

Ingredients:

- ½ C butter
- ½ C shortening
- 1 C sugar
- ½ tsp cinnamon
- 1 tsp vanilla
- ¼ tsp nutmeg
- 1 egg
- 2 C flour
- ½ tsp salt
- ⅓ C chopped nuts

Directions: Cream butter, shortening, sugar, vanilla and egg until fluffy. Stir in sifted dry ingredients, then nuts. Dough will be stiff. Press evenly into 15" x 10" shallow pan. Bake at 350° for 25-30 minutes. Cut into bars.

UNLEAVENED BROWNIES

Ingredients:

- ⅔ stick butter
- 2 squares unsweetened chocolate
- 1 C sugar
- 2 eggs
- ½ C flour
- 1 tsp vanilla
- Pinch salt

Directions: Melt butter and chocolate. Cool slightly. Sift flour sugar and salt together. Add eggs, vanilla and mix with chocolate mixture. Pour in greased pan. Cook at 375° for 30-35 minutes.

CRACKERS

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CHEDDAR CRACKERS

Ingredients:

- ½ t salt
- ¾ C flour
- ¼ C wheat germ
- 1½ C sharp cheddar, shredded
- ½ C finely chopped nuts
- ¼ C finely minced onions
- ⅓ C soft butter
- Dash of cayenne pepper

Directions: Combine salt, flour and wheat germ. Blend in butter, add rest. Halve dough, shape each piece into a roll 7"x 1½". Wrap in wax paper and chill several hours. Slice into ¼" wafers, slightly greased pan and bake at 350° for 12-14 minutes.

CHEESE CRACKERS

Ingredients:

- ⅔ C grated cheddar cheese
- 2 Tbsp butter
- 3 Tbsp milk
- ⅔ C whole wheat flour

Directions: Grate cheese and measure. Cheese that has dried somewhat is better for grating. Sift flour and measure required amount.

Cream butter in a medium-size mixing bowl adding the cheese and blending until well mixed. Add milk, beating it in a tablespoonful at a time. Pour in flour and work the mixture with spoon or hands until it forms a fairly smooth ball.

Press out the dough on a lightly floured surface, then roll with rolling pin slightly thinner than for pie crust. Cut into small rounds or sticks. Prick with fork. Place pieces on ungreased cookie sheet and bake at 400° for 5-8 minutes. They should be slightly puffed and faintly brown. **Makes about 2 dozen.**

DOUBLE CHEESE TWISTS

Ingredients:

- ⅔ C flour
- ¼ C cornmeal
- ½ tsp salt
- ⅔ C shredded cheddar
- 2 Tbsp shortening
- 3½ - 4 Tbsp cold water

Directions: Mix flour, cornmeal and salt. Cut in cheddar and shortening. Add water. Shape dough into a ball. Place between 2 sheets of wax paper. Roll into a 12" x 10" rectangle. Cut into 3" x ½" strips. Twist each 2 or 3 times. Place on ungreased pan, pressing down on ends to prevent curling. Bake 5-7 minutes at 425°. Remove and roll in Parmesan cheese. Cool.

GRAHAM CRACKERS

Ingredients:

- 2 C flour (whole wheat)
- 2 Tbsp arrowroot
- ½ C oil
- 1½ C unbleached flour
- ½ tsp salt
- ½ C molasses
- ¼ C water
- 1 tsp vanilla
- ¼ C honey

Directions: Mix first 5 ingredients together until crumbly like pie dough. Mix liquids and pour into flour mixture, mix thoroughly, knead. Roll out on floured board. Cut into squares, prick with fork. Use pancake turner to lift onto greased pan. Bake 275-300° for 30 minutes until slightly brown.

PARMESAN ROUNDS

Ingredients:

- ¾ C grated parmesan
- ½ C flour
- ⅛ tsp cayenne pepper
- ¼ C soft butter
- 2 Tbsp cold water
- 2 Tbsp fine chopped nuts
- 1 Tbsp parsley flakes

Directions: Mix grated cheese, flour and pepper. Cut in butter, sprinkle on water 1 tablespoon at a time, stirring after each with a fork till all is moist. Form into 1½" roll. Combine nut and parsley and coat the roll.

Cut into ¼" slices. Place on ungreased pan, bake 12 minutes at 375°. Cool. These freeze well.

RUTHIE'S CRACKERS

Ingredients:

- 2 C whole wheat flour
- 2 C white flour
- 3 Tbsp sugar
- ½ C oil
- 1½ C warm water

Directions: Mix and take a piece as for pie dough and roll out thin as possible, keeping board well-floured. Place on baking sheet and cut in size squares desired. Prick with fork to avoid bubbles. Bake about 13 minutes at 375°. Before baking, sprinkle with salt, garlic salt, onion salt, celery salt, or seasoned salt.

SAVORY GRANOLA CRACKERS

Ingredients:

- 2 C rolled oats
- $\frac{3}{4}$ C whole-wheat flour
- $\frac{1}{2}$ C slivered almonds
- $\frac{1}{4}$ C wheat germ
- $\frac{1}{4}$ C sesame seeds
- 1 Tbsp honey
- $\frac{3}{4}$ C oil
- $\frac{1}{2}$ tsp salt
- $\frac{1}{4}$ tsp oregano
- $\frac{1}{4}$ tsp thyme
- $\frac{1}{2}$ tsp onion powder
- 3 eggs

Directions: Preheat oven to 400°. In large bowl, stir together first 10 ingredients. Beat together eggs and oil, add to oat mixture. With a spatula, press dough evenly into a greased 10" x 15" pan. Bake 20 minutes or until golden brown. Cut into 1½" squares, then into triangles. Remove to rack to cool. Store in airtight container. Makes 50-75.

SNACKIN' CRACKERS

Ingredients:

- 2 C wheat flour
- 1 tsp salt
- $\frac{1}{2}$ C sesame seeds
- $\frac{1}{4}$ raw wheat germ
- $\frac{1}{4}$ C oil
- $\frac{1}{2}$ C cold water
- Water

Directions: Blend flour, salt, seeds and wheat germ. Add oil and mix with fork. Add cold water and mix well. Continue adding additional water a little at a time until dough is soft and workable. Knead 5-10 minutes. Take a golf-ball-sized lump, roll it as thin as possible. Cut with a cookie or biscuit cutter. Place on ungreased cookie sheet at 400°, turning to lightly brown both sides. For different taste, replace the cup of flour with cornmeal, rye or oat flour. Seeds can be replaced by sunflower or poppy seeds, or by coconut or chopped nuts. Any herb can be added.

TANGY CHEESE WAFERS

Ingredients:

- 1 C. flour
- 1/3 C. butter, softened
- 3/4 tsp. salt
- 1/2 tsp. sugar
- 1/2 tsp. ginger
- 1/4 C. toasted sesame seeds
- 1 egg yolk
- 1 (4 oz.) pkg. shredded cheddar cheese

Directions: Into medium bowl, sift dry ingredients and stir in cheese. With pastry cutter or 2 knives used scissors-fashion, cut in butter until mixture resembles coarse crumbs. With fork stir in egg yolk, sesame seeds and 2 teaspoons cold water. Mix well and shape into a ball. Preheat oven to 350°. With floured rolling pin on well floured board, roll out dough about 1/8 inch thick. Cut into 3" x 1" strips. Lift with pancake turner to ungreased cookie sheet. Reroll scraps. Serve warm or cold. Makes about 48 wafers. Keep in tightly covered container.

Shared by Kimberly King

TASTY OAT CRACKERS

Ingredients:

- 1 C. oat flour
- 1 Tbsp. sesame seeds
- 1/3 C. wheat germ (optional)
- 2/3 C. flour
- 1 tsp. salt, seasoned salt, or garlic salt
- 1 Tbsp. sugar
- 1/4 C. butter

Directions: Combine dry ingredients. Cut in butter until mixture resembles coarse crumbs. Mix in 1/2 cup water until dry ingredients are moistened. Shape dough into a 12-inch log. Wrap and chill several hours. Slice 1/8 inch thick. Flatten very thin with a fork. Bake at 370° for 12 minutes or until edges brown. Cool on rack.

Shared by Dianne Clark

TASTY ONION - CHEESE CRACKERS

Ingredients:

- 1 1/2 lbs. grated cheddar cheese
- 1 1/2 C. butter, softened
- 1 tsp. salt
- 3 Tbsp. minced dried onion or
- 3/4 C. chopped fresh
- 1 1/2 C. chopped pecans
- 3 C. whole wheat pastry flour
- 3/4 tsp. paprika
- 3/4 tsp. pepper

Directions: Beat the softened butter and add rest of ingredients. Mix well and form into 3 rolls approximately 2" in diameter. Chill and when ready to bake slice into 1/4" slices. Place on an ungreased baking sheet and bake at 350° for about 12 minutes or until lightly browned. Remove from sheet and cool on wire rack. These may be made ahead and stored in a cookie tin. **Makes 5 - 6 dozen.**

Shared by Mary Ledy

TOASTY CHEESE CRACKERS

Ingredients:

- 2 C. (8 oz.) cheddar cheese, shredded
- 1 C. flour
- ½ C. parmesan cheese
- ¼ tsp. salt
- ½ C. butter or margarine, softened
- 1 C. uncooked oats, quick or old fashioned
- 3 Tbsp. water

Directions: Preheat oven to 400°. Beat together cheeses, butter and water until well blended. Shape dough to form 12" roll. Wrap and refrigerate about 4 hours. Cut ⅛" - ¼" thick slices; flatten slightly. Bake on lightly greased cookie sheet for 8 to 10 minutes, or until edges are light golden brown. Immediately remove from cookie sheet; cool on wire rack. **Makes about 6 dozen.** (Dough may be stored up to 1 week in refrigerator.)

WELCOME WAFERS

Ingredients:

- ¾ C. butter
- ½ clove garlic, minced
- ⅓ C. crumbled bleu cheese
- 1 tsp. snipped parsley
- ½ C. shredded cheddar cheese
- 1 tsp. snipped chives
- 1 C. unbleached flour

Directions: Cream butter, bleu and cheddar cheeses. Mix in flour, garlic, parsley, and chives. (May need to add a little cold water to make pie crust consistency so it will hold together.) Shape in 1½" rolls; chill. Slice and bake at 375° 8-10 minutes. **Makes 40 crackers.**

WHEAT CRISPS

Ingredients:

- ¼ C. sugar
- ½ C. powdered milk
- ½ C. whole wheat flour
- ½ C. wheat germ
- ¾ C. butter

Directions: Mix together all dry ingredients. Blend in butter with pastry blender. Knead with hands until smooth and soft dough forms. Form into small balls and flatten out with fork on ungreased cookie sheet. Bake in 300° oven until edges are slightly browned. Bake 20-25 minutes. **Makes 2 to 2½ dozen.**

WHOLESOME OATMEAL CRACKERS

Ingredients:

- 1 C quick-cooking rolled oats
- $\frac{2}{3}$ C flour
- $\frac{1}{2}$ tsp salt, seasoned salt, celery or garlic salt
- $\frac{1}{3}$ C toasted wheat germ
- 1 Tbsp brown sugar
- $\frac{1}{4}$ C oil
- $\frac{1}{3}$ C water

Directions: In mixing bowl, stir together oats, flour, wheat germ, brown sugar and desired salt. Make a well in the center and add the water and oil all at once. Stir just until dry ingredients are moistened. Form dough into a ball and divide in half. On greased baking sheet roll half the dough to a 12" x 8" rectangle. Cut into 2" squares. Bake at 350° for 20-22 minutes or until crisp. Remove to wire rack to cool. Store in tightly covered container. **Makes 48 crackers.**

PANCAKES & CREPES

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BASIC DESSERT CREPES

Ingredients:

- 1 C. all-purpose flour
- 1½ C. milk
- 2 eggs
- 2 Tbsp. sugar
- 1 Tbsp. cooking oil
- ⅛ tsp. salt

Directions: In a bowl combine all ingredients. Beat with rotary beater until blended. Heat a lightly greased 6" skillet. Remove from heat; spoon in about 2 tablespoons batter evenly. Return to heat; brown on one side only. To remove crepe, invert pan over paper toweling; remove crepe. Repeat the process, **making 16-18 crepes**, greasing skillet occasionally.

CHEESE QUICHE

Ingredients:

- 1 (8-inch) baked pastry shell
- 1 C. minced onion
- 2 Tbsp. butter
- 1 C. Half-and-Half
(equal parts of milk and cream)
- 2 eggs, beaten
- ½ tsp. salt
- ¼ tsp. pepper
- 2 C. grated Gruyere cheese
- ½ tsp. paprika

Directions: Sauté onion in butter until soft and slightly browned. Cool and place in shell. Beat half-and-half, eggs, salt and pepper. Add cheese. Pour over onions, sprinkle with paprika and bake in a 375° oven 25-30 minutes. Quiche is done when toothpick inserted in center comes out clean. Cool 3 minutes before cutting; serve immediately or at room temperature. (Never reheat or freeze after filling the pastry shell).

CHICKEN & TURKEY-HAM QUICHE

Ingredients:

- 1 (8-inch) pie shell
- ½ C. cooked turkey-ham,
cut into small pieces
- ¼ C. cooked peas
- ½ C. cooked chicken,
cut into small pieces
- 2 Tbsp. butter
- 2 tsp. flour
- ½ C. double-strength chicken broth
- 3 Tbsp. finely chopped parsley
- Grated rind of 1 lemon
- 1 small onion, finely chopped
- 2 mushrooms, thinly sliced

Directions: Mix the meats and peas together and pour into pastry shell. Heat the butter and saute the onion for 3 minutes. Add the mushrooms and sauté for 1 minute. Stir in flour. Stir in chicken broth, parsley and lemon rind. Remove from heat and cool slightly. Stir in eggs and pour into pastry shell. Bake 375° for 25-30 minutes. Trimming the pastry shell after the quiche has been baked will minimize the shrinking of the shell.

GERMAN PANCAKES

Ingredients:

- 4 eggs
- ½ tsp. salt
- ⅔ c. milk
- 1 Tbsp. sugar
- ⅔ c. flour
- 2 Tbsp. butter, soft

Directions: Heat oven to 400°. Butter well 2 (9 inch) cake pans. Beat eggs until light yellow. Add remaining ingredients, beat until smooth. Pour into pans and bake for 20 minutes, then reduce heat to 350° and bake 10 minutes. Slide onto hot plates. Serve with lemon slices, powdered sugar and butter, syrup, jelly, honey etc. **Yield: 2 (9 inch) pancakes.**

Shared by Brenda Nevels

GOLDEN DELIGHT PANCAKES

Ingredients:

- 1 C. cream style cottage cheese
- ¼ C. oil
- 6 eggs
- ¼ C. milk
- ½ C. flour
- ½ tsp. vanilla extract
- ¼ tsp. salt

Directions: Put all ingredients into blender container. Cover and blend at high speed 1 minute, stopping to stir down once. Bake on greased griddle using ¼ cup batter for each pancake. Makes 20 4-inch pancakes.

PIZZA QUICHE

Ingredients:

- 1 (9-inch) unbaked pie shell
- 6 slices dried beef
- ⅔ C. shredded Swiss cheese
- 1 Tbsp. minced onion
- 3 eggs
- 2 Tbsp. flour
- 1 C. milk
- 1 (8 oz.) can tomato sauce
- ½ tsp. salt
- ¼ tsp. basil
- ¼ tsp. oregano
- Parsley

Directions: Cook beef until crisp in skillet; then drain and crumble it. Bake pastry shell at 400° for 5 minutes; remove from oven. Cover bottom of shell evenly with ⅓ cup cheese; sprinkle on beef, onion, and remaining ⅓ cup cheese. Beat eggs and flour until smooth; blend in milk ½ cup tomato sauce, salt, basil, and oregano. Pour into pie shell.

Bake at 400° for 15 minutes; reduce oven to 325° and continue baking 25-30 minutes or until done. (Knife stuck in center will come out clean.) Using a spoon, drizzle remaining tomato sauce in spoke design over top of pie; let stand 10 minutes before cutting into wedges. Garnish with parsley.

Shared by Craig Clark

SWEDISH PANCAKES

Ingredients:

- 7 eggs
- 8 Tbsp. butter
- 3 C. milk
- 2 C. flour
- 2 tsp. salt

Directions: Mix ingredients together. Heat heavy skillet and coat with butter. Pour small amount of batter on skillet, enough to lightly cover bottom of skillet. Cook until lightly browned on both sides. **Makes 12 large pancakes.**

These are our favorite pancakes. We serve them with syrup or fresh fruit or use them in place of crepes for beef stroganoff and chicken divan crepes.

POPOVERS

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CHEESE POPOVER PUFFS

Ingredients:

- 1 C flour
- ½ tsp salt
- 1 C milk
- 2 eggs
- 1 Tbsp margarine-melted
- ¼ C shredded cheddar cheese

Directions: Combine all ingredients except cheese. Beat at medium speed until smooth; stir in cheese. Heat a well-greased muffin pan in hot oven for 3 minutes. Spoon in batter, filling ⅔ full. Bake at 425° for 15 minutes; reduce heat to 350° and bake 25 minutes until golden brown. Serve immediately. DO NOT OPEN DOOR while baking!

COTTAGE CHEESE ROLLS

Ingredients:

- ½ C margarine
- 1 C cottage cheese
- 1 C flour

Directions: Mix ingredients together well and refrigerate 8 hours or overnight. Divide dough into two balls. Roll out one at a time as for pie crust on a well floured surface. Cut into wedges and roll up each piece starting with wide end. Place on cookie sheet and bake 30 minutes at 350°. If desired, frost with powdered sugar thinned with milk while rolls are still warm.

DUTCH BABY POPOVERS

Ingredients:

- 6 Large eggs
- 1 C flour
- ½ tsp salt
- 2 Tbsp butter, melted
- 2 Tbsp shortening
- 1 C milk

Directions: Make batter at least 1 hour before baking or even a day ahead.

Put eggs, flour, salt, milk and butter in blender. Cover and blend 30 seconds at medium speed, until smooth. Cover batter and let stand up to 4 hours at room temperature or chill overnight. Heat oven to 450°. Using 1 tablespoon of shortening for each, grease two 9" metal pie pans or ovenproof iron skillet. Place greased pans in oven for 5 minutes to heat.

Pour batter into pans and bake 20 minutes. Reduce oven temperature to 350° and bake 5 to 10 minutes longer, until edges are puffed and golden. Remove to warm serving plates and cut into wedges. Makes 8 servings. Good with syrup or any kind of fruit sauce.

Strawberry Sauce: Thaw one 10 ounce package of frozen strawberries. Mix ¼ cup water and 1½ teaspoon cornstarch in a 1-quart saucepan. Stir in strawberries and 1 teaspoon fresh grated lemon peel. Stir over moderate heat until it comes to a full boil.

POPOVERS (#1)

Ingredients:

- 1 large egg
- ½ tsp salt
- ½ tsp oil or melted butter
- 1 C milk or ½ C milk & ½ C water
- 1 C flour sifted
- 1 tsp sugar (optional)

Directions: Start oven 10 minutes before baking; set at 450°. Butter a popover pan with 9-12 medium cups or use custard cups, heat 3-4 minutes in oven. Mix flour, salt, sugar and resift into mixing bowl. Combine milk, egg and butter, add to flour mixture, then beat thoroughly with rotary beater a minute or two. Batter should be bubbly. Pour batter quickly into the hot pan or cups, half full. Place in hot oven and bake 15 minutes, then reduce heat to 350°, and bake 15 minutes longer.

POPOVERS (#2)

Ingredients:

- 4 eggs
- 2 C milk
- 2 C flour
- 1 tsp salt
- 1 Tbsp oil
- ½ tsp vanilla

Directions: Heat oven to 450°, grease 12 deep custard cups or 16 medium ones. Beat eggs slightly, then add milk, flour and salt. Beat till smooth. Add oil and vanilla, mix. Do not over beat. Pour into cups, and bake 25 minutes. Lower oven temperature to 350° and bake 15-20 minutes more. Remove from pan immediately, serve warm.

BEVERAGES

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Shared by Renee Burkhart

FAVORITE PUNCH

Ingredients:

- 1 qt. Squirt (soda pop with grapefruit-like flavor)
- 1 large can frozen lemonade
- 1 qt. 7-Up (soda pop with lemon and lime flavor)
- 1 can Very Berry Hawaiian Punch

Directions: Mix ingredients in a punch bowl and serve. May add gin, vodka, whiskey or other alcohol to individual servings.

Shared by Ginny Tennant

HOMEMADE KAHLUA

Ingredients:

- 4 C. water
- 4 C. white sugar
- 1 C. brown sugar
- 2 oz. instant coffee, not decaffeinated
- 2 tsp. pure vanilla extract
- 1 qt. good quality vodka

Directions: Combine water, sugars and coffee in large pan over moderate heat. Bring to slow rolling boil; let boil 5 minutes. Remove from heat and stir in vanilla and vodka. Let cool and pour into bottles. Refrigerate at least 1 week before using.

Shared by Renee O'Brien

PIÑA COLADA SLUSH

Ingredients:

- 1 lg. can unsweetened pineapple
- 2 C. light rum
- Juice 1 can cream of coconut
- Squirt, to mix (soda pop with grapefruit-like flavor)

Directions: Mix and freeze, stirring occasionally during the 24 hours. Freeze at least 48 hours. Serve in glasses; mix with Squirt.

PINEAPPLE WINE PUNCH

Ingredients:

- 2 (6 oz.) can frozen pineapple-orange juice
- 1 (28 oz.) bottle ginger ale, chilled
- ¼ C. lemon juice
- ¼ C. sugar
- 1 bottle dry white wine, chilled
- Ice cubes

Directions: In a punch bowl, prepare pineapple-orange juice according to manufacturer's directions. Add the wine, sugar and lemon juice; stir until sugar is dissolved. Carefully pour the ginger ale down the side of the bowl. Add ice cubes. Garnish with orange slices, if desired. **Makes 24 4-ounce servings.**

ROSÉ FRAPPÉ

Ingredients:

- 1 (4/5 qt.) bottle rosé
- ¾ C. water
- 1 (6 oz.) can frozen lemonade, thawed
- Crushed ice

Directions: Combine rosé, lemonade and water. Pour over crushed ice into sherbet glasses. Garnish with cherry, if desired. **Serves 8.**

SANGRIA SLUSH

Ingredients:

- 1 (12 oz.) can frozen lemonade, thawed
- 1 (6 oz.) can orange juice, thawed
- 1 ½ C. water
- Oranges, lemons and limes, cut into wedges or slices
- Dry red, dry white or blush wine, chilled

Directions: In a large bowl combine lemonade, orange juice and water. Freeze until firm. Scoop frozen mixture into a small bowl. Fill a larger bowl with ice. Insert the bowl of slush in the ice-filled bowl. Place bowls on a platter; surround the bowls with the fruit. To serve, spoon slush into a glass, pour in the wine of choice and add the desired fruit. **Makes 4 cups slush.**

Shared by Ginny Tennant

SPARKLING STRAWBERRY PUNCH

Ingredients:

- 2 (10 oz.) pkgs. frozen sweetened strawberries, thawed
- 1 (6 oz.) can frozen lemonade concentrate, thawed
- 1 (4/5 qt.) bottle rosé wine, chilled
- 2 (28 oz.) bottles ginger ale, chilled
- 1 (28 oz.) bottle club soda, chilled
- 2 trays ice cubes
- ¼ C. sugar
- Orange slices for garnish

Directions: In covered blender container blend strawberries and undiluted lemonade concentrate until well blended. Pour mixture into a chilled large punch bowl. Add wine and remaining ingredients except orange slices. Stir until sugar is dissolved. Garnish with orange slices. **Makes 18 cups.**

Shared by Carolyn Brittain

STRAWBERRY-BANANA SHAKES

Ingredients:

- 1 lg. banana, sliced
- 1 tsp. lemon juice
- 1½ c. strawberry nonfat frozen yogurt
- 1 c. frozen unsweetened strawberries
- 1 c. skim milk

Directions: Combine banana and lemon juice; toss gently to coat. Place bananas on baking sheet. Cover and freeze 1 hour. Combine bananas, yogurt and remaining ingredients in blender. Process until smooth. Stop twice to scrape down sides. **Makes 4 cups.**

STRAWBERRY DAIQUIRI SLUSH

Ingredients:

- 3 C. water
- 1 (12 oz.) can lemonade
- ½ C. sugar
- 3 (10 oz.) pkgs. frozen strawberries
- 4 tea bags
- 1 pint rum
- 2 C. hot water
- 7-Up or water to mix.
- (7-UP is soda pop with lemon and lime flavor)

Directions: Mix and boil the 3 cups water and ½ cups sugar. Let cool. Steep 4 tea bags in 2 cups hot water for 5 minutes. Combine sugar water and steeped tea mixtures with frozen lemonade. In a blender, chop frozen strawberries. Add 1 pint of rum. Freeze overnight. Remove from freezer and let thaw until slushy. Mix ½ cup slush with water or 7-Up to fill glass.

Shared by Beverly Boring

STRAWBERRY SHAKE

Ingredients:

- 2 c. whole strawberries
- 2 Tbsp. sugar
- 1½ c. skim milk
- Dash cinnamon

Directions: If you are using fresh strawberries, halve berries and freeze. In a blender, combine the skim milk, sugar and cinnamon. Gradually add the frozen berries, blending at medium speed until smooth. Serve immediately. Makes 5 (5-ounce) servings.

CAKES

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Shared by Marge Seaver

APPLE PUDDING CAKE

Ingredients:

- 1 C. margarine
- 2 tsp. cinnamon
- 2 C. flour
- $\frac{2}{3}$ C. sugar
- 2 Tbsp. sugar
- 1 lg. pkg. vanilla pudding
- 3 to 4 C. peeled, sliced apples
- Whipped topping

Directions: Mix margarine, flour and 2 tablespoons sugar with pastry blender and press into a 13" x 9" pan. Coat apples with cinnamon and $\frac{2}{3}$ cups sugar and spread over crust. Bake for 45 minutes at 350°. During last 10 minutes, cook vanilla pudding as directed. Pour hot pudding over hot cake. Cool and refrigerate. When cold top with whipped topping. Do not use canned apples or instant pudding.

APPLESAUCE LOAF CAKE

Ingredients:

- $\frac{1}{4}$ C honey or pure maple syrup
- $\frac{1}{2}$ tsp ground cloves
- $\frac{1}{3}$ C corn oil
- 1 $\frac{3}{4}$ C whole wheat flour
- 1 tsp cinnamon
- 1 egg
- 1 C raisins
- 1 C thick applesauce
- $\frac{1}{2}$ tsp salt I C nuts (optional)

Directions: Beat honey, oil and egg together. Sift dry ingredients together and add spices. Lightly stir in raisins, nuts and applesauce. Spoon batter into oiled 9" x 5" loaf pan. Bake 40 minutes at 350°.

Shared by Jeanette Christoforo

CHERRY CHEESE CAKE

Ingredients:

CRUST

- 1 heaping C. flour
- ½ C. butter or margarine
- 1 Tbsp. Sugar

Other Ingredients

- 1 C. powdered sugar
- 1 (8 oz.) pkg. cream cheese
- 2 envelopes Dream Whip mix
(or other brand of whip cream)

Directions: Mix until crumbly, spread evenly in one 3" x 9" pan and bake at 325° until pale brown or tan, about 12 minutes. While crust is cooling, mix:

- 1 C. powdered sugar
- 1 (8 oz.) pkg. cream cheese

Beat until smooth and creamy. Spread on baked, cooled crust.

Mix 2 envelopes of Dream Whip mix (or other brand of whip cream) according to package directions. Spread this on top of cheese mixture. Then put cherry pie filling (blueberry is good, too) on top of Dream Whip. Refrigerate. Double or triple in larger pan for company or special occasions.

CHOCOLATE DELIGHT

Ingredients:

- 1 stick butter
- 1 c. flour
- 1 c. chopped pecans
- 1 (8 oz.) cream cheese
- 1 c. powdered sugar
- 1 c. Cool Whip (artificial whip cream)
- 2 small pkgs. instant chocolate pudding
- 3 c. milk

Directions: Mix first 3 ingredients together and pat into a 9" x 13" pan for crust. Bake 15-20 minutes at 350°. Cool completely. Mix next 3 ingredients and pour over crust. Mix pudding and milk and pour over cream cheese layer. Remaining Cool Whip can be spread over entire mixture and refrigerated. This can also be frozen and then allowed to thaw a short while before serving.

COCONUT CAKE

Ingredients:

- 1 C oil
- 2 C sugar
- 1 tsp coconut flavoring
- 6 whole eggs
- 2 C flour
- 1 tsp salt
- ½ C of shredded coconut

Directions: Cream oil and sugar, add coconut flavoring and beat. Add eggs. Sift flour and salt together and fold in shredded coconut. Bake in well-greased tube pan at 325° for 1 hour 10 minutes. Icing: Mix 1½ cup powdered sugar, ¾ cup of boiling water, and 3 scant teaspoon coconut flavoring in a saucepan. Bring to boil; boil 1 minute. Pour mixture over cake and return to oven for 3 minutes.

CREAM CHEESE POUND CAKE

Ingredients:

- 1½ C butter
- 8 oz cream cheese
- 3 C sugar
- 6 eggs
- 1½ tsp vanilla
- 1 tsp salt
- 3 C flour

Directions: Cream butter, cheese, sugar, salt and vanilla until fluffy, add eggs one at a time, beating well after each. Gently fold in flour. Bake in large greased and floured bundt pan, for 1½ hours at 300°.

Shared by Barbara Helsel

CREAM PUFF CAKE

Ingredients:

- 1 C. hot water
- ½ C. butter
- ¼ tsp. salt
- 1 C. flour
- 4 eggs
- 1 (3.4 oz.) pkg. pudding mix, any flavor
- 1 (8 oz.) pkg. cream cheese
- 1 (12 oz.) container whipped topping

Directions: Bring water, butter and salt to a boil. Add flour all at once. Beat eggs in one at a time. Spread out in a 13" x 9" pan. Bake at 350° for 1 hour or until top is crisp and golden brown. Cool. Mix together pudding and cream cheese. Spread over crust. Top with whipped topping. Refrigerate. **Makes 10-12 servings.**

GOLDEN WESTERNER CAKE

Ingredients:

- 3 sticks butter or margarine
- 1 carton powdered sugar
- 6 eggs
- 1 tsp vanilla
- 1 tsp lemon juice

Directions: Fill emptied sugar carton with flour-sifted three times. Have eggs and butter at room temperature. Cream butter, add powdered sugar and beat until fluffy. Add eggs one at a time, beating well after each. Sift flour 3 times, fill empty sugar carton with flour, and add gradually to batter. Add flavorings and mix well. Bake in a greased and floured bundt pan at 325° for 1½ hours. If desired, sprinkle with powdered sugar or serve with ice cream and fruit.

Shared by Laurie Shooltz

LEMON PUDDING CAKE

Ingredients:

- 4 eggs, separated
- ⅓ C. lemon juice
- 1 tsp. grated lemon peel
- 1 Tbsp. melted butter
- 1½ C. sugar
- ½ C. flour
- ½ tsp. salt
- 1½ C. milk
- Whipped cream

Directions: Beat egg yolks until thick and lemon colored, approximately 5 to 8 minutes. Blend in lemon juice, lemon peel and butter. Combine sugar, flour and salt in separate bowl. Add dry ingredients alternately with milk to egg mixture, beating after each addition. Beat egg whites until stiff and fold into batter.

Pour into a 1½-quart baking dish. Set in a pan of hot water. Bake at 350° for 50 minutes or until lightly browned. Serve warm and top with whipped cream. This produces a light cake on top with a layer of lemon pudding on the bottom.

Shared by Nancy Michalski

MACAROON CAKE

Ingredients:

- 6 eggs
- 1 C. shortening
- ½ C. margarine
- 3 C. sugar
- 1 tsp. almond extract
- 3 C. unsifted all-purpose flour
- 1 C. milk
- 2 (3½ oz.) cans flaked coconut

Directions: Separate eggs, placing whites in a large bowl, yolks in another large bowl. Let whites warm to room temperature about 1 hour. Preheat oven to 300°. Grease a 10" tube pan. With electric mixer at high speed, beat egg yolks with shortening and margarine until well blended. Gradually add sugar, beating until light and fluffy. Add almond extract and beat until blended.

At low speed, beat in flour (in fourths) alternately with milk (in thirds), beginning and ending with flour. Add coconut; beat until well blended. Beat egg whites just until stiff peaks form. With wire whisk or rubber spatula, gently fold whites into batter until well combined. Turn into prepared pan. Bake 2 hours.

Shared by June Besler

MISSISSIPPI MUD CAKE

Ingredients:

- 1 C. butter
- 4 eggs
- ⅓ C. cocoa
- 1 tsp. vanilla extract
- 2 C. sugar
- 1½ C. flour
- 1 C. coarsely chopped pecans
- 3 C. mini-marshmallows

Directions: Cream shortening and sugar. Add eggs, one at a time, beating after each. Sift flour and cocoa. Fold into creamed mixture. Add pecans and vanilla. Beat well. Butter and flour a 13x9-inch pan. Spoon cake mixture into pan and smooth over. Bake 30 to 35 minutes at 350°. Remove from oven and sprinkle with marshmallows. Return to oven for 10 minutes. Cool for 30 minutes.

Icing:

- 1 C. butter
- 1 lb. powdered sugar
- ⅓ C. cocoa
- 1 C. chopped pecans
- ½ C. evaporated milk

Directions: Melt butter. Sift together sugar and cocoa. Stir into butter along with nuts and milk. Spread over cake and let stand until thoroughly cold.

POUND CAKE (#1)

Ingredients:

- 1 lb butter
- 6 eggs total-add 2 eggs with each cup of flour
- 2 C sugar (preferable raw sugar)
- tsp vanilla
- 2½ C flour-whole wheat
- ⅓ C sweet cream preferable

Directions: Cream butter, gradually add sugar, beat well. Add eggs (two eggs for each cup of flour), alternating with flour. Mix well. Add cream and vanilla. Bake at 250° until golden brown, using bundt pan.

POUND CAKE (#2)

Ingredients:

- 1 C margarine or butter
- 4 eggs
- 1 C sugar
- 2 C flour
- 1½ tsp vanilla
- ¼ tsp salt
- ¼ tsp ground nutmeg

Directions: Cream butter, gradually adding sugar until light and fluffy. Add vanilla, add eggs one at a time. Sift together flour, salt and nutmeg. Gradually add dry ingredients to egg mixture and beat until thoroughly blended. Turn butter into greased 9" x 5" x 3" loaf pan. Bake in a 325° oven for 60-65 minutes. Cool cake in pan. **Makes 1 loaf.**

Shared by Deb Trump

QUICK APPLE CAKE

Ingredients:

- ½ C. butter or margarine, room temperature
- ½ C. sugar
- 3 eggs
- ½ tsp. vanilla extract
- 1 C. flour
- 1 lg. apple, pared, cored and cut into ¼-inch thick wedges
- ¼ C. sugar
- 1 tsp. cinnamon
- ¼ C. coarsely chopped almonds

Directions: Cream together butter and the ½ cup sugar. Add eggs and beat until fluffy. Stir in vanilla and flour, mixing well. Spread evenly in greased 9" round cake pan. Place apple wedges into cake batter to form a circular pattern. Mix together ¼ cup sugar and cinnamon. Sprinkle over cake. Sprinkle top with almonds.

Bake at 375° for 40 minutes or until a wooden toothpick inserted in middle of cake comes out clean. This cake is good served with vanilla ice cream or cinnamon flavored ice cream.

Shared by Jana Clark

RICH CREAM CHEESECAKE

Ingredients:

Shortbread:

- 1 ⅓ C. all-purpose flour
- ½ C. butter, cut in small pieces
- ¼ C. plus 1 Tbsp. sugar
- 1 egg yolk, reserve white
- Pinch of salt
- Grated peel of ½ lemon

Filling:

- 1 C. milk
- 1 C. granulated sugar
- Pinch of salt
- Grated peel of 1 lemon
- 4 egg yolks
- 2 envelopes unflavored kosher gelatin
- 3 Tbsp. water
- 2 C. whipping cream
- 2 (8 oz.) pkg. cream cheese
- Powdered sugar

Directions: To make shortbread, sift flour into a large bowl. Dot with butter. Make a well in the center and add sugar, egg yolk salt and lemon peel. Working from the center outwards, quickly knead all ingredients to a smooth dough. If too crumbly, add a small amount of reserved egg white until consistency is right. Press into a ball and wrap in plastic wrap. Refrigerate 30 minutes. Preheat oven to 375°. Grease 1 large baking sheet and bottom only of 10" spring form pan. On a floured surface or between 2 sheets of plastic wrap, roll out dough to make 2 10" rounds. Place 1 round on baking sheet and pierce all over with a fork to prevent it from rising unevenly during cooking. Place the other round on the bottom of the spring form pan. Bake both rounds for 8-10 minutes or until golden brown. While still warm, cut round which was pierced with a fork into 12 equal pieces (or more for smaller portions). Cool both on racks.

To make filling, put milk, sugar, salt, lemon peel and egg yolks into a double boiler. Heat gently, stirring constantly until smooth and slightly thickened. Remove lemon custard from heat and transfer to a medium bowl. In a small saucepan, dissolve gelatin in water over low heat. Stir into lemon custard; cool. Whip cream until stiff. Beat cream cheese to soften. When custard begins to set, stir in beaten cream cheese. Put mixture into a blender or food processor with knife blade attachment and process until smooth. Return to bowl and carefully fold in whipped cream.

Replace pan bottom with crust into spring form pan and line sides with a strip of waxed paper. Spoon in cream cheese filling; smooth the surface. Arrange cut shortbread on top to form a round. Refrigerate until set. When completely set, remove cheesecake from pan and carefully peel away waxed paper. Sift powdered sugar over cake.

VARIATIONS: For a less lemony flavor, put only peel of ½ lemon into the filling. You can also add fresh or frozen fruit to the filling. If you use frozen, thaw, drain and sweeten to taste. For fresh, wash and dry fruit and sprinkle with sugar. Allow fruit to sit for a few minutes before adding to the filling. This makes a very elegant and light dessert. This is especially nice for those who prefer the no-bake cheesecakes over the traditional baked ones. It's a little extra work, but worth it for special occasions.

RUM CAKE

Ingredients:

- 3 C sugar
- 3 C flour
- 1 C milk
- ½ t salt
- 1 tsp vanilla
- 5 eggs
- ½ C shortening
- 1 C butter
- 1 tsp coconut extract
- 2 tsp rum extract

Directions: Cream butter, shortening and sugar well. Add eggs one at a time, add milk and extracts. Sift flour and salt together and beat in a small portion at a time. Bake in tube pan for 1 hour 15 minutes. at 300°. Glaze: Melt 2 teaspoon butter, add 3 ounces of frozen orange juice concentrate and 1 cup confectioners sugar. Mix well and spread onto cooled cake.

SURPRISE CUP CAKES

Ingredients:

- 4 squares semi-sweet chocolate
- 2 sticks margarine
- ½ tsp burnt sugar flavoring (optional)
- ¾ C pecans, chopped
- 4 eggs
- 1 C flour
- 1¾ C sugar
- 1 tsp vanilla

Directions: Melt chocolate and margarine and flavoring. Add pecans; set aside. Mix, but do not beat eggs. Add flour and sugar. Fold into chocolate mixture. Spoon into muffin tins lined with cup liners. Fill about ⅔ full. Bake 325° for 35 minutes. Makes about 1½ dozen. Frosting is optional.

TUNNEL OF FUDGE CAKE

Ingredients:

- 1½ C flour
- 2 C sugar
- 1 C vegetable shortening
- 8 Tbsp cocoa
- 2 Tbsp corn syrup
- 4 eggs
- 2 Tbsp vanilla

Directions: Cream shortening, sugar and eggs. Combine all other ingredients. Beat until fluffy and light. Pour into 2 greased 8" pans. Bake 350° for about 30 minutes. Cool and Frost.

UNLEAVENED CHOCOLATE CAKE

Ingredients:

- ½ C butter or margarine
- 6 eggs
- 1½ C sugar
- 2 C flour
- 1 pkg chocolate butter-frosting
- 2 C walnuts

Directions: Cream butter well, add eggs one at a time, beating well after each one. Gradually add sugar. By hand, stir in flour, frosting mix and walnuts. Bake in greased and floured bundt pan for 350° for 60-65 minutes. Cool 2 hours.

DESSERTS

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APPLE CRISP

Ingredients:

- 3 pared sliced apples
- ½ tsp cinnamon
- ¼ tsp salt
- ¼ C water
- ⅓ C butter
- 1½ tsp lemon juice
- ½ C flour
- ½ C rolled oats
- ¾ C brown sugar

Directions: Put apples in 9" pan, sprinkle with salt and cinnamon. Pour in water. Drizzle with lemon juice. In separate bowl, mix flour, sugar and oatmeal. Cut in butter until pea-sized. Spread over apples and pat firmly. Bake at 350° for 1 hour.

Shared by Laura Worthern

BAKLAVA

Ingredients:

- 1½ C. butter cut into ¼ inch bits
- ½ C. vegetable oil
- 40 sheets filo pastry, each about 12" x 16" thoroughly defrosted if frozen
- 4 C. shelled walnuts pulverized in a blender or with a nut grinder

Directions: Clarify the butter in a heavy saucepan or skillet in the following fashion: Melt the butter slowly over low heat without letting it brown, skimming off the foam as it rises to the surface. Remove the pan from the heat let it rest for 2 or 3 minutes, then spoon off the clear butter and discard the milky solids at the bottom of the pan.

Preheat the oven to 350° and stir the vegetable oil into the clarified butter. Using a pastry brush coat the bottom and sides of the 13" x 9" baking dish with about 1 tablespoon of the butter mixture. Fold a sheet of phyllo in half crosswise, lift it up gently and unfold it into the prepared dish. Press the pastry flat, fold down the excess around the sides and flatten it against the bottom.

Brush the entire surface of the pastry lightly with butter and oil mixture, and lay another sheet of phyllo on top, oil mixture, and lay another sheet of phyllo on top, folding it down and buttering it in similar fashion. Sprinkle the pastry evenly with about 3 tablespoons of walnuts.

Repeat the same procedure using 2 sheets of buttered phyllo and 3 tablespoons of the walnuts each time to make 19 layers in all. Spread the remaining sheets of phyllo on top and brush the baklava with all the remaining butter and oil mixture.

With a small, sharp knife score the top of the pastry with parallel diagonal lines about ½" deep and 2 inches apart, then cross them diagonally to form diamond shapes. Bake in the middle of the oven for 30 minutes or until the top is crisp and golden brown.

(continued on next page)

Syrup:

(Make while baklava is baking)

- ½ C. honey
- ½ C. water
- ½ lemon, cut in quarters
- 1 C. sugar

Directions: Boil together the honey, sugar, water and lemon until it thickens a bit, about 20 minutes. Remove the lemon and pour syrup over the baklava as soon as it is removed from the oven. Let stand and when it is cool, it is ready to serve. Cut the cooled baklava into diamond shaped serving pieces. Makes 1 13" x 9" pastry.

Shared by Jane Stephens

BANANA SPLIT DESSERT**Ingredients:**

- 2 C. whole wheat flour
- 2½ C. cold milk
- 1 C. butter
- 1 (8 oz.) pkg. cream cheese
- ¾ C. powdered sugar
- ¾ C. brown sugar
- 1 (8 oz.) container Cool Whip
(artificially flavored whip cream topping)
- ½ C. nuts or oats (optional)
- 1 large can crushed pineapple
- ⅓ C. water
- 2 pkg. instant vanilla pudding
- Sliced bananas

Directions: Blend first 4 ingredients like pie crust then mix with water. Bake 10-15 minutes at 350°. Cool. Mix pudding and milk; let set and spread on crust. Mix together cream cheese, powdered sugar and Cool Whip. Spread on top of pudding. Drain crushed pineapple. Slice bananas over top layer. Cover with crushed pineapple. Sprinkle chopped nuts or coconut on top. **Serves 12.**

CHERRY CHEESE CAKE**Ingredients:**

- ¼ C butter
- ⅓ C raw sugar
- ⅔ C whole wheat flour and Miller's bran
- 1 egg
- 1 tsp lemon extract
- ½ tsp vanilla or almond extract
- 2 Tbsp brown sugar
- 1 C sour cream
- ¼ tsp cinnamon
- 3 Tbsp raw sugar
- 8 oz pkg cream cheese (soft)

Directions: For crust, melt butter in 8" baking dish. Stir in flour-bran mixture, sugar and cinnamon. Press evenly over bottom and up sides of dish. Mix next 4 ingredients and pour over crust. Bake uncovered, 5 minutes at 350°. Combine sour cream, sugar and extract and spread over cream cheese mixture. Bake uncovered 2 minutes. Cool slightly, spoon on pie filling. Chill several hours.

CHOCOLATE DELIGHT

Ingredients:

- 1 stick margarine
- 1 C flour
- 1 C chopped pecans
- 1 8 oz pkg cream cheese
- 1 C Cool Whip
- 2 small pkgs instant chocolate pudding
- 3 C milk
- 1 C powdered sugar

Directions: Mix first three ingredients together and pat into a 9" x 13" pan for crust. Bake 20-15 minutes at 350° Cool completely.

Mix next three ingredients and pour over crust. Mix pudding and milk and pour over cream cheese layer. Remaining Cool Whip can be spread over entire mixture and refrigerate. This can also be frozen and then allowed to thaw a short while before serving.

CREAM CHEESE PIE

Ingredients:

- ½ C. butter
- ¾ C. flour
- ½ C. rolled oats
- ½ C. chopped walnuts or pecans
- 2 Tbsp. sugar

Directions: Melt butter. Stir in remaining ingredients. Mix well and pat into 9" pie pan. Bake at 350° for 12 minutes or until very light brown. Do not over bake. Let cool.

FRUIT TART

Ingredients:

- 9-inch pie shell, baked
- 1 (15 ½-oz.) can pineapple tidbits
- 8 oz. cream cheese, soft
- ½ c. apricot preserves
- 1 c. strawberries, halved

Directions: Drain pineapple, keeping juice. Beat 3 tablespoons of pineapple juice, cheese and ¼ cup preserves until smooth and blended. Pour into shell. Arrange fruits on top. In a saucepan, mix remaining preserves and 1 teaspoon of pineapple juice. Heat on low until it starts to boil. Pour over fruit. Chill. **Makes 8 servings.**

Shared by Delores Giles

ICE CREAM PIE

Ingredients:

- ½ C. margarine, melted
- 1 C. brown sugar, packed
- 3 C. corn flakes, crushed
- 1 C. chopped nuts
- 1 C. coconut
- 1 qt. vanilla or French vanilla ice cream, softened

Directions: Mix all of the above, except ice cream, reserving about ¾ cup of crumbs. Press remaining into 9" pie pan. Fill with 1 quart softened vanilla or French vanilla ice cream. Sprinkle reserved crumbs on top. Freeze for several hours. **Makes approximately 8 servings.**

VARIATION: Spread fudge topping on top of ice cream and then sprinkle remaining crumbs on top.

Shared by Mary Ledy

PEACHES 'N' CREAM DESSERT PIZZA

Ingredients:

- 1 (14 oz.) can sweetened condensed milk
- ½ C. sour cream
- ¼ C. lemon juice
- 1 tsp. vanilla extract
- ½ C. butter
- ¼ C. firmly packed brown sugar
- 1 C. flour
- ¼ C. oats
- ¼ C. finely chopped walnuts
- 1 (29 oz.) can cling peach slices or 1 quart home canned

Directions: Preheat oven to 370°. In medium bowl combine sweetened condensed milk, sour cream, lemon juice and vanilla. Mix well. Chill. In medium bowl cream together butter, sugar, flour, oats and walnuts until thoroughly blended.

Grease 12" pizza pan and spread dough evenly onto pan. Bake 12 minutes at 375°. Spread sour cream mixture over baked and cooled crust. Arrange peach slices. Garnish with remaining nuts. This also works well with pineapples and bananas. Fresh fruit makes it a wonderful summer treat.

STRAWBERRY BAVARIAN PIE

Ingredients:

Crust:

- ½ cup Walnuts (finely chopped)
- ½ cup Butter (melted)
- 2 Tablespoons Sugar
- 1 Egg yolk
- 1 cup Flour (all purpose)

Filling:

- 1 package (10 oz.) Frozen Strawberries (thawed, drained)
- 2 Egg whites
- 1 cup Sugar
- ½ teaspoon Almond extract
- ¼ teaspoon Salt
- 1 cup Whipping cream

Directions for Crust: Preheat oven to 400°. In mixing bowl, mix nuts, butter, sugar, egg yolk and flour at low speed until through mixed. With spatula, spread mixture on bottom and sides of a 10inch pie pan. Bake at 400° for 12 minutes. Cool completely.

Directions for Filling: In large mixing bowl, beat all ingredients except whipping cream at medium speed until very thick and double in volume (10-15 minutes). Set aside. In clean bowl with clean beaters, whip cream at low and then high speed until stiff. Fold cream into strawberry mixture with rubber spatula until blended. Pour into pie shell and swirl top with spoon. Put uncovered into freezer and freeze until firm. (If necessary to store, wrap securely with foil.) About 1 hour before serving, transfer pie into refrigerator to soften. Serves 8.

WHOLE-WHEAT TURNOVERS

Ingredients:

- ¼ t salt
- 1 ½ C whole-wheat flour
- 1 Tbsp brown sugar
- ½ C butter, softened
- ½ C apricot preserves
- ½ C sour cream
- ½ C coconut
- ½ raisins
- ¼ C chopped pecans
- ½ C powdered sugar
- ½ Tbsp vanilla
- Milk

Directions: Stir together flour, brown sugar and salt. Cut in butter to coarse crumbs. Add sour cream, mixing till ball forms. Divide into 10 portions. On lightly floured surface, roll each portion in to a 4½" circle. Combine preserves, coconut, raising and nuts. Place 2 tablespoon filing on each circle. Fold one side of dough over filing, seal edges by pressing with tines of fork. Bake on ungreased baking sheet at 375° for 25 minutes. Cool slightly on rack. If desired, drizzle with powdered sugar, vanilla and milk.

PASTRIES & PIES

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BUTTERMILK PIE

Ingredients:

- ½ C butter
- 3 eggs
- 2 Tbsp flour
- ⅔ C buttermilk
- 1 ½ tsp vanilla
- 1 ½ C sugar
- 1 tsp lemon extract

Directions: Melt butter, add to beaten eggs and sugar. Stir in remaining ingredients. Pour into 9" unbaked pie shell. Bake at 450° for 10 minutes. Reduce heat to 325° and bake until done, nearly 1 hour.

Shared by Janet Thomas

CHOCOLATE PIE

Ingredients:

- 2 squares baking chocolate
- ¾ C. butter
- 1 C. plus
- 2 Tbsp. Sugar
- 3 eggs
- ⅛ tsp. salt
- ¼ tsp. vanilla extract

Directions: Melt chocolate; let cool. Cream butter; add sugar and blend together well with electric mixer. Add eggs, one at a time, beating well after each addition. Add cooled melted chocolate and mix well. Add salt and vanilla and blend. Pour into cooled pie shell, such as the oatmeal pie crust. You may top with whipped cream if desired, but chill the chocolate filing first. It may be frozen: keep chill.

FRUIT TART

Ingredients:

- 9-inch pie shell, baked
- 1 (15 ½-oz.) can pineapple tidbits
- 8 oz. cream cheese, soft
- ½ c. apricot preserves
- 1 c. strawberries, halved

Directions: Drain pineapple, keeping juice. Beat 3 tablespoons of pineapple juice, cheese and ¼ cup preserves until smooth and blended. Pour into shell. Arrange fruits on top. In a saucepan, mix remaining preserves and 1 teaspoon of pineapple juice. Heat on low until it starts to boil. Pour over fruit. Chill. **Makes 8 servings.**

FUDGE PECAN PIE

Ingredients:

- 3 eggs
- 1 C light Karo syrup
- 2 Tbsp butter, melted
- ¼ C sugar
- 1 t vanilla
- Milk chocolate chips

Directions: Fold pie crust into 9" pie pan. Sprinkle milk chocolate chips over bottom of pan crust until completely covered. Pour liquid mixture over chocolate chips. Lay pecan halves and big chips over top of entire pie. Sprinkle coconut over top of entire pie. Bake at 350° for 50-60 minutes. Let cool for 1 hour.

IMPOSSIBLE PIE

Ingredients:

- 4 eggs
- ½ C margarine
- ½ C flour
- 2 C milk
- ½-1 C sugar
- 1 C coconut
- 2 t vanilla

Directions: Blend all ingredients in blender for few seconds. Pour into 10" pie plate. Bake at 350° for 1 hour or until center tests firm. The flour settles to form a crust, the coconut rises to become the topping, and the center is an egg-custard filling. The use of an electric blender is an absolute must.

TIN ROOF PIE

Ingredients:

- ⅓ C creamy peanut butter
- 1 Tbsp light corn syrup
- 2 C corn flakes
- 1 qt vanilla ice cream, softened
- Chocolate syrup
- Chopped, salted peanuts

Directions: Mix peanut butter, syrup and flakes. Press on bottom and sides of buttered 9" pie plate. Spread on ice cream, cover and freeze firm. To serve, drizzle with syrup and sprinkle with nuts.

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BANANA-OATMEAL MUFFINS

Ingredients:

- 1¼ C. whole wheat flour
- ½ tsp. salt
- 1 C. oatmeal
- 1 Tbsp. honey
- 2 eggs
- ⅓ C. oil
- 1 tsp. lemon juice
- Nuts may be added if desired
- 1 C. bananas

Directions: In a small bowl combine flour, salt, and oatmeal. In large bowl combine honey, eggs, oil, lemon juice and banana. Mix well to form a smooth batter. Stir in the dry ingredients and nuts. Fill greased muffin tins $\frac{3}{4}$ full. Bake about 25 minutes at 350°.

CHEESE BISCUITS

Ingredients:

- 2 c. flour
- 1 lb sharp cheese
- ½ lb butter
- 1 tsp. cayenne pepper

Directions: Sift dry ingredients and cut in butter. Add cheese and form into small balls. Place on cookie sheet and bake at 400° for 10 minutes or until golden brown.

Shared by Susan Pieper

COTTAGE CHEESE ROLLS

Ingredients:

- ½ cup butter or margarine
- 2 cups flour
- 2 cups cottage cheese

Directions: Mix flour and butter together first (cold butter if using food processor), then add in cottage cheese. Refrigerate 8 hours or overnight. Divide dough into four balls. Roll out one at a time as for pie crust on a well-floured surface. Cut into 8 wedges and roll up each piece like a crescent roll, starting with the wide end. Place on cookie sheet and bake 30 minutes in a 350° oven. **Makes 32 rolls.**

QUICK MAYONNAISE BISCUITS

Ingredients:

- 2 c. flour
- 1/3 c. mayonnaise
- 3/4 c. milk
- 1/3 c. sharp cheddar cheese
- 1 Tbsp Onion minced

Directions: Mix together flour, mayonnaise and milk until well blended. Add cheese and onion. Drop by tablespoon onto greased cookie sheet. Bake at 350° for 10 minutes until lightly browned.