

Apple Harvest Apple Bread

(Paper)

1½ cups Golden Delicious apples, chopped and peeled	½ teaspoon salt
2½ cups flour	½ teaspoon cinnamon
½ cup sugar	¾ cup chopped walnuts
¼ cup oil	2 beaten eggs
	1 teaspoon baking soda

Combine flour, sugar, salt, baking soda and cinnamon. Add oil, eggs and milk. Mix well. Then stir in nuts and apples. Pour into well-greased and floured bread pan.

Bake in 350°F oven for 1 hour and 15 minutes or until done.

Take out of oven and cool on wire rack, then remove from pan.

Banana-Apple Mincemeat Bread

(Louise Lancaster)

2½ cups flour	½ cup diced apples (or more, if desired)
2 cups sugar	1 cup mincemeat
4 teaspoons baking soda	4 beaten eggs
1 teaspoon salt	1 cup salad oil
2 cups mashed bananas	1 cup chopped nuts

Combine eggs and sugar and beat well. Add oil, beat well. Fold in dry ingredients, apples, bananas, mincemeat and nuts. Mix thoroughly, but do not over mix. Pour into greased loaf pans.

Bake at 350°F for 1 hour for 2 large loaves or 45 minutes for 3 smaller loaves.

Zoom Bread

(Box End)

1 cup Zoom	1 package active dry yeast
2 teaspoons salt	½ cup warm water
2 tablespoons oil	1 teaspoon sugar
¼ cup honey	1 cup Fisher's Whole Wheat Flour
1¾ cups hot water	4 to 4½ cups all-purpose flour

In a large mixing bowl, combine the Zoom, salt, oil, honey and hot water. Let cool until lukewarm. Mix yeast, warm water and sugar; add to first mixture. Add whole-wheat flour and 4 cups all-purpose flour. Dough should be firm, but not stiff. Add more flour only if needed. Knead dough 8–10 minutes. Or, use dough hook, following manufacturer's directions. Place in a lightly greased bowl, cover and let rise in warm place until doubled (1½ - 2 hours). Punch down, shape into 2 loaves and place into greased 9x5x3 inch loaf pans. Cover and let rise until double (45 minutes).

Bake in 350°F oven for 25 minutes, reduce to 325°F and bake 20 to 25 minutes more. If crust begins to brown too much cover with piece of foil.

2 loaves

Old-Fashioned Date Nut Loaves

(Box End)

¾ cup boiling water	2 cups flour
1 package (8oz) pitted dates, chopped	2 teaspoons baking soda
1 cup sugar	½ teaspoon salt
1 egg	¼ teaspoon baking powder
2 tablespoons vegetable oil	1 cup plain nonfat or low fat yogurt
2 teaspoons vanilla extract	¾ cup chopped almonds

Pour boiling water over dates in bowl. Let stand 15 minutes. Beat sugar, egg and oil 3 minutes on high speed of mixer. Blend in date mixture and vanilla. Combine flour, baking soda, salt and baking powder. Add dry mixture, alternately with yogurt, to beaten mixture. Blend well. Stir in almonds. Pour batter into 4 well-greased mini loaf pans (3¼X5¾ inch), about 1 cup batter for each pan. Bake in 350°F oven 35 to 40 minutes or until cake tester inserted in center comes out clean.

4 mini-loaves, 40 servings

Date Loaf Cake

(Mom)

1 tablespoon butter	½ cup walnuts
1 cup sugar	1 cup dates
1 egg	1 teaspoon vanilla
1¼ cups flour	1 cup hot water
1 teaspoon soda	

Cream butter, gradually add sugar. Add egg and mix well. Mix and sift flour and soda. Combine with walnuts and dates. Add dry ingredients alternately to egg mixture with combined water and vanilla. Pour into greased loaf pan.

Bake for 1 hour at 350° F

Witch Hat Biscuits

(Paper)

1½ cups sifted flour	⅓ cup shortening
1 tablespoon baking powder	⅔ cup milk
½ teaspoon salt	1 egg, beaten
¾ cup oats	Poppy seeds
1 tablespoon minced onion	

Sift together flour, baking powder and salt into bowl. Stir in oats and onion. Cut in shortening until mixture resembles coarse crumbs. Add milk, all at once, stirring lightly only until mixture is moistened.

Turn dough out on lightly floured board; sprinkle dough lightly with flour. Knead gently about 15 times. Roll dough out to 16x18-inch rectangle. Cut into 4-inch squares. Cut each square diagonally.

Starting with long side of triangle, roll up leaving part of tip flat to form point of hat. Brush lightly with egg and sprinkle with poppy seeds.

Place on ungreased cookie sheet. Bake in pre-heated 415°F oven 10 to 12 minutes or until lightly browned.

16 biscuits

Baked Doughnut Twists

(Mom)

2 cups biscuit mix	¼ cup milk
2 tablespoons sugar	1 beaten egg
1 teaspoon coffee crystals	1 teaspoon grated orange peel

Combine biscuit mix and sugar; set aside. Dissolve coffee crystals in milk, add egg and peel. Add to dry ingredients. Stir until moistened. Turn out on floured surface; knead 10 to 12 strokes. Roll to ½ inch thickness. Cut with a 1½-inch doughnut cutter. Holding opposite sides, twist. Bake on ungreased baking sheet in 400°F oven for 10 to 12 minutes.

Brush with melted butter or margarine. Dip in mixture of ½ cup sugar, 1 teaspoon cinnamon and ½ teaspoon nutmeg. Serve warm.

Makes 8 twists

Easy Caramel-Pecan Rolls

1 cup pecan halves	4 cups Bisquick baking mix
⅔ cup packed brown sugar	1 cup milk
½ cup Karo corn syrup	2 tablespoons margarine, softened
½ cup margarine, melted	½ cup packed brown sugar
½ teaspoon cinnamon	

Mix the pecans, ⅔ cup brown sugar, the corn syrup and ¼ cup margarine in rectangular pan, 13x9x2; spread to cover bottom of pan. Set aside.

Stir baking mix and milk until dough forms; beat 20 strokes. Turn onto surface dusted with baking mix; gently roll in baking mix to coat. Shape into ball; knead 10 times. Roll dough into rectangle, 15x9 inch; spread with 2 tablespoons margarine. Mix ½ cup brown sugar and cinnamon; sprinkle over rectangle. Roll up tightly, beginning at 15-inch side. Pinch edge of dough into roll to seal well. Cut into twelve 1¼-inch slices. Arrange cut sides down in pan.

Bake at 400°F until golden brown, about 30 minutes. Invert on heat proof serving plate. Let stand 10 minutes; carefully separate rolls. Serve warm.

12 Rolls

Applesauce Cake

(Mom/Barb Stewart)

2 cups applesauce	1 teaspoon cinnamon
2 cups brown sugar	1 teaspoon nutmeg
½ cup shortening	½ teaspoon cloves
4 cups flour	2 tablespoons cocoa
4 teaspoons soda	1 cup raisins

(Above is as written on card. No cooking directions)

Applesauce Cake

(Mom)

½ cup shortening	½ teaspoon soda
1 cup sugar	¾ teaspoon cinnamon
1 teaspoon salt	¼ teaspoon nutmeg
1 teaspoon vanilla	¼ teaspoon cloves
1 egg	1 cup steamed raisins
2 cups sifted flour	½ cup chopped nutmeats
1½ teaspoons baking powder	1 cup applesauce

Mix thoroughly and bake in a 7½x12x1¼ inch pan lined with wax paper. Bake at 350°F for 50 minutes.

Brown Sugar Chocolate Cake

(Aunt Theresia)

2 cups sifted cake flour	2 cups brown sugar (packed)
2 teaspoons baking powder	2 eggs
½ teaspoon baking soda	1 teaspoon vanilla
½ teaspoon salt	4 squares unsweetened chocolate (melted)
½ cup shortening	1 cup plus 2 tablespoons milk

Pre-heat oven to 350°F. Grease and flour two 8-inch cake pans. Sift together first four ingredients. Cream shortening; add sugar gradually; beat until fluffy. Add eggs, one at a time; beat well after each addition. Stir in vanilla and chocolate. Add dry ingredients, a little at a time, alternately with milk; stir only enough to blend well. Pour into pans. Bake 30 minutes or until top springs back when touched lightly with fingertips. Cool in pan 5 minutes. Remove; cool on a rack; frost.

California Orange Walnut Cake

(Mom)

½ cup shortening	½ teaspoon salt
1 cup sugar	1 teaspoon soda
2 eggs	1 teaspoon cinnamon
1 cup raisins	¼ cup chopped walnuts
½ cup chopped walnuts	¼ cup sugar
1 cup milk	Grated rind of one orange, Juice of one orange
2 cups sifted flour	

Cream shortening and 1 cup sugar. Add eggs and beat well. Add raisins, ½ cup nuts and orange rind and beat well. Sift flour, soda and salt and add to mixture alternately with milk. Bake for 40 to 50 minutes at 350°F in a 13x9-inch greased pan.

Topping:

Mix cinnamon, ¼ cup nuts, and ¼ cup sugar and sprinkle over top of cake while hot. Dribble orange juice over topping to crystallize sugar.

Coca Cola Cake

(Elsie Moschner)

2 cups flour	1 cup cola beverage
1 cup butter	½ cup buttermilk
2 cups sugar	2 eggs beaten
2 tablespoons cocoa	1 teaspoon soda
1½ cups miniature marshmallows	1 teaspoon vanilla

Combine flour and sugar – heat butter, cocoa, marshmallows and cola until marshmallows melt. Pour over flour mixture and mix, beat together rest of ingredients and add to flour mixture and mix well. Bake in greased 9x13 pan at 350°F for 30 to 35 minutes. Ice while hot.

Icing:

½ cup butter
3 tablespoons cocoa
3 tablespoons cola

1 pound powdered sugar
1 cup chopped pecans

Combine butter, cocoa and cola --- heat to boiling. Pour over sugar and after beating well, add nuts. Spread over hot cake.

Harvest Dream Cake

(Mom)

Sift:

2½ cups flour	½ teaspoon cinnamon
3½ teaspoons baking powder	¼ teaspoon nutmeg
1 teaspoon salt	¼ teaspoon allspice

Measure into mixing bowl—¾ cup shortening. Measure into cup—1 cup milk, 1 teaspoon vanilla. Have ready—1½ cups brown sugar, 3 eggs.

Stir shortening to soften. Sift in dry ingredients. Add brown sugar. Add ¾ cup milk and mix until all flour is dampened. Then beat. Add eggs and remaining milk and beat. Put batter in pans.

Time: 25 minutes Temp: 375°F

Spread butter cream frosting between layers and on top and sides of cake. Sprinkle toasted slivered almonds around edge of cake.

No Name Cake

(Mom)

¾ cup shortening	¾ teaspoon nutmeg
1½ cups sugar	1 teaspoon cinnamon
2 eggs	2 tablespoons cocoa
1¾ cups flour	¾ cup sour milk
½ teaspoon baking powder	1 teaspoon vanilla
½ teaspoon soda	1 teaspoon lemon
½ teaspoon salt	½ cup milk

(This is as written on the card by MOM—no cooking directions)

Pecan Upside-Down Coffee Cake

(Box End)

1 cup chopped pecans	½ cup milk
½ cup Karo corn syrup	1 teaspoon vanilla
2 tablespoons margarine, softened	½ teaspoon ground cinnamon
2 cups Bisquick baking mix	1 egg
½ cup sugar	

Mix pecans, corn syrup and margarine in ungreased round pan, 9X1½ inch; spread to cover bottom of pan. Mix remaining ingredients; beat 30 seconds. Spread over pecan mixture.

Bake at 350°F until golden brown and wooden pick inserted in center comes out clean, about 30 minutes. Run knife around edge of pan to loosen; immediately invert on heat proof serving plate.

Rhubarb Cake

(Dad)

½ cup brown sugar	2 cups flour
2 cups rhubarb	½ cup shortening
1 cup buttermilk	1 teaspoon soda
1 egg	½ teaspoon salt

Add 6 teaspoons white sugar to rhubarb----set aside and mix the rest of the ingredients. Then mix all together and put in greased pan.

Make topping of 1 cup brown sugar and 1 teaspoon cinnamon and put on top. Bake at 350°F for 50 minutes.

Rosy Red Rhubarb Cake

(Barbara)

½ cup shortening	¾ cup milk
2 cups flour (sifted)	6 cups diced rhubarb
2½ teaspoons baking powder	1 package strawberry Jell-O
¼ teaspoon salt	6 tablespoons butter
¼ cup brown sugar	1½ cups sugar
1 egg, slightly beaten	½ cup flour

Cut shortening into sifted dry ingredients and brown sugar the same as for pie crust. Add egg and milk. Mix. Spread mixture in bottom and a little up on sides of 13x9 inch pan. Mixture is moist. Top with rhubarb. Sprinkle Jell-O powder over all. Mix butter with sugar and flour as for pie crust. Sprinkle over rhubarb. Bake at 350°F for 50 minutes.

Texas Superb Chocolate Cake

(Paper)

Mix together:

2 cups sugar	½ teaspoon salt
2 cups flour	1 teaspoon soda

Bring to a Boil:

2 sticks margarine
3 tablespoons cocoa
1 cup water

Pour over sugar and flour and mix. Add ½ cup buttermilk or sour cream, 1 teaspoon vanilla, and 2 beaten eggs. Bake at 350°F for 25 minutes in a 12x18-inch cookie pan (with sides).

Icing:

Bring to boil 3 tablespoons cocoa, 1 stick margarine and 6 tablespoons milk. Add 1 box powdered sugar, 1 teaspoon vanilla, 1 cup chopped nuts and 1 cup coconut. Beat well and spread while warm.

This cake freezes well.

Wine Cake

(Mom)

1 box yellow cake mix ¾ cup oil
1 box instant vanilla pudding 4 eggs
¾ cup sherry ¼ teaspoon nutmeg

Mix all ingredients and beat 5 minutes in electric mixer. Pour into greased tube pan and bake at 350°F for 40 minutes. Invert and cool. Sprinkle with powdered sugar.

Stores for weeks in refrigerator and taste improves with age.

Anise Refrigerator Cookies

(Magazine)

1¾ cups flour ½ cup shortening (may be part butter or margarine)
1½ teaspoons baking powder 1 cup sugar
½ teaspoon salt 1 egg
1 teaspoon anise seed, crushed

Sift flour; measure; add baking powder and salt; sift again. Add anise seed. Cream shortening and sugar together until light and fluffy. Add egg and beat well. Add flour mixture and blend thoroughly. Shape into a roll about 2 inches in diameter and 10 inches long. Wrap in waxed paper; chill. Cut into thin slices; set on greased cookie sheet and bake in hot oven (400°F) for 10 minutes or until browned. Makes 4 dozen

Apple Oatmeal Cookies

(Elec. Mag.)

½ cup butter or margarine ½ teaspoon nutmeg
⅔ cup sugar ½ teaspoon salt
2 eggs 1 cup quick-cooking rolled oats
1 cup sifted all-purpose flour 1 cup chopped Washington apples
1 teaspoon baking powder 1 cup chopped walnuts
1 teaspoon cinnamon

Cream butter and sugar until light. Add eggs, one at a time, beating well after each addition. Sift together flour, baking powder, spices and salt; add to egg mixture. Stir in oats and apples and beat well. Fold in nuts. Drop by teaspoonful onto greased cookie sheet. Bake at 350°F for about 15 minutes.

Makes about 3½ dozen cookies.

Butterscotch Almond Cookies

(Mom)

1 cup brown sugar 2 teaspoons baking powder
1 cup white sugar 4 cups flour
1½ cups shortening (part butter) ¼ teaspoon salt
1 teaspoon soda in 2 tablespoons vinegar 1 teaspoon vanilla
2 well beaten eggs 1 teaspoon almond extract

Add in order given. Roll in balls, press with fork.

Time: 15 minutes Temp: 375°F

Cranberry Drop Cookies

(Barbara)

½ cup butter or margarine	2⅓ cups flour
1 cup sugar	1 teaspoon baking powder
¾ cup brown sugar	¼ teaspoon baking soda
¼ cup milk	½ teaspoon salt
2 tablespoons orange juice (or Tang)	1 cup chopped nuts
1 egg	2½ cups chopped cranberries

Cream butter and sugars. Beat in milk, juice and egg. Mix together next four ingredients. Add to creamed mixture and mix well. Stir in nuts and cranberries. Drop by teaspoonfuls onto greased baking sheet. Bake at 375°F about 12 minutes. Will be white with pink spots.

Makes about 6½ dozen

On my second batch, I blended the liquids and egg and then added the nuts and cranberries to be chopped. I then mixed this with the creamed mixture. I added my flour, etc. last. These cookies came out better and a lovely pink color!

Cookies—Bourbon Balls

(Dad)

2¼ cups finely ground vanilla wafers	3 tablespoons corn syrup
1 cup sifted powdered sugar	¼ cup bourbon – brandy or whiskey
1 cup chopped pecans	

Mix and roll into balls then cover with powdered sugar --- let age for couple weeks.

Crunch Cookies

(Mom--Muriel Murkels)

1 cup white sugar	3 cups sifted flour
1 cup brown sugar, packed	1 teaspoon soda
½ cup shortening	½ teaspoon salt
2 eggs	½ cup chopped nuts
1 teaspoon vanilla	

Roll dough as for peanut butter cookies. Flatten with sugar-dipped glass. Bake at 375°F for 8 to 10 minutes.

Drop Sugar Cookies

(Mom/Aunt Mary)

2 cups powdered sugar	8 cups flour
2 cups sugar	2 teaspoons vanilla
2 cups margarine	3 teaspoons salt
2 cups vegetable oil	2 teaspoons soda
4 eggs	2 teaspoons cream of tartar

Mix, roll in balls, flatten with glass dipped in sugar. Bake at 350°F for 10 to 12 minutes

Gingersnaps

(Aunt Theresia)

Sift together 3 or 4 times:

2 cups flour	¾ cup shortening
1 tablespoon ginger	1 cup sugar
2 teaspoons baking powder	1 egg
1 teaspoon cinnamon	¼ cup molasses
½ teaspoon salt	

Beat shortening until creamy. Add sugar gradually. Beat in egg and molasses. Sift ¼ of flour mixture into molasses mixture, blend well. Continue until all flour mixture is used. Form walnut sized balls of dough, dip in granulated sugar until coated. Place 2 inches apart on cookie sheets (ungreased). Bake at 350°F for 12 minutes or until tops are slightly rounded and crackly.

Yield: 48 cookies

Ranger Cookies

(Mom/Katherine Ozbolt's)

1 cup shortening	1 teaspoon soda
1 cup brown sugar	1 teaspoon salt
1 cup white sugar	1 cup coconut
2 eggs	1 cup oatmeal
1 teaspoon vanilla	1 cup crushed cornflakes
2 cups sifted flour	

Cream butter, sugars, eggs, vanilla. Stir oatmeal, cornflakes, and coconut into flour mixture. Add dry ingredients to creamed mixture. Blend well. A very stiff dough is the result. Form into balls on greased pan.

Time: 12 to 14 minutes

Temp: 375°F

Raspberry Bars

(Paper)

1 cup butter	10 ounce jar raspberry jam
1½ cups sugar	4 egg whites
2 egg yolks	1½ cups finely chopped walnuts
2½ cups unsifted flour, stir before measuring	

Cream butter and ½ cup of sugar; beat in egg yolks, gradually stir in part of the flour; with fingers work in the remaining flour until a smooth dough is formed. Pat into an ungreased 15x1 inch jellyroll pan. Bake in a pre-heated 350°F oven until firm but not brown --- 15-20 minutes. Remove from oven and spread with jam; set aside. Beat egg whites until foamy; gradually beat in remaining sugar until stiff; fold in nuts; spread over jam. Bake in 350°F oven until meringue is firm --- about 25 minutes. While still slightly warm, loosen edges and cut in bars. Meringue will crack.

Raw Golden Delicious Cookies

(Mom—Paper)

½ cup shortening	1 teaspoon baking powder
1 cup sugar	½ teaspoon soda
2 cups flour	1 teaspoon vanilla
½ teaspoon salt	1½ cups grated Golden Delicious apples

Put all ingredients into a bowl. Work with the hands until stiff dough forms. Form into balls. Roll balls in 2 tablespoons sugar mixed with 1 teaspoon each cinnamon and nutmeg. Bake at 350°F for 15 minutes.

Rhubarb Bars

(Mom—Paper)

Dissolve:

2 tablespoons cornstarch in $\frac{1}{4}$ cup water

Add:

4 stalks cut rhubarb

$1\frac{1}{2}$ cups sugar

1 teaspoon vanilla

Cook until thick, and that's a long time! When the rhubarb has gone to mush, spoon some onto a plate and if it doesn't move, that's long enough. In another pan, mix:

$1\frac{1}{2}$ cups oatmeal

$1\frac{1}{2}$ cups flour

1 cup brown sugar

1 cup solid shortening

Cut the mixture with a pastry cutter or with two knives pulled in opposite directions against each other until the mixture is crumbles the size of a small pea. Pat $\frac{3}{4}$ of the crumbles into a buttered 9x13 pan. Pour rhubarb mixture over, then sprinkle remaining crumbs over top. Bake at 375°F for 30 minutes.

Ribbon Cookies

(Mom)

1 cup margarine

$\frac{1}{2}$ teaspoon salt

$1\frac{1}{2}$ cups sugar

$\frac{1}{4}$ cup chopped candied red cherries

1 egg

$\frac{1}{4}$ cup chopped candied green cherries

1 teaspoon vanilla

$\frac{1}{3}$ cup chocolate chips, melted

$1\frac{1}{2}$ teaspoons baking powder

$\frac{1}{4}$ cup chopped pecans

$2\frac{1}{2}$ cups flour

Cream margarine and sugar until light and fluffy. Add egg and vanilla; beat. Sift flour, baking powder and salt; blend half into butter-sugar mixture; stir in remaining flour mixture until blended. Divide dough in three parts. Add red cherries to one, green cherries to one and chocolate and nuts to one. Line bottom and sides of 9X5X3-inch loaf pan with foil. Pat red cherry mixture in bottom; chocolate next, then green cherry mixture. Press each layer down firmly. Cover and refrigerate several hours.

Turn out of pan. Cut in half length-wise. Slice each bar in $\frac{1}{8}$ -inch slices. Place on ungreased cookie sheet. Bake at 400°F for 10 to 12 minutes.

Makes 8 dozen cookies

Sandwich Cookies

(Mom)

3 cups flour

1 cup brown sugar

3 teaspoons baking powder

1 egg

$\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ cup milk

$\frac{1}{2}$ cup shortening

Prune filling

Sift together flour, baking powder and salt. Cream together shortening and sugar until light and fluffy. Add egg and beat well. Add flour mixture to creamed mixture alternately with milk.

Turn onto lightly floured board and roll about $\frac{1}{8}$ -inch thick. Cut with floured $2\frac{1}{2}$ inch cutter. Place 1 teaspoon prune filling on half the rounds. Cover with remaining rounds. Press edges together with fork and prick tops with fork. Bake on greased baking sheet.

Time: 12 minutes

Temp: 400°F

Yield: 40 cookies

Prune Filling:

1 cup cooked pitted prunes
½ cup sugar
¾ cup water

Cook prunes, sugar and water together until thickened, stirring constantly. This makes enough filling for 40 cookies.

Sponge Drops

(Mom)

3 eggs
¾ cup sugar
1 cup flour
⅓ level teaspoon salt
1 level teaspoon baking powder

Beat the eggs until very light; add the sugar and beat again; fold in gently the flour, salt and baking powder sifted together. Drop by teaspoonfuls on greased pans, some distance apart. Bake in hot oven until set.

Sugar Cookies

(Mom and Grandma)

¾ cup shortening	3 to 3½ cups flour
2 cups sugar	3 teaspoons baking powder
¼ cup milk	¼ teaspoon nutmeg
2 eggs	1 teaspoon vanilla

Cream shortening and sugar. Add milk, eggs, and vanilla. Add 2 cups flour and baking powder. Mix well. Add enough flour to make stiff dough. Roll out on floured board. Cut with cookie cutter. Bake 8 to 10 minutes at 375°F.

Sunshine Orange Cookies

(Mom—Navy Times)

1 whole orange, grated	2 eggs
1 cup milk	4 cups flour
1 tablespoon lemon juice	1 teaspoon baking powder
1¾ cups sugar	1 teaspoon soda
1 cup margarine	½ teaspoon salt

First grate the orange, skin and all. Add the lemon juice to the milk and let it sit. Pre-heat oven to 375°F. Cream together the margarine and sugar. Add eggs and mix well. Add the orange and the milk. Stir. Add the flour, soda, salt and baking powder. Stir well. Drop by spoonful onto greased cookie sheets. Bake at 375°F for 10 minutes.

Make icing of 2 cups powdered sugar, 2 tablespoons margarine, and a little orange juice. Mix well, using orange juice to obtain spreading consistency.

Apple Torte

(Mom)

¼ cup shortening	½ teaspoon cinnamon
1 cup sugar	½ teaspoon nutmeg
1 egg	¼ teaspoon salt
1 cup flour	3 raw apples (grated)
1 teaspoon soda	½ cup chopped nuts

Cream shortening, sugar and egg. Add dry ingredients. Add apples and nuts. Pour in 8-inch square pan. Bake at 325°F for 45 minutes.

Serve with hot lemon sauce.

Lemon Sauce

½ cup sugar	1 cup boiling water
1 tablespoon cornstarch	1 tablespoon butter
⅛ teaspoon salt	1½ tablespoons lemon juice
⅛ teaspoon nutmeg	

Mix first four ingredients. Add hot water and cook over medium heat until thick. Add butter and lemon juice and blend. Serve hot over torte.

Banana Splits

(Mom)

Place a portion each of vanilla, chocolate, and strawberry ice cream on individual plates. Split a banana lengthwise and place the halves on either side of the ice cream. Top the ice cream with a sauce; strawberry is especially good. Sprinkle with chopped nuts and place a maraschino cherry on top.

Cranberry Velva

(Mom)

Wash 1 pound cranberries and cook in 2¾ cups water until all skins pop. Force through a fine sieve at once. While still hot, add 2 cups sugar, 2 envelopes un-flavored gelatin softened in ½ cup cold water and pinch of salt. Stir until dissolved. Cool. Pour in 2 refrigerator trays. Set indicator at coldest point and freeze 1-1½ hours. When firm around edges but soft in center, scrape into chilled bowl and beat until it becomes light pink and fluffy. Scrape back into trays. Freeze until firm.

Rhubarb Dessert

(Dad)

4 cups rhubarb
4 cups sugar
1 package (3 ounces) Strawberry Jell-O

Mix well and set in refrigerator overnight. Cook 7 minutes and cool to eat.

Russian Cranberry Mold

(Mom)

4 cups fresh cranberries 2 tablespoons cornstarch
1 cup sugar 3 tablespoons cold water
1 cup water Pinch of salt

Combine berries, sugar and water in saucepan; cook until berries are soft. Put through a fine sieve; return to saucepan and stir in cornstarch, mixed to a paste with water and salt. Cook 2 or 3 minutes. Pour into custard cups. Chill. Serve with cream.

Strawberry Chiffon Pie

(Mom)

3 cups strawberries 2 egg whites
1 3-ounce strawberry Jell-O ¼ cup sugar
¾ cup boiling water ½ cup whipping cream
2 tablespoons lemon juice 1 baked and cooled 9 inch pie shell
Dash of salt

Mash 1 cup berries; add water to make ¾ cup. Slice the rest of berries, refrigerate. Dissolve Jell-O in hot water; add lemon juice and mashed berries. Chill until partially set. Beat until light and fluffy. Add salt to egg whites, beat until soft peaks are formed. Gradually add sugar. Beat until stiff peaks form. Set aside. Whip cream until stiff and fold in egg whites and strawberry mixture. Chill until mixture mounds when spooned. Fold in sliced berries. Pile in pie shell. Chill 4 or 5 hours.

Wedding Kuchen

(Mom/Aunt Lucy)

2 cups sour cream ½ teaspoon vanilla
1½ cups sugar 4 teaspoons baking powder
3 eggs 6 cups or more flour
½ cup cooking oil

FILLING:

12 crushed graham crackers
2 cups brown sugar
2 cups sour cream

Mix together and spread on kuchen. Sprinkle white sugar and cinnamon over top.

Easy Caramel Icing

(Mom)

1½ cups brown sugar 2 tablespoons butter
¼ cup milk 1 teaspoon vanilla

Mix together in saucepan the sugar, milk and butter. Bring to a boil and boil three minutes, stirring constantly. Remove from heat. Add vanilla. Cool to lukewarm. Beat until creamy and thick enough to spread. Add a little cream if necessary to make it easier to spread.

Orange Cream Frosting

(Mom)

Blend 2 tablespoons Spry (shortening), 1 tablespoon butter, ⅛ teaspoon salt, ½ teaspoon grated orange rind, 1 tablespoon orange juice. Beat in ½ cup powdered sugar and 1 tablespoon orange juice. Add 2½ cups sifted powdered sugar alternately with 3½ tablespoons scalded light cream. Beat well. Spread on cake. Decorate with thinly sliced pecan halves.

Peerless Frosting

(Mom)

Put in top of double boiler and mix thoroughly, 2 egg whites, 1½ cups sugar, 5 tablespoons cold water, 1 teaspoon light corn syrup, and ⅛ teaspoon salt. Place over rapidly boiling water; beat constantly with rotary eggbeater until mixture will hold a peak. Remove from fire; add 1½ teaspoons vanilla, 1 teaspoon almond extract, and ½ teaspoon orange extract. Beat until cool and thick enough to spread.

CANDY

(Mom)

2¾ cups white sugar	1 cup cream
1 cup white syrup	2 tablespoons cornstarch
1 cup milk	Lump of butter
1 teaspoon vanilla	½ cup nuts

Mix sugar and cornstarch. Pour in everything except nuts and vanilla. Boil till a drop is quite firm in cold water. Beat till very stiff. Add nuts and vanilla and pour into buttered pan.

Corn Flake Candy

(Dad)

8 cups cornflakes
1 pound Hershey chocolate

Measure before rolling corn flakes very fine then add melted chocolate to the flakes (mix). Drop on oiled pan with spoon.

6# Fudge

(Mom—from Lois Giaudrone)

4½ cups sugar	1# sweet chocolate
1 large can milk	3 packages chocolate chips (6-ounce size)
¼ cup margarine	1 jar marshmallow crème or ½ pound marshmallows
1 teaspoon salt	1-2 teaspoon vanilla

Bring first four ingredients to boil and cook 4½ minutes exactly, stirring all the time. Pour over chocolate and marshmallows and stir real hard. Let stand for awhile. Stir again and add 1½ cups nuts and vanilla. Pat down in pan.

Peanut Butter Creams

(Box End)

4 cups unsifted (1 pound) C & H powdered sugar	½ teaspoon salt
1½ cup peanut butter	1 teaspoon pure vanilla
⅓ cup milk	1 package (6 ounces)
¼ cup honey	semi-sweet chocolate pieces

Combine all ingredients except chocolate pieces. Mix until blended. Remove from bowl and knead on board until smooth. Spread and pat into 9-inch square pan. Melt chocolate pieces over low heat. Spread over peanut butter mixture. Cool until the chocolate is firm (about 30 minutes). Cut into squares.

Makes 64 pieces

Canned Apple Pie Filling

(Aunt Mary?)

In large pan blend 4½ cups sugar, 1 cup cornstarch*, 2 teaspoons cinnamon, ¼ teaspoon salt, and ¼ teaspoon nutmeg. Stir in 10 cups water. Cook and stir until thickened and bubbly. Add 3 tablespoons lemon juice and 3 drops yellow food coloring (optional). Pack 6 pounds of tart apples, peeled, cored and sliced into quart jars. I fill 7 and have enough mix. If I don't, I mix a little or pour in some water, leaving 1 inch headspace. Fill with hot syrup leaving ½ inch headspace. Adjust lids tight. Process in boiling water 20 minutes for quarts.

P.S. I made 29 quarts—it's so easy to make a crust and dump in the mix. I use butter and sometimes put in other fruit when I make a pie like blueberries but always add butter when I make a pie. Good luck. Bet you found the old one.

*mix cornstarch with little water first