

Oyster Crackers

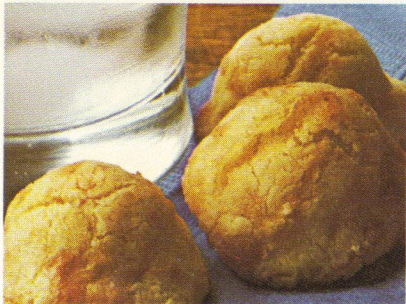
- mix { 1 pkg Oyster crackers
1/2 cup oil
- mix { 1 pkg Hidden Valley Dressing
1/2 tsp. garlic salt
1/2 tsp. dill weed
1/2 tsp. lemon pepper

mix together

Here's what's cookin' ^{Lite} Zucchini Bread Serves _____
Recipe from the kitchen of Darlene Barnett



- 3 eggs
1 Cup oil
2 cups white sugar
2 cups grated zucchini
1 tsp. vanilla
3 cups flour
1 tsp. salt
1 tsp. soda
1 Cup chopped nuts
Beat eggs til foamy
(over)



Olive Balls

Appetizers/
Snacks

- 1 cup shredded Cheddar cheese (about 4 ounces)
- 1/4 cup margarine or butter, softened
- 1/4 teaspoon Worcestershire sauce
- 1 cup Bisquick® baking mix
- 1 jar (5 ounces) pimiento-stuffed olives

Heat oven to 400°. Mix cheese, margarine and Worcestershire sauce; mix in baking mix until dough forms (work with hands if necessary). Pat olives completely dry on paper towel. Shape 1 teaspoon dough around each olive. Bake on lightly greased cookie sheet until light golden brown, about 10 minutes. About 45 appetizers.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°. Decrease baking mix to 3/4 cup and add 1/4 cup all-purpose flour.

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Add oil & sugar beat well, Add
zucchini-flour, salt, soda, vanilla
& nuts - Beat again

Bake in 2 med. bread pan
(grease) for 1 hour at 350°
or til done.



Blue Cheese Snacks

Appetizers/
Snacks

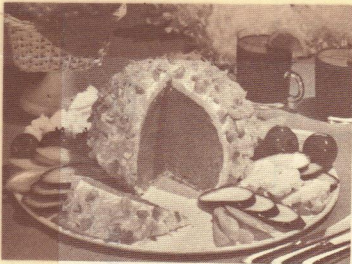
1 cup Bisquick® baking mix
¼ cup cold water
¼ cup crumbled blue cheese
2 tablespoons margarine or butter, melted
1 tablespoon snipped parsley

Heat oven to 450°. Mix baking mix, water and cheese until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on well-floured cloth-covered board. Knead 5 times. Roll ¼ inch thick. Cut with floured 2-inch cutter. Cut each round into fourths. Place wedges in ungreased square pan, 9x9x2 inches. Mix margarine and parsley; spoon over wedges. Sprinkle with paprika if desired. Bake until light brown, 10 to 12 minutes. 24 appetizers.

High Altitude Directions (3500 to 6500 feet): Heat oven to 475°.

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UNUSUAL APPETIZER
Frosted Liver Sausage Pate

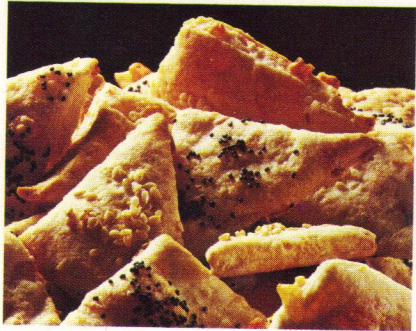


Courtesy of American Meat Institute

- | | |
|--|-----------------------------|
| 1 pound liver sausage | 1 tsp. Worcestershire sauce |
| 3 packages (3 oz. each) cream cheese, room temperature | 1 tbsp. prepared mustard |
| 1 tsp. grated onion | |

- | | |
|---------------------------------|--|
| 1/2 cup shredded Cheddar cheese | 1/2 cup shredded tables (cucumber, cauliflower, carrots, zucchini) |
| 1/4 cup chopped macadamia nuts | 1/4 cup chopped cherry tomatoes, crackers or chips |
- Thin slices of crisp vege-

Combine liver sausage, 1 package cream cheese, onion, Worcestershire sauce, and 1 teaspoon mustard; beat until smooth. Pack mixture into a small bowl lined with plastic film or aluminum foil. Chill thoroughly. Shape into a ball; remove film or foil. Place in center of serving dish. Combine and mix remaining cream cheese and mustard. Spread cream cheese evenly over liver sausage ball. Sprinkle with Cheddar cheese and nuts. Arrange vegetables or crackers around plate. Serves 4 to 6.



Beer-Cheese Bites

Appetizers/
Snacks

- 2 cups Bisquick® baking mix
 1/2 cup shredded Cheddar cheese (about 2 ounces)
 1/2 cup beer
 2 tablespoons margarine or butter, melted
 Sesame seed or poppy seed

Heat oven to 450°. Mix baking mix, cheese and beer until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Roll into rectangle, 16x10 inches. Cut into about 2-inch squares; cut squares diagonally into halves. Spread with melted margarine; sprinkle with sesame seed or poppy seed. Separate and place on ungreased cookie sheets. Bake until brown, about 8 minutes. 80 appetizers.

High Altitude Directions (3500 to 6500 feet): Heat oven to 475°. Bake about 7 minutes.

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CHEX® PARTY MIX

Party Mix may be frozen, so make a double batch. Thaw at room temperature in container in which it was stored.

- 6 tablespoons butter or margarine
 1 teaspoon seasoned salt
 4 teaspoons Worcestershire sauce
 2 cups Corn Chex cereal
 2 cups Rice Chex cereal
 2 cups Wheat Chex cereal
 3/4 cup salted mixed nuts

Preheat oven to 250°. Heat butter in 13 x 9 x 2-inch baking pan in oven until melted. Remove. Stir in seasoned salt and Worcestershire sauce. Add Chex and nuts. Mix until all pieces are coated. Heat in oven 45 minutes. Stir every 15 minutes. Spread on absorbent paper to cool.

Makes 6 3/4 cups

"PHILLY" CHEESE BELL

- | | | | | | |
|--|------------------------------|----------------------------------|---------------------------|---------------------------------|--------------------------|
| 8-oz. pkg. Cracker Barrel Brand Sharp Cheddar Flavor Cold Pack Cheese Food | 2 teaspoons chopped pimiento | 2 teaspoons chopped green pepper | 2 teaspoons chopped onion | 1 teaspoon Worcestershire sauce | 1/2 teaspoon lemon juice |
| 8-oz. pkg. Philadelphia Brand Cream Cheese | | | | | |
| Parlay Margarine | | | | | |

Combine cold pack cheese food, softened cream cheese and 2 tablespoons margarine; mix until well blended. Add remaining ingredients; mix well. Mold into bell shapes, using the cold pack container coated with margarine. Chill until firm; unmold. Garnish with chopped parsley and pimiento strips, if desired. 2 bells.

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Fried Cheese Meltaways

Appetizers/
Snacks

Vegetable oil
1 cup Bisquick® baking mix
½ cup milk
1 egg
1 pound Monterey Jack, Cheddar, American, Swiss
or mozzarella cheese, cut into ¾-inch cubes
Bisquick baking mix

Heat oil (2 inches) in deep-fat fryer or saucepan to 375°. Beat 1 cup baking mix, the milk and egg with hand beater until smooth. Coat cheese cubes lightly with baking mix. Insert a round wooden pick in each cheese cube; dip into batter, covering cheese completely. Fry several cubes at a time, turning carefully, until golden brown, 1 to 2 minutes; drain on paper towel. About 45 appetizers.

High Altitude Directions (3500 to 6500 feet): Heat oil to 360°. Stir 2 tablespoons all-purpose flour into baking mix.

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PHILADELPHIA® Cheesecake Brownies

More great recipes from



Prep: 20 minutes Bake: 40 minutes

- | | |
|--|------------------|
| 1 pkg. (19.8 oz.) fudge brownie mix | 1/3 cup sugar |
| 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened | 1 egg |
| | 1/2 tsp. vanilla |

PREPARE brownie mix as directed on package. Pour into greased 13x9-inch baking pan.

BEAT cream cheese with electric mixer on medium speed until smooth. Add sugar, mixing until blended. Add egg and vanilla; mix just until blended.

POUR cream cheese mixture over brownie mixture; cut through batter with knife several times for marble effect.

BAKE at 350°F for 35 to 40 minutes or until cream cheese mixture is lightly browned. Cool; cut into squares. Makes 24. **NOTE:** Do not use brownie mixes that include a syrup pouch.

PHILADELPHIA® 3-STEP® Cheesecake

Prep time: 10 minutes Baking time: 50 minutes

MIX 2 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, 1/2 cup sugar and 1/2 tsp. vanilla with electric mixer on medium speed until well blended. Add 2 eggs; mix until blended.

POUR into 1 ready-to-use graham cracker pie crust (6 oz. or 9 in.).

BAKE at 350°F for 50 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Makes 8 servings.

PHILADELPHIA® 3-STEP® Cheesecake Bars

Prep: 10 minutes Bake: 30 minutes

- | | |
|---|-------------------------------------|
| 3 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened | 3 eggs |
| 3/4 cup sugar | 1-1/2 cups graham cracker crumbs |
| 1 tsp. vanilla | 1/3 cup butter or margarine, melted |
| | 3 Tbsp. sugar |

MIX cream cheese, 3/4 cup sugar and vanilla with electric mixer on medium speed until well blended. Add eggs; mix until blended. Mix crumbs, butter and 3 Tbsp. sugar; press into 13x9-inch baking pan.

POUR batter over crust.

BAKE at 350°F for 30 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Cut into bars. Makes 24.

Tip: Line pan with foil for easy removal of bars.

JIFFY

DEVIL'S FOOD
cake mix

CHOCOLATE COOKIES
(about 2 dozen)

Heat oven to 350°.

- 1 pkg. Devil's Food Cake
- 1 egg
- 2 tbsp. water
- 1 tbsp. melted shortening
- 1/2 cup chopped nuts, if desired

In small bowl blend all ingredients well. Drop dough by teaspoon onto ungreased baking sheet. Bake 10 to 12 minutes.

HIGH ALTITUDES (above 3500 ft.) Stir 1 1/2 tablespoons flour into mix. Add 1 1/2 tablespoons more water and mix as directed. Increase baking temperature to 375°.

Freezing Tip

For best quality, do not freeze cream cheese. Baked cheesecakes may be frozen up to 2 months. Thaw frozen cheesecake in refrigerator overnight. Top before serving.

Microwave Softening Tip

Place 1 completely unwrapped package cream cheese in microwaveable bowl. Microwave on HIGH 15 seconds. Add 15 seconds for each additional package of cream cheese.



Fruit Topped:

Top refrigerated cheesecake with 2 cups sliced assorted fresh fruit. Drizzle with heated strawberry jelly, if desired.

Luscious Lemon:

Stir 1 Tbsp. fresh lemon juice and 1/2 tsp. grated lemon peel into batter.

Ingredients:

- 1 ripe banana
- 1 navel orange
- 2 cups orange juice
- 4 oz. Cub Foods Whipped Topping (thawed)
- 1-1/2 cups ice

Directions:

Cut banana into pieces. Cut orange into quarters. Place all ingredients in blender and blend for 30 seconds. Serve in tall chilled glass.
Serves 2.

PEPPERMINT WALLBANGER

1/2 oz. NEAPOLITAN Liqueur
 1 oz. Vodka
 1/2 oz. Peppermint Schnapps
 Shake well with ice, add Club Soda.
 Serve in a Highball Glass.

TOM WALLBANGER

1 1/2 oz. Gin
 3/4 oz. NEAPOLITAN Liqueur
 Juice of 1/2 Lemon
 1 tsp. Powdered Sugar
 Shake well with cracked ice, strain into a tall glass and add ice. Fill with Club Soda and stir well. Decorate with a Maraschino Cherry and a slice of Orange.

DAIQUIRI-BANGER

3/4 oz. NEAPOLITAN Liqueur
 3/4 oz. Light Rum
 Juice of 1/2 lime
 1 tsp. sugar
 Add one cup crushed ice and put in blender for 30 to 60 seconds.

SAN JUAN WALLBANGER

1 oz. NEAPOLITAN Liqueur
 1 oz. White Rum
 Pour over ice in Highball Glass, fill with Pineapple Juice. Stir and serve.

ARRIBA WALLBANGER

1 part NEAPOLITAN Liqueur
 1 part Spanish Brandy
 1 part Lime Juice
 Pour over rocks. Stir and serve.

THE COOLER

1 oz. Vodka
 1/2 oz. NEAPOLITAN Liqueur
 Mix in Highball Glass with ice. Add Quinine water and fresh Lime. Serve.

CAFFE NEAPOLITANO

1/2 oz. NEAPOLITAN Liqueur to a cup of black coffee and top with whipped cream.

GEORGE WALLBANGER

1 1/2 oz. NEAPOLITAN Liqueur
 Pour over ice in Highball Glass, add unsweetened Grapefruit Juice. Stir and serve.

LEO WALLBANGER

2 oz. White Wine
 1/2 oz. Gin
 1/2 oz. NEAPOLITAN Liqueur
 1 cube of cracked ice
 Combine ingredients in glass container. Shake well, strain and serve in 3 oz. Cocktail Glass.

ARIES WALLBANGER

2 oz. White Wine
 1 oz. NEAPOLITAN Liqueur
 Shaved ice
 Pour wine over ice in a rocks glass.
 Add NEAPOLITAN.

FRUIT SALAD DELIGHT

Fresh Fruit Salad becomes a delight when topped with NEAPOLITAN Liqueur. Chill for 2 hours before serving.

NEAPOLITAN DREAM CAKE

1 pkg. two-layer size Yellow Cake Mix
 1 envelope Dream Whip Topping Mix
 4 eggs
 1 cup cold water
 Combine all ingredients and beat at medium speed for 4 minutes. Bake in 10" Bundt pan at 350 degrees for 45-50 minutes.

GLAZE

1 cup sugar
 1 cup water
 1 cup NEAPOLITAN Liqueur
 Combine sugar and water in saucepan, simmer 1 minute and stir in NEAPOLITAN. With long skewer or wooden pick, make holes in hot cake. Slowly pour mixture over cake, allowing syrup to soak in. Let stand for three hours before removing from pan.

Banachi - Cary G.

3/4 oz Creme de Cocoa

3/4 oz Banana de Cocoa

1/2 scoops ice cream

Crushed ice -

Blend in Blender

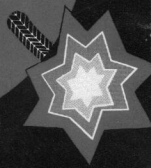
NEAPOLITAN LIQUEUR

RECIPES

Created with

18 Bang-up

How to make
a Wallbanger
bang!
...and a lot of other
bang-up drinks,
too!



HARVEY WALLBANGER

Fill tall glass with ice cubes
Fill 3/4 with Orange Juice
Add 1 oz. Vodka; stir.
Top with 1/2 oz. NEAPOLITAN
Liqueur

HARVEY WALLBANGER CAKE

1 pkg. Orange Cake Mix
1 pkg. Instant Vanilla Pudding
4 eggs
1/2 cup cooking oil
3/4 cup Orange Juice
2 oz. Vodka
2 oz. NEAPOLITAN Liqueur
Mix altogether and pour into a greased
angle food cake pan. Bake at 350
degrees for 45-50 minutes.

FROSTING

1 cup Confectioners Sugar
1 tsp. Orange Juice
1 tsp. Vodka
1 tsp. NEAPOLITAN Liqueur
Mix thoroughly and frost cake while
warm.

N 402

80 Proof
Produced and Bottled by International Liqueurs
Chicago, Illinois 60623.

GLAZE

1 cup Powdered Sugar

1 tsp. Orange Juice

1 tsp. Vodka

3 tbsp. NEAPOLITAN Liqueur

Glaze while cake is slightly warm.

SUNSHINE CAKE AND GLAZE

1 box Orange Cake Mix

1 pkg. Instant Vanilla Pudding

4 eggs

1/2 cup oil

1/4 cup water

1/4 cup Orange Juice

2 oz. Vodka

4 oz. NEAPOLITAN Liqueur

Blend all liquid ingredients, then alternate with dry ingredients. Grease tube pan and bake at 350 degrees 45 to 50 minutes.

ELSIE WALLBANGER

1 oz. Vodka

1/2 oz. NEAPOLITAN Liqueur

1 oz. Cream

Blend, pour over ice in Highball Glass, and fill with Orange Juice.

HARVEY WALLBANGER

PUNCH

1 Fifth Vodka

1/2 Fifth or 1 Tenth NEAPOLITAN

Liqueur

Place in Punch Bowl, add ice and 1 gal. Orange Juice. Stir and serve.

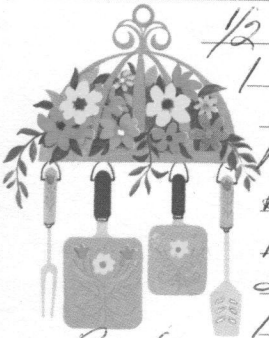
CHICANO WALLBANGER

1 oz. NEAPOLITAN Liqueur

1 oz. Tequila

Pour over ice in Highball Glass, fill glass with Orange Juice. Stir and serve.

Here's what's cookin' *Jaffy*
Colonial Dappn Bars. Serves 24
 Recipe from the kitchen of *Aunt Anna*



1/2 c. butter - 1/2 c. Br. Sugar
1 cup flour. Beat together &
pat in bottom of pan &
bake for 10 min.
Beat 2 eggs add 1 cup br. sugar
1 tea vanilla - 1 tea Baking Powd.
2 Tbsp flour - 1/2 tea salt - 1 cup
1 cup Coconut - 1 cup nuts
 Bake *25 min. Roll in Powder Sugar*
white warm

Date Bar Cookies

DEAR HOUSEWIVES: This recipe was requested.

1/2 pound dates	2 tablespoons hot water
1/2 cup sugar	1 teaspoon vanilla
2 tablespoons flour	1 1/4 cups sifted all-purpose flour
1 cup water	1/2 teaspoon salt
3/4 cup shortening	1/2 cup chopped nuts
1 cup brown sugar	1 package (15 ounces) orange slices candy
2 eggs	
1 teaspoon soda in 2 ta-	

Combine dates, 1/2 cup sugar, 2 tablespoons flour and water in a saucepan. Boil until thick; cool. Cream shortening and sugar. Beat in eggs; add soda mixture and blend in vanilla. Stir in flour, salt and chopped nuts. Spread half of the mixture in the bottom of a greased 9 x 12-inch pan. Cover with orange slices that have been cut lengthwise in thirds. Spread date mixture over orange slices and top with remaining batter. Bake at 350 degrees for 40 minutes. Cool and cut into bars.
 St. Paul
 MRS. G. G.

Nut Bars

DEAR FORUM: This favorite holiday recipe of mine was requested by a reader.

NUT GOODY BARS

1 package (12 ounces) chocolate chips
1 cup plain peanut butter
1 package (12 ounces) butter-scotch chips
1 package miniature marshmallows
1 cup chopped nuts

Melt chips and peanut butter together and let cool. Add marshmallows and nuts. Put in a 9x13-inch greased pan and refrigerate. Cut into bars.
 St. Paul
 ANN HAMMER

ELLEN SAYS: A different version of these bars was sent by Lynn-Drake, St. Paul.

Excellent & easy

NO BAKE PEANUT BUTTER BARS

1# powdered sugar---1cup peanut butter

1/3# crushed graham crackers---

1c. melted margarine

Mix and pat in a 9x13 pan

FROSTING

1--12 oz. pkg. choc. chips

3/4 cup peanut butter--- Melt & SPREAD OVER

Crust. Let set a while & cut in

to bars



MAPLE BUTTERSCOTCH BROWNIES

1-1/2 cups packed brown sugar
1/2 cup butter or margarine,
melted

1-1/2 teaspoons imitation maple
flavoring

2 eggs

1-1/2 cups all-purpose flour

1 teaspoon baking powder

1 cup chopped walnuts

Confectioners' sugar, optional

In a bowl, combine brown sugar, butter
and maple flavoring. Beat in the eggs,
one at a time. Combine flour and baking
powder; add to egg mixture. Stir in wal-
nuts. Pour into a greased 9-in. square
baking pan. Bake at 350° for 30 minutes
or until brownies test done. Cool. Dust
with confectioners' sugar if desired.
Yield: 16 brownies.

Here's what's cookin' Wonderful Bars Serves
Recipe from the kitchen of Darlene Barmick

1/2 Cup butter or marg.

2 Tbsp. sugar

1 Cup flour

1/2 Cup chopped nuts

Mix like pie crust, pat in

9x13 pan. Bake 350° 10 min. Cool

Beat 8oz. pkg. softened cream cheese

with 1 Cup powdered sugar. Fold

in 1 Cup Cool Whip. Spread over

cooled crust. Beat 2 Cup milk with 2 pkg.

(over)



NO BAKE PEANUT BUTTER BARS

1# powdered sugar---1cup peanut butter

1/3# crushed graham crackers---

1c. melted margarine

Mix and pat in a 9x13 pan

FROSTING

1--12 oz. pkg. choc. chips

3/4 cup peanut butter--- Melt & SPREAD OVER
Crust.

Let set a while & cut in
to bars



MAPLE BUTTERSCOTCH
BROWNIES

1-1/2 cups packed brown sugar
1/2 cup butter or margarine,
melted

1-1/2 teaspoons imitation maple
flavoring

2 eggs

1-1/2 cups all-purpose flour

1 teaspoon baking powder

1 cup chopped walnuts

Confectioners' sugar, optional

In a bowl, combine brown sugar, butter
and maple flavoring. Beat in the eggs,
one at a time. Combine flour and baking
powder; add to egg mixture. Stir in wal-
nuts. Pour into a greased 9-in. square
baking pan. Bake at 350° for 30 minutes
or until brownies test done. Cool. Dust
with confectioners' sugar if desired.
Yield: 16 brownies.

*instant pudding. Spread over cream cheese
layer, top with rest of cool whip - Chill*

CHERRY -PINEAPPLE BARS

2 cup s flour
1 cup brown sugar
1/2 teas. salt
1 cup butter or margerine

1/2 cup sugar
2 tblsp. cornstarch
1-83/4 oz. can crushed pineapple
2 beaten egg yolks
1 cup maraschino cherries

Combine first ingredients, set aside one cup of the crumb mixture. Press remaining mixture in bottom of 9x13 pan. Bake at 350° for 15 min. cool.

In saucepan combine sugar and cornstarch. Stir in ~~undrained~~ undrained pineapple and egg yolks. Cook over low heat and stir constantly til mixture thickens. Remove from heat and stir in cherries. Spread over baked layer.
(over)

Mounds Bars - Bev.

2 cups Graham cracker crumbs
1/2 " melted butter
1 can Eagle brand milk
2 cups Angel flake coconut
1 giant Hershey bar.
Spread crumbs & butter in 9x13
pan - mix milk & coconut together
Spread on top of crust by spoonful

TOFFEE BARS

1 c. shlg. 1/2 butter
1 c. Br. sugar
1 egg yolk

2 c. flour
1/8 tsp. salt
1/2 tsp. vanilla

Cream sugar + shlg. + add
other ingredients. Beat together.
Spread batter

Sprinkle on reserved crumb mixture. Bake at 350 degrees for 30 min. Cool & cut into bars. Makes about 2-1/2 doz.

Then spread evenly. Bake at 350° - 20 min. Take out of oven. While still hot, break up candy bar on top to melt. When soft spread & ~~break~~ cut into bars.

Cookie sheet (10 x 14) bake
30 min at 350° till golden brown.
5 Hershey's Bars (1 lb.)
Break up bars immediately
after removing from oven.
Spread.
Sprinkle chopped nuts
over all.
Cut in pieces before
cooling.

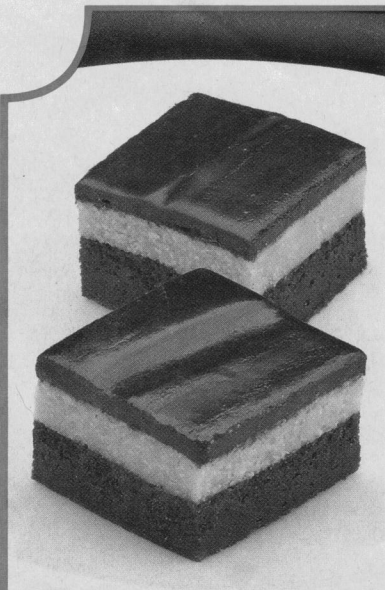


CHOCOLATE NUT TOFFEE BARS

(Makes 24 to 36 bars)

- 1 cup margarine or butter, softened
- 1 cup confectioners' sugar
- 1½ cups unsifted flour
- ½ cup Hershey's Cocoa
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 2 teaspoons vanilla extract
- 1 cup (6 ounces) Hershey's Semi-Sweet Chocolate Chips
- ½ cup chopped nuts

Preheat oven to 350°. Reserve 2 *tablespoons* margarine. In large mixer bowl, beat remaining margarine and sugar until fluffy. Add flour and cocoa; mix well. With floured hands, press into greased 13x9-inch baking pan. Bake 15 minutes. Meanwhile, in medium saucepan, combine reserved margarine and sweetened condensed milk; cook and stir until mixture thickens slightly, about 15 minutes. Remove from heat; stir in vanilla. Pour over crust. Bake 10 to 15 minutes longer or until golden brown. Remove from oven; immediately top with chips. Let stand 1 minute; spread while warm. Top with nuts. Cool. Cut into bars. Store covered at room temperature.



FUDGY MINT CHEESECAKE BARS

(Makes 24 to 36 bars)

- 4 (1-ounce) bars Hershey's Unsweetened Baking Chocolate
- 10 *tablespoons* margarine or butter
- 2 cups sugar
- 4 eggs
- 2 *teaspoons* vanilla extract
- 1 cup unsifted flour
- 1 (8-ounce) package cream cheese, softened
- 1 *tablespoon* cornstarch
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1 *teaspoon* peppermint extract
- Green food coloring, optional

Preheat oven to 350°. Melt chocolate with ½ *cup* margarine. In bowl, combine chocolate mixture with sugar, 3 *eggs*, vanilla and flour. Spread in greased 13x9-inch baking pan. Bake 12 minutes. In mixer bowl, beat cheese, 2 *tablespoons* margarine and cornstarch until fluffy. Gradually beat in sweetened condensed milk then remaining ingredients. Pour over brownie layer. Bake 30 minutes or until set. Top with Glaze. Cool. Chill. Cut into bars.

Glaze: Melt 1 cup (6 ounces) Hershey's Semi-Sweet Chocolate Chips with ½ *cup* whipping cream, *unwhipped*. Cook and stir until thickened.



PEANUTTY CHEWY BARS

(Makes 24 to 36 bars)

- 1½ cups unsifted flour
- ½ cup granulated sugar
- ½ cup Hershey's Cocoa
- ¼ cup firmly packed light brown sugar
- 1 *teaspoon* baking powder
- ¼ *teaspoon* salt
- ½ cup cold margarine or butter
- 2 *eggs*, beaten
- 1 (10-ounce) package Reese's® Peanut Butter Chips
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1 cup flaked coconut

Preheat oven to 350°. In bowl, stir together flour, granulated sugar, cocoa, brown sugar, baking powder and salt. Cut in margarine until crumbly. Add *eggs*; mix well. Spread in greased 13x9-inch baking pan. Bake 8 minutes. Remove from oven; top evenly with chips then sweetened condensed milk and coconut. Return to oven; bake 20 minutes or until lightly browned. Cool. Garnish with Drizzle. Cut into bars. Store covered at room temperature.

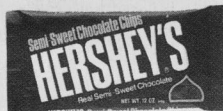
Drizzle: Melt ½ *cup* Hershey's Semi-Sweet Chocolate Chips with 1½ *teaspoons* of shortening.

CREAMY DOUBLE DECKER FUDGE

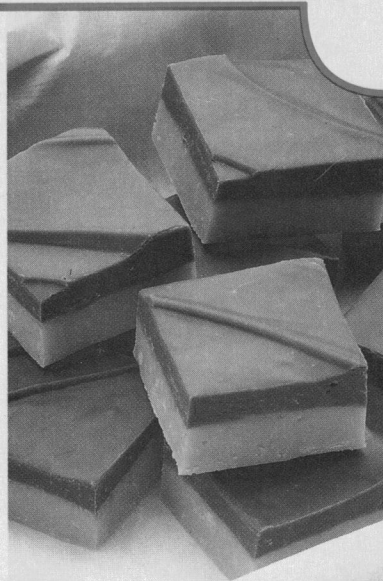
(Makes about 1½ pounds)

- 1 cup Reese's® Peanut Butter Chips
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1 teaspoon vanilla extract
- 1 cup (6 ounces) Hershey's® Semi-Sweet Chocolate Chips

In 2-cup glass measure with handle, combine peanut butter chips and $\frac{1}{2}$ cup sweetened condensed milk; cook on 100% power (high) 1 to 1½ minutes, stirring after 1 minute, until chips are melted and mixture is smooth. Stir in $\frac{1}{2}$ teaspoon vanilla; spread evenly into foil-lined 8-inch square pan. In 2-cup glass measure, combine remaining sweetened condensed milk and chocolate chips; repeat above microwave procedure. Stir in remaining $\frac{1}{2}$ teaspoon vanilla; spread evenly on peanut butter layer. Chill 2 hours or until firm. Turn onto cutting board; peel off foil and cut into squares. Store covered in refrigerator.



Microwave ovens vary in wattage and power output; cooking times may need to be adjusted.



BLACK FOREST PIE

(Makes one 9- or 10-inch pie)

- 1 (9- or 10-inch) baked pastry shell
- 4 (1-ounce) bars Hershey's® Unsweetened Baking Chocolate
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1 teaspoon almond extract
- 1½ cups whipping cream, whipped
- 1 (21-ounce) can cherry pie filling, chilled
- Toasted almonds, optional

In heavy saucepan, over medium-low heat, melt chocolate with sweetened condensed milk. Remove from heat; stir in extract. Pour into large bowl; cool or chill thoroughly. Beat until smooth. Fold in whipped cream. Pour into prepared pastry shell. Chill 4 hours or until set. Serve with pie filling. Garnish with almonds if desired. Refrigerate leftovers.



TRIPLE LAYER CHOCOLATE BARS

(Makes 24 to 36 bars)

- 1½ cups graham cracker crumbs
- $\frac{1}{2}$ cup Hershey's® Cocoa
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ cup margarine or butter, melted
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- $\frac{1}{4}$ cup unsifted flour
- 1 egg
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{3}{4}$ cup chopped nuts
- 1 (12-ounce) package Hershey's® Semi-Sweet Chocolate Chips

Preheat oven to 350°. Combine crumbs, $\frac{1}{4}$ cup cocoa, sugar and margarine; press firmly on bottom of 13x9-inch baking pan. In mixer bowl, beat remaining ingredients except nuts and chips. Stir in nuts. Spread over prepared crust. Top with chips. Bake 25 minutes or until set. Cool. Store tightly covered.



The following recipe is for the Hawaiian Cheesecake Bars which so many of you requested. Our apologies for not getting it to you sooner:

HAWAIIAN CHEESECAKE BARS

- 2 c. flour
- 1 c. sugar
- 1 c. butter
- 2 packages, (8 oz. each) cream cheese softened
- 4 T sugar
- 4 T milk

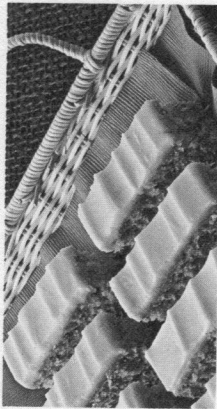
- 2 eggs
- 2 t vanilla
- 1 cn (16 oz.) crushed pineapple, well drained
- 2 c. flaked coconut
- 2 T melted butter

Combine flour, sugar and butter until particles are fine and crumbly. Pat into an ungreased 2 by 13 inch pan and bake at 350 degrees about 15 minutes or until golden brown around the edges. Cool slightly. Blend cream cheese, 4 T sugar, 4 T milk, and eggs. Fold in vanilla and pineapple. Spread over crust. Combine melted butter and coconut for topping and sprinkle over filling. Bake in 350-degree oven for 15 to 20 minutes or until coconut is toasted and filling is set. Cut into bars when cool.

Cakes/
Cookies

Applesauce Spice Bars

- 1 cup applesauce
 - $\frac{3}{4}$ cup packed brown sugar
 - $\frac{1}{4}$ cup vegetable oil
 - 2 eggs
 - 2 cups Bisquick® baking mix
 - 1 teaspoon pumpkin pie spice
 - $\frac{1}{2}$ cup chopped nuts
- Browned Butter Glaze (below)



Heat oven to 350°. Grease oblong pan, 13x9x2 inches. Beat applesauce, brown sugar, oil and eggs in large mixer bowl on medium speed, scraping bowl occasionally, 1 minute. Stir in baking mix, pumpkin pie spice and nuts. Spread in pan. Bake until wooden pick inserted in center comes out clean, about 25 minutes; cool. Spread with Browned Butter Glaze. Cut into bars, about 3x1 inch. 3 dozen bars.

Browned Butter Glaze

- $\frac{1}{4}$ cup margarine or butter
- 2 cups powdered sugar

Heat margarine over low heat until golden brown; remove from heat. Beat in powdered sugar and vanilla. Stir in water, 1 teaspoon at a time, until smooth and of desired consistency.

- 1 teaspoon vanilla
- 1 to 2 tablespoons hot water

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HAWAIIAN CHEESECAKE BARS

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2 packages, (8 oz. each) cream cheese softened
4 T sugar
4 T milk

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2 T melted butter

Combine flour, sugar and butter until particles are fine and crumbly. Pat into an ungreased 2 by 13 inch pan and bake at 350 degrees about 15 minutes or until golden brown around the edges. Cool slightly. Blend cream cheese, 4 T sugar, 4 T milk, and eggs. Fold in vanilla and pineapple. Spread over crust. Combine melted butter and coconut for topping and sprinkle over filling. Bake in 350-degree oven for 15 to 20 minutes or until coconut is toasted and filling is set. Cut into bars when cool.

Cakes/
Cookies

Pumpkin Bars

2 cups sugar
¼ cup vegetable oil
1 can (16 ounces) pumpkin
4 eggs, beaten
2 cups Bisquick® baking mix
2 teaspoons ground cinnamon
½ cup raisins
Cream Cheese Frosting (below)



Heat oven to 350°. Grease jelly roll pan, 15½x10½x1 inch. Beat sugar, oil, pumpkin and eggs in large mixer bowl on medium speed, scraping bowl occasionally, 1 minute. Stir in baking mix, cinnamon and raisins. Pour into pan. Bake until wooden pick inserted in center comes out clean, 25 to 30 minutes; cool. Frost with Cream Cheese Frosting. Cut into bars, about 3x1 inch. Refrigerate any remaining bars. 50 bars.

Cream Cheese Frosting

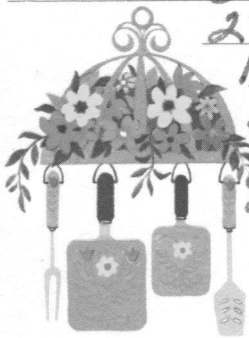
1 package (3 ounces) cream cheese, softened
½ cup margarine or butter, softened

Beat cream cheese, margarine, milk and vanilla until creamy. Stir in powdered sugar until smooth.

1 tablespoon milk
1 teaspoon vanilla
2 cups powdered sugar

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Here's what's cookin' *Dark Zucchini Bread* Serves _____
 Recipe from the kitchen of *Darlene Barmick*



- | | |
|----------------------|----------------------|
| 3 eggs | 2 tsp. soda |
| 2 C. sugar | 1 tsp. salt |
| 1 C. oil | 3 tsp. cinnamon |
| 3 tsp. vanilla | 2 C. grated zucchini |
| 2 1/2 C. flour | 1 C. chopped nuts |
| 2 tsp. baking powder | |

Mix as listed. Put in greased bread pans (2 large or 4 small) Bake 350° 1 hour.

swirl batter. Bake in 350-degree oven for 35 to 40 minutes or until cake tester inserted in center comes out clean.

Pumpkin Bread

- 4 eggs
- 3 cups sugar
- 1 cup oil
- 1 can (16 ounces) pumpkin
- 3/4 cup water
- 4 cups flour
- 2 teaspoons soda
- 1 1/2 teaspoons salt
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg

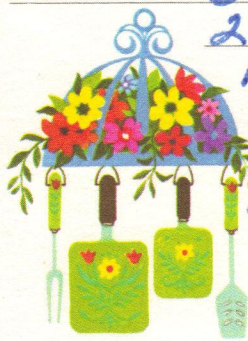
Beat eggs until fluffy, gradually beat in sugar. Blend in oil, pumpkin and water. Combine flour, baking soda, salt, baking powder, cinnamon and nutmeg. Blend into pumpkin mixture and beat well. Pour into 2 greased 8 1/2 - by 4 1/2 - by 2 1/2 - inch loaf pans. Bake in 350-degree oven for 55 to 60 minutes or until cake tester comes out clean.

MOIST DATE BREAD

- | | |
|-------------------|-----------------------|
| 2 c. cut-up dates | 1 tsp salt |
| 2 c boiling water | 2 tsp vanilla |
| 2 tsp soda | 2 eggs |
| 4 tbls shortening | 2 c sugar |
| 4 c flour | 1 cup broken nutmeats |

~~xxx~~ Pour boiling water over dates and soda. Let cool. Cream together shortening and sugar. Add eggs one at a time, beating thoroughly. Add vanilla, add date ~~xxx~~ mixture. Sift together flour and salt; blend in. Add nuts. Grease well six no. 2 1/2 cans. Fill half full and bake in preheated 350-deg. oven about 45 min. Let stand in cans about 5 min. Remove by gently tapping top on table

Here's what's cookin' *Dark Zucchini Bread* Serves _____
 Recipe from the kitchen of *Darlene Barmik*



3 eggs
 2 C. sugar
 1 C. oil
 3 tsp. vanilla
 2 1/2 C. flour
 2 tsp. baking powder

2 tsp. soda
 1 tsp. salt
 3 tsp. cinnamon
 2 C. grated zucchini
 1 C. chopped nuts

Mix as listed. Put in greased bread pans (2 large or 4 small) Bake 350° 1 hour.

swirl batter. Bake in 350-degree oven for 35 to 40 minutes or until cake tester inserted in center comes out clean.

Pumpkin Bread

4 eggs
 3 cups sugar
 1 cup oil
 1 can (16 ounces) pumpkin
 3/4 cup water
 4 cups flour
 2 teaspoons soda
 1 1/2 teaspoons salt
 1 teaspoon baking powder
 1 teaspoon cinnamon
 1 teaspoon nutmeg

Beat eggs until fluffy, gradually beat in sugar. Blend in oil, pumpkin and water. Combine flour, baking soda, salt, baking powder, cinnamon and nutmeg. Blend into pumpkin mixture and beat well. Pour into 2 greased 8 1/2- by 4 1/2- by 2 1/2- inch loaf pans. Bake in 350-degree oven for 55 to 60 minutes or until cake tester comes out clean.

MOIST DATE BREAD

2 c. cut-up dates
 2 c boiling water
 2 tsp soda
 4 tbls shortening
 4 c flour

1 tsp salt
 2 tsp vanilla
 2 eggs
 2 c sugar
 1 cup broken nutmeats

~~RMX~~ Pour boiling water over dates and soda. Let cool. Cream together shortening and sugar. Add eggs one at a time, beating thoroughly. Add vanilla, add date ~~mix~~ mixture. Sift together flour and salt; blend in. Add nuts. Grease well six no. 2 1/2 cans. Fill half full and bake in preheated 350-deg. oven about 45 min. Let stand in cans about 5 min. Remove by gently tapping top on table

See Box Below

1/3 c. shortening } cream
1/4 " sugar }
1 egg } add.

1 c. lukewarm water
To which 1 yeast cake
has been dissolved
add 2 tea. salt &
beat in 4 cups of
flour. Add another
cup of warm water
& beat in 3 1/2 - 4 cups
flour. Knead well &
put in buttered dish
& cover well. Put in
refrigerator

Date Bread - Gretchen

1/2 cups dates. 1/2 c. Boil Water. 2 tsp. but
1/2 " sugar - 1 egg well beaten
2 3/4 c flour - sift. - 1 tea soda. 1 Tea cr. P.P.
1 cup chopped walnuts - 1/2 tea vanilla
Cut up dates. add B. water butter & sugar
Mix well. Set aside to cool. When
cold add eggs & dry ingred. Beat
vigorously several min. Add nuts
& vanilla. Pour in well buttered &
floured loaf or Round cans. Bake 1 hr. 350°

ORANGE WALNUT BREAD Makes 1 loaf

- 2 1/2 cups unsifted flour
- 1 1/4 cups sugar
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 eggs, beaten
- 1/4 cup (1/2 stick) Blue Bonnet Margarine, melted
- 1/2 cup orange juice
- 2 tablespoons grated orange peel
- 2 tablespoons water
- 1 cup chopped Planters® Walnuts
- Blue Bonnet Margarine

Mix flour, sugar, baking powder, baking soda, and salt. Combine eggs, melted Blue Bonnet Margarine, orange juice, orange peel and water; add all at once to flour mixture. Stir quickly until dry ingredients are moistened. Stir in Planters® Walnuts. Turn into greased and floured 9 X 5 X 3-inch loaf pan.

Bake at 350°F. 1 hour, or until done. Cool in pan 10 minutes. Remove from pan and cool on wire rack. Slice and serve with Blue Bonnet Margarine.



CORNBREAD

- 1-1/2 cups cornmeal
- 1/2 cup flour
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1 egg, beaten
- 1/4 cup melted fat or oil

Mix cornmeal, flour, baking powder and salt. Mix together milk and egg and add fat. Add milk mixture to cornmeal mixture.

Stir only enough to mix.

Fill greased baking pan half full.

Bake at 425°F (hot oven) about 25 minutes, or until lightly browned.

Makes 6 servings.

NOTE: If desired, add 1/4 cup sugar.

CORNMEAL MUFFINS

Use recipe for Cornbread. Fill greased muffin pans half full of cornmeal mixture.

Baking time will be 15 to 20 minutes.

Makes 12 muffins.

CORNMEAL COOKIES

- 3/4 cup fat (margarine or butter)
- 3/4 cup sugar
- 1 egg
- 1-1/2 cups flour
- 1/2 cup cornmeal
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 teaspoon vanilla
- 1/2 cup raisins, if you like

Mix fat and sugar in a large bowl. Add egg and beat well. Add rest of ingredients and mix well.

Drop dough from a teaspoon on a greased baking pan.

Bake at 350°F (moderate oven) about 15 minutes until lightly browned.

Makes about 3 dozen cookies.

CHOCOLATE CORNMEAL COOKIES

Use recipe for Cornmeal Cookies. Mix 1/4 cup cocoa into cookie dough with rest of dry ingredients. Add 1/4 cup fluid milk.

TO MAKE SELF-RISING CORNMEAL

- 4 cups cornmeal
- 2 tablespoons double-acting baking powder
- 2 teaspoons salt

Mix all ingredients well. Store in tightly covered can and use soon. Use in any recipe calling for self-rising cornmeal.

COOKED CORNMEAL MUSH

- 1 cup cornmeal
- 1 cup cold water
- 1 teaspoon salt
- 3 cups boiling water

Mix cornmeal, cold water, and salt.

Slowly stir cornmeal mixture into the boiling water in a saucepan. Cook and stir until thick.

Lower heat. Cover and cook 15 minutes, stirring as needed to keep from sticking.

Makes 6 servings, 1/2 cup each.

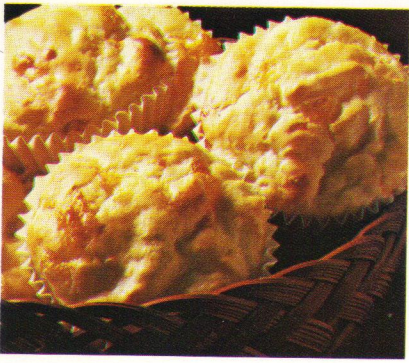
FRIED CORNMEAL MUSH

Put hot cornmeal mush in a loaf pan. Cool until firm.

Remove mush from pan and cut into slices.

Put slices of mush in heated, greased fry pan and brown on both sides.





Pineapple-Cheese Muffins

Biscuits/
Coffee Cakes

- 1 can (8 1/4 ounces) crushed pineapple
- 2 cups Bisquick® baking mix
- 1 tablespoon sugar
- 1/2 cup milk
- 1 egg
- 1/2 cup shredded Cheddar cheese (about 2 ounces)

Heat oven to 400°. Line 12 medium muffin cups with paper baking cups. Mix pineapple (with syrup) and the remaining ingredients; beat vigorously 30 seconds. Fill muffin cups about 2/3 full. Bake until light golden brown and wooden pick inserted in center comes out clean, about 15 minutes. 12 muffins.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°. Use 18 paper baking cups. Stir 2 tablespoons all-purpose flour into baking mix. Omit sugar.

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Fresh-Orange Bread with Orange Butter

A moist, sweet bread with a sunny orange flavor. Serve it toasted, or not, for breakfast, or as an accompaniment to any meal.

- 3 oranges
- 1 1/2 cups sugar
- 1/3 cup water
- 1/4 cup butter or margarine
- 2 eggs, beaten
- 4 cups all-purpose flour
- 4 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt

Use a vegetable parer to remove just the orange part from the oranges. Stack pieces of peel in small piles and cut into very thin slivers using a sharp knife. (You should have 3/4 cup.) Cut oranges in half and squeeze to make 1 1/3 cups of juice.

Preheat oven to 325°.

Combine sugar and water in a medium saucepan. Add orange slivers and cook over medium heat, stirring

Shirley Rice (Cousin)
1 cup mashed potatoes
1/2 cup sugar
1/2 cup melted shortening
1/2 cup lukewarm water
1/2 cup (Camp) yeast.
4 well beaten eggs
5 3/4 cups all purpose flour
1/2 tea salt.
Mix pot. sugar, yeast water & yeast. Let rise to a sponge. Add eggs, short, flour & salt. Let rise one till double in bulk knead & place in

Molasses Muffins



2 cups Bisquick® baking mix
 ¼ cup packed brown sugar
 ½ cup milk
 ¼ cup light or dark molasses
 1 egg
 ½ cup chopped nuts
 ½ cup raisins

Heat oven to 400°. Line 12 medium muffin cups with paper baking cups. Mix all ingredients; beat vigorously 30 seconds. Fill muffin cups about ¾ full. Bake until wooden pick inserted in center comes out clean, about 15 minutes. 12 muffins.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°. Use 15 paper baking cups. Decrease brown sugar to 2 tablespoons.

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constantly, until sugar dissolves and syrup boils. Lower heat and continue to cook for 8 minutes. (Syrup and peel should now measure 1 1/3 cups.) Add butter and stir until melted. Cool slightly; add reserved orange juice and eggs.

Sift dry ingredients together into a mixing bowl; add sugar-syrup mixture and stir until flour mixture is blended. Do not overmix.

Turn batter into two greased 8 1/2 x 4 1/2 x 2 1/2-inch loaf pans.

Bake for 45 to 50 minutes, or until a cake tester inserted in the center comes out clean.

Cool pans on a rack 10 minutes; turn bread out onto racks to cool completely. Wrap tightly and store, or refrigerate or freeze.

Yield: 2 loaves.

Note: To make Orange Butter, combine 1/2 cup softened butter or margarine, 1 tablespoon grated orange peel, and 1 teaspoon honey in a small bowl.

Yield: 1/2 cup.

covered bowl in
 (fridge) or let rice
 cool. knead &
 shape in rolls,
 let rise again.
 Bake 10 min in
 hot oven.

Candy

Heath Bars

1# Butter

2 cups Brown sugar

Crushed nuts enough to

Cover bottom of 9x13 cake pan

6 - Hershey Milk Choc. Bars

Cook Butter & Br sugar till

hard ball stage - Pour over nuts

& lay Hershey Bars on top

Walnut Cream Fudge

1 jar Marshmallow cream

$\frac{7}{8}$ C. evap. milk

$\frac{1}{4}$ C. butter $\frac{1}{4}$ tea salt

$\frac{1}{2}$ C. sugar } 2 (6 oz) phys choc chips

1 tea vanilla - 1 cup chopped walnuts

Bring first 5 ingred to full boil

Boil 5 min over mod. heat. Stir

in choc constantly. Remove from

heat Stir in choc. till melted
then vanilla & walnuts.
Pour in greased 8" sq. pan
Chill till firm.

SOFT COFFEE CAKE

1/2 cup lard 1 cup milk
1/2 cup sugar 3 tsp. baking powder
2 eggs 2 cups flour
1 tsp. salt

Combine the above ingredients and pour into pan. Sprinkle with sugar and cinnamon and bake at 350° for 1/2 hour.

EXTRA RECIPES

Carrot Cake - (Real good.)

2 cups sugar
4 eggs
1 1/2 cups oil
2 tea cinnamon
2 " soda
1 " salt
2 cups flour
3 " grated carrots
1 " Chopped nuts

Bake at 350° for 55 min.

18 oz cream cheese (Frosting)
1 lb. powdered sugar
1/2 cup butter

RAISED DOUGHNUTS

3/4 cups lukewarm milk	1/3 cup shortening
1/4 cup sugar	2 cakes compressed yeast
1 tsp. salt	
4 1/4 cups flour	1/2 cup lukewarm water
2 eggs	

Soak yeast in lukewarm water 5 minutes. Pour milk over sugar and salt in a bowl. Stir to dissolve. Beat in 1 cup of flour, shortening, eggs, yeast mixture. Add remaining flour to make soft dough. Knead on lightly floured board until dough becomes smooth and elastic. Place in greased bowl, grease top of dough, cover with waxed paper. Let rise in warm place (80-85°) until doubled, about 1 to 1 1/2 hours. Roll out dough 1/3 inch thick, cut with floured doughnut cutter. Let rise on board until light (30-40 minutes). Drop into deep hot fat (385°), and turn when doughnuts rise to surface. When browned sufficiently, turn again, 3 to 4 minutes. Drain on absorbent paper. While warm, dust each doughnut with granular sugar. Yields 2 dozen.

REFRIGERATOR ROLLS

3 pkg. dry yeast	1/3 cup sugar
3 cups warm water	4 Tbsp. salt
1/2 cup Mazola oil	3 cups flour
2 eggs, beaten	

Soak yeast in warm water for 10 minutes. Add rest of ingredients and beat well. Work in more flour; cover and set in refrigerator. When ready to use, cut and put in greased muffin pans. Let stand 20 minutes. Bake 20 minutes at 350°.

Carrot Cake - (Dorothy)

In large bowl, mix together: 2 cups
white sugar, 1 tsp salt, 2 cups
flour, 1 1/2 tea cinnamon & 2 tea soda
Then add 1/2 c. salad oil, 3 eggs
2 tea. vanilla. Then add 2 cup flaked
Coconut, 2 cups Carrots (shredded)
1 4 oz Can Crushed pineapple &
juice. 1 cup chopped nuts. (over)

PINEAPPLE UPSIDE DOWN CAKE

1/2 cup margarine
1 cup brown sugar
maraschino cherry halves

1 package yellow cake mix
whipped cream

Melt margarine in 13 x 9 pan. Sprinkle brown sugar in pan. Arrange pineapple slices and cherry halves on the sugar mixture. Mix cake mix as directed on package. Pour batter over fruit. Bake at 350° for 50 minutes. Let stand 5 minutes and then turn upside down on cookie sheet. Serve with whipped cream.

Janell Berg
St. Cloud LSA

Bake at 350°

40 - 45 min.

This cake is very moist.
Frost with Philly Cr. Cheese
frosting.
3oz. pkg. cr. cheese - 1/2 c. marg. or
butter (melted) 1# powdered sugar,
pinch salt. Cream till smooth.

PINEAPPLE CHIFFON PIE

1 envelope plain gelatin	1 tsp grated lemon peel
1/4 cup cold water	3 Tbsp lemon juice
3 egg yolks	1/4 tsp salt
3/4 cup sugar	3 egg whites
3/4 cup crushed pineapple, not drained	1 baked 8-inch pie shell
	1/2 cup heavy cream, whipped

Add gelatin to the cold water and let stand. Meanwhile, stir together the egg yolks, 1/4 cup of the sugar, the undrained crushed pineapple, grated lemon peel, and lemon juice in a double boiler. Cook over hot water, stirring constantly, until smoothly thickened. Add the softened gelatin and stir until dissolved. Remove from heat. Add salt to the egg whites and beat until stiff; gradually beat in remaining 1/2 cup sugar. Fold in the hot pineapple mixture. Heap filling into a baked 8-inch pie shell and chill for about 3 hours or until set. At serving time, spread the pie with sweetened whipped cream and decorate each serving with a spoonful of drained crushed pineapple. Recipe makes one 8-inch pie.

CHOCOLATE CAKE

- 1/2 c. oleo. or margarine
 - 1 1/2 c. sugar
 - 2 eggs
 - 1 c. milk
 - 2 c. flour
 - 1 heaping teas. soda
 - 4 tble. cocoa
 - 3/4 c. of boiling water
- cream oleo and sugar together, add eggs, beat then add flour, soda, and milk alternately. (mix soda with flour). Mix cocoa with the water, then add to batter. Bake at 350

Real Sponge Cake

EGG YOLK SPONGE CAKE

Ten to 12 egg yolks, 2 cups sugar, 1 cup boiling water, 1/2 tsp. salt, 4 tsp. baking powder, 2 tsp. lemon extract or vanilla, 3 cups sifted cake flour.

Beat egg yolks until light with rotary beater. Add sugar gradually, then hot water, beating continually. Add sifted dry ingredients and flavoring; beat thoroughly and turn into angel food cake pan. Bake in a moderate oven (325 to 350 degrees F.) about 1 hour.

St. Paul.

MRS. W. W.

APPLE SPICE COFFEE CAKE

Ingredients:
4 oz. Cub Foods Whipped Topping (thawed)
10 oz. apple pie filling (1/2 can)
1/3 cup packed brown sugar
1 egg
1 tbs. soft butter or margarine
2 tsp. apple pie spice or cinnamon
2-1/2 cups Bisquick

Directions:
Pre-heat oven to 350°. Grease an 8" round or an 8"x8" square pan. Combine the above ingredients, except Bisquick, in a food processor on pulse 10-15 times. Do not over process. In a large bowl, add the mixture to 2-1/2 cups Bisquick. Stir gently (20-25 strokes) until moistened. The mixture will be lumpy. Spread into pan. Top with crumb topping. Bake for 30-35 minutes or until the toothpick comes out clean. Serves 8-10

CRUMB TOPPING

Ingredients:
3 tbs. cold butter
1/4 cup packed brown sugar
2 tbs. sugar
1/2 cup Bisquick
1 tsp. apple pie spice or cinnamon
1/3 cup oatmeal

Directions: Mix well until crumbly.

ICING FOR COFFEE CAKES

Ingredients:
1 cup powdered sugar
1 tbs. cream or half and half
1/2 tsp. vanilla

Directions:
Mix ingredients together. Icing should be thin. Add more cream if necessary to get desired consistency. Swirl on warm, not hot, coffee cakes.

PHILLY 3-STEP®

Chocolate Layer Cheesecake

Prep time: 10 minutes **Baking time:** 40 minutes

- 2 pkg. (8 oz. each) PHILADELPHIA BRAND Cream Cheese, softened
- 1/2 cup sugar
- 1/2 tsp. vanilla
- 2 eggs

- 1 pkg. (4 oz.) BAKER'S® GERMAN'S® Sweet Chocolate, melted, slightly cooled
- 1 ready-to-use chocolate flavor crumb crust (6 oz. or 9 in.)

1. **MIX** cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Add eggs; mix until blended. Remove 1 cup batter; stir melted chocolate into this batter.

2. **POUR** chocolate batter into crust. Top with plain batter.

3. **BAKE** at 350°F for 40 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Makes 8 servings.

Substitute 3 squares BAKER'S Semi-Sweet Chocolate for GERMAN'S Sweet Chocolate, if desired.

More great recipes from
CREATIVITY
Creative
Kitchens

Poppy Seed Pound Cake (very good)

1 white or yellow cake mix
 4 eggs.
 1/4 cup poppy seed
 1/2 cup diet
 1 cup hot water
 1 sm. pkg. Gello coconut cc.

Bake at 350° - 25-34 minutes
 in 2 bread pans.

GOLD CAKE

Layer
 Temperature, 350 degrees; Time, 30 to 35 minutes

Loaf
 Temperature, 325 degrees; Time, 60 to 65 minutes

Cup
 Temperature, 375 degrees; Time, 20 to 25 minutes

3/4 cup butter
 1 1/4 cups sugar
 8 egg yolks
 2 1/2 cups cake flour

4 teaspoons baking powder
 1/4 teaspoon salt
 3/4 cup milk
 1 teaspoon vanilla

Cream the butter until light and fluffy. Add the sugar gradually and continue creaming. Beat the egg yolks until thick and lemon colored, and add them to the butter and sugar mixture. Sift the flour, baking powder and salt together and add them alternately with the milk. Add the flavoring and beat until well mixed. Bake in greased pans.

Watkins



Recipe Card

FIVE FLAVOR CAKE

2 sticks butter or margarine
 1/2 cup vegetable shortening
 3 cups sugar
 5 eggs, well beaten

3 cups all-purpose flour
 1/2 tsp. baking powder
 1 cup milk
 1 tsp. Watkins Coconut Flavor
 1 tsp. Watkins Coconut Flavor
 Cream butter, shortening, and sugar until light and fluffy. Add eggs, which have been beaten until lemon colored. Combine flour and baking powder and add to creamed mixture alternately with milk. Stir in flavorings. Spoon mixture into prepared 10" tube pan (the Bundt pan must be 10" or hold 12 cups; an angel food pan may also be used) and bake at 325° for 1 1/2 hours or until cake tests done. Add glaze if desired. Cool in pan about 10 minutes before turning out.

GLAZE

1 cup sugar
 1/2 cup water

1 tsp. each: Watkins Coconut, Rum, Butter, Lemon, Vanilla, and Almond Extracts
 Combine ingredients in heavy saucepan. Bring to boil, stir until sugar is melted. Pour on one half of the glaze while cake is in Bundt pan, and the other half when removed.

6601

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DATE CAKE

1 C. CUT UP DATES

1 tsp. soda

1 c. boiling water

COOL

1 table. butter

1 c. sugar

1 egg

pinch salt

1/2 c. nuts in

1 1/4 c. flour

350° for 45

minutes

FRIENDSHIP CAKE

- 1) $2\frac{1}{2}$ Cups sugar
 $1\frac{1}{2}$ cup starter
1 Large can sliced peaches & juice

Put in a covered gallon container with lid on container loosely (Ice cream pail) (if too tight, may blow off) leave on counter

- 2) On the 10th day add:
 $2\frac{1}{2}$ cups sugar
1 large can chunk pineapple & juice
* stir once a day for 10 days.

- 3) On 20th day add:
 $2\frac{1}{2}$ cups sugar
1 large can fruit cocktail & juice & 1 - 10oz jar marachino cherries & juice.
* stir once a day for 10 days

- 4) On the 30th day:
Drain liquid from fruit
Divide fruit into thirds
Divide juice and put into tight containers, each container should contain $1\frac{1}{2}$ cups of juice starter (4 to 6 jars)
Give container of starter to friend.

- 5) Makes 3 cakes
For each cake:
1 Yellow cake mix (not pudding cake mix)
 $\frac{2}{3}$ cups crisco oil
3 eggs
1 box instant vanilla pudding mix
 $\frac{1}{3}$ of the fruit (cut up into small pieces)
1 cup nuts

Bake in bundt pan
350 degrees -- 50 minutes or a little more.

NOTE:

Starter ~~cannot~~ ^{can} be frozen - cover loosely and use within a few months
cake can be frozen
Give juice as soon as possible to a friend
Try to use juice within 10 days.

Friendship Free Will
from Cape Waka

SALMON QUIT, SIZE CASSEROLE

1 lg can salmon (RED) Debone and skin; flake with fork.
 3 eggs beaten well
 3/4 c milk add to eggs.
 Gently fold in salmon. Cube (1 in.) green pepper.
 Sit casserole in large bowl of water while baking.
 bake at 275 deg. for 2 1/2 hrs. Stir gently 3 times
 within the first hour.
 Serve with 2 1/2 c. white sauce. Add cooked frozen sweet
 peas.

Crunchy Turkey Croquettes
 4 tablespoons butter
 5 tablespoons flour
 1 teaspoon salt
 1/4 teaspoon pepper
 1/2 teaspoon mustard
 1 teaspoon onion juice
 1 cup milk
 2 cups coarsely ground turkey
 bread crumbs
 1 egg slightly beaten with 1 tablespoon
 water
 Melt butter, add flour, salt, pepper,
 mustard and onion juice. Add milk and
 cook until thick, stirring constantly. Add
 turkey and blend. Spread in 8 x 8-inch
 pan and chill until firm. Cut croquettes
 into eight triangles, cutting through center
 corner to corner and twice through center
 from side to side. Coat with crumbs, dip
 in egg and coat again with crumbs. Fry in
 hot fat 2 minutes and drain.
 Mrs. Jennie Andersen



SUNSHINE CHICKEN

- 1/2 cup ReaLemon®
- 1/2 cup orange juice
- 2 tablespoons Wylers® Chicken-Flavor Bouillon Granules
- 1 tablespoon minced garlic
- 1 teaspoon dried oregano
- 1 teaspoon crushed red pepper
- 2 pounds fresh chicken
- 1 gallon-size ZIPLOC® Storage Bag

bag and seal. Marinate in refrigerator

ORIENTAL STIR-FRY CHICKEN

pictured on page 94

Prep time: 20 minutes
 Cooking time: 6 minutes

- 3/4 cup chicken broth
- 1/4 cup soy sauce
- 2 tablespoons cornstarch
- 2 tablespoons dry sherry
- 1 tablespoon distilled vinegar
- 1 teaspoon brown sugar
- 2 tablespoons salad oil
- 1 tablespoon Oriental sesame oil
- 1/4 cup chopped green onions
- 2 teaspoons minced garlic
- 1 teaspoon chopped fresh ginger
- 1/4 teaspoon red pepper flakes
- 1 1/2 cups broccoli florets
- 2 carrots, julienned
- 1 red pepper, julienned
- 2 cups chopped cooked chicken
- 1 can (16 oz.) small whole baby corn, rinsed and drained
- Cooked fettuccine or rice

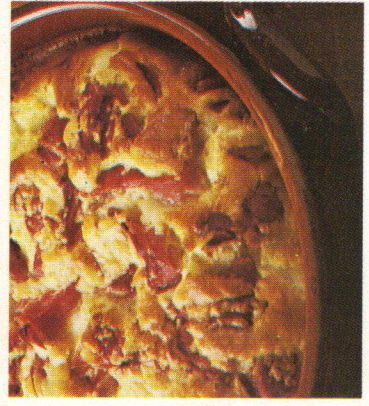
In bowl combine chicken broth, soy sauce, cornstarch, sherry, vinegar and brown sugar. In large skillet or wok heat oils over medium-high heat. Add green onions, garlic, ginger and red pepper flakes; cook 30 seconds.

broccoli, carrots and red pepper. Cook, stirring constantly, about 2 minutes. Add chicken, corn and cornstarch mixture. Cook, stirring, until heated through and thickened. Serve over noodles or rice. Makes 6 servings, 200 calories each without noodles or rice.

Broccoli Casseroll

4-5 packages frozen broccoli
cooked according to pkg.
directions - or fresh
may be used.

Saute: 1 bunch of gr. onions
chopped in 1 stick
of butter
over



Three Cheese-Ham Puff

Main Dishes/
Side Dishes

- 6 eggs
- ¼ cup Bisquick® baking mix
- 1 cup milk
- 1 cup creamed cottage cheese (about 8 ounces)
- 8 ounces Monterey Jack cheese, cut into about ½-inch cubes
- 1 package (3 ounces) cream cheese, cut into about ¼-inch cubes
- 1 package (2.5 ounces) smoked sliced ham, snipped
- ¼ teaspoon salt

Heat oven to 350°. Lightly grease 2-quart round casserole. Beat eggs with hand beater. Beat in baking mix and milk until smooth. Stir in remaining ingredients; pour into casserole. Bake until knife inserted near center comes out clean, 50 to 55 minutes. Let stand about 10 minutes before serving, 6 to 8 servings.

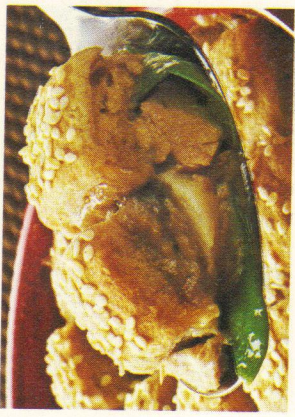
High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Stir 3 tablespoons all-purpose flour into baking mix. Bake 65 to 70 minutes. Serve immediately.

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Oriental Tuna Casserole

Main Dishes/
Side Dishes

- 1 package (6 ounces) frozen Chinese pea pods
- 1 can (10½ ounces) condensed cream of mushroom soup
- ¼ cup milk
- 2 cans (6½ ounces each) tuna, drained
- ½ cup sliced green onions
- ½ cup diagonally sliced celery
- 1 can (8 ounces) sliced water chestnuts, drained
- 1 cup Bisquick® baking mix
- 3 tablespoons water
- 2 teaspoons soy sauce
- 1 tablespoon margarine or butter, melted
- 2 teaspoons sesame seed



Heat oven to 425°. Rinse frozen pea pods under running cold water to separate; drain. Mix pea pods, soup, milk, tuna, onions, celery and water chestnuts in 3-quart saucepan. Heat to boiling, stirring constantly. Reduce heat; keep warm.

Mix baking mix, water and soy sauce until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on well-floured cloth-covered board. Knead 5 times. Roll into 5-inch square. Cut dough into 1-inch squares. Pour hot tuna mixture into ungreased 1½-quart round casserole. Top with dough squares; spread dough with melted margarine. Sprinkle with sesame seed. Bake until golden brown, about 15 minutes. 5 or 6 servings.

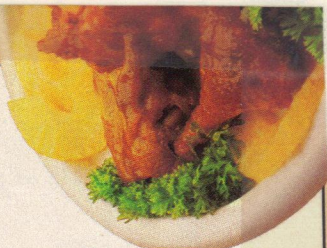
High Altitude Directions (3500 to 6500 feet): Heat oven to 450°. Use 2-quart casserole.

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HAWAIIAN CHICKEN

- 2 pounds broiler-fryer pieces
- Salt and pepper
- 1 can (8¼ ounces) sliced pineapple
- 1/3 cup Heinz 57 Sauce
- 2 tablespoons honey

Place chicken in baking dish (12" x 7½" x 2"). Season with salt and pepper. Bake in 400°F oven, 30 minutes. Meanwhile, drain pineapple; reserve 2 tablespoons liquid. Combine reserved liquid, 57 Sauce, honey and pour over chicken. Bake an additional 25 minutes, basting occasionally. Arrange pineapple over chicken; bake 10 minutes longer. Drain excess fat from sauce. Spoon sauce over chicken. Makes 4 servings.



Layered Onion Bake

Main Dishes/
Side Dishes



- 2 cups Bisquick® baking mix
- ½ cup cold water
- 1 can (3 ounces) French fried onions
- 1½ cups shredded Swiss or Monterey Jack cheese (about 6 ounces)
- 4 eggs
- 1 can (10% ounces) condensed cream of onion soup
- ½ teaspoon salt
- ¼ teaspoon pepper

Heat oven to 375°. Grease oblong pan, 13x9x2 inches. Mix baking mix and water until soft dough forms; beat vigorously 20 strokes. Pat dough in pan with floured hands, pressing dough ½ inch up sides. Sprinkle 1 cup onions and 1 cup cheese over dough. Mix eggs, soup, salt and pepper; pour over cheese and onions. Sprinkle with remaining cheese. Bake until crust is golden brown, 25 to 30 minutes. Crush remaining onions; sprinkle over top. Bake until onions are golden brown and filling is set, about 5 minutes longer. 6 to 8 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 400°. Substitute boiling water for the cold water.

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Handwritten notes on lined paper:

Heat oven to 425°. Grease square pan, 9x9x2 inches. Mix baking mix, ½ cup of the cheese and the water until soft dough forms; beat vigorously 20 strokes. Pat dough in pan with floured hands, pressing ½ inch up sides. Mix tuna, olives, celery, onion, pimiento and ¼ cup of the soup; spread over dough. Bake until edges are light brown, about 15 minutes.

Heat remaining soup, remaining ½ cup cheese and the milk over medium heat, stirring occasionally, until hot. Serve over casserole. 6 to 8 servings.

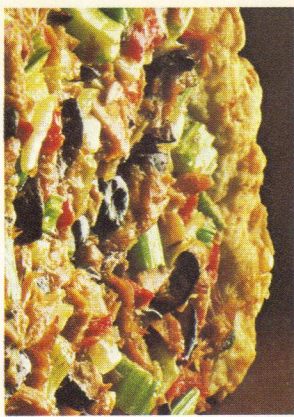
High Altitude Directions (3500 to 6500 feet): Heat oven to 450°. Bake about 20 minutes.

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Add: 1 can of cream of mushroom soup, 1 pkg. garlic (or cheddar) & 1 can of mushrooms.

Heat until warmed through & cheese is melted.

Arrange broccoli in casserole & pour sauce mixture over. Sprinkle crushed ritz crackers on top & Bake 300° 10-15 min.



Saucy Tuna Bake

Main Dishes/
Side Dishes

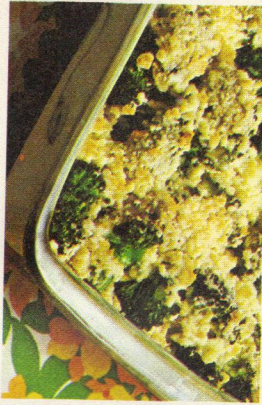
- 2 cups Bisquick® baking mix
- 1 cup shredded Cheddar cheese (about 4 ounces)
- ½ cup cold water
- 1 can (6½ ounces) tuna, drained
- 1 can (2½ ounces) sliced ripe olives, drained (about ½ cup)
- ½ cup chopped celery
- ½ cup chopped onion
- 1 jar (2 ounces) diced pimiento, drained
- 1 can (10% ounces) condensed cream of celery soup
- ¼ cup milk

Heat oven to 425°. Grease square pan, 9x9x2 inches. Mix baking mix, ½ cup of the cheese and the water until soft dough forms; beat vigorously 20 strokes. Pat dough in pan with floured hands, pressing ½ inch up sides. Mix tuna, olives, celery, onion, pimiento and ¼ cup of the soup; spread over dough. Bake until edges are light brown, about 15 minutes.

Heat remaining soup, remaining ½ cup cheese and the milk over medium heat, stirring occasionally, until hot. Serve over casserole. 6 to 8 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 450°. Bake about 20 minutes.

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Broccoli Au Gratin

Main Dishes/
Side Dishes

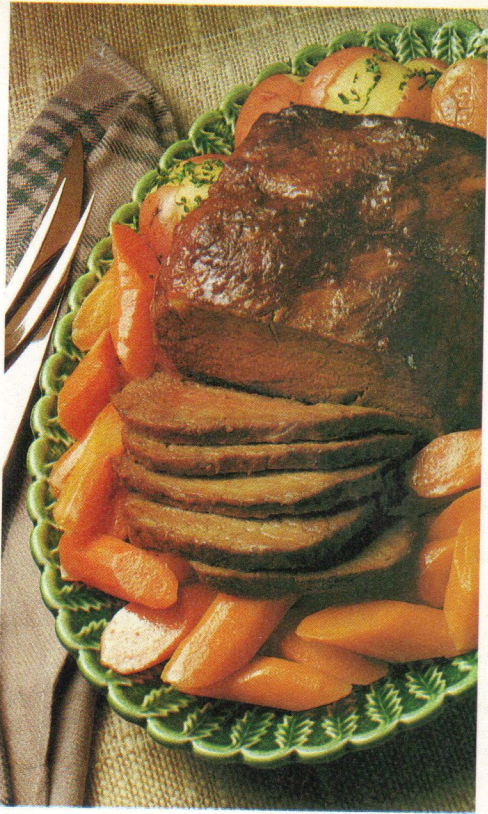
- 1½ pounds broccoli or 1 medium cauliflower (about 1½ pounds), separated into florets*
- 1 can (11 ounces) condensed Cheddar cheese soup
- ½ cup milk
- 1 cup Bisquick® baking mix
- ½ cup firm margarine or butter
- ¾ teaspoon ground nutmeg, if desired

Heat 1 inch salted water (½ teaspoon salt to 1 cup water) to boiling. Add broccoli. Cover and heat to boiling. Cook until stems are tender, 12 to 15 minutes; drain. Arrange broccoli in ungreased oblong baking dish, 12x7½x2 inches.

Heat oven to 400°. Beat soup and milk with hand beater until smooth; pour over broccoli. Mix remaining ingredients until crumbly; sprinkle over cheese sauce. Bake until crumbs are very light brown, about 20 minutes. 6 to 8 servings.

*2 packages (10 ounces each) frozen broccoli spears or cauliflower, cooked and drained, can be substituted for the fresh broccoli or cauliflower.

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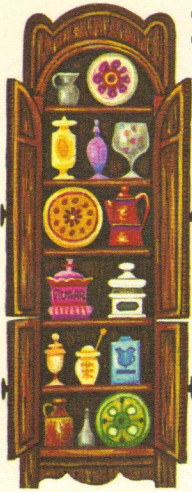
Garlic Pot Roast

MAIN DISHES

Work Time 30 min. Total Time 3 hrs.

First

Here's what's cookin' Zucchini-Beef Bake Serves _____

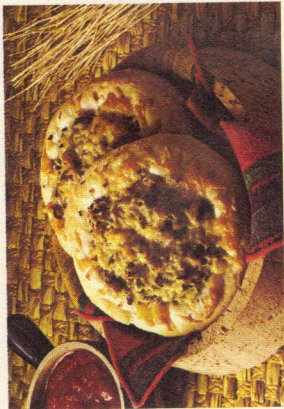


Recipe from the kitchen of _____

- 2 lb. zucchini
 - 1 lb. ground beef
 - ½ c. Chopped onion
 - 1-½ c. soft bread crumbs - 2 slices
 - ¼ teaspoon thyme
 - ¼ c. butter or margarine
 - ¼ c. all-purpose flour
 - 2 cups milk
 - 4 oz sharp Cheddar Cheese ^{1 cup} shredded
 - 1 Tablespoon butter, melted
- (over)

Hamburger-Cabbage Bake

½ pound ground beef
 2 cups shredded cabbage
 2 tablespoons chopped onion
 2 tablespoons water
 ½ teaspoon salt
 ½ teaspoon caraway seed
 Dash of pepper
 3 cups Bisquick® baking mix
 ¾ cup cold water
 ¾ cup shredded American cheese
 (about 3 ounces)



Cook and stir ground beef in 10-inch skillet until brown; drain. Stir in cabbage, onion, 2 tablespoons water, the salt, caraway seed and pepper. Cover and simmer until cabbage is tender, about 10 minutes.

Heat oven to 400°. Mix baking mix and ¾ cup water until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Roll dough ¼ inch thick. Cut into 4-inch rounds; place on ungreased cookie sheet. Make indentation in center of each round to within ½ inch of edge, forming a shell. Spoon beef mixture into shells; sprinkle each with 3 tablespoons cheese. Bake until light brown, 10 to 12 minutes. Serve with catsup or chili sauce if desired. 4 servings.

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Garlic Pot Roast

s e r v e s 8

7 garlic cloves

3- to 4-lb. rolled beef roast, such as chuck

1 Tbs. oil

1 onion

1 cup red wine

1 cup beef stock

Salt and pepper

Cut 4 of the garlic cloves into thin slivers. Cut small slits in the roast and slide a garlic sliver into each one. Heat the oil in a large pot and brown the beef on all sides. Remove meat. Chop the onion and the 3 remaining garlic cloves, put them in the pot and cook until golden, about 10 minutes. Return the meat to the pot and add the wine, stock and salt and pepper. Bring to a boil and then reduce the heat and simmer, covered, until tender, about 2½ hours. Turn the meat occasionally. Remove the meat and cover loosely with aluminum foil to keep warm. Skim fat from cooking liquid. Bring the liquid to a boil and cook until reduced to about 1½ cups. Serve this sauce with the pot roast. Vegetables such as steamed carrots and potatoes or green beans and mashed potatoes make a good accompaniment.

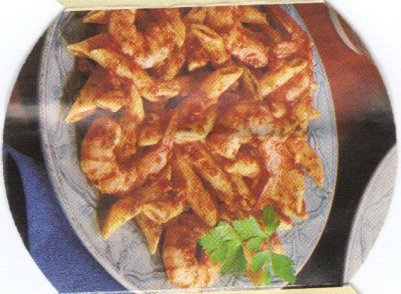
Calories 564 Protein 36g Fat 44g Sodium 194mg
Carbohydrates 2g

Wash and slice garlic
 in 2 inch slices. Cook
 5-10 min. until tender.
 Drain. Brown meat and
 onion. Drain excess fat.
 Stir in bread crumbs,
 salt, thyme & pepper (4 tsp)
 Remove from heat. In
 saucepan melt ½ c. butter
 blend in flour & ½ tsp. salt.
 Add milk & cook thick &
 smooth. Add cheese blend.
 Stir in meat mixture. Place
 ½ specimen in 2 qt. casserole.
 Pour half of cheese meat mix
 on top. Repeat layers. Top
 with crumbs. Bake 350°
 35 minutes.

Pesto Pasta with Grilled Chicken

1/2 cup prepared Italian salad dressing
1/2 cup plus 2 tablespoons Classico Creations™ Basil Pesto Sauce & Spread
1 pound skinless, boneless chicken breasts
8 ounces fettuccine, cooked as package directs

In resealable plastic food storage bag, combine salad dressing and 2 tablespoons pesto sauce. Add chicken; seal bag. Refrigerate at least 1 hour. Grill or broil chicken until fully cooked. Toss hot fettuccine with remaining pesto sauce. Slice chicken breasts; serve with fettuccine.
Makes 4 servings.



Sun-Dried Tomato Penne & Shrimp

8 ounces penne rigate, cooked as package directs
1 pound frozen medium cooked shrimp*
2 tablespoons olive oil
1/2 cup dry white wine or water
1/2 cup Classico Creations™ Sun-Dried Tomato Sauce and Spread

In medium skillet, cook shrimp in oil for 2 to 3 minutes or until shrimp are heated through. Add wine; cook and stir until most of wine has evaporated, about 1 minute. In large bowl, gently toss hot penne, sun-dried tomato sauce and shrimp.
*1 pound raw medium shrimp, peeled and deveined, may be substituted; cook shrimp until pink in the first step of the recipe. Proceed as above.
Makes 4 servings.



Basil Pesto Pasta Salad

8 ounces rotini, cooked as package directs
1/2 cup Classico Creations™ Basil Pesto Sauce & Spread
1 cup chopped, roasted red bell peppers
1 cup sliced ripe olives
1 cup shredded Parmesan cheese
1/2 cup chopped walnuts, toasted*

In a large bowl, gently toss pasta and pesto sauce. Stir in remaining ingredients except walnuts; mix well. Cover and refrigerate 1 hour. Before serving, sprinkle with walnuts and additional Parmesan cheese.
*To toast walnuts, spread in a single layer in baking dish; bake at 350° for 5 to 8 minutes or until browned, stirring frequently. Or place walnuts on microwave-proof plate; microwave on high 3 to 4 minutes, stirring infrequently.
Makes 4 to 6 servings.

MANUFACTURER'S COUPON

SAVE 40¢

when you buy ANY
Classico Creations™ Sauce & Spread



Basil Pesto Sun-Dried Tomato

EXPIRES 12-31-02



Sun-Dried Tomato Primavera Pizza

- 1 small yellow squash, sliced
 - 1 small zucchini, sliced
 - 1 cup sliced mushrooms
 - 1 tablespoon olive oil
 - 3/4 cup Classico Creations, Sun-Dried Tomato Sauce & Spread
 - 1 12-inch prepared pizza crust
 - 1/2 cup shredded Italian blend cheeses
- Preheat oven to 400°. In a medium skillet, cook and stir vegetables in oil until vegetables are tender crisp. Spread sun-dried tomato sauce over crust. Top with vegetables; sprinkle with Italian blend cheeses. Bake 10 to 12 minutes or until crust is golden brown.
- Makes one 12-inch pizza.
Tip: Substitute your favorite pizza toppings, as desired.

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Introducing CLASSICO CREATIONS™ Sauce & Spreads

A unique way to add a burst of flavor to pasta, chicken, pizza, bread and more.

We use only the finest ingredients in both of our flavors – Classico Creations™ Basil Pesto and Sun-Dried Tomato

Classico Creations™ are 100% natural, which may result in some oil separation. Simply stir in jar to blend. For additional recipes, visit www.classico.com

Tips for Serving

- Spread on Italian or focaccia bread
- Top soups or stews with a spoonful, stir in before eating
- Zesty topping for beef, seafood and chicken
- Spread a layer on sandwiches or wraps
- Top baked potatoes
- Stir into fresh vegetable dips
- Add to vinaigrette salad dressings
- Add to tuna or chicken salad
- Add to baked pasta dishes; spread a layer in lasagna
- Add to pasta salads
- Serve on roasted vegetables
- Add to pizza toppings

CLASSICO Creations™



SAUCE & SPREAD

No Bake Date Balls

$\frac{3}{4}$ cup sugar - $\frac{1}{2}$ # date (cut up)

$\frac{1}{2}$ cup butter.

Bring to boil. Add 1 beaten egg.

$\frac{1}{2}$ 1 tbsp. milk, 1 tea. vanilla

$\frac{1}{2}$ tea salt. Cook 2 min.

$\frac{1}{2}$ Cool. Add 2 cups pecan chips

$\frac{1}{2}$ cup nuts. Shape into 1 # balls.

FROSTED CREAMS

1 cup shortning

1 cup sugar

1 cup molasses $\frac{3}{4}$ cup boiling water

2 teas soda 'dissolved in water

1 teas cinnamon 1 teas nutmeg 1 teas ginger

flour enough to make a stiff dough; pat out on a

cookie sheet and bake at 350 for about 30 min

frost with powdered sugar frosting while

still warm & cut in squares

Kelli mi caramels,

**HOLIDAY
CHOCOLATE
BUTTER COOKIES**

1/2 cup sugar
3/4 cup LAND O LAKES[®] Butter, softened
1 egg yolk
1 teaspoon almond extract
1 1/2 cups all-purpose flour
1/4 cup unsweetened cocoa

Heat oven to 375°. In large bowl combine all ingredients except flour and cocoa. Beat at medium speed until light and fluffy (2-3 min.). Gradually add flour and cocoa until well mixed (2-3 min.). Shape rounded teaspoonfuls as desired (1" balls, 2"-3" logs, balls flattened, balls with indentations, etc.) or use cookie press. Place 1" apart on cookie sheets. Bake for 7-9 min. or until set. Cool. Decorate with melted chocolate chips, melted almond bark, nuts, colored sugars, candied fruit, candies, maraschino cherries, etc. YIELD: 3 dozen.

LAND O LAKES[®] BUTTER

es makes.

The Ultimate Chocolate Chip Cookie

- 3/4 cup Butter
- Flavor Crisco
- 1 1/4 cups firmly packed light brown sugar
- 2 Tbsps. milk
- 1 Tbsp. vanilla
- 1 egg
- 1 3/4 cups all-purpose flour
- 1 tsp. salt
- 3/4 tsp. baking soda
- 1 cup Hershey's® semi-sweet chocolate chips
- 1 cup large pecan pieces (optional)**

1. Heat oven to 375°F.
2. Combine Butter Flavor Crisco, brown sugar, milk and vanilla in a large bowl.
3. Beat at medium speed of electric mixer until creamy.
4. Beat egg into creamed mixture.
5. Combine flour, salt and baking soda and mix into creamed mixture until just blended.
6. Stir in chocolate chips and pecan pieces.
7. Drop rounded tablespoons (about 2 measuring tablespoons) of dough 3 inches apart onto ungreased baking sheet.
8. Bake at 375°F for 8 to 10 minutes for chewy cookies (cookies will appear moist—DO NOT OVERBAKE) or 11 to 13 minutes for crisp cookies.
9. Cool on baking sheet 2 min. Remove to foil on countertop.

Yield: About 2 1/2 Dozen Cookies.

**Note: If nuts are omitted, use 1/2 cups semi-sweet chocolate chips.



Cooks Who Know Trust Crisco

Peanut Butter Kisses (Bar)
 1 3/4 c. flour - 1/2 tea salt - 1 tea soda
 Add, 1/2 c. wh. sugar, 1/2 c. Br. sugar
 1 tea vanilla - 1/2 c. shortening & 1/2 c. Pa.
 butter. 1 egg. & 2 tbsp milk.
 Cream together. Roll in balls &
 roll in sugar. Bake on ungreased
 cookie sheet. 375° - 4-8 min. Remove
 from oven - put kiss on top. Press
 down so cookies crack. Returns to oven
 till kiss starts to crack 2-5 minutes

Oatmeal Chocolate-Toffee Cookies

- Yield: 2 dozen cookies Prep time: 25 minutes (Ready in 45 minutes)
- 1 cup sugar
 - 1 cup firmly packed brown sugar
 - 1 cup (2 sticks) butter, softened
 - 2 teaspoons vanilla
 - 2 eggs
 - 1/2 (7-ounce) milk chocolate candy bar, chopped
 - 3 (1.4-ounce) toffee candy bars, chopped
1. Heat oven to 375° F. In large bowl, beat sugar, brown sugar and butter until light and fluffy. Add vanilla and eggs; beat well.
 2. In medium bowl, combine flour, baking powder and baking soda; mix well. Add to butter mixture; mix until well combined. Stir in rolled oats, candy and nuts. Drop by tablespoons onto unbuttered cookie sheets.
 3. Bake at 375° F for 8 to 10 minutes. (Centers will look slightly underbaked.)

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CHERRY BELLS

- 2* 10 oz. jars cocktail cherries with stems
- 1/2 cup butter
- 3/4 cup sifted powdered sugar
- 1 teaspoon vanilla
- 1 cup sifted flour + 2 tablespoons flour
- 1/4 teaspoon salt

After all ingredients are mixed, form a ball around cherrie. Roll in red sugar. Bake at 350 degrees, 20 min. on greased sheet.

Thin layer of dough on cherrie (Solway.)

Chinese New Year Cookies

- 1 pkg. (6 oz) semisweet choc. chips
- 1 pkg. (6 oz) caramel pieces
- 1 can (3 oz) Chinese noodles
- 1 can salted nuts (7 1/4 oz)

Melt choc & caramel pieces over hot water. Stir in noodles & nuts. Drop by tea on wax paper.

Peanut Butter Cookies (350°)

- 1 C. shortening (C. Mack) Beat short. (C.K.)
 - 1 C. P.B.
 - 1 C. sugar.
 - 1 C. Br. sugar (P.K.)
 - 1 tea vanilla
 - 2 1/2 C. flour.
 - 1/2 tea salt
 - 3/4 " B.S.
 - 1/2 " B.F.
 - 2 eggs -
- 10-12 - ungreas.

add sugars. Beat thoroughly after each addition. Beat in eggs & vanilla mix in remaining ingred. mix & shape in balls, about 1 inch.

GOLDEN THUMBPRINTS

- 1/2 cup (1 stick) butter or margarine
- 1/2 cup C and H Golden Brown Sugar, packed
- 1 egg, separated
- 1/2 teaspoon vanilla
- 1 cup all-purpose flour
- 1/4 teaspoon salt
- 1/4 cup finely chopped walnuts
- Candied cherries, jelly or melted chocolate pieces

Cream together butter, sugar, egg yolk and vanilla. Stir in flour and salt. Roll into 1-inch balls. Dip into slightly beaten egg whites and roll in nuts. Place on ungreased baking sheet. Bake in 375° oven 5 minutes. Remove from oven. Quickly indent each cookie center with thumb. Return to oven and bake 8 minutes longer. Cool on rack. Fill thumbprints with 1/2 candied cherry, bit of jam or chocolate. Makes about 2 1/2 dozen.

BROWN SUGAR REFRIGERATOR COOKIES

- 1/2 cup (1 stick) soft butter or margarine
- 1 cup C and H Golden Brown Sugar, packed
- 1 egg
- 1 teaspoon vanilla
- 2 teaspoons grated orange rind
- 1 3/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt

Beat together butter, sugar, egg, vanilla and orange rind. Combine flour, baking powder and salt. Add to creamed mixture and mix well. Chill dough, then shape into roll 2 1/2 inches in diameter. Wrap in waxed paper. Store in refrigerator or freezer. To bake, unwrap and cut in 1/8-inch slices. Place on greased cookie sheet. Bake in 400° oven 6 to 8 minutes. Makes 4 to 5 dozen.

Peanut Butter Cups

1 cup semi sweet choc. chips
 2/3 cup peanut butter - 2 tbsp butter
 1/3 cup
 Mix choc chips butter & p. butter
 together. Press into molds. 1 1/2 - 2 min
 Spoon in parchment cups 1/3 full

Melt 1/3 cup P. butter &
 spoon small amount
 over top of choc. mix in
 B.B. cups - Pop with flat
 measure & put in fridge
 makes 2 1/2 doz.



ALMOND REFRIGERATOR COOKIES

- 2 cups butter
- 2 cups HOLLY granulated sugar
- 1/2 cup sour cream
- 4 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cloves
- 1/2 teaspoon nutmeg
- 1 cup sliced almonds

Cream butter and sugar until fluffy. Dissolve baking soda in sour cream. Sift flour before measuring; then sift flour, salt, cloves, and nutmeg together. Add dry ingredients gradually with sour cream, mixing well after each addition. Add almonds. Form rolls of dough 2 inches in diameter. Wrap in foil or waxed paper and chill for about 5 hours or overnight. When ready to bake cut into slices 1/4 inch thick and bake in pre-heated oven 400°, 12 mins. or until golden brown. (This dough may be kept refrigerated approx. 2 weeks or frozen for use later.)



IRRESISTIBLE PEANUT BUTTER COOKIES



- 1/2 cup Crisco all-vegetable shortening
- 3/4 cup Jif® creamy peanut butter
- 1-1/4 cups firmly packed light brown sugar
- 3 tablespoons milk
- 1 tablespoon vanilla
- 1 egg
- 1-3/4 cups all-purpose flour
- 3/4 teaspoon salt
- 3/4 teaspoon baking soda

1. Heat oven to 375°F. Place sheets of foil on countertop for cooling cookies.
2. Combine shortening, peanut butter, brown sugar, milk, and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Add egg. Beat just until blended.
3. Combine flour, salt, and baking soda. Add to creamed mixture at low speed. Mix just until blended.
4. Drop by heaping teaspoons 2 inches apart onto ungreased baking sheet. Flatten slightly in crisscross pattern with tines of fork.
5. Bake at 375°F for 7 to 8 minutes, or until set and just beginning to brown. DO NOT OVERBAKE. Cool 2 minutes on baking sheet. Remove cookies to foil to cool completely.

Makes about 3 dozen cookies

PEANUT BUTTER COOKIES

- 1 cup peanut butter
- 1/4 cup soft butter or other shortening
- 1 cup granulated sugar or 1 cup brown sugar (packed)
- 1/2 cup boiling water
- 2 cups Bisquick

Heat oven to 400° (mod. hot). Mix peanut butter, butter, sugar and boiling water. Blend with rotary beater or spoon until smooth. Stir in Bisquick. Drop with teaspoon on lightly greased baking sheet; flatten with greased glass, or press with fork dipped in flour. Bake 8 to 10 min., until set but not hard. About 6 1/2 doz.



HERE'S WHAT'S COOKIN'

PEANUT Butter Grinkles

1 C. MARGARINE

1 C. P. BUTTER

1 C. SUGAR

1 C. BR. SUGAR Packed

2 EGGS

1 TSP. VANILLA

2 1/2 C. FLOUR

1 TSP. BAKING POWDER

1 TSP. SODA

1 TSP. SALT

BEAT WITH MIXER TIL FLOFFY ON MED.

LOW SPEED TIL MIXED

SUGAR - CHOC. KISSES IN JAM

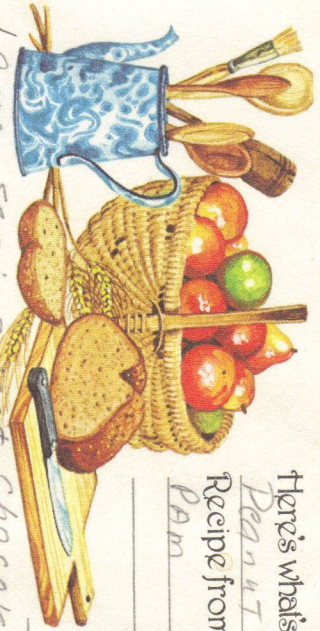
SHAPE 1" BALLS - ROLL IN SUGAR

PLACE 2" APART ON UNGREASED SHEET.

BAKE 12-15 MIN ON 350

Recipe from: JOHANNIE QUINN Serves: _____

Page 12



Here's what's cookin':

Peanut Butter Caps

PAN

Recipe from the kitchen of: _____

Serves: _____

1 cup semi-sweet chocolate chips

2/3 cup Peanut Butter

2 + tbsd butter

1/3 to 1/2 cup peanut butter

Small paper caps bon-bon

Mix chocolate, 2/3 c. Peanut butter

+ butter together + glass measure

+ mix on High for 1 1/2 to 2 min.

Pour 1/2 of choc. mix in bottom

of paper liners. Melt remaining

peanut butter by mix on High for

1 min.

Spoon melted peanut butter on top

of choc. layer in liners + coat

w/ remaining choc. mix. Cool

store covered. Yield about

1 dozen.

Maria Lee Boy Baker's

1/2 C. sugar (no
directoris)

1/2 C. Br. sugar.

1 C. butter

2 eggs - beaten

1 Cup. B.P. in 3/4 C. flour

1 cup coconut.

OATMEAL DROP COOKIES

1 cup butter
2 cups brown sugar
2 eggs
3/4 cup milk
2 1/2 cups flour
1 teaspoon soda
1/2 teaspoon salt
1 1/2 teaspoons cinnamon
3 cups rolled oats
1/2 cup nut meats
1/2 cup raisins

cream butter. Add sugar and mix until well blended. Add the eggs and beat thoroughly. Mix soda, salt and cinnamon with the flour, and add to first mixture alternately with the milk. Fold in rolled oats, nut meats and raisins. Drop from spoon onto greased baking sheets. Bake 10 minutes in a hot oven (400° F.).



CRUNCHY PEANUT OATMEAL COOKIES

2 1/2 cups C and H Golden Brown Sugar, packed
1 cup (2 sticks) butter or margarine
2 eggs
1 teaspoon vanilla
3 1/2 cups quick rolled oats, uncooked
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 1/2 cups chopped salted peanuts
1 cup (6 oz. package) semi-sweet chocolate pieces

Cream together sugar and butter. Add eggs and vanilla; beat until fluffy. Combine oats, flour and soda. Stir into creamed mixture. Stir in chopped peanuts and chocolate pieces. Batter will be thick. Drop by rounded teaspoonfuls onto greased cookie sheet. Bake in 375 degree oven 12 to 14 minutes. Makes about 8 dozen cookies.

REAL Chocolate Chips

CHOCOLATE FILLERS

BAKE: 375° for 30 to 35 Minutes
3/4 cup Butter or Margarine
1 cup packed Brown Sugar
1/2 teaspoon Salt
1-1/2 cups Flour

Cream butter with brown sugar and salt. Blend in flour and oats until particles are fine. Press about 2/3 of mixture into bottom of greased 13 X 9 inch pan. Heat condensed milk in saucepan. Stir in chips. Spread over mixture in pan. Sprinkle with remaining crumbs; press down lightly. Bake at 350° for 30 to 35 minutes, or until light golden brown.

MAKES: 13 X 9 inch pan
1 cup Quick-Cooking Oats
1 can (1/4 oz.) Sweetened Condensed Milk
1 cup Log House Chocolate Chips

Blend in flour and oats until particles are fine. Press about 2/3 of mixture into bottom of greased 13 X 9 inch pan. Heat condensed milk in saucepan. Stir in chips. Spread over mixture in pan. Sprinkle with remaining crumbs; press down lightly. Bake at 350° for 30 to 35 minutes, or until light golden brown.

Nestlé® Oatmeal Scotchies

- 2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter, softened
- 1½ cups firmly packed brown sugar
- 2 eggs
- 1 tablespoon water
- 1½ cups quick oats, uncooked
- 1 12-oz. pkg. (2 cups) Nestlé's Butterscotch Morsels
- ½ teaspoon orange extract

Preheat oven to 375°F. In small bowl, combine flour, baking powder, baking soda and salt; set aside. In large bowl, combine butter, brown sugar, eggs and water; beat until creamy. Gradually add flour mixture. Stir in oats, Nestlé's Butterscotch Morsels and orange extract. Drop by slightly rounded measuring tablespoons onto greased cookie sheets. BAKE at: 375°F.

TIME: 10-12 minutes. Makes 4 dozen 3" cookies.
If you use the 6 oz. package, use ½ of all other ingredients listed above.

373-56

Gum Gums

Not to be baked

save out ½ - ¾ cup of Crap

Roll out 26 or 30 Graham Crap

Mix: 3 tbs butter / In a buttered bowl

1½ cup sugar / ½ lb. cut-up m. mellow

2 eggs choco. / 1 cup nuts & rest

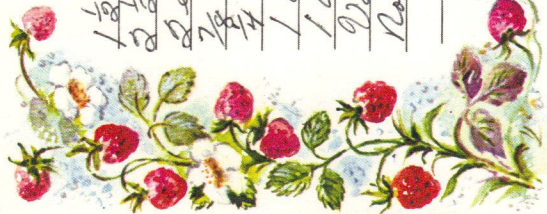
1 sm's crap milk / of Graham Crap. Add

cook slowly till / choco. mix

melted /

Add: ½ tsp vanilla / Roll in balls and roll

Cool. / in rest of crumbs!



Here's what's cookin' Rolled Cookies

Recipe from the kitchen of

1½ C. powdered sugar

2½ C. flour

2 eggs small

¾ C. butter ½ C. Evapo

4 tsp salt

1 tsp soda

1 tsp cream of tartar

Vanilla

Roll, Bake

Mary Jean's (Mother's)

GOLDEN PEANUT BRITTLE

- 2 cups salted, roasted peanuts
- 1 cup light corn syrup
- ½ cup (1 stick) butter
- ½ cup water
- 1 tsp vanilla
- 2½ cups (1 lb) firmly packed light brown sugar
- 2 tsp baking soda

Spread peanuts in a shallow pan and place in a 200° F. oven. Combine water, sugar, syrup and butter in a 3-quart heavy saucepan. Cook over high heat, stirring constantly, until boiling. Place candy thermometer in mixture and continue cooking to 285° F., hard-crack stage, stirring often to prevent burning. Remove from heat; stir in vanilla and hot peanuts. Add soda and stir until foamy. Quickly pour onto two greased baking sheets, spreading as thin as possible. As soon as brittle begins to set, flip over on board and pull as thin as possible. Cool. Break into pieces. Makes 2½ lbs candy.

DOUBLE CHOCOLATE OATMEAL COOKIE

- 1½ cups sugar
- 1 cup margarine or butter, softened
- 1 egg
- ¼ cup water
- 1 teaspoon vanilla
- 1¼ cups Gold Medal® all-purpose flour
- ½ cup cocoa
- ½ teaspoon baking soda
- ½ teaspoon salt
- 3 cups quick-cooking oats
- 1 package (6 ounces) semisweet chocolate chips

Heat oven to 350°. Mix sugar, margarine, egg, water and vanilla. Stir in remaining ingredients. Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake until almost no indentation remains when touched, 10 to 12 minutes. Immediately remove from cookie sheet. About 5½ dozen cookies.

Gingersnaps

- ¼ cup shortening
- 1 cup brown sugar (packed)
- 1 egg
- ¼ cup molasses
- 2¼ cups GOLD MEDAL Flour
- 2 tsp. soda
- 1 tsp. cinnamon
- 1 tsp. ginger
- ½ tsp. cloves
- ¼ tsp. salt
- Granulated sugar



Cream shortening, brown sugar, egg and molasses. Mix in remaining ingredients except granulated sugar. Cover and chill 1 hr. Heat oven to 375°. Shape dough by rounded teaspoonfuls into balls. Dip tops in granulated sugar. Place balls sugared side up 3" apart on lightly greased baking sheet. Bake 10 to 12 min. or just until set. Immediately remove from baking sheet. Makes 4 doz.

Cookies for ~~the~~ cutters

ALL-SEASON COOKIES

from the
test kitchens of

MIRRO CORPORATION
P.O. BOX 409
MANITOWOC, WI 54220



MADE IN U.S.A.



559-1410

- 1 cup shortening
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla
- 2 tablespoons orange juice

- 1 teaspoon grated orange rind
- 2 $\frac{3}{4}$ cups sifted flour
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda

1. Cream shortening and sugar well.
2. Beat in egg and vanilla. Add orange juice and orange rind.
3. Gradually blend in dry ingredients which have been sifted together.
4. Chill the dough. Roll to $\frac{1}{8}$ - $\frac{1}{4}$ " thickness on a lightly floured surface. Cut cookies with floured cookie cutters.
5. Bake on ungreased MIRRO Cookie Sheets at 375°F., 8-10 minutes.

Yields: about 2 $\frac{1}{2}$ dozen.

Orange Cookies

- $\frac{3}{4}$ cup butter or margarine
- 1 cup plus 2 tablespoons brown sugar
- 1 egg
- 2 cups sifted flour
- $\frac{1}{2}$ teaspoons cinnamon

- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- Sugar

1. Cream butter and sugar well. Chill.
2. Blend in egg and dry ingredients which have been sifted together.
3. Roll to $\frac{1}{8}$ - $\frac{1}{4}$ " thickness on a lightly floured surface. Cut cookies with floured cookie cutters. Place on ungreased MIRRO Cookie Sheets.
4. Sprinkle with sugar.
5. Bake at 375°F., 8-10 minutes.

Yields: about 2 dozen.

Brown Sugar Cookies

COOKIE MAKING TIPS

MEASUREMENT OF INGREDIENTS. Follow recipe directions carefully. Use sifted all-purpose flour in all recipes. Instead of sifting, you may spoon flour lightly into measuring cup and level it with a spatula. Recipes in this booklet specify "shortening". This means that any solid shortening such as butter, margarine or hydrogenated shortening may be used.

COOKIE DOUGH. Chill dough for at least one hour before attempting to roll it. (Chilling dough thoroughly prevents sticking when it is rolled and cut.) Roll dough on lightly floured surface with a floured rolling pin to $\frac{1}{8}$ - $\frac{1}{4}$ " thickness. Dip cutter in flour each time before cutting cookie. Transfer cut cookies to cookie sheet with a wide spatula.

COOKIE SHEETS. For even baking use aluminum cookie sheets. Select sheets which allow at least 1" of space between edges of sheet and sides of oven. This provides good heat circulation and insures even baking and browning. It is not necessary to grease aluminum cookie sheets when using recipes in this folder or any recipes that contain shortening.

BAKING COOKIES. Do not overbake cookies. Overbaking makes cookies hard and dry. For best results watch timing carefully and test when minimum time is reached. Bake just until set or very slightly browned.

Remove baked cookies from sheet with a wide spatula as soon as they are taken from oven. If cookies are allowed to cool on cookie sheet, they will stick. Should this happen, return sheet to the oven for 1 to 2 minutes and then cookies will slide off easily. Cool cookies on wire racks before frosting them or storing them.

BUTTER FROSTING

- $\frac{1}{2}$ cup butter or margarine
- 2 cups confectioners' sugar
- 1 teaspoon vanilla
- 2 tablespoons cream or evaporated milk

Cream together butter or margarine and sugar. Stir in vanilla, add cream gradually and beat until frosting is of right consistency for decorating or spreading.

CREAM FROSTING

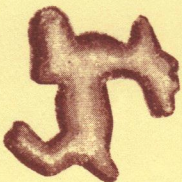
- 2 cups confectioners' sugar
- 1 teaspoon vanilla
- 3 tablespoons cream or evaporated milk

Add vanilla to confectioners' sugar. Add cream gradually and beat until frosting is of right consistency for decorating or spreading.

VARIATIONS

Color: Divide frosting into several parts, placing each in a bowl. Tint each part with food coloring, as desired.

Flavor: Omit vanilla. Add a few drops of peppermint, wintergreen, orange, lemon, or other flavoring.

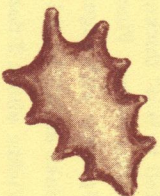
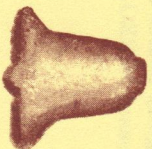
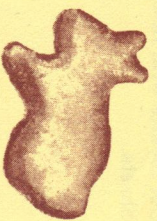


Sugar Cookies

- 1 cup shortening
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla

- $2\frac{1}{4}$ cups sifted flour
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda

1. Cream shortening and sugar well.
2. Beat in eggs and vanilla.
3. Gradually blend in dry ingredients which have been sifted together.
4. Chill the dough. Roll to $\frac{1}{8}$ - $\frac{1}{4}$ " thickness on a lightly floured surface. Cut cookies with floured cookie cutters.
5. Bake on ungreased MIRRO Cookie Sheets at 375°F., 8-10 minutes.



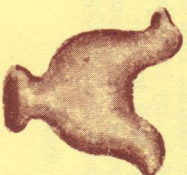
Lemon Cookies

- 1 cup shortening
- 1 3-oz. package cream cheese
- 1 cup sugar
- 1 egg yolk
- 1 teaspoon vanilla

- 1 tablespoon grated lemon rind
- $2\frac{1}{4}$ cups sifted flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt

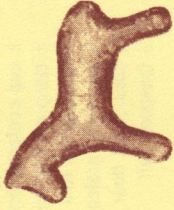
1. Cream shortening, cream cheese and sugar well.
2. Beat in egg yolk and vanilla. Add grated lemon rind.
3. Gradually blend in dry ingredients which have been sifted together.
4. Chill the dough. Roll to $\frac{1}{8}$ - $\frac{1}{4}$ " thickness on a lightly floured surface. Cut cookies with floured cookie cutters.
5. Bake on ungreased MIRRO Cookie Sheets at 375°F., 8-10 minutes.

Yields: about $2\frac{1}{2}$ dozen.



Honey Cookies

- 1 cup shortening
- ½ cup brown sugar
- ½ cup honey
- 1 egg
- 1 teaspoon vanilla
- 2¾ cups sifted flour
- ¾ teaspoon salt
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon cinnamon



1. Cream shortening and brown sugar well.
2. Beat in honey, egg and vanilla.
3. Gradually blend in dry ingredients which have been sifted together.
4. Chill the dough. Roll to ⅛-¼" thickness on a lightly floured surface. Cut cookies with floured cookie cutters.
5. Bake on ungreased MIRRO Cookie Sheets at 375°F., 8-10 minutes. Yields: about 2½ dozen.

Christmas Fruit Cookies

- 1 cup brown sugar
- 2 tablespoons water
- ½ cup honey
- ¼ cup shortening
- ½ orange, ground
- 1 egg, beaten
- ¾ cups sifted flour
- ½ teaspoon salt
- ¼ teaspoon baking soda
- ½ lb. raisins, chopped
- 2 oz. candied citron, chopped
- ½ cup chopped nuts
- 6 maraschino cherries, finely chopped

1. Boil brown sugar, water and honey for two minutes, stirring constantly.
2. Immediately stir in shortening and the orange which has been put through a food chopper (rind, pulp, juice and all). Cool.
3. Stir the beaten egg into the brown sugar mixture.
4. Gradually blend in dry ingredients which have been sifted together. Dough will be stiff.
5. Stir in fruits and nuts.
6. Stores dough in a covered bowl in a cool place for three days.
7. Roll to ⅛-¼" thickness on a lightly floured surface. Cut cookies with floured cookie cutters.
8. Bake on greased MIRRO Cookie Sheets at 350°F., 12-15 minutes. Remove at once to cool.
9. Store in a tightly covered container to "mellow" about three weeks before they are used. Yields: about 5 dozen.

Anise Cookies

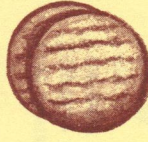
- 1 cup shortening
- ¾ cup sugar
- 1 egg
- 4 drops anise oil
- 1 tablespoon orange juice
- 2¾ cups sifted flour
- ½ teaspoon salt
- ¼ teaspoon baking powder

1. Cream shortening and sugar well.
2. Beat in egg, anise oil and orange juice.
3. Gradually blend in dry ingredients which have been sifted together.
4. Chill the dough. Roll to ⅛-¼" thickness on a lightly floured surface. Cut cookies with floured cookie cutters.
5. Bake on ungreased MIRRO Cookie Sheets at 375°F., 8-10 minutes. Yields: about 2½ dozen.

Quickie Method for Stick Butter or Margarine: 2 cups or 4 sticks = 1 pound; 1 cup or 2 sticks = ½ pound; ½ cup or 1 stick = ¼ pound; 1 stick = 8 tablespoons.

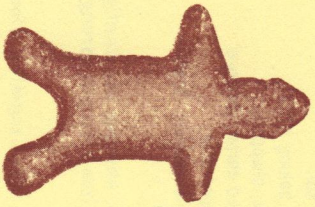
Peanut Butter Cookies

- 1 cup shortening
- ½ cup peanut butter
- ½ cup sugar
- ½ cup brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 2¾ cups sifted flour
- ¾ teaspoon salt
- ½ teaspoon baking powder
- ½ teaspoon baking soda



1. Cream shortening, peanut butter and sugar well.
2. Beat in eggs and vanilla.
3. Gradually blend in dry ingredients which have been sifted together.
4. Chill the dough. Roll to ⅛-¼" thickness on a lightly floured surface. Cut cookies with floured cookie cutters.
5. Bake on ungreased MIRRO Cookie Sheets at 375°F., 8-10 minutes. Yields: about 2½ dozen.

Chocolate Cookies



- 1 cup shortening
- 1 cup sugar
- 3 eggs
- 2 oz. melted unsweetened chocolate
- 1 teaspoon vanilla
- $2\frac{3}{4}$ cups sifted flour
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda

1. Cream shortening and sugar well.
2. Beat in eggs and vanilla. Add chocolate.
3. Gradually blend in dry ingredients which have been sifted together.
4. Chill the dough. Roll to $\frac{1}{8}$ - $\frac{1}{4}$ " thickness on a lightly floured surface. Cut cookies with floured cookie cutters.
5. Bake on ungreased MIRRO Cookie Sheets at 375°F., 8-10 minutes.

Yields: about 2½ dozen.

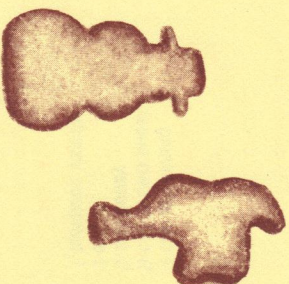
Sour Cream Coconut Cookies

- | | |
|------------------------------------|--------------------------------------|
| $\frac{1}{2}$ cup shortening | $2\frac{3}{4}$ cups sifted flour |
| $\frac{1}{2}$ cup dairy sour cream | $\frac{3}{4}$ teaspoon salt |
| 1 cup sugar | $\frac{1}{2}$ teaspoon baking powder |
| 1 egg | $\frac{1}{2}$ teaspoon baking soda |
| 1 egg yolk | $\frac{1}{2}$ cup flaked coconut |
| 1 teaspoon vanilla | |

1. Cream shortening, sour cream and sugar well.
2. Beat in eggs and vanilla.
3. Gradually blend in dry ingredients which have been sifted together. Add coconut.
4. Chill the dough. Roll to $\frac{1}{8}$ - $\frac{1}{4}$ " thickness on a lightly floured surface. Cut cookies with floured cookie cutters.
5. Bake on ungreased MIRRO Cookie Sheets at 375°F., 8-10 minutes.

Yields: about 2½ dozen.

Raw Butter Cookies



- $\frac{1}{2}$ cup butter or margarine
- $\frac{1}{2}$ cup shortening
- $\frac{1}{2}$ cup confectioners' sugar
- $\frac{1}{2}$ teaspoon almond extract
- 2 tablespoons rum or 2 teaspoons rum extract
- $\frac{1}{4}$ cup finely grated almonds
- 2 cups sifted flour
- $\frac{1}{2}$ teaspoon salt

1. Cream shortening and sugar well.
2. Add almond extract and rum.
3. Gradually blend in almonds, flour and salt.
4. Chill the dough. Roll to $\frac{1}{8}$ - $\frac{1}{4}$ " thickness on a lightly floured surface. Cut cookies with floured cookie cutters.
5. Bake on ungreased MIRRO Cookie Sheets at 375°F., 8-10 minutes. Cool. Frost with Butter Frosting flavored with rum.

Yields: about 2 dozen.

Ginger Cookies

- | | |
|----------------------------------|--------------------------------------|
| 1 cup shortening | $\frac{3}{4}$ teaspoon salt |
| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ teaspoon baking powder |
| $\frac{1}{2}$ cup molasses | $\frac{1}{2}$ teaspoon baking soda |
| 1 egg | 1 teaspoon ginger |
| 1 teaspoon vanilla | 1 teaspoon cloves |
| $2\frac{3}{4}$ cups sifted flour | 1 teaspoon cinnamon |

1. Cream shortening and sugar well.
2. Beat in molasses, egg and vanilla.
3. Gradually blend in dry ingredients which have been sifted together.
4. Chill the dough. Roll to $\frac{1}{8}$ - $\frac{1}{4}$ " thickness on a lightly floured surface. Cut cookies with floured cookie cutters.
5. Bake on ungreased MIRRO Cookie Sheets at 375°F., 8-10 minutes.

Yields: about 2½ dozen.

Good Cook
 2# Skinned - cooked? no.!

6 oranges
 4 bananas
 3 cups walnuts

Chop all mixed, combine & chill
 for 2-3 hrs. Serve with
 cool whip

secret?

Pineapple Caramel Sundae

The caramel sauce for this sundae is good either warm or cool. It keeps well and can be reheated, but don't add the pineapple until the day you want to serve it. Most supermarket produce departments now carry pineapple that's been cut so that you just lift off the skin and pull out the core—a great timesaver.

s e r v e s 4

- 4 Tbs. butter
- 1 cup dark-brown sugar
- ½ cup cream
- ¼ tsp. nutmeg
- 1 precut fresh pineapple
- 1 pint vanilla ice cream

Combine first four ingredients in a saucepan and cook over very low heat until the sugar dissolves completely and the sauce is smooth, about 5 minutes. Cut the pineapple into slices and the slices into ½" wedges. Stir the pineapple into the sauce. Serve over scoops of ice cream.

Calories 606 Protein 4g Fat 30g Sodium 204mg
 Carbohydrates 85g

COCONUT PINEAPPLE DESSERT

7 servings 110 calories each

- 1-2/3 cups crushed pineapple with syrup
- 1 envelope unflavored gelatin
- ¼ tsp. vanilla
- ½ cup flaked coconut
- ½ cup non-fat dry milk
- ½ cup ice water
- 2 tbs. lemon juice
- ¼ cup sugar

Drain syrup from pineapple and add water to make 1 cup. Sprinkle gelatin on water and juice, stir over low heat until dissolved. Remove from heat, add pineapple and vanilla. Chill to soft jelly stage. Whip milk and ice water to peaks, add lemon juice. Continue to beat while adding sugar. Fold gelatin mixture and coconut into whipped milk. Spoon into dessert dishes. Chill.


- By Trudy

Here's what's cookin' Pineapple Dessert
 Recipe from the kitchen of

Serves

Prepare 1 pkg. Jiffy cake mix (white or yellow) according to pkg. directions - Bake in greased 9x13 pan - 15 mins - 350° Cool

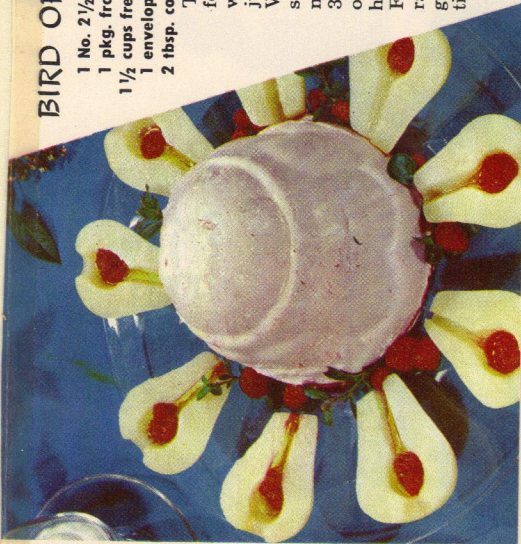
Soften 8oz. cream cheese mix with 2 cup milk and 1 pkg. instant vanilla pudding. Beat till blended. Pour over cooled cake. Drain can crushed pineapple - good spread over all. Spread cool whip over top. Chill



BIRD OF PARADISE DESSERT

- 1 No. 2 1/2 can Bartlett pears
- 2 tbsp. lemon juice
- 1 pkg. frozen raspberries or 1/2 tsp. salt
- 1 1/2 cups fresh berries
- 1 cup whipping cream
- 1 envelope unflavored gelatin
- 1/4 cup powdered sugar
- 2 tbsp. cold water

Thaw berries if frozen. Reserve few for garnish. Soften gelatin in cold water; dissolve over hot; add lemon juice and salt. Stir into raspberries. Whip cream until stiff. Fold in sugar. Beat in the raspberry-gelatin mixture. Pour into 1-qt. mold; chill 3 to 4 hours or until firm. Unmold on serving platter, arrange pear halves, cut side up, around mold. Fill pear cavities with one or two raspberries and garnish platter with garden leaves. Serve with additional whipped cream. Serves 8.



Orange Delight - Esther K.

- 2-3 oz Jello (orange)
- 2 cups boiling water
- 1-8oz pkg. ch. cheese
- 1/2 c. water
- 1/2 c. O. Juice
- 1 c. wh. cr. (whipped)

Dissolve jello in B. water - Combine ch. cheese & sugar. Mix well. Gradually add gelatin to cheese. add. cold water & orange juice. Chill till slightly thickened. Fold in whipped cream. Put in mold that had been greased with oil.

PEPPERMINT CHOCOLATE FUDGE

Makes about 2 pounds

- 1 (11.5-ounce) package Ghirardelli® Milk Chocolate Chips (2 cups)
- 1 cup Ghirardelli® Semi-Sweet Chocolate Chips
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- Dash salt
- 1/2 teaspoon peppermint extract
- 1/2 cup crushed hard peppermint candy

In saucepan, over low heat, melt chips with sweetened condensed milk and salt. Remove from heat; stir in extract. Spread evenly into foil-lined 8- or 9-inch square pan. Sprinkle with peppermint candy. Chill 2 hours or until firm. Turn fudge onto cutting board; peel off foil and cut into squares. Store loosely covered at room temperature.

WALNUT PUMPKIN PIE

Makes one pie

- 1 (6-ounce) Keebler® Ready Crust® Graham Cracker Pie Crust
- 1 (15-ounce) can pumpkin
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1 egg
- 1/4 teaspoon ground cinnamon
- 1/2 teaspoon each ground ginger, nutmeg and salt
- 1/4 cup firmly packed brown sugar
- 2 tablespoons all-purpose flour
- 2 tablespoons cold margarine
- 1/4 cup chopped Diar® Walnuts

Heat oven to 425°. In large mixing bowl, combine pumpkin, sweetened condensed milk, egg, 1/4 teaspoon cinnamon, ginger, nutmeg and salt; mix well. Turn into pie crust. Bake 15 minutes; remove pie. Reduce oven to 350°. In bowl, combine sugar, flour and remaining 1/2 teaspoon cinnamon; cut in margarine until crumbly. Stir in walnuts. Sprinkle walnut mixture over pie. Bake 40 minutes or until knife inserted 1 inch from edge comes clean. Cool. Refrigerate leftovers.

MINT CHEESECAKE BROWNIE BARS

Makes 24 to 36 bars

- 1 (21.5 or 23.7-ounce) package fudge brownie mix
- 1 (8-ounce) package cream cheese, softened
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 2 eggs
- 1/2 teaspoon peppermint extract
- Green or red food coloring, optional
- Ready-to-spread chocolate frosting

Preheat oven to 350°. Prepare brownie mix as package directs. Spread into well-greased 13x9-inch baking pan; bake 15 minutes. In mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs, extract and food coloring; mix well. Pour evenly over brownie. Bake 25 minutes or until lightly browned; cool. Spread with frosting. Cut into bars. Store covered in refrigerator.

Here's what's cookin' Heavenly Dessert

Recipe from the kitchen of Mary Jean Millholland

1st Layer:

1 cup flour 1 stick oleo $\frac{1}{2}$ c. Chopped nuts
Mix together & press into ungreased 13" loaf
pan. Bake 15 minutes at 350°. Watch
carefully so it doesn't burn. Cool.

2nd Layer:

1 cup whipped topping 1 cup powdered sugar
1 pkg (8oz) softened cream cheese
Mix together, powdered sugar & cream
cheese, then fold in whipped topping
& spread on crust.

3rd Layer
2 boxes chocolate pudding (not instant) (Use the
milk chocolate)
3 cups milk
Cook pudding as directed only using 3 cups milk
instead of 4. Put plastic wrap on top & cool. Then
spread on 2nd layer.

4th Layer
½ cup whipped topping (Use the rest of what is
left from an 8oz container after taking out the
cup for the 2nd layer)
Spread topping on 3rd layer.

5th Layer
1 cup coconut
Lightly toast coconut on cookie sheet in 350° oven.
Watch carefully as it burns easily. Sprinkle on top of
4th layer. Cover pan with foil & refrigerate overnight.
If you make the 1st & 3rd layers ahead of time so they
can cool then it's easy to put together quickly.

Here's what's cookin' up for lunch tomorrow

Recipe from the kitchen of

Connie M.

1/2 c. margarine (unsalted)

1/2 c. cream

2 lbs. chopped raw peaches

1 t. paprika

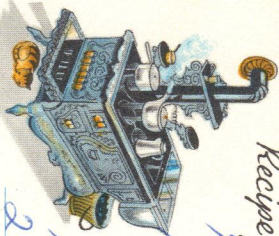
1/4 p. browned butter sauce

2 T. browned butter 2 T. lemon juice

1 1/2 t. grated onion or onion powder

omit a chili 1-2 lbs.

omits a chili yields 1 3/4 - 2 cups.



Taco Soup Recipe

2-8oz pkg cream cheese - softened

1 pkg taco seasoning (3/4 of pkg)

1 tlp. hot taco sauce to taste

add before serving: lettuce

tomato

onion & cheese

(all optional)

Toasted Coconut Filling

(for brownies)

1 c. flaked coconut, 1 egg, 1/2 c. swap. milk.

1/4 c. butter, 1 c. firmly packed Br. sugar.

1 tlp. flour, 1/8 t. salt, 1 tea. van.

(1/2 cup walnuts if desired)

Toast coconut at 350° for 10-12 min stirring occas.

ionally, until golden brown. Beat egg, add

milk, butter, sugar, flour & salt. Bring to

boil, cook til thick, stirring constantly.

Stir in coconut & walnuts. Cool.

Salmon with Lemon Lime Butter

s e r v e s 4

½ tsp. grated lemon zest

½ tsp. grated lime zest

2 Tbs. room-temperature butter

½ lbs. salmon fillet

¼ tsp. salt

Stir lemon and lime zests into the butter. Put the butter mixture on a piece of plastic wrap and roll to form a 1" cylinder. Either refrigerate or, if you're in a hurry, put in the freezer to firm while you cook the fish. Put the fish in a microwave-proof baking dish, thickest portion toward the edge of the dish. Pour in ½ cup water and sprinkle the fish with salt. Cover with plastic wrap and poke several holes in the plastic. Microwave on Medium for 6 minutes and then turn the fish over and microwave 2 minutes longer. Top each portion with 2 thin slices of lemon lime butter and serve.

Calories 292 Protein 33g Fat 16g Sodium 268mg
Carbohydrates .06g

FISH BALLS (LEFT OVER FISH)

- 1 c. mashed and deboned fresh water fish precooked
- 1 egg
- 1 c flour
- 1 tsp salt
- ½ tsp pepper
- 1 TBLS. dried or fresh chives
- 1 TBLS. pimento

Beat egg in a quart bowl. Add spices, mix. Add flour, mix. Add fish, mix gently and evenly. Drop batter by spoonful into deep pan of simmering fat or shortening. (Use a 2# coffee can and low stove-top flame if you have no deep fat cooker.) When golden brown remove with a fork. Makes 12 balls.

SHRIMP PARMESAN

In a large bowl, combine ¾ cup of melted margarine or butter, ½ cup of grated parmesan cheese, ½ cup of dry bread crumbs, ⅓ cup of sliced green onion, ¼ cup of lemon juice, 1 chopped clove of garlic and ¼ teaspoon of salt.

Clean one pound of shrimps and cook them by boiling in water or white wine for about 10 minutes. Drain and place in casserole. Cover with cheese mixture and bake at 350°F for about 20 to 25 minutes. Top with parsley. Makes four servings.

For variety you can substitute ¼ teaspoon of dried chervil for the parsley. You can also make this dish in four individual one-cup baking dishes. — Elizabeth Johnson, Bronson, Minnesota.

Your favorite recipe can be a \$10 winner too. If it is printed here, just send it to: What's Cooking, GLOBE, P.O. Box 51, Rouses Point, N.Y. 12979.

Clam Chowder

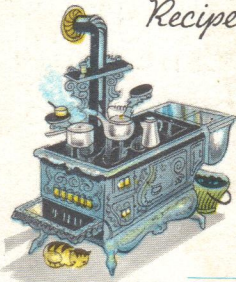
- 8 Carrots (Chopped)
- 3 Celery stems (Chopped)
- 6 potatoes (med) (Cubed)
- 1 med. onion Chopped
- 2 qt milk (2% or whole)
- 2-4 cans minced Clams
(tuna fish size)

1/4 c butter

1 c flour

Use 5 qt dutch oven. Put Chopped vegies, Cubed potatoes 1 qt water, 1/2 tsp salt and 6 Chicken bouillon cubes in dutch oven. Cook till vegies are soft (15-20 min) mask slightly. Heat 2 qts milk and add Clams. Prepare a paste or (roux) from butter and flour. Whip into vegies. Add milk mixture. salt + pepper to taste. Cook gently till thickened.

Here's what's cookin' Bakery Frosting Serves
Recipe from the kitchen of Mary Miller



$\frac{1}{2}$ c. butter (or margarine)
 $\frac{1}{4}$ c. shortening
2 c. powdered sugar
1 egg white
2 T. Flour 2 tsp. vanilla
2 T. milk pinch of salt

Combine all. Beat with a mixer at high speed for 10 minutes.

Wedding Cake Frosting ^{Lucy}
 $\frac{1}{2}$ c. white shortening ^{10. 11. 19.}
2 Tbsp milk
2 Tbsp flour
1 tsp vanilla
pinch of salt
2 cups powdered sugar
1 egg white

Beat - The longer the better.

Fool Proof Fudge or
(Frosting)

3-6oz pkgs semi sweet 'real' choc chips

1-14 oz can 'Eagle Brand' Sw. Condensed Milk

dash salt - $\frac{1}{2}$ tea van. extract

$\frac{1}{2}$ c. chopped nuts for Fudge.

Melt in Double Boiler - (over)

Shari, this verse reminds me of you.
As we have, therefore, opportunity, let
us do good unto all men, especially
unto them who are of the household
of Faith. Galatians 6:10

Love,
Mary

Lucy Overbaugh

For fudge. Pour in waf paper
lined 8x8" sq. pans.



FROSTINGS

CHOCOLATE SOUR CREAM FROSTING

3/4 cup sour cream
1 teaspoon vanilla
Dash salt

1 package (6 oz.) chocolate bits
3 cups C and H Powdered Sugar*
Melt chocolate bits over low heat. Set aside. Combine powdered sugar, sour cream, vanilla and salt. Beat until smooth. Add melted chocolate and continue beating until smooth. Makes 3 cups—enough to frost top and sides of 9-inch layer cake.

PARTY CAKE

Combine a two layer cake mix with 1/4 cup C and H Powdered Sugar* 1/4 cup salad oil, 1 cup water and 4 eggs; mix at low speed 30 seconds. Beat at medium speed 3 to 4 minutes until smooth. Pour into 2 round 9-inch greased and floured layer cake pans. Bake in 350 degree oven 30 minutes. Cool 5 minutes before removing from pan to cake rack. Cool before frosting.

*Pure Cane, of course!

Diet

Mix two cups unsweetened grape juice, one cup of water, one half cup tapioca and artificial sweetener (the equivalent of three cups sugar.)

Let the ingredients sit for five minutes to allow the tapioca to soften.

Then, bring the mixture to a boil, and boil for one minute. Skim off any foam, pour into sterilized jars and seal.

You can substitute any flavor juice — just as long as it's unsweetened. — Heloise

Grape Jelly

BIRTHDAY ICING

2 cups Powdered Sugar
1/2 cup CRISCO
1 Tbsp. BUTTER
1/2 tsp. Salt
4 eggs white
1 Tbsp. SPONG MILK
2 Tbsp. ALMOND VANILLA EX.
2 Tbsp. DARK FLOUR.

Bakers Icing

3/2 c Powdered Sugar
1/2 c Crisco
2 egg whites
1 Tbsp Corn Starch
Dash Salt
1 tsp Vanilla
1/4 tsp Almond
1 tsp (or more) flavor

Steve
Laney) French Pizza Topping

1 Can Ragu Pizza Lunch Sauce
1 " Mushroom sauce

Howland Italian sausage

Spread on pizza crust or
French-bread slices.
~~Bake~~ Top with mozzarella
cheese & Bake 15-20-min.

Refrigerator Pickles

(store in
refrigerator)

3 cups sugar
2 " white vinegar
2 Tbsp salt

1/2 tsp celery seed

2 onions sliced as thin as
possible. Cucumbers (sliced
but not peeled.) sliced thin
Pack in jars & fill with
brine. Cap jar but do not seal

Try a REDPACK Classic

Redpack Stewed Tomatoes are ideal as a side dish or as an ingredient in your favorite recipes. They are also a good source of Vitamins A and C and they can be useful in planning meals wherein reduction of calories and carbohydrates is desired.

Tomato Chutney

1 can (28 ounce) Redpack whole tomatoes in juice	2 teaspoons celery seeds
1 can (16 ounce) Redpack stewed tomatoes	1 teaspoon cumin (seasoning)
1 cup sugar	2 tablespoons Worcestershire sauce
1 cup currants or raisins	1/4 teaspoon cayenne pepper
	6 tablespoons vinegar

In large saucepan combine all ingredients, except 2 tablespoons of vinegar. Cook ingredients for approximately 1 1/2 hours or until liquid is reduced by slightly more than half and tomatoes have a preserve quality. Add remaining vinegar about 10 minutes before removing from heat. Chill until serving time. Makes 1 quart.

Redpack always deliciously nutritious

Peach Pickles - Unsealed
Mrs. Harold O'Brien

4 1/2 # sugar
1 qt vinegar
3 cloves & 2 sticks cinnamon

Boil syrup - don't peel peaches
Boil & simmer at a simmer (10-) about
five minutes. After 3 weeks
remove cinnamon sticks.

Apple Pickles -
Rond (Jukes)

1 cup water

1" vinegar

2" sugar.

Small bag pickling spices -
Cook till tender & seal in
sterile jars.

Dill Pickles

3 qts water.

1" vinegar

1 cup Canning salt
dill & lump of alum

Heat & pour over
pickles & seal.

Fresh Peach Pie

(The easy 'no-sift' way)

2 cups ROBIN HOOD
All Purpose Flour*
1 tsp. salt*

$\frac{3}{4}$ cup shortening
4-5 tbsp. cold water

- SPOON flour into measuring cup and level off. Pour into bowl.
ADD salt to flour. Stir to blend.
CUT IN half of shortening with pastry blender until mixture looks like coarse meal, then remaining shortening until particles are the size of small peas.
ADD water a little at a time, mixing lightly with fork.
SHAPE dough into firm ball with hands. Divide dough in half. Flatten with palm of hand. Refrigerate if desired for easier handling and to prevent shrinkage.
ROLL OUT ... half of dough into a 12-inch circle on lightly floured cloth-covered board.
PLACE loosely in 9-inch pie pan. Moisten edge of pastry with water.
FILL with Peach Filling (below).
ROLL OUT ... remaining half into a 12-inch circle.
FOLD in half. Make several short slashes near center for

Pineapple Pie Filling

1 pound - $4\frac{1}{2}$ oz can crushed pineapple
 $\frac{3}{4}$ c. sugar - 2 tbsp flour. $\frac{1}{8}$ tea salt.
1 cup dairy sour cream. 3 egg yolks.
1 tbsp lemon juice.
Drain pineapple. Reserve $\frac{1}{2}$ c syrup. Combine sugar, flour, and salt in med. saucepan.
Stir in pineapple & $\frac{1}{2}$ c juice. sour cream, egg yolks & lemon juice. Cook over med heat
(over)

Pineapple Fluff Pie

18 Red or Hydrox Cookies - ground or rolled.
3 tbsp of butter, or enough to hold crumbs together. Pat in 2 - 9 in pie pans or 1-9 X 13" cake pans. Reserve a few crumbs for top filling: 1 cup pineapple juice - dissolve 20 marshmallows in juice. Let cool

PLACE ... steam to escape.
 FOLD ... edge of top crust under edge of bottom. Press gently together to seal. Pinch to form a high edge, then flute.
 SPRINKLE ... top lightly with sugar if desired.
 BAKE ... at 425° for 40-45 minutes until fruit is tender and crust is golden brown.
 COOL ... on rack. Serve slightly warm or cold.
 MAKES ... 6-8 servings.
 NOTE: To prevent edge of crust from becoming too brown, place a 1/2-inch strip of foil around crust. Remove last 15 minutes.

Peach filling

6 cups peeled, sliced ripe peaches
 1 tbsp. lemon juice
 1 cup sugar
 1/3 cup ROBIN HOOD All Purpose Flour
 1/4 tsp. nutmeg

PLACE peaches in large bowl. Sprinkle with lemon juice. COMBINE ... remaining ingredients. Sprinkle over peaches. Toss lightly.

stirring constantly, until mixture boils & is thick. Cover. Cool to lukewarm. Pour into baked pie shell. Top with meringue. Bake at 350° for 12-15 min till brown.

Blend in 1/2 pint whipping cream - (whipped) Pour m. mallow mixture in cream & pour over crust mixture. Cool till set. Cut pies in 1/8 or 2" squares.

RHUBARB PIE

- 1 1/2 cup sugar
- 3 tbls. flour
- 1/2 teas. nutmeg
- 1 tbls. butter
- 2 well beaten eggs
- 3 cups rubarb

(Jane)

BUSH APPLE PIE

Place apples in large bowl. Combine 1 c. sugar and 3 level tsp. flour., add to the apples. Combine 1 small can pineapple tidbits, 1/2 c. pineapple juice, 1/4 c. red cinnemine candies, 1 tbls lemon juice 1 tsp grated lemon rind (use spatula).
Make pie crust for pie. Pour in apples and put the pineapple mixture on top.
Bake for 45 min to 1 hour at 375 deg.



BANANA BUTTERSCOTCH PIE

PIE

- 3/4 cup C and H Golden Brown Sugar, firmly packed
- 1/3 cup flour
- 1/4 teaspoon salt
- 2 cups milk
- 2 eggs or 3 egg yolks
- 1 tablespoon butter or margarine
- 1 teaspoon vanilla
- 2 or 3 large, ripe bananas
- 1 baked and cooled 9" pastry shell

In saucepan mix brown sugar, flour and salt. Add 1 cup of milk; mix smooth. Bring to a boil over medium heat, stirring briskly. Let boil until smoothly thickened, about 2 minutes. Remove from heat. With fork, beat eggs or egg yolks with remaining 1 cup milk; gradually stir into hot mixture then put back over heat and boil 1 minute, stirring, or until mixture thickens a bit more. Remove from heat, stir in butter and vanilla; cover and cool. Slice bananas in bottom of pastry shell; pour filling over bananas; chill. Shortly before serving top with meringue, brown quickly in hot oven; or top with whipped cream.

CRUMB TOPPING FOR PIES

- Mix 1/3 cup brown sugar (packed)
- 1/4 cup flour
- 1/2 teas. cinnamon
- 2 1/2 tbls. soft butter
- Mix with fork to size of peas.

Great Graniteware Recipes!



Important for Recipes!

Most of today's crust and pie mixes call for baking temperatures anywhere from 425°F to 475°F ...but because of Graniteware's® excellent heat retention qualities, we recommend applying aluminum foil to your crust edges to avoid excessive browning and reducing the baking temperature by 25°F.

9 inch 2 cups Flour ¼ cup plus 2 tablespoons shortening or ¾ cup lard
1 teaspoon salt 4-5 tablespoons cold water

Two Crust Pie

Measure flour and salt into bowl. Cut in shortening thoroughly. Sprinkle in water, 1 tablespoon at a time, mixing until all flour is moistened and dough almost cleans side of bowl (1 to 2 teaspoons water can be added if needed).

Gather dough into ball; Divide dough in half and shape into 2 flattened rounds on lightly floured cloth-covered board. With floured stockinet-covered rolling pin, roll dough 2 inches larger than inverted pie pan. Fold pastry into quarters; unfold and ease into pan.

Turn desired filling into pastry-lined pie pan. Trim overhanging edge of pastry ½ inch from rim of pan. Roll second round of dough. Fold into quarters; cut slits so steam can escape. Place over filling and unfold. Trim overhanging edge of pastry 1 inch from rim of pan. Fold and roll top edge under lower edge, pressing on rim to seal. Bake as directed in your filling recipe.

Use your favorite filling recipe and your pie's complete!

BUTTERFUDGE PECAN PIE

Pastry for 9" One-crust Pie
2 sq. unsweetened
chocolate (2 oz.)
2 tbsp. butter

3 large eggs
½ cup sugar
¾ cup dark corn syrup
¾ cup pecan halves

Heat oven to 375°. Melt chocolate and butter over hot water. Beat eggs, sugar, chocolate mixture, corn syrup with rotary beater. Pour into pastry-lined pie pan. Place pecans on top. Bake 40 to 50 min., just until set. Garnish with sweetened whipped cream. 8 to 10 servings.

PASTRY FOR 9" ONE-CRUST PIE

1 cup sifted
GOLD MEDAL Flour
½ tsp. salt
⅓ cup lard (add 1 tbsp. if using
hydrogenated shortening)
2 tbsp. water

Mix flour and salt. Cut in shortening. Sprinkle with water, mix with fork. Round into ball. Roll 1" larger than inverted pie pan. Ease into pan; flute edge.

Pineapple & Ch. Cheese Pie
 ½ Cup. well drained Crushed Pineapple
 ¾" sugar - 1 tbs. all purpose flour
 ⅛ tea salt - 12 oz. cr. cheese softened
 4 eggs - ¼ cup each heavy cream & milk
 1 tea vanilla -
 1 pie crust for 10" pie - Bake 10 min at 450°

Spread pineapple in bottom of baked Crust. Mix sugar & flour & salt. Wash cheese & heat into sugar mixture
 Beat eggs slightly; add cream milk & vanilla. Stir into cheese mixture. Pour into crust. Bake at 350° - 30 min. or until firm.



Libby's Famous Pumpkin Pie Recipe For 2 Pies

4 eggs, slightly beaten
1 can (29 oz.) Libby's
Solid Pack Pumpkin
1½ cups sugar
1 teaspoon salt
2 teaspoons ground cinnamon

1 teaspoon ground ginger
½ teaspoon ground cloves
2 cans (13 fl. oz. ea.) evaporated
milk OR 3½ cups half 'n half
2 9-inch unbaked pie shells with
high fluted edge*

Preheat oven to 425°F. Combine filling ingredients in order given; divide evenly into pie shells. Bake 15 minutes. Reduce temperature to 350°F. and bake an additional 45 minutes or until knife inserted into center of each pie comes out clean. Cool; garnish, if desired, with whipped topping. Yields 2 (9-inch) pies.

PINA COLADA PIE

(Makes one 9-inch pie)

- 2 cups flaked coconut
- 2 tablespoons butter or margarine, melted
- 1 (20-ounce) can crushed pineapple, drained, reserving liquid
- 32 Campfire® Marshmallows
- 2 teaspoons rum extract
- 1/4 teaspoon salt
- 1 cup (1/2 pint) whipping cream, whipped

Preheat oven to 325°. In 9-inch pie plate, combine coconut and butter; press on bottom and sides of plate. Bake 8 to 10 minutes until golden. Cool. In medium saucepan, over low heat, combine 1/2 cup reserved pineapple liquid and marshmallows; stir frequently until marshmallows are melted. Continue to cook and stir 2 minutes. Remove from heat; stir in drained pineapple, extract and salt. Cool mixture slightly (about 15 to 20 minutes). Fold in whipped cream. Chill 2 hours or until set. Refrigerate leftovers.

Pie Crust (Preparation time: 25 minutes)

- 4 1/2 cups sifted all-purpose flour
- 1/2 teaspoon salt

Preheat oven to 425°F. Combine flour and salt in mixing bowl. Cut in Crisco with pastry blender or 2 knives until mixture is uniform (mixture should be fairly coarse). Sprinkle with water. 1 tablespoon at a time; toss lightly with fork. When all water has been added, work dough into firm ball. Press into flat circle with smooth edges. Roll out on lightly floured surface into a circle about 1/8 inch thick and about 4 1/2 inches larger than inverted 9-inch pie plate. Gently ease dough into pie plate, tacking care not to stretch dough. Trim 1/2 inch beyond edge of plate. Fold under to make double thickness around rim. Flute edge of pastry as desired. Prick bottom and sides of shell with fork. Bake at 425°F for 10 to 15 minutes or until lightly browned. Cool.

CHOCOLATE ANGEL PIE

- 1/2 cup Crisco
- 3 tablespoons water

Preparation time: 10 minutes)

- 1 cup milk
- 1 package (4-serving size) instant chocolate pudding mix
- 2 tablespoons cocoa

Combine pudding mix and cocoa in medium bowl. Blend well. Add milk. Beat with rotary beater or at lowest speed of electric mixer one minute. Fold in thawed topping. Spoon into baked and cooled crust. Freeze at least 4 hours. Garnish with additional whipped topping and/or chocolate shavings if desired. Store leftover pie in freezer or refrigerator. One 9-inch Pie

Crisco do you proud everytime



Fruit Philadelph Pie

- 1/2 c. granulated sugar
- 2 tbsp grated orange rind
- 1/4 tea salt
- 4-6 tbsp layers or 2-4 tbsp mini graham
- 3-4 cups rhubarb

Bake in unbaked shell in deep pan.

HAWAIIAN PIE

Bake at 450° for 10 to 12 minutes—Makes 9-inch pie

- PREPARE** one baked 9-inch pastry crust.
- COMBINE** 1 cup Crystal Sugar
- 1/2 cup sifted all-purpose flour
- 1/4 teaspoon salt
- 2 to 3 teaspoons grated lemon rind in saucepan.
- 1 1/4 cups water
- 1/4 to 1/3 cup lemon juice
- 1 cup crushed pineapple; blend well. Bring to a boil, stirring constantly; cook over medium heat until thick, about 5 minutes.
- a little of the hot mixture into
- 3 slightly beaten egg yolks. Add to hot mixture and cook for 2 minutes, stirring constantly.
- 1 tablespoon butter. Cover and cool to lukewarm.
- into pastry shell. Top with whipped cream and garnish with chopped nuts.

- ADD**
- BLEND**
- STIR IN**
- TURN**

EASY APPLE CRISP

- 4 cups sliced peeled apples*
 - 1 tablespoon lemon juice
 - 1/4 cup honey
 - 1 teaspoon cinnamon
 - 1/2 teaspoon nutmeg
 - 2 tablespoons butter or margarine, melted
 - 1-1/2 cups POST® GRAPE-NUTS® Flakes
 - 1/3 cup BAKER'S® ANGEL FLAKE® Coconut (optional)
- *Or use sliced peeled peaches.
- Mix apples with lemon juice, honey and spices. Spoon into 8-inch square pan. Combine butter, cereal and coconut; sprinkle over fruit mixture. Cover and bake at 375° for 15 minutes. Uncover; continue baking 15 minutes longer or until fruit is tender. Serve warm with whipped topping or cream, if desired. Makes 6 to 8 servings.



BLACK BOTTOM PIE

- 1 pkg. chocolate pudding and pie filling
- 1 pkg. Vanilla pudding and pie filling
- 3 c. milk
- 1 egg
- 1/4 tsp. rum or mint extract
- 1 baked 9-inch pie shell
- grated semi-sweet chocolate

Prepare choc. pie fill., using only 1 1/2 cups of milk, cool and add flavoring, pour into baked pie shell. Allow to cool and firm up. Prepare vanilla pie fill., using 1 1/2 c. milk and 1 egg. Cool, then pour over chocolate layer. Top with grated choc and chill to serve. Garnish with whip topping or sour cream or whipped cream.

Serves 6

SWEET AND SOUR CHICKEN WINGS

20 to 25 chicken wings

- 1 c. water
- 1 c. soy sauce
- 1 c. honey
- 1/4 c. sweetened pineapple juice
- 1/2 c. olive oil
- 1 tsp. grated orange peel
- 1 tsp. garlic powder
- 1 tsp. ground ginger
- 1/4 c. onion (chopped fine)

Cut tips off wings. Cut wings in half. Mix all ingredients together. Pour over chicken parts.

Cover and refrigerate at least 4 hours or overnight.

Place chicken in 9x13-inch baking dish. Bake uncovered at 350° for 45 minutes or until tender and brown.

Marie Glidewell
Marie's International Nails

CHICKEN CROQUETTES

(makes 4 servings)

- | | | |
|-------------------------|----------------------------|--------|
| 3 Tbls. Crisco | 1/3 c flour | 2 eggs |
| 1 tsp. salt | 2 TBLS. minced parsley | |
| 1 c. Milk | 2 TBLSX lemon juice | |
| 1/3 c fine bread crumbs | 2 c chopped cooked chicken | |
| 1 TBLS. minced onion | Crisco for deep frying | |

Make a cream sauce by melting Crisco and blending in flour and salt. Add milk gradually. Cook over low heat until smooth and thick stirring constantly. Add chicken, onion and parsley. Spread in shallow "CRISCOED" pan. Chill thoroughly. Divide into 8 portions. Shape into logs. With a fork lightly beat egg and lemon juice. Dip croquettes, first in

Crispy Herb Baked Chicken

- 2/3 cup Hungry Jack Mashed Potato Flakes
- 1/3 cup grated Parmesan cheese
- 3/4 to 1 teaspoon garlic salt
- 1 (3 to 3 1/2-lb.) cut-up frying chicken, skinned
- 1/3 cup margarine or butter, melted

Heat oven to 375° F. Grease or line with foil 15x10x1-inch baking pan or 13x9-inch pan. In medium bowl, combine potato flakes, Parmesan cheese and garlic salt; stir until well mixed. Dip chicken pieces into margarine; roll in potato flake mixture to coat. Place in greased pan. Bake at 375° F. for 45 to 60 minutes or until chicken is tender and golden brown. 4 to 5 servings.



Stir in Ideas

Make flavored mashed potatoes. Simply prepare 4 servings of Hungry Jack Mashed Potatoes as directed. Stir in any one of the following before serving.

- **Cheddar Cheese:** 1/2 cup (2 oz.) shredded Cheddar cheese
- **Sour Cream & Chive:** 3 tablespoons dairy sour cream and 1 1/2 teaspoons dried chives

SHRIMP STUFFING

- 1 lb. salad shrimp pieces
- 1/3 c. mayonnaise
- 1 tsp. lemon juice
- 1/4 tsp dill weed
- 1/4 tsp. salt
- 1/8 tsp. white pepper

Run shrimp through food processor (or chop by hand until very fine.) Add rest of the ingredients. Mix well. Cut cream puffs in half. Add shrimp mixture with a spoon. Return top of puff over shrimp.

**Greg House, Chef
Hafner's**

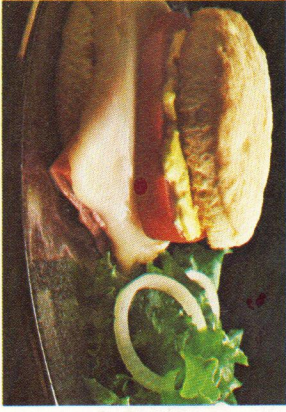
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heated to 365 degrees until golden brown (about
3 to 5 minutes). Drain on absorbent paper.

SERVED WITH BROWN

Menu: Hot baked potatoe
mixed green salad,
cherry pie and ice cream

Broiled Ham Sandwiches

- 2½ cups Bisquick® baking mix
- 3 tablespoons margarine or butter, melted
- ½ cup milk
- 6 slices boiled ham
- 6 slices Swiss cheese, 4x4 inches
- 1 large tomato, cut into 6 slices
- 1 package (3 ounces) cream cheese, softened
- 1 teaspoon milk
- 1½ teaspoons prepared mustard



Heat oven to 425°. Mix baking mix, margarine and ½ cup milk until soft dough forms. Gently smooth into ball on floured cloth-covered board. Knead 10 times. Roll ½ inch thick. Cut into 6 rounds with floured 3-inch cutter. Place on ungreased cookie sheet. Bake until golden, 10 to 12 minutes. Cool slightly and split.

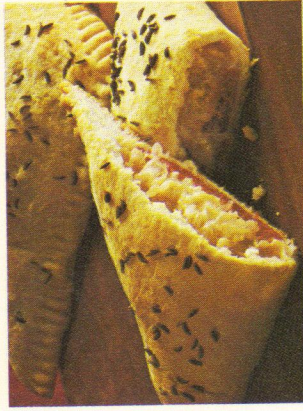
Arrange folded ham slice on bottom half of each biscuit; top with cheese slice and tomato slice. Mix cream cheese, 1 teaspoon milk and the mustard; spread over tomato slices. Place sandwiches on ungreased cookie sheet; place tops of biscuits next to sandwiches. Set oven control to broil and/or 550°. Broil sandwiches with tops 2 to 3 inches from heat until tops of biscuits are toasted and cream cheese mixture begins to brown, 2 to 3 minutes. Serve immediately. 6 servings.

High Altitude Directions (3500 to 6500 feet): Bake biscuits at 450°.

®Reg. T.M. of General Mills, Inc.

Reuben Foldovers

- 2 cups Bisquick® baking mix
- ½ cup cold water
- 2 packages (2½ ounces each) thinly sliced smoked corned beef
- 1 can (8 ounces) sauerkraut, well drained
- 3 tablespoons Thousand Island dressing
- 1 cup shredded Swiss cheese (about 4 ounces)
- 2 tablespoons margarine or butter, melted



Heat oven to 400°. Mix baking mix and water until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Roll dough into rectangle, 18x12 inches; cut into 6 squares. Layer corned beef over triangular half of each square. Mix sauerkraut, dressing and cheese; spoon over corned beef. Fold dough over sauerkraut mixture, forming a triangle. Press edges with floured fork to seal. Brush tops with margarine; sprinkle with whole caraway seed or poppy seed if desired. Bake on ungreased cookie sheet until golden brown, about 20 minutes. 6 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°. Use ½ cup boiling water to make dough.

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SAUCE 'S

CRANBERRY-ORANGE SAUCE RECIPE

- 2 tablespoons cornstarch
- 1 1/2 cups orange juice
- 1 teaspoon grated lemon peel
- 1 teaspoon lemon juice
- 1 16-ounce can whole-cranberry sauce
- 1/4 teaspoon salt

1. In 2-quart saucepan, combine cornstarch with lemon peel, cloves and salt; stir in orange and lemon juice until smooth.
 2. Over high heat, cook, stirring constantly, until sauce is smooth and thickened.
 3. Stir in cranberry sauce and heat through, stirring occasionally. Serve hot or cold.
- Preparation time 20 minutes. Yields 3 cups. Low in fat, cholesterol, and sodium. 118 calories per 1/4 cup.

This and other holiday recipes can be found in *The Good Housekeeping Illustrated Cookbook*, © 1980, 1989, The Hearst Corporation.

Fluffy Lemon Sauce

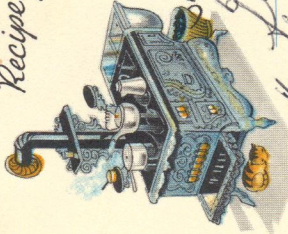
- 4 tablespoons butter or margarine
- 3/4 cup sugar
- 2 eggs
- 1/3 cup water
- 1 teaspoon grated lemon rind
- 3 tablespoons lemon juice

Cream butter and sugar in a small saucepan; beat in eggs and water. Cook very slowly, stirring constantly, until mixture thickens; remove from heat. Stir in lemon rind and juice until blended. Serve warm.
Yield: About 1 cup.

Chocolate Sauce

- Melt 1/4 cup Butter
- Add 3/4 cup sugar &
- 1/4 cup cocoa; stir.
- Blend in 1/3 cup 1/2 & 1/2 or 1/2 cup evaporated milk.
- Boil 1 minute
- Remove from heat & stir in 1/2 tea vanilla.
- Makes 1 1/2 cups.

Here's what's cookin' Chocolate Sauce Serves
Recipe from the kitchen of Jerry Brunwald



- Melt 1/4 c. Butter or Margarine
- Add: 3/4 c. sugar and 1/4 c. cocoa
- Blend in: 1/3 c. condensed milk
- Boil 1 minute. Remove from heat and stir in 1/2 tea. vanilla.
- Makes 1 1/2 cups.

This can be re-heated.

SALADS AND
SALAD DRESSINGS

KFC-style coleslaw

- > 1/4 c. sugar
 - > 1/2 tsp. salt
 - > 1/8 tsp. pepper
 - > 1/2 c. mayonnaise
 - > 1/4 c. milk
 - > 1/4 c. buttermilk
 - > 2 1/2 tsp. lemon juice
 - > 1 1/2 tsp. white vinegar
 - > 8 c. finely diced cabbage (food processor works fine for this)
 - > 1/4 c. finely diced carrots
- In salad bowl, combine sugar, salt, pepper, mayonnaise, milk, buttermilk, lemon juice and vinegar. Beat until senseless. Add cabbage and carrots. Mix well. Cover and refrigerate at least two hours. Makes 6 to 8 servings.

Mrs. M. J. Salad Dressing
Pepper

- 3 egg yolks - 1/2 tea salt - 4 tsp sugar
- 4 tbsp flour - 1/8 tea mustard
- 1/4 tea pepper - 1/2 cup water 1/2 c. oil

Beat egg yolks - add other ingredients - beat slowly till thick

STRAWBERRY SALAD

- 2 ea. Reg. Pkg. Strawberry or Strawberry Banana Jello.
- 2 ea. Pkg. (small) Frozen Strawberries.
- 1 Ea. Small can crushed pineapple.
- 1 Ea. Cup chopped nuts.
- 1 Ea. Pint sour cream.
- 1 ea. 8 oz package cream cheese

Using large bowl dissolve jello in 2 cups of boiling water and 1 cup of cold.

Add frozen strawberries breaking apart -

Tollings for Lemon Cake

- 1 cup sugar
- 1 piece of butter (1/2 cup)
- 1 egg

Beat in double batches till thick - 15-20 mins. Cool - spread between layers, or on top of cake

SALADS AND
SALAD DRESSINGS

KFC-style coleslaw

- ▶ 1/2 c. sugar
 - ▶ 1/2 tsp. salt
 - ▶ 1/2 tsp. pepper
 - ▶ 1/2 c. mayonnaise
 - ▶ 1/4 c. milk
 - ▶ 1/4 c. buttermilk
 - ▶ 2 1/2 tsp. lemon juice
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 - ▶ 8 c. finely diced cabbage (food processor works fine for this)
 - ▶ 1/4 c. finely diced carrots
- In salad bowl, combine sugar, salt, pepper, mayonnaise, milk, buttermilk, lemon juice and vinegar. Beat until senseless. Add cabbage and carrots. Mix well. Cover and refrigerate at least two hours. Makes 6 to 8 servings.

Mama's { Salad Dressing
Dresser

- 3 egg yolks - 1/2 tea salt - 4 tbsp sugar
- 4 tbsp flour - 1/2 tea mustard
- 1/4 tea pepper - 1/2 cup water 1/2 c. oil

Beat egg yolks - add other ingredients. Cook slowly till thick

add pineapple and nuts.

Pour 1/2 of above mixture in serving bowl and refrigerate until firm.

Blend sour cream and cheese, pour on firm jello - spoon remaining 1/2 jello on top. and refrigerate until firm. Overnight if possible.

Telling for Lemon Cake

- Juice 3 (grated) lemons
- 1 cup sugar
- 1 piece of butter (1/2 cup) (good substitute)
- 1 egg

Boil in double boiler till thick - 15-20 mins. Cool - spread between layers, or on top of cake

RASPBERRY CHAMPAGNE PUNCH

Makes about 3 quarts

- 2 (10-ounce) packages frozen red raspberries in syrup, thawed
 - $\frac{1}{2}$ cup RealLemon[®] Lemon Juice from Concentrate
 - $\frac{1}{2}$ cup sugar
 - 1 (750 ml) bottle red rosé wine, chilled
 - 1 quart Borden[®] Raspberry Sherbet
 - 1 (750 ml) bottle Asiti Spumante or champagne, chilled
- In blender container, puree raspberries. In large punch bowl, combine pureed raspberries, RealLemon[®] brand, sugar and wine; stir until sugar dissolves. Just before serving, scoop sherbet into punch bowl; add Asiti Spumante. Stir gently.

MAPLE EGG NOG

Makes about 5 cups

- 1 (32-ounce) can Borden[®] Egg Nog, chilled
- $\frac{1}{2}$ cup Cary's[®] Vermont Maple Orchard's or MacDonald's Pure Maple Syrup

CREAMY BAKED CHEESECAKE

Makes one 9-inch cheesecake

- $\frac{1}{4}$ cups graham cracker crumbs
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup margarine or butter, melted
- 2 (8-ounce) packages cream cheese, softened
- 1 (14-ounce) can Eagle[®] Brand Sweetened Condensed Milk (NOT evaporated milk)
- 3 eggs
- $\frac{1}{2}$ cup RealLemon[®] Lemon Juice from Concentrate
- 1 (8-ounce) container Borden[®] Sour Cream, at room temperature

Preheat oven to 300°. Combine crumbs, sugar and margarine; press firmly on bottom of 9-inch springform pan. In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs and RealLemon[®] brand; mix well. Pour into prepared pan. Bake 50 minutes or until center is set; top with sour cream. Bake 5 minutes longer. Cool. Chill. Serve with Raspberry Topping if desired. Refrigerate leftovers.

$\frac{1}{2}$ cup rum, optional

In large pitcher, combine ingredients. Chill. Stir before serving; garnish with nutmeg if desired. Refrigerate leftovers.

LEMON BARS

Makes 30 bars

- $\frac{1}{2}$ cups plus 3 tablespoons unsifted flour
- $\frac{1}{2}$ cup confectioners' sugar
- $\frac{1}{2}$ cup cold margarine or butter
- 4 eggs, slightly beaten
- $\frac{1}{2}$ cups granulated sugar
- 1 teaspoon baking powder
- $\frac{1}{2}$ cup RealLemon[®] Lemon Juice from Concentrate

Preheat oven to 350°. In medium bowl, combine $\frac{1}{2}$ cups flour and confectioners' sugar; cut in margarine until crumbly. Press onto bottom of lightly greased 13x9-inch baking pan; bake 15 minutes. Meanwhile, in large bowl, combine eggs, granulated sugar, 3 tablespoons flour, baking powder and RealLemon[®] brand; mix well. Pour over crust. Bake 20 minutes or until golden. Cool. Cut into bars. Store covered in refrigerator; serve at room temperature.

Raspberry Topping: In saucepan, cook and stir $\frac{1}{2}$ cup syrup drained from 1 (10-ounce) package thawed frozen red raspberries, $\frac{1}{2}$ cup red currant jelly or red raspberry jam and 1 tablespoon cornstarch until slightly thickened. Cool. Add raspberries.

FRUIT MEDLEY PUNCH

Makes about 3 $\frac{1}{2}$ quarts

- 2 (10-ounce) packages frozen strawberries in syrup, thawed
- 3 cups each apricot nectar and cold water
- 1 cup RealLemon[®] Lemon Juice from Concentrate
- 1 (6-ounce) can frozen orange juice concentrate, thawed
- 1 cup sugar
- 3 (12-ounce) cans ginger ale, chilled

In blender, puree strawberries. In punch bowl, combine strawberries and remaining ingredients except ginger ale; stir until sugar dissolves. Before serving, add ginger ale and ice ring.

Ice Ring: Freeze 2 $\frac{1}{2}$ cups water in 1-quart ring mold. Arrange assorted fruits on top of ice. Slowly pour $\frac{1}{2}$ cup water over fruit; freeze.

APPLE STREUSEL MINCE PIE

Makes one 9-inch pie

- 1 (9-inch) unbaked pastry shell
- 3 all-purpose apples, pared and thinly sliced
- $\frac{1}{2}$ cup plus 3 tablespoons unsifted flour
- 2 tablespoons margarine or butter, melted
- 1 jar Nore Such[®] Ready-to-Use Mince-meat (Regulair or Brandy & Rum)
- $\frac{1}{2}$ cup firmly packed light brown sugar
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ cup cold margarine or butter
- $\frac{1}{2}$ cup chopped nuts

In large bowl, toss apples with 3 tablespoons flour and melted margarine; arrange in pastry shell. Top with mincemeat. In medium bowl, combine remaining $\frac{1}{2}$ cup flour, sugar and cinnamon; cut in cold margarine until crumbly. Add nuts; sprinkle over mincemeat. Bake in lower half of 425° oven 10 minutes. Reduce oven temperature to 375°. Bake 25 minutes longer or until golden. Cool. Garnish as desired.

TRADITIONAL PUMPKIN PIE

Makes one 9-inch pie

- 1 (9-inch) unbaked pastry shell
- 1 (16-ounce) can pumpkin (about 2 cups)
- 1 (14-ounce) can Eagle[®] Brand Sweetened Condensed Milk (NOT evaporated milk)
- 2 eggs
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground ginger
- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{2}$ teaspoon salt

Preheat oven to 425°. In large mixer bowl, combine all ingredients except pastry shell; mix well. Pour into pastry shell. Bake 15 minutes. Reduce oven temperature to 350°. Bake 35 to 40 minutes longer or until knife inserted 1 inch from edge comes out clean. Cool. Garnish as desired. Refrigerate leftovers.

MAPLE PECAN PIE

Makes one 9-inch pie

- 1 (9-inch) unbaked pastry shell
- 3 eggs, beaten
- 1 cup Cary's[®] Vermont Maple Orchard's or MacDonald's Pure Maple Syrup
- $\frac{1}{2}$ cup firmly packed light brown sugar
- 2 tablespoons butter or margarine, melted
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cups pecan halves or pieces

Place rack in lowest position in oven; preheat oven to 350°. In large bowl, combine all ingredients except pastry shell. Pour into pastry shell. Bake 35 minutes or until golden. Cool. Refrigerate leftovers.

HOT CRANBERRY CIDER

Makes about 2 quarts

- 1 quart apple cider or juice
- 1 (32-ounce) bottle cranberry juice cocktail
- $\frac{1}{2}$ cup RealLemon[®] Lemon Juice from Concentrate
- $\frac{1}{2}$ cup firmly packed light brown sugar

- 8 whole cloves
- 2 cinnamon sticks

In saucepan, bring ingredients to a boil. Reduce heat; simmer 10 minutes. Remove spices.

CARAMEL FUDGE CAKE

Makes one 13x9-inch cake

- 1 (18 $\frac{1}{2}$ - or 18 $\frac{1}{2}$ -ounce) package chocolate cake mix
- 1 (14-ounce) package caramels
- $\frac{1}{2}$ cup margarine or butter
- 1 (14-ounce) can Eagle[®] Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1 cup coarsely chopped pecans

Preheat oven to 350°. Prepare cake mix as package directs. Pour 2 cups batter into greased 13x9-inch baking pan; bake 15 minutes. In heavy saucepan, over low heat, melt caramels and margarine. Remove from heat; add sweetened condensed milk. Mix well. Spread caramel over cake; spread remaining cake batter over caramel. Top with nuts. Bake 30 minutes or until cake springs back when lightly touched. Cool.

FRUITED SHORTBREAD COOKIES

Makes about 3 dozen

- 2½ cups unsifted flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- 1 cup margarine or butter, softened
- 1½ cups confectioners' sugar
- 1 egg
- 1 (9-ounce) package None Such® Condensed Mincemeat, crumbled
- 1 teaspoon vanilla extract

Preheat oven to 375°. Combine flour, baking soda and cream of tartar. In large mixer bowl, beat margarine and sugar until fluffy; beat in egg. Stir in mincemeat and vanilla. Add flour mixture; mix well (dough will be stiff). Roll into 1½-inch balls. Place on ungreased baking sheets; flatten slightly. Bake 10 to 12 minutes or until lightly browned. Cool. Frost if desired.

EASY PEANUT BUTTER COOKIES

Makes about 5 dozen

- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- ¾ to 1 cup peanut butter
- 1 egg
- 1 teaspoon vanilla extract
- 2 cups biscuit baking mix

Preheat oven to 350°. In large mixer bowl, beat sweetened condensed milk, peanut butter, egg and vanilla until smooth. Add biscuit mix; mix well. Chill at least 1 hour. Shape into 1-inch balls. Place 2 inches apart on ungreased baking sheets. Flatten with fork. Bake 6 to 8 minutes or until *lightly* browned (*do not overbake*). Cool. Store tightly covered at room temperature.

Peanut Blossoms: Shape as above; *do not flatten*. Bake as above. Press solid milk chocolate candy drop in center of each cookie immediately after baking.

FOOLPROOF DARK CHOCOLATE FUDGE

Makes about 2 pounds

- 3 (6-ounce) packages semi-sweet chocolate chips (3 cups)
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- Dash salt
- ½ to 1 cup chopped nuts
- 1½ teaspoons vanilla extract

In heavy saucepan, over low heat, melt chips with sweetened condensed milk and salt. Remove from heat; stir in nuts and vanilla. Spread evenly into wax paper-lined 8- or 9-inch square pan. Chill 2 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store loosely covered at room temperature.

MICROWAVE*: In 1-quart glass measure, combine chips with sweetened condensed milk and salt. Cook on 100% power (high) 3 minutes or until chips melt, stirring after each 1½ minutes. Stir in remaining ingredients. Proceed as above.

*Microwave ovens vary in wattage and power output; cooking times may need to be adjusted.

DOUBLE CHOCOLATE COOKIE BARS

Makes 24 to 36 bars

- 2 cups finely crushed creme-filled chocolate sandwich cookies (24 cookies)
- ¼ cup margarine or butter, melted
- 1 (12-ounce) package semi-sweet chocolate chips
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1 teaspoon vanilla extract
- 1 cup chopped nuts

Preheat oven to 350°. Combine crumbs and margarine; press firmly on bottom of 13x9-inch baking pan. In medium saucepan, over medium heat, melt 1 cup chips with sweetened condensed milk and vanilla. Pour evenly over prepared crust; top with nuts and remaining chips. Bake 20 minutes or until set. Cool. Chill if desired. Cut into bars. Store tightly covered at room temperature.