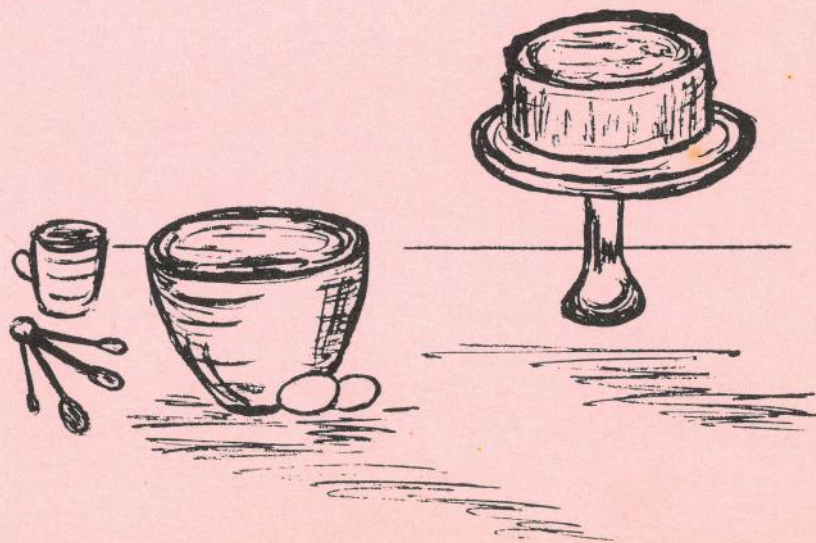


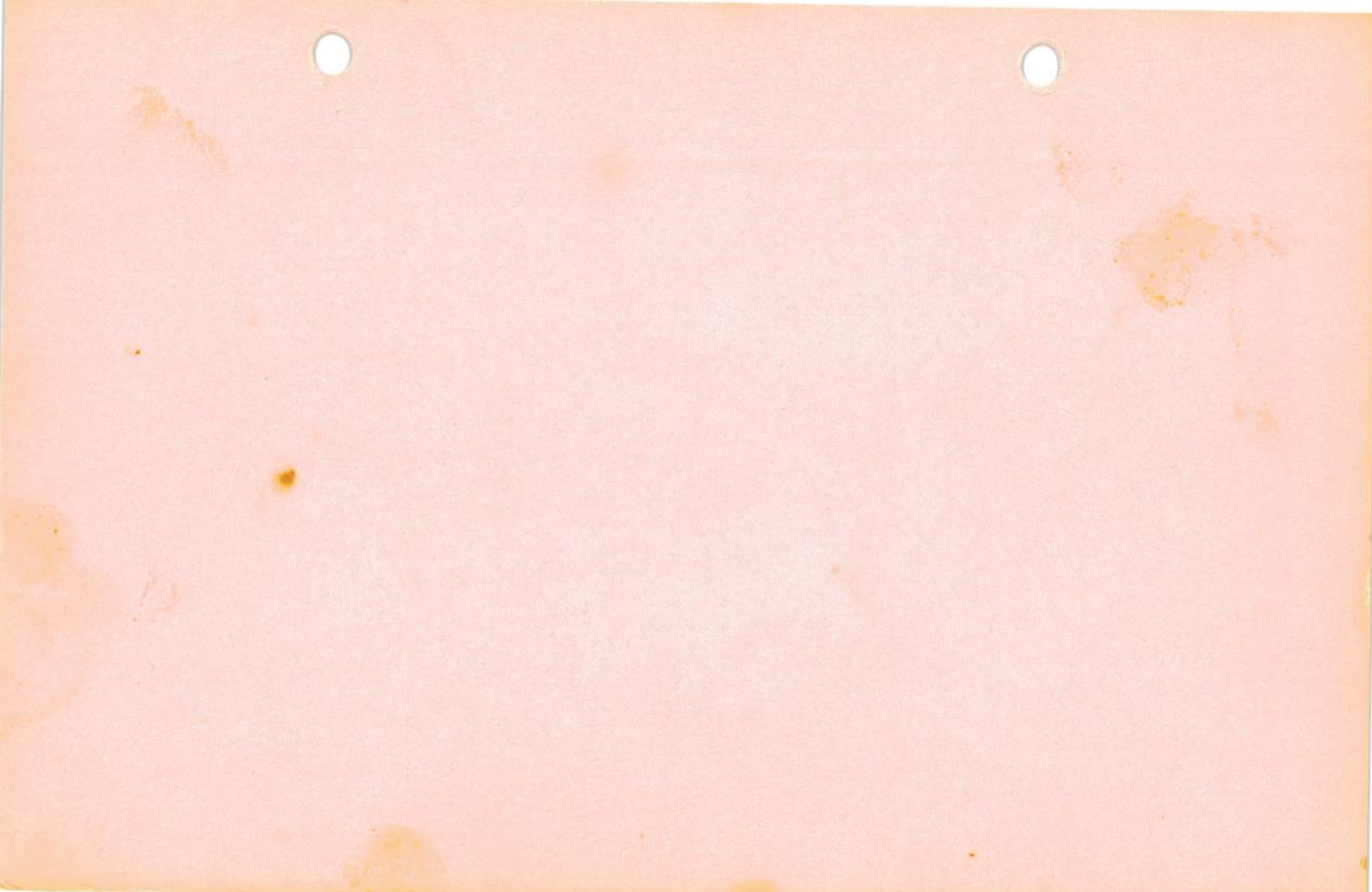
St. Mary's

County

'Fare'

SWEET THINGS





WILLIAMSBURG TRIFLE

Shonna Meiser
Yield: 6-8 serv.

1 pkg. pineapple cake mixBAKE in 13x9x2 pan as directed on package. Cool. Cut in half cross-wise. (freeze half for future use). Cut cake half into 8 squares. Split each square horizontally. Arrange half the squares in a 2 qt. glass bowl.

1 pkg. (16 oz.) frozen
 strawberry halves, thawed)POUR half of thawed strawberries
1 can vanilla pudding) over cake. Spread with half the pudding. Repeat with remaining cake squares, strawberries and pudding. Chill 8 hrs.

1 c. chilled whipping cream)BEAT until stiff.
1/4 c. sugar)

1 t. vanilla or almond extractADD. Spread over trifle.

1/4 c. slivered almonds, toastedSPRINKLE over.

5 whole strawberriesGARNISH with.

CHEESE CAKE (Unbaked)

Leola Dean

1/2 lb. graham cracker crumbs)
1 stick butter
1/2 t. cinnamon

.....MIX and cover sides and bottom of glass dish, size 13x8. Save some of mixture for topping.

1 pkg. lemon jello)
1 c. hot water

.....COMBINE and chill until thick enough to whip.

11 oz. cream cheese)
1 c. sugar
Rind of lemon
1 t. vanilla

.....CREAM together.

1 can Pet milk, chilled)
pinch of salt

.....WHIP until peaks form.* Combine jello, cheese, milk mixture and pour into crust. Sprinkle crumbs on top.

* Hint: Chill bowl and beaters before whipping milk.

ANGEL CAKE DESSERT

Mabel Daigle

6 egg yolks, beaten
3/4 c. sugar
3/4 c. lemon juice
1 1/2 t. grated lemon peel)COMBINE and cook over hot water
stirring constantly until mixture
coats spoon. Remove from heat.

1 envelope unflavored
gelatin, softened in)ADD and stir to dissolve, cool
1/4 c. cold water until partially set.

6 egg whites, beaten)BEAT together until stiff. Fold
3/4 c. sugar into custard. Cool thoroughly -
not set.

1 large angel food cake.....BREAK 1/2 of cake into medium size
chunks and arrange in tube pan.
Add 1/2 of custard, break rest
of cake into pan and add rest of
custard. Chill.

Whipped creamUNMQLD on plate and serve with
whipped cream.

SWEET POTATO PUDDING

*Mary Owen

Temp: 400°

Time: See below

3 med. size sweet potatoes, grated
2 cups milk
2 eggs
1/4 lb. butter
1 c. brown sugar
1 t. ginger

..... COMBINE and pour in greased
baking dish. Bake until
potatoes are done and top
is browned.

PIONEER BREAD PUDDING



Mabel Callis

Temp: 350°

Time: 1 hr.

Yield: 4-6 serv.

2 c. bread cubesPLACE in buttered 1 qt. baking dish.

2 c. milk)
3 T. butter)MIX, heat just enough while stirring to dissolve sugar and melt butter.
1/4 c. sugar)

2 eggs, beaten slightly)
Dash of salt)COMBINE, then stir in warm milk.

1/2 t. vanilla)
1/2 c. raisins, if desired)ADD. Pour over bread cubes. Set dish in pan of hot water. Bake until knife comes out clean when inserted in middle of pudding.

NOTE:

May be served hot or cold with plain cream, current jelly, or with hot pudding sauce (raisin, carmel, lemon, orange).

CHERRY TORTE



Marge Robinson
Temp: 325° '
Time: 1 hr.
Yield: 9 serv.

1 can cherry pie fillingPUT in bottom of 9" square pan.

1 small yellow cake mixSPRINKLE dry mix over filling.
(1 layer)

1 stick margarineCUT up and arrange on top of
cake mix.

1/2 c. coconut)
1/2 c. chopped nuts)SPRINKLE over margarine.

BAKE.

Satterley

APPLE CRISP



Temp: 350°
Time: 75 min.
Yield: 30 serv.

1 1/2 #10 cans sliced applesPLACE apples in 2 large baking dishes.

Juice of 2 lemonsSPRINKLE over apples.

¹/₂ 6 t. cinnamon)
¹/₂ 1 c. brown sugar)MIX together & sprinkle over apples.

³/₄ 1/2 c. margarineCUT into small pieces. Dot over apples.

⁴/₂ 3 c. sugar (half brown, half granulated))
3 2 c. all-purpose flour)CUT margarine into flour. Add
²/₄ 1 1/2 c. butter or margarine) sugar. Sprinkle and pat, crumbly mixture over apples. Bake uncovered until apples are tender and top is crisp and brown.

HINT: Have pan deep enough so that apple juice doesn't boil out in oven.

PEAR TORTE (or Peach)

Patricia Hayden
Temp: 450°

See below
Time: 35 min.

- 1/2 c. margarine, softened)
1/3 c. sugar)
1/4 t. vanilla)BEAT together in a large bowl at
med. speed until well blended.
- 3/4 c. flourADD gradually, continuing to beat
until well mixed.
- 2/3 c. pecans, finely choppedSTIR in. With floured hands, press
mixture into bottom & 1" up the
sides of a 10" spring-form pan.
- 1 8 oz. pkg. cream cheese, softened)
1/4 c. sugar)BEAT together in small bowl at med.
speed just until smooth.
- 1 egg)
1/2 t. vanilla)BEAT in, just until blended. Pour
into lined pan.
- 1 t. sugar)
1/2 t. cinnamon)COMBINE in large bowl.
- 1 16 oz. can pear slices, drainedADD to cinnamon mix., toss gently.

Arrange on top of cream cheese mixture. Bake 10 min. Reduce heat to 400° and bake
25 min. Cool in pan 20 min. Remove side of pan carefully. Serve warm or cold.

LEMON DELIGHT



Grace Loffler

Temp: 400°

Time: 25 min.

Yield: 9 serv.

CRUST:

- 1 3 1/2 oz. can shredded coconut
- 3/4 c. fine graham cracker crumbs
- 1/2 c. sugar
- 1/2 c. sifted enriched flour
- 1/2 c. soft butter or margarine

.....MIX together . Place 1/2 in bottom of 8x8x2 inch pan.

FILLING:

- 1/2 c. sugar
- 1/4 t. salt
- 2 1/2 T. cornstarch

.....COMBINE.

1 1/3 c. milkSTIR into above. Cook until thick, stirring constantly.

1 beaten egg)
 1/4 c. lemon juice)COMBINE. Stir in a little of hot mixture until all is gradually mixed. Return to pan and cook over low heat 2 min.

1/2 t. grated lemon peel)
 1 T. butter or margarine)ADD to above. Pour into coconut crust. Top with remaining coconut mixture. Bake at 400° 25 min. CHILL. Cut into 9 portions.

FRESH PEACH ICE CREAM

Yield: 1 1/2 qts.

2 c. crushed ripe peaches)
1/3 c. sugar)MIX together. Set aside.
1 t. almond extract)

1 c. sugar)
1/8 t. salt)MIX together in pan.
2 T. flour)

2 eggs, slightly beaten)
1/4 c. milk)BLEND into above mixture.

1 1/4 c. milkADD and cook over low heat until
mixture coats a metal spoon.
Stir constantly. Remove from
heat. Cool.

2 t. vanilla)
2 c. heavy cream)ADD. Pour into 2 qt. ice cream
freezer. Crank until half frozen.
Add peach mixture. Continue
cranking until frozen. Remove
dasher. Allow to mellow 2 hrs.

LEMON CHEESECAKE PIE

Margaret Foley
Temp: 350°
Time: 35 min.
Yield: 6-8 serv.

3 3 oz. pkgs. cream cheese)CREAM together.
2 T. butter

1/2 c. sugar)ADD and mix well.
1 egg

2 T. flourADD.

2/3 c. milkADD.

1/4 c. fresh lemon juice)STIR in.
2 T. grated lemon peel

1 8" graham cracker pie shellPOUR into pie shell. Sprinkle
with extra graham cracker crumbs.
Bake. Chill and serve topped
with sour cream.

CRUST:

1 1/4 c. fine graham cracker crumbs)MIX well. Reserve 1/4 c. for
1/3 c. sugar)topping. Press remainder on
1/3 c. melted butter)bottom and sides of 8" pie pan.
Chili.



PASTRY FOR TARTS OR PIE SHELLS
 (for sweet pie filling or creamed
 meat or chicken filling)

Sotterley

Grace Loffler
 Yield: 30-35 tart shells
 or 8 pie shells
 or 24 apple dumplings

4 c. flour (unsifted)
 4 T. sugar
 1 t. salt)STIR together.

1 lb. margarine
 (be sure margarine is cold))CUT into dry ingredients until like
 very coarse corn meal.

4 egg yolksPUT in measuring cup.

3/4 c. Half & Half (cream).....ADD enough Half & Half to yolks to
 (approx.) measure 1 cup.

Add liquid to dry ingredients, gradually, until dough can be shaped into a loaf.
 Chill for about 1 hour. (Will keep for several days in refrigerator or maybe rolled
 out, cut, frozen or baked when desired - using waxed paper or plastic wrap between
 portions). Cut into desired number of pieces. Roll each piece on well-floured
 board. Fold into a square and roll out again. Shape over pan.

(Continued on next page)

PASTRY FOR TARTS OR PIE SHELLS (contd.) -

FILLING:

Fill with desired cooked pie fillings (lemon, custard, cherry, blueberry, chocolate, etc.). For lemon meringue, use egg whites left from making filling, (use the extra egg whites left making the crust for generous covering). Use 2 T. sugar for each egg white, pinch of salt, pinch of cream of tartar. Whip until stiff peaks form. Spoon over filling being sure meringue touches crust all around to keep from shrinking. Bake until meringue is golden brown.

FOR PIES:

Shape in pie plate, trim off excess, brush with egg and milk mixture and add extra layer of dough around edge. Prick crust (add filling for pie). Bake in hot oven, 400°, for approx. 10 min. to "set" crust, reduce heat to 325° for pumpkin pie and continue baking until custard sets (about 45 minutes.)

TART SHELLS:

May be cut with large cookie cutter (or sugar cannister lid). Shape over back of tart shells or muffin tins, prick, bake at 400° for 10 min., (prick again if necessary) continue additional baking at 350° until golden color, about another 7 or 8 minutes.

PIE CRUST

Betty Woods
Temp: 425°
Time: 12-15 min.

1 1/2 c. flour)
1 1/2 t. sugar)MIX in pie pan.
1 t. salt)

1/2 c. oil)
2 T. cold milk)MIX together until creamy. Pour
over surface of flour and mix
with fork.

PRESS evenly over pie plate.
Prick and bake - or fill with
your favorite filling.

VANILLA CREAM PIE



Joyce Rummel

1 9" baked pie shell

2/3 c. sugar

1/2 t. salt

2 1/2 T. cornstarch

1 T. flour

)MIX together in saucepan.

3 c. milkSTIR in gradually. Cook over moderate heat, stirring constantly until mixture thickens & boils. Boil 1 min. Remove from heat.

3 egg yolks, slightly beatenSTIR 1 c. hot mixture above into egg yolks. Then blend into hot mixture in saucepan. Boil 1 min. more, stirring constantly. Remove from heat.

1 T. butter

1 1/2 t. vanilla

)BLEND in. Cool. Pour into baked pie shell.

NOTE: This pie filling is delicious also when used as cream puff filling.

SWEET POTATO PIE



Gladys Dean
Temp: Same as for
Pumpkin pie

2 med. size sweet potatoesPEEL and boil potatoes. Mash.

1/2 c. sugar (more if not
sweet enough)

1 t. cinnamon

1 t. vanilla

1/2 t. salt



.....ADD. Mix well.

2 egg yolks

(save whites for meringue)ADD. Stir well.

1 1/2 c. milkADD.

1 unbaked pie shellPOUR into shell. Bake until well
set and beginning to brown. Take
from oven. Make meringue and
put on pie. Brown in oven.

PUMPKIN PIES



Grace Loffler
Temp: See below
Yield: 8 pies

16 eggs, slightly beaten
1 #10 can Libby's Pumpkin
6 c. sugar
4 t. salt
8 t. cinnamon
4 t. ginger
2 t. cloves
4 t. nutmeg

.....COMBINE.

4 cans (lg.) evaporated milk
6 2/3 c. regular milk
8 T. margarine

.....HEAT to melt margarine then add to
above ingredients.

POUR into 8 unbaked pie shells.
Bake at 425° for 15 min. Reduce
heat to 350° and continue baking
45 min. or until knife inserted
in center comes out clean.

NOTE: Cloves may be omitted or reduced in amount if a less spicy pie is desired.

LIME PIE

Mrs. P. Moore

1/2 to 2/3 c. lime juice)
2 egg yolks)MIX together.
1 can sweetened condensed milk)
3-4 drops green color)

2 egg whites)BEAT until peaks form, may be
4 T. sugar) used for meringue or mix lightly
with above mix.

9" baked pie crustPOUR into crust, chill.

MISSION APPLE PIE

Bob Tribble

Temp: 425°

Time: 25 min.

6 lg. cooking apples, peeled)
and cored).....CUT apples into eights. (Should be
about 6 c.)

1 c. apple juice or cider)
1 c. sugar).....COMBINE in large saucepan. Bring
2 T. cooking sherry) to boil. Drop in apples. Cook
gently until apples begin to get
tender. (slightly translucent)
Lift apples from liquid with
slotted spoon. Measure liquid
(you'll need 1 1/4 c., if less
add more apple juice).

1 T. butter, softened)
1 1/2 T. cornstarch).....BLEND and add to liquid. Cook and
1 T. lemon juice) stir until smooth and thickened.
Return apples to sauce. Turn into
pie shell.

1 9" unbaked double crust)
pie shell).....COVER with top crust. Seal & flute
edge. Prick top. Bake on lower
rack. Serve slightly warm or cool.

GOLDEN TREASURE PIE

Betty Woods

Temp: 450° 15 min.

then 325° 45 min.

Yield: 8-10 serv.

2 (8 1/2 oz.) cans, crushed
pineapple, undrained

1/2 c. sugar

2 T. cornstarch

2 T. water

)COMBINE in small saucepan. Bring
to boil, cook 1 min., stirring
constantly. Cool.

2/3 c. sugar

1 T. butter

)BLEND.

1/4 c. sifted flour

1 c. cottage cheese

1 t. vanilla

1/2 t. salt

)ADD to butter-mixture. Beat until
smooth.

2 eggs, slightly beaten

1 1/4 c. milk

)ADD slowly to cottage cheese mixture,
beating constantly.

Unbaked 10" pie shellPOUR pineapple mixture into crust
SPREADING EVENLY, GENTLY pour
custard over pineapple, being
careful not to disturb first
layer. Bake.

LEMON MERINGUE PIE



Irma Baker
Temp: 325°
Time: 15 min.

1 c. water or milk)
3/4 c. sugar)BRING to boil in saucepan on
1/4 t. salt) direct heat.
1 t. grated lemon peel)

5 T. cornstarch)BLEND together and add to above.
1/2 c. water) Cook over low heat until thick-
ened (about 5 min.), stirring
constantly. Remove from heat.

2 well-beaten egg yolks)
1 T. butter)ADD one ingredient at a time,
6 T. Sunkist lemon juice) mixing well after each addition.

1 8" baked or crumb crust pie shellPOUR filling in shell. Top with
Sunkist Meringue & brown.

SUNKIST MERINGUE:

2 egg whitesBEAT until frothy.
4 T. sugarADD gradually, continue beating
until whites hold shape in peaks.
1 t. lemon juiceFOLD in, cover pie and brown.

PECAN PIE

Rosetta Sutphin
Temp: see below
Time: see below
Yield: 8" pie

1/4 c. butter)
2/3 c. brown sugar,)CREAM together until fluffy.
firmly packed)

1/4 t. salt)
3 eggs, beaten)ADD.
1 t. vanilla)
3/4 c. dark corn syrup)

1 8" unbaked pie shell

1 c. pecan halvesSPRINKLE over pie shell. Pour filling over pecans. Bake for 10 min. at 450°, reduce temp. to 350° & bake 30 min. longer or until knife inserted in center comes out clear.

CREAM CHEESE COFFEE CAKE



Myra Noyes
Temp: 350°
Time: 40 min.
Yield: 15 serv.

1/2 c. butter)
8 oz. cream cheese)COMBINE, beat well until light and
1 1/4 c. sugar) smooth.

2 eggs)
1 t. vanilla)ADD. Beat until well blended.

1 1/3 c. sifted flour)
1 t. baking powder)SIFT together.
1/2 t. baking soda)
1/4 t. salt)

1/4 c. milkADD alternately with dry ingredients
to creamed mixture. Mix well.
Spoon into greased and floured
9x13 pan.

1/3 c. flour)
1/3 c. brown sugar, packed)COMBINE, mix with pastry blender
1/2 t. cinnamon) until it's like coarse corn meal.
2 T. butter) Sprinkle over batter. Bake.

QUICK COFFEE CAKE

Audra Ambrose
Temp: 375°
Time: 25 min.

3 c. sifted flour)
3 t. baking powder)MIX.
pinch of salt)
2 c. brown sugar)

1/2 c. shortening)
1/2 c. butter)CUT into flour mixture.

RESERVE 1 c. of this mixture for
topping.

1 c. milk)
2 eggs)ADD to remaining mixture, mix well.

POUR into 2 9" cake pans. *

1 t. cinnamonADD to reserve topping mixture and
sprinkle over batter. Bake.

* Hint: Cake will come out of pan
easier if pans are greased
and floured.

SPICY GINGERBREAD

Margaret Adams
Temp: 350°
Time: 50-55 min.

2 1/2 c. flour
1 1/2 t. baking soda
1/2 t. ground cloves
1 t. cinnamon
1 t. ginger
3/4 t. salt

)SIFT together.

1/2 c. soft shortening
1/2 c. granulated sugar

)CREAM in large mixing bowl at medium speed.

1 egg, unbeatenADD. Continue beating until light and fluffy.(takes about 4 min.)

1 c. molassesBEAT in.

1 c. hot waterADD alternately with flour mixture, beating at low speed just until smooth, starting and ending with the flour mixture.

BAKE in square pan that has been greased & the bottom lined with waxed paper. Cool in pan on rack for 15 min., then loosen with spatula & turn out on rack.

Sotterley

COCONUT-PRALINE CAKE



Temp: 350°
Time: 30-35 min.
Yield: 15 serv.

1 c. Quick cooking Oatmeal)
1 1/4 c. boiling water)COMBINE and soak while preparing
rest of ingredients.

1/4 lb. butter or margarine)
1 c. white sugar)CREAM together, then add to oat-
1 c. brown sugar) meal and water mixture along
2 eggs) with the following:

1 1/3 c. flour)
1 t. soda)SIFT together and add to above.
1/2 t. salt)
1 t. cinnamon)

GREASE and flour a 9x13x2 pan.
BAKE until done.

ICING:

1/4 lb. butter, melted)
1/4 c. cream)COMBINE, spread on cake and BROIL
2/3 c. brown sugar) until bubbly. WATCH CLOSELY.
1 t. vanilla)
1 c. coconut)
1 c. chopped nuts)

LINCOLN'S FAVORITE CAKE

Margaret Adams

Temp: 350°

Time: 25-35 min.

1 1/2 c. sugar
3/4 c. butter or margarine)CREAM together.

4 egg yolksBEAT in.

2 1/4 c. cake flour)
1/4 t. salt)SIFT together.
3 t. baking powder)

1 c. milk (little less))
1/2 t. vanilla)ADD alternately with dry ingredients
to butter-sugar mixture.
Start and end with flour.

4 egg whites, stiffly beatenFOLD in. Bake in layers or
sheet cake.*

* Hint: Grease and flour pans.

QUEEN ELIZABETH'S CAKE

Leola Dean
Temp: 350°
Time: 35 min.
Yield: 9x12 cake

1 c. boiling water)
1 c. chopped dates)POUR boiling water over dates and
1 t. soda)soda. Let stand.

1 c. sugar)
1/4 c. butter)CREAM together.

1 egg, beaten)
1 t. vanilla)ADD to creamed mixture.

1 1/2 c. sifted flour)
1 t. baking powder)SIFT together & add to creamed
1/2 t. salt)mixture.

1/2 c. broken nutsADD along with date mixture to
batter. Bake.*

ICING:

5 T. brown sugar)
5 T. cream)BOIL 3 min., spread on cake.
2 T. butter)

Coconut and/or nutsSPRINKLE top with either or both.

* Hint: Grease and flour pan.

ETHEL'S JELLY CAKE



Louise Dean
Temp: 350°
Time: Approx. 10
min. or until
done.

1 c. margarine)
2 c. sugar)CREAM together.

4 eggsADD one at a time, beat well after
each

3 c. flour)
3 t. baking powder)SIFT together.
1 1/2 t. salt)

1 c. milk)
1 1/2 t. vanilla)ADD alternately with dry ingredients
to creamed mixture, beating well
after each addition. Start and
end with dry ingredients. Bake
batter in 4 greased & floured pizza
pans; spread batter evenly.

Red currant jellySPREAD jelly between layers.
10X sugarDUST top with sugar. Cut diagonally
into diamonds.

NOTE: This recipe is an excellent all around 3 layer cake or sheet cake.

JAM CAKE

Catherine Christman

Temp: 350°

Time: See Below

1 1/2 c. sugar)
1 c. shortening)CREAM well.

1 c. jam)
3 eggs, beaten)BLEND in.

3 c. flour)
1 t. cinnamon)
1/2 t. cloves)SIFT together.
1/2 t. allspice)
1/2 t. salt)

1 t. soda, dissolved)
in)ADD alternately with dry ingredients
1/2 c. buttermilk) to above mixture.

1/2 c. chopped nutsADD last. Bake until done. *

* Hint: Grease and flour pan.

FRUIT CAKE

Mrs. P. Moore

Temp: 250°

Time: 3 hrs.

Yield: 1 tube pan or
2 loaves

1/2 lb. butter)CREAM together.
2 c. sugar)

6 egg yolks)ADD.
1 t. vanilla)

1/2 lb. all-purpose flour)SIFT together and add.
1/2 lb. self-rising flour)

2 c. pecans)ADD.
1/2 lb. candied cherries)
1/2 lb. candied pineapple)
1/2 lb. candied citron)
1 lb. light raisins)
1 fresh coconut, grated)

6 egg whitesBEAT until peaks form. Fold into
above mixture. Bake.*

ORANGE KISS ME CAKE

Betty Woods

Temp: 350°

Time: 40-45 min

Yield: 9x13 cake

1/2 c. orange juice concentrate

2 c. flour

1 c. sugar

1 t. soda

1 t. salt

1/2 c. shortening

1/2 c. milk

2 eggs

1 c. raisins

1/3 c. chopped walnuts

.....COMBINE in large bowl. Blend
at lowest speed 30 sec. Beat 3
min. at med. speed. Pour into
greased and floured 9x13 pan.
Bake.

1/4 c. orange juice concentrateDRIZZLE over warm cake. Sprinkle
with topping.

TOPPING:

1/3 c. sugar

1/4 c. chopped walnuts

1 t. cinnamon

.....COMBINE and sprinkle over cake.

BLUEBERRY CAKE

Pearl Callis
Temp: 375°
Time: 45-50 min.
Yield: 6-8 serv.

2 c. blueberriesRINSE and drain well. Place evenly
in bottom of well-buttered deep
8" pie plate.

Juice of 1/2 lemonSPRINKLE over blueberries.

3/4 c. sugar)CREAM together.
3 T. butter)

1 c. flour)SIFT together.
1 t. baking powder)
1/4 t. salt)

1/2 c. milkADD alternately with dry ingredients
to creamed mixture. Mix well.
Pour the thin batter evenly over
blueberries.

1/2 c. sugar)BLEND together thoroughly, sprinkle
1 T. cornstarch) over batter.
1/2 t. salt)

1 c. boiling waterPOUR over all. Bake.

APPLESAUCE CAKE



Leola Dean
Temp: 350°
Time: 1 1/4 hrs.

- 2 c. sugar
- 1 c. shortening
- 1 c. seedless raisins (optional)
- 2 c. applesauce
- 2 t. soda (dissolved in
3 T. hot water)
- 1 t. nutmeg
- 1 t. cloves
- 1 t. salt
- 3 c. sifted flour
- 2 eggs, unbeaten
- 1 t. cinnamon

.....ADD ingredients in order listed,
while keeping at low speed.

POUR into well greased and floured
tube pan or 9x13 oblong pan.

BAKE until it tests done with a
straw.

VARIATION: 1 c. chopped dates may be added.

FRESH APPLE CAKE



Margie Barstow

Temp; 350°

Time: 60-90 min.

2 1/2 c. flour)
1 t. nutmeg)MIX and sift.
1 t. cinnamon)
1 t. soda)

1 c. butter)CREAM.
2 c. sugar)

4 eggsADD one at a time.

1/2 c. waterADD alternately with dry ingredients
to creamed mixture.

3 med. apples, chopped)
1 c. pecans, chopped fine)FOLD in.

1 t. vanillaADD. Pour into greased pan
lined with waxed paper. Bake.
May be served with lemon sauce.

VARIATION: 1/2 c. chopped dates and or raisins.

CARROT CAKE

Marian Harrover

Temp: 375°

Time: 1 hr.

2 c. sugar
4 eggs
1 1/2 c. hazola oil)BEAT together well.

2 c. grated or shredded carrotsADD.

2 c. flour
2 t. soda
2 t. baking powder
3 t. cinnamon)SIFT together, then add.

1 c. nuts, choppedADD. Bake, using a tube pan. *
(black walnuts are delicious)

* Hint: Grease and flour pan.

Sotterley

HOT MILK SPONGE CAKE



Bernice Dean
Temp: 375°
Time: 30-35 min.

4 eggsBEAT until light and thick.
2 c. sugarADD to eggs and continue beating.
2 t. vanillaADD.
2 c. sifted flour)
2 t. baking powder)SIFT together and fold into egg
1/4 t. salt) mixture.

1 stick butter or margarine)
melted in)ADD all at one time to above. Pour
1 c. hot milk) into 2 8" square or 2 9" round
pans. Bake.

HINT: Cake will be easier to remove
from pans if the pans are
greased and floured first.

WHIP CREAM CAKE

Betty Woods
Temp: COLD OVEN
Time: 1 1/2 hrs.

1/2 lb. butter)
3 c. sugar)CREAM until light.

6 eggsADD one at a time. Beat well.

3 c. cake flour)
1/2 pt. whipping cream)ADD flour and cream alternately to
above ingredients.

1 t. vanillaADD. Place cake in tube pan in a
COLD OVEN, then turn to 325° and
bake. *

NOTE: I use regular flour and evaporated milk instead of cake flour & whip. cream

CAKE GLAZE: 1 c. 10X sugar)
Juice of one lemon)MIX ingredients and simmer until
3/4 c. apricot nectar) cake can be removed from pan.
(or any)) Pour glaze over cake as soon as
possible.

NOTE: I take a Tablespoon and make holes in the cake with the bowl of the spoon,
holding the holes open with the spoon while pouring in glaze. This should
be done while cake is still warm.

* Hint: Grease and flour pan.

ITALIAN CREAM CAKE



Joanne L Buzzell

Temp: 325°

Time: 25 min.

Yield: 3 9" layers

1 c. buttermilk)
1 t. soda)COMBINE and let stand for a few
minutes.

2 c. sugar)
1 stick margarine)CREAM together.
1/2 c. shortening)

5 egg yolksADD one at a time, beating after
each addition.

2 c. flourADD alternately with buttermilk to
creamed mixture.

1 t. vanillaSTIR in.

5 egg whites, stiffly beatenFOLD into batter.

1 c. chopped pecans)
1 small can chopped coconut)STIR in. Bake in greased pans (3).

ICING: 1 8 oz. pkg. cream cheese, softened)
1 stick margarine, room temperature)CREAM together.

1 lb. 10X sugar)
1 t. vanilla)BEAT in until creamy.

THRIFTY POUND CAKE

Leola Dean
Temp: 350°
Time: 1 1/4 hrs,

1 c. butter)
2 c. sugar)CREAM together and beat 2 1/2 min.
3 unbeaten eggs)
1 t. vanilla)

3 c. sifted flour)
1/2 t. baking powder)SIFT together.
1/2 t. soda)
3/4 t. salt)

1 c. buttermilkADD alternately with dry ingredients
to butter mixture. Beat at low speed
1 min. more. Bake in chimney pan.*

* Hint: Grease and flour pan.

COLD OVEN POUND CAKE



Grace Loffler
Temp: COLD OVEN
Time: 1 hr. &
20 min.

1 c. butter)
1/2 c. Crisco)CREAM together.
2 3/4 c. sugar)

1 c. milk)
1 t. vanilla)COMBINE. Add 1/2 of this mixture
1 t. lemon extract) to above mixture. Mix well.

3 c. flour (measure before sifting))
1/2 t. baking powder)SIFT together.
1/4 t. salt)
1/2 t. mace)

5 lg. eggsADD one at a time alternately with
flour to creamed mixture. Mix
well after each addition.

HINT: For a lighter cake, add the 1/2 t.
baking powder to the last flour addition
instead of sifting it with the other dry
ingredients.

* Hint: Grease and flour pan.

CHOCOLATE POUND CAKE

Betty Woods

Temp: 325°

Time: 1 hr. & 30 min.

1/2 lb butter)
1/2 c. shortening)CREAM together.

3 c. sugar)
5 eggs)ADD.

3 c. flour)
1/2 t. baking powder)SIFT together.
1/2 t. salt)
4 T. cocoa)

1 c. milk)
1 T. vanilla)ADD alternately with dry ingredients
to creamed mixture. Bake in 9 or
10" tube pan, greased and floured.

ICING:

3 c. sifted 10X sugar)
1/3 c. soft butter)BLEND together.

3 T. cream (approx.))
1 1/2 t. vanilla (sometimes)
use 3/4 t. almond extract)STIR in until smooth.
in place of vanilla)

DEVIL'S FOOD CAKE

Margaret Tucker

Temp: 350°

Time: 25-30 min.

Yield: 2 9" layers

2 c. sifted flour)
1 t. soda)SIFT together three times.
3/4 t. salt)

1/2 c. shortening)
1 1/3 c. sugar)CREAM together until light & fluffy.

2 eggs, unbeatenADD one at a time. Beat well after
each addition.

2 or 3 sq. Baker's unsweetened)
chocolate, melted)ADD and blend.

1 c. plus 2 T. milk)
1 t. vanilla)COMBINE and add alternately with
flour mixture to creamed mixture.
Pour into pans. Bake.*

* Hint: Grease and flour pans.

SOUR CREAM DEVIL'S FOOD CAKE

Mazie Van Sise
Temp: 350°
Time: 35-45 min.

- 2 1/2 c. cake flour)
1 t. baking soda)SIFT together and set aside.
1 t. baking powder)
- 1 c. butterBEAT until light lemon color.
- 2 1/2 c. sugarADD to butter and beat.
- 1 pt. sour creamADD to butter, sugar mixture.
- 6 eggsADD one at a time stirring after
each by hand. Add dry ingredients
1 T. at a time.
- 5 sq. semi-sweet chocolate)
5 sq. unsweetened chocolate)MELT in double boiler.
- 2 t. almond extractADD along with chocolate to above
ingredients. Pour into 3 8"
cake pans that have been buttered.

BAKE.

BROWNIE CAKE



Patricia Hayden

Temp: 400 °

Time: 25-30 min.

2 c. sugar)
2 c. flour)SIFT together.

1/2 c. shortening)
1/2 c. margarine)
1 c. water)BRING to a boil in saucepan. Pour
4 T. cocoa) hot mixture over flour & sugar.

1/2 c. buttermilk)
2 beaten eggs)
1 t. soda)ADD to above. Pour into sheet cake
1 t. vanilla) pan & bake.* Frost while hot.

ICING:

1/2 c. margarine)
4 T. cocoa)BRING to a boil.
6 T. buttermilk)

1 t. vanilla)
1 c. chopped nuts)ADD. Spread on hot cake. Do not
1 box 10Xsugar) cut until cool.

GERMAN CHOCOLATE CAKE

Pearl Callis

Temp: 350°

Time: 35-40 min.

1 pkg. German sweet
chocolate (1/4 lb.))
1/2 c. boiling water)MELT chocolate in water. Cool

1 c. shortening)
2 c. sugar)CREAM together until fluffy.

4 egg yolks, unbeaten)
1 t. vanilla)ADD with chocolate to shortening
mixture. Mix well.

2 1/2 c. cake flour)
1 t. soda)SIFT together.
1/2 t. salt)

1 c. buttermilkADD alternately with dry ingredients,
to shortening mixture. Beat after
each addition until batter is smooth.

4 egg whites, stiffly beatenFOLD in. Pour batter into 3 8"
cake pans which have been greased
well. Bake.

FUDGE RIBBON CAKE

Jean Loffler

Temp: 350°

Time: 50-60 min.

2 T. butter or margarine)
8 oz. cream cheese)CREAM cheese.
1/4 c. sugar)
1 T. cornstarch)

1 egg)
2 T. milk)ADD, beat at high speed until smooth
1/2 t. vanilla)and creamy. Set aside. Grease
and flour 9x13" pan.

2 c. sifted flour)
2 c. sugar)COMBINE in a large mixing bowl.
1 t. salt)
1 t. baking powder)
1/2 t. soda)

1/2 c. butter (room temp.))
1 c. milk)ADD and blend well at lowest speed.
Beat 1 1/2 min.

1/3 c. milk)
2 eggs)ADD, cont. beating 1 1/2 min. at low
4 oz. melted chocolate)speed. Spread 1/2 cake batter in pan.
1 t. vanilla)Spoon cheese mixture over batter,
spreading carefully to cover. Top
with remaining cake batter, spread
to cover. Bake. Cool & Frost.

NOTE: Use Jean Loffler's
Chocolate frosting.

OLD FASHIONED COCOA-MINT CAKE

Kathy Dobson

Temp: 350°

Time: 35 min.

2/3 c. vegetable shortening
or margarine
1 2/3 c. sugar
3 eggs

)CREAM until fluffy. Beat on high speed of mixer about 5 min.

2 1/4 c. sifted all-purpose flour
2/3 c. cocoa
1/4 t. baking powder
1 1/4 t. soda
1 t. salt

)SIFT together.

1 1/3 c. water
1/2 c. crushed peppermint
candy (can be done in
the blender)

)ADD alternately with dry ingredients to creamed mixture. Reduce mixer to medium.

POUR into 2 greased & cocoa-dusted 9" cake (or 8") pans.

BAKE until done. Cool and frost with COCOA PEPPERMINT FROSTING.

CHOCOLATE CUSTARD CAKE

Temp: 375°
Time: 25 min.

3 oz. baking chocolate, broken)
 into small pieces)
1/2 c. milk)
1 c. sugar)
1 egg yolk)

.....COMBINE in a saucepan. Cook and stir over low heat until mixture is smooth and thick, but DO NOT BOIL. Remove from heat and let custard cool.

1/2 c. butter or margarineBEAT until soft.

1 c. brown sugar, firmly packedGRADUALLY add to butter. Beat until creamy.

2 egg yolksADD and beat well.

2 c. sifted flour)
1 t. baking soda)
1/2 t. salt)

.....SIFT together.

3/4 c. milk)
1 t. vanilla)

.....COMBINE and add alternately with dry ingredients to creamed mixture, beating well after each addition. (over)

CHOCOLATE CUSTARD CAKE (continued)

STIR in the cooled custard

2 egg whites, stiffly beatenFOLD in. Pour into 2 9" layer
pans.* Bake.

Vanilla filling is used between
layers and a cooked fudge-like
chocolate frosting on top.

* Hint: Grease and flour pan.

CHOCOLATE WHIPPED CREAM
FROSTING AND FILLING

Margaret Foley

1 6 oz. pkg. chocolate bitsMELT over hot water. Cool slightly

2 egg yolks, well beaten)ADD and stir until well blended.
1/4 c. water) Chill briefly until mixture
has thickened.

1 c. whipping cream)WHIP until mixture is stiff. Fold
1/4 c. sugar) into chocolate mixture and
frost. Keep refrigerated.

FLUFFY ICING

Margaret Foley

5 T. flour)
1 c. milk)HEAT, stirring constantly until
mixture thickens. Set aside
to cool.

1/2 c. butter or margarine)
1/2 c. shortening)CREAM. Add flour mixture and beat
1 c. sugar)
1/2 t. salt) at high speed until spreading
consistency.

1 t. vanillaADD and continue beating until
well blended.

CHOCOLATE FROSTING

(Frosting for Fudge Ribbon Cake)

Jean Loffler

1/4 c. milk)
1/4 c. butter)COMBINE in saucepan, bring to boil.
Remove from heat.

6 oz. pkg. semi-sweet chocolate bitsBLEND in.

1 t. vanilla)
2 1/2 c. sifted 10X sugar)STIR in. Beat until spreading
consistency. Frost cake.

NOTE: This frosting is the one used on Jean Loffler's Fudge Ribbon Cake.

COCOA PEPPERMINT FROSTING

Kathy Dobson

1/3 c. butter or margarineMELT in saucepan.

1/2 c. cocoaSTIR into above.

3 c. 10X sugar, sifted

1/2 c. milk, scalded

3/4 t. vanilla

1 T. crushed peppermint candy

)BLEND into above. Place in bowl of
ice and water and beat contents
until of spreading consistency
(about 4-6 min.)

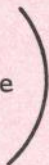
NOTE: This is the frosting used on Kathy Dobson's Old Fashioned Cocoa-Mint Cake.

GERMAN CHOCOLATE CAKE ICING



Grace Dean

2 c. sugar
1 lg. can Pet milk
1 stick butter or margarine
pinch of salt
3 egg yolks



.....PUT in heavy saucepan. Bring to
boil slowly and cook 3-4 min.
Remove from heat.

1 t. vanilla
1 can pecans, chopped
1 c. coconut



.....ADD. Cool ... it thickens as it cools.

HINT:

For best results, split layers or make 4 thin layers. Use any Devil's food cake recipe or Devil's food box cake mix.

THUMBPRINT COOKIES

Jessie Hoftiezer

Temp: 375°

Time: see below



1/2 c. shortening (part butter)
1/4 c. brown sugar
1 egg yolk
1/2 t. vanilla)MIX together.

1 c. flour)SIFT together, combine ingredients
1/4 t. salt)Roll into 1" balls.

1 egg white, slightly beatenDIP balls.

3/4 c. finely chopped nutsROLL balls. Place 1" apart on ungreased cookie sheet. Bake 5 min. Remove from oven. Press dent in middle of each cookie with thumb. Return to oven and bake 8 min. Cool. Frost in dent or put dab of jelly in indentation.

Sotterley

RUSSIAN TEA CAKES

Temp: 400°
Time: approx.
10 min.

1 c. soft butter)
1/2 c. sifted 10X sugar)MIX together thoroughly.
1 t. vanilla)

2 1/4 c. sifted flour)
1/4 t. salt)SIFT together and stir into above
ingredients.

3/4 c. finely chopped nutsADD, mix well. Chill dough. Roll
into 1" balls. Bake on ungreased
cookie sheet. (Cookies do not
spread.) Bake only until set,
not brown.

10X sugarWHILE still warm, roll in sugar.
Cool then roll in sugar again.

FREESTATE COOKIES



Grace Loffler
Temp: 325°
Time: 7 min.

1/2 lb. margarine or butter)
1/2 c. sugar)CREAM

1 egg)
1/4 t. salt)ADD.
1 t. flavoring (vanilla)
or 1/2 t. almond flavoring)

2 1/2 c. flourSTIR in.

Yellow food coloringADD until dough is color of rich
butter. Put in cookie press
with Daisy-cut. Press out on
ungreased cookie sheet.

Chocolate chipsPLACE one on center of each daisy.
Bake. Watch carefully to deter-
mine exact time when cookie has
set, but has not changed color.
Remove from oven. Leave on
cookie sheet until cool.

SNOW FLAKE COOKIES



Margaret Foley

Temp: 350°

Time: 12-15 min.

Yield: 6 Dozen

1 c. butter
1 3 oz. pkg. cream cheese)CREAM well.

1 c. sugarADD, continue to cream.

1 egg yolk)
1 t. vanilla)BEAT in.

2 1/2 c. sifted flour)
1/2 t. salt)SIFT together. Add to creamed mixture.
1/4 t. cinnamon)

FILL a Mirro cookie press. Press out on ungreased cookie sheet.

DECORATE with colored sugar, cinnamon sugar or chopped almonds.

BAKE. Remove from cookie sheets at once.

O'HENRY COOKIE BARS

Jessie Hoftiezer

- 1 c. white syrup)
1 c. sugar)MIX in saucepan. Bring to a boil.
Remove from heat.
- 1 1/3 c. peanut butterSTIR in.
- 6 c. Special K cerealPOUR above mixture over cereal.
Mix. Press into buttered 9x13"
pan and smooth with spatula.
- 1 pkg. Chocolate Chips)
1 pkg. Butterscotch chips)MELT over low heat. Spread over
above batter. Cool. Cut into
squares.



BROWNIES

Doris Greig
Temp: 350°
Yield: 16

1/2 c. shortening, creamed)
1 c. white sugar)MIX together.
2 eggs, beaten)
1 t. vanilla)

3/4 c. flour)
1/2 t. baking powder)SIFT together and add to above.
1/2 t. salt)
6 T. cocoa) Mix well.

1 c. or less, broken nut meatsADD. Bake in 9" round pan* Cool
and cut in squares.

* Hint: Grease and flour pan for
ease in removing from pan.

FRUITCAKE SQUARES
(It's really a cookie)

Louise Dean
Temp: 350°
Time: 25-30 min.
Yield: 54
(1 1/2" sq.)

- 6 T. margarineMELT in 15x10x1 jellyroll pan.
- 1 1/2 c. graham cracker crumbsSPRINKLE over margarine; tap sides
of pan to spread crumbs evenly.
- 1 c. shredded coconutSPRINKLE over crumbs.
- 2 c. cut-up mixed)
candied fruit)SCATTER evenly over coconut.
- 1 c. dates, cut into a)
small amount of flour)DISTRIBUTE over candied fruit.
- 1 c. nuts, coarsely choppedSPRINKLE on nuts. Press mixture
tightly with hands to level in
pan.
- 1 (15 oz.) can sweetened)
condensed milk)POUR evenly over top. Bake. Cool
completely before cutting.
Remove from pan.

Sotterley

CHERRY-COCONUT BARS



Grace Loffler
Temp: 350°
Time: See below
Yield: 18 Bars

1 c. flour
1/2 c. butter or margarine)MIX with hands until smooth. Spread
3 T. 10X sugar) thin with fingers in ungreased
square pan 8x8x2. Bake about
25 min.

2 eggsBEAT slightly.

1 c. granulated sugar
1/4 c. flour
1/2 t. baking powder
1/4 t. salt
1 t. vanilla)STIR into eggs. Spread over top of
3/4 c. chopped nuts) baked pastry (no need to cool).
1/2 c. coconut) Bake 25 min. Cool. Cut into bars.
1/2 c. quartered Maraschino
cherries)

LET SET OVERNIGHT AFTER BAKING BE-
FORE REMOVING BARS FROM PAN.

NOTE: If you use self-rising flour, omit baking powder and salt.

BROWN SUGAR ICEBOX COOKIES

Estie Maus
Temp: 400°
Time: 10 min.

1 c. granulated sugar)
1 c. brown sugar)CREAM.
1 c. butter or margarine)

2 eggs, beaten)
1 t. vanilla)ADD.

3 1/2 c. flour)
1 t. soda)SIFT and add.
1/2 t. salt)

1 c. pecans, finely choppedADD. Shape in rolls & wrap in saran, foil or waxed paper. Refrigerate until thoroughly chilled. Slice with a sharp knife 1/4" thick, place on cookie sheet & bake.

VARIATIONS: Any of the following can be added, but must be finely chopped for ease in slicing cookies: Coconut, walnuts, chocolate chips, dates or raisins. Dough can be kept in freezer for several months.

BOILED COOKIES

2 c. sugar
1/2 c. milk
1/4 lb. margarine
4 T. cocoa

)

.....COOK together 1 1/2 min. Start counting when mixture reaches full boiling point. Remove from heat.

2 1/2 c. quick cooking oats
1/4 c. chopped nuts
2 T. vanilla
1/2 c. peanut butter (optional)

)

.....ADD. Spoon onto waxed paper.

LACEY OATMEAL COOKIES

Mattie Bond
Temp: 350°
Time: 10 min.

1 c. margarine or butter, creamed
2 c. light brown sugar, firmly packed
2 t. vanilla
1 egg, beaten
3 c. Quick Quaker Oats
pinch of salt

.....COMBINE ingredients. Drop cookies
by 1/2 t. or little more. Leave
room to spread. Dough should be
soft. Bake. Take from pan as
soon as cool enough. Do not
allow to cool before removing
or cookies will crumble.

SURPRISE MERINGUES

Grace Loffler
Temp: 300°
Time: 25 min.
Yield: 6 doz.

4 egg whites)
1/4 t. salt)BEAT until soft peaks are formed.
1/4 t. cream of tartar)
2 t. vanilla)

1 1/2 c. sugarADD, gradually beating until peaks
are stiff.

2 small pkgs. chocolate bits)
or 1 large package)FOLD into above.
1/2 c. chopped nuts)

COVER cookie sheet with plain
paper. Drop mixture by rounded
teaspoonfuls. Bake at 300° for
25 min.

CEREAL NUT COOKIES



Myrtle Hartman

Temp: 375°

Time: 10 min.

1 1/2 c. sifted flour)
1/2 t. salt)SIFT together.
1/2 t. soda)

1 c. butter or other shortening)
1/2 c. firmly packed brown sugar)PLACE in large bowl along with
1/2 c. granulated sugar) flour mixture. Blend thoroughly.
1 egg)
1 t. vanilla)

2 1/2 c. Post Sugar Crisps or)
Post Sugar Krinkles)FOLD in, drop by teaspoonfuls on
1 c. chopped nuts) cookie sheet. Bake.

COCONUT KISSES



Lillian Wood
Temp: 350°
Time: 15-20 min.
Yield: 1 1/2 doz.

2 stiffly beaten egg whites)
1/4 t. salt)BEAT until stiff and sugar is
1 c. sugar) dissolved.

2 c. cornflakes, crushed)
1/4 c. chopped walnuts)FOLD in.
1 c. moist, shredded
coconut)

1 t. vanillaADD. Drop from tsp. onto well
greased cookie sheet. Bake.

MACAROONS

Grace Loffler
Temp: 300°
Time: 18 min.
Yield: 80

1 lb. almond paste
1 lb. sugar (fine granulated))WORK together until well mixed.

6 1/2 oz. egg whites, unbeaten
(approx. 4 egg whites))GRADUALLY add until mixture is
smooth and stiff enough to hold
its shape when dropped from tsp.
Drop from tip of tsp., an inch
apart on greased cookie sheet
covered with waxed paper. Bake.

When slightly cooled, remove
from pan.

SALTED PEANUT COOKIES

Jessie Hoftjezer

Temp: 350°

Time: 10 min.

1 c. shortening
1 c. sugar
1 c. brown sugar
1 t. soda dissolved in 2 T.
hot water
1 c. Oatmeal
1 c. Cornflakes
1/2 lb. salted peanuts
2 eggs
2 c. flour
1 t. baking powder
1 t. vanilla

.....MIX in order given. Drop by
spoonfuls on greased cookie
sheet. Bake.

PEANUT BLOSSUM COOKIES

Pillsbury Bake-off
recipe

Temp: 375°

Time: See Below

1 3/4 c. sifted flour)
1 t. soda)SIFT together.
1/2 t. salt)

1/2 c. shortening)
1/2 c. peanut butter)CREAM together.

1/2 c. sugar)
1/2 c. firmly packed brown sugar)GRADUALLY add to peanut butter
mixture. Cream well.

1 egg)
2 T. milk)ADD and beat well, blend in dry
1 t. vanilla) ingred. gradually, mix thoroughly
Shape into 1" balls.

Granulated sugarROLL balls in sugar. Place on un-
greased cookie sheet. Bake for
8 min.

Solid milk chocolate kissesTOP each cookie with a kiss & press
down so cookie cracks around edge.
Return to oven, bake 2-5 min. more.



PEANUT BUTTER COOKIES

Jessie Hoftiezer

Temp: 400°

Time: 10 min.

- 1 c. melted shortening
- 1 c. white sugar
- 1 c. brown sugar
- 2 eggs, beaten
- 1 c. peanut butter
- 2 c. flour
- 1/2 t. salt
- 2 t. soda
- 1/2 t. vanilla

.....MIX in order given, shape dough into balls the size of large marbles. Place on ungreased cookie sheet, press with fork criss-cross. Bake.

AUNT ROSIE'S COOKIES



Jean Loffler
Temp: 350°
Time: 10-15 min.
Yield: 4 doz.

1 lb. butter (not margarine))
1 c. sugar)CREAM together.

2 egg yolks, slightly beatenADD.

5 c. flour)
1 t. baking powder)MIX together and add to above.

1 T. vanillaADD. Form into a loaf, wrap in waxed paper and chill for several hours. Dough will become very firm.

BEFORE rolling out, let dough sit out at room temp. for 15-20 min. Cut in quarters for ease in rolling.

1 c. flour (approx.)USE as needed for rolling out dough. Roll out 1/8" thick. Cut in rounds with small biscuit cutter. Using the center of a doughnut cutter - cut holes in the center of half the rounds.

Aunt Rosie's Cookies continued -

egg whites (slightly beaten)PUT together in pairs, brushing lower rounds with egg whites. Then brush top ring also.

Strawberry JellyPUT 1/2 t. jelly in center of each cookie.

1 c. finely chopped almonds)MIX together and sprinkle around
2 T. sugar) top edge of cookie.

BAKE until golden brown.

VARIATIONS: Juice and rind from 1/2 a lemon may be substituted for the
Tablespoon of vanilla.

BARB'S BROWNIE BARS



Barbara Tribble
Temp: 350°
Time: 35-40 min.
Yield: 2 doz. bars

1 c. butter or margarine)
2 squares unsweetened chocolate)MELT together over low heat.

2 c. sugar)
4 eggs, slightly beaten)ADD. Mix thoroughly.

1 1/2 c. sifted flour)
1 t. baking powder)SIFT together and stir into creamed
mixture.

2 t. vanilla)
1 c. chopped pecans)MIX in.

BAKE in a greased 13x9x2" pan.

COOL completely in pan.

CUT into bars.

HINT: Recipe may be cut in half. Use an 8x8x2" pan instead. Makes 12 bars.

