

GREAT TASTES



A COOKBOOK



APPETIZERS

MAIN DISHES

SIDE DISHES

SOUPS, SALADS,

DRESSINGS & SAUCES

BREADS

DESSERTS

*A*PPETIZERS

SEVEN LAYER TACO DIP

CLAMS OREGANATO

SEVEN LAYER TACO DIP

Serve this dip with tortilla chips for dipping. Serves a crowd.

Mash peeled and seeded avocados with lemon juice and mayonnaise to taste. Add 2 - 3 tablespoons sour cream, plus 2 - 3 T. mayonnaise and mix with the packaged taco seasoning to taste. Grate the cheddar and monterey jack cheeses and chop and drain tomatoes and green onions, with tops. Layer the ingredients on a platter in the order given at right.

- 1 - 2 avocados
- lemon juice
- mayonnaise
- 2 - 3 T. sour cream
- pkg. taco seasoning
- 4 oz cheddar cheese
- 4 oz. monterey jack cheese
- 1/2 small can chopped ripe olives
- 2 tomatoes
- 3 - 4 green onions

CLAMS OREGANATO

This is a hard recipe to ruin — you can vary the proportions of ingredients and it still tastes good.

Heat the oil and butter together over medium heat and saute the onions, garlic, and shallots until soft and translucent. Add the parsley and spices for the last few minutes of cooking. Turn off the heat and stir in the clams, bread-crumbs, and most of the cheese. Use the reserved clam juice as needed to moisten the mixture. Stir in garlic powder, salt and pepper to taste. Spread the mixture in a buttered, shallow, glass or porcelain baking dish, sprinkle the rest of the cheese on top, bake at 325° for 35 – 40 minutes. Garnish with parsley and lemon wedges.

A yummy hot hors d'oeuvre for 8 – 12 when spread on plain crackers. Bake in individual clam or scallop dishes and serve as a first course.

- 2 6-oz. cans of minced or chopped clams
- 2 medium onions
- 5 cloves minced garlic
- 2 medium shallots
- 1/4 c. fresh parsley
- 1 c. bread crumbs
- 1/2 c. grated cheese (a combination of Parmesan, Romano, and Gruyere is best)
- 1 - 2 T. dried oregano
- 2 T. olive oil
- 1 T. butter
- 1 t. garlic powder
- salt & pepper to taste

MAIN DISHES

CHILI RELLANO

AMISH POT ROAST

CHICKEN ALFREDO

BAKED PORK CHOPS

BEEF AND RICE CASSEROLE

FILO CHICKEN PACKETS

MOUSSAKA

HONEY GLAZED CHICKEN

NO-PEEK CHICKEN AND RICE

CHILI RELLANO

Make batter of flour, eggs, milk and salt. Pour half of batter in bottom of 9 x 12-inch casserole dish. Layer chillies on batter. Shred cheeses and sprinkle over chillies. Pour rest of batter over cheese.

Bake at 325° for 45 minutes. Pour salsa with Tabasco over casserole. Bake 15 minutes longer. Best served hot, but let sit a few minutes before serving so casserole doesn't run.

- 3 7-oz. cans whole green chilies, drained
- 3/4 lb. each of jack and mild cheddar cheeses
- 12 oz. evaporated milk
- 3 T. flour
- salt
- 4 eggs
- Tabasco Sauce
- 10-oz. can green chili salsa

AMISH POT ROAST

Preheat oven to 300°.

Heat oil in large skillet over high heat, then sear meat on both sides. In a large roasting pan, combine one onion and remaining ingredients. Transfer browned meat to roasting pan and top with second onion.

Cover and bake 3 1/2 to 4 hours. Baste every hour with juices. If liquid begins to boil away, add more coffee or soy sauce as needed. Use pan juices to make gravy. Use NO salt.

- 3 lbs. pot roast, trimmed of fat
- 1 T. vegetable oil
- 1/4 c. soy sauce
- 1 c. coffee
- 2 bay leaves
- 1 clove garlic, minced
- 1/2 t. oregano
- 2 onions sliced
- additional coffee & soy sauce as needed

CHICKEN ALFREDO

Beat eggs with milk. Add 1/2 cup grated cheese and parsley. Dip chicken pieces in egg mixture and roll in bread crumbs. Lightly brown in a skillet with a bit of olive oil. Remove to a baking dish.

Over medium heat, melt butter. Add cream and milk, stirring constantly. Add cheese and parsley until it is a warm sauce.

Pour sauce over chicken breasts. Cover with foil and bake at 350° for 20 to 30 minutes or until chicken is cooked. During the last five minutes, add a slice of mozzarella to each bread piece and allow to melt.

- 2 boneless, skinless chicken breasts
 - 2 eggs
 - 1 T. milk
 - 1/2 cup grated parmesan or romano cheese
 - 1 T. parsley
 - bread crumbs
 - 4 slices mozzarella cheese
- Sauce:
- 3 T. butter
 - 1/2 pt. heavy cream
 - 1/2 c. milk
 - 1/2 c. grated cheese
 - 1 T. parsley

BAKED PORK CHOPS

Coat pork chops with mustard. Lightly dredge in flour and then brown quickly in skillet. Place in baking dish. Add salt and pepper to taste. Add thinly sliced pepper and onion over each chop.

Cover with foil and bake at 325° for 35 to 40 minutes, until chops are cooked.

- *Pork chops*
(as many as needed)
- *flour*
- *Dijon mustard*
- *1 bell pepper*
- *1 medium onion*

BEEF AND RICE CASSEROLE

This is delicious when made ahead, stored in a casserole dish, then reheated. Can be eaten like this or topped with shredded cheese and popped under broiler.

Brown beef in skillet. Add onion and green pepper. Drain off excess grease. Stir in seasonings, soup, tomatoes, and rice. Bring to boil. Reduce heat and simmer slowly for about five minutes, stirring occasionally.

- 1 lb. ground beef
- 3/4 c. chopped onion
- 1/4 c. chopped bell pepper
- 1 c. minute rice
- 1 16-oz. can tomatoes
- 1 can cream of mushroom soup
- Spices: (add to taste)
 - basil
 - oregano
 - garlic
 - bay leaf
 - fresh parsley

FILO CHICKEN PACKETS

Note: One package of filo dough usually contains 22 sheets, or 11 packets. A hearty eater will consume 1 1/2 packets during a meal.

Thaw frozen filo dough in its package for 8 hours in the refrigerator, then let it stand for 2 hours before you use it. Once the filo dough has been opened and unrolled, place a slightly damp towel over it to prevent drying out.

Mix together green onion, mayonnaise, lemon juice, 2 cloves of the garlic and tarragon and set aside. Combine remaining garlic with the butter.

Place one sheet of the filo dough on a board and brush it with about 2 t. garlic butter. Arrange a second sheet on top and brush it with another 2 t. garlic butter. Lightly sprinkle a chicken piece with salt and pepper, spread one side with the mayonnaise mixture. Turn over one corner of the filo and top with more mayonnaise mixture

- 3/4 c. *chopped green onion*
- 3/4 c. *mayonnaise*
- 3 T. *lemon juice*
- 3 cloves *garlic, minced*
- 3/4 t. *dry tarragon*
- 2/3 c. *melted butter*
- 12 sheets *filo dough*
- 6 *chicken breast halves, boned and skinned*
- 2 T. *grated Parmesan cheese*
- *salt and pepper to taste*

FILO CHICKEN PACKETS (CONTINUED)

(about 3 T. in all).

Roll the corner of the filo over the chicken once. Fold side over top and roll again. Fold opposite corner over then roll up. Repeat for all chicken pieces. Place slightly apart in ungreased baking pan. Brush all packets with remaining garlic butter. Sprinkle with Parmesan cheese. Bake at 375° for 20 – 25 minutes, or until golden. Serve hot.

MOUSSAKA

Peel the eggplants and cut them into slices about 1/2-inch thick. Brown the slices quickly in 4 T. of the butter. Set aside. Heat 4 T. of butter in the same skillet and cook the onions until they are brown. Add the ground meat and cook 10 minutes. Combine the tomato paste with the wine, parsley, cinnamon, salt and pepper. Stir this mixture into the meat and simmer over low heat, stirring frequently until all the liquid has been absorbed. Remove the mixture from the fire.

Preheat oven to 375°. Make a white sauce by melting 8 T. butter and blending in the flour, stirring with a wire whisk. Meanwhile, bring the milk to a boil and add it gradually to the butter/flour mixture, stirring constantly. When the mixture is thickened and smooth, remove it from the heat. Cool slightly and stir in the beaten eggs, nutmeg, and ricotta cheese. Grease an 11 x 16-inch pan and sprinkle the bottom lightly with bread crumbs. Arrange alternate layers of eggplant and

- 3 eggplants
- 1 c. butter
- 3 large onions
- 2 lbs. ground lamb
or beef
- 3 T. tomato paste
- 1/2 c. red wine
- 1/2 c. chopped
parsley
- 1/4 t. cinnamon
- 1/2 t. salt (or to
taste)
- freshly ground
black pepper
- 6 T. flour
- 1 qt. milk
- 3 eggs
- nutmeg

MOUSSAKA (CONTINUED)

meat sauce in the pan, sprinkling each layer with Parmesan cheese and bread crumbs.

Pour the ricotta cheese sauce over the top and bake one hour, or until top is golden. Remove from the oven and cool 20 – 30 minutes before serving. Cut into squares and serve. Serves 8.

- 2 c. *ricotta or cottage cheese*
- 1 c. *fine bread crumbs*
- 1 c. *freshly grated Parmesan cheese*

HONEY GLAZED CHICKEN

Preheat oven to 400°. Place chicken in a lightly greased 13 x 9-inch dish, skin up. Brush with melted butter and sprinkle on salt and pepper. Bake for 45 - 50 minutes, or until light golden brown.

In a small sauce pan, combine all glaze ingredients. Mix well. Cook over medium heat until thickened, stirring occasionally.

Drain excess fat from cooked chicken. Move chicken to one end of the baking dish, and arrange biscuits in opposite end. Spoon glaze over chicken and biscuits. Sprinkle corn flakes over biscuits. Return to oven for 10 - 15 minutes.

- 2 - 2 1/2 lbs. cut up chicken
- 2 T. melted butter
- 1 t. salt
- 1/4 t. pepper
- 8-oz. can refrigerator biscuits
- 1/3 c. corn flakes (slightly crushed)

Glaze:

- 2/3 c. honey
- 1/2 c. orange juice
- 2 T. flour
- 1 T. lemon juice
- 1 t. cinnamon
- 1 t. Worcestershire sauce

NO-PEEK CHICKEN AND RICE

Preheat oven to 350°. In 3-quart oblong baking dish combine uncooked rice, cream soup, onion soup mix and water. Arrange chicken on top of this mixture.

Bake 1 to 1 1/4 hours, or until chicken is tender and rice is done. 4 servings.

- 3/4 c. uncooked white rice
- 1 can condensed cream of celery, chicken or mushroom soup
- 1 envelope onion soup mix
- 2 1/4 c. water
- 2 1/2 lbs. chicken, cut into serving pieces

SIDE DISHES

SWEET POTATO "PANCAKE"

CORNBREAD SAUSAGE AND STUFFING

BROCCOLI CASSEROLE

ZUCCHINI CASSEROLE

SPINACH CASSEROLE

VENICE (CALIFORNIA) APPLE CASSEROLE

PESTO

SWEET POTATO "PANCAKE"

A new Thanksgiving classic. Substitute butternut squash for sweet potatoes or apples for pears, if you wish.

Preheat oven to 400° with a rack in the lower third of the oven. Melt the butter. Peel and thinly slice sweet potatoes. Peel, halve, core and thinly slice the pear. Butter a 9-inch cake or pie pan. Arrange a layer of sliced sweet potatoes in the pan, overlapping them slightly in a neat pattern.

Gently press layer with your hands to flatten it slightly. Sprinkle with salt and pepper, and drizzle with a little melted butter. Top with half the pear slices, sprinkling them with 1 T. maple syrup and more butter. Add a layer of sweet potato, then the remaining pears then the remaining sweet potato, each time pressing gently and seasoning as directed. Drizzle top with the rest of the melted butter. Cover the dish with foil and then cover with a lid. Bake in the lower third of oven for 40 minutes. Remove lid and foil and bake until lightly golden and

- 1/2 c. unsalted butter, melted
- 5 medium sweet potatoes (about 1 pound 10 ounces)
- 3 firm, ripe pears
- salt and white pepper (to taste)
- 3 T. maple syrup

SWEET POTATO “PANCAKE” (CONTINUED)

tender, about 25 minutes more. If you'd like to glaze the pancake further, place the pan directly on the floor of the oven for about 5 minutes (*watch carefully so as to prevent over browning*). Remove pan from the oven and cool for about 5 minutes.

Carefully invert the pan onto a large round platter and let the pancake settle. Remove the baking pan carefully. Serve hot, cut into wedges. To prepare in advance, cover the pancake with foil, then reheat. Serves 8.

CORNBREAD SAUSAGE AND STUFFING

Makes 2 quarts (enough for a 10-12 pound turkey).

Saute sausage slowly, breaking it up with a fork, until lightly browned and thoroughly cooked. Transfer to large bowl using a slotted spoon. Drain all but 1/4 cup drippings from skillet. Add onion and celery. Saute until golden. Add to sausage with remaining ingredients and toss lightly. *(This can be doubled.)* If not stuffing a bird, put in a casserole.

Cover and bake at 325° for 45 – 60 minutes. Baste with turkey drippings or broth frequently to blend juices and prevent sticking.

- 1 1/2 lbs. sausage meat

- 1 c. minced onion

- 1 c. minced celery

- 1 16-oz. pkg.

*Pepperidge Farm
cornbread stuffing*

- 1/2 t. sage

- 1/2 t. thyme

- 1 t. Bell's seasoning

- 1/4 t. pepper

- 1 c. melted butter

BROCCOLI CASSEROLE

Cook broccoli for 5 minutes and drain. Mix remaining ingredients cracker crumbs and paprika. Add broccoli and spoon into a casserole dish. Bake at 400° for 20 minutes. Sprinkle cracker crumbs and paprika on as topping.

- 2 pkg. frozen chopped broccoli
- 1 c. mushroom soup, undiluted
- 1/2 c. mayonnaise
- 1 t. finely chopped onion
- 1 c. grated cheddar cheese
- 2 eggs, beaten
- cracker crumbs
- paprika

ZUCCHINI CASSEROLE

Grate zucchini, put in colander and sprinkle on 1 – 2 t. salt (*this will cause zucchini to ooze its liquid*). Meanwhile, saute sliced onions in olive oil. Squeeze the zucchini dry (*reserve some of this liquid*) and add to onions. Continue to saute until both are tender. Add 2 – 3 T. flour. Stir in to cook flour. Add a bit of milk and some of the zucchini liquid if desired. Put in casserole dish and sprinkle cheese on top.

Place under broiler until cheese melts. Can be made ahead and reheated.

- 1 1/2 c. sliced onions
- 3 c. zucchini shredded
- 2 – 3 T. flour
- milk
- shredded cheddar cheese

SPINACH CASSEROLE

Preheat oven to 350°. Cook the spinach as per package directions and drain well. Lay hot, cooked spinach into a 8 x 10-inch baking dish. Spread bacon then sour cream over, then sprinkle with cheese.

Bake 20 – 30 minutes or until cheese is melted. Makes 4 – 6 servings.

- 3 pkg. frozen spinach
- 8 slices bacon, diced and cooked
- 10 T. sour cream or plain yogurt
- 8 oz. mild cheddar cheese, grated

VENICE (CALIFORNIA) APPLE CASSEROLE

Mix all ingredients together. Lay in oiled 9 x 12-inch casserole. Cover. Bake at 350° for 40 minutes. Uncover for last 5 minutes. Makes 8 – 10 servings.

- 6 green apples,
washed, cored and
sliced
- 1 1/4 c. oatmeal
- 1 1/4 c. brown
sugar
- 4 T. cooking oil
- nutmeg and
cinnamon (a couple
of dashes each)
- 1 c. crushed
walnuts
- 1 c. raisins
- 1/3 c. whole wheat
flour
- 3 eggs

PESTO

Coarsely chop basil leaves into food processor. One at a time, add garlic, pine nuts, and parmesan, mixing after each addition. The mixture will be very thick. Continue mixing and slowly add olive oil until mixture is the consistency of creamed butter.

Pour pesto into storage container and cover with thin layer of olive oil. Cover tightly and refrigerate or freeze.

- 2 c. *fresh basil leaves, washed thoroughly*
- 2 – 4 *cloves minced garlic*
- 1/2 c. *pine nuts*
- 3/4 c. *parmesan cheese*
- 3/4 c. *olive oil*

SOUPS, SALADS, DRESSINGS & SAUCES

SPINACH SALAD

TOMATO YOGURT SOUP

BEARNAISE SAUCE

HOLLANDAISE SAUCE

CORN CHOWDER

RED, WHITE AND BLUE LAYER SALAD

HOMEMADE SALAD DRESSING

SPINACH SALAD

The combination of sweet, hot, curry and grapefruit makes this an unusual and tasty salad.

Mix pecans, honey, cayenne together in a bowl then roast on baking sheet in oven for 5 minutes. Drain the canned grapefruit segments, chop hard boiled eggs and gently combine ingredients in a large salad bowl. *(The amount of ingredients depends on how large a salad you wish to make.)*

Toss with oil, vinegar, salt, pepper, or bottled Italian dressing.

- hard boiled eggs
- bacon, fried and diced
- fresh spinach leaves
- fresh mushrooms, sliced
- for hot, sweet, curried pecans:
 - pecans
 - honey
 - cayenne
 - canned grapefruit segments, drained of juice

TOMATO YOGURT SOUP

This cold version of a traditional soup is a refreshing change for those hot-weather meals.

Combine yogurt, tomato juice and garlic salt in blender. Blend at medium speed for 2 minutes. Chill. Serve garnished with green onions and parsley. 6 servings.

- 2 c. yogurt
- 2 1/2 c. tomato juice
- 3/4 t. garlic salt
- finely chopped green onions
- finely chopped parsley

BEARNAISE SAUCE

Wonderful with steamed artichokes.

Combine wine, vermouth, shallot and tarragon in small saucepan. Boil down to half of the original quantity (*approximately 1/4 cup should remain*). Strain. Put egg yolks in cold double boiler. Water in double boiler should not touch bottom of upper pan. Beat with flat bottomed whisk until they look creamy and lemony. Over medium heat, slowly add melted butter while continuously stirring.

When all butter has been added, immediately add strained tarragon mixture (*do not overcook once butter has been added*). Adding tarragon mixture will make the sauce very thin. Continue stirring and cooking over medium to low heat until sauce starts to thicken. Do not let sauce get too thick; it will continue to thicken once removed from heat. Add a few shakes of white pepper to taste. Remove from heat immediately. Serves 2.

- 3 egg yolks
- 2/3 c. melted butter (*unsalted*)
- 1 T. dried tarragon
- 1/4 c. dry white wine or white wine vinegar with tarragon
- 1/4 c. dry vermouth
- 1/2 chopped shallot
- white pepper

HOLLANDAISE SAUCE

This sauce is a must for Eggs Benedict!

Combine 2 T. lemon juice and 2T. boiling water. Strain. Put egg yolks in cold double boiler. Water in double boiler should not touch bottom of upper pan. Beat with flat bottomed whisk so they look creamy and lemony. Over medium heat, slowly add melted butter while continuously stirring. When all butter has been added, immediately add lemon juice and boiling water mixture (*do not overcook once butter has been added*). This will make the sauce very thin.

Continue stirring and cooking over medium to low heat until sauce starts to thicken. Do not let sauce get too thick; it will continue to thicken once removed from heat. Add a few shakes of cayenne pepper to taste. Remove from heat immediately. Serves 2.

- 3 egg yolks
- 2/3 c. melted unsalted butter
- 2 T. lemon juice
- 2 T. boiling water
- cayenne pepper

CORN CHOWDER

Make this chowder in a dutch oven.

Fry the bacon in it until almost crisp. Add the onion and potato and saute lightly (*do not brown*). Stir in the corn and seasonings. Add the boiling water, cover, and bake for about 45 minutes at 350°, or cook on top of the stove over low heat for 30 – 35 minutes, stirring occasionally.

Add the milk and continue to cook until very hot. When you are about ready to serve, stir in a little of the hot mixture into the egg yolks and stir all back together. Add the butter, and garnish with parsley or chives.

- 1 lb. can cream-style corn or fresh corn cut off the cob
- 3 slices bacon cut in strips
- 1 medium onion, sliced
- 1 c. thinly sliced potato
- 1 T. sugar
- 3 c. boiling water
- 1 large can evaporated milk or 2 c. rich milk, scalded
- 2 egg yolks, stirred
- 1 T. butter
- chopped parsley or chives

RED, WHITE AND BLUE LAYER SALAD

This layered salad is a festive addition to your 4th of July celebration.

Bottom layer: Dissolve cherry Jell-O in 1 cup boiling water. Cool. Add pineapple. Pour in bottom of mold and chill.

Middle layer: Dissolve lemon Jell-O in 1 cup boiling water. Cool. Beat together with milk and sour cream. Combine cooled lemon mixture and milk mixture. When bottom layer is firm but slightly sticky to touch, gently add the middle layer.

Top layer: Dissolve raspberry Jell-O in 2 cups boiling water. Cool. Add blueberries. Pour over middle layer after it is firm but slightly sticky to the touch.

- 2 small pkg. cherry Jell-O
- 2 small pkg. lemon Jell-O
- 2 small pkg. raspberry or blackberry Jell-O
- 1 small can crushed pineapple
- 14 1/2 can blueberries
- 1/2 pt. sour cream
- 2 c. milk
- 3 c. boiling water

HOMEMADE SALAD DRESSING

Interesting variations can be made to this recipe by substituting another vinegar (balsamic, tarragon, or raspberry) for the wine vinegar and lemon juice.

Combine in decanter. Shake well. Leave at room temperature for at least 20 minutes before pouring over salad.

- 4 T. olive oil
- 2 T. red wine vinegar
- 1 T. fresh-squeezed lemon juice
- 1 – 2 cloves crushed garlic
- 1 T. sugar
- 1 t. salt
- fresh ground pepper

BREADS

BLUEBERRY MUFFINS

OLD FASHIONED APPLESAUCE CAKE

ZUCCHINI BREAD

BLUEBERRY MUFFINS

On low mixer speed, cream butter and sugar until fluffy. Add eggs, one at a time, and mix until blended. Sift dry ingredients and add alternately with milk and vanilla. Mash 1/2 cup blueberries and stir in by hand. Add rest of blueberries whole and stir in by hand.

Grease muffin tins well with butter (*grease top surface of tins as well*). Pile mix high in each muffin cup. Sprinkle sugar over tops.

Bake at 375° for 30 minutes. Cool in pan for at least 30 minutes. Makes about 1 dozen large muffins.

- 1/2 c. butter
- 1 c. sugar
- 2 c. flour (*unsifted*)
- 2 eggs
- 1/2 c. milk
- 2 t. baking powder
- 1/2 t. salt
- 2 1/2 c. fresh blueberries
- 2 t. sugar (*for top*)
- 1 t. vanilla

OLD FASHIONED APPLESAUCE CAKE

Mix together salt, cinnamon, cloves, nutmeg, vanilla and sugar. Dissolve baking soda in a little warm water and stir into applesauce. Add applesauce slowly to sugar mixture. Stir in oil. Stir in flour. Add raisins, dates, nuts to mixture.

Pour into 2 greased and floured 9 x 5-inch loaf pans.
Bake at 350° for 45 to 60 minutes.

- 1 t. salt
- 1 t. cinnamon
- 1 t. cloves
- 1/2 t. nutmeg
- 1 t. vanilla
- 2 c. sugar
- 2 c. unsweetened applesauce
- 2 t. baking soda
- 1 c. oil
- 3 1/2 c. sifted flour
- 2 c. raisins or chopped dates
- 1 c. chopped walnuts

ZUCCHINI BREAD

Beat eggs until foamy. Add oil, sugar, vanilla and mix well. Stir in zucchini. Combine the dry ingredients and mix well. Fold in nuts. Pour into two greased and floured 9 x 5-inch loaf pans. Bake at 325° for one hour.

- 3 eggs
- 1 c. oil
- 2 c. sugar
- 1 t. vanilla
- 2 1/2 c. zucchini,
peeled and grated
- 3 c. flour
- 1 T. cinnamon
- 1 1/2 t. baking
powder
- 1 t. baking soda
- 1 t. salt
- 1c. chopped
walnuts

DESSERTS

INDIAN PUDDING

ROYAL MARBLE CHEESECAKE

PRALINE CHEESECAKE

FUDGEY BROWNIES

CARROT CAKE

CREAM CHEESE FROSTING

TOLL HOUSE PIE

MAYONNAISE DEVIL'S FOOD CAKE

FUDGE ICING

MORE DESSERTS

GRAHAM CRACKER BROWNIES

CHRISTMAS FRUIT CAKE

EASY CHOCOLATE CAKE

LEMON SQUARES

LEMONCAKE PUDDING

POPPY SEED CAKE

APPLE CAKE

INDIAN PUDDING

Pour 3 cups milk in saucepan and bring just to a boil. Moisten corn meal in a cup with 1/4 cup water (*to prevent lumps*). Stir rapidly into hot milk using a wire whisk. Simmer 20 minutes, stirring often.

Combine spices and stir into mixture. Stir in molasses. Pour into a buttered 1-1/2 quart casserole. Gently pour the one remaining cup of milk over the top — do not stir. Dot with butter and bake at 325° for 1 1/2 to 2 hours. Serve hot with cream, ice cream, or hard sauce.

- 4 c. milk
- 1/3 c. yellow corn meal
- 1/4 c. water
- 1/2 t. ginger
- 1/2 t. cinnamon
- 1/4 c. sugar
- 1/2 t. salt
- 1/2 c. molasses

ROYAL MARBLE CHEESECAKE

An involved, but tried and true recipe. A favorite for those who like a rich cheesecake.

Melt chocolate morsels on top of double boiler over hot water. Combine 3/4 cup flour, 2 T. sugar, and salt. Cut in butter until particles are fine. Stir in 2 T. chocolate. Press into bottom of 9-inch springform pan. Bake at 400° for 10 minutes.

Soften cream cheese with one cup sugar in mixing bowl. Blend in 1/4 cup flour and vanilla. Add egg yolks; beat well. Blend in sour cream. Beat egg whites until soft peaks form.

Fold into cheese mixture very thoroughly. Combine remaining chocolate with 1 3/4 cups of cheese mixture. Pour half of plain mixture over baked crust. Top with spoonfuls of half the chocolate mixture and cover with remaining plain mixture, then with chocolate mixture.

- 6-oz. pkg. chocolate morsels
- 1 c. flour
- 2 T. plus 1 c. sugar
- 1/4 t. salt
- 1/4 c. butter
- 3 8-oz. pkg. cream cheese (at room temperature)
- 2 t. vanilla
- 6 eggs, separated
- 1 c. sour cream

ROYAL MARBLE CHEESECAKE (CONTINUED)

Cut through batter with spatula to marble.

Place in 400° oven. Immediately set at 300°. Bake for 1 hour. Turn off oven; let remain in closed oven 1 hour. Cool for 2 – 3 hours. Chill at least 8 hours before serving. To cut, use a wet hot sharp knife.

PRALINE CHEESECAKE

Heat oven to 350°. Combine crumbs, sugar, and butter. Press into bottom of 9-inch springform pan. Bake at 350° for 10 minutes.

Combine the softened cream cheese, sugar and flour, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in vanilla and nuts. Pour mixture over crumbs.

Bake at 350° for 50 – 55 minutes. Loosen cake from rim of pan. Cool before removing rim of pan. Chill. Brush with maple syrup and garnish with pecan halves, if desired. Up to 12 servings.

- 1 c. graham cracker crumbs
- 3 T. sugar
- 3 T. butter, melted
- 3 8-oz. pkg. cream cheese, softened
- 1 1/4 c. dark brown sugar, packed
- 2 T. flour
- 3 eggs
- 1 1/2 t. vanilla
- 1/2 c. finely chopped pecans

FUDGEY BROWNIES

Stir cocoa and baking soda in mixing bowl. Blend in 1/3 cup vegetable oil. Add boiling water. Stir until mixture thickens. Stir in sugar, eggs, and remaining 1/3 cup oil. Stir until smooth. Add flour, vanilla and salt. Blend completely.

Pour into lightly greased 13 x 9-inch pan. Bake at 350° for 35 – 40 minutes.

- 3/4 c. *Hershey's Cocoa*
- 1/2 t. *baking soda*
- 2/3 c. *vegetable oil*
- 1/2 c. *boiling water*
(*measure accurately*)
- 2 c. *sugar*
- 2 *eggs*
- 1 1/3 c. *unsifted flour*
- 1 t. *vanilla*
- 1/4 t. *salt*

CARROT CAKE

Sift dry ingredients together in a mixing bowl. Make a well and add oil and eggs. Mix well. Add carrots, vanilla and nuts. Mix.

Bake in 13 x 9-inch pan at 350° for 40 – 45 minutes until done.

- 3 c. *grated carrots*
- 2 c. *flour*
- 2 c. *sugar*
- 2 t. *cinnamon*
- 1 t. *nutmeg*
- 1 t. *salt*
- 2 t. *baking soda*
- 2 t. *baking powder*
- 4 *eggs*
- 1 1/2 c. *oil*
- 1 t. *vanilla*
- 1 c. *chopped walnuts*

CREAM CHEESE FROSTING

This recipe makes a lot. Use 1/2 portions for just the topping.

Mix together and spread on cake.

- 1 lb. powdered sugar
- 8 oz. cream cheese
- 1 cube butter
- 2 t. vanilla

TOLL HOUSE PIE

An easy alternative to those favorite cookies. This recipe can be doubled successfully.

Preheat oven to 325°. In large bowl, beat eggs until foamy. Add flour, sugar and brown sugar. Beat until well blended. Blend in melted butter. Stir in chocolate chips and nuts. Put into pie shell.

Bake at 325° for approximately one hour. Serve warm with whipped cream or ice cream.

- 2 eggs
- 1/2 c. flour
- 1/2 c. sugar
- 1/2 c. firmly packed brown sugar
- 1 c. butter, melted and cooled
- 6-oz. pkg. chocolate chips
- 1 c. chopped walnuts
- 1 unbaked 9-inch pie shell
- whipped cream or ice cream

MAYONNAISE DEVIL'S FOOD CAKE

Mayonnaise, the secret ingredient in this cake, makes it especially moist and rich.

Sift together flour, sugar, cocoa and baking soda into large bowl. Add water, mayonnaise and vanilla. Beat until smooth. Pour into greased 13 x 9-inch pan lined with buttered wax paper.

Bake at 350° for 45 minutes until toothpick inserted in center comes out clean. Cool for 15 minutes. Turn out onto cake rack and remove waxed paper. Frost with fudge icing.

- 4 c. sifted cake flour
- 2 c. sugar
- 1 1/2 c. cocoa
- 4 t. baking soda
- 2 c. cold water
- 2 c. mayonnaise at room temperature
- 1 T. vanilla

FUDGE ICING

Cream together butter and cocoa. Add egg and blend well. Gradually mix in sugar. Using electric mixer, beat on high speed to combine thoroughly.

If icing is too stiff, add 1 t. milk at a time until a thick and moist consistency is reached.

- *1/2 c. butter*
- *1/4 c. cocoa*
- *1 egg*
- *2 c. powdered*
- *sugar*
- *milk*

GRAHAM CRACKER BROWNIES

This quick, simple recipe makes a rich and chewy treat.

Mix all ingredients together. Spread in greased and floured 11 x 7-inch or 9 x 9-inch baking pan. Bake at 350° for 20 – 25 minutes.

- 2 c. *finely crushed graham cracker crumbs*
- 1 can *sweetened condensed milk*
- 1 pkg. *chocolate chips*

CHRISTMAS FRUIT CAKE

A traditional holiday treat! This is a pound cake with fruit, a pleasant contrast to the sugary store-bought variety.

Preheat oven to 275°.

Mix together oil, sugar, eggs and beat vigorously by hand or with electric mixer for 2 minutes. Sift together 2 cups flour with baking powder and salt. To this stir in oil mixture alternately with pineapple juice.

Separately, mix 1 cup flour into candied fruit, raisins, nuts. Pour batter over fruit, mixing thoroughly. If batter seems thin, add a small amount of flour. *(Batter should be thick enough so fruit does not sink to bottom.)*

Grease 2 loaf pans and line with waxed paper. Pour batter into pans. Place a pan of water on lower oven rack. Bake cakes 2 1/2 – 3 hours at 275°.

- 1 c. vegetable oil
- 1 1/2 c. sugar
- 4 eggs
- 2 c. plus 1 c. flour
- 1 t. baking powder
- 2 t. salt
- 1 c. pineapple juice
- 1 1/2 lbs. mixed candied fruit
- 1 lb. light-colored raisins
- 2 c. chopped nuts
- 1 T. vanilla
- 2 - 3 T. rum or brandy (flavoring extracts or the real thing)

CHRISTMAS FRUIT CAKE (CONTINUED)

After baking, let cakes stand 15 minutes before removing from pans. Cool thoroughly on racks without removing paper. When cool, remove paper. Wrap cakes in aluminum foil and store in refrigerator. Best if made one week to one month ahead.

EASY CHOCOLATE CAKE

This easy, flexible recipe makes a delicious chocolate layer cake, sheet cake or cupcakes. You can double this recipe successfully.

Just drop ingredients into a bowl in the order listed at right. Mix until smooth with an electric mixer. Pour into your choice of baking pans (*cupcake, layer cake, square or oblong*). Bake at 350° for 25 minutes or until done.

- 1 egg
- 1/2 c. vegetable oil
- 1 c. sugar
- 1 2/3 c. flour
- 4 T. cocoa
- 1 t. baking powder
- 1 t. baking soda
- 1 t. vanilla
- 1 c. boiling water

LEMON SQUARES

Crust: Cream together flour, sugar and butter. Grease sides of a 13 x 9-inch pan and press dough into pan, spreading higher on sides to hold filling. Bake 15 – 20 minutes at 350° till golden.

Filling: Beat eggs slightly, then add sugar and salt. Blend in lemon juice and lemon rind. Add flour and stir well.

Pour filling over baked crust and bake for 30 minutes. Sift powdered sugar over while hot. Cool and cut into squares.

Crust:

- 2 c. flour
- 1/2 c. powdered sugar
- 2 sticks butter, melted

Filling:

- 4 eggs
- 4 T. flour
- 2 c. sugar
- pinch of salt
- 4 T. lemon juice
- grated lemon rind
- to taste

LEMONCAKE PUDDING

Sift together flour, sugar, salt and lemon rind. Stir in lemon juice, egg yolks and milk. Fold egg whites into mixture. Pour into 1-quart casserole or 6 custard cups. Set in pan with 1 inch of water.

Bake at 350° for 50 minutes.

- 1/4 c. *flour*
- 1 c. *sugar*
- 1/4 t. *salt*
- 1 1/2 t. *grated lemon rind*
- 1/4 c. *lemon juice*
- 2 egg yolks
(*well beaten*)
- 2 egg whites
(*stiffly beaten*)
- 1 c. *milk*

POPPY SEED CAKE

Soak poppyseeds in buttermilk for 15 minutes. Cream butter and sugar together. Add egg yolks. Add the dry ingredients, alternating poppyseeds with the flour and sugar mixture. Beat eggs white stiff and fold into mixture. Pour half of batter into greased bundt pan. Mix brown sugar and cinnamon and sprinkle over batter. Pour on remaining half of batter.

Bake at 350° for one hour. Test with toothpick for doneness.

- 1 c. butter
- 1 1/2 c. sugar
- 2 1/2 c. wheat flour
- 1 t. baking soda
- 1 c. buttermilk
- 1/2 oz. poppyseed
- 1 t. vanilla
- 4 eggs, separated
- 1/2 c. brown sugar
- 1 t. cinnamon

APPLE CAKE

Place apples in large mixing bowl. Add sugar, stir, and let stand for 1/2 hour. Add rest of ingredients and blend well. Pour into 8 or 9-inch square pan. Bake at 350° for 35 minutes.

This will be a very moist cake. Serve with powdered sugar sprinkled over or top each serving with a dollop of whipped cream.

- 2 c. *finely chopped raw apples*
- 1/2 c. *sugar*
- 1 egg, *beaten*
- 1 c. *flour*
- 1 t. *cinnamon*
- 1 t. *baking soda*
- 1/4 t. *salt*
- 1/2 c. *chopped nuts*
- 1 t. *vanilla*
- 1/2 c. *raisins*