

CHURCHES OF GOD



UNLEAVENED BREAD RECIPES



DAYS OF UNLEAVENED BREADS

Unleavened Bread Recipes

...for the Days of Unleavened Bread

Breads
Batter Breads
Popovers
Cookies
Bar Cookies
Cakes
Pies
Pie Crusts
Other Desserts
Crackers
Main Dishes

These are the Days of Unleavened Bread

As the spring festival season approaches and we look forward to the *Passover* and the *Days of Unleavened Bread*, there are preparations to be made. The rich and deep spiritual significance of this time calls for sober reflection, while the heart lifts with the joy, expectation, and gratitude for this very special time.

The sermons we hear preached as the festival period approaches reflect the spiritual significance and the history of these days. For those who have observed the Days of Unleavened Bread for some time, the festival is very familiar and enjoyed tremendously.

But as our organization grows and the spring festival season nears each year, we receive requests for recipes to use during this time from people who are very unfamiliar with the proscription of leavened products. Questions arise and the need for information plus the desire to obey sometimes leave people very confused or anxious.

So for service to the brethren and the further enjoyment of the DAYS OF UNLEAVENED BREAD, we offer you these recipes and the answer to the questions, "Just what is leavening?" and "What can you eat?" You'll be happy to learn that the adjustment isn't painful or full of deprivation. It's a wonderful time of learning more about the Almighty God and His Son, our Savior. Eat and enjoy!

Just What is Leavening?

Leavening is an agent that produces fermentation. The leavening agent produces gas, air, or steam that expands when heated, making the resulting product light and altering grain textures.

Leavening agents include YEAST, BAKING POWDER, and BAKING SODA with a little food acid. Yeast is a small plant that, if mixed with sugar, will produce carbon dioxide whenever temperature and moisture are right. Baking powder produces a chemical reaction that releases some of its gas when mixed with a liquid and the rest of the gas whenever it is heated. The following are descriptions of products and their category:

BAKING SODA is an important ingredient of baking powder. To be used as leaven it must be mixed with a food acid like buttermilk, sour milk, molasses, vinegar, lemon juice, or cream of tartar.

CREAM OF TARTAR by itself does not leaven anything any more than does sour milk or buttermilk. It is often used as a flavoring in foods and beverages.

BREWER'S YEAST is a by-product of the fermentation of beer and is a rich source of vitamins, especially the B-complex. It has no leavening properties.

YEAST EXTRACT is an ingredient used in canned or in dehydrated soups. It is only an extract and cannot leaven anything.

EGG WHITES: While eggs are not considered leavening agents, the egg whites, when beaten, can leaven by expansion of the air and by steam when heated. They are the only leavening in many angel food cakes.

Good unleavened breads can now be purchased at most well-stocked grocery stores. *Ry-Krisp* is perhaps the most commonly stocked, in addition to *Wheat Thins Original* (but be sure to read, for they are not consistent in this), and *Triscuits*. There are matzos and other brands of rye crackers on the market, as well as other unleavened crackers. While you may find satisfactory unleavened products in your area, you may decide to try some of these recipes to provide variety in your daily bread.

When purchasing bakery products, especially pies, inquire whether leavening was used in the crust. Always read the label for the list of ingredients used in that particular product. Examining items in your area before the time arrives will be valuable to you in planning meals during the Days of Unleavened Bread.

The best approach to this season is: Plan, prepare, be creative, and read, read, read those labels!

A "Special Thanks" to the ladies who compiled these recipes and willingly gave of their time and effort over the years in order to make the Days of Unleavened Bread a more joyous and enriching time for us all.

Abbreviations used.

C –cup or cups pkg(s) –package(s)

t –teaspoon (also tsp) qt –quart

T –Tablespoons (also tbsp) med –medium

oz –ounce min –minutes

Just a short note:

There maybe duplicate recipes, also some with the same name but repaired differently. If you have any old family favorite recipes and would like to have them included in this booklet for next year, please email them to:

webservant@thecogmi.org

Or mail them to

**Unleavened Bread Recipes
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Appetizers

Mushroom Pâté

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

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

Salmon Pâté

1 (15 1/2 oz.) can salmon, drained	1/2 tsp. salt
1 (8 oz.) pkg. cream cheese, softened	1/8 tsp. pepper
2 Tbsp. chopped green onions	1/8 tsp. dill weed
1 Tbsp. lemon juice	2 Tbsp. capers, drained

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

Beefy Cheese Balls

2 (4 oz.) jars dried beef	Few drops Tobasco
2 Tbsp. onion, finely chopped	3 (8 oz.) pkgs. cream cheese, softened
2 Tbsp. Worcestershire sauce	2 tsp. Accent

Shred beef in a blender, set aside 1/2 cup. With large spoon, blend beef and remaining ingredients. Shape into 2 large or 4 small balls. Roll in reserved shredded beef. Serve with crackers at room temperature. This recipe also freezes well.

Cheese Ball

2 (8 oz.) pkgs. cream cheese	1 C. shredded cheddar cheese
1 C. shredded mozzarella cheese	1/4 C. parmesan cheese
1/3 C. very finely chopped celery	1/3 C. very finely chopped pimiento
1/3 C. very finely chopped green bell pepper	1/3 C. very finely chopped onion
1/4 C. crushed pineapple, drained	2 C. very finely chopped pecans

1/2 tsp. fennel
1/4 tsp. marjoram
2 eggs
1 C. milk

Mushrooms
Olives
Green peppers

Cook hamburger and onion together. Add tomato sauce, basil, fennel and marjoram. Mix eggs, milk, flour, salt and oil together. Pour into a 13x9- inch greased pan. Pour sauce mixture on top. Top with cheese, mushrooms, olives and peppers. Bake at 425° for 25 minutes. Serves 8.

Mushroom Triangles

2 Tbsp. butter
1 medium onion, finely chopped
1 (3 oz.) pkg. cream cheese
1/2 tsp. salt
1 tsp. thyme

1/8 tsp. pepper
1 1/2 C. finely chopped mushrooms
1/2 box phyllo dough
Melted butter

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

Spinach Dip

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

1 c. sour cream
1 c. mayonnaise

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

Hot Artichoke Dip

1 (14-oz.) can artichokes, drained & chopped
1 c. mayonnaise

1 c. Parmesan cheese
1 garlic clove, minced

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

Philly Free Salsa Dip

1 (8 oz.) fat free cream cheese, softened

1/2 c. salsa

Beat cream cheese and salsa until well blended. Serve with assorted cut-up vegetables. Makes 1 1/2 cups.

Cream Cheese & Olive Dip

1 (8-oz.) pkg. cream cheese, softened

Mix softened cream cheese with 1 package Hidden Valley Ranch dressing. Chop black olives and add to cream cheese.

Vegetable Dip

2 c. sour cream

1 T. dill weed

1/2 c. mayonnaise

1 T. seasoned salt

2 tsp. instant onions

2 T. chopped parsley

Put all ingredients in blender and blend. Refrigerate overnight. Stir and serve.

Cheese Log

1 (8 oz.) cream cheese, softened to make log roll (use milk)

Lemon

Fresh garlic, chopped fine

Worcestershire sauce

Add all ingredients with the cream cheese. Spray foil with Pam. Make cheese roll, put in foil, sprinkle with nuts and paprika.

Beef Piroshki

1 recipe cottage cheese pastry

1 Tbsp. minced fresh dill weed

1 lb. lean ground beef

1/2 tsp. salt

2 Tbsp. beef stock

1/4 tsp. pepper

1 Tbsp. flour

1/4 tsp. paprika

3/4 C. minced onion

3 hard-cooked eggs, chopped

2 Tbsp. Butter

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

Parmesan Rounds

3/4 c. grated Parmesan
1/2 c. flour
1/8 tsp. cayenne pepper
1/4 c. soft butter

2 T. cold water
2 T. chopped nuts
1 T. parsley flakes

Mix grated cheese, flour and pepper. Cut in butter, sprinkle on water 1 tablespoon at a time, stirring after each with a fork until all is moist. Form into 1 1/2-inch roll. Combine nuts and parsley and coat the roll. Cut into 1/4-inch slices. Place on ungreased pan. Bake 12 minutes at 375°. Cool. These freeze well.

Beverages

Favorite Punch

1 qt. Squirt
1 qt. 7-Up

1 lg. can frozen lemonade
1 can Very Berry Hawaiian Punch

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

Homemade Kahlua (Coffee Liqueur)

4 C. water
4 C. white sugar
1 C. brown sugar

2 oz. instant coffee, not decaffeinated
2 tsp. pure vanilla extract
1 qt. good quality vodka

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

Piña Colada Slush

**1 lg. can unsweetened pineapple
Juice 1 can cream of coconut**

2 C. light rum
Squirt, to mix

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

Pineapple Wine Punch

2 (6 oz.) can frozen pineapple-orange juice
1 bottle dry white wine, chilled
1/4 C. sugar

1/4 C. lemon juice
1 (28 oz.) bottle ginger ale, chilled
Ice cubes

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

Rosé Frappé

1 (4/5 qt.) bottle rosé
1 (6 oz.) can frozen lemonade, thawed

3/4 C. water
Crushed ice

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

Sangria Slush

1 (12 oz.) can frozen lemonade, thawed
Oranges, lemons and limes, cut into wedges or slices
1 (6 oz.) can orange juice, thawed
Dry red, dry white or blush wine, chilled
1 1/2 C. water

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

Sparkling Strawberry Punch

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

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

Strawberry Daiquiri Slush

3 C. water
1/2 C. sugar
4 tea bags
2 C. hot water
1(12 oz.) can lemonade
3 (10 oz.) pkgs. frozen strawberries
1 pint rum
7-Up or water to mix

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

Strawberry Shake

2 c. whole strawberries
1 1/2 c. skim milk

2 T. sugar
Dash cinnamon

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

Strawberry-Banana Shakes

1 lg. banana, sliced
1 tsp. lemon juice
1 1/2 c. strawberry nonfat frozen yogurt

1 c. frozen unsweetened strawberries
1 c. skim milk

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

WHOLE WHEAT FLATBREAD

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

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

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

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

If this bread is to be used for Passover service, use water instead of milk, and leave out the egg yolks. Increase water to one cup, mix with oil and add to butter-flour mixture. (This recipe is sufficient for about 500 people in the Passover Service).

FLAT BREAD

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

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

UNLEAVENED BREAD (#1)

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

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

UNLEAVENED BREAD (#2)

3/4 C scalded milk	1 egg
1/4 C Honey	2 1/4 C flour
1/4 C butter	1 t salt

Beat egg and first four ingredients together, while gradually adding the flour. Knead smooth. Roll to 1/4" thickness. Cut in rounds or squares. Prick with a fork. Place on baking sheet, bake at 375° degrees for 15-20 minutes.

UNLEAVENED BREAD (#3)

5 C flour 4 T sugar or honey	1/2 C cream
1 C milk	1 C oil or 1/4 t salt
1/2 C butter and 1/2 C oil	

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

ALMOND BREAD

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

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

CHEESE BREAD

1/2 lb longhorn cheese	3 eggs
1/2 lb jack cheese	1 1/3 C milk
1 C flour	1/2 C butter, melted
1 t salt	

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

Almond Bread

1 C. sugar	1/2 tsp. vanilla extract
4 eggs	1 tsp. almond extract
3 C. flour	1 small bag slivered almonds
3/4 C. oil or butter	

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

Canadian Banana Bread

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

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

Cranberry-Orange Relish Bread

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

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

Fruit Nut Bread

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

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

Unleavened Banana Bread

1/2 C. shortening	1/2 C. cream or evaporated milk
2 eggs	1 tsp. vanilla extract
3/4 C. brown sugar	1 1/2 C. cut up banana
1 1/2 C. flour	1/2 C. chopped nuts
1/2 tsp. salt	

Beat shortening, eggs, and brown sugar. Add flour and salt, milk and vanilla, bananas and nuts. Bake in 10x6-inch pan at 350° for 30 minutes.

Banana-Oatmeal Muffins

1 1/4 C. whole wheat flour
1/2 tsp. salt
1 C. oatmeal
1 Tbsp. honey
2 eggs

1/3 C. oil
1 tsp. lemon juice
Nuts may be added if desired
1 C. bananas

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

Honey Grahams

1/2 C. butter, softened
2 unbeaten eggs
1/2 C. honey

2 tsp. vanilla extract
1/2 tsp. salt
2 1/4 C. whole wheat flour

Blend butter, eggs, honey, vanilla and salt with wooden spoon; leaving butter in small pieces. Add flour in several portions. This should make very soft dough. Let rest 5 minutes. Pat the dough out as flat as you can on a buttered cookie sheet. Cover with wax paper and finish smoothing out evenly to the edges of the pan with rolling pin. Remove paper, score into cracker-size squares. Prick each cracker with fork 10 to 12 times. Bake 15 to 20 minutes in 350° oven. (For the rest of the year 1 1/4 teaspoon baking powder may be added to flour.)

Tangy Cheese Wafers

1 C. flour
1/3 C. butter, softened
3/4 tsp. salt
1/2 tsp. sugar

1/2 tsp. ginger
1/4 C. toasted sesame seeds
1 egg yolk
1 (4 oz.) pkg. shredded cheddar cheese (1 C.)

Into medium bowl, sift dry ingredients and stir in cheese. With pastry cutter or 2 knives used scissors-fashion, cut in butter until mixture resembles coarse crumbs. With fork stir in egg yolk, sesame seeds and 2 teaspoons cold water. Mix well and shape into a ball. Preheat oven to 350°. With floured rolling pin on well floured board, roll out dough about 1/8 inch thick. Cut in 3x1-inch strips. Lift with pancake turner to ungreased cookie sheet. Reroll scraps. Serve warm or cold. Makes about 48 wafers. Keep in tightly covered container.

Tasty Oat Crackers

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

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

Tasty Onion, Cheese, Pecan Crackers

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

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

Toasty Cheese Crackers

2 C. (8 oz.) cheddar cheese, shredded	1 C. flour
1/2 C. parmesan cheese	1/4 tsp. salt
1/2 C. butter or margarine, softened	3 Tbsp. water
1 C. uncooked oats, quick or old fashioned	

Preheat oven to 400°. Beat together cheeses, butter and water until well blended. Shape dough to form 12-inch roll. Wrap and refrigerate about 4 hours. Cut 1/8 to 1/4-inch thick slices; flatten slightly.

Bake on lightly greased cookie sheet for 8 to 10 minutes, or until edges are light golden brown. Immediately remove from cookie sheet; cool on wire rack. Makes about 6 dozen. (*Dough may be stored up to 1 week in refrigerator.*)

Welcome Wafers

3/4 C. butter	1/2 clove garlic, minced
1/3 C. crumbled bleu cheese	1 tsp. snipped parsley

1/2 C. shredded cheddar cheese
1 C. unbleached flour

1 tsp. snipped chives

Cream butter, bleu and cheddar cheeses. Mix in flour, garlic, parsley, and chives. (May need to add a little cold water to make pie crust consistency so it will hold together.) Shape in 1 1/2 inch rolls; chill. Slice and bake at 375° 8 to 10 minutes. Makes 40 crackers.

Wheat Crisps

1/4 C. sugar
1/2 C. powdered milk
1/2 C. whole wheat flour

1/2 C. wheat germ
3/4 C. butter

Mix together all dry ingredients. Blend in butter with pastry blender. Knead with hands until smooth and soft dough forms. Form into small balls and flatten out with fork on ungreased cookie sheet. Bake in 300° oven until edges are slightly browned. Bake 20 to 25 minutes. Makes 2 to 2 1/2 dozen.

Cheese Napoleons

1 C. flour
1/2 tsp. salt
1/4 C. oil

2 Tbsp. milk
1 C. grated cheddar cheese

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

Egg 'N' Onion Matzos

2 1/2 tsp. onion powder
1/2 C. milk or water
1/3 C. butter

2 C. flour
3/4 tsp. salt
1 egg, beaten (optional)

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

Baked-On-A-Griddle-Flat Bread

2 C. whole wheat flour
1 tsp. salt

1/3 C. oil
Water

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

"TooMuch" Flatbread

3 C. flour
3 eggs (4 if using all whole wheat flour)

1/3 C. oil
Salt to taste

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

Unleavened Corn Bread

1 C. corn meal
1 tsp. sugar
1 C. water

1/4 C. butter
1/2 tsp. salt
1 1/2 C. sifted flour

Combine ingredients except flour in heavy saucepan. Place over high heat and stir until all liquid is absorbed and mixture leaves sides of pan. Remove from heat and add 1 1/2 cups sifted flour and knead on a board. Roll to 1/8 inch thick. Cut into squares. Place on lightly greased cookie sheet. Bake at 350° to 375° for 15 minutes or until edges are light brown and bread is crisp.

Favorite Unleavened Bread

1/3 C. hot water
1/2 C. butter
1 1/3 C. whole wheat flour
2 C. oatmeal flour

2 to 4 Tbsp. brown sugar
1 tsp. salt
Nut meats
Sesame seeds (optional)

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

Unleavened Bread

4 C. whole wheat flour	2 egg yolks
1 1/2 tsp. salt	4 Tbsp. oil
4 Tbsp. butter	7/8 C. milk

Mix flour and salt in a bowl; work in butter. Set aside. In another bowl beat egg yolks until light. Slowly add oil, then slowly add the milk. Add to the dry mixture. Mix well with fork, then knead 1 minute. Take about 1/2 cupful in hand and press and roll as for pie, turn over occasionally and roll as thin as possible. Place on ungreased baking sheet. Mark with knife into squares. This enables you to cut or break it into even pieces. Bake at 400° for 8 to 10 minutes or until lightly browned.

Unleavened Bread

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

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

BATTER BREADS

A kind of unleavened bread can be made in heavy, iron corn-stick pans or gem pan (gems are kind of small muffin). The oven is set at 425° and the iron pans are placed in it to heat while the batter is being made. Before batter is placed in pans, butter the pans with a pastry brush. Salad oil has a tendency, to make bread stick, butter or shortening is preferable.

WHOLE WHEAT or GRAHAM GEMS

2 C whole wheat	2 t sugar graham flour 1 egg
3/4 to 1 t salt	1 1/2 C cold milk

Mix flour, salt and sugar. Beat egg well, add milk and stir well. Add flour in three additions, beating vigorously after each one. Fill sizzling hot, buttered iron gems or cornstick pans and bake 20-30 minutes in a 425° oven.

CORNMEAL GEMS

2 C yellow cornmeal	2 C milk, scalded
3/4 t salt	2 T butter
2 T brown sugar	2 eggs, well-beaten

Mix cornmeal, salt and sugar together and stir in hot scalded milk; add butter and cool until eggs will not be cooked as they are stirred in. Add beaten eggs and fill buttered muffin pans 2/3 full. Bake in 400° oven about 30 minutes.

SPOON BREAD

1 C cornmeal	2 T butter
1/2 t salt	4 eggs, beaten
2 C boiling water	1 C cold milk

Preheat oven to 450°. Combine cornmeal, salt and 2 cups boiling water. Stir for a minute, remove from heat. Add butter, beat well, Add eggs and cold milk. Pour into buttered baking dish. Bake for 25 minutes.

FRUIT NUTBREAD

1/3 C butter	1 egg, beaten
1 1/2 C whole wheat flour	2 C quick oats
1/4 t salt	1/4 C chopped nuts
1 C mashed bananas	1/4 C chopped dates
2/3 C honey	1/4 C chopped dried apricots
1/3 C orange juice	1/4 C raisins

Melt butter and set aside to cool. Mix flour and salt, add banana, honey, orange juice, egg and butter. Blend just until flour is dampened. Stir in oats and all the rest of the ingredients. Pour into well-greased 9"x5"x3" loaf pan. Bake about 350° for about 50 minutes. Cool in pan for 10 minutes. Remove from pan and finish cooling on rack. For easier slicing, wrap in foil and store overnight.

STRUDEL (Stretched Dough)

3 C sifted flour	2 eggs
1/4 t salt	3 T salad oil
1/4 C lukewarm water	
Any fruit filling	

Sift together flour and salt. Combine eggs, oil and water, then work them into the flour, mixing until the dough leaves the side of bowl. Knead the dough for about 10 minutes, or until smooth. Place a warm bowl over it and let it stand for about 20 minutes.

Cover a large working surface with a clean table cloth, sprinkle the cloth with flour and roll out dough as thin as possible. Now begin the stretching process. Flour knuckles of your hands, form hands into a fist and place them under the pastry. Carefully and gently,

pull the dough toward you with the back of your hands. Stretch from all directions until dough is transparent. Cut away any thick edges. Brush with oil or melted shortening.

Place filling down the length of one side about 2" in from edge. Turn this 2" flap over the filling and lift the cloth to continue to roll the dough over and over from the edge.

Cut rolled strudel down the middle into 2 loaves. Place the loaves on a heavily greased baking pan, brush the tops with oil, and bake in a 400° oven for about 35 minutes or until they are crisp and brown. Cut into slices. Each strudel will yield about 20 slices.

FLOUR TORTILLAS

2 C flour	1 t salt
1/4 C shortening	1/2 C lukewarm water

Cut shortening into flour-salt mixture until size of peas. Add water. Knead. Let rest 10 minutes. Form into 2" balls, roll to 1/4" thick. Use heavy skillet or griddle, ungreased and very hot. Turn tortilla 3 times and it should be done when small dark brown spots speckle the bread.

CORN-LACE ROUNDS

1/2 C boiling water	1/2 C cornmeal
1/2 t salt, scant	2 egg whites

Mix first three ingredients, cool, and fold in the stiffly beaten egg whites. Drop by teaspoon onto greased baking sheet, and bake in 350° oven about 30 minutes. Makes about 14 small cakes.

Three tablespoons of sautéed and crumbled dried beef gives variation.

UNLEAVENED BISCUITS

1 C flour, sifted	4 T shortening
1/2 C cornmeal	1 egg
1/2 t salt	Milk

Mix all together, adding enough milk to make a medium stiff dough. Roll out about 1/4" thick. Cut out. Place on a slightly greased pan. Oil the tops. Bake about 8 minutes in a preheated oven of 425°.

HUSH PUPPIES

1 large onion	1/2 t salt
2 C cornmeal	4 T sugar

1C flour
2 eggs

4 T cooking oil

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

BEATEN BISCUITS

3 C flour (sifted)
1 t sugar
1 t salt

3 T butter
1 T oil
1/2 to 7/8 cup of milk or water

Sift flour, sugar and salt together. Cream butter, slowly adding oil. Add this mixture to flour and work with hands. Add just enough milk to make a very stiff dough. Turn dough onto a barely floured surface and knead it into a smooth ball. Then take a wooden rolling pin or a wooden potato masher and beat the dough for about 20-25 minutes, stopping frequently to fold the edges under toward the center of the dough. When dough blisters and snaps on being pulled, roll to about 1/2" thickness. Cut with a small biscuit cutter, prick the tops once with a fork and place on a greased baking sheet. Place in a 350° oven and bake 10 minutes. Then increase to 375° and bake 15-20 minutes longer. They should be very lightly browned and then usually only on the bottom. If you do not wish to beat the dough, another method is to run the dough through a meat chopper or food grinder, using the coarse blade. Do this four or five times or until dough feels elastic. Knead it just until smooth before rolling out.

QUICK MAYONNAISE BISCUITS

2 C sifted flour
1/3 C mayonnaise
2 T onion (minced)

1/3 C sharp cheddar cheese (shredded)
3/4 C milk

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

BISCUITS

6 C flour 1 1/2 t salt
Buttermilk to form dough

1/4 C shortening

Knead dough till well mixed. Pinch off ball and roll. Flatten in pan. Brush lightly with shortening or butter. Bake 400° for 15-20 minutes.

CHEESE BISCUITS

2 C sifted unbleached flour 1/2 lb margarine or butter
1 lb sharp cheese, grated 1 t cayenne pepper.

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

GERMAN PANCAKES

4 eggs 1 T sugar
1/2 t salt 2/3 C sifted flour
2/3 C milk 2 T soft butter

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

SOUR CREAM PANCAKES

3 eggs 1 C sour cream
1/2 t salt 6 T matzo meal
1/4 t pepper

Beat eggs, blend all ingredients, drop by tablespoon into greased skillet. Brown on both sides.

SWEDISH PANCAKES

3 eggs 1/2 t salt
1 1/2 C milk Oil for frying 1 C flour

Mix all but oil with hand beater until well blended. Prepare large frying pan by heating to medium hot. Put about 1 teaspoon of oil in a skillet (enough to cover bottom). Pour 3/4 ladle of batter into pan and tilt pan immediately so it covers bottom completely. When it appears "dry on top," turn over. Remove and serve rolled or folded, spread with butter and maple syrup; or roll with strawberries and top with whipped cream.

POPOVERS

Two secrets for popovers: preheat the baking cups and mix batter in blender. Mix only until well mixed, don't over do. Changing half the flour to wheat flour is delicious, but the popovers will not be as high.

POPOVERS (#1)

1 large egg	1 C milk or 1/2 milk/1/2 water
1/2 t salt	1 C flour sifted
1/2 t oil or melted butter	1 t sugar (optional)

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

POPOVERS (#2)

4 eggs	1 t salt
2 C milk	1 T oil
2 C flour	1/2 t vanilla

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

DUTCH BABY POPOVERS

6 Large eggs	2 T butter, melted
1 C flour	2 T shortening
1/2 t salt	1 C milk

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

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

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

Strawberry Sauce: Thaw one 10 ounce package of frozen strawberries. Mix 1/4 cup water and 1 1/2 teaspoon cornstarch in a 1-quart saucepan. Stir in strawberries and 1 teaspoon fresh grated lemon peel. Stir over moderate heat until it comes to a full boil.

CHEESE POPOVER PUFFS

1 C flour	2 eggs
1/2 t salt	1 T margarine-melted
1 C milk	1/4 C shredded cheddar cheese

Combine all ingredients except cheese. Beat at medium speed until smooth; stir in cheese. Heat a well-greased muffin pan in hot oven for 3 minutes. Spoon in batter, filling 2/3 full. Bake at 425° for 15 minutes; reduce heat to 350° and bake 25 minutes until golden brown. Serve immediately. **DO NOT OPEN DOOR** while baking!

COTTAGE CHEESE ROLLS

1/2 C margarine	1 C cottage cheese
1 C flour	

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

Cookies

Almond Butter Balls

1 C. butter
1/4 C. powdered sugar
1 tsp. vanilla extract
1/8 tsp. almond extract

2 C. flour
1 C. almonds
Powdered sugar

Cream butter and sugar until light and fluffy. Add flavorings. Stir in flour and almonds. Blend. Form dough into small 1-inch balls. Place on ungreased cookie sheet. Bake in 350° oven for 20 minutes or less. Roll in powdered sugar while warm. Makes 6 dozen.

Honey Balls

2 C. flour
1 C. margarine
1/4 C. honey

2 tsp. vanilla extract
1/4 C. chopped nuts
Powdered sugar

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

Honey Bunches

3 C. uncooked oats
2 C. flaked coconut
1 C. flour

1 C. butter
1/3 C. honey
1 1/2 C. firmly packed brown sugar

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

Honey Candy Bites

1/2 C. butter
1 C. flour
1/4 tsp. salt
3/4 C. honey

2 Tbsp. milk
1 tsp. vanilla extract
1 1/2 C. flaked coconut
2 C. corn cereal, slightly crushed

In large saucepan melt butter over low heat. Blend in flour, salt, honey and milk. Cook over medium heat, stirring constantly, until dough leaves sides of pan. Remove from heat. Stir in vanilla and 1 cup coconut. Cool. Add cereal; shape into 1-inch balls; roll in 1/2 cup coconut. Store in refrigerator.

Brown Sugar Biggies

1 C. butter, softened
2/3 C. packed brown sugar
1 egg

2 C. flour
1/2 tsp. salt
2 tsp. vanilla extract

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

In large bowl, beat butter and sugar with mixer until pale and fluffy. Beat in egg and vanilla. Stir in flour and salt until a stiff dough forms. Chill dough 30 minutes. Form balls using 1/3 cup dough for each. Place 3 balls on each lightly greased cookie sheet and flatten to 4 1/2-inch diameter (cookies spread about 1 inch during baking). Press in almonds and candies to decorate. Bake in preheated 350° oven for 15 minutes or until edges are lightly browned. Cool on sheet on rack for 3 minutes; remove to rack to finish cooling. Makes 8 cookies.

New Orleans Almond Cookie

1 C. sifted flour
Pinch of salt
1 tsp. grated lemon rind
1/2 C. butter (no substitutions)
1/2 C. sugar

4 large egg yolks
1/2 C. dry milk or wheat germ
1 tsp. salt
1/2 C. nuts
1/2 C. raisins

Sift the flour with the salt. Using your hands, work all of the ingredients together. If the dough appears too soft to roll, chill it in the refrigerator for 45 minutes. Then roll the dough out on a very lightly floured breadboard to a thickness of about 1/4 to 1/3 inch. Cut into circles or heart shapes. Place on a very lightly buttered cookie sheet and bake in a 300° oven for 20 to 25 minutes, or until cookies are set and are a pale golden color. Cool on racks. Makes about 18 cookies. These may be dusted with powdered sugar if desired.

Nut Cookies

3/4 C. shortening
1/4 C. evaporated milk
1/2 tsp. vanilla extract
1 1/2 C. sifted flour

1/2 tsp. salt
6 Tbsp. powdered sugar
1 C. broken walnut meats

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

Peanut Butter Cookies

1 C. peanut butter
1 egg

1 C. sugar

Mix all ingredients. Roll into balls using about 1 tablespoon of dough. Place on ungreased cookie sheet. Press down crisscross with a fork. Bake 12 minutes at 350°. Cool a few minutes on pan lightly before gently removing.

Peanut Butter Log

1 C. peanut butter
1/3 C. powdered milk
1 C. raisins

4 T. honey
Shredded coconut

Blend peanut butter and honey, then work in powdered milk to make a stiff dough. Knead in the raisins to distribute evenly. Roll into a log, 10 inches long and 1 inch thick.

Then roll in coconut. Chill and slice. This can also be made into balls and rolled in coconut, sunflower seeds, sesame seeds, and so on.

Peanut Butter Shortbread

1 C. Butter
1/4 C. Peanut Butter
1 C. Sugar

2 C. All purpose flour
1/4 T. Salt

Cream Butter with Peanut Butter. Combine dry ingredients, and add gradually until mixed thoroughly. Place dough in a one gallon plastic bag and form into a roll. Chill for two hours. Slice to 1/4 inch or cut into fun shapes and place on an ungreased cookie sheet. Bake at 300° till lightly brown (15-20 minutes). Cool 5 minutes and remove.

Creme-Filler Cookies

1 C. butter
2 1/2 to 3 C. flour
1/2 C. wheat germ

1/3 C. soy flour
1/2 C. cream

With pastry blender cut butter into flours until pieces are the size of peas. Pour part of cream over mixture. Toss gently with fork, push to one side of bowl. Pour rest of cream over dry part; mix lightly. Push the moistened part to side. Repeat until all is moistened. Form in ball. Divide in two. On lightly floured surface roll to slightly less than 1/8 inch, cut in rounds with a 1 1/2-inch cutter. Place sugar side up on ungreased cookie sheet. Prick cookies with a fork. Bake at 350° about 8 to 10 minutes. Remove at once. Sandwich the cooled cookies with Almond Creme.

ALMOND CREME

1 1/4 C. sifted powdered sugar
2 Tbsp. butter, softened
Mix all ingredients well.

1/4 tsp. almond extract
2 Tbsp. light cream

Cocoa Cheese Sandwich Cookies

2 C. flour
1/2 tsp. salt
3/4 C. sugar
3/4 C. butter, softened

1/3 C. cocoa
1 egg
1 tsp. vanilla extract

In large mixing bowl combine all ingredients except pecans. Blend well with mixer. Divide dough in half; shape into 2 2-inch rolls. Wrap in waxed paper; chill at least 2 hours. Cut into slices about 1/8 inch thick; place on ungreased cookie sheets. (Garnish half the slices, for tops of sandwich cookies, with small pecan half, if desired.) Bake at 350° for 8 to 10 minutes. Place 2 cookies together with cheese filling, sandwich style, using plain slices for bottoms.

CHEESE FILLING

3 Tbsp. butter, softened
1(3 oz.) pkg. cream cheese
1/4 tsp. salt

1 Tbsp. cream
2 C. powdered sugar

Combine ingredients. Mix thoroughly.

VARIATIONS: Mint extract may be added to the filling mix to make a chocolate mint wafer. Other extracts or fillings may be used, as well.

Coconut Thumbprints

1 1/4 C. all-purpose flour
1/4 tsp. salt
1/2 C. butter
1/3 C. sugar

1 egg, separated
1 tsp. almond extract
1 C. flaked or shredded coconut
1/4 C. currant jelly or preserves of your choice

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

Oatmeal Thumbprints

1 1/2 C. butter or margarine	2 C. flour
1 C. firmly packed brown sugar	1 3/4 C. chopped nuts
1 egg	1/2 tsp. salt (optional)
1 Tbsp. vanilla extract	Fruit preserves, any variety
2 1/2 C. quick oats, uncooked	

Preheat oven to 350°. Beat butter and sugar until fluffy. Beat in egg and vanilla. Add combined oats, flour and salt; mix well. Form 1-inch balls roll in nuts (or nuts can be added to the mix). Place 2 inches apart on ungreased cookie sheet. Press centers with thumb, fill with preserves. Bake 12 to 15 minutes or until light golden brown. Remove to wire rack cool completely. Makes about 4 1/2 dozen cookies.

Thumbprint Cookies

2/3 C. butter	2 egg whites, slightly beaten
1/3 C. sugar	3/4 C. finely chopped walnuts
1 1/2 C. flour	

Cream butter and sugar. Add flour gradually, mixing well. Shape into 3/4-inch balls. Dip into egg whites. Roll in walnuts. Place 1 inch apart on greased cookie sheet. Press down centers with thumb. Bake for 15 to 17 minutes. Cool. Fill centers with jam just before serving.

Thumbprint Cookies

1 C. butter, softened	2 C. whole wheat flour
1/2 C. brown sugar	1/2 tsp. salt
2 eggs, separated	Nuts, finely chopped
1 tsp. vanilla extract	

Beat the butter and sugar with electric beater until smooth and fluffy. Beat in egg yolks and vanilla. Stir in flour and salt. Mix well. Make small balls and dip in egg white and then roll in nuts. Bake for 5 minutes; remove from oven and make a thumbprint in each cookie and bake 8 more minutes. Cool and add small amount of frosting in center.

Banana Cookies

1/2 C. brown sugar	4 C. quick oats
3/4 C. salad oil	1/2 C. chopped walnuts
1 3/4 C. mashed bananas (5 to 6 bananas)	1/2 C. raisins
1/2 tsp. salt	

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

Banana Oatmeal Health Cookies

1 C. packed brown sugar
3/4 C. oil
1 1/2 C. mashed bananas
1/2 tsp. salt

4 C. quick oats
1/2 C. chopped walnuts
1/2 C. raisins

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

Banana Bonanza Cookies

2 2/3 C. flour
1/4 tsp. salt
1 C. powdered sugar
1 C. butter, softened

1/3 C. banana (1 small)
1/2 tsp. vanilla extract
1/2 C. chopped almonds

In large bowl combine all ingredients. Blend well. Chill dough for easy handling. Shape into balls using rounded teaspoon for each. Place on ungreased cookie sheets. Flatten with bottom of glass dipped in sugar Bake at 350° for 10 to 12 minutes. Cool; place flat sides of 2 cookies together with cream cheese filling, sandwich style.

CREAM CHEESE FILLING

1 (3 oz.) pkg. cream cheese, softened
1 1/2 tsp. almond or vanilla extract

1 C. powdered sugar

Blend ingredients together until smooth.

To keep cookies crisp, store filling in refrigerator and fill cookies just before serving.

Cinnamon and Sugar Butterhorns

2 C. flour
1/4 tsp. salt
1/3 C. butter
1 egg yolk

3/4 C. sour cream
1/2 C. finely chopped nuts
3/4 tsp. cinnamon
1/2 C. sugar

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

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

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

Maple-Nut Butterhorns

2 C. flour
1/4 tsp. salt
1/3 C. butter
1 egg yolk
1 C. sour cream
1 tsp. vanilla extract

1/4 C. melted butter
3/4 tsp. cinnamon
1 1/2 C. honey
2 1/2 tsp. maple flavoring
Nuts

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

The next day take honey and mix in maple flavoring (if honey is sugared melt slightly). Divide dough into three parts. On lightly floured board roll each into a 12-inch circle. Spread melted butter over circle, then honey maple mixture. Sprinkle with cinnamon and nuts; cut into 12 pie-shaped wedges. Starting at wide edge, roll up. Place on greased baking sheet with point tucked underneath. Bake 375° for 20 to 30 minutes. Makes 3 dozen.

Chinese Proverb Cookies

2 egg whites
1/2 C. honey
1/3 tsp. salt
1/2 C. melted margarine

1/2 tsp. vanilla extract
1/2 C unbleached flour
2 tsp. instant tea powder
2 tsp. water

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

Puppy Chow

9 C. Chex cereal, uncrushed
1 C. chocolate chips
1/2 C. peanut butter

1/4 C. butter
1 1/2 C. powdered sugar

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

No Bake Cookies

2 C. sugar
1/2 C. margarine
1/2 C. milk
6 Tbsp. cocoa

Pinch of salt
1 C. coconut
1 tsp. vanilla extract
3 C. quick oats

Mix first 5 ingredients and bring to full boil over medium heat. Boil for 2 minutes. Quickly add coconut, vanilla and oats. Blend well. *You could use 1 1/2 cup chocolate chips instead of sugar and cocoa.*

Carrot Cookies

1 c. butter
2 c. flour, sifted
1/2 c. sugar
1/2 tsp. salt
1/2 tsp. cinnamon

1/4 tsp. nutmeg
1 tsp. vanilla
1 egg, beaten
1 c. grated carrots
Powdered sugar

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

Graham Crackers

2 c. whole-wheat flour
2 T. arrowroot
1/2 c. Oil
1 1/2 c. flour
1/2 tsp. salt

1/2 c. molasses
1/4 c. water
1 tsp. vanilla
1/4 c. honey

Mix first 5 ingredients together until crumbly like pie dough. Mix liquids and pour into mixture. Mix thoroughly, knead. Roll out on floured board. Cut into squares, prick with

fork. Use pancake turner to lift onto greased pan, bake at 275°-300° for 30 minutes until slightly brown.

Wheat Germ & Oatmeal Cookies

3/4 c. oil	3/4 c. sifted soy flour
1 c. honey	1/2 c. raisins
2 T. molasses	1/2 c. chopped walnuts
2 eggs	1 tsp. salt
2 tsp. vanilla	1 1/2 c. wheat germ
2 c. milk, powdered	2 c. oatmeal

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

Peanut Butter Cookies

1/2 c. butter	2 eggs
1/2 c. peanut butter	1 1/2 c. flour
1 c. brown sugar	Pinch of salt

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

COCONUT COOKIES

5 eggs, beaten	1/4 t salt
1/2 C sugar	2 C shredded coconut, fresh
1 C matzo meal	2 lemons, juice and grated rind

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

ALMOND MACAROON KISS COOKIES

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

Mix cream cheese, flour, granulated sugar, powdered sugar, almond flavoring together, then add well beaten eggs, then coconut. Cover cookie sheets with heavy paper (such as

grocery sack) cut to fit. Don't grease. Bake at 300° about 30 minutes. Remove from paper with spatula while warm. Top with candy kiss while warm. Makes about 3 dozen.

WALNUT-COCONUT-OATMEAL CHEWS

2 C quick-cooking rolled oats	1 t vanilla
1 C brown sugar	2 eggs, slightly beaten
1/2 C oil	3/4 C chopped walnuts
1/2 t salt	1 C flaked coconut

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

CARROT COOKIES

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

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

SHORT BREAD COOKIES

1 1/2 C butter	1 t vanilla or lemon flavoring
3/4 C sugar	3 1/2 C flour
1 egg	

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

BUTTER PECAN COOKIES

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

Cream butter and sugar, blend in egg. Stir together flour and 1/2 teaspoon salt; stir into creamed mixture. Chill 1 hour. Form into 1" balls; place 2" apart on ungreased cookie

sheet. Flatten in one direction with fork tines; top each with a pecan half. Bake at 375° for 10 to 12 minutes.

PEANUT BUTTER COOKIES

1/2 C margarine	2 eggs
1/2 C peanut butter	1 1/2 C flour
1 C brown sugar	Pinch of salt

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

RAISIN CLUSTERS (No-Bake Cookies)

1/2 C margarine	1 t vanilla
3/4 C sugar	1/2 C chopped nuts
1 C chopped raisins	2 1/2 C puffed wheat
1 egg, beaten	1/4 t salt
1 T milk	Shredded coconut

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

MOLASSES CRUNCH

1 1/2 C semi-sweet chocolate chips	1 T water
1 1/2 C toasted ready to eat, crisp rice cereal	1/4 C light molasses
1 T butter	1/2 C raisins

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

CORNFLAKE COOKIES

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

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

UNLEAVENED PECAN CANDIES

1 C butter	2 1/4 C flour
3/4 C sugar	1 C ground pecans
1 1/2 t vanilla	

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

NO-BAKE FUDGE COOKIES

2 C quick oats, uncooked	2 C sugar
1 C chocolate chips	1/4 t salt
1 C raisins	1/2 C milk
1/2 C coconut	1 t vanilla
1/2 C chopped nuts	1/4 lb butter or margarine

Add first five ingredients in a large bowl. Bring next five to a boil. Combine together and stir until chocolate chips melt. Cool slightly and drop by spoon on wax paper. Let stand until firm. *For variety:* use 3/4 cup chocolate chips and 1/4 cup of butterscotch. Add several tablespoons peanut butter to boiled mixture. Add 1/4 to 1/2 cup wheat germ to oat mixture.

ALMOND BUTTER BALLS

1C butter	1/8 t almond extract
3 T confectioners sugar	2 C sifted flour
1 t vanilla	1C chopped almonds

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

APPLESAUCE COOKIES

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

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

MEXICAN WEDDING CAKES

1 C butter	2 C flour
1/2 C powdered sugar	1/8 t salt
1 t vanilla	1/2 C chopped pecans

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

WHEAT-GERM & OATMEAL COOKIES

3/4 C oil	3/4 C sifted soy flour
1 C honey	1/2 C raisins or dates
2 T molasses	1/2 C chopped walnuts
2 eggs	1 t salt
2 t vanilla	1 1/2 C wheat germ
2 C milk powder, sifted	2 C oatmeal

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

PEANUT BUTTER TREATS

1/2 C honey	Dash salt
1/2 C peanut butter	1/2 C nonfat dry milk
1/2 C confectioners sugar	1 C cornflakes

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

HEALTHY HONEYS

(A no-cook treat the kiddies can make)

1 C chunky peanut butter	3 C <i>Wheat Chex</i> cereal crushed to 1 1/2 C
1 C honey	1 C nonfat dry milk
2 C <i>Rice Chex</i> cereal crushed to 3/4 C	

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

PEANUT BUTTER QUICKIES

2 C crunchy peanut butter
2 eggs, beaten

2 C sugar
1 t vanilla

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

BAR COOKIES

OATMEAL & APPLE-BUTTER BARS

1 1/4 C flour
1 C packed brown sugar
3/4 C butter or

3/4 C margarine—cut in pieces
1 1/4 C quick-cooking oats
3/4 C apple butter

In a large bowl mix flour and sugar. Cut in butter until mixture resembles coarse crumbs. Stir in oats until well blended. Press half the mixture (about 2-1/2 cups) firmly in greased 8" square pan to form compact layer. Spread apple butter to within 1/2" of edges. Sprinkle remaining oats mixture over apple butter; press carefully but firmly. Bake in preheated 350° oven about 40 minutes or until lightly browned. Cool in pan on rack. Cut in 1 "x 4" bars or 2" squares. Makes 16.

SPICY NUT BARS

1/2 C butter
1/2 C shortening
1 C sugar
1/2 t cinnamon
1 t vanilla

1/4 t nutmeg
1 egg
2 C flour
1/2 t salt
1/3 C chopped nuts

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

UNLEAVENED BROWNIES

2/3 stick butter
2 squares unsweetened
chocolate
1 C sugar

2 eggs
1/2 C flour
1 t vanilla
Pinch salt

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

BUTTERSCOTCH BROWNIES

1/2 C butter	1 t vanilla
1 C brown sugar	1 C flour
2 eggs	1/4 t salt

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

EASY ALMONDCRUNCH BARS

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

Mix first four ingredients. Spread in 9" x 13" ungreased dish. Bake at 350°, 10-20 minutes until golden brown. In small bowl, combine remaining ingredients and drizzle over warm bars. Cut while warm.

SAUCEPAN BROWNIES

1/2 C butter or margarine	1 oz unsweetened chocolate
1 C sugar	2 eggs, slightly beaten
3/4 C flour	1 t vanilla
1/2 C chopped pecans	

Preheat oven to 350° Melt butter in heavy saucepan with chocolate, over low heat. Remove from heat and cool slightly. Add sugar, then mix in eggs. Stir in flour, vanilla and pecans. Spread into well greased 8"x 8"x2" pan. Bake 30-35 minutes. Cool in pan and cut.

OLD WORLD RASPBERRY BARS

2 1/4 C flour	1 C butter—soft
1 C sugar	1 egg
1 C chopped pecans	10 oz raspberry preserves

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

ORANGE GUMDROP CHEWS

3 eggs	1 1/2 C orange slices, cut up
1 T water	1 1/4 C coconut
2 C brown sugar	1/2 C broken nuts
1/2 t salt	2 C sifted flour

Beat eggs with water till foamy. Slowly add sugar and salt, beating until light and fluffy. Mix candy, coconut, nuts and flour well and add to egg mixture. Spread in greased 15 1/4"x 10 1/2"x 1" jelly roll pan. Bake at 375° for 18-20 minutes or until done. Cool. Cut in bars.

CREAM CHEESE ALMOND SQUARES

1/2 C soft butter	1 T lemon rind
2 T sugar	1 C chopped almonds, toasted
2 T milk	1 C sifted powdered sugar
1/2 t grated lemon rind	1 T water
16 oz soft cream cheese	1 t cinnamon
1 C sugar Toasted sliced almonds	1 egg, lightly beaten

Mix butter, sugar, milk and 1/2 teaspoon lemon rind, add flour and mix. Press into 9" pan and set aside. Mix cheese, sugar, egg and 1 teaspoon lemon rind, add chopped almonds and pour into pan. Bake 1 hour and 10 minutes at 300°. Mix sugar, water and cinnamon. Spread on hot dessert and let cool. Chill 3-4 hours, cut and garnish with almonds.

DREAM BARS

1/2 C soft butter or margarine	1 t vanilla
1/4 t salt	2 eggs
1/2 C brown sugar	1 C corn flakes firmly packed
1 C shredded coconut	1 C sifted flour
1 C walnuts	1 C brown sugar, firmly packed

Mix 1/2 cup brown sugar, flour and butter. Press into greased 12"x8" x 1" pan. Bake 15 minutes at 350°. Mix eggs with 1 cup brown sugar till light and fluffy. On low speed, add remaining ingredients—just until mixed. Spread on other layer. Bake 20 minutes ... butter while warm.

CRISPY DATE BARS

1 C flour	2 C crispy rice cereal
1/2 C brown sugar	1 C chopped nuts
1/2 C soft butter	1 t vanilla
1 C chopped dates	2 C powdered sugar
1/2 C sugar	1/2 t vanilla

1/2 C butter
1 egg beaten

3 oz soft cream cheese

Combine first 3 ingredients, press into 11 "x7" or 9" square pan. Bake at 375° to 12 minutes till golden brown. In medium saucepan, combine date, sugar and butter. Cook over low heat till mixture comes to a boil, stirring constantly. Simmer 3 minutes. Blend about 1/4 cup hot mixture into 1 beaten egg. Return to sauce pan. Cook until mixture bubbles. Remove from heat. Stir in 2 cups crispy rice cereal, 1 cup of chopped nuts and 1 teaspoon of vanilla. Spread over baked crust and cool. Combine powdered sugar, vanilla and cream cheese, beat on low speed until smooth. Spread over cooled filling. Cut into bars.

PINEAPPLE CHEESECAKE BARS

1/2 C sweet cream butter

1/4 C sugar

1 1/4 flour

1 egg

1 T lemon juice

1/3 C sugar

1/2 C candied pineapple—diced

1 T grated orange peel

8 oz cream cheese, soft

In bowl, cut butter in chunks. Add flour, sugar and orange peel and beat on low speed, scraping sides of bowl often till well mixed. Reserve 1/2 cup crumb mixture and set aside. Press the rest into ungreased 8" square baking dish. Bake near center of 350° oven for 12 to 17 minutes. In the same bowl, mix the rest of ingredients except pineapple. Beat on medium speed till light and fluffy. Add pineapple. Spread over baked crust (hot). Sprinkle with remaining crumb mixture. Return to oven. Bake 15-20 minutes. Cool completely. Cut. Cover. Store in refrigerator.

RAISIN SQUARES

1 C raisins or dates

1/2 C brown sugar

2 T lemon juice

3 T honey or molasses

Grated rind of 1 lemon

1 1/3 C oatmeal

1 C water

1 1/4 C wheat flour

6 T butter

1/2 t salt

1 t oil

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

QUICK OATMEAL BARS

1/2 C margarine—melted
3/4 C chopped nuts

1 1/2 C quick rolled oats
1/2 C sugar

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

Brownies

1 1/4 C. all-purpose flour
1/2 tsp. salt
3/4 C. cocoa powder
2 C. sugar

2/3 C. butter, melted
1 tsp. vanilla extract
4 eggs
1 C. sliced nuts

Preheat oven to 350°. Grease 13x9-inch baking pan. In one bowl, mix flour, salt, cocoa. Mix well. In another bowl, mix sugar and butter. Add vanilla and eggs. Beat well. Add nuts. Stir until well distributed. Add flour mixture. Stir until well blended. Spread in pan. Bake 30 minutes or until brownies start to pull away from the sides of pan. Do not overbake.

Chocolate Brownies

6 Tbsp. plain yogurt
1/2 C. frozen egg substitute, thawed or 2 slightly beaten egg whites
1 C. granulated sugar
1/2 C. cocoa powder
1 tsp. vanilla extract

1/2 C. all-purpose flour
1/4 C. finely chopped walnuts (optional)

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

Chocolate Nut Toffee Bars

1 C. butter or margarine, softened
1 (14 oz.) can sweetened condensed milk (NOT evaporated milk)
1 C. powdered sugar
1 1/4 C. unsifted flour
1/3 C. Hershey's cocoa

2 tsp. vanilla extract
1 C. (6 oz.) semisweet chocolate chips
1/2 C. chopped pecans

Preheat oven to 350°. Reserve 2 tablespoons butter. In large mixer bowl, beat remaining butter 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 butter 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 Chocolate Cookie Bars

1 3/4 C. unsifted flour	1 (12 oz.) pkg. chocolate chips
3/4 C. powdered sugar	
1 (14 oz.) can sweetened condensed milk (NOT evaporated milk)	
1/4 C. cocoa powder	1 tsp. vanilla extract
1 C. cold margarine or butter	1 C. walnuts, chopped

Preheat oven to 350°. In bowl, combine flour, sugar and cocoa powder; cut in margarine until crumbly. Press on bottom of 13x9-inch pan. Bake 15 minutes. In saucepan, melt 1 cup chocolate chips with sweetened condensed milk and vanilla. Pour over crust; top with walnuts and remaining chips, and press down firmly. Bake 20 minutes or until set. Cool. Cut into bars. Makes 24 to 36 bars.

Apple Pie Squares

Prepare recipe for 2 crust, 9-inch pie, omitting the liquid. Pat half of dough in a 9-inch square pan. Bake at 375° for 8 minutes. Cool slightly. Add large can apple pie filling. Sprinkle rest of dough over apples. Turn oven to 425° bake until nicely brown on top, 35 to 45 minutes (or longer).

Banana Oat Bars

3/4 C. butter or margarine, softened	1/2 tsp. salt
1 C. packed dark brown sugar	4 C. uncooked old fashioned oats
1 egg	1 C. raisins
1 1/2 C. mashed ripe bananas (about 5 medium)	
1/2 C. chopped walnuts	

In large bowl, cream butter and sugar until light and fluffy. Beat in egg bananas and salt. Stir in remaining ingredients. Pour into greased 13x9-inch baking pan. Bake in 350° oven for 1 hour or until toothpick comes out clean. Cool completely and cut into 2x1-inch bars. Makes 48 bars.

Cherry Squares

1 C. butter or margarine, softened
1 1/2 C. sugar
4 eggs, well beaten
1 Tbsp. vanilla extract
1 Tbsp. lemon or orange extract
2 C. sifted all-purpose flour

1 (15 1/2 oz.) can cherry pie filling or other fruit

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

Lemon Bars

1 C. butter, room temperature
2 C. flour
1/2 C. powdered sugar
4 eggs
2 C. granulated sugar
1/4 C. lemon juice
1/4 C. flour

Mix butter, flour and powdered sugar until small crumbs form. Pat firmly into a 13x9-inch pan. Bake 15 minutes at 325°. While baking, mix in a blender all other ingredients. Pour over baked crust. Bake for 25 minutes at 325°. Sift small amount of powdered sugar over all after baking. Remove from pan when cool. Makes 24 to 30 bars.

Candy-Topped Oatmeal Bars

1 C. butter
1/2 C. sugar
1/2 C. brown sugar
2 egg yolks
1 C. flour
1 C. rolled oats
6 Hershey bars (1 ounce each)
2 Tbsp. butter
1/2 C. chopped nuts

Mix butter, sugars and egg yolks thoroughly. Stir in flour and rolled oats. Spread in greased and floured 13x9-inch pan. Bake in 350° oven for 20 to 25 minutes. Melt Hershey bars and 2 tablespoons butter together and blend. Spread over cooled cookie layer; sprinkle with nuts, and cut into bars.

Caramel Toffee Bars

1 C. butter or margarine (room temperature)
3/4 C. brown sugar (packed)
1 egg yolk
2 C. flour
1/8 tsp. salt
1 tsp. vanilla extract
8 oz. milk chocolate morsels
1/2 C. coconut (optional)

Cream butter and sugar. Add egg yolk. Beat until light. Stir in flour, salt and vanilla to make a moist crumbly mixture. Pat firmly into a lightly greased 13x9-inch pan. Bake in 350° oven for 20 minutes or just until golden brown. Sprinkle with chocolate morsels as soon as you remove from oven. Spread morsels over top as they melt to make an icing. Sprinkle with coconut if desired. Cool and cut into bars. Keep in air-tight container for freshness.

Layered Cookie Bars

1 C. flour	1 1/2 C. coconut
1 C. quick oats	1 (8 oz.) pkg. chocolate chips
1/2 C. butter or margarine	1 (8 oz.) pkg. butterscotch chips
3/4 C. brown sugar	1 C. chopped nuts

Mix together first 4 ingredients and press as crust in a 13x9-inch baking dish. Then add the rest of ingredients and bake for 25 minutes at 350°.

Granola Bars

3 1/2 C. quick oats	1/3 C. peanut butter
1 C. raisins	1/2 C. firmly packed brown sugar
1 C. chopped nuts	1 egg, beaten
1/3 C. honey or molasses	1/2 tsp. vanilla extract
1/3 C. butter, melted	1/2 tsp. salt

Combine all ingredients; mix well. Press firmly into well greased 15x10 inch jelly roll pan. Bake in preheated oven at 350° about 20 minutes. Cool; cut into bars and store in tightly covered container in cool, dry place or in refrigerator. When using 13x9-inch pan or baking dish, bake at 325° for 30 to 35 minutes.

VARIATIONS: In place of raisins and nuts, use coconut, sunflower seeds, carob chips, etc. In place of 1/3 cup peanut butter, use another 1/3 cup butter.

Oatmeal & Apple-Butter Bars

1 1/4 c. flour	3/4 c. apple butter
1 c. packed brown sugar	1 1/4 c. Oats
3/4 c. butter, cut in pieces	

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

Quick Oatmeal Bars

1/2 c. butter
1 1/2 c. Oats

3/4 c. chopped nuts
1/2 c. sugar

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

Raisin Squares

1 c. raisins
2 T. lemon juice
Grated rind of 1 lemon
1 c. water
6 T. butter
1 tsp. oil

1/2 c. brown sugar
3 T. honey or molasses
1/3 c. oatmeal
1 1/4 c. wheat flour
1/2 tsp. salt

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

Butterscotch Brownies

1/2 c. butter
1 c. brown sugar
2 eggs

1 tsp. vanilla
1 c. flour
1/4 tsp. Salt

Mix all ingredients together and pour into greased 8-inch pan. Bake for 30 minutes at 350°.

Cakes

Apple Pudding Cake

1 C. margarine	2 tsp. cinnamon
2 C. flour	2/3 C. sugar
2 Tbsp. sugar	1 lg. pkg. vanilla pudding
3 to 4 C. peeled, sliced apples	Whipped topping

Mix margarine, flour and 2 tablespoons sugar with pastry blender and press into a 13x9-inch pan. Coat apples with cinnamon and 2/3 cups sugar and spread over crust. Bake for 45 minutes at 350°. During last 10 minutes, cook vanilla pudding as directed. Pour hot pudding over hot cake. Cool and refrigerate. When cold top with whipped topping.
Do not use canned apples or instant pudding.

Cherry Cheese Cake

CRUST

1 heaping C. flour	1/2 C. butter or margarine
1 Tbsp. Sugar	

Mix until crumbly, spread evenly in 1 3x9-inch pan and bake at 325 ° until pale brown or tan, about 12 minutes. While crust is cooling, mix:

1 C. powdered sugar	1(8 oz.) pkg. cream cheese
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Beat until smooth and creamy. Spread on baked, cooled crust.

2 envelopes Dream Whip

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

Cream Puff Cake

1 C. hot water	4 eggs
1/2 C. butter	1 (3.4 oz.) pkg. pudding mix, any flavor
1/4 tsp. salt	1 (8 oz.) pkg. cream cheese
1 C. flour	1 (12 oz.) container whipped topping

Bring water, butter and salt to a boil. Add flour all at once. Beat eggs in one at a time. Spread out in a 13x9-inch pan. Bake at 350° for 60 minutes or until top is crisp and golden brown. Cool. Mix together pudding and cream cheese. Spread over crust. Top with whipped topping. Refrigerate. Makes 10 to 12 servings.

Chocolate Caramel Cheesecake

CRUST

1/2 C. semisweet chocolate mini-morsels
1 1/2 C. oats
1/4 C. firmly packed brown sugar

1/3 C. margarine or butter
1/2 C. all-purpose flour

FILLING

2 (8 oz.) pkg. cream cheese, softened
1 tsp. vanilla extract
1/2 C. semisweet mini-morsels
1 (19.5 oz.) Jar Mrs. Richardson's Butterscotch Caramel Fudge

2/3 C. sugar
2 eggs

Preheat oven to 350°. Grease bottom and side of 9-inch springform pan or 9x9-inch baking pan. For crust, melt morsels and margarine in large saucepan over low heat; cool slightly. Stir in oats, flour and brown sugar; mix well. Press firmly onto bottom and 1 inch up side of pan. Bake 8 minutes. Cool completely. Pour 1 cup butterscotch caramel fudge on top of cooled crust. For filling beat cream cheese, sugar and vanilla at medium speed with electric mixer until creamy. Add eggs, one at a time, beating well; stir in morsels. Pour over butterscotch caramel fudge. Bake 40 to 50 minutes or until center is set. Chill 8 hours or overnight. Remove rim. To serve drizzle with 1/3 cup butterscotch caramel fudge.

Lemon Pudding Cake

4 eggs, separated
1/3 C. lemon juice
1 tsp. grated lemon peel
1 Tbsp. melted butter
1 1/2 C. sugar

1/2 C. flour
1/2 tsp. salt
1 1/2 C. milk
Whipped cream

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

Pour into a 1 1/2-quart baking dish. Set in a pan of hot water. Bake at 350° for 50 minutes or until lightly browned. Serve warm and top with whipped cream. *This produces a light cake on top with a layer of lemon pudding on the bottom.*

Macaroon Cake

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

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

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

Mississippi Mud Cake

CAKE

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

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

ICING

1 C. butter	1 lb. powdered sugar
1/3 C. cocoa	1 C. chopped pecans
1/2 C. evaporated milk	

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

Rich Cream Cheesecake

SHORTBREAD

1 1/3 C. all-purpose flour
1/2 C. butter, cut in small pieces
1/4 C. plus 1 Tbsp. sugar

1 egg yolk, reserve white
Pinch of salt
Grated peel of 1/2 lemon

FILLING

1 C. milk
1 C. granulated sugar
Pinch of salt
Grated peel of 1 lemon
4 egg yolks

2 envelopes unflavored kohser gelatin
3 Tbsp. water
2 C. whipping cream
2 (8 oz.) pkg. cream cheese
Powdered sugar

To make shortbread, sift flour into a large bowl. Dot with butter. Make a well in the center and add sugar, egg yolk salt and lemon peel. Working from the center outwards, quickly knead all ingredients to a smooth dough. If too crumbly, add a small amount of reserved egg white until consistency is right. Press into a ball and wrap in plastic wrap. Refrigerate 30 minutes.

Preheat oven to 375°. Grease 1 large baking sheet and bottom only of 10 inch springform pan. On a floured surface or between 2 sheets of plastic wrap, roll out dough to make 2 10-inch rounds. Place 1 round on baking sheet and pierce all over with a fork to prevent it from rising unevenly during cooking. Place the other round on the bottom of the springform pan. Bake both rounds for 8 to 10 minutes or until golden brown. While still warm, cut round which was pierced with a fork into 12 equal pieces (or more for smaller portions). Cool both on racks.

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

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

VARIATIONS: For a less lemony flavor, put only peel of 1/2 lemon into the filling. You can also add fresh or frozen fruit to the filling. If you use frozen, thaw, drain and sweeten to taste. For fresh, wash and dry fruit and sprinkle with sugar. Allow fruit to sit for a few

Cherry Cheese Cake

1/4 c. butter	8-oz. pkg. cream cheese, soft
2/3 c. whole-wheat flour & Miller's bran	1/2 tsp. vanilla or almond extract
1 egg	1/3 c. sugar
2 T. sugar	1 tsp. lemon extract
1/4 tsp. cinnamon	1 c. sour cream
3 T. sugar	

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

UNLEAVENED CHOCOLATE CAKE

1 1/2 C flour	2 T corn syrup
2 C sugar	4 eggs
1 C vegetable shortening	2 T vanilla
8 T cocoa	

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

APPLESAUCE LOAF CAKE

1/4 C honey or pure maple syrup	1 t cinnamon
1/2 t ground cloves	1 egg
1/3 C corn oil	1 C raisins
1 3/4 C whole wheat flour	1 C thick applesauce
1/2 t salt I C nuts (optional)	

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

SURPRISE CUP CAKES

4 squares semi-sweet chocolate	4 eggs
2 sticks margarine	1 C flour
1/2 t burnt sugar flavoring (optional)	1 3/4 C sugar
3/4 C pecans, chopped	1 tsp vanilla

Melt chocolate and margarine and flavoring. Add pecans; set aside. Mix, but do not beat eggs. Add flour and sugar. Fold into chocolate mixture. Spoon into muffin tins lined with

cup liners. Fill about 2/3 full. Bake 325° for 35 minutes. Makes about 1 1/2 dozen. Frosting is optional.

TUNNEL OF FUDGE CAKE

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

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

GOLDEN WESTERNER CAKE

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

Fill emptied sugar carton with flour—sifted three times. Have eggs and butter at room temperature. Cream butter, add powdered sugar and beat until fluffy. Add eggs one at a time, beating well after each. Sift flour 3 times, fill empty sugar carton with flour, and add gradually to batter. Add flavorings and mix well. Bake in a greased and floured bundt pan at 325° for 1 1/2 hours. If desired, sprinkle with powdered sugar or serve with ice cream and fruit.

COCONUT CAKE

1 C oil	2 C flour
2 C sugar	1 t salt
1 t coconut flavoring	1 can (3 1/2 oz) coconut
6 whole eggs	

Cream oil and sugar, add coconut flavoring and beat. Add eggs. Sift flour and salt together and fold in coconut. Bake in well-greased tube pan at 325° for 1 hour 10 minutes. Icing: Mix 1 1/2 cup powdered sugar, 3/4 cup of boiling water, and 3 scant teaspoon coconut flavoring in a saucepan. Bring to boil; boil 1 minute. Pour mixture over cake and return to oven for 3 minutes.

RUM CAKE

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

Cream butter, shortening and sugar well. Add eggs one at a time, add milk and extracts. Sift flour and salt together and beat in a small portion at a time. Bake in tube pan for 1 hour 15 minutes. at 300°.

Glaze: Melt 2 teaspoon butter, add 3 ounces of frozen orange juice concentrate and 1 cup confectioners sugar. Mix well and spread onto cooled cake.

CREAM CHEESE POUND CAKE

1 1/2 C butter	1 1/2 t vanilla
8 oz cream cheese	1 t salt
3 C sugar	3 C flour
6 eggs	

Cream butter, cheese, sugar, salt and vanilla until fluffy, add eggs one at a time, beating well after each. Gently fold in flour. Bake in large greased and floured bundt pan, for 1 1/2 hours at 300°.

POUND CAKE (1)

1 lb butter	6 eggs total—add 2 eggs with each cup of flour
2 C sugar (preferable raw sugar)	t vanilla
2 1/2 C flour-whole wheat	1/3 C sweet cream preferable

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

POUND CAKE (2)

1 C margarine or butter	1 1/2 t vanilla
4 eggs	1/4 t salt
1 C sugar	1/4 t ground nutmeg
2 C flour	

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

PIE CRUSTS

FLAKY PIE CRUST (2-9" pastries)

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

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

GRANOLA CRUMB CRUST (8" or 9" pie)

2 C Granola	1/4 cup melted butter
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Crush cereal. Combine with butter and press into pie pan. Bake 5 minutes at 350°. Cool before filling.

CHEESECAKE CRUST

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

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

Pies/Pastries

Chocolate Pie

2 squares baking chocolate	3 eggs
3/4 C. butter	1/8 tsp. salt
1 C. plus 2 Tbsp. Sugar	1/4 tsp. vanilla extract

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

Cream Cheese Pie

CRUST

1/2 C. butter

3/4 C. flour

1/2 C. rolled oats

1/2 C. chopped walnuts or pecans

2 Tbsp. sugar

Melt butter. Stir in remaining ingredients. Mix well and pat into 9-inch pie pan. Bake at 350° for 12 minutes or until very light brown. Do not overbake. Let cool.

FILLING

12 oz. cream cheese, softened

2 tsp. vanilla extract

2 eggs

3/4 C. sugar

Combine all filling ingredients and beat at high speed until smooth and light. Pour into crust. Bake at 350° for 15 to 20 minutes. Remove from oven; allow to cool 5 minutes. Spread on topping and bake 10 minutes longer. Refrigerate 5 hours to thoroughly chill.

TOPPING

3 1/2 Tbsp. Sugar

1 tsp. vanilla extract

1 C. sour cream

Blend together. For a variation, I sometimes line the crust with pineapple rings before pouring in filling.

Fresh Peaches 'N' Cream Pie

1 pastry shell

3/4 C. sugar

3 Tbsp. flour

1/8 tsp. salt

1/4 tsp. cinnamon

1 C. whipping cream

4 C. fresh or frozen sliced peaches

Mix dry ingredients and sprinkle over peaches arranged in shell. Pour cream over all and bake at 400° for 35 to 40 minutes. *This is a delicious fresh tasting one crust pie. Don't be tempted to mix the dry ingredients and cream together before pouring on peaches. I don't know why, but it doesn't work as well as putting them on separately.*

Ice Cream Pie

1/2 C. margarine, melted
1 C. brown sugar, packed
3 C. corn flakes, crushed
1 qt. vanilla or French vanilla ice cream, softened

1 C. chopped nuts
1 C. coconut

Mix all of the above, except ice cream, reserving about 3/4 cup of crumbs. Press remaining into 9-inch pie pan. Fill with 1 quart softened vanilla or French vanilla ice cream. Sprinkle reserved crumbs on top. Freeze for several hours. Makes approximately 8 servings.

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

Baklava

1 1/2 C. butter cut into 1/4 inch bits
40 sheets filo pastry, each about 12x16 inches thoroughly defrosted if frozen
1/2 C. vegetable oil
4 C. shelled walnuts pulverized in a blender or with a nut grinder

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

Preheat the oven to 350° and stir the vegetable oil into the clarified butter. Using a pastry brush coat the bottom and sides of the 13x9-inch baking dish with about 1 tablespoon of the butter mixture. Fold a sheet of phyllo in half crosswise, lift it up gently and unfold it into the prepared dish. Press the pastry flat, fold down the excess around the sides and flatten it against the bottom.

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

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

With a small, sharp knife score the top of the pastry with parallel diagonal lines about 1/2 inch deep and 2 inches apart, then cross them diagonally to form diamond shapes. Bake in the middle of the oven for 30 minutes or until the top is crisp and golden brown.

SYRUP (Make while baklava is baking)

1/2 C. honey

1/2 C. water

1/2 lemon, cut in quarters

1 C. sugar

Boil together the honey, sugar, water and lemon until it thickens a bit, about 20 minutes. Remove the lemon and pour syrup over the baklava as soon as it is removed from the oven. Let stand and when it is cool, it is ready to serve. Cut the cooled baklava into diamond shaped serving pieces. Makes 1 13x9-inch pastry.

Pierogi

CRUST

2 C. flour

1 large egg or two small ones

1/2 tsp. salt

1/3 to 1/2 C. water

FILLING

1 C. dry cottage cheese

1 egg, beaten

1/2 tsp. salt

1/4 tsp. pepper

1 Tbsp. chopped chives

Mix flour, egg and salt. Stir in water until a stiff dough forms. Divide dough in half; roll paper thin; cut circles, and place a teaspoon of fill on it. Moisten edges. Fold over and seal edges. Drop into boiling salted water, cook 3 to 5 minutes. Remove and serve with melted butter or fry pan with butter until golden brown. *These can be filled with any filling such as a meat or fruit filling.*

Tin Roof Pie

1/3 c. peanut butter

1 T. light corn syrup

2 c. cornflakes

1 qt. vanilla ice cream

Chocolate syrup

Chopped salted peanuts

Mix peanut butter, syrup and flakes. Press on bottom and sides of buttered 9-inch pie pan. Spread on ice cream, cover and freeze firm. To serve, drizzle with chocolate syrup and nuts.

Impossible Pie

4 eggs	1/2 - 1 c. sugar
1/2 c. butter	1 c. coconut
1/2 c. flour	2 tsp. vanilla
2 c. milk	

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

Fruit Tart

9-inch pie shell, baked	1/2 c. apricot preserves
1 (15 1/2-oz.) can pineapple tidbits	1 c. strawberries, halved
8 oz. cream cheese, soft	

Drain pineapple, keeping juice. Beat 3 tablespoons of pineapple juice, cheese and 1/4 cup preserves until smooth and blended. Pour into shell. Arrange fruits on top. In a saucepan, mix remaining preserves and 1 teaspoon of pineapple juice. Heat on low until it starts to boil. Pour over fruit. Chill. Makes 8 servings.

Flaky Pie Crust

3/4 c. shortening	1/2 tsp. Salt
2 c. sifted flour	1/4 - 1/2 c. ice water

Combine flour, salt and shortening. Mix with pastry cutter until flour and shortening are crumbly. Pour enough ice water into flour mixture to make a stiff dough. Divide in half and turn each portion onto a well-floured board. Sprinkle dough liberally with flour and make into a ball. Surface of dough should not be sticky. Using rolling pin, roll out into desired shape. Makes 2 (9-inch) shells

FUDGE PECAN PIE

3 eggs	1/4 C sugar
1 C light Karo syrup	1 t vanilla
2 T butter, melted	Milk chocolate chips

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

TIN ROOF PIE

1/3 C creamy peanut butter	1 qt vanilla ice cream, softened
1 T light corn syrup	Chocolate syrup
2 C corn flakes	Chopped, salted peanuts

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

BUTTERMILK PIE

1/2 C butter	1 1/2 t vanilla
3 eggs	1 1/2 C sugar
2 T flour	1 t lemon extract
2/3 C buttermilk	

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

IMPOSSIBLE PIE

4 eggs	1/2 to 1 C sugar
1/2 C margarine	1C coconut
1/2 C flour	2 t vanilla
2 C milk	

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

FRUIT TART

9" pie shell, baked and cooled	15 1/4 oz can of pineapple tidbits
8 oz cream cheese, soft	1/2 C apricot preserves
1 C strawberries, halved	

Drain pineapple, keeping juice. Beat 3 tablespoons of pineapple juice, cheese and 1/4 cup preserves until smooth and blended. Pour into shell. Arrange fruits on top. In a saucepan, mix remaining preserves and 1 teaspoon of pineapple juice. Heat on low until it starts to boil, pour over fruit. Chill. 8 servings.

OTHER DESSERTS

CHOCOLATE DELIGHT

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

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

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

CHERRY CHEESE CAKE

1/4 C butter	1/3 C raw sugar
2/3 C whole wheat flour and Miller's bran	1 egg
1 t lemon extract	1/2 t vanilla or almond extract
2 T raw sugar	1 C sour cream
1/4 t cinnamon	3 T raw sugar
8 oz pkg cream cheese (soft)	

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

APPLE CRISP

3 pared sliced apples	1 1/2 t lemon juice
1/2 t cinnamon	1/2 C flour
1/4 t salt	1/2 C rolled oats
1/4 C water	3/4 C brown sugar
1/3 C butter	

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

WHOLE-WHEAT TURNOVERS

1/4 t salt	1/2 C coconut
1 1/2 C whole-wheat flour	1/2 raisins
1 T brown sugar	1/4 C chopped pecans
1/2 C butter, softened	1/2 C powdered sugar
1/2 C apricot preserves	1/2 T vanilla
1/2 C sour cream	Milk

Stir together flour, brown sugar and salt. Cut in butter to coarse crumbs. Add sour cream, mixing till ball forms. Divide into 10 portions. On lightly floured surface, roll each portion in to a 4 1/2" circle. Combine preserves, coconut, raising and nuts. Place 2 tablespoon filing on each circle. Fold one side of dough over filing, seal edges by pressing with tines of fork. Bake on ungreased baking sheet at 375° for 25 minutes. Cool slightly on rack. If desired, drizzle with powdered sugar, vanilla and milk.

Walnut Pumpkin Torte

1 C. flour	1(14 oz.) can sweetened condensed milk
1/4 C. brown sugar	1 tsp. pumpkin pie spice
1/3 C. butter	1/2 tsp. salt
1/2 C. walnuts, chopped medium fine	1 C. hot water
4 oz. cream cheese, softened	Whipped cream
1 lg. egg	Chopped walnuts
1(1 lb.) can pumpkin	

Combine flour and brown sugar. Cut in butter until coarse. Add walnuts. Press into 8 or 9-inch springform pan. Bake crust 20 minutes at 350°. Beat cream cheese and egg. Add pumpkin, milk, spice and salt. Beat until smooth. Stir in hot water. Pour into baked crust. Bake 60 minutes. Chill thoroughly. Serve with whipped cream and chopped.

Apple Crisp

6 to 8 medium apples	1/2 C. flour
1/4 C. sugar	3/4 C. brown sugar
1/2 tsp. cinnamon	1/4 C. oats
1/4 C. butter	

Peel the apples and slices into a buttered baking dish. Sprinkle with sugar and cinnamon. Combine the butter, flour, brown sugar and oats. Spread mixture on top of apples. Bake until apples are soft and top is golden brown. Serve with whipped cream or ice cream.

Cherry Crisp

2 1/2 C. flour
1 Tbsp. sugar
1 tsp. salt

1 C. shortening
2 egg yolks, beaten
1/2 C. milk

Combine the above ingredients. Form 2 balls. Roll out to cover a 15x10 inch jellyroll pan. Fill with thickened cherries, apples or blueberries. Cover with rest of dough. Seal edges and flute. Beat egg whites with 1 tablespoon sugar, spread on top. Bake 400° for 25 to 30 minutes. Cut in squares and serve. Serves 12.

Banana Split Dessert

2 C. whole wheat flour
1 C. butter
3/4 C. brown sugar
1/2 C. nuts or oats (optional)
1/3 C. water
2 pkg. instant vanilla pudding

2 1/2 C. cold milk
1 (8 oz.) pkg. cream cheese
3/4 C. powdered sugar
1 (8 oz.) container Cool Whip
1 large can crushed pineapple
Sliced bananas

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

Miniature Cheesecake Jewels

3 (8 oz.) pkgs. cream cheese
1 C. granulated sugar
1/4 tsp. salt
1 tsp. vanilla extract

5 eggs
2 C. sour cream
Assorted fruits
Walnuts or sliced almonds

Beat cream cheese in bowl at medium speed of electric mixer until smooth. Gradually beat in sugar. Blend in salt and vanilla. Add eggs, blending well. Spoon mixture into paper lined muffin pan cups, filling almost full.

Bake at 325° for 30 minutes or until set. Cool in pans for 5 minutes. Remove. When cool, cover and refrigerate. Can be stored up to 5 days. Spread each cake with sour cream (or preserves). Decorate with cut up fruits and nuts. Refrigerate. Makes 22 muffin size cheesecakes. Undecorated cheesecakes can be frozen up to 1 month.

Peaches 'N' Cream Dessert Pizza

1 (14 oz.) can sweetened condensed milk	1/4 C. firmly packed brown sugar
1/2 C. sour cream	1 C. flour
1/4 C. lemon juice	1/4 C. oats
1 tsp. vanilla extract	1/4 C. finely chopped walnuts
1/2 C. butter	
1 (29 oz.) can cling peach slices or 1 qt. home canned	

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

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

CRACKERS

SNACKIN' CRACKERS

2 C wheat flour	1/4 C oil
1 t salt	1/2 C cold water
1/2 C sesame seeds	Water
1/4 raw wheat germ	

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

SAVORY GRANOLA CRACKERS

2 C rolled oats	1/2 t salt
3/4 C whole-wheat flour	1/4 t oregano
1/2 C slivered almonds	1/4 t thyme
1/4 C wheat germ	1/2 t onion powder
1/4 C sesame seeds	3 eggs
1 T honey 3/4 C oil	

Preheat oven to 400°. In large bowl, stir together first 10 ingredients. Beat together eggs and oil, add to oat mixture. With a spatula, press dough evenly into a greased 10" x 15"

pan. Bake 20 minutes or until golden brown. Cut into 1 1/2" squares, then into triangles. Remove to rack to cool. Store in airtight container. Makes 50-75.

RUTHIE'S CRACKERS

2 C whole wheat flour	1/2 C oil
2 C white flour	1 1/2 C warm water
3 T sugar	

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

CHEESE CRACKERS

2/3 C grated cheddar cheese	3 T milk
2 T butter	2/3 C whole wheat flour

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

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

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

CHEDDAR CRACKERS

1/2 t salt	1/2 C finely chopped nuts
3/4 C flour	1/4 C finely minced onions
1/4 C wheat germ	1/3 C soft butter
1 1/2 C sharp cheddar, shredded	Dash of cayenne pepper

Combine salt, flour and wheat germ. Blend in butter, add rest. Halve dough, shape each piece into a roll 7"x 1 1/2". Wrap in wax paper and chill several hours. Slice into 1/4" wafers, slightly greased pan and bake at 350° 12-14 minutes.

PARMESAN ROUNDS

3/4 C grated parmesan	2 T cold water
1/2 C flour	2 T fine chopped nuts

1/8 t cayenne pepper
1/4 C soft butter

1 T parsley flakes

Mix grated cheese, flour and pepper. Cut in butter, sprinkle on water 1 tablespoon at a time, stirring after each with a fork till all is moist. Form into 1 1/2" roll. Combine nut and parsley and coat the roll.

Cut into 1/4" slices. Place on ungreased pan, bake 12 minutes at 375°. Cool. These freeze well.

DOUBLE CHEESE TWISTS

2/3 C flour
1/4 C cornmeal
1/2 t salt

2/3 C shredded cheddar
2 T shortening
3 1/2 - 4 T cold water

Mix flour, cornmeal and salt. Cut in cheddar and shortening. Add water. Shape dough into a ball. Place between 2 sheets of wax paper. Roll into a 12" x 10" rectangle. Cut into 3"x 1/2" strips. Twist each 2 or 3 times. Place on ungreased pan, pressing down on ends to prevent curling. Bake 5-7 minutes at 425°. Remove and roll in Parmesan cheese. Cool.

GRAHAM CRACKERS

2 C flour (whole wheat)
2 T arrowroot
1/2 C oil
1 1/2 C unbleached flour
1/2 t salt

1/2 C molasses
1/4 C water
1 t vanilla
1/4 C honey

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

WHOLESOME OATMEAL CRACKERS

1 C quick-cooking rolled oats
1/2 t salt, seasoned salt, celery or garlic salt
1/4 C oil

2/3 C flour
1/3 C toasted wheat germ
1T brown sugar
1/3 C water

In mixing bowl, stir together oats, flour, wheat germ, brown sugar and desired salt. Make a well in the center and add the water and oil all at once. Stir just until dry ingredients are moistened. Form dough into a ball and divide in half. On greased baking sheet roll half the dough to a 12"x8" rectangle. Cut into 2 " squares. Bake at 350° for 20-22 minutes or until crisp. Remove to wire rack to cool. Store in tightly covered container. Makes 48 crackers.

MAIN DISHES

RICE DRESSING SUPREME

1 1/2 clear chicken stock	1/2 t pepper
2 C long grain rice	1 t accent
3/4 C diced onion	1 C mushroom pieces and juice
1 C diced celery	1 t thyme
1/2 stick margarine	1 t sage

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

KING RANCH CHICKEN

4 lb chicken, cooked, deboned and diced	12 corn tortillas
4 t chicken stock	1 can cream of mushroom soup
1 can cream of chicken soup	1 C chopped green pepper
1 C chopped onion	16 oz can whole tomatoes
3/4 lb grated cheese	

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

PIZZA WITH YORKSHIRE CRUST

1 C butter	1 C milk
2 eggs	1 C flour
1/2 t salt	3 T wheat germ
2 T oil	1 small onion
1 clove garlic, crushed	8 oz can tomato sauce
1/2 t oregano	1/4 t salt
1/8 t pepper	8 oz mozzarella, sliced

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

Combine milk-egg mixture with flour, salt and wheat germ. Pour into melted butter-pan to create crust. Bake 15 minutes. Reduce heat to 350° and bake 10 minutes. Heat oil in small skillet and sauté onion and garlic, add sauce, oregano, salt and pepper and heat.

Spread on baked crust and top with cheese. Return to oven and bake 5 minutes to melt cheese. Mushrooms, peppers, meat or other toppings can be added with tomato sauce.

TIJUANA TORTE

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

Brown ground beef and onion in skillet. Add stewed tomatoes, chili salsa and taco seasoning mix. Combine and simmer 10-15 minutes. Place about 1/4 cup meat mixture in the bottom of a 9"x 13" baking dish, lace 2 tortilla side by side on the meat mixture. Top each tortilla with some meat mixture and grated cheese. Repeat until each stack contains 6 tortillas, layered with meat and cheese. Bake at 350° for 25 minutes until cheese is bubbly. Cut each stack into quarters with a sharp knife before serving.

PIZZA TURNOVERS

1 lb ground beef	1/3 C green pepper, chopped
1/3 C mushrooms, chopped	1/4 C onion, chopped
2 T butter 6 oz tomato paste	1/4 C water
1 t oregano leaves	1/2 t salt
1/4 t garlic powder	1 C shredded cheddar
Pastry for 2 double crust pies	

Brown meat, and drain well. Sauté pepper, mushrooms and onion in butter. Combine meat and vegetables. Add tomato paste, meat, water and seasonings; simmer 15 minutes. Add cheese. Roll dough to 1/8" thickness and cut in 3 1/2" circles. Spoon small amount of mixture in center, fold and press edges. Bake at 450° for about 10-12 minutes.

Beef Stroganoff Crepes

1/2 lb. mushrooms, sliced vertically	2 Tbsp. Worcestershire sauce
1 C. finely chopped onion	1 tsp. prepared mustard
2 Tbsp. butter or margarine	2 tsp. salt
2 Tbsp. Flour	1/8 tsp. pepper
1/3 C. cold water	
1 1/2 lbs. cooked beef, cut up into 1/4 to 1/2-inch cubes	
1/3 C. boiling water	1 C. sour cream
2 beef bouillon cubes	12 crepes
2 Tbsp. catsup	3/4 C. shredded cheddar cheese

In skillet, lightly brown mushrooms and onions in butter or margarine. Blend flour with 1/3 cup cold water. Dissolve bouillon cubes in 1/3 cup boiling water and stir into flour paste to blend; add to vegetables in skillet. Stir in catsup, Worcestershire sauce, mustard,

salt and pepper. Heat, stirring constantly until thickened. Add beef cubes, cover and cook slowly 10 to 15 minutes or until heated through. Remove from heat and stir in sour cream. Place approximately 1/2 cup hot filling across center of each crepe, overlap opposite sides on top to form roll. Sprinkle each with 1 tablespoon cheese. Bake at 350° for 10 to 15 minutes or until crepes are hot throughout.

These can be made ahead of time and refrigerated until ready to serve. Increase baking time to 30 to 40 minutes. Cover top with foil to prevent cheese from browning or add during last 5 minutes of baking. These are especially good with the Swedish pancakes used in place of crepes.

Beef Wellington

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

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

For pastry, stir together 1 1/2 cups flour and 1/4 teaspoon salt. Cut in shortening until size of small peas. Add water, 1 tablespoon at a time, tossing with a fork until all is moistened. Form into a ball. Set aside 1/8 of the pastry for the decorative cutouts. Roll the remainder into a 15x10inch rectangle on a lightly floured surface. Spread half the softened butter over pastry. Fold dough crosswise into thirds. Spread remaining softened butter over pastry; fold crosswise into thirds.

Roll the folded pastry dough into a 15x10-inch rectangle on a floured surface. Spread pâté mixture over pastry to within 1/2 inch of the edges. Center meat atop. Overlap long sides. Brush edges with a little beaten egg; seal. Trim excess dough from ends; fold up. Brush with egg; seal. Place seam side down on greased baking sheet.

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

Heat reserved meat drippings with beef stock. Blend together 2 tablespoons flour and 1/4 cup cold water. Stir into hot mixture with 1/4 cup burgundy and basil. Cook and stir until thickened. Season.

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

Chicken Kebabs

3 chicken breasts, boned and skinned
1 1/4 tsp. salt
1 lemon
6 Tbsp. plain yogurt
1 tsp. ground ginger

3 cloves garlic, peeled and crushed
1 tsp. ground cumin
1/8 to 1/4 tsp. cayenne pepper
1/2 C. unsalted butter

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

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

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

Gaelic Chops

4 lamb chops
1 Tbsp. butter
Salt and pepper

1/4 C. whipping cream
1 Tbsp. Irish whiskey
Parsley

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

Lemon Parsley Chicken and Rice

3/4 lb. boneless, skinless chicken breast halves	2 Tbsp. chopped parsley
1 Tbsp. oil	1 tsp. grated lemon peel
1 1/2 C. chicken broth	1/8 tsp. pepper
1 1/2 C. Minute Instant Brown Rice	3 Tbsp. toasted whole almonds

Brown chicken in hot oil in skillet. Add broth and bang to boil. Stir in rice. Return to boil. Reduce heat to low. Cover and simmer 5 minutes. Remove from heat. Stir in parsley, lemon peel and pepper. Cover. Let stand 5 minutes. Sprinkle with almonds. Serve with favorite vegetable. Serves 4.

Roast Leg of Lamb

1 (5 to 6 lb.) lamb leg, boned, do not remove fell
Garlic cloves, cut in slivers
1/3 C. olive oil
1/4 C. lemon juice

1 1/2 tsp. salt
1/4 tsp. pepper
1 tsp. rosemary

Cut several small slits in surface of meat and insert a sliver of garlic in each. Mix rest of ingredients and place marinade and meat in plastic bag. Let sit for at least 1 hour or as long as overnight. Place lamb on rack in a roasting pan. Insert meat thermometer so tip is slightly beyond center of thickest part of meat; be sure that it does not rest in fat. Roast, uncovered, at 325° for 2 to 3 1/4 hours, allowing 25 to 35 minutes per pound. Meat is medium done when thermometer registers 160° and well done at 170° to 180°. Remove meat to a warm serving platter. Slice and garnish with parsley sprigs, if desired. Serves 10 to 12. *Ask your butcher to bone your roast. This is a delicious way to serve lamb.*

Tastiest Lamb Roast Marinade

Lamb roast or lamb chops
3 Tbsp. molasses

1 tsp. rosemary
3 cloves garlic, crushed

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

Teriyaki Beef Kebabs

1 1/2 to 2 lb. beef steak (flank, top round or similar cut)
1 to 2 cloves garlic, crushed
1/4 tsp. ground coriander seed
Juice of 1 lemon
Pepper to taste
1/2 C. oil

1 C. soy sauce
1 tsp. ground mustard
1/2 tsp. ground ginger
1 Tbsp. powdered sugar
1 1/2 tsp. oregano

Cut steak, against the grain, into 1/8 to 1/4-inch wide strips. Place in a plastic bag or glass dish. Mix next 9 ingredients and pour on top of steak. Add oil and mix well to make sure steak is thoroughly coated with marinade. Let sit for at least 1/2 hour.

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

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

Au Gratin Potatoes

2 lb. frozen diced hash browns
1 can cream of chicken soup
8 oz. shredded cheddar cheese
1 lg. onion, chopped

2 C. sour cream
1/2 C. melted butter
Salt and pepper to taste

Mix all ingredients together and place in 13x9-inch baking pan. Bake for 1 hour at 350°.

VARIATIONS: Toss 2 cups corn flakes in 1/3 cup melted butter. Put on top of potato mixture the last 15 minutes of baking. *Excellent! This dish freezes well. Thaw before baking or bake frozen and increase baking time to 2 hours.*

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

Topping:

1/8 tsp. cloves	1 c. brown sugar
1/8 tsp. cinnamon	1/3 c. flour
1/3 stick butter	1 c. nuts, chopped

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

Hash Brown Casserole

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

Mix all ingredients together and crush potato chips and put on top and drizzle 1 stick butter over top. Cover with foil and bake at 375° for 1 - 1 1/2 hours. Then uncover and bake for 15-20 minutes more.

Broccoli Casserole

1 stick butter	Minute Rice
1/3 c. green pepper, diced	1 can cream of mushroom soup
1/3 c. celery, diced	2 pkgs. frozen broccoli
1/3 c. onion, diced	

Melt butter in skillet and add pepper, onion and celery. Sauté until tender. Cook broccoli until tender. Cook enough Minute Rice for 4 people and add cream of mushroom soup and Cheez Whiz and sautéed ingredients.

Shepherd's Pie

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

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

1/2 tsp. mustard

1/2 tsp. salt

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

Hunter Style Chicken

4 slices beef bacon

2-3 lbs. chicken pieces

1 med. sliced onion

Salt & pepper

1 - lb. can tomatoes, cut-up

1/2 c. Heinz 57 sauce

1 T. sugar

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