

### CHOCOLATE ECLAIR DESSERT

2 (3 oz.) pkg. instant French vanilla pudding	2 sq. unsweetened chocolate
3 c. milk	6 Tbsp. margarine
1 (8 oz.) ctn. Cool Whip	2 Tbsp. corn syrup
1 box graham crackers	1 tsp. vanilla
	3 Tbsp. milk

Mix pudding and milk well. Fold in Cool Whip. Line bottom of 9x13 inch pan with a single layer of graham crackers. Spread ½ of pudding mixture over crackers. Make a second layer of graham crackers and top with remaining pudding. Cover with a third layer of graham crackers.

Topping: Melt chocolate and margarine together. Mix in corn syrup, vanilla and rest of milk. Stir well. Pour over dessert. Necessary to refrigerate 24 hours or more before serving. Serves 16.

*Janet B.*

### CRUNCHY DESSERT

20 Ritz crackers, crushed	½ c. brown sugar
½ c. finely chopped nuts	¼ tsp. salt
½ c. granulated sugar	1 tsp. vanilla
3 egg whites	Whipped cream or ice cream

Mix together first 3 ingredients. Beat egg whites until stiff, then add brown sugar, salt and vanilla. Whip until stiff. Blend all together. Bake ½ hour at 350° in well greased pan. Chill a few hours before serving. Top with whipped cream or ice cream. Serves 4.

*Nancy H.*

### LEMON TUTTI FRUTTI DESSERT

1 (8¾ oz.) can pineapple tidbits	2 Tbsp. lemon juice
1 (11 oz.) can mandarin oranges	1 (3¾ oz.) pkg. lemon instant pudding
1 (16 oz.) can fruit cocktail	2 medium bananas, sliced
½ c. flaked coconut	

Combine drained fruits with coconut and lemon juice. Sprinkle pudding mix over fruit; mix gently. Refrigerate for several hours or overnight. Juice will thicken. Add bananas just before serving. Serves 6 to 8.

*Vicki S.*

### QUICK DESSERT

1 (16 oz.) can cherry or blueberry pie filling	1 (8 oz.) ctn. Cool Whip
1 (16 oz.) can pineapple, crushed	1 c. miniature marshmallows
	1 c. coconut

Combine all ingredients. Store in refrigerator until ready to serve.

*Peggy H.*

## SOPAIPILLAS MEXICAN DESSERT

2 c. flour	1 tsp. sugar
2 tsp. baking powder (double acting)	1 Tbsp. shortening
1 tsp. salt	Warm water

Mix flour, baking powder, salt and sugar until well blended. Work in shortening and add enough warm water to make a medium soft dough, like a pie crust. Place dough in a covered bowl and allow to stand at room temperature for 30 minutes. Roll dough out on a floured board evenly to  $\frac{1}{8}$  inch thickness. Cut into 3 inch squares and fry in deep, hot fat until puffy and golden. If dough has been prepared properly, the sopaipillas will swell and take the shape of a pillow. Remove from hot fat and drain on paper towels. Sprinkle with sugar. Serve hot with honey and cinnamon or ice cream.

*Ludmilla A.*

## SURPRISE LAYERED DESSERT (Family Favorite)

1 stick margarine, softened	1 $\frac{1}{4}$ c. flour
$\frac{1}{4}$ c. chopped pecans	8 oz. cream cheese
1 c. powdered sugar	13 $\frac{1}{2}$ oz. Cool Whip
2 boxes instant chocolate pudding	3 c. milk

First Layer: Combine margarine and flour until mealy. Add pecans. Pat into 9x13 inch pan. Bake at 375° F. for 20 minutes. Cool.

Second Layer: Whip cream cheese and sugar; fold in  $\frac{1}{2}$  of Cool Whip and spread over crust. Chill.

Third Layer: Make pudding using 3 cups of milk instead of 4 cups (like on box). Whip and spread over cheese layer. Chill 20 minutes.

Fourth Layer: Use rest of Cool Whip and spread over pudding layer; chill.

## BUTTERMILK DONUTS

4 c. flour	$\frac{1}{4}$ c. salad oil
4 tsp. baking powder	1 tsp. vanilla
$\frac{3}{4}$ tsp. salt	1 c. buttermilk
$\frac{1}{4}$ tsp. soda	Sifted confectioners sugar (if desired)
2 beaten eggs	
1 c. sugar	

In bowl, stir together flour, baking powder, salt and soda. Beat eggs and sugar together until thick and lemon colored. Stir in oil and vanilla. Add dry ingredients and buttermilk alternately to egg mixture, beginning and ending with dry ingredients. Beat just until blended after each addition. Roll dough out on lightly floured surface to  $\frac{1}{2}$  inch thickness. Cut with floured doughnut cutter. Fry in deep, hot fat at 375° F. for about 1  $\frac{1}{2}$  minutes on each side, or until golden. Drain on paper toweling. Cool slightly. Sprinkle with confectioners sugar. Makes 4 dozen.

Hint: One cup of milk mixed with 1 tablespoon lemon juice and left to set a few minutes works as well for buttermilk.

*Janet B.*

## QUICK DOUGHNUTS

1 tube refrigerator biscuits  
Hot oil

Powdered sugar

Flatten each biscuit a little bit with hand. Cut hole in center (with doughnut cutter or twist off bottle cap). Drop in hot oil. Cook on both sides till done (a couple of minutes). Shake in powdered sugar. Best when hot.

Vicki S.

## ELEPHANT EARS

6 eggs, beaten  
6 Tbsp. butter or margarine  
6 Tbsp. cream or milk  
2 Tbsp. sugar  
½ tsp. soda

1 tsp. salt  
1 Tbsp. vinegar  
4 c. flour  
Oil for deep frying  
Powdered sugar

Mix eggs, butter, sugar, milk, soda, salt and vinegar together. Add flour last. This dough is similar to noodle dough. Knead 20 minutes, or until easily handled. Keep dough covered so it doesn't dry out. Roll about ½ cup of dough to ⅛ inch thickness. Divide into fourths. Heat oil to 370° F. in a deep iron skillet. Drop dough in oil and quickly pierce center with a fork and give it a swirl. This ruffles it. Turn over and fry on other side until golden. Lift out and drain on paper towels. Sprinkle with powdered sugar.

Jeanine Y.

## ENGLISH TRIFLE

1 pkg. yellow cake mix (Duncan  
Hines)  
2 (16 oz.) pkg. frozen strawberry  
halves or 1 pkg. frozen and 1 pt.  
fresh

1 can ready to serve vanilla pudding  
(2 c.)  
1 c. whipped cream or Cool Whip  
¼ c. toasted, slivered almonds  
6 to 7 whole strawberries

Bake cake mix in oblong pan, 13x9 inches, as directed on package. Cut cake crosswise in half (freeze ½ for future use). Cut other ½ into 8 pieces. Split each piece horizontally. Arrange ½ the pieces in 2 quart glass serving bowl, cutting pieces to fit. Pour ½ thawed strawberries over cake; spread with ½ the pudding. Repeat. Cover and chill. Spread with Cool Whip. Sprinkle with almonds; garnish with strawberries. Angel food cake or ladyfingers can also be used. Makes 6 to 8 servings.

Betty W.

## FRENCH SILK

½ c. brown sugar  
1 c. flour  
½ c. chopped pecans  
¾ tsp. vanilla  
3 pkg. Nestle's Choco-Bake  
4 eggs

½ c. margarine  
1 c. margarine  
1½ c. sugar  
2 c. heavy cream  
¼ c. confectioners sugar  
Instant coffee powder

Mix brown sugar, flour and pecans; cut in margarine. Pack into 13x9x2 inch pan or 2 (8 inch) pie plates. Bake 10 minutes at 350° F. Cream margarine and sugar; mix in vanilla, chocolate and then eggs, one at a time, beating 5 minutes after each egg is



added. Turn into cooled crust and refrigerate 24 hours before serving. Several hours before serving, beat cream until stiff; stir in confectioners sugar and instant coffee powder to taste. Spread over chocolate mixture. May be made 2 to 3 days before serving. Serves 16.

### FRESH FRUIT CRISP

3 c. fresh or frozen rhubarb, chopped	1 c. rolled oats
1 (3 oz.) pkg. strawberry Jello	1 c. brown sugar
1 1/2 c. flour	1 tsp. cinnamon
	1/4 c. margarine, melted

Place rhubarb on bottom of greased 9 inch square baking pan. Sprinkle Jello on top. Combine remaining ingredients and spoon over fruit. Bake at 375° F. for 40 to 45 minutes. If frozen rhubarb is used, drain. One cup fresh or frozen strawberries can be substituted for 1 cup of the rhubarb.

*Gail E.*

### FRESH PEACH CREAM

2 c. fresh peach pulp	3 Tbsp. cold water
1 c. sugar	1/2 c. coffee cream
1 Tbsp. lemon juice	1 c. whipping cream
1 Tbsp. gelatin	1 or 2 drops almond extract

Soak gelatin in cold water for 5 minutes, then dissolve over hot water. Combine peach pulp, sugar, lemon juice and dissolved gelatin. Place in refrigerator to chill. Add coffee cream and whipping cream, which has been whipped to a custard-like consistency. Pour into tray or bowl and freeze. Remove from freezer and stir once during freezing process. Serves 8 to 10.

*Pat R.*

### CHOCOLATE GLAZE FROSTING

1 Betty Crocker angel food cake mix	1/4 Tbsp. vanilla
1/4 c. cocoa	2 Tbsp. light corn syrup
3 Tbsp. water	2 c. confectioners sugar (sift if lumpy)
2 Tbsp. margarine	

Prepare cake mix according to package directions. Cool. Combine cocoa, water, margarine and corn syrup in medium saucepan. Stir over low heat until margarine melts and mixture is smooth. Remove from heat and beat in sugar and vanilla. Pour over top of cake; let some run down over the sides. If mixture is too thick to pour easily, blend in additional water.

*Sharon M.*

### ONE MINUTE CHOCOLATE FUDGE FROSTING

1 c. granulated sugar	1 sq. unsweetened chocolate
1/4 c. margarine	1 tsp. vanilla

Put sugar, margarine and chocolate in medium size saucepan. Bring to boil over medium heat. Boil 1 minute. Remove from heat; add vanilla. Beat until right consistency to spread. Frosts 2 (8 inch) layers.

### FUDGE ICING

2 c. light brown sugar  
4 Tbsp. butter or margarine

4 Tbsp. flour  
4 Tbsp. cream or milk

Melt the ingredients in medium saucepan. When it comes to a boil, remove from heat. Beat until creamy. Don't let this *set up* in pan. Pour over cooled cake *immediately* after beating!

Jeanine Y.

### WHITE BUTTER FROSTING

3 Tbsp. flour  
1 c. water  
1 c. granulated sugar

1 c. butter  
1 Tbsp. vanilla

Cook flour and water until thick and clear. Cool for 2 hours. Cream sugar, butter and vanilla. Add cooled flour mixture, then beat with mixer until light and fluffy.

Joanne E.

### BUTTERSCOTCH FUDGIES

1½ c. graham cracker crumbs  
1 c. chopped nuts  
1 can condensed milk

1 pkg. chocolate drops  
1 pkg. butterscotch drops

Combine all ingredients in a very well greased 13x9x2 inch baking pan and bake at 350° F. for 30 to 35 minutes. Chill. Cut into bars to serve.

### INDOOR S'MORES

⅔ c. corn syrup (light)  
2 Tbsp. margarine or butter  
1 (11½ oz.) pkg. (2 c.) chocolate morsels

1 tsp. vanilla  
1 (10 oz.) pkg. Golden Grahams cereal (about 8 c.)  
3 c. miniature marshmallows

Butter baking pan, 13x9x2 inches. Heat corn syrup, margarine and milk chocolate morsels just to boiling in 3 quart saucepan, stirring constantly. Remove from heat. Stir in vanilla. Pour over cereal in large mixing bowl; toss quickly until completely coated with chocolate. Fold in marshmallows, 1 cup at a time. Press mixture evenly in pan with buttered back of spoon. Let stand until firm, at least 1 hour. Cut into about 1½ inch squares. Makes 48.

## LEMON CUPS

1 c. sugar  
¼ c. flour  
⅛ tsp. salt  
2 Tbsp. butter, melted  
5 Tbsp. lemon juice

Grated peel of 1 lemon  
3 well beaten egg yolks  
½ c. milk, scalded  
3 stiffly beaten egg whites

Combine sugar, flour, salt and butter. Add lemon juice and peel. Add to combined egg yolks and milk. Mix well. Fold in egg whites; pour into greased casserole. Bake in pan of hot water at 325° F. for 45 minutes. Serves 8.

## ITALIAN MERINGUE WITH SOFT CUSTARD AND FRUIT

Meringue:

2 c. sugar  
½ tsp. cream of tartar  
½ c. water

⅛ tsp. salt  
6 egg whites  
1 tsp. vanilla

Soft Custard:

¾ c. sugar  
3 c. milk  
2 Tbsp. butter  
12 egg yolks, beaten until lemon  
yellow

1 tsp. vanilla or almond (can use  
lemon also)  
1 c. heavy cream (optional)

Meringue: Mix the sugar and cream of tartar in a 2 quart saucepan. Add the water. Cook slowly until the sugar is dissolved and water begins to boil. Cover and fast boil 3 minutes (high to medium-high). Remove cover and boil without stirring to 242° F. on candy thermometer, or until syrup spins a thread. Add the salt to the egg whites and beat until stiff. Gradually beat in the hot syrup. Add the vanilla and continue beating until very stiff (stiff when won't fall out of bowl). Pile into a crystal bowl, refrigerate and serve on crystal plates with soft custard and halves of fresh strawberries or any selection of fresh fruit. Can sprinkle toasted almonds and candied violets or grated chocolate.

Soft Custard: Cook sugar and milk together in double boiler. When hot, add little milk mix to egg first, then add butter and egg yolks. Stir vigorously and cook until thickened. Remove from stove to cool. Add vanilla and cream, either whipped or unwhipped.

Topping: Fresh fruit in season such as strawberries, etc.

Garnish: Toasted almonds, candied violets or grated chocolate (optional).

Hint: Can make both in morning, then combine.

*Helen C.*

## MERINGUE TREATS

2 large egg whites  
¼ tsp. cream of tartar  
¼ c. sugar

6 oz. pkg. chocolate chips  
1 tsp. peppermint flavoring



Beat egg whites to soft peaks. Gradually add sugar and food coloring and peppermint. Fold in the chocolate chips very gently. Line a cookie sheet with ungreased plain brown paper and preheat oven to 350° F. Drop spoonfuls of the meringue onto the brown paper and place in oven. Turn off heat immediately and leave in oven for at least 6 hours. Do not open the oven door during this time. Makes 24.

Betty W.

### MOUSSE AU CHOCOLAT

5 egg whites, room temperature  
¼ tsp. cream of tartar  
1 c. sugar  
5 egg yolks  
⅛ tsp. salt

2 tsp. lemon juice  
4 sq. unsweetened chocolate,  
melted, cooled  
1½ c. heavy cream

1. In large bowl with electric mixer at high speed, beat egg whites with cream of tartar until soft peaks form when beater is slowly raised. Gradually add ¾ cup sugar, 2 tablespoons at a time, beating well after each addition. Continue to beat until stiff peaks form.

2. In small bowl with same beater, beat egg yolks with salt until thick and lemon colored. Gradually add remaining sugar, beating well after each addition.

3. Gradually beat in lemon juice, melted chocolate and ⅓ cup cream until mixture is smooth and thickened.

4. Beat remaining cream until stiff. Fold with chocolate mixture into egg whites. Gently turn into a 2 quart serving dish, spreading evenly.

5. Refrigerate 24 hours.

6. To serve, decorate top of mousse with additional whipped cream and semi-sweet chocolate curls, if desired. Serves 8.

Carol R.

### MOUSSE AU CHOCOLAT L' ORANGE

6 oz. semi-sweet chocolate  
5 Tbsp. water  
3 whole eggs  
2 yolks  
½ c. sugar

1 rounded tsp. gelatin  
Rind and juice of orange  
1 c. whipping cream, whipped  
Extra cream for garnish

Melt chocolate with water; stir to form a thick cream. Cool. Whisk eggs, yolks, orange rind and sugar in a double boiler till thick. Whisk till cool over ice water. Add chocolate. Fold in whipped cream (lightly whipped). Soften and then dissolve gelatin in orange juice. Stir in. Stir gently over ice water till thickened. Pour into 1 quart dish and chill till set. Garnish with whipped cream flavored with orange extract and grated chocolate.

Eva H.

### PINEAPPLE TAPIOCA

- |   |                             |
|---|-----------------------------|
| 1 (6 or 8 oz.) can crushed pineapple,<br>drained (save juice) | ¼ tsp. salt                 |
| 2 c. water  | ¼ c. Minute tapioca         |
| ½ c. sugar  | 1 c. miniature marshmallows |
|   | 1 c. whipping cream         |

Combine pineapple juice, water, sugar and salt in a saucepan. Bring to boil and add tapioca. Return to boil, stirring constantly. Remove from heat. Mixture will be thin. Cool. Add pineapple and marshmallows. Whip cream and fold into tapioca. Refrigerate overnight. This recipe can be easily doubled. Serves 4 to 6.

*Norma*

### PRETZEL JELLO

First Layer:

- |                                    |                    |
|------------------------------------|--------------------|
| 2 c. (6 to 8 oz.) crushed pretzels | ¾ c. melted butter |
| 3 Tbsp. sugar                      |                    |

Second Layer:

- |                             |                    |
|-----------------------------|--------------------|
| 1 (8 oz.) pkg. cream cheese | ¼ tsp. lemon juice |
| 1 c. sugar                  | 9 oz. Cool Whip    |

Third Layer:

- |                                |                                     |
|--------------------------------|-------------------------------------|
| 1 (6 oz.) box strawberry Jello | 2 (10 oz.) pkg. frozen strawberries |
| 2 c. hot water                 |                                     |

First Layer: Mix first 2 ingredients, then add butter in 9x13 inch glass dish. Pat on bottom and bake 8 to 10 minutes at 400° F. Cool.

Second Layer: Beat cream cheese with mixer and add sugar. Add lemon juice and fold in Cool Whip. Spread on top of cool pretzels.

Third Layer: Stir Jello in water till dissolved. Add frozen strawberries. Chill till thickened and spread on cream cheese layer. Chill and cut to serve. Serves 8 to 12.

*Audrey D.*

### LEMON SHERBET

- |                  |                          |
|------------------|--------------------------|
| 1 c. milk        | ½ c. light Karo syrup    |
| 1 c. light cream | ¼ c. lemon juice         |
| 2 eggs           | 1 tsp. grated lemon rind |
| ½ c. sugar       |                          |

Beat eggs until lemon colored. Add sugar gradually until thickened. Combine with milk, cream, syrup, lemon juice and rind. Pour into freezer tray or bowl. When frozen, whip with electric beater until light and creamy. Return to freezer.

*Pat R.*

### STRAWBERRY SHERBET

- |                    |                          |
|--------------------|--------------------------|
| 1 qt. strawberries | ½ c. milk or half & half |
| 2 c. sugar         | Juice of 1 lemon         |



Crush berries; add milk or half & half, sugar and lemon juice. Pour into freezer tray or bowl and freeze firm. Remove from freezer and whip until creamy. Return to freezer. Garnish with chocolate dipped fresh strawberries.

*Pat R.*

### CHRISTMAS CARROT PUDDING

<b>½ c. shortening</b>	<b>1 tsp. salt</b>
<b>1 c. brown sugar</b>	<b>1 tsp. cinnamon</b>
<b>1 c. grated raw carrots</b>	<b>½ tsp. cloves</b>
<b>1 c. grated raw potatoes</b>	<b>1 c. raisins, chopped</b>
<b>1 c. flour</b>	<b>⅓ c. citron (optional)</b>
<b>1 tsp. baking soda</b>	

Brown Sauce:

<b>1 c. brown sugar</b>	<b>1 c. boiling water</b>
<b>1 heaping Tbsp. flour</b>	<b>Dash of lemon juice</b>
<b>½ c. butter</b>	

Cream together first 2 ingredients. Stir in next 2 ingredients. Sift flour, baking soda, salt, cinnamon and cloves together. Add to creamed mixture. Stir in raisins and citron. Pour mixture into well greased bowl. Cover tightly with waxed paper, tied around with string. Steam pudding for 1½ to 3 hours. The longer you steam it, the better it tastes. When done, the pudding is dark brown. Age the pudding in a cold place, if desired, a month or so before Christmas. Resteam for an hour before serving. Serve with hard sauce and brown sauce.

Brown Sauce: Mix sugar and flour together. Add butter. Cook over low heat until mixture becomes darker brown. Add water and lemon juice. Boil slowly until all lumps are dissolved. Serves 8.

*Lesli L.*

### SHORT CUT TO HEAVEN

<b>Generic cake mix</b>	<b>1 small box pudding mix</b>
<b>1 stick margarine</b>	<b>Your favorite frosting</b>

Party Special Cake: To make a heavenly "company" cake quickly and easily, start with any generic cake mix. Add ingredients listed on package, plus (here is the heaven part) 1 stick of inexpensive margarine and 1 small box of any flavor you like pudding mix (not instant kind). Follow instructions on package regarding oven temperature and bake for additional 5 to 10 minutes. Test with toothpick. Frost with your favorite frosting. Makes 2 (8 inch) rounds or 1 (9x12 inch) or 18 to 20 cupcakes.

*Sonny F.*

### SNICKERDOODLES

<b>1 c. shortening</b>	<b>1 tsp. baking soda</b>
<b>2 eggs</b>	<b>½ tsp. salt</b>
<b>1½ c. sugar</b>	<b>2 Tbsp. sugar</b>
<b>2¾ c. flour</b>	<b>2 tsp. cinnamon</b>
<b>2 tsp. cream of tartar</b>	

Mix shortening, eggs and sugar together. Sift and stir in flour, cream of tartar, soda and salt. Roll dough into balls the size of small walnuts. Roll in mixture of sugar and cinnamon. Place about 2 inches apart on ungreased cookie sheet. Bake at 400° F. until lightly browned, but not hard, 8 to 10 minutes. These cookies puff at first, then flatten out with crinkled tops. Yields 5 dozen.

*Sharon M.*

### BLUEBERRY SQUARES

1½ c. graham cracker crumbs	2 eggs
½ c. melted margarine	1 tsp. vanilla
1 (8 oz.) pkg. cream cheese	1 can blueberry or cherry pie filling
1 c. sugar	Cool Whip

Mix first 2 ingredients and press on bottom of a 13x9 inch pan. Blend rest of ingredients in blender until smooth. Pour over graham crust. Bake at 350° F. for 15 minutes, or until set. Cool. Top with 1 can blueberry or cherry pie filling. Top with Cool Whip, if desired.

### LEMON SQUARES

Crust:

1 stick butter	1 c. flour
¼ c. confectioners sugar	

Topping:

2 eggs, slightly beaten	1 c. sugar
2 Tbsp. lemon juice	2 Tbsp. flour
2 tsp. grated lemon rind	½ tsp. baking powder

Preheat oven to 350° F. Mix crust ingredients until very fine. Pat into 8x8 inch square pan. Bake for 15 minutes. Mix topping ingredients. Spoon over crust. Bake for 20 minutes at 350° F. Sprinkle with confectioners sugar. When cool, cut into squares.

*Jenny M.*

### LUCY'S LEMON SQUARES

1 c. flour	1 c. sugar
½ c. margarine	½ tsp. baking powder
¼ c. powdered sugar	3½ Tbsp. lemon juice
2 eggs	Dash of salt

Mix flour, margarine and powdered sugar. Pat into 8x8 inch pan and bake 20 minutes at 350° F. Beat eggs, sugar, baking powder, lemon juice and salt and pour over hot crust. Return to oven for 20 to 25 minutes. Cool, cut into squares. Sift additional powdered sugar on top.

*Karen L.*

## CHOCOLATE ALMOND TORTE

<b>1 c. butter</b>	<b>2 c. finely chopped almonds</b>
<b>1 1/3 c. sugar</b>	<b>Grated rind of 1 orange</b>
<b>6 eggs</b>	<b>1/2 c. bread crumbs or grated cake crumbs</b>
<b>8 oz. semi-sweet chocolate, melted</b>	

Glaze:

<b>4 oz. unsweetened chocolate</b>	<b>4 tsp. honey</b>
<b>4 oz. semi-sweet chocolate</b>	<b>2 c. toasted almond slivers</b>
<b>4 Tbsp. unsalted butter</b>	

Preheat oven to 375° F. Line 9 inch tube pan with greased and floured wax paper. Cream butter and sugar. Add eggs, one at a time, beating well after each addition. Batter will look curdled. Stir in melted chocolate, ground nuts, orange rind and crumbs. Blend and pour into pan. Bake 60 to 65 minutes. Test to see if center is solid. Remove and cool cake completely. Freezes well.

Glaze: Combine all ingredients, but nuts, and melt in double boiler over hot water. Remove and beat until cool, but still pourable. Place cake on rack so glaze runs evenly over top and sides. Smooth the sides and toss toasted almonds around edge before glaze hardens.

Hint: Add glaze after removing from freezer.

*Gail G.*

## CHOCOLATE ORANGE TORTE

<b>1 stick butter, softened</b>	<b>1 c. ground almonds</b>
<b>2/3 c. sugar</b>	<b>1/4 c. very fine bread crumbs</b>
<b>3 eggs</b>	<b>4 oz. semi-sweet chocolate</b>
<b>Zest of 1 orange</b>	

Glaze:

<b>4 oz. semi-sweet chocolate</b>	<b>2 tsp. honey</b>
<b>4 Tbsp. butter</b>	

Melt chocolate in top of double boiler over hot water. Cream butter until fluffy. Add sugar, a little at a time, beating constantly. Add eggs, one at a time, beating after each addition. Stir in melted chocolate, orange zest, nuts and bread crumbs. Pour into 8 inch round cake pan that has been buttered and lined with wax paper. Bake in 375° F. oven for 25 to 30 minutes. Cool 1 hour. Remove from pan. Glaze. Chill until glaze is set.

Glaze: Combine all ingredients for glaze in double boiler. Stir until cool and slightly thickened. Serves 8 to 10.

*Marty C.*

## MALKOV TORTE

Cake:

<b>6 eggs, separated</b>	<b>1 Tbsp. lemon juice</b>
<b>1/2 tsp. cream of tartar</b>	<b>1 1/2 tsp. grated lemon peel</b>
<b>Pinch of salt</b>	<b>1 tsp. vanilla</b>
<b>1 c. sugar</b>	<b>1 c. sifted cake flour</b>



Filling:

6 Tbsp. butter  
1 c. sugar  
1 ½ tsp. almond extract

4 egg yolks  
2 c. ground almonds  
1 c. whipping cream

Icing:

1 ½ c. whipping cream  
3 Tbsp. sugar  
1 tsp. almond extract

Fresh strawberries  
Toasted almonds

Cake: Beat egg whites with cream of tartar and salt until soft peaks form. Beat in sugar, 1 tablespoon at a time. Continue beating until stiff. Stir together egg yolks, lemon juice, lemon peel and vanilla. Fold ¼ of egg whites in egg yolk mixture. Combine well. Pour mixture over remaining egg whites with flour. Fold in gently. Turn into buttered 9 inch spring form pan and hit sharply twice on table top to remove air bubbles. Bake at 350° F. for 35 to 40 minutes. Cool 24 hours in refrigerator. Cut in 4 layers and fill with Almond Butter Cream Filling.

Filling: Cream butter and sugar and almond extract together. Beat in egg yolks and ground almonds. Gradually add whipping cream and beat mixture until thick, approximately 10 minutes.

Icing: Beat whipping cream with sugar and almond extract. Ice top and sides of torte and decorate with toasted almonds. Serve with fresh strawberries.

*Gail G.*

### ORANGE CRANBERRY TORTE

2 ½ c. flour  
1 c. sugar  
1 tsp. baking soda  
½ tsp. salt  
1 tsp. baking powder  
1 c. fresh cranberries

1 c. chopped walnuts  
1 c. diced dates  
Grated rind of 2 oranges  
2 eggs, beaten  
1 c. buttermilk  
¾ c. salad oil

Glaze:

1 c. orange juice

1 c. sugar

Sift together dry ingredients. Add cranberries, walnuts, dates and orange rind. Combine eggs, buttermilk and salad oil. Add to flour mixture. Stir until well blended. Pour into greased 10 inch tube pan. Bake at 350° F. for 1 hour. Cool in pan until luke-warm. Remove to rack placed over wide dish. Combine orange juice and sugar. Pour over cake. Remove drippings and pour over cake again. Place in deep dish. Wrap in foil and refrigerate 24 hours. Slice and serve topped with whipped cream, if desired.

*Caryl McV.*

### SWEDISH NUT TORTE

4 egg yolks  
¾ c. granulated sugar  
1 ½ c. (5 oz.) finely ground walnuts  
½ tsp. dried bread crumbs

½ tsp. double acting baking powder  
4 egg whites  
¼ c. confectioners sugar

**Mocha Cream:**

**3 Tbsp. soft butter**

**½ c. sifted confectioners sugar**

**1 ¼ c. sifted confectioners sugar**

**1 ½ tsp. vanilla extract**

**2 to 3 Tbsp. hot coffee**

Heat oven to 375° F. Grease, then line with wax paper, bottom of 9 inch layer cake pan. In small bowl with electric mixer at high speed, beat egg yolks with granulated sugar till light and fluffy. With rubber spatula, fold in ground walnuts, bread crumbs and baking powder. In separate bowl, beat egg whites until stiff and fold in. Pour batter into pan. Bake 25 to 30 minutes, or till torte springs back when touched lightly in center. Cool in pan, then remove from pan to wire rack. When cool, set torte, bottom side up, on cake plate. Sift confectioners sugar over top. Several hours before serving, fill decorating tube with Mocha Cream. Make a scalloped border around top of torte. Refrigerate. Serve in wedges.

Mocha Cream: Beat at medium speed, butter and ½ cup confectioners sugar till light and fluffy. Add sifted 1 ¼ cups confectioners sugar alternately with vanilla extract and hot coffee, using only enough liquid to get workable texture. This torte can be made several days ahead. Serves 8 to 10.

*Chris K.*

Candy  
Jelly  
Preserves





# TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
Fondant, Fudge	234 - 238°	Soft Ball
Divinity, Caramels	245 - 248°	Firm Ball
Taffy	265 - 270°	Hard Ball
Butterscotch	275 - 280°	Light Crack
Peanut Brittle	285 - 290°	Hard Crack
Caramelized Sugar	310 - 321°	Caramelized

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about ½ teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the SOFT BALL TEST the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the FIRM BALL TEST the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

In the HARD BALL TEST the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the LIGHT CRACK TEST the candy will form brittle threads which will soften on removal from the water.

In the HARD CRACK TEST the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In CARAMELIZING, the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

# CANDY, JELLY, PRESERVES

## CANDY - FUDGE

### PEANUT BRITTLE

4 c. sugar  
2 c. light Karo syrup  
½ c. water  
2 tsp. vanilla

½ lb. margarine  
4 tsp. baking soda  
3 c. raw peanuts

Butter a long formica top table to pour mixture on when done. Mix sugar, syrup and water. Cook until this spins a thread (250° F. to 260° F.). Add peanuts and cook until this turns a golden amber color. Add vanilla, margarine and stir until margarine is melted. Remove from heat. Add baking soda and stir fast until it turns the color of peanut brittle.

Alice H.

### CHOCOLATE COBBLESTONE CANDY

1 (11½ oz.) pkg. (2 c.) chocolate morsels  
½ c. light corn syrup  
2 Tbsp. water

1 Tbsp. vegetable shortening  
2 (3 oz.) cans chow mein noodles  
2 c. cocktail peanuts

Combine over hot (not boiling) water, chocolate morsels, corn syrup, water and shortening. Heat until melted and smooth. Transfer to large bowl. Add chow mein noodles; mix well. Cool slightly; fold in peanuts. With greased hands, mold mixture into a log shape form using waxed paper. Chill in refrigerator until firm, about 20 minutes. When chilled, slice into individual pieces. Makes 2 (9 inch) logs, cut into 18 (1 inch) pieces.)

### BUCKEYES (Family Favorite)

½ c. butter  
1 lb. confectioners sugar  
1½ c. smooth peanut butter

1 tsp. vanilla  
1 (12 oz.) pkg. chocolate bits  
½ bar (scant) Parawax

Mix butter, sugar, peanut butter and vanilla. Make into balls about the size of buckeyes. Chill for 2 hours. Melt chocolate with Parawax in a double boiler. Insert toothpicks into the balls and dip into the chocolate. Leave small area of top plain to represent the buckeye. Refrigerate.

### CANDY STRAWBERRIES

2 (3 oz.) pkg. strawberry Jello  
1 c. ground nuts  
1 c. coconut

½ tsp. vanilla  
¾ c. condensed milk (Eagle Brand)

Combine Jello, nuts and coconut. Stir in milk and vanilla. Mix well. Chill at least an hour. Shape into strawberries. Roll in red sugar. Make leaves with green icing. Makes 2 to 3 dozen.

*Sherry M.*

### **SUGAR PLUMS CANDY**

**½ c. (1 stick) butter**  
**5 c. confectioners sugar, unsifted**

**¼ c. whipping cream**  
**1 tsp. vanilla**

Cream butter well. Add sugar slowly; continue beating until light and crumbly. Add cream and vanilla. Beat until completely blended. Shape and decorate as desired. Store in cool place. May add food coloring when mixing. Yields 1½ pounds.

*Noelle H.*

### **TOFFEE CANDY**

**½ lb. butter**  
**3 Tbsp. water**  
**1 c. sugar**

**1 tsp. vanilla**  
**Pinch of salt**  
**5 Hershey's bars**

Mix butter, water, sugar and salt together and cook over medium heat until it turns dark, stirring constantly. Add vanilla. Pour out into a 9x9 inch pan covered with foil. Place 5 broken Hershey's bars over top while hot; spread when melted. Let cool. Gently drop pan on counter to break up.

*Sherry M.*

### **CHOCOLATE ALMOND BARK**

**1 (11½ oz.) pkg. (2 c.) Nestle's milk**  
**chocolate morsels**  
**1 Tbsp. vegetable shortening**

**½ c. whole almonds**  
**½ c. raisins**

Combine over hot (not boiling) water, Nestle's milk chocolate morsels and shortening. Heat until morsels are melted and mixture is smooth. Remove from heat and stir in almonds and raisins. Spread into a waxed paper lined 13x9x2 inch baking pan. (Make waxed paper long enough so that candy can be easily lifted out of the pan.) Chill in refrigerator about 15 minutes. Remove and score top with tines of fork to resemble bark. Return to refrigerator and chill until ready to serve, at least 30 minutes. Before serving, break into bite-size pieces. Makes 1 pound candy.

### **CREAM CHEESE FUDGE** **(Family Favorite)**

**1 (3 oz.) pkg. cream cheese**  
**1 lb. (3½ c.) confectioners sugar**  
**3 Tbsp. water (or more if needed)**  
**1 tsp. vanilla**

**3 (1 oz.) sq. unsweetened**  
**chocolate, melted**  
**1 c. broken nuts**

Combine cheese, sugar, water and vanilla. Blend smoothly. Quickly stir in melted chocolate and nuts. Turn into buttered pan. Chill and cut into squares.



### PEANUT BUTTER FUDGE (Family Favorite)

2 c. sugar  
2 Tbsp. corn syrup  
2/3 c. milk

1 tsp. vanilla  
1/2 tsp. salt  
3/4 c. peanut butter

Combine sugar, salt, syrup and milk. Bring to a boil slowly until it forms a soft ball when dropped in cold water, or 235° F. on candy thermometer. Remove from heat and add peanut butter and vanilla. Cool to lukewarm; beat until creamy. Pour into buttered dish.

### PEANUT BUTTER CHOCOLATE FUDGE

1 c. creamy peanut butter  
1 c. margarine, soft  
1 lb. confectioners sugar, sifted

1 to 2 (8 oz.) Hershey's chocolate  
bars or equivalent chocolate  
chips

Melt margarine in pan. Add peanut butter and stir till soft. Stir in confectioners sugar; mix well and pat into 9x13 inch pan (butter bottom only). Melt Hershey's bar or chocolate chips and spread over top. Cool 1 hour, then cut in squares while warm. Like Reese's Peanut Butter Cups.

*Karmen L.*

### MARSHMALLOW CREAM FUDGE

3 c. sugar  
1 c. Milnot  
3/4 stick butter

1 (12 oz.) pkg. chocolate chips  
1 (7 oz.) jar marshmallow creme  
1 c. nuts (optional)

Mix sugar, Milnot and butter together and cook until mixture comes to a boil, stirring frequently. Boil mixture 5 minutes, stirring constantly. Remove from heat and stir in chocolate chips and marshmallow creme. Mix with electric beater until creamy and smooth. Stir in nuts. Pour into buttered 9x9 inch pan. Yields 2 1/2 pounds.

*Betty W.*

### CREAMY CHOCOLATE FUDGE (Family Favorite)

1 (5 to 10 oz.) jar marshmallow  
cream  
1 1/2 c. sugar  
2/3 c. evaporated milk  
1/4 c. butter  
1/4 tsp. salt  
1 (11 1/2 oz.) pkg. (2 c.) Nestle's milk  
chocolate morsels

1 (6 oz.) pkg. (1 c.) Nestle's  
semi-sweet real chocolate  
morsels  
1/2 c. chopped nuts  
1 tsp. vanilla extract

In large saucepan, combine marshmallow cream, sugar, evaporated milk, butter and salt; bring to a full boil. Boil 5 minutes, stirring constantly, over moderate heat. Remove from heat. Add Nestle's milk chocolate morsels and Nestle's semi-sweet real cho-

chocolate morsels. Stir until morsels melt and mixture is well blended. Stir in nuts and vanilla extract. Pour into aluminum foil lined 8 inch square pan. Chill in refrigerator until firm, about 2 hours. Makes 2½ pounds of candy.

### FIVE MINUTE FUDGE

<b>1⅔ c. granulated sugar</b>	<b>¼ lb. diced marshmallows</b>
<b>2 Tbsp. butter</b>	<b>½ c. chopped nuts</b>
<b>½ tsp. salt</b>	<b>1 tsp. vanilla</b>
<b>⅔ c. undiluted evaporated milk</b>	
<b>1½ pkg. (9 oz.) semi-sweet chocolate pieces</b>	

Grease 8x8x2 inch pan. In 2 quart saucepan, combine first 4 ingredients; bring to boil over medium heat. Boil 5 minutes, stirring constantly. Remove from heat; add chocolate and next 3 ingredients. Beat vigorously until marshmallows melt. Pour into pan; sprinkle with more nuts if desired. Cool, cut into small squares. Makes about 5 dozen.

*Missy S.*

### EASY FUDGE

<b>2 c. sugar</b>	<b>1 c. milk</b>
<b>2 Tbsp. cocoa</b>	<b>2 Tbsp. (¼ c.) butter</b>
<b>Pinch of salt to taste</b>	<b>1 tsp. vanilla</b>

Mix first 3 ingredients, then add milk and stir. Cook on medium-high until boiling, then cook at medium-low for at least 30 minutes. Test by dripping ½ teaspoon into cold water. Cook to soft ball stage or 238° F. Add butter and stir. Cool for 15 minutes. Add vanilla. Beat until fudge starts to harden and then pour into pie dish.

*William B.*

### BLACK WALNUT FUDGE

<b>3 c. sugar</b>	<b>1 tsp. vanilla</b>
<b>1½ c. milk</b>	<b>½ c. margarine</b>
<b>1 c. cocoa</b>	<b>½ c. black walnuts</b>

Combine sugar, cocoa and milk. Cook till soft ball stage at 238° F. Take off heat; add margarine, vanilla and nuts. Beat till creamy. Pour onto buttered dish.

*Glenda M.*

### FUDGE

<b>3 (6 oz.) pkg. semi-sweet chocolate morsels</b>	<b>Dash of salt</b>
<b>1 (14 oz.) can Eagle Brand sweetened condensed milk</b>	<b>1½ Tbsp. vanilla</b>
	<b>½ c. chopped nuts (optional)</b>

Melt chocolate morsels with Eagle Brand milk in double boiler. Stir in rest of ingredients. Spread into 8 inch pan and chill until firm, 2 to 3 hours. Cut into squares. Can store loosely in covered container at room temperature.

*Kaye S.*

### POPCORN BALLS

1 c. sugar  
1/3 c. light syrup  
1 stick margarine  
1/3 c. water

3/4 tsp. vanilla or maple  
3/4 tsp. salt  
3 qt. popped corn

Stir first 4 ingredients over low heat until sugar dissolves; cook to soft ball stage at 238° F. Remove from heat; add flavor. Put corn in large kettle; pour syrup over corn; mix well. Wet hands and shape into balls. Wrap in waxed paper. Yields 1 dozen balls.

### POPCORN BALLS

6 Tbsp. margarine  
30 large marshmallows

3 Tbsp. (1/2 pkg.) Jello  
3 qt. popcorn, popped

Melt margarine and marshmallows over low heat; add Jello. When all dissolved, pour over popped corn. Stir well and form into popcorn balls. (Any flavor Jello may be used.) Yields 12 popcorn balls.

*Marlene A.*

### CARAMEL CORN

2 sticks margarine  
1/2 c. light corn syrup  
2 c. brown sugar  
1 tsp. salt

1/2 tsp. soda  
Pinch of cream of tartar  
6 qt. popped corn (or more)  
Peanuts (optional)

Boil first 4 ingredients for 5 minutes. Remove from heat and add soda and cream of tartar. Stir and pour over popped corn. Stir until coated. Put on cookie sheet and bake in oven 1 hour at 225° F.

*Marlene A.*



## JELLY, PRESERVES

### HOT PEPPER JELLY

**¾ c. ground bell peppers (3 to 5)**  
**½ c. ground hot green chili peppers (8)**  
**6½ c. sugar**  
**1½ c. cider vinegar**  
**1 small bottle Certo**  
**Green food coloring (optional)**

Seed and grind peppers, retaining juice. Easier to use blended at high speed. Add sugar and vinegar and bring to rolling boil, stirring occasionally with wooden spoon. Remove from heat and cool for 5 minutes. Add Certo. Let stand until mixture starts to gel, stirring now and then so peppers don't settle to bottom. Pour into glasses and seal with paraffin. Serve with cream cheese and crackers. Makes approximately 7 cups. Add coloring while cooling if desired.

*Katy G.*

### STRAWBERRY JAM

**2 qt. stemmed strawberries**  
**4 Tbsp. vinegar**  
**8 c. sugar**  
**Paraffin**

Heat strawberries slowly until the juice is extracted, then add vinegar and sugar and boil for 15 minutes after the mixture reaches a full rolling boil. Set aside for 24 hours in a China or a porcelain vessel, stirring occasionally. Put into sterilized jars and cover with paraffin. Never make more than 2 quarts at a time.

*Libby M.*

### OLD FASHION APPLE BUTTER

**16 c. sweet applesauce**  
**6 c. white sugar**  
**1 lb. dark brown sugar**  
**3 tsp. ground cloves**  
**3 tsp. cinnamon**

Mix together and pour into shallow pans about 2 to 3 inches deep. Bake 6 hours at 210° F. and let set overnight. Bring mixture again to temperature of 210° F. Put mixture in hot, scalded canning jars and cap. Process in water bath canner for 15 minutes (simmering temperature 180° F. to 185° F.). When cool, test for seal.

*Cyndy W.*

### APRICOT-PINEAPPLE JAM

**1 (20 oz.) can crushed pineapple (juice pack)**  
**1 c. dried apricots**  
**1 c. unsweetened pineapple juice**  
**½ c. light raisins**  
**½ tsp. ground ginger**

Drain pineapple, reserving juice. Add water to the juice to equal 1½ cups liquid. Combine pineapple juice mixture, dried apricots, unsweetened pineapple juice and light raisins. Bring to boiling. Cover and simmer for 20 minutes. Pour mixture into blender container. Add crushed pineapple and ground ginger. Cover and blend till smooth. Return mixture to saucepan. Bring to boiling, stirring constantly. Ladle mixture into hot, clean jars, leaving ¼ inch head space. Wipe jar rims; adjust lids. Process in boiling water bath for 10 minutes (time after water boils). Makes 4 half-pints.

## STRAWBERRY-PEAR PRESERVES

3 c. fresh strawberries, crushed  
3 medium pears, peeled, cored,  
finely chopped (2 c.)  
1 c. water  
2 Tbsp. lemon juice

1 (5/8 oz.) pkg. (2 env.) low calorie  
strawberry flavored gelatin  
Liquid artificial sweetener to equal  
1/2 c. sugar

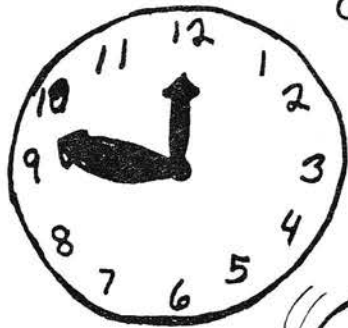
In saucepan, combine strawberries, chopped pears, water and lemon juice. Cook and stir over medium heat until mixture boils. Stir in the strawberry flavored gelatin. Return to boiling. Boil hard for 1 minute. Remove from heat; stir in sweetener. Ladle mixture into hot, clean jelly jars or freezer containers, filling to within 1/4 inch of top. Seal and label. Refrigerate or freeze. Makes 2 pints.

# Notes

Beverage

Microwave

Miscellaneous



MUST BE DONE  
BY MIDNIGHT





## MICROWAVE HINTS

1. Place an open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave at high for 1½ to 2 minutes for ½ pound or 2 to 3 minutes for 1 pound.
2. Soften hard ice cream by microwaving at 30% power. One pint will take 15 to 30 seconds; one quart, 30 to 45 seconds; and one-half gallon 45 seconds to one minute.
3. One stick of butter or margarine will soften in 1 minute when microwaved at 20% power.
4. Soften one 8-ounce package of cream cheese by microwaving at 30% power for 2 to 2½ minutes. One 3-ounce package of cream cheese will soften in 1½ to 2 minutes.
5. Thaw frozen orange juice right in the container. Remove the top metal lid. Place the opened container in the microwave and heat on high power 30 seconds for 6 ounces and 45 seconds for 12 ounces.
6. Thaw whipped topping...a 4½ ounce carton will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center but it will blend well when stirred. Do not overthaw!
7. Soften jello that has set up too hard—perhaps you were to chill it until slightly thickened and forgot it. Heat on a low power setting for a very short time.
8. Dissolve gelatin in the microwave. Measure liquid in a measuring cup, add jello and heat. There will be less stirring to dissolve the gelatin.
9. Heat hot packs in a microwave oven. A wet finger tip towel will take about 25 seconds. It depends on the temperature of the water used to wet the towel.
10. To scald milk, cook 1 cup milk for 2 - 2½ minutes, stirring once each minute.
11. To make dry bread crumbs, cut 6 slices bread into ½-inch cubes. Microwave in 3-quart casserole 6-7 minutes, or until dry, stirring after 3 minutes. Crush in blender.
12. Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the microwave oven for about 30-45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.
13. Melt almond bark for candy or dipping pretzels. One pound will take about 2 minutes, stirring twice. If it hardens while dipping candy, microwave for a few seconds longer.
14. Nuts will be easier to shell if you place 2 cups of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nut meats will slip out whole after cracking the shell.
15. When thawing hamburger meat, the outside will many times begin cooking before the meat is completely thawed. Defrost for 3 minutes, then remove the outside portions that have defrosted. Continue defrosting the hamburger, taking off the defrosted outside portions at short intervals.
16. To drain the fat from hamburger while it is cooking in the microwave oven (one pound cooks in 5 minutes on high), cook it in a plastic colander placed inside a casserole dish.
17. Cubed meat and chopped vegetables will cook more evenly if cut uniformly.
18. When baking large cakes, brownies, or moist bars, place a juice glass in the center of the baking dish to prevent a soggy middle and ensure uniform baking throughout.
19. Since cakes and quick breads rise higher in a microwave oven, fill pans just half full of batter.
20. For stamp collectors: place a few drops of water on stamp to be removed from envelope. Heat in the microwave for 20 seconds and the stamp will come right off.
21. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.
22. When preparing chicken in a dish, place meaty pieces around the edges and the boney pieces in the center of the dish.
23. Shaping meatloaf into a ring eliminates undercooked center. A glass set in the center of a dish can serve as the mold.
24. Treat fresh meat cuts for 15 to 20 seconds on high in the microwave oven. This cuts down on meat-spoiling types of bacteria.
25. A crusty coating of chopped walnuts surrounding many microwave-cooked cakes and quick breads enhances the looks and eating quality. Sprinkle a layer of medium finely chopped walnuts evenly onto the bottom and sides of a ring pan or Bundt cake pan. Pour in batter and microwave as recipe directs.
26. Do not salt foods on the surface as it causes dehydration (meats and vegetables) and toughens the food. Salt the meat after you remove it from the oven unless the recipe calls for using salt in the mixture.
27. Heat left-over custard and use it as frosting for a cake.
28. Melt marshmallow creme in the microwave oven. Half of a 7-ounce jar will melt in 35-40 seconds on high. Stir to blend.
29. Toast coconut in the microwave. Watch closely as it browns quickly once it begins to brown. Spread ½ cup coconut in a pie plate and cook for 3-4 minutes, stirring every 30 seconds after 2 minutes.
30. Place a cake dish up on another dish or on a roasting rack if you have difficulty getting the bottom of the cake done. This also works for potatoes and other foods that don't quite get done on the bottom.

## BEVERAGES, MICROWAVE, MISCELLANEOUS

### BEVERAGES

#### WASSAIL

1 gal. apple juice	1 stick cinnamon
1 tsp. whole allspice	3 to 4 orange slices, studded with
1 tsp. whole cloves	cloves

Place spices in tea infuser or cheesecloth bag (break cinnamon stick to fit). Heat juice and spices in crock pot until very hot, about 2 hours. Ladle into heatproof cups. Yield: 16 cups.

*Marian T.*

#### CHRISTMAS WINDWHISTLE WASSAIL PUNCH

6 c. sugar	4 Tbsp. crystallized ginger
6 c. water	4 Tbsp. grated lemon peel
3 tsp. whole cloves	6 c. orange juice
2 tsp. allspice	2 c. lemon juice
6 sticks cinnamon	½ gal. apple cider

Boil all ingredients, except fruit juices, for 10 minutes. Cool 2 hours at room temperature and strain. Add juices and cider. Serve warm. Serves 40 cups.

*Carol and Bill R.*

#### HOT CRANBERRY WASSAIL

48 oz. bottle cranberry juice	1 Tbsp. Lipton ice tea mix with
5 c. water	lemon
½ (46 oz.) can pineapple juice	1 tsp. cinnamon
¾ to 1 c. sugar (may be omitted)	½ tsp. cloves

Place cinnamon and cloves in cheesecloth bag. Heat all ingredients in large electric coffeemaker.

*Paul and Carole N.*

#### BANANA PUNCH

1 (12 oz.) can frozen lemonade	6 c. water
1 (12 oz.) can frozen orange juice (combined with equal amount of water)	1 (46 oz.) can pineapple juice, unfrozen
4 c. sugar	5 large bananas
	3 (16 oz.) bottles ginger ale or 7-Up

Mix the frozen lemonade and orange juice with equal amounts of water and set aside. Boil together for 3 minutes the sugar and water. Allow to cool and add the pineapple juice. Combine with first juice mixture. Add the mashed bananas and mix well. Divide mixture in 3 plastic containers and freeze, leaving a couple of inches at the top to allow mixture to expand. When serving, place frozen juice in punch bowl 1 or 2 hours beforehand and pour over very chilled ginger ale or 7-Up. Will be mushy. Delicious.

*Kay*

### SLUSH PUNCH

4 c. sugar	1 (12 oz.) can frozen lemonade
6 c. water	5 bananas, mashed
1 (46 oz.) can pineapple juice	Ginger ale, lemon-lime or orange
2 (12 oz.) cans frozen orange juice	pop

Dissolve sugar in water; boil 1 minute. Refrigerate to cool. Mix chilled mixture with juices and bananas. Pour into 5 (1 quart) size containers. Freeze. At serving time, use equal amounts with ginger ale, lemon-lime or orange pop.

*Janet A.*

### CHRISTMAS PUNCH

4 c. cranberry juice	1 Tbsp. almond extract
1½ c. sugar	2 qt. ginger ale
4 c. pineapple juice	Ice ring

Mix first 4 ingredients, then add ginger ale. Serve cold with ice ring.

*Carol R.*

### PARTY PUNCH

1 (46 oz.) can pineapple juice	1½ c. water
1 (46 oz.) can apricot nectar	1 (2 liter) bottle Sprite
1 (12 oz.) can lemonade concentrate, undiluted	Ice ring
1 (12 oz.) can orange juice concentrate, undiluted	

Pour over ice and ice ring in large punch bowl at least 15 minutes before serving. Serves 40 punch cups.

*Marian T.*

### PARTY PUNCH

1 (6 oz.) can frozen lemonade concentrate, thawed	1 pt. white Catawba grape juice, chilled
1 (6 oz.) can frozen orange concentrate, thawed	Ice cubes
1 qt. lemon-lime carbonated beverage, chilled	

In punch bowl or 3 quart container, combine thawed lemonade and orange juice concentrates; mix well. Just before serving, add lemon-lime beverage, grape juice and ice cubes. Combine thoroughly. Serves 8.



### FRUIT PUNCH

3 pkg. cherry or strawberry Kool-Aid	2 lb. sugar
1 (12 oz.) can frozen orange juice	5 qt. water
1 large can frozen lemonade	1 large pkg. frozen strawberries (optional)
1 large can pineapple juice	

Mix Kool-Aid, water and sugar. Add other ingredients. Add 1 large package frozen strawberries (optional). Stir well. Serves 50.

*Gail E.*

### KOOL-AID PUNCH

1 pkg. orange Kool-Aid	1 (46 oz.) can pineapple juice
1 pkg. raspberry or strawberry Kool-Aid	Orange slices or strawberries
3 c. sugar	Water

Add enough water to make a gallon. Add orange slices or strawberries to garnish.

*Gail E.*

### SPICED TEA

7 oz. Tang	1 tsp. ground cloves
½ c. instant lemon flavored tea	1 tsp. cinnamon
½ c. sugar	

Mix all ingredients and store in an airtight container. Can be served in hot water for hot drink or dissolved in cold water and served over ice.

*Carol R.*

### HOT SPICED TEA

6 tea bags	2 cinnamon sticks
6 c. water	6 to 10 whole cloves
6 c. apple juice	Honey to taste
3 scoops Tang (optional)	Sliced oranges for garnish

Bring all to boil in 12 cup percolator. Strain into cups and garnish with sliced oranges and extra cinnamon sticks, if desired. This makes a wonderful change from hot chocolate on a cold day. Serves 8 to 10.

*Maggy F.*

### CHRISTMAS TEA

1 (1 lb. 2 oz.) jar Tang	2½ c. sugar
1½ c. plain instant tea	1 tsp. cinnamon
1 (12 oz.) pkg. lemonade mix	1 tsp. ground cloves
1 (3 oz.) pkg. lemonade mix	

Blend all together; mix well. Use 2 or 3 well rounded teaspoons per serving cup of boiling water. Do not add milk or sugar.

*Mickey*



### **FRIENDSHIP TEA**

1 c. sugar	1 c. instant tea
1 c. Tang	1 tsp. cloves
3 small pkg. Wyler's lemonade mix	1 tsp. cinnamon

Blend well and store in airtight container. Use 1 teaspoon per cup of hot water (or to taste).

*Dottie*

### **SCOUT HOT CHOCOLATE MIX (Family Favorite)**

1 (2 lb.) can Nestle's Quik	1 (16 oz.) jar powdered creamer
1 (8 qt.) box dry milk	1 (1 lb.) box confectioners sugar

Mix together in large container or large plastic bag. Store tightly covered until used. Use ¼ cup mix to 1 cup boiling water.

### **STRAWBERRY SHAKE**

1 egg, well beaten	1 Tbsp. lemon juice
½ c. crushed strawberries	2 Tbsp. sugar

Combine all ingredients and shake with chipped ice until thoroughly blended. Serve with candied mint leaves. Serves 1.

### **BANANA-YOGURT DRINK**

2 ripe bananas	1 c. orange juice
1 ctn. plain yogurt	6 ice cubes

Whirl together in blender. Makes a good summer breakfast drink. Serves 2.

*Maggy F.*

## MICROWAVE

### MICROWAVE PEANUT BRITTLE

<b>1 c. sugar</b>	<b>1 tsp. butter</b>
<b>½ c. light corn syrup</b>	<b>1 tsp. vanilla</b>
<b>1 c. salted peanuts</b>	<b>1 tsp. baking soda</b>

Butter a cookie sheet generously and have it ready next to microwave oven. In a 2 quart bowl (micro type), combine sugar and corn syrup; stir until well mixed. Microwave on High for 4 minutes. Remove from oven and add peanuts; stir until well mixed. Be very careful not to get hot syrup on hands. Microwave for 4 minutes on High again. Remove from oven and add butter and vanilla. Stir and mix well. Microwave 1½ to 2 minutes. Remove from oven and add baking soda. Gently stir until light and foamy. Pour immediately into prepared cookie sheet and spread out with buttered spatula. This step must be done quickly or brittle will start to harden in the bowl. Cool for 30 minutes to 1 hour and break into pieces. Yields ½ pound.

*Susan H.*

### MICROWAVE PEANUT BRITTLE

<b>1 c. raw peanuts</b>	<b>1 Tbsp. baking soda</b>
<b>1 c. sugar</b>	<b>1 Tbsp. vanilla</b>
<b>½ c. light corn syrup</b>	<b>1 Tbsp. butter</b>
<b>⅛ Tbsp. salt</b>	

In a 1½ quart casserole, stir together peanuts, sugar, syrup and salt. Cook 8 minutes at High, stirring well after 4 minutes. Add butter and vanilla. Cook 1 minute longer at High. Add baking soda and quickly stir until light and foamy. Immediately pour onto lightly buttered baking sheet. Spread out thin. When cool, break into pieces. Store in airtight container.

*Lola R.*

### YUMMY YAMS (Microwave)

<b>3 large yams (approx. 2 lb.)</b>	<b>4 Tbsp. margarine</b>
<b>½ c. sugar</b>	<b>½ c. cream</b>
<b>Pinch of salt</b>	

Peel yams and cut into strips as for French fries. Place in an 8 inch square glass dish. Add sugar, salt, margarine and cream. Cover and microwave on High for 12 to 15 minutes. (Time depends upon size of potatoes and temperature of ingredients.)

### MARY'S POTATO BOATS (Microwave)

<b>4 large baking potatoes</b>	<b>Grated Cheddar cheese</b>
<b>¾ c. sour cream</b>	<b>4 strips bacon, cooked, crumbled</b>
<b>½ c. milk</b>	<b>Paprika (optional)</b>

potatoes and mash till smooth. Add bacon and cheese. Refill shells; sprinkle lightly with paprika. Microwave on High for 4 to 5 minutes, depending upon size and temperature.

### **CRUSTLESS QUICHE LORRAINE** **(Microwave)**

<b>9 to 10 slices cooked, crumbled bacon</b>	<b>1 (13 oz.) can evaporated milk</b>
<b>1 c. shredded Swiss cheese</b>	<b><math>\frac{3}{4}</math> tsp. salt</b>
<b><math>\frac{1}{4}</math> c. minced onion</b>	<b><math>\frac{1}{4}</math> tsp. sugar</b>
<b>4 eggs</b>	<b><math>\frac{1}{8}</math> tsp. cayenne pepper</b>

Sprinkle bacon, cheese and onion into a 9 inch glass pie plate. Beat eggs, milk and seasonings with rotary beater until well blended. Pour over bacon mixture. Microwave on Medium for 13 minutes, stirring twice. Let stand for 10 minutes before serving.  
*Gail E.*

## MISCELLANEOUS

### TREATS FOR THE BIRDS

2 c. corn meal  
1 c. flour  
1 c. sugar

1 c. water  
1 c. bacon grease  
1 c. bird seed

Cook together for 5 minutes. Let cool and put into plastic mesh bag. Hang on a tree. Birds love it!

*Sherry M.*

### DON'T BOIL THAT CAN

A very old recipe, still occasionally seen, calls for caramelizing sweetened condensed milk by heating it right in its unopened can. This is a very dangerous practice, the can may explode. Borden's Eagle Brand includes a label caution to this effect and the company offers this safe method of making caramel pudding.

Preheat oven to 425° F. Open up 1 (14 ounce) can of sweetened condensed milk (not evaporated milk) and pour into a pie plate. Cover with aluminum foil, place in a shallow pan of hot water and bake for 1 hour, or until thick. Remove foil, cool, then chill before serving.

### GOETTA

1 lb. beef and 1 lb. pork, ground  
together  
8 c. water  
2½ c. pinhead oatmeal

1 large onion, sliced  
4 large bay leaves  
3 tsp. salt  
Pinch of pepper

Cook beef and pork in water. Refrigerate overnight to congeal. Take off the fat. Add the other ingredients and place the pot with all ingredients in the oven. Bake at 350° F. for 1½ to 2 hours. Pour into greased bread pans and refrigerate. When cooled completely and solid it is sliced thinly and fried in bacon fat.

*Janet B.*

### GOETTA

1 c. oatmeal (not Quaker if possible)  
½ tsp. salt  
2 c. water

1 tsp. grated onion  
1 lb. pork sausage, hot or mild  
½ tsp. grated nutmeg

Bring water and salt to boil. Add oatmeal. Cook until done. Makes 3 cups cooked. Mix together with remaining ingredients and let stand in refrigerator, covered. To serve, slice and fry. Make into patties and fry or stir into scrambled eggs while they are just beginning to cook. Good with applesauce or fried apples. A traditional Cincinnati German breakfast which was discovered at Straight.

*Winnie K.*



### GRANDMA'S CEREAL

1 large box quick oats	1½ c. vegetable oil
2 c. brown sugar, packed lightly	2 c. chopped nuts
2 c. wheat germ or sesame seeds	2 c. raisins
2 c. coconut	

Mix and put in oven at 300° F. for 40 minutes to 1¼ hours. Stir occasionally. When cool, add 2 cups of raisins. Store in tightly closed containers.

*Bob H.*

### MOM'S BAKED GRITS

1 c. grits	1 egg, well beaten
1 stick margarine	¾ c. light cream
½ lb. American cheese, grated	

Cook grits according to box recipe and add butter and cheese (saving a little cheese for top). Add egg and cream. Pour into well greased casserole, cover with remaining cheese. Bake at 350° F. for 45 minutes. Serves 8.

*Caryl McV.*

### GRITS AND CHEESE CASSEROLE

1½ c. grits	¾ c. butter
6 c. boiling water	1½ tsp. garlic or onion salt
2 tsp. salt	Dash of Tabasco
1 lb. Cheddar cheese, grated	Paprika
3 eggs, well beaten	

Cook grits in salted, boiling water until thick. Add remaining ingredients. Pour into buttered 8x12 inch dish. Bake at 350° F. for 1 hour. Sprinkle with paprika 10 minutes before serving. Reheats well. Serves 6 to 8.

*Peggy T.*

### BAKED CHEESE GRITS (Family Favorite)

1 c. grits	3 eggs, beaten individually
3 c. water	½ lb. sharp cheese, diced
1 (4 oz.) stick butter	⅓ c. milk

Place grits in boiling, salted water and partially cook. Remove from heat. Add butter and cheese until melted. Add milk, then eggs. Pour into greased casserole. Bake at 350° F. for 1 hour. Serves 6 to 8.

## APPLE PANCAKE

3 large eggs  
½ c. milk  
1 Tbsp. sugar  
⅓ c. all-purpose flour  
¼ tsp. salt  
¼ tsp. baking soda  
3 Tbsp. clarified butter

1 to 2 medium Red Delicious  
apples, peeled, cored, thinly  
sliced into rings  
2 Tbsp. sugar  
¼ tsp. cinnamon  
Sour cream (garnish)

Beat eggs with electric mixer about 2 minutes on medium-high speed until light and foamy. Add milk and sugar and beat 1 minute more. Blend in flour and salt and mix well. Preheat oven to 450° F. Melt butter in 10 inch ovenproof skillet over medium heat. Arrange apples in single layer in skillet and cook about 3 minutes, until sizzling. Pour batter over apples, shaking pan slightly to distribute evenly. Cover and cook about 3 to 4 minutes, until underside is deep, golden brown. Uncover and place in oven. Bake until pancake begins to puff and bubble, about 5 minutes. Remove from oven and carefully flip pancake with long, wide spatula. Return to burner and cook over medium heat until pancake is deep, golden brown. Place serving platter over skillet and carefully invert pancake onto platter. Combine sugar and cinnamon and sprinkle over pancake. Serve immediately with sour cream. Serves 2 to 3.

*Nancy W.*

## GOOD WAFFLES

2 c. flour  
2 tsp. baking powder  
2 c. milk

½ c. melted margarine  
3 eggs, separated  
½ tsp. salt

Mix flour, salt and baking powder. Add milk, a little at a time. Add cooled margarine. Beat egg yolks and add to mixture. Beat egg whites until stiff. Add to mixture; mix thoroughly. Pour on heated waffle iron and bake.

*Marilyn C.*

## BIELER'S BROTH

10 oz. pkg. frozen cut green beans  
10 oz. pkg. frozen chopped zucchini

1 bunch celery, chopped (no leaves)  
1 bunch parsley leaves, chopped

Cook beans, zucchini, celery in stainless steel pressure cooker for 1 minute, or steam until done. Cool slightly and combine in blender with chopped parsley. You can use up to 1½ cups distilled water, depending upon desired consistency. Refrigerate. Do not cap until cool. Keeps 2 to 3 days. Serves 6 to 8.

*Elaine S.*