

MISSISSIPPI MUD CAKE

Cake:

2 sticks butter, softened
1½ c. flour
½ tsp. vanilla
¼ c. cocoa
4 eggs

2 c. sugar
½ c. chopped nuts
1 (3½ oz.) can flaked coconut
7 oz. marshmallow cream

Frosting:

1 stick margarine
½ c. milk

⅓ c. cocoa
1 (16 oz.) box confectioners sugar

Cake: Mix together all ingredients, except marshmallow cream, beating to combine thoroughly. Pour into greased and floured 13 inch oblong pan. Bake 30 to 40 minutes at 350° F. When done, remove from oven, spread top with marshmallow cream and cool in pan. When completely cool, ice.

Frosting: Beat all ingredients until smooth.

Margaret B.

MISSISSIPPI MUD CAKE WITH FROSTING

4 eggs
2 sticks margarine or butter, melted
2 c. sugar
1½ c. flour
⅓ c. cocoa

1 tsp. vanilla
1 c. coconut
1 to 2 c. nuts
1 jar marshmallow creme

Frosting:

1 stick melted butter or margarine
6 Tbsp. milk
⅓ c. cocoa

1 box powdered sugar
1 tsp. vanilla
1 to 2 c. nuts

Beat eggs and sugar until thick. Combine melted margarine, flour, cocoa, vanilla, coconut and nuts. Mix these well and add to egg and sugar mixture. Pour into greased and floured pan, 17x11 inches (jelly roll type pan). Bake 30 minutes at 350° F. When you remove cake from oven, immediately spread marshmallow creme over top. Let set a little. While warm, spread on frosting.

Frosting: Melt margarine and remove from heat. Add all ingredients and mix, except nuts. Add nuts and spread gently over marshmallow creme.

Gail E.

MY AUNT LORRAINE'S COFFEE CAKE

8 oz. sour cream
1 tsp. baking soda
1 stick butter
1 c. sugar
2 eggs
Pinch of salt

1¾ c. flour
1 tsp. baking powder
1 tsp. vanilla
¼ c. light brown sugar
1 tsp. cinnamon

Combine sour cream and baking soda. Set aside until swelled double in volume. Meanwhile, cream butter and sugar together. Add eggs, one at a time. Combine flour, salt and baking powder. Add flour mixture alternately with sour cream and vanilla to butter and eggs. Combine brown sugar and cinnamon. Pour 1/2 of batter into 9x10 inch greased angel food cake pan. Sprinkle with 1/2 of sugar and cinnamon mixture. Repeat. Bake at 350° F. for 40 to 45 minutes.

Janet B.

ORANGE JUICE CAKE

1 box Duncan Hines Deluxe II yellow
cake mix
1 small pkg. instant vanilla pudding
3/4 c. oil
4 eggs

3/4 c. water
1/3 c. frozen orange juice, undiluted
2 c. powdered sugar
2 Tbsp. water
2 Tbsp. oil

Mix together first 3 ingredients and beat well. Pour into 9x13 inch pan. Bake at 350° F. for 30 to 35 minutes. Mix together the orange juice, powdered sugar, 2 table-
spoons water and oil. Remove cake from oven. While still hot, pierce holes in cake with
cooking fork. Pour orange juice mixture over cake.

Doug W.

PINEAPPLE CAKE

2 eggs
20 oz. can crushed pineapple,
undrained
2 c. all-purpose flour

1 c. granulated sugar
1 c. brown sugar
2 tsp. baking soda
1 c. chopped nuts

Frosting:

3 oz. cream cheese
1/4 c. butter
1 tsp. vanilla

2 c. powdered sugar
1/2 tsp. ground ginger

Beat eggs until light and fluffy. Mix in the rest of the ingredients by hand. Stir in
chopped walnuts. Spread evenly in ungreased 13x9x2 inch baking pan. Bake in 350° F.
oven for 45 to 55 minutes. Cool. Prepare Cream Cheese Ginger Frosting.

Beat cream cheese, butter and vanilla together with electric mixer. Gradually
add powdered sugar and ground ginger. Beat until smooth. Spread over cooled cake.

Dorothy B.

PINEAPPLE SURPRISE CAKE

1 (20 oz.) can crushed pineapple
1 c. chopped nuts

1 box yellow cake mix
1 1/2 sticks margarine

In ungreased 9x13 inch pan, layer in order, pineapple, nuts, dry cake mix,
margarine slices. Cover with margarine slices. Bake at 350° F. for 45 minutes.

Beverly

PISTACHIO GREEN CAKE

1 box Duncan Hines butter cake	1 c. sour cream
1 box pistachio instant pudding	½ c. Crisco oil
4 eggs	

Nut Mixture:

½ c. chopped nuts	1 tsp. cinnamon
1 Tbsp. sugar	

Mix all until well blended. Pour ½ mixture into greased Bundt cake pan. Sprinkle with ½ nut mixture; pour in remaining batter and sprinkle with nut mixture. Start in cold oven. Bake for 1 hour at 350° F. or until toothpick comes out clean. Cool completely before removing from pan.

Betty

PUMPKIN CAKE

2 c. flour	1 c. cooking oil
2 tsp. baking soda	4 eggs
2 tsp. cinnamon	2 c. canned pumpkin
1 tsp. baking powder	1 c. raisins
½ tsp. salt	1 c. chopped pecans
2 c. sugar	

Icing:

1 stick margarine or butter	1 lb. powdered sugar
1 (8 oz.) pkg. cream cheese, softened	2 tsp. vanilla
	1 c. chopped pecans

Mix all cake ingredients together at one time, no need to sift. Grease and flour a 13x9 inch pan or 2 (8x8 inch) pans. Bake at 350° F. for 35 minutes, or till cake tests done.

Icing: Combine margarine, cream cheese, powdered sugar and vanilla. Beat well. Fold in nuts.

Gail E.

PUMPKIN WALNUT CAKE

3 c. sifted flour	4 large eggs
2 tsp. baking powder	2 c. sugar
2 tsp. baking soda	1½ c. corn oil
1 tsp. salt	1 (1 lb.) can pumpkin
3½ tsp. cinnamon	1 c. chopped walnuts

On waxed paper, sift flour, baking powder, soda, salt and cinnamon. In large mixing bowl, beat eggs until yolks and whites are blended. Gradually add sugar until thick and lemon colored. Beating constantly, pour in corn oil. At low speed, add sifted dry ingredients alternately with pumpkin, beginning and ending with dry ingredients. Stir in walnuts. Turn into ungreased tube pan. Bake in 350° oven for approximately 1 hour, or until done. Sprinkle with sifted confectioners sugar, if desired.

Pat R.

CHERRY STREUSEL COFFEE CAKE

5 Tbsp. butter or margarine	1 c. flour
1 pkg. Duncan Hines yellow deluxe cake mix	2 eggs
1 pkg. dry yeast	1 can cherry or blueberry pie filling
	2 Tbsp. sugar

Preheat oven to 375° F. Melt butter in 2 quart saucepan and set aside to cool. In large mixing bowl, combine 1½ cups dry cake mix (reserve remaining mix), yeast, flour, eggs and ⅔ cup warm water. Beat 2 minutes at medium speed, scrape bowl often. Spread dough in a greased 13x9x2 inch pan. In the saucepan, combine reserved cake mix with cooled, melted butter to make streusel topping. Set mixture aside. Spoon pie filling evenly over dough in pan; sprinkle sugar and then streusel topping over filling. Bake immediately for 30 minutes. Can be glazed with 1 cup confectioners sugar, 1 tablespoon corn syrup and 1 tablespoon water. Drizzle over warm coffee cake.

Joanne H.

COMING HOME COFFEE CAKE

1 pkg. active dry yeast	2½ to 3 c. sifted flour
¼ c. warm water	¼ c. melted butter
¼ c. sugar	¼ c. brown sugar
3 Tbsp. butter	¼ c. granulated sugar
1½ tsp. salt	1 tsp. cinnamon
¾ c. scalded milk	1 c. chopped pecans
1 egg	

Soften yeast in warm water. In mixing bowl, combine sugar, butter, salt and milk. Cool to lukewarm. Stir in egg and yeast. Gradually add flour to form a stiff dough. Knead on floured surface until smooth and satiny, 5 to 8 minutes. Place in greased bowl, turning dough to grease all sides. Cover, let rise in warm place until double, about 1½ to 2½ hours. After rising, knead again. Split dough into 2 pieces. Roll out one piece into rectangle 18x8 inches. Baste with melted butter and sprinkle with brown sugar. Sprinkle with cinnamon and sugar mixture. Sprinkle with chopped pecans. Roll up by folding approximately 2 ½ times. Make into circle, tuck in end. Place on greased pie pan or cookie sheet. Put slits in top (approximately 8). Bake in 325° oven for 25 to 30 minutes until light golden brown on crust. Baste with butter.

Mickey

COFFEE PECAN CAKE

Cake:

⅔ c. flour	3 egg yolks
1½ tsp. baking powder	⅓ c. water
½ tsp. salt	½ tsp. vanilla
2 Tbsp. instant coffee	¼ tsp. ground pecans
⅔ c. sugar	4 egg whites
5 Tbsp. Crisco oil	¼ tsp. cream of tartar

Icing:

1/3 c. butter
1 3/4 c. confectioners sugar
1 Tbsp. instant coffee
1 tsp. hot water

1 egg yolk
2 Tbsp. cream or milk
1/2 tsp. vanilla
Coarsely chopped pecans

Cake: Sift all dry ingredients together. Set aside. Mix together well, oil, egg yolks, water and vanilla. Add dry ingredients. Beat egg whites with cream of tartar until stiff. Fold into mixture along with ground pecans. Pour into greased 8 inch tube pan. Bake at 325° F. for about 1 hour.

Icing: Beat all icing ingredients together well. Spread over cooled cake. Sprinkle with chopped pecans.

Gail G.

RED VELVET CAKE

Cake:

2 1/2 c. Wondra flour
1 1/2 c. sugar
2 Tbsp. cocoa
1 tsp. baking soda
1 tsp. salt
1 1/2 c. Crisco oil

1 c. buttermilk
2 eggs
1 tsp. vanilla
1 (1 oz.) bottle red food color
1 tsp. vinegar

Frosting:

1 box powdered sugar
4 oz. butter

1 tsp. vanilla

Sift dry ingredients into liquids. Beat 4 minutes. Pour into 2 (9 inch) baking pans and place in a 350° F. oven for 25 minutes. Cool, then wrap in plastic and refrigerate overnight. Blend frosting ingredients and beat with mixer until creamy. Frost over both layers.

Betty and Jerry

SEVEN-UP CAKE

1 1/2 c. butter
3 c. sugar
5 eggs
3 c. flour

2 Tbsp. lemon extract
3/4 c. 7-Up
Confectioners sugar

Cream together butter and sugar until light and fluffy. Add eggs, one at a time. Mix in flour and extract. Fold in 7-Up. Pour into greased 8 or 9 inch Bundt pan. Bake at 325° F. for 60 to 75 minutes. Sprinkle with confectioners sugar, if desired.

Donna P.

CHOCOLATE SHEET CAKE

2 sticks margarine
3 Tbsp. cocoa
1 c. water
2 c. sugar
2 c. flour

½ tsp. salt
½ c. buttermilk
2 eggs, beaten
1 tsp. vanilla
1 tsp. baking soda

Frosting:

4 Tbsp. butter
4 Tbsp. milk

1 c. confectioners sugar
½ c. chocolate chips

Bring to a boil in a saucepan, margarine, cocoa and water. Meanwhile, combine sugar, flour and salt in bowl. Pour boiling mixture in bowl. Add buttermilk, eggs, vanilla and baking soda. Stir until well combined. Bake in greased 18x11x1 inch jelly roll pan at 350° F. for 20 minutes.

Frosting: Combine frosting ingredients, except chocolate chips, and boil 1 minute. Add chocolate chips and beat until thick. Spread over warm cake.

Mary S.

TEXAS SHEET CAKE (Family Favorite)

Cake:

2 sticks margarine
1 c. water
4 Tbsp. cocoa
2 c. flour
½ tsp. baking soda

½ tsp. salt
2 eggs
½ c. sour cream
2 c. sugar

Frosting:

1 stick margarine
⅓ c. milk
4 Tbsp. cocoa

1 lb. confectioners sugar
1 tsp. vanilla extract
1 c. nuts (optional)

Cake: Combine margarine, water and cocoa in saucepan and bring to boil. Combine flour, baking soda and salt and add to cocoa mixture. Beat together eggs, sour cream and sugar. Add to other ingredients. Pour into a well greased 10x15 inch jelly roll pan. Bake at 350° F. for 20 to 25 minutes.

Frosting: Combine margarine, milk and cocoa and boil 1 minute. Beat in confectioners sugar and vanilla. Fold in nuts.

TEXAS SHEET CAKE

2 c. flour
2 c. sugar
1 c. margarine
4 Tbsp. cocoa
1 c. water

½ c. buttermilk or sour cream
1 tsp. baking soda
2 eggs, slightly beaten
1 tsp. vanilla

Frosting:

½ c. margarine
4 Tbsp. cocoa
⅓ c. buttermilk or sour cream

1 lb. powdered sugar
1 c. nuts
1 tsp. vanilla

Mix flour and sugar and set aside. Bring to a boil, the margarine, cocoa and water. Pour over flour and sugar and stir well. Add buttermilk or sour cream, soda, vanilla and eggs. Mix well and pour into greased cookie pan. Bake at 400° F. for 15 minutes.

Frosting: In saucepan, bring to a boil, the margarine, cocoa and buttermilk. Add sugar, nuts and vanilla and mix well. Spread on cake while hot.

Karen G.

STRAWBERRY ANGEL CAKE

1 large angel food cake
2½ c. hot water
2 (10 oz.) pkg. frozen strawberries

5 (3 oz.) pkg. strawberry Jello
1 pt. (2 c.) whipping cream

Dissolve Jello in water; add frozen berries. Refrigerate until syrupy; fold in ½ pint whipped cream. Crumble cake into small pieces. Put ⅓ cake pieces into angel cake pan. Top with ⅓ Jello-berry-cream mixture; repeat twice. Refrigerate until well set. To serve, remove to cake plate and top with remaining ½ pint whipped cream. Serves 8 to 10.

Terre

STRAWBERRY COFFEE CAKE

2 c. sifted flour
2 tsp. baking powder
6 Tbsp. sugar
¾ tsp. salt
⅓ c. shortening
1 egg, beaten

⅓ c. milk
1½ c. strawberries, cleaned
3 Tbsp. butter
¼ c. sugar
3 Tbsp. sifted flour

Sift first 4 ingredients together. Cut in shortening with 2 knives or pastry blender. Combine egg and milk and add all at once to dry ingredients. Blend thoroughly. Spread dough in greased cake pan and arrange strawberries on top. Combine remaining ingredients and mix together with a fork until a crumbly consistency. Sprinkle over strawberries. Bake at 400° F. for 25 to 30 minutes. Makes 1 (10x6 inch) cake.

TWO HUNDRED FIFTY DOLLAR WALDORF CAKE

½ c. Crisco
1½ c. sugar
2 eggs
2 Tbsp. cocoa
1 tsp. salt
1 tsp. vanilla

2½ c. cake flour
1 c. buttermilk
2 oz. red food coloring
1 tsp. baking soda
1 Tbsp. vinegar

Icing:

1 c. milk
¼ c. flour
1 c. Crisco

1 c. sugar
½ tsp. salt
1 tsp. vanilla

Cream Crisco with sugar. Add eggs, cocoa, salt and vanilla. Beat well. Add cake flour alternately with buttermilk. Beat well. Add slowly, 2 ounces food coloring and mix well. Add the soda that has been mixed in the vinegar. Mix and bake in 9 or 10 inch greased and floured cake pan for 30 minutes at 350° F.

Icing: Put milk and flour in double boiler and cook until thick. Cool. Cream the Crisco and sugar and beat well. Add salt and vanilla. Add milk mixture and beat until very light and fluffy.

Gail E.

PRUNE CAKE WITH GLAZE

1½ c. sugar
1 c. salad oil
3 eggs
2 c. flour
1½ tsp. soda
1 tsp. cinnamon

1 tsp. nutmeg
Dash of salt
1 c. buttermilk or sour milk
1 tsp. vanilla
1 c. mashed cooked prunes
½ to 1 c. chopped nuts

Glaze:

1 c. sugar
½ c. buttermilk
½ tsp. baking soda

1 tsp. Karo syrup
½ stick margarine
½ tsp. vanilla

Combine sugar and oil, beating until smooth. Add eggs, beating well. Sift flour, salt, soda and spices together and add to egg mixture alternately with milk. Fold in prunes, vanilla and nuts. Bake in 8 or 9 inch greased pans at 350° F. for 30 to 35 minutes.

Glaze: Mix in saucepan the sugar, buttermilk, soda, syrup, margarine and vanilla. Cook to soft ball stage and spread over cake.

COOKIES

BUNUELOS (Mexican Christmas Cookies)

4 c. all-purpose flour
2 Tbsp. sugar
1 tsp. baking powder
2 tsp. salt
2 eggs, beaten

$\frac{3}{4}$ c. (approx.) milk
 $\frac{1}{4}$ c. margarine or butter, melted
Oil for deep frying
Honey, powdered sugar or
cinnamon and sugar for garnish

Sift dry ingredients into a bowl. Beat together eggs and milk and add to dry ingredients. Add butter and mix into a dough that can be easily handled. Add more milk if necessary. Turn dough out onto lightly floured board and knead until smooth. Divide into 18 to 24 balls, cover them with a cloth and let stand for 20 minutes. Roll each ball on board into a large round like tortilla. Fry each round in deep, hot oil until light golden brown all over. Drain on paper towel. Sprinkle or roll in granulated sugar and cinnamon or powdered sugar or serve with thin honey. Makes 1½ to 2 dozen.

Sue G.

BUTTERSCOTCH COOKIES

$\frac{1}{4}$ c. butter or margarine
 $\frac{1}{3}$ c. granulated sugar
1 egg
 $\frac{3}{4}$ tsp. soda
 $\frac{3}{4}$ tsp. vanilla

$\frac{1}{4}$ c. shortening
 $\frac{1}{3}$ c. brown sugar
 $1\frac{1}{3}$ c. sifted all-purpose flour
 $\frac{1}{3}$ c. chopped walnuts

Melt butter and shortening. Add sugars. Mix well. Add egg; beat until light colored. Sift flour with soda; stir into egg mixture. Add vanilla and nuts. Chill. Roll into small balls. Bake on ungreased cookie sheet in moderate oven at 375° F. for 7 to 10 minutes. Remove at once. Makes 4 dozen.

Shawn M.

UNBAKED BUTTERSCOTCH COOKIES

2 c. sugar
 $\frac{3}{4}$ c. margarine
1 (6 oz.) can evaporated milk

1 small pkg. instant butterscotch
pudding mix
 $3\frac{1}{2}$ c. quick oats

Bring sugar, margarine and evaporated milk to rolling boil. Remove from heat and add pudding mix. Add oats. Stir well. Let cool 15 minutes. Drop by teaspoonfuls on waxed paper. Can be frozen or refrigerated.

Gail E.

MILLIONAIRE CHRISTMAS COOKIES

$\frac{1}{2}$ c. butter
2 c. brown sugar
3 eggs
 $2\frac{1}{2}$ c. flour
1 tsp. baking soda

1 tsp. vanilla
1 lb. shelled pecans
 $\frac{1}{2}$ lb. candied cherries
1 lb. white raisins

Cream sugar and butter until fluffy. Add well beaten eggs. Blend in sifted flour and add soda, which has been diluted with a little water. Add vanilla. Add pecans, cherries and raisins (unchopped). Mix and let stand overnight in refrigerator. Drop by teaspoon onto greased baking sheet. Bake at 375° F. for 12 to 15 minutes, until brown. Makes 8 dozen.

Barbara B.

CHRISTMAS BUTTER COOKIES

1 c. soft margarine	3 tsp. vanilla
½ c. sugar	3 c. flour
1 egg	½ tsp. baking powder

Cream margarine and sugar; add egg and vanilla and mix well. Mix flour and baking powder and add to mixture. Mix well. Shape into balls, using 1 teaspoon dough. Flatten by crisscross with a fork and shake colored sugar on cookie. (Or place pecan half on ball to flatten, or make thumbprint to flatten ball. Fill thumbprint with frosting after baking.) Bake on ungreased cookie sheet for 5 to 7 minutes at 425° F.

Marian T.

DAINTY LILLY COOKIES

4½ oz. cream cheese	1 c. jam
1 c. butter	Confectioners sugar
2 c. sifted flour	

Cream cheese and butter together. Stir in flour. Chill. Roll dough out to ¼ to ½ inch thickness. Cut with 2 inch round cutter. Roll in cornucopia by bringing 2 rounded edges together, letting them overlap. Seal by pressing edges together gently. Shape like a lilly. Fill opening with jam. Bake at 325° F. for about 15 to 20 minutes. Cool. Sprinkle with confectioners sugar.

DANISH SUGAR COOKIES

2 c. sugar	1½ tsp. baking soda
1 c. margarine	1 tsp. salt
1 c. sour cream	¾ tsp. nutmeg
2 eggs	5 c. flour

Cream sugar and margarine; add eggs and cream. Add sifted dry ingredients and mix well. Roll out on floured surface. Dough should be thin. Cut into desired shapes. Bake on ungreased sheet at 350° F. for about 10 minutes. Frost with favorite icing.

Marian T.

DROP SUGAR COOKIES

1 c. margarine	2 tsp. vanilla
1 c. Crisco	1 tsp. baking soda
2 c. sugar	1 tsp. salt
2 eggs	4 c. flour

Preheat oven to 375° F. Cream margarine, Crisco and sugar. Add eggs and vanilla, mixing well. Combine the baking soda, salt and flour and mix well with eggs and vanilla. Drop by teaspoonfuls onto ungreased cookie sheet. Dip the bottom of a drinking glass into sugar and flatten individual cookies on sheet. Bake for about 8 minutes. Makes 6 dozen.

Janet B.

GUMDROP COOKIES

1 c. shortening	1 tsp. baking powder
1 c. brown sugar	½ tsp. baking soda
1 c. granulated sugar	½ tsp. salt
2 eggs	2 c. quick cooking rolled oats
1 tsp. vanilla	1 c. coconut
1½ c. sifted all-purpose flour	1 c. gumdrops, cut into small pieces

Thoroughly cream shortening and sugars; add eggs and vanilla. Beat well. Sift dry ingredients. Add to creamed mixture. Add remaining ingredients. Drop from teaspoon onto greased cookie sheet. Bake at 375° F. for about 10 to 12 minutes. Makes 6 dozen.

Betty

ICED LEMON OR ORANGE DROP COOKIES

2 c. sugar	1½ tsp. baking powder
1 c. butter or margarine, softened	1 tsp. baking soda
4 c. all-purpose flour, sifted	Juice and grated rind of 1 orange or lemon
1 c. milk	
3 eggs	

Mix sugar, eggs, milk and butter. Sift in flour, baking powder and soda; stir until smooth. Drop by tablespoon on ungreased cookie sheet. Bake 8 to 10 minutes, until evenly done. Cool.

Icing: In a small bowl, mix confectioners sugar with lemon or orange juice until slightly thick and white glaze. Spoon over cookies, allow to set until glaze hardens. Yummy.

Jackie S.

MINCEMEAT ORANGE DROP COOKIES

½ c. shortening	1 tsp. baking powder
1 c. sugar	¼ tsp. salt
1 c. flour	1½ c. moist mincemeat
1 egg	2 c. rolled oats

Glaze:

¼ c. orange juice	Pecan halves
1½ c. confectioners sugar	

Blend shortening and sugar in mixer and add egg and mincemeat and beat well. Sift together dry ingredients and add to the creamed mixture. Mix well; stir in the rolled oats. Drop by spoonfuls onto greased cookie sheets. Bake about 12 minutes at 350° F. Brush on glaze. Press a pecan half on each.

Claralois A.

FINAKA KAKOR (Rich Butter Cookie)

¾ c. butter	1 tsp. almond flavoring
¼ c. sugar	2 c. flour

Topping:

⅓ c. finely chopped, blanched almonds	1 Tbsp. sugar
	1 egg white

Mix butter, sugar, flour and almond flavoring thoroughly with hands. Chill dough, then roll out ¼ inch thick. Cut into strips 2½ inches long and ¾ inch wide. Brush tops lightly with egg white (slightly beaten). Sprinkle with mixture of sugar and almonds. Transfer several strips at a time to ungreased baking sheet. Bake 15 to 17 minutes in 350° F. oven, until golden brown.

Audrey D.

JAVA STICK COOKIES

1 c. margarine, room temperature	1½ c. flour
½ c. unsifted powdered sugar	¼ c. ground walnuts
2 tsp. coffee powder or crystals, crushed	3 oz. semi-sweet chocolate, melted
	Chocolate sprinkles

Line cookie sheets with foil. Cream butter with sugar. Beat in coffee powder; add flour and walnuts. Blend well, place dough in pastry bag fitted with ½ inch tube. Pipe into 2 inch lengths on baking sheet. Dough will be stiff. Bake at 350° F. for 10 to 15 minutes, until golden brown. Cool on rack. Dip each end into melted chocolate, then dip each end in sprinkles. Store in airtight container. Makes 6 dozen cookies.

Janet B.

LACE COOKIES

2 c. old fashioned oatmeal	2 sticks melted butter or margarine
1 Tbsp. flour	2 eggs, well beaten
2 c. sugar	½ tsp. vanilla
½ tsp. salt	

Combine and mix well the oats, flour, sugar and salt. Over this mixture, pour the melted butter. Mix well and add the beaten eggs and vanilla. Cover a cookie sheet with foil and drop the cookie mixture by ½ teaspoons 2 inches apart on the foil. Bake in preheated 325° F. oven for about 8 to 10 minutes. When cookies are completely cool, foil will peel off. Store in airtight containers. Yield: 6 dozen.

Janet B.

M & M COOKIES

1 c. Crisco	2¼ c. flour
1 c. brown sugar	1 tsp. soda
½ c. white sugar	1 tsp. salt
2 tsp. vanilla	¾ c. M & M's or chocolate chips
2 eggs	

Blend Crisco and sugars. Beat in vanilla and eggs. Measure flour and add soda and salt to the flour. Add to egg mixture. Add M & M's or chips. Bake at 375° for 10 to 12 minutes on ungreased cookie sheet. Makes 2 to 3 dozen.

Audrey D.

MEXICAN WEDDING CAKES

½ c. butter or margarine	1 tsp. vanilla
½ c. solid vegetable shortening	2 c. all-purpose flour
1½ c. confectioners sugar	1½ c. chopped nuts
¼ tsp. salt	

In medium bowl, beat butter, shortening, 1 cup sugar, salt and vanilla. When creamy, stir in flour ⅓ at a time, mixing well after each addition. Mix in nuts. Heat oven to 325°. Shape dough into balls using about 2 teaspoons each. Place 1 inch apart on an ungreased baking sheet. Bake 30 minutes, until lightly browned. Remove and while warm, roll in remaining ½ cup confectioners sugar. Put on wire rack to cool.

Glenda M.

MOLASSES COOKIES

¾ c. shortening	2 c. flour
1 c. sugar	½ tsp. clove powder
¼ c. molasses	½ tsp. ginger
1 egg, beaten	1 tsp. cinnamon
2 tsp. baking soda	½ tsp. salt

Mix. Refrigerate 1 hour. Roll into 1 inch balls. Dip tops with sugar. Bake at 375° F. for 8 to 10 minutes. Yields 6 dozen.

Sharon M.

MUNSTER COOKIES

1 c. (2 sticks) butter	½ tsp. salt
1 c. peanut butter (nutty)	2 tsp. baking soda
2 c. brown sugar	4½ c. oatmeal
1 c. white sugar	1 (16 oz.) pkg. peanut M & M's
3 eggs	1 (12 oz.) pkg. chocolate chips
1 tsp. vanilla	1 (4 oz.) pkg. pecan pieces

Cream butter and peanut butter; add brown sugar, white sugar, eggs, vanilla, salt, soda and oatmeal. Add last, M & M's, chocolate chips and nuts. Bake at 350° F. for 8 to 10 minutes. Let cookies flatten and cool on pan before removing.

Peggy K.

OATMEAL COOKIES

3/4 c. flour	1/2 c. brown sugar
1/2 c. sugar	1 c. shortening
1 tsp. cinnamon	1 egg
1/2 tsp. baking soda	3 Tbsp. water
1/2 tsp. salt	1 tsp. vanilla
1/4 tsp. allspice	1 1/2 c. oatmeal
1/4 tsp. cloves	

Mix dry ingredients. Add shortening, egg, water, vanilla and oatmeal. Bake on ungreased baking sheet at 375° F. for 10 minutes.

Helen C.

OATMEAL COOKIES

1 c. butter	3 c. oatmeal
1 c. brown sugar	1 c. chocolate chips (optional)
1 c. white sugar	1/2 c. nuts (optional)
2 eggs	1 c. flour
1 tsp. vanilla	1 tsp. salt

Mix all ingredients and bake in oven at 350° F. for about 12 to 15 minutes. Makes 4 dozen.

Judy H.

OATMEAL COOKIES

1 c. butter	3/4 c. chopped dates
1 c. brown sugar	1/2 c. nuts
1 c. white sugar	2 c. quick cook oatmeal
2 eggs	2 c. flour
1 tsp. vanilla	

Combine all ingredients and mix well. Drop by teaspoonfuls onto cookie sheet (greased) and flatten tops with back of fork. Bake at 350° F. for approximately 10 minutes.

Nancy H.

CRISPY OATMEAL COOKIES

1 c. cooking oil	1 tsp. salt
1 c. brown sugar	1/2 tsp. (rounded off) baking soda
2 well beaten eggs	3 c. quick cooking oatmeal
1 tsp. vanilla	1/2 c. chopped walnuts
1 1/2 c. flour (whole wheat)	

Thoroughly mix oil and sugar; add eggs and vanilla. Beat well. Add sifted dry ingredients; add oatmeal and nuts. Mix well. Roll into small balls (heaping tablespoon) and flatten on ungreased cookie sheet. Bake in 350° F. oven for 10 to 15 minutes. Makes 4 dozen.

Bonnie C.

THE VERY BEST OATMEAL COOKIES

1 c. butter	½ tsp. cinnamon
1 c. sugar	½ tsp. ground cloves
3 c. rolled oats	¼ c. milk
¾ c. sifted flour	½ c. raisins
1 tsp. baking soda	

Cream butter and sugar; add rolled oats. Stir in flour, baking soda, cinnamon and cloves. Add milk, then raisins and mix thoroughly. Roll into ½ inch balls. Bake at 350° F. for 10 minutes.

Chris K.

CHOCOLATE TOPPED OATMEAL COOKIES

1 c. margarine	1 c. flour
½ c. brown sugar	1 c. oats
½ c. granulated sugar	6 (1 oz.) chocolate bars (plain)
1 tsp. vanilla	2 Tbsp. margarine
2 eggs	½ c. chopped nuts

Cream margarine and sugars; add vanilla and eggs and mix. Add flour and oats and mix well. Spread in greased and floured 9x13 inch pan. Bake at 350° F. for 20 to 25 minutes. Just before removing from oven, melt candy bars and margarine. Spread hot mixture over cookie layer. Sprinkle with chopped nuts. Cut into bars. Makes 2 to 3 dozen.

Marian T.

NO BAKE PEANUT BUTTER OATMEAL COOKIES

2 c. sugar	1 stick butter or margarine
½ tsp. vanilla	1 c. peanut butter
½ c. milk	3 c. rolled oats (quick)

Stir together in saucepan the sugar, milk, butter or margarine. Bring to a rolling boil. Remove from heat. Add the vanilla, peanut butter and rolled oats. Mix together thoroughly and drop by spoonfuls onto waxed paper. Cool. Makes 4 dozen.

Linda S.

PEANUT BLOSSOMS

48 Hershey's milk chocolate candy kisses	½ c. firmly packed brown sugar
1¾ c. flour	½ c. shortening or butter
1 Tbsp. baking soda	½ c. peanut butter
1 Tbsp. salt	1 egg
½ c. sugar	2 to 4 Tbsp. milk
	1 Tbsp. vanilla

Combine all ingredients, except candy kisses in large mixing bowl. Mix on low speed or by hand until firm dough. Shape dough into balls using a rounded teaspoonful for each. Roll ball in sugar. Place on ungreased cookie sheet. Bake at 375° F. for 10 to 12 minutes. Immediately top each cookie with a candy kiss. Press down firmly on cookie.

Judy S.

PEANUT BUTTER COOKIES

2 eggs
1 c. sugar
1 c. brown sugar
1 c. shortening
1 c. peanut butter

3 c. flour
2 tsp. baking soda
1 tsp. vanilla
¼ tsp. salt

Cream shortening and sugars. Add eggs and peanut butter. Add dry ingredients and vanilla. Bake on ungreased baking sheet at 375° F. for 15 to 18 minutes.

Helen C.

PECAN PUFF COOKIES

½ c. Crisco
½ c. butter
½ c. granulated sugar
2¼ c. sifted flour

½ tsp. salt
1 tsp. vanilla
¾ c. chopped pecans
1 c. (or more) sifted powdered sugar

Cream Crisco, butter and ½ cup sugar together and stir in dry ingredients. Add vanilla and nuts. Blend well and mold into 1 inch balls. Place on greased cookie sheet. Bake 12 to 15 minutes at 375° F. After baking, roll in powdered sugar, cool and roll in powdered sugar again.

GRAHAM CRACKER-PECAN COOKIES

2 sticks margarine
4 doz. graham crackers

1 c. brown sugar
Whole pecans

Cook margarine and sugar until smooth. Pour over graham crackers. Put pecan on each graham cracker. Put in 350° F. oven for 5 minutes, or until bubbly. Take off cookie sheet immediately and put on cooling rack.

Sue K.

PUMPKIN COOKIES

½ c. shortening
1 c. sugar
2 eggs
1 c. canned pumpkin
2 c. flour
2 tsp. baking powder

1 tsp. salt
2½ tsp. ground cinnamon
½ tsp. ground nutmeg
¼ tsp. ground ginger
1 c. raisins
1 c. nuts, chopped

Lemon Icing:

2 c. confectioners sugar
1 Tbsp. lemon juice

1 Tbsp. grated lemon rind
Few drops milk or water

Heat oven to 350° F. Cream shortening; gradually add sugar, eggs and pumpkin. Mix well. Sift dry ingredients together and add to pumpkin mixture. Mix well and add raisins and nuts. Drop by teaspoonful onto greased cookie sheet. Bake 15 minutes. Top with Lemon Icing.

Icing: Combine sugar with lemon juice and lemon rind. Add few drops water or milk to make spreadable. Spread on cooled cookies. Yields 4 dozen.

Marian T.

PUNCH COOKIES

¾ lb. butter or margarine
3 egg yolks
3 c. flour

1 c. sugar
1 tsp. vanilla

Blend all ingredients together. Roll into balls, about ¾ inch in diameter. Punch in the center after placing on greased cookie sheet. Fill center with red jelly or a nut. Bake about 15 minutes at 325° F.

Janet B.

PUNCH COOKIES

½ lb. butter
⅔ c. sugar
2 c. flour

1 tsp. vanilla
2 egg yolks
Currant jelly

Put all but jelly in your mixer and blend until dough forms into ball. Then take small amount and roll in your hand into small balls and "punch" a hole in the center and fill with currant jelly and bake for about 22 minutes at 350° F. Makes 3 dozen.

Mack

RICE KRISPIES COOKIES

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs, slightly beaten
1 tsp. vanilla
2 c. flour

1 tsp. baking soda
½ tsp. baking powder
½ tsp. salt
1 c. coconut, shredded
½ c. oatmeal
2 c. Rice Krispies

Cream shortening, sugars, adding beaten eggs and vanilla. Set aside. Mix dry ingredients, adding to creamed shortening. Add coconut and cereals until uniformly mixed. Drop from tablespoon. Bake at 350° F. for 8 to 10 minutes. Yields 10 dozen.

Sharon M.

RICH COOKIES

½ c. butter
¼ c. brown sugar
1 egg yolk
1 c. flour

Ground nuts
Jam
1 egg white

Cream butter and sugar. Mix in egg yolk and flour. Form into walnut size balls. Dip in slightly beaten egg white and then in ground nuts. Bake at 325° F. for 8 minutes. Remove from oven and carefully press down center of cookies using your thumb. Fill centers with jam and bake for 10 minutes. These make great Christmas cookies.

Tom and Chris

OLD FASHIONED SOUR CREAM COOKIES

2 c. sugar
1 c. butter
2 eggs
1 c. sour cream
1 tsp. soda

1 tsp. grated nutmeg
½ tsp. vanilla
½ tsp. lemon flavoring
2 c. (approx.) flour

Cream together the sugar and butter. Mix in the eggs and sour cream (in which the soda has been dissolved), grated nutmeg, vanilla and lemon. Mix with sufficient flour to make a soft dough. Chill and roll out on lightly floured surface. Cut with cookie cutter and bake on ungreased cookie sheets until pale golden, about 6 to 8 minutes. Makes 3 dozen.

SANDIE'S KISSES

1 c. butter or margarine
½ c. sugar
1 tsp. vanilla
2 c. flour

1 c. finely chopped walnuts
1 (5¾ oz.) pkg. chocolate kisses
1 c. confectioners sugar

In large bowl, combine butter, sugar and vanilla. Beat at medium speed until light and creamy. Scrape bowl; add flour and nuts. Beat on low speed to blend. Chill until firm, 2 to 3 hours. Unwrap kisses. Using 1½ tablespoons dough for each cookie, wrap completely around kiss. Make sure candy is covered. Bake at 350° on ungreased cookie sheet for 12 minutes, until set, not brown. Roll in confectioners sugar. Makes 40 cookies.

Betty R.

SEVEN LAYER COOKIES

½ c. butter
1½ c. graham crackers
2 c. coconut
2 c. chocolate chips

1 large bag butterscotch chips
2 c. chopped pecans
2 cans Eagle Brand sweetened condensed milk

Combine butter and graham crackers and press firmly into bottom of 9x12 inch baking pan. Next, add a layer of coconut, then chocolate chips, then butterscotch chips, then nuts. Over these layers, pour the sweetened condensed milk. Bake ½ hour at 350° F.

Carol R.

YUMMIES-BAR COOKIES

1 c. white sugar
½ c. butter
2 egg yolks
1½ c. flour

½ tsp. salt
1 tsp. baking powder
1 tsp. vanilla

Topping:

1 c. brown sugar
1 c. nuts

2 egg whites

Cream sugar, butter and egg yolks. Add sifted dry ingredients and vanilla and mix. Spread in bottom of shallow pan. Use hands to spread as it is very stiff.

Topping: Add brown sugar and nuts to beaten egg whites. Spread over top and bake 45 minutes to 1 hour at 325° F. Cut into squares, roll in powdered sugar.

Nancy H.

DESSERTS

ALL AMERICAN COBBLER

1 c. self-rising flour
1 c. sugar
1 c. milk

1 stick butter
1 qt. fruit, sweetened (use peaches
or apples)

Melt butter in baking dish. In blender, mix flour, sugar and milk and pour into dish. Pour fruit over batter. Do not mix. Bake in 350° F. oven for 30 to 40 minutes. The batter will rise over the fruit to form top crust. Top with whipped cream or ice cream if desired.

AUSTRIAN SWEET OMELET

1 c. milk
1 egg
1 pinch of salt
¾ c. flour

Butter
Powdered sugar
Preserves (apricot, blueberry, apple
butter, prune butter are best)

Use electric mixer. Mix milk, egg, salt and flour to a smooth batter. Use 7 to 8 inch omelet pan. Place a generous teaspoon of butter in pan. Over high to medium heat, heat till butter is bubbly. Let bubbles subside. Pour in batter to cover bottom of pan with thin layer by tilting pan to all sides. Leave till light golden, turn over to do the same. Slide out on plate, fill with preserves across middle and fold both sides together. Sprinkle with powdered sugar and serve. Serves 6.

Eva H.

APPLE KUCHEN

½ c. butter
1 pkg. Betty Crocker yellow cake
mix
½ c. flaked coconut
1 (20 oz.) can presliced apples, well
drained, or 2½ c. sliced, pared
baking apples

½ box sugar
1 tsp. cinnamon
1 c. sour cream
2 egg yolks or 1 egg

Heat oven to 350° F. Cut butter into cake mix (dry) until crumbly. Mix in coconut. Pat mixture lightly into ungreased oblong pan, 13x9x2 inches, building up edges. Bake 10 minutes. Arrange apples on crust. Mix sugar and cinnamon. Sprinkle on apples. Blend sour cream and eggs. Dribble over apples. Bake for 25 minutes.

Variations: Pear Kuchen - Substitute 2 (16 ounce) cans pears and 1 package devils food or German chocolate mix.

Peach Kuchen - Substitute 2 (29 ounce) cans peaches and 1 package white cake mix or sour cream white cake mix.

Carl B.

APPLE BARS

2 sticks butter or margarine	2 c. flour
2 c. sugar	1 tsp. baking soda
2 eggs, beaten	1 tsp. baking powder
6 c. chopped apples	½ tsp. salt
1 c. chopped nuts	1 tsp. cinnamon

Cream butter and sugar together. Add eggs, apples and nuts. Combine dry ingredients and add to apple mixture. Pour into greased and floured 13½ x 8¾ x 1¾ inch pan. Bake at 350° F. for 45 to 60 minutes.

Carol R.

APPLE COBBLER

6 tart apples	1¼ c. self-rising flour
4 Tbsp. butter	Pinch of salt
½ c. sugar	1 c. whipping cream

Peel, seed and slice apples. Place in well greased 9x5x3 inch loaf pan. Dot apples with butter and sprinkle with ¼ cup sugar. Whip cream and fold flour and salt into it. Drop by spoonfuls on top of apples. Sprinkle with remaining sugar. Bake at 400° F. for 10 minutes. Reduce temperature to 325° F. and continue baking 45 to 60 minutes, or until crust is brown. Cool slightly. Serve with additional cream or ice cream. Makes 8 to 10 servings.

Carole B.

APPLE CRISP

4 to 5 medium apples	1 c. flour
½ c. sugar	1 c. brown sugar
½ tsp. cinnamon	½ c. butter
Juice of 1 lemon	

Core, peel and slice apples. Combine with lemon juice, sugar and cinnamon. Place in 8x8 inch buttered pan. Combine flour, brown sugar and butter in small bowl. Sprinkle over apples. Bake at 350° F. for 30 minutes. Cool. Serve with vanilla ice cream or hard sauce. Serves 6 to 8.

Variation: Add ⅓ cup chopped pecans to topping.

Winston G.

APPLE CRISP

Filling:

6 medium tart apples, peeled, cored, sliced	¼ tsp. nutmeg
2 Tbsp. lemon juice	¼ c. brown sugar
1 tsp. cinnamon	1 c. raisins
¼ tsp. cloves	2 Tbsp. flour
	¼ c. apple juice

Topping:

2 1/4 c. quick cooking oats
1/3 c. flour
1/2 c. brown sugar

1 tsp. cinnamon
1/2 tsp. salt
1/2 c. chilled butter or margarine

Toss together apples, lemon juice, spices, sugar, raisins and flour. Spread in a lightly greased 8x12 inch baking pan and sprinkle with apple juice. Mix together oats, flour, sugar, cinnamon and salt. Cut in butter or margarine to make a crumbly mixture. Press topping lightly over apples and bake in a 350° F. oven for about 30 minutes, or until apples are tender and topping is browned and crisp. Serve with whipped cream or ice cream, if desired. Serves 6.

Caryl McV.

APPLE DUMPLINGS

1 c. flour
1/4 tsp. salt
2 tsp. baking powder
3 Tbsp. lard

1/2 c. milk
8 to 10 apples
Nutmeg and sugar

Sauce:

1 pt. water
1 c. sugar

1/4 c. butter

Mix flour, salt, baking powder, lard and 1/2 cup milk or enough to make stiff dough. Roll out and cut into 6 circles (size of a saucer). Slice, peel and core enough apples to fill each circle. Dust each dumpling with nutmeg and sprinkle with sugar. Fold up edges over apples.

Sauce: Bring sauce ingredients to a boil and pour over dumplings. Place dumplings in baking pan and bake at 350° F. until golden brown.

Billie C.

BAKLAVA

Syrup:

2 c. sugar
1 c. water

1 tsp. lemon juice

Filling:

1 3/4 c. finely chopped walnuts
3 tsp. cinnamon
4 Tbsp. sugar

1 c. unsalted butter
1 lb. phyllo leaves (approx. 28 sheets)

Syrup: Simmer a syrup until it is thick enough to coat back of spoon. Cool to room temperature.

Filling: Mix nuts with cinnamon, then add sugar. Melt butter. Thaw dough and keep covered with moist towel while using 4 sheets at a time.

1. Take first sheet and spread melted butter with pastry brush on edges only. Place next sheet on top.

2. Take second sheet and spread butter in 4 equal strips longwise.

3. Sprinkle $\frac{3}{4}$ cup nuts over *lower half* of second sheet.
4. Repeat steps 1 and 2.
5. Roll all 4 sheets loosely, starting at narrow bottom where nuts are sprinkled. (Tip: Fold first inch or so to make it easier to begin rolling.) Roll will be 14 inches long.
6. Place roll on well buttered baking sheet. Make cuts $1\frac{1}{2}$ inches wide, $\frac{3}{4}$ through dough.
7. Drip butter into each cut and brush sides and top.
8. Do remaining sheets as previous 7 steps. Bake all in 250° F. oven for $1\frac{1}{2}$ hours. Take out, raise oven to 350° F. and bake till lightly browned. Keep close watch.
9. While hot, spoon cool syrup into each split and over all, till syrup is used up. When cool, cut clear through. Store in covered container or freeze. Serves approximately 65.

Karen L.

BAKLAVA

Syrup:

2 c. sugar	2 c. melted margarine
2 c. honey	1 lb. chopped, blanched almonds
2 c. water	1 lb. ground walnuts
2 Tbsp. lemon juice	1 lb. ground pecans
2 sticks cinnamon	1 c. sugar
1 lb. phyllo pastry leaves	2 tsp. cinnamon

Combine first 5 ingredients in saucepan; boil. Then simmer 10 minutes. Set aside to cool. Remove cinnamon sticks. In large bowl, combine nuts, sugar and cinnamon. Set aside. Use pastry brush to grease pan. Lay a sheet of phyllo in bottom of 10x15x2 inch pan. Brush with margarine, cover with another sheet of phyllo, brush with margarine, etc., until $\frac{1}{4}$ pound phyllo leaves layered in bottom. Spread $\frac{1}{3}$ nut mixture over phyllo leaves (each brushed with margarine). With very sharp knife, cut into 2 inch squares (approximately). Bake at 350° F. for 1 hour. Remove from oven and pour syrup over Baklava while still hot. Cool. Serves 35.

Marian T.

CARAMEL BARS

1 (14 oz.) pkg. Kraft caramels	$\frac{1}{3}$ c. canned milk
$\frac{1}{3}$ c. canned milk	1 Tbsp. vanilla
1 pkg. German chocolate cake mix	6 oz. chocolate chips
$\frac{3}{4}$ c. melted margarine	

Melt caramels with milk over low heat. Take cake mix and place in bowl. Add margarine, canned milk and vanilla. Mix together and press $\frac{1}{2}$ of cake mixture into greased 9x13 inch pan. Bake at 350° F. for 6 minutes. Sprinkle chocolate chips over cake, then the melted caramel mixture and then the rest of the cake batter. Return to oven and bake 16 minutes longer. When cool, cut into bars.

Boots

LEMON-DATE BARS

¼ c. water	¼ c. brown sugar
2 eggs	1 ½ c. chopped dates
¼ c. soft margarine	½ c. chopped nuts
1 box honey spice cake mix (Betty Crocker)	

Glaze:

1 c. confectioners sugar	1 tsp. lemon juice
½ tsp. grated lemon peel	2 Tbsp. milk

Combine ½ of cake mix (dry), water, eggs, margarine and sugar thoroughly. Blend in remaining cake mix; stir in dates and nuts. Spread in greased and floured 15½ x 10½ inch pan. Bake 20 to 25 minutes at 375° F. While warm, spread with lemon glaze, cut into bars.

Glaze: Beat sugar, lemon peel, lemon juice and milk until smooth. Yields 36 bars.

GOOEY BARS

1 pkg. caramels	⅓ c. evaporated milk
½ c. evaporated milk	1 c. (or more) chocolate or butterscotch chips
1 pkg. cake mix (white, chocolate or yellow)	1 c. chopped nuts
¾ c. melted margarine	

In heavy pan, melt caramels and ½ cup evaporated milk. Set aside. Grease and flour 9x13 inch pan. In large bowl, combine cake mix, melted margarine and ⅓ cup evaporated milk. Press ½ in pan. Bake at 350° F. for 8 to 10 minutes. Spread chips, chopped nuts and melted caramels. Spread top with remaining cake mixture. Bake 18 to 20 minutes longer.

Karen G.

LEMON CHEESE BARS

1 Duncan Hines pudding recipe yellow cake mix	1 (8 oz.) pkg. cream cheese, softened
2 eggs	⅓ c. sugar
⅓ c. oil	1 tsp. lemon juice

Mix dry cake mix, 1 egg and oil until crumbly. Reserve 1 cup. Pat remaining mixture lightly in an ungreased 13x9x2 inch pan. Bake 15 minutes at 350° F. Beat cheese, sugar, lemon juice and 1 egg until light and smooth. Spread over baked layer. Sprinkle with reserved crumb mixture. Bake 15 minutes longer. Cool. Cut into bars. Makes 2 dozen bars.

Audrey D.

LEMON DELUXE BARS

2 c. flour	1/3 c. lemon juice
1/2 c. confectioners sugar	1/4 c. flour
1 c. butter or margarine	1/2 tsp. baking powder
4 eggs	1/2 c. sifted powdered sugar
2 c. sugar	

Mix flour and confectioners sugar well. Cut in butter or margarine. Press mixture into greased 13x9 inch pan. Bake at 350° F. for 25 minutes, until lightly browned. Beat eggs, sugar and lemon juice together well. Mix flour and baking powder together and add to egg mixture. Pour over crust. Bake at 350° for 25 minutes. Dust powdered sugar on top. Cut into square cookies. Serves 30.

Carolyn M.

PEANUT BUTTER BARS

1 c. sugar	6 oz. pkg. chocolate chips
1 c. light corn syrup	6 oz. pkg. butterscotch chips
5 c. Special K cereal	1 c. peanut butter

In heavy saucepan, bring sugar and corn syrup to a boil. Remove from heat and stir in peanut butter. Pour over the cereal, mixing well. Press into buttered 13x9x2 inch pan. In double boiler, melt together the chocolate and butterscotch chips. Spread over cereal and chill until set. Cut into bars. Freezes well.

Cheryl P.

PUMPKIN BARS

2 c. flour	2 tsp. baking powder
1 tsp. soda	1/4 tsp. salt
2 tsp. cinnamon	1 tsp. pumpkin spice
2 c. white sugar	1 c. nuts
1 c. oil	4 eggs
2 c. pumpkin	

Frosting:

3 oz. cream cheese	3/4 stick butter
1 tsp. milk	2 c. powdered sugar
1 tsp. vanilla	

Combine ingredients until mixed. Bake on large cookie sheet in 350° F. oven for 25 to 30 minutes. Beat frosting ingredients and spread on cooled cookies. Cut into bars.

Sally G.

SEVEN STEP BARS

1/2 c. butter	6 oz. peanut butter chips
1 1/2 c. graham cracker crumbs	1 (3 1/2 oz.) can flaked coconut
1 (14 oz.) can Eagle Brand sweetened condensed milk	1 c. chopped nuts
1 (6 oz.) pkg. semi-sweet chocolate morsels	

Preheat oven to 350° F. In 13x9 inch baking pan, melt butter in oven. Sprinkle crumbs over margarine; pour sweetened condensed milk evenly over crumbs. Top evenly with remaining ingredients. Press down gently. Bake 25 to 30 minutes, or until lightly browned. Cool thoroughly before cutting. Store, loosely covered, at room temperature.

Jan S.

TREASURE BARS

1 c. sifted flour	1 Tbsp. baking powder
½ c. brown sugar, packed	¼ tsp. salt
½ c. butter	1 c. chopped walnuts
2 eggs	1 c. shredded coconut
1 c. brown sugar, packed	½ c. chopped dates or semi-sweet chocolate chips
1 tsp. vanilla	
1 Tbsp. flour	

Combine 1 cup flour and ½ cup brown sugar; cut in butter. Press into greased 13x9x2 inch pan. Bake in 350° F. oven for 12 minutes. Cool on rack for 10 to 15 minutes. Meanwhile, beat eggs slightly. Add 1 cup brown sugar gradually, beating until light and fluffy. Blend in vanilla. Sift together 1 tablespoon flour, baking powder and salt. Stir into egg mixture. Stir in nuts, coconut and dates. Spread over baked crust. Return to oven and bake 25 minutes at 350° F. Cool in pan on rack, then cut into 2½ x ½ inch bars. Yields 30 bars.

Marilyn C.

TREASURE CHEST BARS

2 c. flour	1 tsp. vanilla
1½ tsp. baking powder	¾ c. milk
½ tsp. salt	1 c. nuts
½ c. butter	½ c. maraschino cherries, halved
2 eggs	½ c. chocolate chips

Brown Butter Frosting:

¼ c. butter	½ tsp. vanilla
2 c. sifted powdered sugar	2 Tbsp. milk

Sift flour, baking powder and salt. Add butter, eggs, vanilla and milk. Mix well. Stir in nuts, cherries and chocolate chips. Bake in a greased jelly roll pan for 25 to 30 minutes at 325° F.

Frosting: Brown the butter, remove from heat. Blend powdered sugar, vanilla and milk. Mix until smooth and spread over bars. Makes 3 dozen bars.

Janet A.

BERRY BANANA DESSERT

Crust:

1 c. all-purpose flour	½ c. solid shortening
1 pkg. coconut pudding and pie filling (not instant)	2 Tbsp. butter, softened
¼ tsp. salt	1 egg

Topping:

3 c. miniature marshmallows	2 (8 oz.) pkg. cream cheese, softened
2 (10 oz.) pkg. frozen strawberries or raspberries, drained (reserve 1 c. syrup)	2 tsp. vanilla
2 (3 oz.) pkg. red raspberry gelatin	2 (8 oz.) ctn. raspberry yogurt
½ c. honey	2 bananas, sliced
	Whipped cream for garnish

Crust: Combine all ingredients in bowl. Blend 30 seconds at low speed; blend 1 minute at medium speed. Spread dough in ungreased 13x9 inch baking pan. Bake at 350° F. for 12 to 15 minutes. Cool completely.

Topping: In large saucepan, combine marshmallows, gelatin and reserved raspberry syrup. Cook over medium heat, stirring occasionally, until marshmallows are melted. Chill while preparing cream cheese mixture.

In large bowl, combine honey, cream cheese and vanilla at low speed; beat 3 minutes at high speed until smooth and creamy. Add yogurt and reserved marshmallow mixture; beat at medium speed 1 minute. Slice bananas and spoon drained raspberries or strawberries over baked and cooled crust. Pour filling over fruit. Chill for 3 hours. Serves 16.

Chris K.

BLUEBERRY BUCKLE

¾ c. sugar	2 c. flour
¼ c. butter or margarine	½ tsp. salt
1 egg	2 tsp. baking powder
½ c. milk	1 ½ c. blueberries

Crumb Topping:

½ c. sugar	1 ½ tsp. cinnamon
⅓ c. flour	¼ c. margarine or butter

Preheat oven to 350° F. Grease and flour 9x9 inch pan. Crumble topping ingredients together; set aside. Blend shortening, sugar, eggs. Add milk and flour seasoning mix (flour, salt, baking powder combined). Mix blueberries gently through. Sprinkle crumb topping over. Bake 40 to 45 minutes at 350° F. Serve with whipped cream or topping.

Louise H.

BLUEBERRY-GRAPE GELATIN

1 (6 oz.) pkg. grape or blackberry gelatin	1 (20 oz.) can crushed pineapple, undrained
2 c. boiling water	1 lb. can blueberry pie filling

Topping:

1 (8 oz.) pkg. cream cheese	½ c. sugar
½ pt. sour cream	½ c. chopped nuts
1 tsp. vanilla	

Dissolve gelatin in boiling water. Stir in crushed pineapple and blueberry pie filling. Mix well. Pour into long casserole dish, 13x9 inches, and refrigerate. Make topping by combining softened cream cheese with remaining ingredients, except nuts. Mix thoroughly. Spread over blueberry gelatin mixture and sprinkle with nuts. May be served as a salad or a dessert. Serves 6 to 8.

Sharon M.

CHOCOLATE BROWNIES

4 sq. Baker's unsweetened chocolate	1 c. flour, sifted
1 c. butter	$\frac{3}{4}$ c. chopped nuts
4 eggs, beaten	2 tsp. vanilla
2 c. sugar	Salt

Melt the first 2 ingredients together and add the rest. Line 15 inch pan with wax paper and bake in 350° oven for 20 to 25 minutes. Best if stored in refrigerator.

Gretchen S.

DISAPPEARING BROWNIES

$\frac{1}{2}$ c. butterscotch pieces	$\frac{1}{2}$ tsp. vanilla
$\frac{1}{4}$ c. butter or margarine	1 egg
$\frac{3}{4}$ c. flour	1 c. miniature marshmallows
$\frac{1}{3}$ c. brown sugar	1 c. semi-sweet chocolate pieces
1 tsp. baking powder	$\frac{1}{4}$ c. chopped nuts
$\frac{1}{4}$ tsp. salt	

Melt in a saucepan over medium heat, butterscotch pieces, butter or margarine. Remove from heat; cool to lukewarm. Add to butterscotch mixture in saucepan, flour, brown sugar, baking powder, salt, vanilla and egg. Mix well. Fold into butterscotch batter, miniature marshmallows, 1 cup semi-sweet chocolate pieces, $\frac{1}{4}$ cup chopped nuts. Put mixture in a greased 9 inch baking pan. Bake at 350° F. for 20 to 25 minutes. Do not overbake. Center will be jiggly, but will become firm upon cooling.

Keith E.

GRANDMA'S BROWNIES

Brownies:

1 stick butter or margarine	1 medium can Hershey's chocolate
1 c. sugar	syrup
4 eggs	1 tsp. vanilla
1 c. plus 1 Tbsp. flour	

Frosting:

6 Tbsp. butter or margarine	$\frac{1}{2}$ c. chocolate chips
6 Tbsp. milk	1 tsp. vanilla
$1\frac{1}{2}$ c. sugar	

Brownies: Cream sugar and butter well. Add eggs, one at a time and beat well. Add flour and syrup and blend well. Bake 30 minutes at 350° F. in 15½ x 10 ½ inch pan. Cool.

Frosting: Bring to boil, the butter, milk and sugar. Add chocolate chips and stir until dissolved. Add vanilla. Beat smooth. Spread on brownies in pan.

Ann L.

HARVARD BROWNIES

4 oz. unsweetened chocolate	4 eggs, unbeaten
½ c. margarine	¼ tsp. salt
2 c. sugar	1 c. broken pecans
1 c. flour	2 tsp. vanilla

Put chocolate and margarine in large saucepan to use as mixing bowl. Butter sheet cake pan. Line bottom with wax paper cut to fit. Butter the paper. Preheat oven to 325° F. Stir chocolate and margarine over low heat until melted. Stir in remaining ingredients. Spread in pan. Bake until top is dry and almost firm to touch, 30 minutes. Turn out on cake rack. Peel off paper. Let cool. Cut into squares. Makes 32.

Linda R.

MINI CHIP BROWNIES

½ c. butter	1 c. unsifted all-purpose flour
1 c. packed light brown sugar	½ tsp. salt
2 eggs	1 c. chocolate mini chips
1 tsp. vanilla	1 c. nuts (optional)

Melt butter in small saucepan; stir in brown sugar. Remove from heat; pour into small mixer bowl. Cool. Beat in eggs and vanilla until fluffy. Add flour and salt to creamed ingredients. Beat just until well blended; stir in mini chips and nuts. Spoon into greased 8 or 9 inch square pan. Bake at 350° F. for 25 to 30 minutes, or until toothpick inserted in center barely comes out clean. Cool. Frost or sprinkle with confectioners sugar.

VIENNESE BROWNIES

Brownies:

2 eggs	1 tsp. vanilla
1 c. sugar	1 c. cake flour, sifted
½ c. butter	½ tsp. baking powder
2 sq. unsweetened chocolate	½ c. almond slivers

Filling:

1 (8 oz.) pkg. cream cheese	1 egg
⅓ c. sugar	¼ tsp. almond extract

Brownies: Beat eggs and sugar well. Melt butter with chocolate; cool slightly. Add chocolate and butter to egg mixture. Add vanilla. Gradually stir in flour and baking powder that have been sifted together. Spread ½ the brownie batter on bottom of greased 9 inch square baking pan. Spread filling over it. Spread remaining brownie

batter over filling. Sprinkle top with almond slivers. Bake in preheated 350° F. oven for approximately 25 minutes.

Filling: Soften cream cheese and beat in sugar, egg and flavoring.

Anita M.

CHOCOLATE MOUSSE LOAF

1 ½ c. finely chopped pecans	⅓ c. sugar
12 oz. semi-sweet chocolate morsels	4 egg yolks
¾ c. unsalted butter	5 egg whites
3 Tbsp. unsweetened cocoa powder	Pinch of salt

Butter bottom and sides of 1 quart glass loaf pan. Line bottom with buttered parchment or wax paper. Sprinkle ½ cup chopped nuts over bottom evenly. Set aside. Combine chocolate, butter and cocoa in heavy saucepan and cook over low heat, stirring until melted. Set pan in ice water to cool (do not let harden). Transfer mixture to large bowl of electric mixer. Add sugar and beat until well mixed. Beat in egg yolks, one at a time. Set aside. Beat egg whites and salt in another bowl until stiff and glossy. Stir ¼ of egg whites in chocolate mixture until well blended, then gently fold in remaining whites. Turn into prepared pan. Cover with plastic wrap and refrigerate until well chilled. Carefully separate mousse from sides of pan using sharp knife. Invert onto serving platter and press nuts into sides. Cover completely with remaining nuts.

Hint: This is very rich, so slice thinly.

Gail G.

CREME A LA CREOLE

2 (8 oz.) pkg. cream cheese	1 (10 oz.) pkg. quick thaw frozen raspberries, thawed
½ c. sugar	1 Tbsp. cornstarch
1 c. heavy cream, whipped	
1 (10 oz.) pkg. quick thaw frozen strawberries, thawed	

Line 6 inch diameter and 2 inch deep mold with dampened cheesecloth. Mix room temperature cream cheese with sugar; beat in whipped cream until light and smooth. Put in mold; smooth top. Refrigerate overnight.

Strawberry-Raspberry Mix: Drain fruits, save juice. Add water to juice to measure 1¾ cups. In small saucepan, combine cornstarch and sauce until smooth. Bring to boil over medium heat, stirring constantly. Reduce heat. Cook 5 minutes until thick. Let cool. Add fruit and pour on top of cheese mixture. When chilled, unmold to serve.

CREME CARAMEL

1 pkg. custard mix	2 c. sugar
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Mix custard according to package directions and cook. Cook sugar in a skillet until it turns brown. Pour sugar into mold. Pour custard on top. Put in refrigerator until it is set. Serves 6.

NEAPOLITAN ICE CREAM CRUNCH

1 pkg. white cake mix
¾ c. butter, softened
½ c. brown sugar, packed

1 c. chopped nuts
3 c. chocolate ice cream
3 c. strawberry ice cream

Heat oven to 375°. Mix cake mix (dry), butter, sugar and nuts until crumbly. Spread in ungreased pan, 15½ x 10½ x 1 inch. Bake 10 to 12 minutes, or until light brown. Remove from oven, stir with fork until crumbly. Cool completely. Stir again if necessary. Soften ice cream to a very soft consistency. Divide crumbly mixture into 3 equal parts. Sprinkle one part in ungreased 9x9x2 inch pan. Spread with softened chocolate ice cream. Sprinkle second part over chocolate ice cream. Carefully spread with softened strawberry ice cream. Sprinkle remaining part over top. Cover with aluminum foil. Freeze about 4 hours, or until ice cream is firm.

Betty

PECAN CRUNCH

3 egg whites
1 c. sugar
½ tsp. baking powder
Pinch of salt
1 tsp. vanilla

1 c. finely chopped pecans
16 Ritz crackers, crushed
1 c. whipping cream
2 Tbsp. sugar

Beat egg whites until foamy; add baking powder and beat until stiff. Add sugar, a little at a time. Add vanilla and salt. Fold in nuts and crackers. Pour into well oiled 9 inch pie pan. Bake at 350° F. for 30 minutes. Cool. Spread sweetened whipped cream on top. Refrigerate overnight.

Terre

CURRIED FRUIT CASSEROLE

1 (29 oz.) can peach halves
1 (29 oz.) can pears
2 (13½ oz.) cans pineapple tidbits
1 small bottle maraschino cherries

⅓ c. melted butter
⅔ c. brown sugar
2½ tsp. curry powder
3 Tbsp. cornstarch

Drain fruit. Place hollow side up in shallow baking dish. Mix other ingredients and pour over top. Bake at 325° F. for 1 hour. Best if made 1 to 2 days in advance and reheated at 350° F. for ½ hour. Serves 10.

Variation: Add pecan halves.

Nancy G.

CHERRY DELIGHT

20 graham crackers, crushed
1 Tbsp. powdered sugar
1 stick margarine
8 oz. pkg. cream cheese
1 c. powdered sugar

2 Tbsp. milk
1½ pkg. Dream Whip
1 large can Thank You brand cherry
pie filling

Mix graham cracker crumbs, 1 tablespoon powdered sugar and margarine. Pat evenly on bottom of 8x12 inch pan. Bake 10 minutes at 350° F. Mix cream cheese, 1 cup powdered sugar and milk together. Beat Dream Whip according to directions. Blend with cheese mixture and place on top of cooled crust. Place cherry pie filling on top. Cool in refrigerator.

Helen C.

LEMON DELIGHT

1 c. flour	1 c. powdered sugar
½ c. pecans, chopped	8 oz. cream cheese
1 stick butter or margarine	2 pkg. instant lemon pudding mix
1 large ctn. Cool Whip	3 c. milk

First Layer: Mix flour, pecans and butter and press into 9x13 inch pan. Bake at 375° F. for 10 to 15 minutes. Cool.

Second Layer: Mix together Cool Whip, powdered sugar and cream cheese and spread over first layer. Chill 15 minutes.

Third Layer: Whip pudding mix and milk till thick. Spread over second layer.

Fourth Layer: Spread remainder of Cool Whip over third layer. Chill overnight. (Double recipe for first and second layers to make larger portions.) Serves 12.

Karen G.

PINEAPPLE DELIGHT

3 c. graham cracker crumbs	1 c. confectioners sugar
1½ sticks margarine, melted	1 (8 oz.) pkg. cream cheese
2 env. Dream Whip	1 tsp. vanilla
1 c. cold milk	1 (16 oz.) can pineapple pie filling

Combine graham cracker crumbs and melted margarine. Pat into bottom of 9x13 inch baking pan. Prepare milk and Dream Whip, vanilla according to package directions. Beat confectioners sugar, cream cheese and vanilla until fluffy. Fold Dream Whip into mixture. Spread ½ of mixture on crust. Top with pie filling. Spread remaining Dream Whip mixture on top. Refrigerate. Blueberry pie filling may be substituted. Serves 8 to 10.

APPLE DESSERT

2 cans Comstock apple pie filling	1 stick butter
1 small box Jiffy yellow cake mix	1 c. chopped nuts

Pour the apple pie filling into well buttered 13x9x2 inch baking dish. Sprinkle the cake mix on top of the apples. Top with butter slices and sprinkle nuts over all. Bake at 350° F. for 45 to 60 minutes.