

DESSERTS

Ackie's Chocolate Squares (Alice Russell)

Bring to a boil: 1 cup butter (2 sticks)
1 cup water
3 Tbsp. cocoa

Pour it over: 2 cups flour
1/2 tsp. salt
2 cups sugar

In a separate bowl, mix:
2 beaten eggs
1 tsp. vanilla
1 tsp. soda
1/2 cup buttermilk
(or sour milk)

Add egg mixture to flour mixture. Bake in a greased and floured pan (10" x 15") 20 minutes at 350 degrees.

While squares are baking, prepare frosting:

Mix in a small bowl: 2 cups powdered sugar and 2 Tbsp. cocoa.

Heat in a pan or microwave: 1/4 cup butter and 1/4 cup milk.

Gradually add milk mixture to sugar mixture, stirring until smooth. You will probably not need all the milk mixture. Pour and spread over squares as soon as they are done baking. Sprinkle with chopped nuts, if desired. Cool before cutting into squares.

Apple Cake (Sharon Steinmeyer)

1 3/4 cups sugar
4 cups peeled diced apples
2 eggs
2 cups flour
1 tsp. soda
1/2 cup oil
1 cup chopped nuts
2 tsp. vanilla
2 tsp. cinnamon
1/2 tsp. salt

Mix sugar and oil in a large bowl. Add apples, nuts, eggs and vanilla: mix well. Mix flour, cinnamon, soda and salt together. Add to apple mixture; mix well. Place in greased and floured 9 by 13 inch baking pan. Bake in preheated 350 degree oven for 40 to 45 minutes. Cake is done when toothpick inserted in middle comes out clean.

DESSERTS

Apple Crisp (Mary K. Steinmeyer)

1 cup brown sugar
1 cup white sugar
1 1/2 cups flour
1 tsp. cinnamon
1/2 tsp. nutmeg
1 cup butter or butter
1/2 cup orange juice
Sliced apples

Put sliced apples and orange juice in 9" x 13" pan. Mix together all other ingredients until crumbly. Sprinkle over apples. Bake at 375 for 45 minutes.

Applesauce Cake (Melba Repman)

Mix together: 1 1/2 cups sugar
1/2 cup shortening
1 1/4 cups applesauce (Shortening will not mix in completely)

Stir together and add to above mixture: 2 1/2 cups flour
1 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. baking soda
1 1/2 tsp. baking powder
1 tsp. cloves

Stir in 1 - 1 1/2 cups raisins which have been dredged in 1/4 cup flour. Bake in greased and floured 13 by 9 inch pan at 350 degrees for about 40 minutes. Cool. Frost if desired.

Banana Pudding (Mary E. Steinmeyer)

1 large box Nabisco vanilla wafers 1 lg. (6.5 oz.) cook and serve vanilla pudding mix
3 or 4 large bananas

Cook pudding according to directions on package. Set aside to cool, stirring often (so a crust will not form on top). Cover bottom of large bowl with vanilla wafers. Next add a layer of sliced bananas, then spread warm (not hot) pudding over top. Alternate layers, until pudding is all used. Be sure to end with a layer of pudding. Crush 6 or 8 vanilla wafers and sprinkle over top for garnish. Chill.

DESSERTS

Bread Pudding(Tiny Grandma)

Tear up 1 loaf of french bread. Pour 1 quart milk over it and mix a little bit. Let it soak a few minutes.

In a large bowl, beat: 2 eggs.

Gradually add: 1 cup sugar 1 Tbsp. vanilla
3/4 cup raisins

Stir well. In 9 by 13 inch baking pan, melt 1/4 cup butter

Pour pudding mixture over melted butter. Bake at 325 degrees for 1 hour, or until firm. Serve with whipped cream or rum sauce.

Note: When I make this recipe in a 9 by 13 inch pan, it overflows a little and spills on the bottom of the oven. I recommend using a larger pan, or putting part of the pudding in another smaller pan to bake alongside the large one.

Chess Pies(Lois Madson)

1 cup sugar 2 beaten eggs
1/4 cup butter or butter 1 cup raisins
4 Tbsp. milk 1/2 cup nuts, chopped fine

Pie dough (recipe follows)

Cream sugar and butter. Add milk and beaten eggs. Stir in nuts and raisins. Pour into pastry-lined muffin tins. Bake about 30 minutes at 375 degrees.

Pastry for Chess Pies

2 cups flour 1 tsp. salt
2/3 cup shortening(butter) 6 to 7 Tbsp. cold water

Stir together flour and salt. Cut in shortening until pieces are size of small peas. Sprinkle part of water over flour and mix in with fork. Repeat just until all is moistened. Form dough into a ball. Roll out on lightly floured surface with floured rolling pin. Cut into about 3" circles. Press into ungreased muffin tins. It should fill about 12 tins.

DESSERTS

Creamy Baked Cheesecake

1 1/4 cups graham crackers

1/4 cup sugar

1/3 cup butter, melted

Combine crumbs, sugar and butter. Press on bottom of 9 inch springform pan. Set aside.

2 (8 oz.) packages cream cheese, softened

1 (14 oz.) can sweetened condensed milk (not evaporated milk)

3 eggs

1/4 cup lemon juice

8 oz. sour cream

Preheat oven to 300 degrees. In mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth, Add eggs and lemon juice; mix well. Pour into springform pan. Bake 50 to 55 minutes or until center is set; top with sour cream. Bake 5 minutes longer. Cool. Chill. Spread fruit pie filling or fresh fruit on top. Refrigerate leftovers.

Chinese Chews(Alice Russell)

3/4 cup flour

1 cup finely chopped dates

1 tsp. baking powder

1 cup chopped walnuts

1 cup sugar

2 eggs

Combine flour, baking powder and sugar. Add nuts and dates. Beat eggs and add to dry ingredients, mixing thoroughly. Place in ungreased pan, 11 by 7" or 8 by 8" or 9 by 9". Bake at 350 degrees for 30 minutes. Remove from oven and immediately cut into small squares(about 1 inch). Immediately roll into small balls and roll balls in granulated sugar. The squares will be very hot but they must be rolled immediately, or they will not hold together. Do the outside rows first. It is handy to have someone help you roll the balls if possible. The chews taste better if allowed to mellow for a few days.

DESSERTS

Cookie Sheet Apple Pie(Lois Madson)

2 1/2 cups flour	1 1/2 tsp salt
1 cup butter	2 egg yolks + milk to make 2/3 cup
1 cup crushed cornflakes	6 - 8 apples, peeled and sliced
1 1/2 cups sugar	1/2 tsp. cinnamon
1/4 tsp. nutmeg	1 Tbsp. butter
1 egg white	

Mix flour and salt together. Cut in butter until particles are size of small peas. Add egg/milk mixture all at once and mix to form dough. Roll out half of dough to 12 by 17 inch rectangle on floured surface. Place in 10 by 15 inch jelly roll pan. Sprinkle with crushed cornflakes.

Put apples in pan on top of cornflakes. Mix together sugar and spices. Sprinkle on top of apples. Dot with butter. Roll out other half of dough to make top crust. Put over filling. Cut slits in crust. Glaze with egg white beaten with a little water. Sprinkle a little sugar over glaze if desired. Bake 15 minutes at 425 degrees. Turn oven down to 350 degrees and bake 30 minutes more.

Date Cake Deluxe(Mrs. Candee)

1 cup chopped dates	1 1/2 tsp. soda
1 1/2 cups boiling water	

Combine above ingredients and let cool.

3/4 cup shortening or butter	2 eggs
1 cup sugar	

Cream shortening and sugar. Add eggs and date mixture. Mix.

1 3/4 cup flour	1 tsp. salt
3/4 tsp. soda	

Stir together these ingredients and mix with batter. Put in greased 9" by 13" pan. Sprinkle with topping. Bake at 350 degrees 40 to 45 minutes.

Topping: 1/2 cup sugar	1 cup (6 oz.) chocolate chips
1/2 cup chopped nuts	

DESSERTS

Ginger Cookies (Sharon Steinmeyer)

5 1/2 cups flour	1 tsp. ginger
1 cup sugar	1 tsp. baking soda
1 tsp. ground cloves	1 cup molasses
1 tsp. salt	1/2 tsp. nutmeg
1 egg	2 tsp. cinnamon
1 cup shortening	1 tsp. vanilla

Stir flour, soda and spices together. Cream shortening and sugar. Beat in molasses, egg and vanilla. Stir in flour mixture to make a soft dough (You may not need to use all of flour mixture. Save extra for rolling out dough.) Wrap dough in foil or plastic and chill 4 hours. Roll out dough, 1/4 at a time to 1/8" thickness on lightly floured board. Cut with cookie cutters. Bake on ungreased cookie sheets 8 minutes at 350. Frost when cool, if desired.

Harvey Wallbanger Cake (Mary E. Steinmeyer)

1 yellow Duncan Heinz cake mix	1 (3 oz.) pkg instant vanilla pudding mix
4 eggs	6 oz. orange juice concentrate
1/4 cup Galliano (or Florentino)	1/4 cup vodka
1/2 cup oil	

Mix all ingredients with mixer, approximately 2 minutes. Pour into greased and floured bundt pan. Bake at 350 about 50 minutes. Cool in pan 15 minutes and turn out on rack. Drizzle with glaze. Glaze:

Melt a few Tbsp. butter. Add a little milk and vanilla. Stir in powdered sugar to make a thin frosting.

DESSERTS

Jello Pudding Cheesecake (unbaked)

1 1/4 cups graham cracker crumbs 1/4 cup sugar
6 Tbsp. melted butter

Combine crumbs, sugar and butter.

Press into bottom and sides of 8" square or round pan. Chill.

12 oz. cream cheese, softened 1/2 tsp. vanilla
2 cups cold milk
1 (3 oz.) pkg. instant pudding (vanilla or lemon)
2 Tbsp. sugar

Beat cream cheese until very soft. Blend in 1/2 cup milk. Add remaining ingredients and mix as directed on pudding package. Pour into crust. Chill at least 2 hours. Garnish with fruit and whipped cream, if desired. Just before serving, dip bottom of pan in warm water for 10 seconds, and cheese cake will come out more easily.

Lemon Meringue Pie (Melba Repman)

5 Tbsp. cornstarch 4 Tbsp. flour
1 1/2 cups sugar 2 cups boiling water
2 tsp. butter 6 Tbsp. lemon juice
4 eggs yolks (save whites for meringue)
1/2 tsp. lemon rind
1 pie shell, baked

Mix cornstarch, flour and sugar in saucepan. Gradually add boiling water, stirring constantly. Cook over medium heat, stirring constantly, until mixture boils. Remove from heat. Add butter, egg yolks, lemon rind and lemon juice. Return to heat and cook, stirring constantly, until it resumes boiling. Pour into cooked pie shell. Make meringue (recipe follows). Spread over filling. Brown for about 8 minutes in 375 degree oven

Meringue:

4 egg whites pinch of salt
1/2 tsp. vanilla 8 tsp. sugar

Beat egg whites, salt and vanilla until foamy. Continue beating at high speed, adding sugar 1 teaspoon at a time. Beat until stiff peaks form.

DESSERTS

Marion Berry Cobbler (Mary E. Steinmeyer)

Mix about 1/2 cup flour into 2 cups sugar. Stir into 6 cups marionberries. Cook and stir until thickened. Line oblong cake pan with rolled pie crust. Pour berries with sugar and flour added, into pastry lined pan. Dot with butter and cover with pastry, rolled and cut to fit. Perforate top cover. Bake at 400 until crust is golden brown. This pie is very juicy.

Mrs. Post's Cookies (Melba Repman)

1/2 cup butter	1/2 cup shortening
1 cup granulated sugar	1 cup brown sugar
2 eggs	1 tsp. vanilla
2 cups flour	1 cup oatmeal
1 cup bran cereal	1 tsp. baking soda
1 tsp. baking powder	1 tsp salt

handful of nuts, if desired

Melt butter and shortening in a large pan. Stir in granulated sugar and brown sugar. Stir in eggs and vanilla. Stir in dry ingredients and nuts. Drop on ungreased cookie sheet. Bake 10 minutes at 350.

Oatmeal Cookies (Sharon Steinmeyer)

1 cup shortening	1 cup granulated sugar
1 cup brown sugar	2 eggs
1 tsp. vanilla	1 cup flour
1/4 tsp. nutmeg	1 tsp. baking powder
1 tsp. cinnamon	1/2 tsp. salt
3 cups oatmeal, uncooked	1/2 - 1 cup raisins, if desired

Cream shortening, sugars, eggs and vanilla. Stir together flour, baking powder, salt, nutmeg and cinnamon.. Add to sugar mixture. Stir in oatmeal and raisins. Drop by spoonfuls on greased baking sheet. Bake 12 - 15 minutes at 350.

DESSERTS

Peanut Butter Cups (Mary Persons)

1 cup butter (2 sticks) 1 1/2 cups peanut butter
1 lb. box powdered sugar 12 oz. package chocolate chips
1 pkg. (1/3 of 1 lb. box) graham crackers, crushed

Cream butter and sugar. Add graham cracker crumbs and mix. Stir in peanut butter. Mixture will be very stiff. Spread firmly into 9 by 13" pan. Melt chocolate chips and spread over top. Cut into squares and chill.

Peanut Butter Cookies (Melba Repman)

1/2 cup butter 1 cup + 2 Tbsp. flour
1/2 cup sugar 3/4 tsp. soda
1/2 cup brown sugar 1/2 tsp. baking powder
1/2 cup peanut butter 1/4 tsp. salt
1 egg

Cream butter, sugars, peanut butter and egg together. Add dry ingredients which have been stirred together. Drop by spoonfuls on ungreased baking sheet. Squish gently with fork (Dip fork in sugar to prevent sticking.). Bake 8 - 10 minutes at 350.

Scotcheroos (Melba Repman)

1 cup sugar 1 cup butterscotch chips
1 cup light Karo syrup 1 cup chocolate chips
1 cup peanut butter 6 cups Rice Krispies

Place sugar and syrup in very large pan; bring to boil over low heat. Take off heat; stir in peanut butter. Stir in Rice Krispies; spread in a 9" by 13" pan. Melt chips in microwave or saucepan; spread over Krispie mixture. Cut when topping has set.

Snickerdoodles (Melba Repman)

1 cup butter or shortening 2 3/4 cups flour
1 1/2 cups granulated sugar 2 tsp. cream of tartar
2 eggs 1 tsp soda
1/2 tsp. salt

Cream butter and sugar. Mix in eggs. Stir together dry ingredients and add to egg mixture. Form dough into small balls. Roll them in a mixture of 3 parts sugar to 1 part cinnamon. Place on ungreased cookie sheets. Bake about 10 minutes at 400.

DESSERTS

Sunshine Orange Mousse Pie (Sharon Steinmeyer)

1 envelope plain Knox gelatine
6 oz. can frozen orange juice concentrate
1/4 cup cold water
1 cup heavy (whipping) cream
8 oz. cream cheese, softened
3/4 cup powdered sugar
1 1/2 tsp. vanilla
9-inch graham cracker crust

In blender container, sprinkle gelatine over cold water. Let stand 1 minute. Heat cream to boiling and add to gelatine. Blend at low speed until gelatine is completely dissolved, about 2 minutes. Add cream cheese, juice concentrate, sugar and vanilla; process until blended. Chill in blender container about 15 minutes. Pour into graham cracker crust; chill until firm.

Chocolate Chip Cookies (Melba Repman)

1 1/2 cup shortening (may use butter) 4 cups flour
1 1/2 cups granulated sugar 3/4 tsp. salt
3/4 cup brown sugar 1 1/2 tsp soda
3 eggs 12 oz. pkg chocolate chips
1 1/2 tsp. vanilla

Cream shortening and sugars together. Add eggs and vanilla; mix well. Add dry ingredients which have been stirred together. Stir in chocolate chips. Drop by spoonfuls on ungreased baking sheet. Bake at 375 degrees about 12 minutes.

Peanut Cookies

Cream: 2 cups brown sugar 2 eggs
 1 cup shortening (butter) 1 tsp vanilla
Stir together and add to creamed mixture:
 2 cups flour 1 tsp baking soda
 1 tsp baking powder 1/2 tsp salt
Stir in:
 2 cups oatmeal 1 cup crushed cornflakes
 1 1/2 cups salted peanuts
Drop on ungreased baking sheets. Bake at 350 for 10 minutes

DESSERTS

Peach Upside-down Cake

Melt 1 cup firmly packed brown sugar with 1/3 cup butter over low heat; spread in 13" x 9" pan. Arrange peaches or other fruit over sugar mixture. Prepare any cake mix and pour over fruit mixture in pan. Bake at 350 for 55 to 60 minutes. Invert on serving plate; let stand 1 minute before removing pan.

Pumpkin Bread Pudding (lowfat, high fiber)

4 slices whole wheat bread	3/4 tsp cinnamon
1/2 cup egg substitute	3/4 tsp pumpkin pie spice
1 cup plus 2 Tbsp skim milk	1/4 tsp nutmeg
8 ounces pumpkin	1/2 tsp vanilla
1/2 cup brown sugar	1/3 cup raisins

Preheat oven to 375. Crumble bread. Combine egg substitute, skim milk, pumpkin, brown sugar, cinnamon, spices and vanilla; add raisins. Combine with bread crumbs. Put into lightly oiled 1 quart casserole.

Set casserole dish in larger baking dish filled partially with hot water. Bake 50 minutes to 1 hour or until knife inserted in center comes out clean.

Crackly Topped Ginger Cookies (Sharon Steinmeyer)

2 cups sugar	3 cups flour
3/4 cup shortening	2 tsp. baking soda
1/2 cup molasses	2 tsp. cinnamon
2 eggs	2 tsp. ginger
	1/2 tsp. cloves

Preheat oven to 375. In large bowl, combine sugar, shortening, molasses and eggs. Blend well. Stir in remaining ingredients. Drop by teaspoonsful, 2 inches apart on ungreased cookie sheets. Bake 8 to 12 minutes, until edges are firm to touch. (Cookies will be soft in center.) Cool 1 minute; remove from cookie sheets. Makes 5 to 6 dozen cookies.