

#1 - Chocolate Cake

(by Aunt Florence Brosius)

2 cups sugar (1 white, 1 dark brown--Domino Brand)
1/2 cup Parkay Margarine (1 stick)
2 eggs
1/2 cup Hershey Cocoa
1 TBSP vanilla (imitation) or 1tsp real vanilla
Pinch of salt
1 TBSP baking soda (Arm & Hammer brand)
1 cup buttermilk (or powdered buttermilk--follow directions on label to equal 1 cup buttermilk)
2 cups sifted flour (measure flour before you sift it!)
1/2 cup boiling water

Beat the Parkay margarine and sugar until creamy. Add eggs, vanilla, salt, and cocoa. Mix baking soda in buttermilk until it starts to fizz. Pour buttermilk into batter. Stop mixer and add flour. Mix until smooth, about 3 minutes. Add boiling water and mix. Pour batter into long cake pan 13 by 9 by 2. Bake at 375 degrees for 35 minutes. Test if it's done using a toothpick. If toothpick comes out clean, it's done. If it doesn't come out clean, leave in a few more minutes and retest. **Chocolate Icing:** 1/2 box Domino's Powdered Sugar (1 lb. size); 1 stick Parkay margarine; 2 level TBSP Hershey's Cocoa; 2 tsp imitation vanilla; 1.5 TBSP milk. Feed in mixer. The longer you beat it the creamier it gets. Cool cake first before frosting. For vanilla icing, use same recipe but omit cocoa.

#2 - Icing/Frosting for Cakes and Cookies

1/2 box Domino's Powdered Sugar (1 lb. size)
1 stick Parkay margarine
2 tsp imitation vanilla
1.5 TBSP milk
Feed in mixer. The longer you beat it the creamier it gets. Use food coloring to make the color you desire.

For chocolate frosting, add 2 level TBSP Hershey's Cocoa.

#3 - Shoo Fly Cake

(by Aunt Hazel Herman)

4 cups of sifted flour (measure before sifting)
2 cups of Domino Sugar (one white and one dark brown)
1 tsp salt
1 cup Crisco shortening

Mix these ingredients by hand until they get crumbly. Take out 1 cup of this mixture and save to top cake later.

For the liquid part of the cake:

1 cup Brer Rabbit Green Label baking molasses
2 cups warm water
1 TBSP Arm and Hammer baking soda

Stir these ingredients by hand with a spoon. Stir crumbs into the liquid. Grease and flour long cake pan 13 by 9 by 2. Pour mixture into the baking pan. Sprinkle the one cup of saved crumbs over top of the cake before baking.

Bake at 325 degrees for 1 hour. Test if it's done using a toothpick. Poke cake with toothpick after 1 hour. If toothpick comes out clean, it's done. If it doesn't come out clean, leave in a few more minutes and retest.

#4 - Peanut Butter Fudge/Chocolate Peanut Butter Fudge

(by Aunt Grace [Herman] Knouse)

Use a 3 qt. sauce pan (stainless steel pot works best) and mix in the following:

1 lb. Domino powdered sugar
1/2 cup milk

Cook and stir over a low to medium heat. After it comes to a rolling boil, boil and stir for 5 minutes.

(If you have a candy thermometer, when temp. is 234 degrees it's done).

Remove from stove and add:

8 oz. jar of Fluff marshmallow
8 oz. Jif peanut butter (if using measuring cup, it's 1 cup of peanut butter)
1 tsp. vanilla
1 TBSP Parkay margarine

Add these all at one time and stir until smooth.

Pour into a greased pan or lined pan with aluminum foil. When cool, if you used greased pan cut fudge into squares. If you used foil, dump upside down, peel off foil, and then cut into squares.

For chocolate peanut butter fudge, add 4 TBSP Hershey cocoa to the powdered sugar/milk before cooking.

#5 - Ugly Duckling Cake

(by Aunt Dot [McNevich] Worhach)

1 package of yellow cake mix (Duncan Hines)
1 4 oz. package of Jell-O lemon instant pudding
1 16 oz. can of Del Monte fruit cocktail (including the juice)
1 cup of Baker's Angel Flake coconut
4 eggs
1/4 cup of Crisco canola oil
1/2 cup of packed dark brown Domino Sugar (push down into measuring cup with a spoon)
1/2 cup chopped nuts (optional)

Put eggs and canola oil into mixing bowl and beat slightly with mixer. Add fruit cocktail with its juice and the brown sugar. Mix slightly. Add cake mix, pudding, and coconut (nuts if you want). Mix until smooth--about 3-4 minutes medium speed.

Pour into long cake pan (greased and floured) 13x9x2. Bake at 325 degrees for 45 minutes. Test with toothpick. If toothpick comes out clean, it's done. If not, bake a few more minutes and retest.

Icing for this cake:

1/2 cup Parkay margarine
1/2 cup white sugar
1/2 cup Carnation evaporated milk
Put the ingredients in a one quart saucepan. Bring to a boil, and then boil until it thickens. Add one cup of Baker's Angel Flake coconut and 1/2 cups of chopped nuts (optional--pecans work the best in this cake).

When cake is cool, pour icing mixture over the top and spread with a spatula or a knife.

#6 - Raisin Casserole Bread

(by Aunt Isabel "Snooky" [McNevich] Worhach)

4 cups sifted all purpose flour (measure before sifting)
1 1/4 tsp. salt
1 1/2 tsp. Arm & Hammer baking soda
3/4 cup Domino dark brown sugar
1 1/4 cups Sunmaid raisins (put them in a 1 qt. saucepan; cover with water; boil for five minutes and then drain)
2 TBSP melted Parkay margarine
2 eggs slightly beaten
1 1/2 cups buttermilk

Combine flour, salt, baking soda, sugar, and raisins by hand. Add margarine, eggs, and buttermilk and mix by hand only until ingredients are moistened. Spoon batter into two greased bread loaf pans. Bake at 350 degrees for 45 minutes. Test with toothpick. If toothpick comes out clean it's done. If not, bake a few more minutes and retest. Cool in pans on rack.

#7 - Rice Pudding

(by Shirley McNevich)

3/4 cup Carolina River rice
Put in 3 qt. saucepan. Add one tsp. salt. Add one qt. water. Boil until all of the water is soaked up into the rice (you must continually stir while cooking). Takes about 20 minutes.

Pour rice into a 4 qt. baking dish (granite pan works the best) sprayed with Pam cooking spray. Add:

3/4 cup of white sugar
1 TBSP imitation vanilla
1 tsp McCormick cinnamon
5 cups of 2% milk

Stir by hand until mixed. Bake in oven at 375 degrees for exactly 1 hour. Remove from oven. Use a spoon and take the scum off the top using a spoon (throw scum away). Stir pudding and then let cool. After cool, refrigerate.

#8 - Potato Salad

(by Shirley McNevech)

Peel eight large red potatoes. Put in a pot and cover with water. Add 2 tsp. salt. After water comes to a boil, cook for 20 minutes. Test for doneness with a fork. If they feel soft when you stick fork in, they're ready. If not, boil a few more minutes.

While cooking potatoes, hard boil 4 eggs.

Drain off water and discard. When potatoes are cool, dice them. Add:

1 1/2 pints of Helman's low fat mayo

5 tsp. French's mustard

5 heaping TBSP white sugar

1 tsp. McCormick celery seed

Cut up hard boiled eggs and add to mix

You will need one stalk of celery. Use the heart with the leaves still on, and cut up as small as you can. Add 1 cup of that celery to the mix.

Using the rest of the leftover celery stalk cut up and add 1 cup of this celery to the mix (you will be using 1 cup of the diced heart celery and 1 cup of the other diced celery for two cups total).

After everything is on top of potatoes, then stir completely with a spoon. Refrigerate before serving.

#9 - Macaroni Salad

(by Shirley McNevech)

Start with 4 cups of macaroni. Add to four quarts of water and 2 tsp. salt. Bring to a boil. Keep stirring and cook for 20 minutes. Drain water and discard (use colander). Hard boil 3 eggs while your macaroni is cooking. Rinse cooked macaroni with cold water.

In a bowl, add:

Cooked macaroni

hard boiled eggs (cut up)

1 cup of chopped regular celery

1 cup chopped celery heart (leaves and all)

3/4 qt. low fat Helman's mayo

5 tsp. French's mustard
5 TBSP white sugar
1 tsp. McCormick celery seed

Put everything on top of macaroni and stir with a spoon. Refrigerate before serving.

#10 - Microwave Fudge

(by Shirley McNevech)

16 oz. milk chocolate candy melts (Wal-Mart craft dept.)
16 oz. white chocolate candy melts
1 cup Jif peanut butter

Put in microwave bowl. Cook on high in microwave for 3 minutes. Remove and stir until completely melted. Pour into a buttered pan (pan size 13 x9 x 2 cake pan or 11 1/2 x 7 1/2 x 1 1/2 brownie pan) and let it cool. Cut into squares.

If you line pan with foil, don't butter pan. When fudge is cool dump out upside down, remove foil and cut into squares.

#11 - Banana Cake

(by Aunt Ada [Herman] Miller)

1 1/4 cups white sugar
1 stick Parkay margarine
2 eggs
4 TBSP 2% milk
1 cup of mashed bananas (bananas should be VERY ripe)
2 tsp. Calumet baking powder
1 tsp. Arm & Hammer baking soda
1 tsp. imitation vanilla
2 cups of sifted all-purpose flour (measure before sifting)

In mixer, use large mixing bowl. Beat margarine, sugar, and eggs. Add milk, baking powder, baking soda, vanilla. Add mashed bananas and flour. Beat until smooth (about 3 minutes).

Pour batter in a greased and floured long cake pan (13 x 9 x 2). Bake at 375 degrees for 30-35 minutes. Test with toothpick for doneness. If toothpick comes out clean, it's done. If not, bake a few more minutes and retest.

After cooling, add icing. Recipe for icing:

1/2 box Domino's Powdered Sugar (1 lb. size)

1 stick Parkay margarine

2 tsp imitation vanilla

1.5 TBSP milk

Feed in mixer. The longer you beat it the creamier it gets.

#12 - Banana Tea Bread

(by Aunt Grace [Herman] Knouse)

Put these 4 ingredients together in a small bowl:

1 1/4 cups all-purpose flour

3/4 tsp. Arm & Hammer baking soda

1 1/4 tsp. McCormick cream of tartar

1/2 tsp. salt

Put these ingredients in a small bowl. You'll need another small bowl next to the first one. Take a spoonful of ingredients at a time and sift into empty bowl. When finished, sift again back into the first bowl. When finished, sift a third time back into the other bowl.

Put these ingredients into a separate bowl:

1/3 cup Parkay margarine (1/3 of one stick)

2/3 cup white sugar

2 eggs beaten slightly

1 cup of mashed VERY ripe bananas

Rub margarine with the back of spoon against the bowl until it's a creamy consistency. Stir in sugar by hand and beat by hand with a tablespoon until light and fluffy. Add eggs and beat well by hand with tablespoon. Add bananas and stir. Add the sifted flour mixture and beat batter by hand until smooth.

Pour batter into greased and floured loaf pan. Bake at 350 degrees for one hour. Test with a toothpick for doneness. If toothpick comes out clean, it's done. If not, bake a few more minutes and retest.

Hint: when you get over ripe bananas and you don't have time to use them, stick them in a Ziploc plastic bag and keep them in the freezer. When you're ready to bake, take them out and put them one banana at a time in the microwave on high for one

minute. Do this for each banana that you need for your recipe. Remove skin and mash as normal.

#13 - Pecan Nut Cups

(by Aunt Betty [Herman] Arnold)

12 oz. Philly Cream Cheese (put in microwave 20 seconds if using directly from refrigerator)

1 lb. butter (room temp. -- if using from refrigerator, microwave each stick for 9 seconds)

4 cups sifted all-purpose flour (measure before sifting)

Mix together by hand in a large bowl. Press mixture into bottom and sides of each of the 24 cups in the miniature nut cup/muffin pan holes. (This is a special pan, normally called mini-muffin or nut cup pan and has 24 open cup spaces).

For the filling:

1 One lb. box of Domino dark brown sugar

5 eggs slightly beaten

1 tsp. imitation vanilla

4 tsp. melted butter

Mix altogether with a spoon until it's runny like syrup.

Chop 1 1/2 cups of pecans.

Cover the bottom of each nut cup with chopped pecans. Put syrup in each cup on top of the nuts until each cup on the pan is half full. Sprinkle remaining pecans over the top.

Bake at 350 degrees until brown. This varies by oven, so keep watching until tops look brown and crispy.

#14 - Sugar Cookies (drop cookies or cutouts)

(by Aunt Hazel [Haupt] Herman)

2 cups white sugar

1 cup Parkay margarine (2 sticks)

2 eggs

1 cup of buttermilk

1/4 tsp. salt
1 tsp. Arm & Hammer baking soda
1 tsp. Calumet baking powder
1 TBSP imitation vanilla

If you're making drop cookies, you'll need 5 1/2 cup sifted all-purpose flour (measure before sifting). If you're making cutout cookies, use 6 cups of sifted all-purpose flour (measure before sifting).

In a large mixer mixing bowl, add margarine, sugar and eggs. Beat until smooth. Add salt, baking soda, baking powder, vanilla, buttermilk. Beat until smooth. Add flour one cup at a time and mix into batter. Once you've put in two or three cups, you will need to mix in remaining flour by hand unless you're using a heavy duty Kitchen Aid mixer. Stir until smooth.

Drop cookies:

Take a greased cookie sheet and put one heaping teaspoon of batter on pan for each cookie. Sprinkle a little white sugar over the top of each cookie. Bake at 350 degrees until golden brown (takes about 12 minutes).

Cutout cookies:

Refrigerate dough overnight. Take out a handful of batter and put on a floured countertop. Roll with a rolling pin to about 1/4 inch thick. Use cookie cutters to cut desired shapes. Carefully place each cutout on a greased cookie sheet. Bake at 350 degrees until golden brown. Repeat until dough is depleted.

Once cookies are cool, use the following icing recipe for the tops of the cutouts (add food coloring for desired holiday color):

1/2 box Domino's Powdered Sugar (1 lb. size); 1 stick Parkay margarine
2 tsp imitation vanilla; 1.5 TBSP milk
Feed in mixer. The longer you beat it the creamier it gets. Use food coloring to make the color you desire.

#15 - Layered Salad

(by Donna Ranck - friend)

Use either a glass or Tupperware pan 13 x 9 x 2.

Layer in order as follows:

1 small head of lettuce torn in bite sized pieces

1 cup of grated carrots
1 cup chopped celery
1 pint box of frozen peas (thawed with water drained off, do NOT cook)
Spread 2 cups of Helman's reduced fat mayo over whole thing (spread with spoon until completely covered)
1 4.1 oz. jar of Bacos (or real bacon bits if you prefer)
Top with an 8 oz. bag of shredded cheese (we use cheddar but you can use any kind)
Let stand in refrigerator for at least 12 hours. Keep refrigerated and keep covered.

To serve, cut and serve pieces using a spatula.

#16 - Pineapple Cheesecake

(by Linda Bauman - friend)

2 - 8 oz. packages Philly Cream Cheese
1/2 cup white sugar
3 eggs

Beat with a mixer until it's smooth. Put in a buttered 9" pie plate (glass or Pyrex, but not metal). Bake 30 minutes at 325 degrees.

While cheesecake is baking, mix the following by hand:

1/2 pint of sour cream (Breakstone's reduced fat)
1/2 cup white sugar
1 - 8 oz. can Dole crushed pineapple (drained)

When cheesecake is removed from oven after 30 minutes, pour topping mixture over the top. Return to oven and bake 15 minutes longer at the same temperature. Cool and refrigerate before serving.

#17 - Apple Pudding

(by Harriet Weaver - friend)

1 cup of sifted all-purpose flour (measure before sifting)
1 cup white sugar
1 tsp. Calumet baking powder
1 egg
3-4 Macintosh apples (or any baking apples)

1 tsp. cinnamon (McCormick)
2 TBSP of white sugar for apple topping

Put flour, sugar, and baking powder in a bowl.

Beat one egg by hand and add to the flour mixture. Beat well by hand.

Grease an 8 x 8 baking dish with butter or margarine. Skin, core, and slice apples thinly and place in bottom of dish until bottom is covered. Sprinkle with 1 tsp. cinnamon and 2 TBSP white sugar. Pour flour mixture over the top. Cut little pieces of butter and "dot" the top of the mixture with butter. Sprinkle 2 TBSP of water over the top of the mixture.

Bake at 350 degrees until top is crisp and apples are done (about 40-45 minutes). To test apples for doneness, put a toothpick down through the mixture. If the toothpick comes out clean and the apples feel soft, it's done. If not, bake a few more minutes and retest.

#18 - Strawberry Salad

(by Nancy Horton - friend)

1 six oz. package of strawberry Jell-O
3 cups of boiling water
2 cups of frozen strawberries

Pour hot water into bowl and mix with Jell-O until dissolved. Stir in frozen strawberries. When cool, refrigerate.

After it starts to thicken, beat with mixer. Add 1 8 oz. container of Cool Whip and beat with mixer. Pour into plastic or glass storage bowl and refrigerate overnight.

#19 - Heaven

(by Mary Neidig - friend)

1 six oz. package of raspberry Jell-o
1 envelope of Dream Whip
1 eight oz. package Philly Cream Cheese
1 drained can 20 oz. Dole crushed pineapple

Make Jell-o according to instructions on the box. Refrigerate when cool and leave in refrigerator until it starts to gel.

In small mixer bowl, mix one envelope of Dream Whip according to directions on package. Blend in the cream cheese. Beat until smooth. Set aside.

In separate mixing bowl, whip chilled Jell-o until it starts to get foamy. Add the Dream Whip/cream cheese mixture to the Jell-o and mix until smooth. Fold in drained pineapple. Pour into plastic or glass dish the size of a cake pan. Refrigerate overnight. Use spatula to serve.

#20 - Party Punch (with a kick)

(by Cousin Jane MacKnew)

1 46 oz. can/bottle Welch's Grape Juice
1 46 oz. can/bottle Hawaiian punch
1 46 oz. can/bottle HiC orange drink
1 10 oz. jar of maraschino cherries (do not drain)
1 2 liter bottle of 7Up
1 orange
1 qt. grape Manischewitz wine

If possible, chill all ingredients. Pour all ingredients in recipe order in a punch bowl EXCEPT 7Up. 7Up should not be poured in until you are ready to serve the punch. Thinly slice the orange and float pieces in punch.

For larger parties, recipe can easily be doubled, tripled, etc.

#21 - Philly Cheese Balls

(by Shirley McNevech)

2.5 cups Domino's confectioner's sugar (sifted)
1 3 oz. package Philly Cream Cheese
1/4 tsp. vanilla
1/8 tsp. salt
7 oz. Baker's shredded coconut

In mixer, gradually add sugar to softened cream cheese, mixing until well blended. Mix in vanilla and salt. Shape batter into bite-sized balls and roll in shredded coconut.

Place on a tray or in a plastic or glass container so that they are not touching each other. Refrigerate overnight before serving.

#22 - Watergate Cake

(by Beverly Ross - friend)

1 box white Duncan Hines cake mix
2 - 3.5 oz. boxes Jell-O instant pistachio pudding
3 - eggs
1 - cup canola oil
1- cup 7Up soda
1/2 - cup chopped nuts (optional)
2 packages Dream Whip
1.5 - cups milk
7 - oz. Baker's Coconut

Using mixer and large mixing bowl, put in cake mix, 1 box of instant pudding, eggs, oil, 7Up, and nuts (if desired). Beat well until smooth (3-4 minutes at medium speed). Pour batter in greased and floured long cake pan 13x9x2. Bake at 350 degrees for 45 minutes. Cool cake and then frost with the following frosting:

Frosting:

In a mixing bowl, add 2 packages of Dream Whip and 1.5 cups of milk. Whip until it forms peaks. Add other box of pistachio pudding and mix until smooth.

Spread frosting on cake. Sprinkle coconut over the entire top. Refrigerate overnight before serving.

#23 - Pierogies (REAL ones!)

(by Shirley McNevech)

6 medium red potatoes
2 medium onions
1/2 cup fresh parsley
1 stalk celery
1 pound of the sharpest cheese you can find
4 cups flour
2 eggs
salt

2 tsp. soft Parkay margarine
canola oil (for frying)
pepper

Peel potatoes, cut each in half, and put in 3 qt. saucepan with warm tap water (enough to cover potatoes). Add 1 tsp. salt, 1 chopped medium onion, 1/2 cup of fresh chopped parsley, 1/2 cup of finely chopped celery heart (the part at the center of the celery stalk - use leaves and all).

Bring the water to a boil and cover with lid. Cook for 20 minutes with lid tilted to prevent boiling over. Test with fork for doneness (they should be soft). If potatoes are not soft, cook longer.

Remove potatoes from heat. Drain water off using a sieve. Any onions, celery or parsley that accidentally gets drained should be put back in with potatoes. Add one pound of sharp cheese cut in small pieces (or shred it) to potatoes.

Use a potato masher to mash potato mixture and cheese. Add 1/2 tsp. pepper and then mash like mashed potatoes. If the potato/cheese filling is too stiff, add a dash or two of milk and remash. Set aside to cool.

Dough:

In a mixing bowl, add 4 cups flour, 2 eggs (slightly beaten with a fork), 1 tsp. salt, 2 tsp. Parkay margarine (room temp.). Mix with your hands until eggs and margarine are crumbly. Add 3/4 cup water a little at a time. You should be able to make a large ball with the dough. If it's too dry, add up to 1/4 cup of more water.

Divide the dough into four smaller balls. Flour your counter so dough doesn't stick. Take out one of the dough balls. Sprinkle flour on top of dough ball and roll with rolling pin until about 1/4" thick.

Cut circles in the dough using a glass jar upside down (the opening in the jar should be about 3-4"). On each circle place one tsp. of the potato filling. Dip your finger in a glass of water and wet entire edge of pierogie using your finger. Fold pierogie and pinch edge shut all the way around.

Using an 8-10 qt. pot, fill with hot tap water about 3/4 full. Add 2 tsp. salt and bring to a rolling boil. Add pierogies one at a time to the boiling water. Boil for about 5 minutes. You can cook about 5 pierogies at a time. When pierogies are done they will float to the top. Remove with a slotted spoon and put on a cookie sheet (they cannot touch each other or they will stick together). Repeat with remaining pierogies. At this point, they are NOT ready to eat.

After they cool, you can wrap each pierogie with saran wrap and freeze for later. Put saran wrapped pierogies in Ziploc bag before freezing. They will keep 6-9 months.

When you are ready to eat pierogies, they must be deep fried. Using a large iron skillet, add canola oil until it reaches 1/4 the way up the side of the pan. Thickly slice an onion and place in the pan. Heat oil. Add pierogies and brown on each side. When the onions get really brown, remove them. Continue frying pierogies (you don't need to add more onion--the oil is already flavored). You may have to add more oil if frying a lot of pierogies at a time.

Frozen pierogies can go straight from freezer into oil but be careful of oil spatter.

BE CAREFUL WHEN YOU TURN PIEROGIES. IF YOU POKE THEM THE FILLING WILL OOZE OUT. Use spatula or a slotted spoon to turn.

#24 - Chicken Salad

(by Shirley McNevech)

1 whole chicken breast (or 2 pre- skinned and pre- boned chicken breasts)
1/2 medium onion
1 stalk celery
3 hard boiled eggs
1 jar Helman's light mayo
salt

Cook one whole chicken breast in 3 qt. saucepan, adding enough water to cover (if you use precut chicken breasts, you will need 2 instead of 1). Add 1 tsp. salt. Cut up 1/2 onion and place in with chicken (do not chop or slice). Cut 3 sticks of celery in half and add to chicken. Cook until tender (takes about an hour). Use fork to test for doneness.

Let chicken cool. Take off skin and remove bones (unless your chicken comes already skinned and boned). You can throw away celery and onion, strain broth through sieve and save it for broth or gravy if you wish. It can be frozen in a plastic container with a lid.

On a cutting board, cut up chicken in bite sized pieces. Add 3 chopped sticks of celery, 3 chopped hard boiled eggs, 3 TBSP Helman's light mayo. Stir by hand. If it seems too dry add a little more mayo. Refrigerate before serving.

#25 - Chocolate Cream Cheese Cupcakes

(by Shirley McNevech)

1 egg
1 1/3 cup white sugar
8 oz. Philly Cream Cheese
6 oz. Nestlé's chocolate bits
1/4 cup Hershey's cocoa
salt
Arm & Hammer baking soda
1/2 cup Crisco canola oil
cider vinegar
vanilla
flour
cold water

Filling:

Combine 1 egg, 1/3 cup of sugar, 8 oz. cream cheese. Beat with mixer until smooth. By hand, stir in 6 oz. chocolate bits. Set aside.

Cupcake batter:

With mixer, combine 1/2 cup canola oil, 1 cup white sugar, 1 TBSP vinegar, 2 tsp. vanilla, 1/4 cup cocoa, 1 tsp. baking soda, 1/2 tsp. salt, 1 cup of cold water and 1 1/2 cups flour. Beat all ingredients with a mixer until smooth.

Place batter in paper cups in cupcake pans (makes 18-24 cupcakes). Fill each cup 1/3 full with chocolate batter. Place one heaping tsp. of filling into middle of each cup. Bake at 350 degrees for 25 minutes. Cool and serve.

#26 - Funnel Cakes

(by Lois Minnich)

2 cups milk
3 eggs
3 cups flour
1/3 cup sugar
1/2 tsp. salt
2 tsp. Calumet baking powder
2 tsp. vanilla
canola oil

In a mixer, beat eggs, sugar. Add salt, vanilla and baking powder. Add milk. Slowly mix in flour. Mix until smooth.

Fill iron skillet 1/4 full with canola oil. Heat very high until oil is very hot. Using a funnel, cover one end of funnel with your finger. Fill funnel with batter. With funnel over pan, remove finger and start letting batter hit oil. Go in all directions so funnel cake will stay together.

Using a large fork, lift up slightly to look at bottom of funnel cake. When bottom is golden brown, flip and cook other side. When fully cooked, put on plate and top with powdered sugar, fruit filling, etc.

#27 - TandyKakes

(by Sarah Williams)

4 eggs
1 tsp. vanilla
1/8 tsp. salt
2 cups white sugar
2 cups cake flour (if you don't have cake flour, for every cup of cake flour called for in your recipe you can substitute one cup of all purpose flour but you have to take out 2 TBSP of the all purpose flour--means you will be using slightly less than 1 cup)
1 cup milk
2 TBSP butter or margarine
2 tsp. Calumet baking powder
1 cup peanut butter
1 8oz. Hershey's Chocolate candy bar

Using a mixer, beat eggs, vanilla, salt, sugar, butter, baking powder, milk. Gradually add cake flour and beat until smooth. Pour on a greased jelly roll pan (flat pan 15 1/2"x 10 1/2" x 1 1/8"). Looks like a cookie sheet but with sides. Bake at 350 degrees for 15-20 minutes. Spread peanut butter on cake while still warm.

Cool the cake. Melt the chocolate bar and spread over the top with a knife. Cut and eat.

#28 - Deviled Eggs

(by Shirley McNevech)

6 hard boiled eggs
2 TBSP Helman's mayo
1 tsp. French's mustard
1/2 tsp. salt
1/4 tsp. pepper
1 tsp. white sugar

Hard boil 6 eggs. Cool and peel eggs.

Slice each egg in half lengthwise. Use a fork and remove yolks and place in a small bowl.

Mash yolks with a fork and add 2 TBSP Helman's mayo, 1 level tsp. French's mustard, 1/2 tsp. salt, 1/4 tsp. pepper, 1 tsp. white sugar. Stir yolk mixture by hand. Use one heaping tsp. of yolk mixture to fill each egg white. Sprinkle paprika over the top. Refrigerate on an egg plate or dinner plate.

#29 - Egg Salad

(by Shirley McNevech)

8 hard boiled eggs
2 TBSP Helman's mayo
1 tsp. French's mustard
1/2 tsp. salt
1/4 tsp. pepper
1 tsp. white sugar
1/2 cup of finely chopped celery

Hard boil 8 eggs. Cool and peel eggs. Finely chop all eggs and place in large bowl. Add mayo, mustard, salt, pepper, white sugar, and celery. Mix by hand. Refrigerate.

#30 - Milky Way Wonder Cake

(by Shirley McNevech)

13 fun size Milky Way bars
2 sticks Parkay margarine
2 cups white sugar

4 eggs
1/2 tsp. Arm & Hammer baking soda
2 tsp. vanilla
1 1/4 cups buttermilk
2 1/2 cups flour

In a medium saucepan over low heat, melt Milky Ways and 1 stick of Parkay margarine. Stir until smooth. Remove from heat and set aside while making batter.

For batter, use larger mixing bowl. Cream 1 stick Parkay margarine and 2 cups white sugar until light and fluffy. Add 4 eggs and beat. Add 1 1/4 cups buttermilk, 2 tsp. vanilla, 1/2 tsp. baking soda. Add 2 1/2 cups flour gradually. Add the melted candy mix and beat until smooth.

Pour into 10" angel food cake pan. Bake at 350 degrees for 1 hour and 20 minutes. Test with a toothpick for doneness. Cool slightly and remove from pan.

Icing:

1 cup Carnation evaporated milk
1 cup white sugar
3 egg yolks
1 stick Parkay margarine
1 tsp. vanilla
7 oz. Baker's coconut
1 cup of chopped pecans

Combine Carnation milk, sugar, egg yolks, margarine, vanilla in a medium saucepan over medium heat. Cook for about 12 minutes. Stir constantly. It should be cooked until it's thick. Remove from stove and add coconut and chopped pecans. Stir until thick enough to spread with a knife. Frost the cake.

#31 - Homemade Polish Pigeons

(by Millie Barilla)

Makes approx. 23 pigeons.

1 pound ground beef
1 pound ground pork
1 pound ground veal
1 medium onion
1/2 cup chopped fresh parsley

1 cup Minute white rice (RAW--do not cook)
1 large head cabbage
1 tsp. salt
1 tsp. pepper
1 quart tomatoes (either stewed or home canned)
2 cans Campbell's tomato soup
2 eggs
3 TBSP Worcestershire sauce

Mix by hand - beef, pork, veal, salt, and pepper. Add two eggs slightly beaten and mix by hand. Add parsley, chopped onion, Worcestershire sauce, and rice (uncooked). Use hands and mix everything thoroughly. Set aside.

Remove as much of cabbage core as you can and remove first two layers of cabbage head (do not throw away). In a large pot, place cabbage head in and cover with water. Add 1 tsp. salt. Boil the cabbage until you can get the leaves off and they are pliable (not too soggy). Trim the stem part of the leaves off (keep after removing) so cabbage bends easier.

In a large second pot, place trimmed cabbage stems in the bottom of the pot as well as the first two layers of cabbage that you removed earlier. Put 2-3 TBSP of meat filling mixture onto each cooked cabbage leaf and tuck in the corners. Secure it like a napkin by rolling it. Place them in the pot with the extra cabbage.

In a bowl, stir the tomatoes and tomato soup until thoroughly mixed. Pour this mixture into the pot with the rolled pigeons and cabbage. Put a lid on the pot and put in oven. Bake for 2 hours at 375 degrees until cabbage is done (test with a fork).

Extra pigeons can be frozen.

#32 - Chili

(by Shirley McNevech)

1 1/2 pounds ground chuck
1 medium onion
1 tsp. salt
1/2 tsp. pepper
1 pint home canned tomatoes or stewed tomatoes from the store
1/2 bottle of a 24 oz. size Heinz ketchup
2 tsp. chili powder
2 cans of kidney beans (40.5 oz. size) - Hanover brand if you can find them

In a Dutch oven, put in ground chuck, chopped onion, salt, and pepper. (If you like it spicier, you can also add chopped red pepper, chopped green pepper, or both) Add one cup of water and cook until meat starts to brown. Add tomatoes, ketchup, chili powder, kidney beans, and cook on medium heat for about 20 minutes. Serve heated.

#33 - Homemade Country Pie Crust

(by Harriet Weaver)

5 cups flour
2 cups Crisco (generous, heaping)
1/2 stick of margarine or butter
2 tsp. salt
1/4 tsp. Arm & Hammer baking soda
1 egg
1 TBSP cider vinegar

Using your hands or a pastry blender, mix flour, Crisco, margarine, salt, and baking soda until it's crumbly. Set aside. In a measuring cup, add egg and vinegar and beat with a fork. Add water until the egg mixture and the water meet the 1 cup line on your measuring cup. Beat with a fork. Add the egg mixture to the dry ingredients. Mix everything with hands until you can form a ball. Roll out the dough.

This makes 5 - 10" crusts or 6 - 9" crusts. You can roll and re-roll and the crust won't get tough. You can refrigerate for a week, or you can freeze it for 3-4 months.

To freeze dough, make flat pieces (about an inch thick) and wrap each crust in saran wrap. Put in a Ziploc bag. You can take out one at a time when you need them. To thaw in microwave, place one crust in microwave (leave saran wrap on). Set on defrost for :30 on each side. If not thawed, put in longer (microwaves vary).

When you want to bake a single crust, spray the inside of the pie plate with Pam cooking spray and form the crust on the inside of a pie plate. Crimp the edges of the crust using your fingers or a fork. Now spray the inside of the pie crust with Pam cooking spray. Place another pie plate in the first pie plate (with crust in between). Put both pie plates (with crust in between) in oven and bake at 375 degrees for 20 minutes or until brown. The second pie plate keeps the crust from shrinking.

Now you can fill with lemon meringue, chocolate meringue, coconut crème, banana cream, etc.

#34 - Apple Pie

(crust by Harriet Weaver; apple pie by Shirley McNevech)

Pie crust:

5 cups flour
2 cups Crisco (generous, heaping)
1/2 stick of margarine or butter
2 tsp. salt
1/4 tsp. Arm & Hammer baking soda
1 egg
1 TBSP cider vinegar

Using your hands or a pastry blender, mix flour, Crisco, margarine, salt, and baking soda until it's crumbly. Set aside. In a measuring cup, add egg and vinegar and beat with a fork. Add water until the egg mixture and the water meet the 1 cup line on your measuring cup. Beat with a fork. Add the egg mixture to the dry ingredients. Mix everything with hands until you can form a ball. Roll out the dough.

Spray a 10" pie plate with Pam cooking spray. Roll out one crust and place in pie plate. Spray the dough (inside and edges) with Pam cooking spray.

For pie filling:

8 Macintosh apples (or any baking apples)
1 cup white sugar
3 heaping tablespoons all-purpose flour
2 TBSP margarine
1/2 tsp. McCormick ground cinnamon

Peel, core, and pare apples into thin slices. Put in a 3 qt. microwavable bowl. Add sugar, flour, cinnamon and margarine (do not mix yet--just add ingredients). Cover with Saran wrap and put in microwave for 5 minutes on high. Remove from microwave and stir completely. Put Saran wrap back on, put back in microwave for 5 minutes on high. Stir. Pour the apple filling into the pie crust.

Make a second crust slightly bigger than the first crust. Place on top of pie so that second crust hangs 1/2" over the edge. Pinch two crusts together and tuck second crust overlap under the first crust. Make edges fancy using a fork your fingers.

Place pie on top of a cookie sheet to catch any filling that cooks out. Sprinkle some white sugar and cinnamon over the top of the pie. Take a paring knife and poke holes all the way through the pie and all around the top of the pie. Right in the center of the pie, lift crust slightly and cut a small hole for air. Cover the edge of the pie crust with

foil (or use a pie shield) so edge doesn't get too done. Place in oven and bake at 375 degrees for 45 minutes. After 45 minutes, remove foil/pie shield and bake for 15 more minutes or until crust is nice and brown.

You will have leftover pie dough if you are only making one pie. Use the suggestions:

This makes 5 - 10" crusts or 6 - 9" crusts. You can roll and re-roll and the crust won't get tough. You can refrigerate for a week, or you can freeze it for 3-4 months.

To freeze dough, make flat pieces (about an inch thick) and wrap each crust in saran wrap. Put in a Ziploc bag. You can take out one at a time when you need them. To thaw in microwave, place one crust (leave saran wrap on). Set on defrost for :30 on each side. If not thawed, put in longer (microwaves vary).

#35 - Baked Pretzel Snacks

(by Shirley McNevech)

1 - 20 oz. bag of broken beer pretzels (or regular pretzels and break them yourself)
2 sticks margarine
1 package Lipton onion soup

Melt margarine and stir in onion soup mix. Spread pretzels over two cake pans (9 x 13 x 2). Pour soup/margarine mix evenly over all pretzels. Bake at 250 degrees for one hour. Stir every twenty minutes while baking.

#36 - Snack Crackers

(by Shirley McNevech)

1 - 12 oz. package oyster crackers
1 package of original ranch dressing mix (Hidden Valley brand)
3/4 cup Crisco oil
1 TBSP McCormick dill weed
1/2 tsp. McCormick garlic powder

Pour all ingredients except crackers into a large Ziploc bag. Close bag, shake and mix thoroughly. Open bag and add crackers. Close bag and shake to mix until all crackers are coated. (If you don't have a Ziploc bag, you can mix in a bowl).

Pour everything into a 9 x 13 x 2 cake can and spread evenly over bottom of pan. Bake at 350 degrees for 30 minutes. Stir every 15 minutes while baking.

#37 - Knox Jell-o Blocks

(by Shirley McNevech)

4 envelopes Knox unflavored gelatin (found in same grocery store aisle as Jell-O)
3 - 3 oz. packages of any flavor Jell-O
3 cups of boiling water

In a large mixing bowl, combine Knox gelatin and flavored Jell-O. Add boiling water and stir until everything is completely dissolved (about 5 minutes). Pour into large shallow baking dish (13 x 9). When cool, refrigerate until very firm (at least a few hours). Cut into squares to serve. Eat with your fingers.

#38 - Red Lobster Cheese/Garlic Biscuits

(by Shirley McNevech)

2 cups of Bisquick
2/3 cup milk
1/2 cup shredded cheddar cheese
1/4 cup melted butter or margarine
1/2 tsp. garlic powder

Preheat oven to 450 degrees. Combine Bisquick, milk, and cheese with a wooden spoon until dough forms. Beat vigorously with wooden spoon for 30 seconds. Drop dough by heaping tablespoons onto an ungreased cookie sheet. Bake 8-10 minutes until golden brown.

Combine melted butter/margarine and garlic powder. Brush over warm biscuits before removing warm biscuits from cookie sheet. Serve warm. Makes 10-12 biscuits.

#39 - Krispy Baked Chicken

(by Shirley McNevech)

1 cup all purpose flour

1 tsp. salt
1 tsp. paprika
1 tsp. pepper
1 cup milk
6 chicken legs OR 6 chicken thighs OR 4 chicken breasts

In a large Ziploc bag, combine flour, salt, pepper and paprika. Shake bag to mix. Put the milk in a small bowl. One at a time, dip each piece of chicken in milk and then put right into flour mixture bag. Close bag and shake gently until covered. Remove and place in well-greased baking dish. Sprinkle more paprika and a little more salt over the top before placing in oven. Bake 1 hour at 375 degrees, turning each piece after 30 minutes. Test for doneness with a fork.

#40 - Cream Cheese Cookies

(by Shirley McNevech)

1 cup butter or margarine
1 8 oz. package Philly cream cheese
1 cup white sugar
1 egg
1 tsp. vanilla
2 1/2 cups flour
1/2 tsp. salt
1/4 tsp. Calumet baking powder

In a mixer, cream together butter/margarine and cream cheese. Add sugar and beat until light and fluffy. Beat in one egg and vanilla. Add salt and baking powder and flour. Mix until smooth.

Chill dough in refrigerator overnight. Preheat oven to 350 degrees. Using a cookie press or cookie gun, form cookies on greased cookie sheet. For holidays, sprinkle colored sugar over the top of cookies before baking. Bake 12-15 minutes until slightly brown.

#41 - Soft Molasses Cookies

(by Aunt Grace [Herman] Knouse)

1 cup margarine
1 cup Domino's dark brown sugar (packed with a spoon)

2 cups Brer Rabbit green label baking molasses
1 cup buttermilk
2 even TBSP Arm & Hammer baking soda
1/2 tsp. McCormick ground ginger
1 egg
7 cups flour

In a mixer, cream margarine and brown sugar. Add baking molasses, baking soda, buttermilk and ginger. Mix until smooth. Add 7 cups of flour one at a time. When it gets too stiff for mixer, use a wooden spoon and mix the rest by hand. Drop heaping teaspoonsful onto greased cookie sheet.

Beat the egg in a cup with a fork. Using a teaspoon, put a little bit of egg on the top of each cookie and smooth it down with the back of the spoon so cookie is slightly flat. Bake at 375 degrees for about 15 minutes.

#42 - Microwave Baked Corn

(by Shirley McNeveich)

1 tsp. white sugar
1 1/2 TBSP cornstarch
1 cup milk
3 eggs, beaten with a fork
1 can 15-16 oz. creamed corn
2 TBSP margarine
1 tsp. salt

Butter a 1 qt. microwaveable dish and set aside.

Use a cup and put cornstarch in the cup. Add half of the milk - 1/2 cup) to the cornstarch and mix with a spoon (this prevents lumps). In a large bowl add the cornstarch/milk mixture, other 1/2 cup milk, sugar, eggs, corn, and salt. Mix by hand with a spoon.

Pour mixture into microwaveable dish. Add margarine to the top. Do not cover. Microwave on high for 8 minutes. Remove and stir completely. Microwave on high for 9 more minutes. Remove and it is ready to serve. Note: If your microwave is higher than 700 watts, 9 minutes will be too long--try 6 minutes and taste to test.

#43 - Beansoup

(by Grandmother Elizabeth McNevech)

3-5 pound ham (butt end)
1 medium onion
6-7 peeled and cubed red potatoes
2 - 40 oz. cans pork and beans (Weis brand Big Top if available)
1 tsp pepper

Cook ham in a large pot. Fill pot halfway with water. Cook on medium heat until done--takes about 3 hours. Test for doneness with a fork.

Let ham cool and keep the juice that ham cooked in. Let juice cool overnight and then remove all of the fat that floated to the top of the juice. Cut the fat off of the ham and remove the bones, cut the ham into bite sized pieces.

Use a five quart Dutch oven. Add 1/2 cup of the ham broth. Add one medium onion (chopped). Cook until onion browns and juice has been cooked up by the onion. Add the rest of the ham broth. Peel and cube the potatoes and add. If the ham broth does not cover potatoes add water until potatoes are covered. Add one tsp. pepper. Cook until the potatoes are almost done (about 20 minutes).

Open the cans of pork and beans and remove the juice that is on top. Add the pork and beans into the soup. Cook until the beans are hot (10 minutes) and then add the cubed ham pieces. Stir and cook until hot.

#44 - Rice Krispy Treats

(by Shirley McNevech)

1/2 stick margarine
1 - 8 oz. jar Fluff marshmallow
5 cups Rice Krispies cereal

In a 3 qt. saucepan, melt margarine on low heat and add marshmallow. Stir until all melted and smooth. Remove from stove and add Rice Krispies. Stir until all coated. Pour in a 9 x 13 x 2 cake pan or 7 1/2 x 11 1/2 by 1 1/2 brownie pan--whichever pan you use, it must be buttered first. Take out a TBSP of mixture at a time and smooth it into the bottom of the pan using the back of the spoon. Repeat until all mixture is in pan. Let cool and cut into squares.

#45 - Chocolate Fudge

(by Aunt Faye [Herman] Minier)

3 - 6 oz. packages Nestlé's chocolate bits
1 - 8 oz. jar Fluff marshmallow
1 tsp. vanilla
2 sticks Parkay margarine
2 cups of chopped nuts (optional)
1/4 tsp. salt
1 - 13 oz. can Carnation evaporated milk
4 1/2 cups white sugar

This fits on a jelly roll pan (buttered). A jelly roll pan has an inch lip and measures 15 1/2 x 10 1/2 x 1. This recipe makes 5 pounds of fudge.

In a large saucepan, mix together chocolate bits, marshmallow, vanilla, margarine, and nuts (optional). Set aside.

In a second saucepan, boil evaporated milk, salt and sugar. Boil over medium heat. Once it starts to boil, keep boiling and stirring for 15 minutes. Stirring must be constant. If you have a candy thermometer when it comes to 234 degrees it's ready.

Remove from heat and pour into the mixture in other saucepan. Stir until everything is melted and smooth. Pour into the jelly roll pan. Let cool and cut into squares.

#46 - Chicken Noodle Soup

(by Shirley McNevech)

4-6 chicken thighs
2 whole chicken breasts
2 medium onions
6 stalks (pieces) of celery
1/2 cup fresh chopped parsley
1 pound medium width egg noodles
2 pounds frozen cut string beans
salt
pepper

Put chicken in large pot and cover with water. Add 3 tsp. salt, 1 medium onion cut in half, and 3 ribs of celery cut in half. Cook until chicken is tender (about 2 hours on medium heat). Test for doneness with a fork. Remove chicken from broth and cool.

Pour broth through a sieve and strain it, removing onion and celery. When chicken is cool, remove skin and de-bone. Refrigerate both chicken and broth overnight.

Spoon off the fat from the chicken broth and throw away the fat. In a large pot add broth, 1 chopped onion, 1/2 cup fresh chopped parsley, and the heart and leaves of a stalk of celery (chopped finely). Add 2 tsp. salt, 1 tsp. pepper and the bag of egg noodles. Add the string beans. Cook and stir all ingredients for about 20 minutes on medium heat.

Cut the chicken in bite sized pieces and add to soup. Taste broth to make sure it has enough salt. If soup seems too thick, add water.

#47 - Snickerdoodles

(by Shirley McNevech)

2 sticks Parkay margarine
1 1/2 cups white sugar
2 eggs
3 cups flour
2 tsp. cream of tartar
1 tsp. baking soda
1/2 tsp. salt
2 tsp. ground cinnamon
2 TBSP white sugar

In a mixer, add margarine, white sugar, eggs, and beat until light and fluffy. Slowly add flour, cream of tartar, baking soda, and salt. Mix well and chill in refrigerator overnight. Roll in balls the size of a walnut. In another container put 2 TBSP of white sugar and 2 tsp. cinnamon. Mix with a spoon. Roll each ball in the sugar/cinnamon mix. Place balls on greased cookie sheet and bake at 375 degrees about 12 minutes (until slightly brown).

#48 - Easy Sugar Cookies (soft)

(by Shirley McNevech)

1 cup Crisco
2 cups white sugar
4 eggs
4 cups flour plus 3-4 TBSP extra

2 tsp. baking powder
1 tsp. baking soda
1 cup milk
1 TBSP vanilla
1 tsp. salt

In a mixer, cream, Crisco, white sugar and eggs until light and fluffy. Add baking powder, baking soda, vanilla and salt. Slowly add the milk. Add flour one cup at a time. Mix until smooth.

Drop heaping teaspoonfuls onto greased cookie sheet. Sprinkle a little white sugar on each cookie before baking. Bake at 375 degrees 10-12 minutes or until golden brown.

#49 - Pasta Salad

(by Shirley McNevech)

1 pound Wacky Mac veggie spiral pasta (cooked to desired doneness)
8 oz. Italian dressing
4 TBSP Salad Supreme seasoning
8 oz. frozen or fresh broccoli
8 oz. frozen or fresh cauliflower
1/2 cup Parmesan cheese
2 tsp. sugar
3 hard boiled eggs

Cook pasta and drain. Add Italian dressing, Supreme seasoning, broccoli and cauliflower (steam first if frozen), cheese, and sugar. Chop up hard boiled eggs and add. Mix everything thoroughly and refrigerate at least 4 hours.

#50 - Easy BBQ (Sloppy Joes)

(by Shirley McNevech)

2 pounds ground chuck
1 tsp. salt
1/2 tsp. pepper
1 medium onion (chopped)
16 oz. Heinz ketchup
1/2 cup Heinz BBQ sauce

2 tsp. sugar

Brown the ground chuck with chopped onion. Add salt and pepper. Add ketchup, BBQ sauce and sugar and stir. Simmer about 15 minutes before serving.

#51 - Drop Cookies

(by Pauline [Tharp] Herman - Grandmother)

1 cup Crisco OR 1 cup Parkay margarine
1 cup white sugar
1 cup dark brown sugar
2 eggs
1 cup buttermilk (or 1 cup of milk with 1 TBSP cider vinegar added)
1 tsp. baking soda
1 tsp. cinnamon
1 tsp. nutmeg
1 TBSP vanilla
1/4 tsp. salt
5 cups flour

In a mixer, add Crisco, white sugar, brown sugar and beat. Add eggs and beat a few more minutes. Add baking soda, cinnamon, nutmeg, vanilla and salt. Beat for a few minutes. Add buttermilk and slowly add flour (once you've added 3 cups, it will be too stiff for the mixer so add remaining 2 cups of flour and stir by hand. On a greased cookie sheet place one heaping teaspoonful for each cookie. Sprinkle a little cinnamon over each cookie before baking. Bake at 375 degrees for ten to twelve minutes or until golden brown.

#52 - Easy Sticky Buns

(by Aunt Eileen [Knouse] Carter)

2 loaves frozen bread dough
1 stick Parkay margarine
1 cup dark brown sugar
1 6 oz. package of vanilla pudding (NOT instant)
4 3/4 tsp. cinnamon
1/4 cup milk
1 cup chopped walnuts (optional)

Thaw the bread dough overnight. Grease a 13 x 9 x 2 cake pan. Break one of the loaves into pieces and line bottom of pan until covered.

In a small saucepan, melt the margarine and add brown sugar. Remove from heat and add pudding mix, cinnamon, and milk and stir. Pour 1/2 of that mixture on top of the bread dough that you put in the pan already.

Break the second loaf of bread in pieces and cover the mixture in the pan (just like you did before). Pour the rest of the margarine mixture over the top. Cover it with saran wrap and let stand on the counter for 3 hours until dough is raised (should be double in size). Sprinkle nuts over the top if you wish. Bake at 350 degrees for 30 minutes or until brown. Take a cookie sheet and line it with foil. Dump the sticky buns out on the foil while still hot. Enjoy.

#53 - Raspberry Pudding

(Aunt Hazel [Haupt] Herman)

1 egg
2 TBSP butter or margarine
2 cups white sugar
1 cup milk
2 cups flour
2 tsp. baking powder
2 cups fresh or frozen raspberries (thawed)--you can substitute any type of berries you choose
1 cup hot water

In a mixer, beat egg, butter, 1 of the cups of sugar, baking powder, milk, and slowly add flour. Mix until smooth. Pour in 9 x 13 x 2 long cake pan (greased).

Put berries in another bowl and mix by hand, adding second cup of sugar. Pour berry mixture evenly over the top of the batter. Pour one cup of hot tap water over the whole top of the batter. Bake at 350 degrees for one hour.

#54 - New York Style Cheesecake

(by Carla [Arnold] Lose - friend)

1 1/2 cups flour
1 tsp. baking powder
4 eggs
1 1/4 cup white sugar (3 TBSP for later)
1 stick melted butter or margarine
3 - 8 oz. packages Philly Cream Cheese
1 tsp. vanilla (1 1/2 sp. vanilla for later)
1 pint sour cream
1 can cherry pie (or berry) pie filling

Crust: in a bowl mix by hand with a spoon: 1 1/2 cups flour, 1 tsp. baking powder, 1 egg, 1/4 cup white sugar, 1 stick melted butter or margarine. Pour the mixture into a 10" springform pan. Use the back of a spoon to spread over entire pan including sides (leave one inch at the top empty).

Batter: in a mixer, combine 3 - 8 oz. pks. cream cheese, 1 cup white sugar, 3 eggs, 1 tsp. vanilla. Beat until creamy. Pour batter into crust in springform pan. Bake at 375 degrees for 35-40 minutes. Remove from oven and let sit for 30 minutes. Set oven at 500 degrees and while oven is heating, mix the following by hand with a spoon: 1 pint sour cream, 3 TBSP sugar, 1 1/2 tsp. vanilla. Pour this mixture over top of cheesecake. Bake cheesecake again, this time at 500 degrees for 5 minutes. Remove, cool and top with desired filling (cherry, strawberry, blueberry, etc.). Let cheesecake cool in refrigerator for 24 hours before slicing or serving.

#55 - Wet Chocolate Cake (no eggs)

(by Shirley McNevech)

3 cups flour
2 cups white sugar
6 TBSP Hershey's cocoa
2 tsp. baking soda
1 tsp. salt
2 TBSP cider vinegar
2 tsp. vanilla
2/3 cup canola oil
2 cups cold water

In a mixer, combine canola oil, sugar, vinegar, vanilla, baking soda, salt, cocoa. Mix until smooth. Add cold water slowly. Add flour a little at a time. Mix until smooth. Pour

in a greased and floured cake pan 9 x 13 x 2. Bake at 350 degrees for 35 minutes. Test with a toothpick for doneness.

Icing:

1/2 box Domino's Powdered Sugar (1 lb. size)

1 stick Parkay margarine

2 tsp imitation vanilla

1.5 TBSP milk

Feed in mixer. The longer you beat it the creamier it gets. Use food coloring to make the color you desire.

For chocolate frosting, add 2 level TBSP Hershey's Cocoa.

#56 - French Toast

(by Shirley McNevech)

Slices of Texas toast bread (thick) or regular bread (thinner)

1 egg per slice of bread you are using

1/8 cup milk per slice you are making

Dash of salt and pepper for each slice

1/4 tsp. vanilla per slice you are making

Dash of cinnamon (optional)

Beat (with a fork) egg, milk, vanilla, salt and pepper in a small bowl (big enough to fit a slice of bread). Dip each slice of bread in that mixture--make sure to dip both sides of each slice of bread. Place slices in frying pan sprayed with Pam (or you can melt butter). Brown bottom side, then flip to brown other side. Top with syrup, powdered sugar, fresh fruit --whatever you like.

#57 - Oatmeal Cake

(by Shirley McNevech)

1 cup quick oatmeal (Mother's Oats)

1 1/4 cups boiling water

1 stick Parkay margarine

1 cup dark brown sugar (packed)

1 cup white sugar

2 eggs
1 1/2 cups flour
1 tsp. baking soda
2 tsp. vanilla
1 tsp. cinnamon
1/2 tsp. salt

Place oatmeal in bowl with boiling water. Let stand for 10 minutes. In a mixer, mix margarine, brown sugar, white sugar, and eggs. Beat until smooth. Add the oatmeal slowly. Add flour, baking soda, vanilla, cinnamon and salt. Beat until smooth. Use a 9 x 13 x 2 long cake pan, greased and floured. Bake at 350 degrees for 30-35 minutes. Test for doneness with a toothpick.

While cake is baking make frosting--frosting must be spread on cake as soon as you take cake out of the oven:

1 cup brown sugar (packed)
1 cup Baker's coconut
1/2 cup milk
1/2 cup chopped pecans

Put brown sugar and milk in a saucepan. Bring to a boil. Add coconut and nuts. Stir. Pour over warm cake and place cake based on type of oven: for gas stoves with a broiler on the bottom, set oven to "broil" which is between 500-550 degrees. For electric oven, place cake on top rack and set to broil which is about 500 degrees (on most electric ovens, you have to let the door slightly ajar). For either type of stove, let cake bake another five minutes. Let cool before serving.

#58 - Cream Cheese Mints

(by Aunt Ada [Herman] Miller)

1 one pound box Domino's powdered sugar
16 oz. softened cream cheese
1/2 stick Parkay margarine
1 drop of flavoring (essence of teaberry, peppermint, spearmint--whatever you prefer)
2 drops of food coloring (your choice of color) OR you can just leave them white

In a mixer, combine powdered sugar, cream cheese, margarine. Mix until smooth. Add flavoring and food coloring and mix until smooth. Place into shaped candy molds or use a cookie press/gun to make your mints in the shape you desire. Make sure

you press them onto wax paper and place in refrigerator overnight. Keep refrigerated before serving.

#59 - Chocolate Chip Cookies

(by Shirley McNevech)

2 3/4 cups sifted flour
1 tsp. baking soda
1 tsp. salt
1 cup softened Parkay margarine
3/4 cup white sugar
3/4 cup firmly packed brown sugar
2 tsp. vanilla
1/2 tsp. water
2 eggs
3 cups of Nestlé's semi-sweet chocolate morsels
Optional - 1 cup of coarsely chopped nuts

In a mixer, combine margarine, white sugar, brown sugar, eggs, and beat until smooth. Add vanilla, water, baking soda, salt, and slowly add flour. Mix until smooth. Remove from mixer and add chocolate morsels - stir by hand. Add nuts if desired. Drop by teaspoonsful on a greased cookie sheet. Bake at 375 degrees 10-12 minutes.

#60 - Fruit Cocktail Cake

(by Aunt Betty [Herman] Arnold)

2 eggs
1 1/2 cups white sugar
1/2 cup brown sugar (packed)
2 cups flour
2 tsp. baking soda
1 15oz can DelMonte fruit cocktail (do not drain juice)

In a mixer, combine eggs, sugars, fruit cocktail, baking soda. Slowly add flour. Pour in 9 x 13 x 2 long cake pan (greased). Bake at 350 degrees for 40-45 minutes.

Topping: 1 stick Parkay margarine, 3/4 cup carnation milk, 1 cup powdered sugar, 7 oz. Baker's coconut, 1/2 cup chopped pecans. Melt margarine in a saucepan and add

carnation milk. Stir in powdered sugar and cook for one minute. Remove from stove and add coconut and pecans--stir well. Pour over top of cake to ice (cake can be warm but not hot when icing).

#61 - No Name Cake

(by Aunt Betty [Herman] Arnold)

Bake 1 yellow cake mix (Duncan Hines) according to directions on the box. Use a 9 x 13 x 2 greased long cake pan. When cool, make the topping below and spread on cake:

- 1 - 20 oz. can DelMonte crushed pineapple (do not drain)
- 1 - 3 oz. package Jell-O instant vanilla pudding
- 1 - 8 oz. container of Cool Whip

In a large bowl, mix (by hand) the pineapple and the instant pudding. Let it stand for 5 minutes. Fold in Cool Whip. Spread over the whole cake and refrigerate before serving.

#62 - Pineapple Cookies

(by Aunt Betty [Herman] Arnold)

- 1 cup Parkay margarine
- 1 cup dark brown sugar (packed)
- 1 cup white sugar
- 4 cups flour
- 1 cup DelMonte crushed pineapple (drained)
- 2 eggs
- 2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/4 tsp. salt

In a mixer, combine margarine, white sugar, brown sugar. Add eggs one at a time and beat until smooth. Add pineapple, baking powder, baking soda, and salt. Slowly add the flour. Drop heaping teaspoonsful of batter on to greased cookie sheet. Bake 12-15 minutes at 375 degrees.

#63 - Blueberry Bread

(by Shirley McNevech)

3 cups all-purpose flour
1 tsp. baking soda
1 tsp. salt
1 1/4 cups white sugar
3 tsp. vanilla
1 1/2 cups canola oil
4 eggs, beaten
1/4 cup water
2 cups blueberry (fresh or frozen)

Grease two loaf pans and set aside. In large bowl, stir with a spoon to combine flour, soda, salt, sugar. Add vanilla, canola oil, eggs, and water. Stir until mixture is moist. Add blueberries and stir. Pour half of the batter into each loaf pan. Bake in pre-heated 350 degree oven for 45-50 minutes (test with a toothpick for doneness). Cool in the pans before removing.

#64 - Raisin Cake

(by Mary [Heimbach] Neidig - friend)

2 cups dark brown sugar (packed)
3 eggs
1 cup Parkay margarine
1 cup buttermilk
1 1/2 tsp. baking soda
1 1/2 tsp. ground cloves
1 1/2 tsp. cinnamon
2 1/2 cups flour
1 cup raisins (boiled for 5 minutes and drained)

In a mixer, combine margarine, brown sugar and eggs. Beat until smooth. Add baking soda, cloves and cinnamon. Add buttermilk, and then slowly add flour. Beat until smooth. Add raisins and stir by hand into batter. Pour in 9 x 13 x 2 greased long cake pan. Bake at 350 degrees for 30-35 minutes. Test with a toothpick for doneness. Cool cake before using icing below:

Icing:

1/2 box Domino's Powdered Sugar (1 lb. size)

1 stick Parkay margarine
2 tsp imitation vanilla
1.5 TBSP milk

Feed in mixer. The longer you beat it the creamier it gets. Use food coloring to make the color you desire.

#65 - Pineapple Upside-down Cake

(by Shirley McNevech)

1 cup dark brown sugar
1/3 cup Parkay margarine
5 eggs
1 cup white sugar
1 can sliced Dole pineapple (20 oz.)
8 tsp. pineapple juice (taken from the can of sliced pineapple)
1 tsp. vanilla
1 1/4 cups flour
1 heaping tsp. baking powder
1 jar maraschino cherries

Drain juice from pineapple slices and save juice. Melt margarine. In a large bowl, mix melted margarine and brown sugar. In a 9 x 13 x 2 cake pan, spread the brown sugar/margarine evenly on the bottom of the cake pan. Lay the slices of pineapple across the bottom of the pan. Put a cherry in the hole of each pineapple slice. In a mixer, combine eggs, white sugar, pineapple juice, vanilla, baking powder, and slowly add flour. Beat until smooth. Pour into cakepan, covering the pineapple. Bake at 375 degrees for 35 minutes. Test with a toothpick for doneness. Remove from oven and while hot, cover top of cake pan with foil and turn upside down on something that is heat resistant (like a cutting board). When cool, lift by the foil and place back in pan.

#66 - Dump Cake

(by Aunt Mildred [Knouse] Gulick)

1 can cherry pie filling
1 can Dole crushed pineapple (do not drain)
1 box Duncan Hines white or yellow cake mix
1 1/2 sticks Parkay margarine
1/2 cup of chopped pecans

Grease a 9 x 13 x 2 cake pan. Pour the cherry pie filling to cover the bottom of the pan. Use a spoon and cover cherry pie filling with crushed pineapple (evenly). Pour the powdered cake mix onto the cake and cover the pineapple evenly. Cut the margarine in small pieces and place pieces over the whole cake. Sprinkle the chopped nuts over the top. Bake at 350 degrees for 50 minutes. Test with a toothpick for doneness.

#67 - Whoopie Pies

(by Shirley McNevech)

1 cup Crisco
2 cups white sugar
4 eggs
1 cup hot tap water
2 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
1 cup Hershey's cocoa
4 cups flour

In a mixer, combine Crisco, sugar. Add 2 whole eggs and then add another 2 egg yolks (save whites of the two eggs for the icing). Add hot water, cocoa, baking soda, baking powder, salt and gradually add flour. Beat until smooth. Drop teaspoonsful on a greased cookie sheet about an inch apart. Bake at 400 degrees for 10 minutes. Let them cool before icing. Icing: beat the two leftover egg whites until stiff. Set the egg whites aside. In a mixing bowl, combine 1 1/2 cups Crisco, 2 tsp. vanilla, then add the 2 egg whites. Add 1 pound box of Domino's powdered sugar a little at a time. Beat until creamy. When cookies are cool, spread icing on one cookie (bottom side) and then top with another cookie (bottom side facing icing). You can freeze them by wrapping each pie in saran wrap and placing in a container.

#68 - Corn Fritters

(by Shirley McNevech)

6 ears fresh corn on the cob OR one 1 lb. can of whole kernel corn (drained but keep liquid)
1 1/2 cups sifted all purpose flour
2 tsp. baking powder
1 egg

3/4 tsp. salt
milk
canola oil for frying

Cut off the kernel tips from the fresh corn on the cob into a bowl and scrape cobs with your knife to obtain the juice (or use can of whole kernel corn). No matter which kind of corn you are using, drain the juice from the corn into a measuring cup. Add enough milk to the corn juice until you fill the measuring cup to the 1 cup line. Into another bowl, sift flour, baking powder and salt. In a separate bowl, beat one egg and add the milk/corn juice mixture and the corn kernels. Using a spoon, add the flour/baking powder/salt mixture to the egg/milk/corn juice/corn mixture. Slowly mix with a spoon until flour is moistened. Drop one tablespoon at a time of the batter into frying pan with canola oil. Fry until bottom side is golden brown then flip and fry other side. Remove from pan and put onto paper towels to drain. Eat with your fingers.

#69 - Ham Loaf

(by Lois [Pennypacker] Minnich - friend)

2 pounds ground ham
1 pound ground fresh pork
2 eggs; 1 cup cracker crumbs
1/2 cup milk; 1 tsp. salt
1/2 tsp. pepper; 1/2 cup fresh parsley or parsley flakes

In a large bowl, beat the two eggs. Add ham, pork, milk, salt, pepper, parsley, and cracker crumbs. Mix everything thoroughly by hand. Split mixture in half and form two loaves. Put loaves in baking pan or dish (sprayed with Pam). You will be basting the ham loafs with the following mixture: 1 cup packed brown sugar, 1/2 cup vinegar, 1/2 cup water, 1/2 tsp. French's mustard--mix ingredients and pour half of mixture on each loaf after loaves are in baking pan/dish. Baste every half hour while baking loaves at 350 degrees for 90 minutes.

#70 - Supreme Beef Lasagna

(by Linda [Reigle] Bauman - friend, and Shirley McNevech)

1 pound ground chuck
2 jars 1 lb. 10 oz. size spaghetti sauce (your choice of style)
1 onion
salt

pepper
2 tsp. white sugar
1 one pound package egg noodles (medium wide)
2 cups sour cream
1 8oz. package Philly cream cheese
1 cup of grated mozzarella cheese
1 cup parmesan cheese

Put ground chuck in a skillet. Add a tsp. salt, 1/2 tsp. pepper, 1 diced onion, sugar and cook until browned. In another pot, cook noodles according to directions on package and to your desired doneness. Drain noodles and put them back in the same pot you cooked them in. Add the sour cream and cream cheese to the noodles and stir by hand until well mixed. Add the spaghetti sauce to the ground chuck and stir to mix. In at least a 3-4 qt. size casserole dish (bigger if you have it, spray the casserole dish with Pam. Cover the bottom of the dish with the spaghetti sauce/ground chuck mix. Add a layer of the noodle mix and top the noodle layer with some mozzarella and parmesan. Keep layering the ingredients back and forth so that the last ingredient on the top is spaghetti sauce/ground chuck. Make sure that each noodle layer gets topped with mozzarella and parmesan cheese. Bake at 350 degrees for 35-40 minutes or until bubbling hot. It's always better the next day as leftovers.

#71 - Kiddie Cookies

(by Hannah Garman - friend)

1 cup melted butter or margarine
1 cup dark brown sugar (packed)
1 cup white sugar
2 eggs
2 tsp. vanilla
1 tsp. baking soda
1/2 tsp. baking powder
3 cups flour
1 1/2 cups Quick Mother's Oats oatmeal
1 1/2 cups Kellogg's Corn Flakes
1 - 7oz. bag Baker's coconut
1/2 cup chopped nuts (optional)

In a mixer, combine melted butter/margarine, brown sugar, white sugar, and eggs. Beat until creamy. Add vanilla, baking soda, baking powder, oatmeal and beat. Add corn flakes, coconut and slowly add flour. Beat with mixer. Add nuts if you wish, then

beat. On a greased cookie sheet, drop one heaping teaspoonful of batter per cookie. Bake at 350 degrees for 10-12 minutes until lightly brown. Don't eat too many at one time!

#72 - Oatmeal Crisps (Icebox Cookies)

(by Shirley McNevech)

1 cup Parkay margarine
1 cup dark brown sugar (packed)
1 cup white sugar
2 eggs
1 tsp. vanilla
1 tsp. salt
1 tsp. baking soda
3 cups Quaker Oats oatmeal
1 tsp. cinnamon
1 tsp. ground cloves
2 cups flour

In a mixer, combine margarine, brown sugar, white sugar and eggs and beat until creamy. Add flour, salt, baking soda, vanilla, cinnamon, and cloves. Beat until smooth. Stir in the Quaker oats slowly with the mixer. Split the dough into four sections. Flour your counter and put one hunk of dough on the flour. Sprinkle a little flour over the top of the dough. Using hands, roll it into a log about 2" wide. Repeat with the other three hunks of dough. Wrap each of the four dough rolls in saran wrap and place in a long cake pan with a lid and refrigerate overnight. The next day, unwrap each roll. Using a sharp knife, cut cookies 1/4" thick. Place cookies on a greased cookie sheet and bake at 350 degrees for 10-12 minutes.

#73 - Strawberry Pie

(by Phyllis [Neff] Moyer - friend)

Crust: 1 1/2 cups sifted flour; 1/2 cup canola oil; 1/2 tsp. salt; 2 TBSP white sugar; 2 TBSP milk. Mix everything together by hand until oily. Press crust into a pie plate and prick all over (especially the bottom) with the tongs of a fork. Spray the inside of the crust with Pam, then set another pie plate in the crust (this will keep the crust from shrinking). Bake at 400 degrees for 10-15 minutes until brown. Remove from oven and cool.

Filling: 1 cup white sugar; 1 cup water; 3 TBSP white corn syrup; 3 TBSP cornstarch. Put the cornstarch in a small bowl and mix in a little bit of the water so the cornstarch won't get lumpy. Pour all the ingredients in a saucepan (including the cornstarch/water mix) and set heat on medium. Stir while cooking constantly until it starts to thicken. Slowly add 3 TBSP of strawberry Jell-O and continue stirring. After Jell-O is mixed in, remove from stove. Stir in 1 quart of whole strawberries (do not cut them up). Pour everything into cooled pie crust. Refrigerate. Adding cool whip and sliced strawberries on the cool whip is optional.

#74 - Snowball Cake

(by Aunt Betty [Herman] Arnold)

1 - 6oz. package strawberry Jell-O
1 cup boiling water; 1 cup white sugar
2 - 10 oz. packages frozen strawberries; 1 - 8oz. Cool Whip
1 - 4oz. Cool Whip
1 box mix of Duncan Hines angelfood cake baked to directions on the box
1 - 7oz. package Baker's Coconut

Bake angelfood cake according to box directions and let cool. Pour box of Jell-O into a 9 x 13 x 2 cake pan. Add boiling water and sugar. Stir until dissolved. Add strawberries (partially thawed) and stir. Let it cool and then refrigerate until it starts to gel (about an hour). Remove from refrigerator. Take the angelfood cake that you baked from the box mix and break it into walnut-sized pieces. Combine the cake pieces and the 8oz. container of Cool Whip, stirring by hand with a spoon. Pour the cake/Cool Whip mixture evenly over the Jell-O/strawberries. Spread the remaining 4 oz. container of Cool Whip over the top of the cake (like you are icing it). Sprinkle coconut over the top. Add sliced fresh strawberries to the top if you wish.

#75 - Lemon Flip

(by Aunt Betty [Herman] Arnold)

1 - 3oz. package lemon Jell-O
1 lemon (lemons can be frozen in a plastic bag; when you're ready to use them, put each lemon in microwave for 1 minute on high and then it's ready to use)
1 cup white sugar
1 1/4 cups boiling water
1 - 12oz. Carnation milk (refrigerate overnight before using)
1 box graham cracker crumbs (or can you break up graham crackers in a Ziploc bag)

and roll with a rolling pin--they taste much better)

Refrigerate the can of Carnation milk overnight. Cut the lemon in half. Use a lemon squeezer and squeeze out the juice. Throw the seeds away. Use a grater and grate the lemon rind. In a bowl that will withstand boiling water, add Jell-O, sugar, lemon juice, grated lemon rind, and boiling water. Mix with a spoon until the Jell-O is dissolved. Let cool and then refrigerate until it starts to gel. In the mixer, beat the Carnation milk until it comes to a peak and then add the lemon Jell-O mixture to the beaten Carnation milk. Mix until smooth. In a small glass cake dish (about 7 x 11) cover the whole bottom with graham cracker crumbs. Pour the whole Jell-O/Carnation milk mixture on top of the graham cracker crumbs. Cover the whole top with more graham cracker crumbs. Refrigerate overnight. The next day, cut and serve.

#76 - Pineapple Coconut Cookies

(by Aunt Betty [Herman] Arnold)

1 cup Parkay margarine (2 sticks)
1 cup white sugar
1 cup dark brown sugar
1 cup Dole crushed pineapple (do not drain)
2 eggs
4 cups flour
1/2 tsp. salt
1 tsp. baking soda
2 tsp. vanilla
1 cup chopped nuts (optional--use pecans or walnuts)
1 - 7oz. bag Baker's coconut

In a mixer, blend Parkay, white sugar, brown sugar, eggs and beat until creamy. Add pineapple including the juice, baking soda, salt, and vanilla. Beat until smooth and add coconut and nuts (optional). Blend in flour a cup at a time. If it gets too stiff for the mixer, mix the batter by hand. Drop teaspoonsful on a greased cookie sheet. Bake at 350 degrees for 12-15 minutes or until golden brown.

#77 - Fried Potatoes

(by Shirley McNevech)

Peel 5 or 6 red potatoes. Slice potatoes into chips about 1/4 inch thick and place in a bowl. Use a cast iron frying pan (large) and add 1 TBSP of lard or Crisco in the pan.

You can dice a medium onion if you desire. Turn heat on medium and melt the lard or shortening. Add the sliced potatoes and sprinkle 1 level tsp. of salt (and 1/2 tsp. pepper if you like pepper) over the potatoes and add the diced onion if you wish. Place a lid on top of the frying pan. Fry for about 5 minutes, then use a spatula to turn all of the potatoes on the other side and brown that side about another 5 minutes. If it gets dry add more lard/shortening. Turn potatoes again with the spatula. Continue frying and turning them for about 20 minutes total until well browned. Test with a fork for doneness.

#78 - Spring Onion Baked Potatoes

(by Shirley McNevech)

Peel 6 red potatoes. Slice potatoes into chips 1/4" thick. Spray a 2 qt. casserole dish with Pam. Add sliced potatoes. Sprinkle 1 tsp. salt and 1/2 tsp. pepper over the top of the potatoes. Add 2-3 diced spring onions (every bit of each onion, stem and all). Add 2 TBSP butter or margarine to the top (cut in small pieces). Cover the casserole with a lid or foil and bake at 375 degrees for 30-40 minutes or until done. Test potatoes with a fork for doneness. If you don't have spring onions, you can use a regular onion but it won't come out as well.

#79 - Peanut Butter Pie

(by Francis Kivko - friend)

4 oz. Philly cream cheese
1 cup Domino's powdered sugar
1/3 cup Jif peanut butter
1/2 cup milk
8 oz. Cool Whip
1 Keebler pre-made chocolate pie shell

In a mixer, combine cream cheese, powdered sugar, peanut butter, and beat until creamy. Slowly add milk and continue mixing. By hand, fold in the Cool Whip. Pour batter into chocolate pie shell and smooth it out so it's even. Freeze overnight before eating. Keep it frozen if you have pie left over.

#80 - Carrot Cake

(by Jean [Thomas] Taylor)

2 cups white sugar
1 1/2 cups canola oil
4 eggs
2 tsp. baking powder
1 tsp. salt
2 tsp. cinnamon
2 cups flour
3 cups raw grated carrots
1 cup chopped walnuts (optional)

Grate the carrots and set aside. In a mixer, combine sugar, oil, and eggs. Beat until creamy. Add baking powder, salt, and cinnamon. Gradually add the flour. Beat until smooth. Remove from mixer and fold in grated carrots with a spoon (and walnuts if desired). Pour batter into a 9 x 13 x 2 greased and floured cake pan. Bake at 350 degrees for 35-40 minutes. Test for doneness with a toothpick.

Icing: 1/2 cup butter (room temperature), 1 - 8oz. package Philly cream cheese, room temperature (or from refrigerator, microwave :20 seconds on high--must remove cream cheese from foil before putting in microwave), 2 cups powdered sugar , 1 tablespoon lemon juice.

Cream together the butter and cream cheese until smooth. Slowly whip in the powdered sugar and lemon juice. Ice the cake when cake is cool.

#81 - Peanut Butter Cookies

(by Shirley McNevech)

1 cup Parkay margarine
1 cup white sugar
1 cup dark brown sugar (packed)
2 eggs
1 TBSP vanilla
1 cup Jif peanut butter
3 cups flour
1/2 tsp. salt
2 tsp. baking soda

In a mixer, combine margarine, both sugars, eggs and beat until creamy. Add vanilla, salt, baking soda, peanut butter and add flour a cup at a time. When you get to the

third cup it might be too stiff for the mixer so you may need to continue by hand. Drop teaspoonsful on a greased cookie sheet. Use a few TBSP of sugar in a small dish. Use a fork and put one criss cross on the first cookie to get the fork sticky. Dip fork in the sugar each time as you add criss cross pattern to all of the cookies. Bake at 350 degrees for 10-12 minutes until brown.

#82 - Scalloped Potatoes

(by Shirley McNevech)

Peel 4-5 medium red potatoes. Slice them into chips about 1/4" thick. Put in a 2 qt. casserole sprayed with Pam. You can dice a small onion and add if you wish. Sprinkle with a tsp. of salt and 1/2 tsp. pepper over the top. Add enough milk to cover potatoes. Add 2 heaping TBSP of flour. Stir everything with a spoon until well mixed. Put 2 TBSP Parkay over the top and bake 375 degrees for one hour. Test with a fork to make sure they're done. Don't cover with a lid or they will cook out.

#83 - Éclair Cake

(by Alma Russell - friend)

1 pound Honey graham crackers
2 - 3oz. packages instant French vanilla pudding
3 1/2 cups milk
1 - 8oz. Cool Whip

Butter the bottom of a 9 x 13 x 2 cake pan. Line the bottom of the cake pan with whole graham crackers. In a mixer, blend the pudding and the milk at medium speed for 2 minutes. Remove from mixer and stir in the Cool Whip by hand. Pour half of the batter over the graham crackers. Smooth out the batter. Place a second layer of whole graham crackers on top of the batter and then pour the remaining batter over the second layer of graham crackers. Cover the entire top with another later of graham crackers. Refrigerate for 2 hours, then add the following frosting: 6 TBSP Hershey's cocoa, 2 TBSP canola oil, 2 tsp. white Karo syrup, 2 tsp. vanilla, 2 TBSP melted butter, 1 1/2 cups Domino's powdered sugar, 3 TBSP milk. Using a mixer, beat all frosting ingredients together until smooth. Spread evenly on top of cake. Refrigerate overnight for best results.

#84 - Cherry Delight

(by Shirley McNevech)

4 egg whites
1/4 tsp. cream of tartar
1 1/2 cups white sugar
1/2 cup chopped nuts (walnuts or pecans)
1 1/2 cups crushed Ritz crackers
4 envelopes of Dream Whip
1 can cherry pie filling

Make Dream Whip according to directions on package. In a mixer, beat egg whites and cream of tartar until stiff. Take mixing bowl off of mixer and continue by hand. Add sugar, nuts, and crushed Ritz crackers (you can crush them in a Ziploc bag using a rolling pin). Stir everything with a spoon. Grease a 9 x 13 x 2 cake pan. Pour the batter into the cake pan and smooth it out. Bake at 325 degrees for 25 minutes. Let it cool. While it's cooling, make Dream Whip according to package directions. Pour the Dream Whip over the cooled cake. Add the cherry pie filling over the top of the Dream Whip. Refrigerate overnight before serving.

#85 - Lemon Squares

(by Phyllis [Neff] Moyer - friend)

1/2 cup butter
1 cup flour
1/4 cup Domino's powdered sugar
1 cup white sugar
2 TBSP flour
2 beaten eggs
2 1/2 TBSP lemon juice

In a bowl, combine butter, 1 cup flour, and powdered sugar and mix with a spoon. In a greased 8 x 8 x 2 square pan, pat the mixture evenly on the bottom of the pan. Bake it at 325 degrees for 20 minutes. Do not cool crust. In a mixer, combine white sugar, eggs, 2 TBSP flour, and the lemon juice. Mix until smooth. Pour mixture over the hot crust. Bake at 325 degrees for 25 minutes. Remove from oven and let it cool. Sprinkle some powdered sugar over the top. Refrigerate for at least 2 hours before cutting into squares.

#86 - Pumpkin Cake

(by Shirley Ross)

4 eggs
1 2/3 cups white sugar
2 cups flour
2 tsp. baking powder
1 cup canola oil
2 tsp. cinnamon
1 - 15-16oz. can pumpkin
1 tsp. baking soda
1 tsp. salt

In a mixer, combine eggs, sugar, oil, and pumpkin. Beat until light and fluffy. Add flour, baking powder, cinnamon, salt, and baking soda. Mix thoroughly. Spread batter in greased and floured 9 x 13 x 2 cake pan. Bake at 350 degrees for 30-35 minutes. Test with toothpick for doneness. Cool and frost with this topping: 1 - 3oz. box instant vanilla pudding, 1/4 cup powdered sugar, 1/2 cup cold milk, 1 - 8oz. Cool Whip. In a mixer, combine pudding, powdered sugar and milk. Remove bowl from mixer, then using a spoon fold in Cool Whip. Spread evenly on cake. Best if kept refrigerated.

#87 - Mini Cheesecakes

(by Shirley McNevech)

12 vanilla wafers
2 - 8oz. packages cream cheese
1/2 cup white sugar
1 tsp. vanilla
2 eggs
12 foil cupcake liners

Line muffin tins with foil cupcake liners. In a mixer, combine cream cheese, sugar, and vanilla until smooth. Add eggs and mix well. Put one vanilla wafer in each foil liner (place them upside down). Spoon batter over wafers, filling each 3/4 full. Bake at 325 degrees for 25 minutes. Cool the cheesecakes and then add your choice of pie filling or fresh fruit to the top of each cheesecake.

#88 - Salmon Cakes

(by Shirley McNevech)

1- 14.7oz. can red salmon
2 eggs
1/2 tsp. salt
1/2 tsp. pepper
1/2 medium onion finely chopped
1/4 cup fresh, frozen, or dried parsley
1 1/2 cups crushed cracker crumbs
canola oil for frying

Put salmon in a large bowl, juice included (remove any bones). Use a fork to pull salmon apart to remove any large chunks. Add the eggs and mix together using the fork. Add onion, parsley, salt, pepper, and 1 heaping cup cracker crumbs. Scoop out salmon mixture (about the size of a large meatball) and form into a cake. Repeat with the rest of the salmon mixture. Fill a small dish with more crackers crumbs and dip each salmon cake on both sides into the crumbs. Fry in a frying pan with canola oil. Brown on both sides.

#89 - Fantasy Fudge

(by Tami [Zimmerman] Chamberlin)

1 - 12 oz. can Carnation milk
1 - 2lb. bag or box Domino's powdered sugar
1 stick Parkay margarine
1 - 12oz. bag Nestlé's chocolate bits
1 cup Jif peanut butter
1 - 8oz. jar Fluff marshmallow

In a saucepan, add milk, powdered sugar and margarine over medium heat. Bring to a boil, stirring constantly. Stir constantly for six minutes after it starts to boil (if you have a candy thermometer bring the temp. up to 234 degrees). Turn the heat down to low and make sure it keeps bubbling (if it's not bubbling turn the heat up a bit). Stir in chocolate bits, peanut butter, and marshmallow. Stir until everything is dissolved and very smooth. Pour in a 9 x 13 x 2 cake pan lined with foil. When it's cool enough, refrigerate for several hours, then dump fudge upside down on cutting board and peel off foil. Cut into squares. Keep fudge squares refrigerated.

#90 - Chocolatey Butterscotch Treats

(by Shirley McNeveich)

1 - 6oz. package Nestlé's butterscotch morsels
1/2 cup Jif peanut butter
3 cups Kellogg's Cocoa Krispies cereal

Melt butterscotch morsels and peanut butter in a saucepan over VERY low heat, stirring constantly until smooth. Remove from heat when everything is melted and smooth. Add the cereal and stir until the cereal is well coated. Press mixture evenly into a buttered 11.5" x 7.5" x 1" pan. Chill in refrigerator until firm. Remove from refrigerator for ten minutes before cutting into squares.

#91 - Creamy Fettuccini Alfredo

(by Shirley McNeveich)

1 - 8oz. Philly cream cheese (cubed)
3/4 cup real grated parmesan cheese (better if it's not the finely grated kind in the can)
1/2 cup Parkay margarine
1/2 cup milk
8oz. cooked and drained fettuccini (cooked to desired doneness)

In a saucepan over low heat, combine cream cheese, parmesan cheese, Parkay, and milk. Keep stirring until smooth and hot. Cook fettuccini, drain it, and return it to the hot pan you just cooked it in (do not rinse noodles--just drain them). Pour the alfredo sauce over the top and stir.

#92 - Magic Cookie Bars

(by Lois [Pennypacker] Minnich)

1 1/2 cups graham cracker crumbs
1 stick Parkay margarine
1/3 cup Baker's coconut

1 cup Nestlé's chocolate bits
1 cup chopped nuts (optional)
1 cup Borden's condensed milk

Melt the margarine in the microwave. In a small bowl, add the graham cracker crumbs and the melted margarine. Stir well, and then use the mixture to cover the bottom of a buttered 9 x 13 x 2 cake pan. Top with a layer of coconut, then a layer of chocolate bits, then a layer of nuts if desired. Pour the cup of condensed milk evenly over the whole top. Bake at 350 degrees for 30 minutes. Let it cool before cutting into squares.

#93 - Homemade Peanut Brittle

(by Shirley McNevech)

1 cup King syrup molasses
1 cup white sugar
1 TBSP butter or Parkay margarine
3/4 tsp. salt
12-16oz. blanched peanuts
1 tsp. baking soda

Combine King syrup, sugar, butter, and salt in a saucepan. Cook over medium heat until all of the sugar is dissolved. Add the whole bag of blanched peanuts to the mix. Stir constantly until the peanuts become light brown. Remove from heat and quickly stir in baking soda. Spread on a shallow, greased pan (a cookie sheet with a lip works best). Let it cool to room temperature (about an hour) to give it time to harden. It should be hard and cool to the touch before you break it up. Invert the pan and dump. Crack into smaller pieces using the handle of a butter knife.

#94 - Meatloaf

(by Shirley McNevech)

1 envelope Lipton Recipe Secrets Onion Mushroom soup mix
2 pounds ground chuck
1 1/2 cups fresh filling bread (or break up your own using fresh bread)
1/2 cup seasoned 4C breadcrumbs
2 eggs
1/2 tsp. salt
1/2 tsp. pepper

3/4 cup ketchup
1/4 cup water
3 TBSP Worcestershire sauce
1 medium chopped onion
1 - 12oz. can mushrooms chopped (optional)

In a large bowl, combine all ingredients and mix thoroughly using your hands. Shape it into either one large loaf or two smaller loaves. Spray a baking pan with Pam and add 1/4 cup water. Place meatloaf in the pan. Bake at 350 degrees (uncovered) for one hour (should be brown on top). If you make just one large loaf it will take longer to get done.

#95 - Pimento Cheese Spread

(by Alice Raup - friend)

3 eggs
3 TBSP cider vinegar
4 heaping TBSP white sugar
1 tsp. salt
3 TBSP butter
1 - 8oz. Philly Cream Cheese
1 jar of chopped pimentos

In a saucepan, add vinegar, sugar, and salt. Beat the eggs with a fork and add to the saucepan. Cook ingredients on medium heat and stir constantly until it's thick. Add butter and stir. Remove from heat and let it cool for about 15 minutes. It should be cool to the touch. Drain the jar of pimentos and put them on a cutting board--chop them finely. Using a mixer beat the cream cheese until creamy. Add the cooked mixture to the cream cheese, and also the pimentos. Beat it for a few minutes until everything is mixed thoroughly. Put in the refrigerator overnight. Use it as a spread for chips, celery, crackers, etc. Recipe can be doubled, tripled, etc. for large gatherings.

#96 - Aldine Baked Beans

(by Lillian Boyer)

1 lb. jumbo marrow beans (dry, uncooked)
1/2 lb. bacon
1 TBSP salt
1 tsp. pepper

1 cup white sugar

Wash the dry beans in cold water. Soak them overnight with enough water to cover them. Cook the beans in the same water that you soaked them in--add salt, stir, and cook over medium heat. Stir while they are cooking. To test if they're done, taste one to make sure that the bean is soft and not hard. If it's soft, they're done. If it's hard, continue cooking. Fry the bacon and cut into smaller pieces and add to the beans/water. Put 3 TBSP of the bacon grease into the beans. Add the pepper and the sugar. Stir everything together. Place entire mixture in a Dutch oven, making sure there is enough water to cover the beans and bake at 300 degrees for three hours. Do not put a lid on the Dutch oven. Don't stir them after putting in the oven. They bake really slowly at first and you think they're not doing anything.

#97 - Baked Lima Beans

(by Shirley McNevech)

4 - 1lb. cans buttered lima beans
6-8 slices bacon (fried and cut in small pieces)
1 level tsp. French's yellow mustard
3 heaping TBSP Domino's dark brown sugar
3 TBSP King Syrup molasses
1/2 cup Heinz ketchup

Open the cans of beans. Use a spoon to throw out the juice that is on the top in each can, but do not drain the beans. Spray a 2 qt. casserole dish with Pam. Put the beans in the casserole dish. Add the fried bacon along with 2 TBSP of bacon grease that resulted from frying the bacon. Add mustard, brown sugar, molasses, ketchup. Stir all ingredients with a spoon until well mixed. Bake at 375 degrees for 1 hour (uncovered). Stir them when they are cooked halfway (30 minutes).

#98 - Baked Pork & Beans

(by Shirley McNevech)

4 - 1lb. cans pork 'n beans
6-8 slices bacon (fried and cut in small pieces)
1 level tsp. French's yellow mustard
3 heaping TBSP Domino's dark brown sugar
3 TBSP King Syrup molasses
1/2 cup Heinz ketchup

Open the cans of beans. Use a spoon to throw out the juice that is on the top in each can, but do not drain the beans. Remove the pork pieces from the pork 'n beans and throw away. Spray a 2 qt. casserole dish with Pam. Put the beans in the casserole dish. Add the fried bacon along with 2 TBSP of bacon grease that resulted from frying the bacon. Add mustard, brown sugar, molasses, ketchup. Stir all ingredients with a spoon until well mixed. Bake at 375 degrees for 1 hour (uncovered). Stir them when they are cooked halfway (30 minutes).

#99 - Three Bean Salad

(by Hannah Garman - friend)

1 - 14/16oz. can kidney beans
1 - 14.5oz. can yellow wax beans
1 - 14.5oz. can green string beans
1/2 cup chopped carrots
1/2 cup chopped onions (optional)
1/2 cup chopped celery
1/2 cup chopped green pepper
3/4 cup sugar
1/3 cup canola oil
1/2 cup cider vinegar

Drain and throw away the juice from the cans of beans. Put the beans in a large bowl. Add carrots, onions, celery, and green pepper to the beans. In a small saucepan over medium heat, combine sugar, oil, and vinegar and bring it to a boil. Remove from heat and let it cool for 20 minutes. Pour this mixture over all other ingredients and mix well with a spoon by hand. Cover and refrigerate overnight.

#100 - Broccoli Salad

(by Hannah Garman - friend)

1 cup Helman's light mayo
1/2 cup white sugar
2 tsp. cider vinegar
1 chopped small onion (optional)
12 slices fried and crumbled bacon
1 bunch of fresh broccoli

Fry and crumble bacon in small pieces. Wash and cut broccoli into bite-sized pieces. In a small bowl, combine mayo, sugar, vinegar and onion and mix with a spoon. Sprinkle bacon on top of the broccoli. Pour the mayo/sugar/vinegar/onion over the top of the broccoli/bacon and mix completely with a spoon. Cover and refrigerate overnight.

#101 - Creamy Crab Dip

(by Terri Stewart - friend)

1 - 8oz. package Philly cream cheese
1 TBSP dry white wine or vermouth
2 TBSP minced onion
1/2 tsp. prepared white horseradish
1/4 tsp. salt
1/8 tsp. pepper
1/2 pound lump crab meat
1/4 cup sliced almonds (optional)

Preheat oven to 375 degrees. In a medium bowl, combine cream cheese and wine. Blend well. Mix in onion, horseradish, salt, and pepper. Fold in crab meat. Transfer mixture to a small shallow baking dish and sprinkle with almonds. Bake 15 minutes or until almonds are golden brown and mixture is hot and bubbly.

#102 - Pumpkin Cookies

(by Grace Rosenblum - friend)

2 cups flour
1 tsp. baking powder
1 tsp. cinnamon
1 tsp. salt
1 cup white sugar
1 cup Parkay margarine (2 sticks)
1 cup canned pumpkin
1 egg
1 cup dates OR raisins
1/2 cup chopped nuts
1 tsp. vanilla

If you're using raisins, put them in a saucepan, cover with water and bring to a boil

and cook for five minutes, then drain. In a bowl, sift flour, baking powder, baking soda, cinnamon, and salt. Set aside. In a mixer, combine sugar, Parkay, and egg. Beat until smooth. Add pumpkin, then slowly add the flour/baking powder/baking soda/cinnamon/salt mixture. Add vanilla. Add cooked raisins OR dates. Add nuts. Mix until smooth. Drop teaspoonsful on a greased cookie sheet. Bake at 350 degrees for 10-12 minutes. When cool, you can ice with our icing recipe #2 and sprinkle with nuts if you wish.

#103 - Pound Cake

(by Mitzie [Shade] Williams - friend)

1/2 cups chopped pecans (optional)
1 1/2 cups butter (softened) (or Parkay margarine)
1 - 8oz. Philly cream cheese (softened)
3 cups white sugar
6 eggs
3 cups sifted cake flour
1/4 tsp. salt
1 1/2 tsp. vanilla

Sprinkle chopped nuts into greased angel food cake pan. In a mixer, combine sugar, cream cheese and beat until fluffy. Add eggs one at a time, beating well after adding each egg. Add flour, salt, and vanilla. Beat until smooth. Pour batter into angel food cake pan. Bake at 325 degrees for 90 minutes. Cool in pan 10-15 minutes, then flip upside down to remove.

#104 - Filling

(by Shirley McNevech)

1 bag filling bread (14-16 oz.)
1/2 cup chopped celery (use leaves and everything from heart, and some of the stalk)
1 medium onion (chopped)
1/2 cup fresh parsley or dried parsley flakes
1/2 tsp. salt
1/2 tsp. pepper
3 eggs (beaten)
1/2 cup milk
2 TBSP Parkay margarine

In a frying pan, add Parkay, onion, celery, and parsley. Heat on medium heat with lid on for 10 minutes, stirring after first 5 minutes. Spray a 2 qt. casserole with Pam. Put filling bread in a mixing bowl and add the onion/celery/parsley mixture and mix with your hands. Add the eggs and milk and continue mixing with your hands. Pour everything into the casserole dish and pat it down with your hands. Bake at 375 degrees for 30-35 minutes with the lid on. Bake until it's slightly brown. If you're making this for stuffing for turkey dinner, once everything is mixed you can stuff it inside the turkey before baking (you can double the recipe if you're using a big turkey).

#105 - Lemon Sponge Pie

(by Phyllis [Neff] Moyer - friend)

1 - 9 inch pie crust (unbaked)
1/2 cup melted butter or margarine
1 cup white sugar
3 TBSP flour
3 slightly beaten egg yolks
3 TBSP lemon juice
2 tsp. grated lemon peel
1 1/2 cups milk
3 stiffly beaten egg whites

Beat egg whites and set aside. In a mixer, add melted butter/margarine, sugar, egg yolks and beat. Add flour. Add lemon juice and grated lemon peel. Slowly add milk and beat. Add the beaten egg whites and beat. Pour into a 9" unbaked pie crust. Preheat oven to 450 degrees. When oven is ready, bake pie for 8 minutes. Turn heat down to 325 degrees and bake for 25 minutes longer.

#106 - Homemade Caramels

(by Martha [Engle] Sweetser)

2 cans Eagle brand condensed milk
1 cup dark brown Domino's sugar
1 - 16oz. bottle of dark Kayro corn syrup
1 pound butter

Combine all ingredients in a saucepan over medium heat--you must stir constantly. Heat until small amount of the mixture will form a soft ball if you drop it in a glass of

cold water. When done, pour on a greased cookie sheet that has a lip on all four sides. Let cool. Cut into 1" square pieces and wrap individually in small pieces of wax paper, twisting the ends closed.

#107 - Peach Kuchen

(by Hannah Garman - friend)

1/2 cup butter
2 cups flour
1/4 tsp. baking powder
1 tsp. cinnamon
1 cup white sugar
2 egg yolks
1 cup sour cream
1 large can peaches (halved)

In a small bowl, add butter, flour, baking powder, and 3 TBSP sugar out of the cup of sugar. Add the tsp. of cinnamon to the remainder of the cup of sugar and stir it up-- save the rest of the sugar for later. Mix by hand. Pat the mixture in the bottom of an 8 x 8 x 2 glass or aluminum baking pan. Spread peach halves over the top. Pour the sugar/cinnamon over the top of the peaches. Pre-heat oven to 400 degrees. Bake for 15 minutes. While it's baking, beat the 2 egg yolks by hand and mix in the sour cream. After 15 minutes, remove from oven and pour the egg yolk/sour cream mix over the top. Return to oven and bake for 30 additional minutes. Let it cool and then refrigerate.

#108 - Pumpkin Pie

(by Shirley McNevech)

1 - 15 oz. can Libby's 100% pure pumpkin
3/4 cup white sugar
1/2 tsp. cinnamon
1 tsp. salt
3 large eggs
1 cup 2% milk
1 unbaked 9" pie shell (4 cup volume) (our pie crust recipe is #33 on this blog)

By hand, mix pumpkin, sugar, salt, cinnamon. In a separate bowl beat the eggs with a fork. Add the eggs to the mixture and stir them in. Stir in the milk. Spray the pie plate

with Pam, then put in the pie dough and flute the edges. Spray the inside of the pie dough with Pam. Pour the pumpkin mixture into the pie shell. Sprinkle the cinnamon over the top of the pumpkin. Put small pieces of foil around just the edge of the pie crust all the way around the pie so it doesn't burn. Pre-heat oven to 425 degrees. Place in oven and bake for 15 minutes. Turn the temperature back to 350 degrees. Bake for another 35 minutes. Open oven door and remove the foil from the pie crust edges. Return to oven and bake another 15 minutes. When you think it's done, insert a knife through the middle of the pie. If it's clean when it comes out, it's done. If not, bake a few more minutes and retest.

#109 - Potato Soup

(by Shirley McNevech)

6 - 8 medium red potatoes (cubed)
1 medium onion chopped
3-4 stalks of celery (chopped; if you use the leaves, chop them fine)
1 tsp. salt
1/2 tsp. pepper
1 TBSP parsley flakes or fresh parsley
2 TBSP Parkay margarine
1 1/2 cups milk

Put cubed potatoes in a pot and cover them halfway with water. Add the onion, celery, salt, parsley and pepper. Cook the potatoes until they are soft when you stick them with a fork. Add the margarine and the milk. Stir and continue heating.

#110 - Strawberry Shortcake

(by Shirley McNevech)

2 1/3 cups original Bisquick mix
1/2 cup milk
3 TBSP white sugar
3 TBSP butter or Parkay margarine (melted)

Pre-heat oven to 400 degrees. By hand, stir the Bisquick, milk, sugar, and melted butter/margarine until a soft dough forms. Pour batter in an 8 x 8 x 2 cake pan or a 9 inch round cake pan. Pat dough down with your hand until it's even all over the bottom of the pan. Bake for 15 - 20 minutes until golden brown. Test with a toothpick for doneness. While the shortcake is cooling, wash and de-stem 1 quart of fresh

strawberries. With a potato masher, mash the berries. Add 1/2 cup white sugar to the berries and stir--taste a small spoonful--add more sugar if it's not sweet enough. To serve, place a piece of shortcake in a bowl, crumble the cake into small pieces, pour some berries over the top, and add a little cold milk.

#111 - Amazing Coconut Pie

(by Shirley McNevech)

2 cups milk
3/4 cup white sugar
1/2 cup Bisquick mix
4 eggs
1/4 cup butter or margarine
1 1/2 tsp. vanilla
1 cup Baker's angelflake coconut

In a blender, combine milk, sugar, Bisquick, eggs, butter, and vanilla. Cover and blend on low speed for 3 minutes. Pour into a greased 9" pie pan. Let stand for 5 minutes. Sprinkle the coconut over the top. Bake at 350 degrees for 40 minutes. You can serve it warm or refrigerate and serve it cold.

#112 - Impossible Pumpkin Pie

(by Mitzie [Shade] Williams - friend)

5 eggs
1/2 stick Parkay margarine
1/2 cup Bisquick mix
1 cup milk
3/4 cup white sugar
2 cups canned pumpkin
1 TBSP vanilla

In a blender, combine eggs, margarine, Bisquick, milk, sugar, pumpkin, and vanilla. Blend on low for 3 minutes. Pour into a greased 9" pie pan. Bake at 350 degrees for 55 minutes. Don't open the oven door while baking.

#113 - Crumb Pie

(by Hannah Garman - friend)

2 cups flour
1 cup white sugar
1/2 cup Crisco OR 1/2 cup Parkay margarine
1/2 cup Brer Rabbit molasses (green label)
1 tsp. baking soda
1 cup hot tap water
3/4 tsp. salt
1 - 10" pie crust (recipe #33 if you want to make it from scratch)

Mix by hand in a bowl - flour, sugar, salt, and Crisco/Parkay. Mix with your hands until it's crumbly. Take out 1/2 cup of the crumb mixture and set aside. In another bowl, mix with a spoon the molasses, water, baking soda and stir until the baking soda fizzes. Add the crumb mixture to the molasses mixture. Mix thoroughly, then pour into the 10" unbaked pie crust. Pour the 1/2 cup of crumb mixture that you set aside over the top of the pie. Bake at 325 degrees for 1 hour. Test with a toothpick for doneness.

#114 - Pecan Pie

(by Shirley McNevech)

3 eggs, slightly beaten
1 cup Kayro dark corn syrup
1 cup white sugar
2 TBSP melted Parkay margarine
1 tsp. vanilla
1 1/2 cups pecans, chopped
1 unbaked 9" pie crust (our pie crust is recipe #33)

In a large bowl, stir together the eggs, Kayro, sugar, Parkay, and vanilla. Stir by hand until well mixed. Stir in pecans. Spray the pie tin with Pam. Place pie dough into pie tin and spray inside of the pie with Pam. Flute the edges of the pie dough. Pour mixture into pie shell. Bake at 350 degrees for 50-55 minutes, or until a knife inserted in the middle comes out clean.

#115 - Brown Sugar Icing

(by Aunt Florence [Herman] Brosius)

(good for chocolate cakes/cookies/cupcakes)

1/2 cup butter
1 cup Domino's dark brown sugar
1/4 cup milk
2 cups Domino's powdered sugar

Melt butter in saucepan over medium heat. Add the brown sugar and stir. Add milk and then bring to a boil. Boil for 2 minutes, stirring constantly. Cool to lukewarm. Add powdered sugar and beat with a spoon. Ice your cake, cookies, or cupcakes.

#116 - Lemon Cake

(by Lillian Thomas - friend)

1 package Duncan Hines yellow cake mix
1 - 3.5oz. Jell-O lemon instant pudding
4 eggs
3/4 cup cold tap water
3/4 cup canola oil

In a mixer, combine all ingredients and blend all together. Once mixed, beat the mixture on medium for 5 minutes. Grease an angelfood cake pan. Pour the batter into the cake pan. Bake at 350 degrees for 1 hour. Use icing below.

Icing: 1 1/2 cups powdered sugar, 2 TBSP butter, the juice that you can squeeze out of a fresh lemon, 1/4 cup warm tap water (if it comes out thick, add more water). In a mixer, blend all ingredients until smooth. Ice the cake after the cake is cool.

#117 - Cantonese Bake

(by Grace Rosenblum - friend)

1 - 6oz. can name brand tuna fish
1 can of Campbell's cream of mushroom soup

1/4 cup water to thin the soup
1 cup of chopped celery
1/4 cup chopped onion
1 small can sliced water chestnuts
1 small can of Chinese noodles
1 can cashew nuts

In a bowl mix by hand all of the ingredients. Put in a greased baking dish or casserole dish. Sprinkle chopped cashew nuts over the top. Bake at 350 degrees for 25 minutes. Serve hot.

#118 - Swiss Steak

(by Shirley McNevech)

2 lbs. either round steak or sirloin steak
2 cans Campbell's tomato soup
1/2 chopped medium onion
1 tsp. salt
1/2 tsp. pepper

Cut the steak into fist-sized pieces. Put steak in a frying pan, spray with Pam, add 1/2 chopped medium onion and brown the steak on both sides. Pour 3/4 cup of water into the pan and then transfer everything to a Dutch oven. Add the tomato soup and another 1/2 cup water. Stir everything with a spoon. Add 1 tsp. salt and 1/2 tsp. pepper and stir. Bake at 350 degrees for 90 minutes--turn steaks after the first 45 minutes and then return to oven. Test with a fork--if not tender enough, bake longer.

#119 - Vegetable Pizza

(by Tami [Neidig] Moody - friend)

2 packages crescent roll dough OR 2 packages pizza crust mix
1 - 8oz. Philly cream cheese
1/2 cup mayo
1 package Hidden Valley Ranch dressing (dry)
8 oz. grated mozzarella cheese
1 bunch broccoli (chopped)
1 green pepper (chopped)
1 small head cauliflower (chopped)
1 small onion (chopped)

1 cup shredded carrots
1 cup chopped celery
1 tomato (chopped)
1/2 pound sliced or chopped pepperoni

Make the dough according to package directions and press into a jelly roll pan (15 1/2" x 10 1/2" x 1" deep). Press the seams together if you made the two balls of dough separately. Bake following the directions on the package. In a mixer, slowly combine cream cheese, mayo and Hidden Valley dressing mix. Cool the crust, then spread the cream cheese/mayo/ranch mixture on the dough. Evenly distribute the cauliflower, broccoli, green pepper, onion, carrots, tomato and pepperoni on the pizza. Evenly distribute the mozzarella cheese on the pizza last. Serve hot or cold--if serving hot, bake at 350 degrees for 15-20 minutes..

#120 - Pumpkin Bread

(Laura [Frey] McDonald- friend)

3 cups white sugar
1 cup Crisco OR Parkay margarine
2 cups canned pumpkin
2/3 cup cold tap water
3 1/3 cups sifted flour
2 tsp. baking soda
1 1/2 tsp. salt
1 1/2 tsp. pumpkin spice (if you don't have pumpkin spice you can substitute 1 tsp. cinnamon, 1/2 tsp. nutmeg, and 1 tsp. ground ginger)

In a mixer, combine sugar, Crisco OR Parkay. Add pumpkin and water and blend. Add all the other ingredients and mix well. Pour evenly into 2 greased 8 1/2 " x 4 1/2 " by 3" bread loaf pans. Bake both at the same time at 350 degrees for 1 hour. Test with toothpick for doneness. Cool about 20 minutes before removing from the pans.

#121 - Hard Sugar Cookies

(by Art Keithan - friend)

2/3 cup Crisco OR Parkay margarine
3/4 cup white sugar
1 tsp. vanilla
1 egg

4 tsp. milk
2 cups flour
1 1/2 tsp. baking powder
1/4 tsp. salt

In a mixer, combine Crisco/Parkay and sugar. Add the egg, vanilla. Slowly add in the milk. Add the rest of the ingredients and mix well. Chill dough for at least one hour. Roll out with a rolling pin and cut out with circular cookie cutter and place on your greased cookie sheets OR drop teaspoonsful on your greased cookie sheets. Sprinkle white sugar or holiday colored sugar on each cookie. Bake at 375 degrees for 12 minutes or until lightly browned.

#122 - Blueberry Muffins

(by Shirley McNevech)

1 package Betty Crocker blueberry muffin mix
1 cup fresh or frozen blueberries

Mix batter according to package directions (everything is stirred by hand -- do not use a mixer), but instead of 3/4 cup milk as listed on the directions, only use 1/2 cup milk. Add the packaged blueberries that come with the mix and also add the fresh or frozen blueberries last. Pour batter into each paper cupcake liner and fill each 2/3 full, making sure there are blueberries in each one. Bake according to box directions.

#123 - Broccoli Casserole

(by Julie Adams - friend)

3 - 8 oz. packages of frozen broccoli
4 slices of bread cut into bite sized pieces (like filling)
12 Ritz crackers
1/2-3/4 lb. grated sharp cheese
5 eggs, beaten
3 cups milk

Cook broccoli in salted water (1 tsp. salt) according to directions on the package. Drain water off the broccoli and set the water aside for later. In a buttered casserole (about 2 qt. size), add 1/3 of the broccoli first, then 1/3 of the crumbs next, then 1/3 of the cheese. Repeat, making a second layer of each. Repeat, making a third layer of each. In a separate bowl, add the milk to the beaten eggs and enough of the water

left over from cooking the broccoli so that you end up with 4 1/2 cups total of the milk/egg/broccoli water mixture--stir with a spoon. Pour that liquid over the top of everything in the casserole. Crush the Ritz crackers and sprinkle over the top. Cover loosely with foil. Bake at 325 degrees for 25 minutes or until a knife inserted comes out clean.

#124 - Candied Sweet Potatoes

(by Shirley McNevech)

3 large whole yams
1/2 - 3/4 cup dark brown Domino's sugar
canola oil
salt

Peel yams and cut each yam into quarters. Put yams in a saucepan. Cover yams with water and add a pinch of salt. Turn heat on medium. After water comes to a boil, cook 10-12 minutes (they won't be completely done until later). Drain water from yams. Use a frying pan and add 2 TBSP canola oil. Add yams to frying pan and sprinkle the brown sugar over the top of the yams (1/2 cup brown sugar for not-so-sweet; 3/4 cup brown sugar if you like them sweeter). Put a lid on the frying pan and cook on medium heat for 15-20 minutes, turning them every 5 minutes.

#125 - Ginger Snaps

(by Aunt Hazel [Haupt] Herman)

2 cups white sugar
2 cups Crisco OR Parkay margarine
3 eggs
1 TBSP ginger
2 cups Brer Rabbit molasses (green label)
1 TBSP baking soda
7 cups flour
1/2 cup more white sugar to roll them in

In a mixer, combine sugar and Crisco OR Parkay. Add eggs. Beat until smooth. Add ginger, baking soda, and molasses. Beat until smooth. Add the flour one cup at a time. After about 3-4 cups, it gets too stiff for the mixer so continue mixing by hand. Take out heaping teaspoonsful. Roll each teaspoonful in a ball and roll into a bowl with the extra 1/2 cup sugar to coat each cookie with sugar. Place on a greased

cookie sheet and keep cookie balls about 2" apart. Bake at 350 degrees for 10-12 minutes.

#126 - Peanut Butter Blossoms

(by Shirley McNevech)

1 3/4 cups flour
1/2 tsp. salt
1 tsp. baking soda
1/2 cup Jif peanut butter
2 TBSP milk
1/4 cup white sugar for the batter
1/4 cup white sugar to roll the cookies in later
1/2 cup dark brown Domino's sugar (packed)
1/2 cup Parkay margarine
1 egg
1 tsp. vanilla
1 bag Hershey's kisses

In a mixer, combine Parkay, brown sugar, white sugar and beat with mixer. Add the egg, vanilla, peanut butter, milk, salt, baking soda. Beat. Slowly add the flour and beat. Once batter is ready take out a teaspoonful at a time and roll it into a ball in your hand. Roll in a bowl with the white sugar to cover the cookie. Put on a greased cookie sheet about 2" apart. Bake at 375 degrees for 8 minutes. Bring them out of the oven and press one Hershey's kiss (unwrapped) into the middle of each cookie. Return to oven and bake another 3-4 minutes until the cookies are lightly browned.

#127 - Mrs. Fields Chocolate Chip Cookies

(by ???)

2 cups butter
2 cups white sugar
2 cups brown sugar
2 tsp. vanilla
4 eggs
4 cups flour
5 cups dry oatmeal (Quaker quick oats)
1 tsp. salt
2 tsp. baking powder

2 tsp. baking soda
24 oz. Nestlé's chocolate bits
1 plain 8 oz. Hershey bar cut into 1/4" pieces
5 cups chopped nuts (optional)

In a mixer, combine butter, white sugar and brown sugar. Add eggs and vanilla. Put oatmeal in a blender (small amount at a time) and continue blending until it turns to powder. In a separate bowl, add the powdered oatmeal and mix together (using a spoon) with the flour, salt, baking powder, and baking soda. Add that mixture slowly to the batter already in the mixer--if the batter gets too stiff for the mixer continue by hand. Add the chocolate chips, Hershey bar chunks and nuts (optional). Drop heaping teaspoonsful on to a greased cookie sheet. Bake at 325-350 degrees for 10 minutes or until lightly browned. Let the cookies cool slightly before removing them from the cookie sheets.

#128 - Quick Microwave Fudge

(by Aunt Eileen [Knouse] Carter)

1- 18-20oz. jar creamy or crunchy Jif peanut butter
1 container of pre-made frosting (any flavor, any brand)

Put ingredients in a microwave safe bowl. Heat in microwave on high for 3 minutes, or until peanut butter melts. Remove from microwave and stir with a spoon until it's mixed well and smooth. Line an 8 x 8 x 2" pan with foil (you do not need to butter the pan). Pour the fudge into the pan and let it cool at least an hour, and then refrigerate until firm, preferably overnight. Dump upside down on a cutting board, peel off the foil, and cut into squares. Keep refrigerated.

#129 - Double Chocolate Cookies

(by Shirley McNevech)

1 cup butter (softened - 2 sticks)
1 1/2 cups white sugar
2 eggs
2 tsp. vanilla
2 cups flour
2/3 cup Hershey's cocoa powder
3/4 tsp. baking soda
1/4 tsp. salt

2 cups Nestlé's semi-sweet chocolate bits

1/2 cup coarsely chopped nuts (optional)

Heat oven to 350 degrees. In mixer, beat butter, sugar, eggs, and vanilla until light and fluffy. In a separate bowl (by hand with a spoon) stir together flour, cocoa, baking soda, and salt. Add this mixture to the butter/sugar/eggs/vanilla. Mix completely and beat with mixer. Remove from mixer and add chocolate bits and nuts (optional) using a spoon and mix by hand. Drop teaspoonsful on a greased cookie sheet about 2" apart. Bake 8-10 minutes at 350 degrees or just until set. Cool slightly before removing cookies or they will fall apart. Makes about 4 1/2 dozen cookies.

#130 - Mock Graham Cracker Cheese Pie

(by Grace B. Rosenblum - friend)

14-16 graham crackers (put in plastic bag and crush with rolling pin)

1 stick melted butter

1 can Eagle brand condensed milk

4 eggs (separated)

Juice from 2 lemons and the rind of 1 lemon

Save about 1/4 cup of the crushed graham crackers for later. In a small bowl by hand, mix the rest of crushed graham crackers and the melted butter. Line a pie plate with the graham cracker/butter mixture. Beat the egg whites in a mixer until they are stiff. Set the egg whites aside. Beat the 4 egg yolks in the mixer. Add the condensed milk to the egg yolks, as well as the juice from 2 lemons and the rind of 1 lemon (use a peeler and scrape the outside of the lemon to remove the yellow rind). Blend well. With a spoon, fold in the 4 egg whites with the egg yolk/lemon juice/lemon rind/milk mix. Pour everything into the pie shell. Sprinkle the saved graham cracker crumbs over the top of the pie. Bake at 375 degrees for 15 minutes--make sure that the oven has been preheated before baking. Cool the pie and refrigerate. Keep refrigerated.

#131 - Blueberry Lemon Squares

(by Shirley McNevech)

1 stick softened butter

1/2 cup white sugar

1 egg

the juice from 1 small lemon

1 1/2 cups flour

1/4 tsp. salt

1/2 tsp. baking powder
2 cups fresh or frozen blueberries
2 TBSP white sugar

In a mixer, combine butter and 1/2 cup white sugar until creamy. Add the egg and lemon juice and mix well. Add the flour, salt, and baking powder and mix until well blended. Press the mixture into the bottom of a greased baking dish - 8 x 8 x 2". In another bowl, stir together with a spoon the blueberries and the 2 TBSP white sugar. Spread the blueberry mixture evenly over the top of the first mixture. Bake in a preheated oven at 350 degrees for 40 minutes until lightly browned. Remove from oven and let cool completely. Cut into squares and serve. Makes 8 servings.

#132 - Bacon Wrappers

(by Aunt Eileen [Knouse] Carter)

3 cans water chestnuts
Enough raw bacon strips that when cut in half will equal the number of water chestnuts
3 cups brown sugar
2 cups Heinz ketchup

Drain water off of water chestnuts. Slice the raw bacon strips in half. Wrap each 1/2 bacon strip around a water chestnut and secure with a toothpick. Repeat for all the bacon and water chestnuts. Place them in a baking dish sprayed with Pam. In a small bowl, mix the brown sugar and the ketchup using a spoon. Pour the ketchup/brown sugar mixture evenly over all of the wraps. Bake at 375 degrees for 45 minutes. Serve hot.

#133 - Bread and Butter Pickles

(by Grace Pennypacker - friend)

8 cups thickly sliced unpeeled cucumbers (washed)
2 cups thickly sliced onions
4 tsp. salt
2 cups cider vinegar
3 cups white sugar
2 tsp. celery seed
2 tsp. mustard seed

Use a large stainless steel pot or a large glass bowl. Add cucumbers and sliced onions. Add 2 tsp. salt over the top and cover everything with cold water. Let stand for 1 hour in the saltwater. Drain off the water. In a saucepan, add the vinegar, sugar, celery seed, 2 tsp. salt and the mustard seed. Stir over medium heat and bring it to a boil. In a large cookpot (5-6 quarts), add the cucumbers and onions, and pour the heated vinegar mixture over the top. Cook for 20 minutes, stirring with a spoon. Put pint jars in the oven on the racks and set temp. to 200 degrees. Take the jar lids and rings and cover them with water in a saucepan--bring them to a boil. Put cucumbers/onions/juice in each jar until you run out of the mixture. Take a table knife and insert it all around the sides and middle of the jars to get the air bubbles out. Put the ring and center piece on each jar and turn tightly. Put the jars on a surface that can safely stand heat. Let them cool and as they cool they will seal themselves. If the jars seal properly, they will last about 2 years. Once you open a jar, refrigerate it.

#134 - Coconut Washboard Cookies

(by Aunt Hazel [Haupt] Herman)

2 cups dark brown Domino's sugar
1 cup Crisco OR Parkay margarine
1/4 cup warm water
1 tsp. vanilla
4 cups sifted flour
1 1/2 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
1 cup Baker's angelflake coconut

In a mixer, combine brown sugar and Crisco (OR Parkay). Add the warm water, vanilla, baking powder, baking soda, salt and blend well. Add flour a little at a time--if it gets too stiff for the mixer continue mixing by hand with a spoon. Add the coconut and stir. Take out teaspoonsful and roll each into a walnut-sized ball. Place balls on a greased cookie sheet. Dip a fork in flour and flatten each ball into an oblong shape. Bake at 400 degrees for 8-10 minutes.

#135 - Pecan Crispies

(by Shirley McNevech)

1/2 cup Crisco
1/2 cup Parkay margarine
2 1/2 cups dark brown Domino's sugar
2 eggs
3 cups flour
1/2 tsp. baking soda
1/4 tsp. salt
1 cup chopped pecans

In a mixer, combine Crisco, margarine and brown sugar. Add the eggs and beat well. Sift dry ingredients, add to the batter and blend well. Add the pecans and stir them in by hand using a spoon. Drop teaspoonsful on to greased cookie sheet 2" apart. Bake at 350 degrees for 12-15 minutes.

#136 - Butterscotch Bars

(by Linda [Reigle] Bauman - friend)

1 - 12oz. Nestlé's butterscotch morsels
6 TBSP butter
2 cups graham cracker crumbs
2 cups chopped nuts (optional)
2 - 8oz. Philly cream cheese, softened
1/2 cup white sugar
4 eggs
1/4 cup unsifted flour
2 TBSP lemon juice

Preheat oven to 350 degrees. Fill a saucepan with water and heat until hot (not boiling or butterscotch morsels will get lumpy). Place butterscotch morsels and butter in second saucepan and set on top of first saucepan (or use a double boiler if you have one). Heat morsels and butter until they are smooth. Transfer the melted butterscotch morsels and butter into a bowl. By hand, stir in the graham cracker crumbs and nuts (optional) with a fork. Stir until the mixture forms small crumbs. Take out 2 cups of the crumb mixture and set aside for later. Press the remaining mixture into a 15" x 10" by 1" baking pan. Bake the crust at 350 degrees for 12 minutes. In a mixer, combine cream cheese, sugar and beat until creamy. Add eggs and beat well. Blend in the flour and lemon juice. Remove the crust from the oven. Pour the cream cheese mixture into the crust. Smooth out evenly. Sprinkle the 2 cups of graham crackers that you set aside over the entire top of the cream cheese mixture. Bake at

350 degrees for 25 minutes. Cool completely and cut into squares. Chill before serving. Refrigerate leftovers.

#137 - Pound Cake

(by Aunt Janie [McNevech] Baranowski)

1 pound Imperial margarine, softened
1 pound powdered sugar
6 eggs
3 cups unsifted cake flour

In a mixer, combine margarine, sugar and mix well. Add eggs and beat until creamy. Add flour 1 cup at a time and mix until smooth. Pour into two greased bread loaf pans. Bake at 350 degrees for 1 hour and 15 minutes. Test with a toothpick for doneness. Cool for 10-15 minutes. Use a knife to loosen the edges and dump on to cutting board to slice.

#138 - German Apple Cake

(by Mitzie [Shade] Williams - friend)

3 large eggs
1 cup canola oil
2 cups white sugar
2 cups flour
2 tsp. cinnamon
1/2 tsp. baking soda
2 tsp. vanilla
1/2 tsp. salt
4 cups sliced baking apples (Macintosh, granny smith, etc.)
1 cup of chopped nuts (optional)
1 1/2 TBSP butter
1/2 tsp. vanilla
3/4 cup powdered sugar

In a mixer, combine eggs and canola oil and beat until fluffy. Add the sugar and beat. Add the flour, cinnamon, baking soda, 2 tsp. vanilla, salt and beat until smooth. Take bowl off of mixer and fold in apples and nuts (optional) using a spoon. Grease a 9 x 13 x 2 cake pan and pour the batter in the cake pan. Bake at 350 degrees for 50

minutes. Cool. In a mixer, add powdered sugar, butter and 1/2 tsp. vanilla and beat until smooth. Spread the icing over the top of the cake.

#139 - Freezer Pickles

(by Grandma Dora McNevech)

7 cups sliced cucumbers (unpeeled)
1 cup white vinegar
2 cups white sugar
1 cup chopped onions
1 chopped green pepper
1 TBSP celery seed
1 1/2 TBSP salt

Wash and slice cucumbers. Mix sugar and vinegar in large bowl, stirring until dissolved. Add cucumbers, onions, green pepper, celery seed, and salt. Stir with a spoon. Divide evenly into 3-4 pint sized plastic containers. Freeze. When ready to eat, thaw one container at a time and refrigerate.

#140 - Sweet Ritz Cracker Snack Mix

(by Shirley McNevech)

2 boxes tiny Ritz dinosaur crackers
2 cups any kind of whole nuts
1/2 cup butter or margarine
1 cup sugar
1/2 cup light corn syrup
1 tsp. vanilla
1 tsp. baking soda

Pre-heat oven to 250 degrees. Mix nuts and crackers in a large pot. In a large saucepan, bring sugar, butter/margarine and corn syrup to a boil and cook for 2 minutes. Remove from heat and add vanilla and baking soda. Stir--baking soda will foam up. Mix everything together with the nuts and crackers. Bake 30-45 minutes, stirring every 5 minutes. Pour onto wax paper to cool.

#141 - Broccoli Slaw

(by Mary Kern - friend)

1 package broccoli slaw mix (usually in grocery aisle with pre-mixed salads)
1/2 cup diced green onions
1 cup chopped walnuts OR pecans
1 cup sunflower seeds
2 packages Ramen noodles (chicken flavor)
1/2 cup white sugar
1/4 cup olive oil
1/3 cup white vinegar or apple cider vinegar
2 packs soup seasoning (the two chicken flavor packets that come inside of the Ramen noodle packages)

In a large bowl, add the broccoli slaw mix, onions, nuts, sunflower seeds. Break up the raw Ramen noodles and add into the bowl. In a separate small bowl, mix sugar, olive oil, vinegar, and chicken flavor packets from the Ramen noodles--mix thoroughly with a spoon. Pour this mixture on top of all the other ingredients in the large bowl. Toss as you would toss a salad. Refrigerate overnight. Keep refrigerated.

#142 - Sweet Potato Pie

(by Shirley McNevech)

4 large yams
3 eggs
1/3 cup white sugar
1 tsp. lemon juice
3/4 tsp. cinnamon
1/2 tsp. allspice
1/2 tsp. nutmeg
1/4 tsp. salt
1 1/2 cups light cream
4 TBSP melted butter
1 unbaked 9" pie shell (if you want to make the pie shell from scratch, check out our recipe #33)

Bake the yams at 400 degrees on a cookie sheet or in a cake pan until tender (test with a fork). Remove from oven, peel them, and mash them with a potato masher. Beat 3 eggs and add to the mashed yams. Add the sugar, lemon juice, cinnamon, allspice, nutmeg, and salt. Stir everything with a spoon until well mixed. Add the light cream and stir. Add the melted butter and stir with a spoon. Spray the pie dish with

Pam, insert the unbaked pie crust, then spray the inside of the pie crust with Pam also. Scoop mixture into the unbaked pie shell and bake 400 degrees for 50 minutes.

#143 - Mandarin Orange Supreme Cake

(by Shirley McNevech)

1 box Duncan Hines orange supreme cake mix
1/2 cup canola oil
4 eggs
2 packages 3.5 oz. Jell-O vanilla instant pudding
1 - 11 oz. can mandarin oranges including juice
1 - 20 oz. can Dole crushed pineapple including juice
1 - 8 oz. container Cool Whip

In a mixer, combine cake mix, oil, eggs, 1 package instant pudding, and mandarin oranges. Beat until smooth. Pour batter in a 9 x 13 x 2 greased cake pan. Bake at 350 degrees for 35-45 minutes (test with a toothpick for doneness). Icing: in a mixer, combine crushed pineapple (including juice), 1 package instant pudding, and cool whip. Mix until smooth. Let the cake cool before icing. Keep cake refrigerated.

#144 - Rhubarb Cake

(by Shirley Ross - friend)

Cover a greased 9 x 13 x 2 cake pan with 5 cups of bite-sized pieces of rhubarb. Sprinkle 1 cup of white sugar evenly over the top of the rhubarb. Take a 6 oz. package of strawberry Jell-O and sprinkle the dry Jell-O mix over the top of the white sugar. Sprinkle an 8oz. bag of miniature marshmallows over the top of the dry Jell-O mix. Mix up a box of Duncan Hines yellow or white cake mix according to the box directions, and pour the batter over the top of the marshmallows. Bake at 350 degrees for 45 minutes.

#145 - Microwave Scalloped Potatoes

(by Nancy [Wynn] Swank - friend)

3 TBSP melted butter

2 TBSP flour
1 tsp. salt
1/4 tsp. pepper
2 cups milk
6 medium red potatoes, thinly sliced
2 TBSP minced onion

Sauce--In a microwaveable bowl, add melted butter, salt, pepper and stir the flour in slowly so it doesn't get lumpy. Stir in the milk. Microwave on high for 8-10 minutes (stopping the microwave and stirring every 2 minutes). In a large microwave bowl, layer the potatoes, onions, and sauce until you use up all of the ingredients. Cover the bowl with a piece of wax paper and poke small slits in it with a sharp knife. Microwave on high 18-22 minutes, stirring after 15 minutes--test with a fork to see if the potatoes are soft--if not, cook a few minutes longer. Let stand 5 minutes before serving.

#146 - Busy Day Cake

(by Phyllis [Neff] Moyer - friend)

1 1/2 cups white sugar
1 stick butter
3 eggs
1/2 cup milk
1 tsp. salt
2 cups all-purpose flour (unsifted)
2 tsp. baking powder
1 1/2 tsp. vanilla

In a mixer, combine all ingredients and beat at medium speed for 5 minutes. Pour batter in a greased tube pan. Bake at 350 degrees for 45 minutes. Test with a toothpick for doneness. Lemon Icing: 1/2 box Domino's Powdered Sugar (1 lb. size), 1 stick Parkay margarine, 2 tsp imitation vanilla, 1 TBSP milk, 2 tsp. lemon juice. Feed in mixer. The longer you beat it the creamier it gets. Let cake cool before icing.

#147 - Strawberry Rhubarb Pie

(by Martha C. Harwood - friend)

You can use our pie crust recipe #33, make your own pie crust, or use pre-made pie crust dough.

Pie Filling: 3/4 cup white sugar, 1/4 cup flour, 1 cup fresh sliced strawberries, 2 cups diced rhubarb, 2 TBSP butter. Sift flour and sugar together in a bowl, and then stir in strawberries and rhubarb. Spray inside of pie crust with Pam. Line pie crust with the fruit filling and dot with butter. Add top layer of pie crust and using a sharp knife, mark with slits. Bake at 425 degrees for 10 minutes, then reduce temperature to 350 degrees and bake for 30 minutes longer or until fruit is tender and bubbling. Makes 1 - 9" pie.

#148 - Edison Celery Seed Salad Dressing

(by the Edison Hotel, Sunbury, PA)

1 cup white sugar
1 tsp. salt
1 tsp. dry mustard
1/2 tsp. celery seed
1/2 tsp. grated onion
1 cup canola oil
1/2 cup cider vinegar

Mix sugar, salt, dry mustard, celery seed, and grated onion by hand in a bowl. Add canola oil and cider vinegar and stir. Pour everything in a blender. Beat on low speed for 15 minutes. Keep refrigerated.

#149 - Pudding Cake Frosting

(by Linda [Reigle] Bauman)

1 - 8oz. Philly cream cheese
1 - 3.9 oz. package any flavor Jell-O instant pudding
1 envelope Dream Whip (DO NOT mix according to directions on package)
1 cup milk

Add all ingredients in a mixing bowl. Beat until smooth and creamy. Use as frosting on any cake. Keep cake refrigerated.

#150 - Watergate Salad

(by June Brosius - cousin)

2 - 3oz. packages Jell-O pistachio instant pudding
1 - 20oz. can Dole crushed pineapple
1 cup miniature marshmallows
1/2 cup chopped nuts OR 1/2 cup Baker's angel flake coconut
1 - 8oz. container Cool Whip

Mix by hand in a large bowl. Add pudding mix, crushed pineapple including juice and stir. Add marshmallows and nuts OR coconut. Stir in Cool Whip. Keep refrigerated.

#151 - Cucumber Salad

(by Shirley McNevech)

3 large cucumbers (peeled and sliced)
1 thinly sliced onion
1 tsp. salt
3 TBSP cider vinegar
3-4 TBSP white sugar
Enough water to cover cucumbers

Peel and slice cucumbers and place in a large bowl. Add sliced onion. Add salt. Stir so salt gets mixed in. Let it sit for 15 minutes. Pour off the juice that has accumulated. Add the sugar and vinegar. Pour enough cold water on to cover the cucumbers. Stir. (Optional--some people add 1 diced tomato and/or diced celery). Refrigerate.

#152 - Apple Crisp

(by Aunt Betty [Herman] Arnold)

5-6 cups baking apples
1 cup flour
1 cup white sugar
1 tsp. baking powder
3/4 tsp. salt
1 unbeaten egg
1/3 cup melted Parkay margarine
cinnamon

Peel and slice apples. Grease an oblong deep glass baking dish (3" high). In a bowl, use a fork to mix flour, sugar, baking powder, salt, and the egg - mix until you have a

crumb mixture. Layer the apples in the glass baking dish and pour the crumb mixture evenly over the apples. Pour melted margarine evenly over the top of the crumbs. Sprinkle entire top with cinnamon. Bake at 350 degrees for 30-40 minutes. Test with a fork for doneness - apples should be soft.

#153 - Pineapple Cheesecake Cupcakes

(by Shirley McNevech)

2 - 8 oz. packages Philly Cream Cheese
1/2 cup white sugar
3 eggs

Beat with a mixer until it's smooth. Pour batter into individual foil cupcake liners--cupcake liners should be 3/4 full. Bake 14 minutes at 325 degrees.

While cupcakes are baking, mix the following by hand:

1/2 pint of sour cream (Breakstone's reduced fat)
1/2 cup white sugar
1 - 8 oz. can Dole crushed pineapple (drained)

When cupcakes are removed from oven after 14 minutes, spoon topping mixture over the top of each cupcake. Return to oven and bake 5 minutes longer at the same temperature. Cool and refrigerate before serving.

#154 - Ambrosia Cake

(by Shirley McNevech)

1 - 18.5oz. box Duncan Hines yellow or butter cake mix
1 - 16oz. jar maraschino cherries (drained, chopped and patted dry)
2 - 8oz. cans Dole crushed pineapple (including juice)
1/3 cup white sugar
1 cup Baker's angel flake coconut
2 - 8oz. containers Cool Whip (thawed in refrigerator)

Preheat oven to 350 degrees. Spray Pam on the inside of a 9 x 13 x 2 cake pan. Prepare box cake mix batter according to package directions. Pour the batter into the cake pan. Drain and chop the cherries into small pieces, then pat the pieces with a paper towel to remove all of the juice. Sprinkle cherries evenly over the top of the cake batter. Bake at 350 degrees for 30-35 minutes or until an inserted toothpick

comes out clean. While the cake is baking, in a 1 qt. saucepan combine the pineapple and juice with the sugar. Stir and bring to a boil, then immediately remove from heat and allow to sit on an unheated burner until the cake is done baking. Remove cake from oven and immediately use a toothpick to poke holes all the way down through the cake--makes LOTS of holes. Spread the pineapple mixture over the top of the cake. Cool cake completely. Spread the Cool Whip over the top of the cake. Spread the coconut on a cookie sheet and toast in the oven until the flakes are light brown. Let the coconut cool completely and sprinkle the coconut evenly over the top of the cake.

#155 - Cinnamon Flop

(by Hannah Garman - friend)

2 1/2 cups flour
2 1/2 tsp. baking powder
1 1/2 cups white sugar
1/2 cup Parkay margarine
2 eggs
1 cup milk
1 tsp. vanilla
brown sugar
cinnamon
butter

In a mixer, combine Parkay, sugar and eggs. Add baking powder, vanilla, milk, and slowly add the flour. Mix until smooth. Grease a 9 x 13 x 2 cake pan. Spread half of the dough in the pan. Sprinkle the top with brown sugar, cinnamon, and dot with butter. Pour the rest of the batter in, then sprinkle with brown sugar, cinnamon, and dot with butter again. Bake at 350 degrees for 30-35 minutes. Test with a toothpick for doneness.

#156 - Seven Up Cake

(by Jean [Thomas] Taylor - cousin)

3 sticks Parkay margarine
1 1/2 cups white sugar
5 eggs
2 tsp. vanilla
1 tsp. lemon juice

1/2 tsp. salt
1 cup 7Up soda, room temperature
3 cups flour
powdered sugar

In a mixer, combine Parkay, sugar and eggs. Add salt, vanilla, lemon juice, 7Up. Beat until smooth. Slowly add the flour and beat until smooth. Pour batter in a greased 9 x 13 x 2 cake pan. Bake at 325 degrees for 75 minutes. Test for doneness with a toothpick. After cooling, sprinkle with powdered sugar.

#157 - Frozen Cabbage Slaw

(by Harriet Weaver - friend)

1 head of cabbage (medium sized)
1 heaping tsp. salt
2 cups white sugar
1 cup cider vinegar
1/2 cup water
1 tsp. celery seed
1 tsp. mustard seed
celery
carrots

Shred cabbage on shredder into a bowl. Add a heaping tsp. of salt. Let it sit for 1 hour. Drain off the juice that has accumulated. In a 2 qt. saucepan, combine white sugar, vinegar, and water. Bring to a boil, then let it boil for 1 minute. Let it cool. Pour the juice mixture onto the cabbage. Add celery seed and mustard seed. You can also add chopped celery and chopped carrots, as many as you wish. Stir with a spoon completely. Scoop into containers with lids and freeze it. When you want to eat it, take out a container and let it thaw in the refrigerator overnight.

#158 - Baked Bean Casserole

(by Patti McCaslin - friend)

1/2 lb. bacon, cut into small pieces
1/2 lb. ground chuck
1 chopped onion
1/2 cup Heinz ketchup
1/2 cup brown sugar
1/2 cup white sugar

- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1 tsp. French's yellow mustard
- 2 TBSP cider vinegar
- 1 - 16oz. can baked beans (drained)
- 1 - 16oz. can kidney beans (drained)
- 1 - 16oz. can buttered lima beans (drained)
- 1 - 16oz. can green beans (drained)

Brown the bacon and cut into small pieces. Brown the ground chuck together with the chopped onion. Add 1/2 tsp. salt and 1/2 tsp. pepper and stir into the ground chuck/onion mixture. Mix the bacon, ground chuck/onion, and all other listed ingredients in a crock pot. Cook in crock pot or bake in the oven for 1 hour at 350 degrees. Serve hot.

#159 - Pineapple Dream Cake

(by Shirley McNevech)

- 1 box Duncan Hines yellow cake mix
- 3 packages Jell-O instant coconut cream pudding
- 7 oz. Baker's angel flake coconut
- 4 1/2 cups milk
- 2 cups Dole crushed pineapple (drained)
- 1 - 8oz. package Philly cream cheese
- 1 - 8oz. container Cool Whip

Mix yellow cake batter according to directions on box. Pour batter into a 9 x 13 x 2 greased cake pan. Bake at 350 degrees for 25 minutes. Test with a toothpick for doneness. Cool cake completely. Spread the crushed pineapple (drained) evenly over the top. In a mixer, combine pudding mix, cream cheese, and milk. Beat until thick. Spread this mixture over the top of the pineapple. Spread the Cool Whip on next. Sprinkle the coconut over the top of the cake. Refrigerate overnight before serving. Keep refrigerated.

#160 - Pastry & Cheese

(by Mitzie [Shade] Williams - friend)

- 1 cup grated sharp cheddar cheese
- 3 TBSP soft butter or margarine

1/4 tsp. salt
1/4 tsp. paprika
1/2 cup sifted flour
24 green olives with pimentos (drained)

In a bowl, stir cheese and butter. Stir in salt, paprika and flour. Mix well. Wrap 1 tsp. pastry dough around each olive. Place each olive on a Pam-sprayed cookie sheet. Bake at 400 degrees for 10-15 minutes or until golden brown. If you have extra pastries before baking and don't want to use them right away, freeze them in a Ziploc bag.

#161 - Homemade Vanilla Ice Cream

(by Shirley McNevech)

6 qt. electric ice cream maker
6 eggs
3 packages Jell-O vanilla instant pudding (use chocolate pudding if you want to make chocolate ice cream)
2 - 12oz. cans Carnation evaporated milk
2 cups white sugar
2 TBSP vanilla

In a mixer, combine eggs, sugar, vanilla. Add instant pudding one package at a time. Remove from mixer and stir in Carnation milk by hand. Pour into ice cream maker container and follow directions from your electric ice cream maker directions.

#162 - Broccoli Cauliflower Salad

(by Hannah Garman - friend)

1 bunch broccoli
1 small head cauliflower
1/2 pound bacon (fried, cut into small pieces, drained)
1 cup shredded sharp cheese
1/2 cup mayo
2 TBSP white sugar
2 TBSP cider vinegar
1 tsp. salt

Break into pieces and boil cauliflower and broccoli until tender--add a tsp. salt to the water before boiling. Drain. Fry, drain, and cut bacon into small pieces. In a bowl, add

mayo, sugar, and vinegar--stir, then add the sharp cheese and bacon, then stir again. Put cauliflower and broccoli in a large bowl. Add the mayo mixture and toss gently until well covered. Refrigerate overnight. If you choose, you can use just broccoli or just cauliflower instead of both.

#163 - Pumpkin Pie Cake

(by Shirley McNevech)

1 box Duncan Hines yellow cake mix
2 tsp. cinnamon
2 eggs
1 cup canned pumpkin
1 cup finely chopped nuts
1/3 cup water
1 cup powdered sugar
2 tsp. lemon juice
Enough milk to make glaze runny

In a mixer, add cake mix, cinnamon, eggs, pumpkin, water and beat until smooth. Add the nuts. Pour into a greased angel food cake pan. Bake at 350 degrees for 30-35 minutes. Test with a toothpick for doneness, Let cake cool for 5 minutes after removing from oven, then remove cake by sliding a knife around the edge and turning upside down. Glaze - by hand with a spoon, mix powdered sugar, lemon juice, and enough milk to make the glaze runny. Put glaze on the top and let the glaze run down the sides and through the hole. Does not have to be refrigerated.

#164 - White Chocolate Macadamia Nut Cookies

1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter or margarine (1 stick), softened
1/2 cup packed brown sugar
1/4 cup granulated sugar
1 large egg
1 teaspoon vanilla extract
3/4 cup white chocolate baking chips
1 cup chopped macadamia nuts

Preheat oven to 375 degrees F. In small bowl, combine flour, baking soda, and salt. In large bowl, with mixer at medium speed, beat butter and brown and granulated

sugars until light and fluffy. Beat in egg and vanilla until well combined. Reduce speed to low; beat in flour mixture just until blended. With wooden spoon, stir in baking chips and macadamia nuts.

Drop dough by rounded tablespoons, 2 inches apart, on two ungreased cookie sheets. Bake until golden around edges, 10 to 12 minutes, rotating cookie sheets between upper and lower oven racks halfway through baking. With wide spatula, transfer cookies to wire racks to cool completely.

#165 - Quick Cookies

(by Shirley McNevech)

1 box any flavor Duncan Hines cake mix
1/2 cup canola oil
2 eggs

Mix all ingredients by hand using a spoon. Mix thoroughly. The dough will be stiff. Drop teaspoonsful on to a greased cookie sheet. Bake at 350 degrees for 12 minutes or until cookies are lightly browned.

#166 - Pecan Pie Cake

(by Shirley McNevech)

2 cups white sugar
1 1/4 cups flour
4 eggs
1 stick Parkay margarine
2 tsp. vanilla
2 cups chopped pecans

In a mixer, combine Parkay, sugar, eggs and beat until smooth. Add vanilla and flour and mix well. Add the pecans and stir by hand. Pour into a greased 9 x 13 x 2 cake pan. Bake at 350 degrees for 30-35 minutes. Test with a toothpick for doneness.

Icing for this cake: 1/2 cup Parkay margarine, 1/2 cup white sugar, 1/2 cup Carnation evaporated milk, 1/2 cup of chopped pecans, one cup of Baker's Angel Flake coconut. Put the ingredients in a one quart saucepan. Bring to a boil, then boil until it thickens. Add one cup of Baker's Angel Flake coconut and 1/2 cup of chopped pecans. When cake is cool, pour icing mixture over the top and spread with a spatula or a knife.

#167 - Sweet Potato Casserole

(by Shirley McNevech)

3 cups mashed sweet potatoes (or yams), fresh or canned
1/2 cup melted butter
1 cup white sugar
1/3 cup milk
2 eggs, beaten
1 tsp. vanilla
1 cup brown sugar
1/3 cup butter
1 cup chopped pecans
1/2 cup flour

Mix sweet potatoes, 1/2 cup melted butter, white sugar, milk, 2 beaten eggs, and vanilla in a large bowl. Pour into a greased baking dish or casserole dish. For the topping, mix brown sugar, 1/3 cup butter, pecans, and flour in a bowl. Sprinkle the topping evenly on top of the sweet potato mixture. Bake at 350 degrees for 25-30 minutes.

#168 - Cherry Crisp

(by Shirley McNevech)

(This recipe is very sweet. If you find it too sweet, try substituting apple filling rather than cherry filling).

2- 21oz. cans cherry pie filling
1 - 18oz. box Duncan Hines yellow cake mix- dry
3/4 cup chopped pecans
8 TBSP butter or margarine (=1 stick)

Preheat oven to 350 degrees. Spray a 9 x 13 x 2 cake pan with Pam. Spread the cherry pie filling evenly in the bottom of the pan. Spread dry cake mix and pecans evenly over the cherry pie filling. Cut butter into small pats 1/8" thick (butter needs to be cold when cutting). Spread the butter pats evenly over the top of everything else. Bake at 350 degrees for 45-50 minutes until top is golden brown and filling is bubbly. Let cool at least 30 minutes before serving.

#169 - Pineapple Crush Cake

(by Shirley McNevech)

1 box Duncan Hines pineapple cake mix
1 - 8oz. Philly cream cheese
1- 3.5oz. package Jell-O vanilla instant pudding
2 cups milk
1- 20oz. can Dole crushed pineapple (drained)
2 cups Cool Whip
maraschino cherries

Mix cake batter according to box directions. Pour evenly into 2 round layer cake pans. Bake at 350 degrees for 20-25 minutes. Remove from oven and let them cool. In a mixer, combine cream cheese, pudding mix, and milk until creamy--beat 2 minutes at medium speed. When cakes are cool, spread the cream cheese mixture on one of the cooled layer cakes. Spoon the drained crushed pineapple on top of the cream cheese mixture. Remove second layer cake from its pan and place it on top of the crushed pineapple. Spread the Cool Whip on the top and sides of the entire layer cake. Refrigerate overnight before serving. Keep refrigerated. For decoration, you can add maraschino cherries to the top but pat them dry with a paper towel first.

#170 - Cocoa Cupcakes

(by Maryellen Packer - friend)

1/2 cup Crisco OR margarine
1 cup white sugar
1 egg
1 tsp. vanilla
3/4 tsp. salt
1/2 cup Hershey's cocoa powder
1 tsp. baking soda
1 1/2 cups flour
1/2 cup milk
1/2 cup boiling water

In a mixer, combine Crisco OR margarine, sugar, egg and beat until smooth. Add

vanilla, salt, cocoa, baking soda, milk and beat. Add flour slowly and beat until smooth. Add boiling water (MUST be boiling, not just hot). Beat until smooth. Put cupcake liners into cupcake pans and fill each liner 3/4 full with batter. Bake at 375 degrees for 15-20 minutes. Touch the top of a cupcake with your finger--if the top springs back into place they are done. Icing: (vanilla or chocolate): 1/2 box Domino's Powdered Sugar (1 lb. size), 1 stick Parkay margarine, 2 tsp imitation vanilla, 1.5 TBSP milk. Feed in mixer. The longer you beat it the creamier it gets. Use food coloring to make the color you desire. For chocolate frosting, add 2 level TBSP Hershey's Cocoa.

#171 - Whipped Cream Icing

(by Lucille Minier - friend)

Use this icing for cakes or cupcakes:

2 1/2 level TBSP flour
1/2 cup milk
1/2 cup Crisco
1 1/2 cup Domino's powdered sugar
1/4 tsp. salt
1/2 tsp. vanilla

In a mixer, combine flour and milk and set aside. In another mixing bowl, combine Crisco, 1/2 cup powdered sugar and salt. Beat until light and fluffy. Add the flour/milk mixture one teaspoon at a time to the Crisco mixture, beating constantly. Add the vanilla and blend in 1 additional cup of powdered sugar. Blend until creamy.

#172 - Sugar Cookies

(by Shirley McNevech)

1 stick butter
1 stick Parkay margarine
1 1/2 tsp. vanilla
2 cups white sugar
2 eggs
1 tsp. salt
1 cup regular milk
4 tsp. baking powder
6 cups flour

In a mixer, combine sugar, butter and margarine until light. Add vanilla and eggs. Beat well. Add milk slowly. Add salt, baking powder, and add flour one cup at a time. Drop teaspoonsful on to a greased cookie sheet. Bake at 450 degrees until lightly browned.

#173 - Easy Drop Danish Pastry

(by Shirley McNevech)

1/4 cup butter (softened)
2 TBSP white sugar
2 cups Bisquick baking mix
2/3 cup milk
1/4 cup any flavor preserves or jelly
2/3 cup powdered sugar
1 TBSP warm tap water
1/4 tsp. vanilla

In a bowl, use your hands or a spoon to mix butter, sugar and Bisquick until crumbly. Stir in the milk until dough forms. Beat with a spoon for at least 15 strokes. Drop by rounded TBSP of dough 2" apart on to a lightly greased cookie sheet. Make a shallow well in the center of each using the back of a spoon (dip spoon in flour if you have trouble with the spoon sticking). Fill each well with 1 tsp. of preserves or jelly. Bake at 450 degrees 10-15 minutes until golden brown. Remove from oven and while still warm, drizzle with glaze. To make glaze, put powdered sugar, warm tap water, and vanilla in a bowl and stir until smooth. Drizzle the glaze using a spoon on the top of each Danish.

#174 - Cranberry Salad

(by Nancy [Wynn] Swank - friend)

1 large can whole cranberry sauce
1 - 6oz. box raspberry Jell-O
1 cup sour cream
1/2 cup chopped walnuts
1/2 cup chopped celery

Dissolve Jell-O in 2 cups boiling water in a large bowl. Stir until dissolved. Add the cranberry sauce and stir thoroughly. Chill mixture until it gets "jiggly". Add sour

cream, walnuts, and celery and stir completely. Refrigerate until solid. Keep refrigerated.

#175 - Three Corn Casserole

(by Pat Klase - friend)

1/2 cup soft butter
1 cup sour cream
1 tsp. salt
1/2 tsp. pepper
1 egg
1 - 16 oz. can whole kernel corn (DelMonte)
1 - 16 oz. can creamed corn (DelMonte)
1 - 9 oz. package corn muffin mix

Preheat oven to 375 degrees. Mix butter, sour cream and egg in a bowl. Stir in both kernel corn and creamed corn. Stir in salt and pepper. Stir in dry muffin mix. Spoon mixture into a well greased 2 qt. casserole dish. Bake at 375 degrees for 60 minutes until puffed up and golden brown.

#176 - Peach Pudding

(by Harriet Betz - friend)

4-5 fresh or canned whole peaches, sliced
1 cup white sugar
2 TBSP butter
1 egg
1/2 cup milk
1 cup flour
1 tsp. baking powder

Grease a glass baking dish (8x8x2"). Slice peaches, drain them, and arrange them to cover the bottom of the dish. In a bowl, add flour, sugar and butter and mix with your hands until crumbly. In a separate bowl, add the milk and egg--beat well by hand. Add the baking powder to the flour mixture, and stir in the egg/milk mixture with the flour mixture. Mix well. Pour the batter over the top of the peaches. Bake at 350 degrees for 40 minutes or until nice and brown.

#177 - Hamburger Noodle Bake

(by Aunt Florence [Herman] Brosius)

1 lb. hamburger
4 oz. uncooked noodles
1 cup water
1/2 cup chopped onion
15oz. of tomato sauce OR 1 pint home canned tomatoes
1 tsp. salt
1/2 tsp. pepper

Brown the hamburger and onion. In a greased 2qt. casserole, add hamburger/onion, uncooked noodles. In a separate bowl, mix the sauce or canned tomatoes, water, salt, and pepper and stir well with a spoon. Pour the sauce mixture over the noodles/hamburger. Bake at 350 degrees for 1 hour.

#178 - Cranberry Relish

(by Mitzie [Shade] Williams - friend)

1 - 16oz. can whole cranberry sauce
1 - 20oz. can Dole crushed pineapple
2 cups chopped or grated apples
2 cups chopped oranges
1 TBSP of orange zest (grated outside peel of an orange)
1/2 cup chopped Black Diamond walnuts

Put all ingredients in a large bowl and stir with a spoon to mix. Refrigerate before serving.

#179 - Nightmare Cake

(by Mitzie [Shade] Williams - friend)

1 box chocolate Duncan Hines cake mix
1 small box Jell-O instant chocolate pudding
4 eggs, beaten
1/2 cup canola oil
1 cup water

In a mixer, beat all ingredients until smooth. Pour batter into an ungreased angelfood cake pan. Bake at 350 degrees for 40-45 minutes. Test with a toothpick for doneness. If you want to use icing, you can use our recipe #2 for vanilla icing.

#180 - Peanut Butter Icing

(by Shirley McNevech)

1/4 cup butter
3 TBSP milk
1 cup peanut butter chips (Reese's)
1/2 tsp. vanilla
3/4 cup powdered sugar

In small saucepan, combine butter, milk, and pb chips. Cook over low heat, stirring constantly until smooth. Remove from stove and stir in vanilla. In a small mixer bowl, combine hot mixture with powdered sugar and beat with mixer until thickened. Use immediately because it hardens fast.

#181 - Jam Striped Cocoa Bars

(by Shirley McNevech)

1 cup butter
3/4 cup Hershey's cocoa
1 3/4 cup white sugar
1 1/2 tsp. vanilla
3 eggs
1 1/4 cups flour
1/2 tsp. baking powder
1/4 tsp. salt
1/4 cup grape jelly

In medium saucepan over low heat, melt butter, add cocoa, stirring until smooth.

Remove from heat. Cool slightly. Add sugar, vanilla, and eggs--beat with a spoon until well blended. Add flour, baking powder and salt. Mix well. Spread into a 13 x 9 x 2 greased baking pan. Bake at 350 degrees for 25-30 minutes. Test with a toothpick for doneness. Remove from oven and let cool. Spread peanut butter frosting over the top (listed below). With the end of a spoon handle, score diagonal ridges in frosting 1 1/2" apart. Heat the jelly in the microwave for 20 seconds and spoon into the ridges. Allow to cool until the jelly is set. Cut into bars. Makes about 3 dozen bars.

Peanut Butter Frosting:

1/4 cup butter

3 TBSP milk

1 cup peanut butter chips (Reese's)

1/2 tsp. vanilla

3/4 cup powdered sugar

In small saucepan, combine butter, milk, and pb chips. Cook over low heat, stirring constantly until smooth. Remove from stove and stir in vanilla. In a small mixer bowl, combine hot mixture with powdered sugar and beat with mixer until thickened. Use immediately because it hardens fast.

#182 - Hummingbird Cake

(by Aunt Eileen [Herman] Carter)

3 cups flour

2 cups white sugar

1 tsp. baking soda

1 tsp. salt

1 tsp. cinnamon

3 eggs, beaten

1 cup canola oil

1 1/2 tsp. vanilla

1 - 8oz. can Dole crushed pineapple (do not drain)

1 cup chopped bananas

1 cup chopped pecans

In a large bowl, combine flour, sugar, baking soda, salt and cinnamon by hand with a spoon. Add beaten eggs and oil--stir until ingredients are moist--do not beat. Stir in vanilla, pineapple, bananas and pecans. Pour into two greased 9" layer cake pans. Bake at 350 degrees for 25-30 minutes. Test with a toothpick for doneness. Remove from oven, cool for 10 minutes and remove from pans (take a knife and go around the edges to loosen, then turn upside down and carefully remove). Frosting: 1 - 8oz. package Philly cream cheese (softened), 1/2 cup softened Parkay margarine, a 1

pound box of Domino's powdered sugar, 1 tsp. vanilla. In a mixer, combine cream cheese, Parkay and beat until smooth. Add vanilla and sugar--beat well. Spread frosting all over the first layer, then place second cake on top and frost what remains. Sprinkle pecans on top if you wish.

#183 - Italian Love Cake

(by Martha [Engle] Sweetser - friend)

1 box Duncan Hines marble cake mix
2 pounds ricotta cheese
3 eggs
3/4 cup white sugar
1 tsp. vanilla
1 - 3.5oz. box Jell-o chocolate instant pudding
1 cup milk
1 - 8oz. container Cool Whip (thawed in refrigerator if frozen)

Prepare cake mix as directed on box. Pour batter into 9 x 13 x 2 greased cake pan. In a mixer, combine, ricotta cheese, eggs, sugar and vanilla. Pour this mixture on top of the UNBAKED cake batter. Bake at 350 degrees for 1 hour. Remove from oven and let cool completely. In a mixer, add chocolate pudding and milk. Beat. Fold in Cool Whip by hand using a spoon. Pour chocolate mixture over the cake. Refrigerate. Keep refrigerated.

#184 - Pineapple Salad

(by Aunt Faye [Herman] Minier)

1 - 20oz. can Dole crushed pineapple
1 cup white sugar
the juice of 1 lemon
2 packs Knox gelatin
1 - 8oz. Philly cream cheese
1/4 cup Carnation milk
1 envelope Dream Whip

In a small saucepan, dissolve Knox gelatin in 1/4 cup cold water. Turn heat on low. Add crushed pineapple, sugar, and lemon juice. Stir and bring to a boil. Remove from stovetop and let cool completely. In a mixer, mix Dream Whip according to package directions. Add the cream cheese and Carnation milk to the Dream Whip and beat

well. Remove from mixer and fold in the Knox/pineapple/sugar/lemon juice mixture using a spoon. Pour into a long dish and refrigerate overnight. Keep refrigerated.

#185 - Turtle Cake

(by Martha [Engle] Sweetser - friend)

1 - 14oz. bag Kraft caramels
1/2 cup Carnation milk
3/4 cup butter
1 package Duncan Hines chocolate cake mix
2 cups Nestlé's chocolate bits
1 cup chopped nuts (optional)

Prepare cake mix as directed on box. Pour half of cake batter into greased 13 x 9 x 2 cake pan. Bake 15 minutes at 350 degrees. While cake is baking, in a saucepan, combine caramels, milk, and butter. Cook over low heat, stirring until the caramels are melted. Remove from heat and set aside. Remove cake from oven after 15 minutes and pour melted caramel mixture evenly on top of cake. Sprinkle the chocolate bits and nuts evenly on top of caramel mixture. Spoon remaining cake batter over the top. Bake 30 minutes at 350 degrees. Let the cake cool before cutting.

#186 - Pumpkin Pudding

(by Shirley McNevech)

1 cup Libby's canned pumpkin
1 1/2 cups milk
1-6oz. box Jell-O vanilla instant pudding
1 cup Cool Whip (thawed in refrigerator if frozen)
cinnamon to sprinkle on top

In a mixer, combine pudding mix, milk, and pumpkin. Beat until smooth. Remove from mixer and stir in Cool Whip. Pour into serving bowl and sprinkle top with cinnamon. Refrigerate before serving. Keep refrigerated.

#187 - Vanilla/Chocolate Frosting

(by Shirley Ross - friend)

(good for cakes or cupcakes)

1-3.5oz. box Jell-O vanilla instant pudding (use chocolate pudding if you want chocolate icing)

1/4 cup powdered sugar

1/2 cup milk

8 oz. Cool Whip (thawed in refrigerator if frozen)

In a mixer, combine pudding mix, powdered sugar and milk. Beat until smooth. Remove from mixer and stir in Cool Whip with a spoon. Keep cakes/cupcakes refrigerated since this icing has milk in it.

#188 - Leprechaun Casserole

(by Shirley McNevech)

1 lb. ground beef

2 baking potatoes, peeled and thinly sliced

1 can Campbell's mushroom soup

1/2 cup grated cheddar cheese

1 cup sour cream

2 tsp. salt

1/2 tsp. pepper

1 medium onion, chopped

Brown beef in skillet with onion, salt and pepper. Cook the sliced potatoes in water with 1 tsp. salt--after they start to boil cook them for 5 minutes. When beef is browned, add mushroom soup to the beef and stir well. Grease a 2 qt. casserole. Put beef/soup mixture in the casserole. Drain water from potatoes. Add potatoes to the casserole. Stir everything with a spoon. Sprinkle cheddar cheese over the top of the casserole. Bake at 350 degrees for 30 minutes. Before serving, add sour cream to the top of the casserole.

#189 - Pumpkin Whoopie Pies

(by Shirley McNevech)

2 cups Libby's canned pumpkin

2 egg yolks
2 cups Domino's dark brown sugar
1 cup canola oil
1 tsp. cloves
1 tsp. cinnamon
1 tsp. ginger
1 tsp. salt
1 tsp. baking powder
1 tsp. baking soda
1 tsp. vanilla
3 cups flour
(frosting) = 2 egg whites, 2 tsp. vanilla, 4 TBSP flour, 2 TBSP milk, 1 1/2 cups Crisco,
1 - 16oz. box Domino's powdered sugar.

In a mixer, combine pumpkin, egg yolks (save whites for frosting), brown sugar, and canola oil. Beat well. Add cloves, cinnamon, ginger, salt, baking powder, baking soda, vanilla, and flour. Beat well. Drop batter by teaspoonsful on a greased cookie sheet. Don't place too close together. Bake in preheated 350 degree oven for 8-10 minutes, watching carefully so they don't burn. Remove from oven and cool completely. Frosting: beat egg whites until stiff. Add vanilla, flour and milk--beat well. Add Crisco and gradually add powdered sugar. The more you beat it the fluffier it will get. Spread frosting on one cookie (flat part) and cover with another cookie so that both flat parts are facing the icing. You can freeze these if you wrap them individually in Saran wrap and then store inside of a container with a lid.

#190 - Applesauce Cake

(by Nancy [Mowery] Ulrich - friend)

1/2 cup Crisco
2 cups white sugar
1 egg
2 cups canned applesauce
2 1/2 cups flour
1 1/2 tsp. baking soda
1 1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. allspice
1/2 cup raisins
3/4 cup walnuts (Black Diamond)

Mix flour, baking soda, salt, cinnamon, cloves, and allspice in a bowl using a spoon--set aside. In a mixer, combine Crisco, sugar, and egg--beat well. Add applesauce and beat. Add bowl of dry ingredients and beat well. If using raisins, cook them in water for 5 minutes, then drain. Add raisins and walnuts to the batter and stir with a spoon. Pour batter into a greased bundt cake or angelfood cake pan. Bake at 350 degrees for 50 minutes.

#191 - Butterscotch Icebox Cookies

(by Aunt Hazel [Haupt] Herman)

2 cups Domino's dark brown sugar
2 eggs
1 cup butter
1 cup chopped black walnuts
1/4 tsp. salt
1 tsp. baking soda
1 tsp. cream of tartar
1 tsp. vanilla
4 cups flour

In a mixer, combine brown sugar, butter and beat. Add eggs and beat until smooth. Add baking soda, cream of tartar, salt, vanilla, chopped walnuts and beat. Slowly add flour until batter gets too stiff for the mixer. Use a wooden spoon to mix in the rest of the flour by hand. Cut the dough into four parts. Use your hands and shape each of the four parts into a ball. Take one ball at a time, sprinkle flour on counter, put ball on top of flour, and sprinkle flour on top of ball. Roll with your hands until it's shaped like a log (about 2" round). Pat the ends so they are flat, and wrap in Saran Wrap and place in a long cake pan. Repeat with other 3 balls of dough. Refrigerate overnight. Remove from refrigerator one roll at a time and slice into cookies with a sharp knife (about 1/4" thick for each cookie). Place on a greased cookie sheet and bake at 375 degrees until lightly browned.

#192 - Apple Fritters

(by Mitzie [Shade] Williams - friend)

8 large Macintosh or Rome apples
4 eggs
1/2 tsp. salt
1 tsp. cinnamon

1 1/4 cups white sugar
1/4 cup fresh milk
2-3 cups flour (enough to make batter stiff)
1 lemon (the juice and the rind)
deep fryer

Peel, core and thinly slice apples. Beat eggs, sugar, salt, cinnamon and milk until blended. Add flour until batter is stiff. Add lemon juice and lemon rind (use a grater to get the lemon rind). Fold the apple slices into the batter. Drop by large spoonfuls into 375 degree canola oil in the deep fryer. Fry until golden brown on both sides. Drain on paper towels and sprinkle powdered sugar on to serve.

#193 - Grape Cookies

(by Aunt Hazel [Haupt] Herman)

1 cup butter
1 1/2 cups white sugar
4 eggs
1 tsp. baking soda dissolved in 1/4 cup water
1 tsp. vanilla
1 tsp. cinnamon
3 1/2 cups flour
1 lb. chopped dates
1 lb. chopped black walnuts
1 lb. red grapes, each grape sliced in half

In a mixer, combine butter and sugar. Add eggs and beat until smooth. Add baking soda in water, vanilla, cinnamon and beat. Add flour a little at a time--if it gets too stiff for the mixer, remove and continue by hand with a wooden spoon. Add dates, walnuts, and grapes--mix with wooden spoon. Drop teaspoonsful on to a greased cookie sheet and bake at 375 degrees until lightly browned.

#194 - Layered Chocolate Dessert

(by Shirley McNevech)

1 1/2 sticks Parkay margarine (softened)
1 1/2 cups chopped pecans
1 1/2 cups flour
8oz. Philly cream cheese

1 cup Domino's powdered sugar
8oz. thawed Cool Whip
2 - 3.5oz. boxes Jell-O instant chocolate pudding
3 cups milk

In a bowl using a wooden spoon, mix Parkay, pecans, and flour. Pour this mixture into a greased 9 x 13 x 2 cake pan and level it with the spoon. Bake 30 minutes at 350 degrees. Remove from oven and cool completely. In a mixer, beat cream cheese, powdered sugar, and half of the Cool Whip. Remove from mixer and spread cream cheese mixture over the cooled crust in the cake pan. In the mixer again, beat chocolate pudding mix and the milk. Beat until smooth. Pour the chocolate mixture on top of the cream cheese mixture. Add remaining Cool Whip to the top of the chocolate mixture. Refrigerate overnight. Keep refrigerated.

#195 - Layered Lemon Dessert

(by Shirley McNevech)

2 cups flour
2 sticks Parkay margarine (softened)
2 TBSP white sugar
1 large Philly cream cheese
1 small Philly cream cheese
1 1/2 cups Domino's powdered sugar
2 cans lemon pie filling
1 - 8oz. Cool Whip (thawed)

First layer--in a bowl, add flour, Parkay and sugar and stir. Press this mixture in a greased 9 x 13 x 2 cake pan. Bake at 350 degrees for 15 minutes; remove from oven and cool completely. Second layer--in a mixer, beat cream cheese and powdered sugar until creamy. Spread the cream cheese mixture on the cooled crust. Third layer--spread lemon pie filling over the cream cheese layer. Fourth layer--spread Cool Whip on top of lemon pie filling. Chill for several hours before serving. Keep refrigerated.

#196 - Chicken Divan

(by Nancy [Wynn] Swank - friend)

2 - 10oz. packages frozen broccoli (thaw boxes in warm water)
2 cups bite sized pieces cooked chicken

2 cups sliced water chestnuts
2 cans Campbell's Cream of Chicken soup
1 cup light Hellmann's mayo
1 tsp. lemon juice
1/2 tsp. curry
1/2 cup shredded sharp cheese
1/4 cup buttered bread crumbs (butter the bread, then slice into crumbs)

In a large greased casserole, add broccoli, chicken, water chestnuts. In a separate bowl, stir together the soup, mayo, lemon juice, and curry. Pour this mixture over the chicken. Add shredded cheese to the top. Add buttered crumbs on top of the cheese. Bake at 350 degrees for 25-30 minutes.

#197 - Red Velvet Cake

(by Shirley McNevich)

1 1/2 cups white sugar
1/2 cup butter
2 eggs
2 TBSP Hershey's cocoa
2 oz. red food coloring
1/2 tsp. salt
1 tsp. vanilla
1 cup buttermilk
2 cups flour
1 1/2 tsp. baking soda
1 TBSP vinegar
Icing: 5 TBSP flour, 1 cup milk, 1 cup butter, 1 cup white sugar, 1 tsp. vanilla.

In a mixer, combine sugar, eggs and butter. In a small dish, make a paste with the cocoa and the food coloring. Add this to the mixer and blend. Add salt, vanilla, and buttermilk and beat. Slowly add flour and beat until smooth. In a measuring cup, mix baking soda and vinegar. Remove cake batter bowl from mixer and using a spoon, fold in the vinegar/baking soda mixture. Pour batter into a 9 x 13 x 2 greased cake pan OR if you want to make it a layer cake, pour into 2 greased layer cake pans. Bake at 350 degrees for 30 minutes. Test with a toothpick for doneness. Remove from oven and cool cake completely before icing. Icing: in a medium saucepan, mix flour and slowly add milk over low heat. Once it is mixed, cook until it thickens. Remove saucepan from stove and let it cool. In a mixer, combine butter, white sugar, and vanilla. Add the cooked flour/milk and beat well. Beat until fluffy. Ice your cake(s).

#198 - Jell-O Cheesecake

(by Shirley McNevech)

- 1 - 3oz. box Jell-O (strawberry, cherry, lime, or raspberry--your choice)
- 1 cup boiling water
- 1 cup white sugar
- 2 tsp. vanilla
- 1 - 8oz. Philly cream cheese
- 1 large can Carnation milk (refrigerated at least overnight)
- 1 box graham cracker crumbs

In a small bowl, add boiling water--dissolve Jell-O in water and stir thoroughly. Set aside to cool. In a mixer, combine white sugar, vanilla and cream cheese--beat until smooth. Pour cream cheese mixture in a bowl and clean mixing bowl so you can use it again. In cleaned mixing bowl, whip the can of Carnation milk. Add cooled Jell-O mixture to the whipped milk--mix well. Add cream cheese mixture to the whipped milk mixture--mix well. Pour some graham cracker crumbs on the bottom of a glass pie plate. Pour whole mixture on top of the crumbs. Sprinkle more graham cracker crumbs on the top. Keep refrigerated.

#199 - Scratch Blueberry Muffins

(by Jean Woodley - friend)

- 1/4 cup melted butter
- 1 cup white sugar
- 2 eggs
- 1/2 tsp. vanilla
- 2 cups flour
- 2 tsp. baking powder
- 1/4 cup milk
- 2 cups fresh or frozen blueberries
- 1/2 cup chopped walnuts (optional)

In a large bowl, stir/combine butter, sugar and eggs--stir until smooth. Add vanilla, baking powder, milk and stir. Add flour and stir lightly. Fold in berries and nuts (optional). Preheat oven to 400 degrees. Put cupcake liners in muffin tins. Fill cupcake liners 2/3 full of batter. Bake at 400 degrees 17-20 minutes until lightly browned. To test for doneness, touch one muffin top with your finger--if it dents, they're not done. If the muffin springs back up, they're done.

#200 - Zucchini Bread

(by Jean Woodley - friend)

3 eggs
2 cups white sugar
1 cup canola oil
2 tsp. vanilla
1 cup chopped black walnuts (optional)
1/2 cup raisins (optional)
2 tsp. baking powder
2 tsp. baking soda
2 tsp. cinnamon
3 cups flour
3 cups grated zucchini

In a mixer, beat eggs until foamy. Add remaining ingredients in the order listed and mixing well as you add them. Pour batter in 2 greased loaf pans. Bake at 350 degrees for 1 hour and 20 minutes. Test for doneness with a toothpick.

#201 - Quick Fudge Brownies

(by Shirley McNevech)

4 - 1oz. bars Hershey's baking chocolate
3/4 cup butter
2 cups white sugar
3 eggs
1 1/2 tsp. vanilla
1 cup flour
1 cup chopped nuts (optional)
1 cup Nestlé's chocolate bits

Heat oven to 350 degrees. Prepare a 13 x 9 x 2 baking pan by lining it with foil. Place chocolate and butter in large microwave safe bowl. Microwave on high 1 1/2 - 2 minutes or until chocolate is melted and mixture is smooth when stirred with a spoon. Add sugar to the choc/butter mixture and stir until well blended. Beat eggs in a measuring cup with a fork and add to mixture. Add vanilla, flour, nuts, and chocolate bits. Stir until well mixed. Spread in prepared pan. Bake 30-35 minutes at 350 degrees or until toothpick inserted comes out almost clean. Cool completely, pull on foil to remove brownies before cutting.

#202 - White Cake

(by Aunt Grace [Herman] Knouse)

3 cups sifted flour
4 tsp. baking powder
1/2 tsp. salt
1 cup white sugar
1 egg
1 cup milk
1/4 cup melted butter
1 tsp. vanilla
Optional--Baker's coconut & sliced bananas

Sift the baking powder, flour, sugar and salt into a small bowl and set aside. In a mixer, combine egg, butter, vanilla and milk. Slowly add the sifted ingredients that you set aside. Mix until smooth. Pour in a 9 x 13 x 2 greased cake pan OR two greased layer cake pans. Bake at 375 degrees for 20-25 minutes or until inserted toothpick comes out clean. Use our icing recipe #2 to frost the cakes. If you make it as a layer cake, you can place sliced bananas between the layers before frosting. If making one 9 x 13 x 2 cake, frost the cake and sprinkle Baker's coconut over the top.

#203 - Strawberry Pretzel Salad

(by Shirley McNevech)

2 cups crushed pretzels (place thin pretzels in plastic bag and crush coarsely with your hands--pretzels should still be in pieces, not crumbs)--do not use unsalted pretzels
3 TBSP white sugar
3/4 cup melted butter or margarine
1 - 8oz. Philly cream cheese
1 cup white sugar
1 - 8oz. container Cool Whip (thawed)
1 - 3oz. box strawberry Jell-O
1 - 6oz. box strawberry Jell-O
2 1/2 cups boiling water
3 cups fresh or frozen strawberries

In a bowl, add crushed pretzels, 3 TBSP sugar, melted butter/margarine and stir. Grease a 9 x 13 x 2 cake pan and pour pretzel mixture evenly in pan. Bake for 8 minutes at 400 degrees. Remove it from oven and cool completely. In a mixer, combine cream cheese, cup of white sugar and beat until smooth. Add Cool Whip

and beat. Pour this mixture over the cooled pretzel mixture in the cake pan. In a bowl, add the two packages of strawberry Jell-O and the boiling water--stir completely until well dissolved. Add the strawberries to the Jell-O and stir. Cool it enough to refrigerate. Refrigerate for 15-20 minutes. Remove it from refrigerator and pour it over the top of the cream cheese mixture. Refrigerate overnight. Keep refrigerated.

#204 - Quick Pigs in a Blanket

(by Shirley McNevech)

1 medium head of cabbage (chopped)
1 pound ground beef
1/2 cup chopped onion
1/2 cup raw minute rice
1/2 tsp. salt
1/2 tsp. pepper
1 can Campbell's tomato soup
1 1/2 cups water
1/4 cup grated sharp cheddar cheese

Grease a 9 x 13 x 2 cake pan. Chop the cabbage and spread on bottom of greased pan. Brown the ground beef and onion with salt and pepper. Stir the rice into the ground beef. Spoon the ground beef/rice mixture evenly over the top of the cabbage. In a small saucepan, heat the tomato soup and the water. Bring it to a boil. Pour the tomato soup over the top of the ground beef mixture. Sprinkle the cheese over the top of the soup. Cover the pan with foil and bake for 90 minutes at 350 degrees.

#205 - Super Scalloped Potatoes

(by Shirley McNevech)

1 1/2 cups milk
1 level tsp. salt
1/2 tsp. pepper
3 baking potatoes, peeled and thinly sliced
2 TBSP butter
1/2 cup shredded Monterey jack cheese
1/2 cup shredded cheddar cheese

In a saucepan, bring milk to boiling over medium heat. Add the salt and pepper and stir. Add the sliced potatoes and butter and stir. Put a lid on the saucepan, turn heat

on low and cook 15 minutes--make sure lid is tilted. Pour the potato mixture into a 2 qt. greased casserole. Sprinkle cheeses onto potatoes and stir to mix well. Bake at 325 degrees for 60 minutes.

#206 - Russian Tea Cookies

(by Hannah Garman - friend)

1 cup butter
1/2 cup Domino's powdered sugar
1 tsp. vanilla
2 1/4 cups flour
1/4 tsp. salt
3/4 cup chopped nuts
extra powdered sugar to roll cookies in

In a mixer on low, combine butter, powdered sugar, and vanilla. Add flour, salt and nuts--beat slowly. Drop teaspoonsful on greased cookie sheet. Bake at 375 degrees for 10 minutes. After removing from oven, let them cool to the touch. Put powdered sugar in a small bowl and roll each cookie with sugar.

#207 - Black Bottom Cupcakes

(by Shirley McNevech)

1 - 8oz. Philly cream cheese
1 egg, unbeaten
1/3 cup white sugar
1/8 tsp. salt
16oz. semi-sweet Nestlé's chocolate bits
1 cup white sugar
1/4 cup Hershey's cocoa
1 tsp. baking soda
1 1/2 cups flour
1/3 cup canola oil
1/2 tsp. salt
1 cup water
1 tsp. vanilla
1 TBSP vinegar

In a mixer, combine cream cheese, egg, 1/3 cup white sugar, and 1/8 tsp. salt--beat

well, stir in chocolate bits by hand and set aside. In a separate mixing bowl, combine flour, 1 cup white sugar, cocoa, baking soda, and 1/2 tsp. salt. In a small bowl, stirring by hand, combine canola oil, water, vinegar, and vanilla, then add this to the flour mixture in the mixer and beat well. Fill muffin tins with cupcake liners and fill each 1/3 full of the chocolate batter, then put 1 heaping teaspoonful of the cream cheese mixture on the top of each cupcake. Bake at 300 degrees for 25-30 minutes. Makes 18 cupcakes. If you want to frost them, use our recipe #2.

#208 - Haluskie

(by Shirley McNeveich)

1 head cabbage (chopped)
1 large onion (chopped)
1 stick Parkay margarine
1 lb. bacon (fried)
1/2 package wide noodles (1/2 lb. of the 1lb. package)
1 cup water
1 tsp. salt

Brown bacon in large frying pan. Place cooked bacon slices on paper towels to dry up the grease, then throw paper towels away. Break bacon into bite sized pieces and return to frying pan. Add chopped cabbage and chopped onions to the bacon, and add a cup of water. Cook over medium heat, stirring often, until cabbage is soft. In a saucepan, add salt and water and cook noodles according to package directions. Drain the noodles and mix Parkay in with noodles. In a Dutch oven or large pot, add bacon/cabbage/onion mixture and the noodles. Stir. Simmer entire mixture 5-10 minutes on low heat, stirring often, before serving.

#209 - Pumpkin Swirl Pie

(by Shirley McNeveich)

1 ready made pie crust (or you can make your own)
1 - 8oz. Philly cream cheese (softened)
1/2 cup light corn syrup (clear)
1 tsp. vanilla
1 cup Libby's canned pumpkin
2 eggs
1/2 cup Carnation evaporated milk
1/4 cup white sugar

1 tsp. cinnamon
1/4 tsp. ground ginger
1/4 tsp. nutmeg
1/8 tsp. allspice
1 tsp. salt

Prepare pie crust according to package directions using a 9" pie plate. Spray pie plate with Pam before inserting the dough; spray Pam on the top of the pie dough also (where you will be inserting the filling). Flute the edge of the pie crust. Heat oven to 325 degrees. Using a mixer at medium speed, combine cream cheese, 1/4 cup of the light corn syrup, vanilla and beat until smooth. Spread this mixture evenly over the bottom of the pie crust. Using the mixer, combine pumpkin, eggs, other 1/4 cup light corn syrup, Carnation milk, white sugar, and all spices and salt listed on the ingredients. Mix well. Pour this mixture over the cream cheese mixture in the pie shell. With a knife, swirl the mixture to give it a marbled effect. Bake at 325 degrees for 45-50 minutes or until knife inserted comes out clean.

#210 - Lemon Rounds

(by Shirley McNevech)

1 cup butter
1/2 cup sifted Domino's powdered sugar
1 tsp. vanilla
1/2 tsp. grated lemon peel
1 TBSP lemon juice
2 1/2 cups flour
1/2 cup chopped pecans

In a mixer, combine butter, sugar and vanilla. Add lemon peel, lemon juice, then beat. Slowly add in flour--mix well. Shape the dough into balls using one teaspoonful for each cookie. Dip one side of each ball in the chopped nuts. Place the cookies on a greased cookie sheet (nut side up). Flatten each cookie with the bottom of a glass. Bake at 350 degrees for 22-25 minutes. Remove from oven and cool. Drizzle each cookie with the following glaze - 1 cup sifted powdered sugar, 3-4 tsp. of lemon juice--stir by hand in a bowl--should have a runny consistency.

#211 - Starlight Mint Surprise

(by Martha [Engle] Sweetser - friend)

3 cups flour

1 tsp. baking soda
1/2 tsp. salt
1 cup butter
1 cup white sugar
1/2 cup Domino's brown sugar
2 eggs
2 TBSP water
1 tsp. vanilla
1 box Andes chocolate mints
Pecan halves (optional)

In a mixer, combine butter, white sugar, brown sugar, eggs, water, vanilla and beat until smooth. Add baking soda, salt and flour--mix thoroughly. Refrigerate the dough for two hours. Remove from refrigerator. Take out 1 TBSP of dough at a time and wrap dough around a single mint. Repeat with all dough and mints. Place on greased cookie sheet and put a pecan half on the top of each cookie (optional). Bake at 350 degrees for 10-15 minutes or until golden brown.

#212 - Chocolate Butterscotchers

(by Shirley McNevech)

1 cup King Syrup
1 cup white sugar
1 cup Jif peanut butter
6 cups Kellogg's Rice Krispies
1 - 6oz. Nestlé's semi-sweet chocolate morsels
1 - 6oz. package Nestlé's butterscotch morsels

In a 3 qt. saucepan, cook the King syrup and sugar over medium heat, stirring frequently until it comes to a boil. Remove from heat and stir in peanut butter. Mix in the rice krispies. Press mixture into a buttered 13 x 9 x 2 pan. Over hot (not boiling) water, use a double boiler (or two saucepans inside of one another, the bottom one with the hot water), melt both the chocolate and butterscotch morsels. Stir constantly until it's smooth. Pour this mixture over top of the cereal mixture. Chill until firm--cut into bars or squares. Keep refrigerated.

#213 - Super Moist Chocolate Cake

(by Shirley McNevech)

1 box chocolate cake mix (Duncan Hines)
1 cup Hellmann's mayo
1 cup cool tap water
3 eggs

Put all ingredients in mixer and blend well--beat until smooth. Pour batter in a 9 x 13 x 2 greased cake pan (or two greased layer cake pans). Bake at 350 degrees for 30-35 minutes. Test with a toothpick for doneness. Use our frosting recipe #2 to make vanilla or chocolate frosting (your preference).

#214 - Chocolate Sheet Cake

(by Shirley McNevech)

1 1/4 cups butter
1/2 cup unsweetened Hershey's cocoa
1 cup water
2 cups flour
1 1/2 cups Domino's brown sugar
1 tsp. baking soda
1/2 tsp. salt
1 - 14oz. can Eagle brand sweetened condensed milk (NOT evaporated)
2 eggs
1 tsp. vanilla
1 cup Domino's powdered sugar
1 cup chopped nuts (optional)

Preheat oven to 350 degrees. In small saucepan over low heat, melt 1 cup butter, stir in 1/4 cup cocoa and water. Bring to a boil. Remove from heat. In mixer, combine flour, brown sugar, baking soda and salt. Add the cocoa mixture and beat well. Blend in 1/3 cup of Eagle milk, eggs and vanilla. Pour batter into a greased jelly roll pan (15 x 10 x 1). Bake 15 minutes or until cake springs back when lightly touched. In small saucepan over low heat, melt 1/4 cup butter and stir in 1/4 cup cocoa, and remaining Eagle milk left in can. Stir in powdered sugar and nuts (optional). Spread this mixture on top of the warm cake when you remove it from the oven.

#215 - Rocky Road Brownies

(by Shirley McNevech)

1/2 cup butter
3 oz. unsweetened chocolate
1 cup flour
3/4 tsp. baking powder
1/2 tsp. salt
3 eggs
1 1/2 cups white sugar
1 1/2 tsp. vanilla

Brownie Topping: 1/2 cup chopped peanuts, 1/2 cup semi-sweet chocolate bits, 1 cup miniature marshmallows, 1/4 cup chocolate fudge ice cream topping (warmed)

Heat oven to 350 degrees. Grease a pan that you would normally use to make brownies. Melt butter and unsweetened chocolate over low heat in a saucepan, stirring frequently. Remove from stovetop and allow to cool. In a small bowl, combine flour, baking powder and salt--stir with a spoon and set aside. In a mixer, beat eggs until light. Add sugar 2 TBSP at a time until you have added the 1 1/2 cups sugar, beating until mixture is thick. Add vanilla and gradually add chocolate/butter mixture. Remove bowl from mixer and stir in flour mixture with a spoon, just until it's blended. Spread batter evenly in greased pan. Bake at 350 degrees for 25-30 minutes or until the edges slightly pull away from the sides of the pan. Don't overbake. Remove from oven. Sprinkle peanuts, chocolate bits and marshmallows over the top evenly while it's warm. Drizzle with the warm chocolate fudge topping and return to oven--bake 8-12 minutes or until lightly browned. Cool completely and cut into squares.

#216 - Fresh Apple Cake with Caramel Glaze

(by Shirley McNevech)

1/4 cup cinnamon/sugar (pre-mixed)
4 chopped apples (small pieces)
3 eggs
1 cup canola oil
2 cups flour
2 cups white sugar
1/2 tsp. baking soda
1 tsp. cinnamon
Glaze: 2 TBSP butter, 1/2 cup firmly packed Domino's brown sugar, 2 TBSP milk.

Preheat oven to 350 degrees. Grease a bundt or tube pan and coat with the cinnamon/sugar mixture. In the mixer, combine eggs, apples and oil. Add white sugar, baking soda, cinnamon, and flour. Mix well. Pour batter in pan and bake 1

hour or until toothpick inserted comes out clean. Allow cake to stay in pan at least 15 minutes after removing from oven. Invert cake on to a cake plate. To prepare glaze, in a medium saucepan add butter, brown sugar and milk. Bring to a boil and boil for 1 minute. Spoon over cake so it drips down the sides. Allow the cake to cool before serving.

#217 - Milky Way Fudge Brownies

(by Shirley McNevech)

1 - 17.6 oz. box brownie mix with milk chocolate chunks
1/4 cup melted butter
2 TBSP hot tap water
1 egg
12 mini-Milky Way square bars, cut into small pieces (smaller than fun-size Milky Ways; found in grocery store candy aisle)

Preheat oven to 325 degrees. Line a brownie pan with enough foil to overhang edges by 2 inches. Coat foil with Pam cooking spray. In a mixer on low speed, beat brownie mix, butter, water and egg until combined. Beat on medium speed for 2 minutes. Stir in the Milky Way pieces by hand. Pour batter in pan. Bake 25 minutes at 325 degrees or until center is solid. Remove from oven and cool 15 minutes. Use foil to lift fudge brownies from pan and cool it on a rack. Refrigerate until solid (about 1 hour). Cut into squares.

#218 - Midnight Mocha Brownies

(by Aunt Eileen [Knouse] Carter)

2/3 cup Nestlé's semi-sweet chocolate bits
1/2 cup butter
1 cup + 2 TBSP white sugar
2 eggs
1/4 cup hot water
2 TBSP instant coffee granules
1 tsp. vanilla
1/2 cup flour
1/2 cup Hershey's cocoa
1 tsp. baking powder
Mocha frosting: 3 cups sifted Domino's powdered sugar, 2/3 cup Hershey's cocoa, 1/2 cup butter, 1 tsp. vanilla, 1/3 cup hot water mixed with 2 TBSP instant coffee

granules.

In a saucepan over low heat, melt the 2/3 cup chocolate bits, 1/2 cup butter and pour into mixer bowl. Beat and add 1 cup + 2 TBSP white sugar, and add 2 eggs one at a time. Beat well after each egg is added. Combine 1/4 cup hot water and 2 TBSP instant coffee in a cup or bowl--stir until dissolved. Add coffee mixture to the chocolate mixture (no need to cool). Add 1/2 cup cocoa, 1 tsp. baking powder, 1 tsp. vanilla and 1/2 cup flour and beat well. Pour batter into a greased 9 x 13 x 2 baking pan. Bake at 350 degrees for 15-20 minutes or until toothpick inserted on side comes out clean--do not overbake. Remove from oven and let cool completely. Frosting: in a mixer, beat 1 cup powdered sugar, 2/3 cup cocoa, 1/2 cup butter, 1 tsp. vanilla. In a cup, add 1/3 cup hot water and stir in 2 TBSP instant coffee granules--let cool before adding. Once cooled, add half of the cooled coffee mixture to the frosting mixture in the mixer and beat. Gradually beat in the other 2 cups of powdered sugar and the remaining half of cooled coffee mixture. Beat until frosting is a good consistency for frosting. Frost the cooled brownies.

#219 - Holiday Chocolate Butter Cookies

(by Shirley McNevech)

1/2 cup white sugar
3/4 cup butter, softened
1 egg yolk
1 tsp. almond extract
1 1/2 cups flour
1/4 cup Hershey's cocoa

In a mixer, combine all ingredients EXCEPT flour and cocoa--beat on medium speed until light and fluffy (2-3 minutes). Gradually add flour and cocoa and mix well (2-3 minutes). Bake on greased cookie sheets--drop by rounded teaspoonsful on to cookie sheet. Bake at 375 degrees for 7-9 minutes or until they are set. Remove from oven and cool.

#220 - Peach Cobbler

(by Shirley McNevech)

1 cup Bisquick
1 TBSP softened butter
1/2 cup Domino's brown sugar

1/4 tsp. cinnamon
1/3 cup milk
1 can DelMonte sliced peaches (cut in bite sized pieces--do not drain)

By hand using a fork, mix Bisquick, butter, brown sugar, cinnamon until crumbly. Add the milk and stir with a spoon until smooth. Grease an 8 x 8 x 2 baking dish. Spread batter evenly on the bottom. Pour the pieces of peaches and the juice over the top of the batter. Bake at 400 degrees for 30-35 minutes. You can eat it hot or let it cool first. Serve with vanilla ice cream.

#221 - Pineapple Angelfood Cake

(by Shirley McNevech)

1 box Betty Crocker confetti angelfood cake mix
1 - 20.5 oz. Dole crushed pineapple (do not drain)

In a large bowl, add dry angelfood cake mix and crushed pineapple (including juice). Stir with a spoon until it's completely mixed. Pour batter into an UNgreased 9 x 13 x 2 cake pan. Bake at 325 degrees for 50 minutes. Serve with Cool Whip if desired.

#222 - Wet Bread Pie

(by Shirley McNevech)

1 - 8 inch pie shell (baked)
1 cup bread broken into bite sized pieces
1/2 cup water
1 cup white sugar
3 eggs (separated--reserve egg whites for later)
the juice of 1 large lemon
1 tsp. lemon zest (grate the lemon peel)
2 TBSP butter
3 TBSP white sugar
3 egg whites
1/4 tsp. cream of tartar

Add the 1 cup of bread pieces to a bowl and pour the 1/2 cup water over the bread pieces. In the top of a double boiler (water in bottom pot--if you don't have a double boiler use two pots that fit inside of each other) add the wet bread, 1 cup white sugar, 3 egg yolks, lemon juice, lemon zest, and butter. Cook on medium heat until thick,

stirring occasionally. Pour this mixture into the baked pie crust. In a mixer, combine 3 egg whites, cream of tartar. Beat until foamy, then add the 3 TBSP white sugar and continue beating at your mixer's highest speed until the mixture is stiff. Pour the egg white mixture on top of the pie. Use a spatula to spread the egg whites all the way to all edges of the pie. Using your index finger, start in the center of the egg whites and begin making a small spiral and continue as it gets larger until you get to the edge of the pie (for decoration). Bake at 350 degrees for 15-20 minutes or until the egg whites (meringue) are brown.

#223 - Cream Puff Cake

(by Shirley McNevech)

1 cup water
1/2 cup butter (1 stick)
1 cup flour
4 eggs
1 - 8oz. Cool Whip (thawed)
Hershey's chocolate syrup
4 cups milk
3 small boxes instant Jell-O pudding (vanilla or French vanilla)
1 - 8oz. Philly cream cheese
maraschino cherries

In a medium saucepan, add water and butter and bring to a boil. Remove from heat, and add flour to the water butter mixture--stir by hand until it forms a ball. Allow the ball to cool. Add 1 unbeaten egg at a time to the ball and stir thoroughly. Spread the ball mixture on the bottom and up the sides of a greased 9 x 13 x 2 cake pan. Bake at 400 degrees for 35 minutes. Remove from oven and cool completely. In a mixer, beat milk and pudding mixes together until thickened. Add cream cheese and beat until smooth. Spread the cream cheese mixture on to the cooled crust. Spread the Cool Whip on the top of the cream cheese mixture. Drizzle with chocolate syrup. Drain and slice maraschino cherries into halves, dry them on a paper towel and add to the top of the cake. Refrigerate before serving, and keep refrigerated.

#224 - Hawaiian Slush

(by Donna Ranck - friend)

6oz. Hawaiian punch (frozen concentrate--in grocery store freezer section)
6oz. frozen concentrate pineapple orange juice (same as above)

6oz. rum

Put all ingredients in a blender and add enough ice cubes to fill to the top of the blender. Beat until slushy. Store in freezer until ready to use.

#225 - Earthquake Cake

(by Shirley McNevech)

1 cup chopped pecans
7oz. Baker's angelflake coconut
1 box Betty Crocker German chocolate cake mix
1 stick butter
1 - 8oz. Philly cream cheese
1 lb. Domino's powdered sugar

Grease a 9 x 13 x 2 cake pan. Cover the bottom of the pan with the pecans and the coconut. Prepare the German chocolate cake mix according to box directions. Pour cake batter over coconut and pecans. Melt the butter together with the cream cheese in a saucepan. Stir in the powdered sugar and stir while cooking--this mixture scorches easily so use low heat. Pour this mixture on top of the cake batter. Bake at 350 degrees for 45-60 minutes. Test with a toothpick for doneness. When you remove it from the oven it will have a large crack in the middle--that's why it's called Earthquake Cake.

#226 - Cookie Bars

(by Lynn [Moyer] Simington - friend)

1/2 cup melted butter
1 1/2 cups graham cracker crumbs
1 cup chopped English walnuts
1 cup Nestlé's chocolate bits
1 1/3 cups Baker's angelflake coconut
1 - 15oz. can Eagle brand condensed milk

Pour melted on to bottom of a 9 x 13 x 2 cake pan. Sprinkle graham cracker crumbs evenly over the butter. Sprinkle chopped nuts evenly over the top of the graham cracker crumbs. Scatter chocolate bits over the chopped nuts. Sprinkle the coconut evenly over the chocolate bits. Pour the can of milk evenly over the top of everything.

Bake at 350 degrees for 25 minutes until top is lightly browned. Remove from oven--allow to cool for 15 minutes. Cut into bars.

#227 - Sour Cream Cookies

(by Harriet Weaver - friend)

5 cups sifted flour
2 tsp. baking soda
1 tsp. salt
1 tsp. nutmeg
1 cup butter
2 cups white sugar
4 eggs
1 cup sour cream
1 tsp. vanilla

In a mixer, combine butter, sugar. Add eggs and beat. Add sour cream and beat. Add baking soda, salt, nutmeg and vanilla--beat well. Add flour one cup at a time and mix--if it gets too stiff for mixer, continue adding flour and stirring by hand. Drop teaspoonsful on a greased cookie sheet and sprinkle a little white sugar over the top of each cookie before baking. Bake at 350 degrees for 10-12 minutes or until lightly browned.

#228 - Really Easy Brownies

(by Hannah Garman - friend)

1 box graham cracker crumbs
2 cans Borden's condensed milk
1 - 12oz. bag Nestlé's chocolate bits

In a large bowl, mix all ingredients together using a spoon. Pour batter in a greased 9 x 13 x 2 cake pan. Bake at 350 degrees for 25 minutes. Remove from oven, allow to cool and cut into squares.

#229 - Oreo Cheesecakes

(by Shirley McNevech)

3 - 8oz. packages softened Philly cream cheese
3/4 cup white sugar
3 eggs
1 package Oreo cookies

Place cupcake liners into muffin tins. Place one Oreo cookie on the bottom of each cupcake liner. In a mixer, beat the cream cheese, add the sugar and mix until smooth. Add eggs one at a time, beating after each egg. Mix until smooth. Spoon batter over each Oreo cookie in the cupcake liners until they are each 3/4 full. Bake at 350 degrees for 15-20 minutes or until the center of each cupcake is almost set. Remove from oven, cool completely and refrigerate overnight before serving. They can be drizzled with melted chocolate or Cool Whip if desired. Keep refrigerated.

#230 - Chewy Brownie Cookies

(by Shirley McNevech)

2/3 cup Crisco
1 1/2 cups firmly packed Domino's dark brown sugar
1 TBSP cold tap water
1 tsp. vanilla
2 eggs
1 1/2 cups flour
1/3 cup Hershey's cocoa
1/4 tsp. baking soda
1/2 tsp. salt
1 - 12oz. package Nestlé's 12 oz. chocolate bits

In a mixer on medium speed, combine Crisco, brown sugar, water, and vanilla. Add the eggs and mix well. Add baking soda, salt, cocoa and slowly add flour. Mix at low speed until blended. Remove from mixer and stir in chocolate bits with a spoon. Drop teaspoonsful on greased cookie sheets and bake at 375 degrees for 7-9 minutes or until cookies are set--ONLY bake one sheet of cookies at a time and do not overbake. After removing cookie sheet from oven, allow cookies to cool a few minutes before removing them.

#231 - Garlic Bread

(by Shirley McNevech)

1 stick of butter, softened
2 TBSP grated Parmesan cheese
2 TBSP McCormick's garlic and Italian herb seasoning
1 loaf French or Italian bread

By hand in a bowl, mix butter, garlic/Italian seasoning and Parmesan cheese until well blended. Cut the bread in 1" slices but do not cut all the way through the bottom of the loaf. Spread the garlic mixture on both sides of each slice. Wrap entire loaf in foil and place on a cookie sheet. Bake at 400 degrees for 10 minutes. To serve, tear off the slices from the loaf.

#232 - Chocolate Covered Cherry Cake

(by Shirley McNevech)

1 box Duncan Hines devil 's food cake mix
1 - 21oz. can cherry pie filling
2 large eggs
1 tsp. pure almond extract

In a mixer, combine all ingredients and beat on low for 1 minute. Stop the mixer and scrape down the sides of the bowl with a rubber spatula. Increase speed to medium and beat 2 minutes more. The batter should look thick and well blended. Grease a 13 x 9 x 2 cake pan and place oven rack in the center of the oven. Preheat oven to 350 degrees. Pour batter into cake pan and smooth the top with a spatula. Place the cake in the oven and bake at 350 degrees for 30-35 minutes--test with a toothpick for doneness. Remove cake from oven and cool on wire rack. Use our icing recipe #2 for vanilla icing.

#233 - Lemon Cheesecake

(by Dot [Schuck] Amerman - friend)

1 - 8oz. Philly cream cheese
1 - 3.5 oz. box lemon Jell-O instant pudding
2 cups milk
1 - Pre-made graham cracker crust
graham cracker crumbs (optional)

In a mixer, beat cream cheese until smooth. Blend in 1/2 cup of milk and beat. Add

pudding mix and the remainder of the milk and beat. Pour batter into graham cracker crust. If you want, you can sprinkle some graham cracker crumbs over the top. Refrigerate overnight before serving. Keep refrigerated.

#234 - Springform Cheesecake

(by Shirley McNevech)

3 - 8oz. packages Philly cream cheese
3/4 cup white sugar
1/4 cup white sugar
6 egg whites
1 TBSP vanilla
1 springform pan
1 cup graham cracker crumbs
1/4 cup graham cracker crumbs
1/4 cup white sugar
1/2 TBSP cinnamon
1/4 lb. melted butter (1 stick)
8oz. Breakstone's sour cream
1/8 cup white sugar
1/2 TBSP vanilla

In a mixer, combine 3 packages cream cheese, 3/4 cup white sugar, and 1 TBSP vanilla--beat well. In a separate mixing bowl, beat 6 egg whites with 1/4 cup white sugar--beat until they are very stiff. Add the egg white mixture to the cream cheese mixture and beat well. Set the cheesecake batter aside. Crust--in a bowl by hand, add 1 cup graham cracker crumbs, 1/8 cup white sugar, 1/2 TBSP cinnamon, and the 1/4 lb. (one stick) of melted butter. Mix well by hand, then press crust mixture into a well greased springform pan. Do not prebake crust. Pour cheesecake batter into crust and bake at 350 degrees for 30 minutes. While it's baking, make the sour cream topping in a separate bowl by hand--add 8oz. sour cream, 1/8 cup white sugar, 1/2 TBSP vanilla and stir together with a spoon. After cheesecake is baked, remove from oven and preheat oven to 475 degrees. Spread the sour cream topping over the top of the cheesecake and sprinkle 1/4 cup graham cracker crumbs over the top. Bake at 475 degrees for 5 minutes. Remove from oven--cool. Refrigerate overnight before serving.

#235 - Dirt Cake

1 - 8" Flower Pot (new)
1 garden trowel (new)
gummy worms
plastic flowers (new or washed)
16 oz. Oreo cookies
1/2 cup Butter, softened
8 ounces Philly cream cheese, softened
1 cup Domino's powdered sugar
1 tsp. vanilla
2 - boxes Jell-O Instant Chocolate Fudge pudding
3 cups milk
12 oz. Cool Whip -- thawed

Crush the cookies fine to resemble potting soil and set aside. Cream the butter, cream cheese, sugar and vanilla until the mixture is smooth. Set aside. Combine the pudding mix and milk until well blended, then fold in the Cool Whip. Gently fold the cream cheese and pudding mixtures together. Layer 1/3 of the cookie crumbs followed by 1/2 of the pudding mixture, 1/3 of the crumbs, the rest of the pudding mixture and topping with the remaining cookie crumbs. Refrigerate 10 to 12 hours. About half an hour before serving, remove from the refrigerator and decorate with flowers and worms. Serve by digging out portions with the trowel.

#236 - Orange Drop Cookies

(by Shirley McNevech)

2/3 cup Crisco
1 egg
2 TBSP grated orange rind
1/2 tsp. baking soda
1/2 tsp. salt
3/4 cup white sugar
1/2 cup orange juice squeezed from the fresh orange that you used to get the rind from
2 cups flour
1/2 tsp. baking powder

Heat oven to 400 degrees. In a mixer, combine Crisco, white sugar and egg thoroughly. Add orange juice, orange rind and beat. Add baking soda, salt, baking powder, and flour--mix well. Drop by rounded teaspoonsful about 2" apart from each

other on a greased cookie sheet. Bake at 400 degrees 8-10 minutes or until cookies are brown on the edges.

#237 - Pistachio Bundt Cake

(by Shirley McNevech)

1 box Duncan Hines yellow cake mix
1 - 3.5oz. box Jell-O instant pistachio pudding
4 eggs
1 cup cold water
1/2 cup canola oil
1/2 tsp. almond extract OR vanilla

In a mixer, combine cake mix, pudding mix, eggs, oil, water, and almond extract OR vanilla. Beat until smooth. Pour batter into a greased bundt cake or angelfood cake pan. Bake at 350 degrees for 50 minutes. Remove from oven and cool for 15 minutes, then remove from pan. When cool, sprinkle top and sides with powdered sugar (or substitute your favorite glaze if you wish).

#238 - Hawaiian Bread

(by Shirley McNevech)

1 - 12.5 oz. can Dole crushed pineapple (undrained)
1 - 10oz. Baker's angelflake coconut
4 eggs, beaten
1 1/2 cups white sugar
4 cups flour
2 tsp. salt
2 tsp. baking soda

In a large bowl, combine pineapple, coconut, beaten eggs, sugar, flour, salt and baking soda. Mix thoroughly. Put batter into a greased loaf pan and bake at 325 degrees for 1 hour. Remove from oven, allow to cool for 15 minutes, then remove from pan. Slice.

#239 - Ham and Cheese Casserole

(by Shirley McNevech)

2 cups cooked ham (diced)
1 small chopped onion
2 cups dry macaroni
1 TBSP cornstarch
2 fresh tomatoes (diced)
2 cups shredded sharp cheese
4 cups milk
2 slices of bread broken in bite sized pieces

Cook macaroni according to package directions. Set aside. Dice the ham, chop onion, and dice tomatoes. Make cheese sauce by heating 3 1/2 cups milk and stirring in shredded cheese until melted. In a cup, add 1/2 cup of milk and 1 TBSP cornstarch--stir until mixed. Add cornstarch mixture to the cheese mixture and stir until it thickens. In a greased 2 qt. casserole, add ham, onion, tomatoes, macaroni and mix them together. Pour cheese sauce over the top. Add bread pieces to the top. Bake uncovered at 350 degrees for 40-60 minutes.

#240 - Peanut Butter Brownie Cupcakes

(by Shirley McNevech)

1 - 17.6 oz. package brownie mix with milk chocolate chunks
3 eggs
1/2 cup sour cream
1/3 cup canola oil
9 unwrapped mini-Reese's Peanut Butter Cups
1/4 cup Jif creamy peanut butter
1 - 16oz. can vanilla frosting
Multi-colored sprinkles (optional)

Pre-heat oven to 350 degrees. Line 9 muffin holes in 2 muffin tins with cupcake liners. At medium speed, beat brownie mix, eggs, sour cream, and canola oil until light and fluffy (3 minutes). Evenly divide the batter among the 9 cupcake liners. Place one unwrapped peanut butter cup in the center of each cupcake on top. Bake 25 minutes or until inserted toothpick comes out clean. Remove from oven and cool. Stir peanut butter into the can of vanilla frosting. Frost cupcakes and add sprinkles.

#241 - No Bake Peanut Butter Cookies

(by Shirley McNevech)

1/3 cup Hershey's cocoa
2 cups white sugar
1 stick Parkay margarine
1/2 cup milk
1 tsp. vanilla
1/2 cup Jif peanut butter (smooth, not chunky)
3 cups quick Quaker oats oatmeal

In a medium saucepan, add cocoa, white sugar, Parkay and milk--stir and bring to a boil over medium heat--boil for 1 minute after bringing to a boil--stir constantly. Remove from heat and add vanilla and peanut butter. Beat with a spoon until smooth. Stir in the oatmeal. Drop teaspoonsful on wax paper or saran wrap. When cool, store in airtight containers.

#242 - Whipped Sweet Potato Bake

(by Shirley McNevech)

3- 15 oz. cans sweet potatoes (drained)
1/2 stick Parkay or butter (melted)
1 tsp. McCormick ground cinnamon
1/4 tsp. McCormick ground nutmeg
1/2 tsp. salt
3 cups Jet Puffed miniature marshmallows

Preheat oven to 350 degrees. In a mixer, combine sweet potatoes, melted butter, cinnamon, salt, and nutmeg--beat on medium speed until well blended. Grease a 1.5 quart baking dish with Pam. Pour the sweet potato mixture into the baking dish and top with the marshmallows. Bake at 350 degrees for 15-20 minutes or until the sweet potato mixture is heated through and marshmallows are lightly browned.

#243 - Chocolate Oreo Cookie Cake

(by Shirley McNevech)

2 cups sugar (1 white, 1 dark brown--Domino Brand)
1/2 cup Parkay Margarine (1 stick)

2 eggs
1/2 cup Hershey Cocoa
1 TBSP vanilla
Pinch of salt
1 TBSP baking soda (Arm & Hammer brand)
1 cup buttermilk (or powdered buttermilk--follow directions on label to equal 1 cup buttermilk)
2 cups sifted flour (measure flour before you sift it!)
1/2 cup boiling water
1 cup coarsely crushed Oreo cookies
Vanilla frosting (ingredients listed after recipe)

Beat Parkay margarine and sugar until creamy. Add eggs, vanilla, salt, and cocoa. Mix baking soda in buttermilk until it starts to fizz. Pour buttermilk into batter. Stop mixer and add flour. Mix until smooth, about 3 minutes. Add boiling water and mix. In a Ziploc bag, coarsely crush Oreo cookies until you have enough for 1 cup--take out 3 TBSP of crushed Oreo cookies to use later in the frosting. Stir the rest of the 1 cup crushed Oreo cookies into the cake batter. Pour batter into long cake pan 13 by 9 by 2. Bake at 375 degrees for 35 minutes. Test if it's done using a toothpick. If toothpick comes out clean, it's done. If it doesn't come out clean, leave in a few more minutes and retest. Frosting: 1/2 box Domino's Powdered Sugar (1 lb. size); 1 stick Parkay margarine; 2 tsp. imitation vanilla; 1.5 TBSP milk. Feed in mixer. The longer you beat it the creamier it gets. When finished making frosting, stir in the 3 TBSP of crushed Oreos that you had set aside. Frost cake when it is cool. You can add more crushed Oreos to the top for decoration if you wish.

#244 - Oven Baked Chicken Parmesan

(by Shirley McNevech)

4 boneless/skinless chicken breast halves
1 egg, slightly beaten with a fork
3/4 cup Italian seasoned bread crumbs
1 - 26-28oz. jar Ragu pasta sauce (room temperature)
1 cup shredded mozzarella cheese

Pre-heat oven to 400 degrees. Dip chicken in the beaten egg and roll chicken in the bread crumbs, coating well. Spray a 13 x 9 x 2 glass baking dish with Pam. Arrange chicken in the dish. Bake uncovered at 400 degrees for 20 minutes. Test chicken to make sure it's no longer pink--return to oven a few more minutes if still pink. Remove from oven and pour pasta sauce over the chicken. Top with the mozzarella cheese. Return to oven and bake an additional 10 minutes at 400 degrees.

#245 - Whole Wheat Soda Bread

(by Shirley McNevech)

1 cup flour
2 TBSP Domino's dark brown sugar
1 tsp. baking soda
1/2 tsp. salt
2 TBSP cold butter or margarine
2 cups whole wheat flour
1/2 cup Quaker old fashioned oats
1 1/2 cups buttermilk

Preheat oven to 375 degrees. Grease a cookie sheet. By hand in a large bowl, combine flour, brown sugar, baking soda and salt. Mix well. Add butter and mix with your hands. Stir in the whole wheat flour and the oats. In the center of the dough, make a large hole and pour buttermilk in the hole. Mix the dough and buttermilk with a fork until well blended. Drop the dough on to a floured countertop. Knead the dough for 1 minute. Shape dough into a ball and place on the cookie sheet. Flatten out the dough into a 6" circle. Use a knife and cut a cross into the top of the loaf. Bake at 375 degrees for 40 minutes or until brown.

#246 - Tuna Rice Casserole

(by Shirley McNevech)

2 - 6oz. cans tuna (drained)
1 - 10oz. package frozen peas (cooked according to package directions and drained)
3 cups cooked rice (cooked according to package directions and drained)
3/4 cup water
1 - 10oz. can Campbell's cheddar cheese soup
2 slices of bread

In a large bowl, combine tuna, cooked peas, and cooked rice--mix well with a spoon. In a separate bowl, combine the cold cheddar cheese soup and water. Pour cheese soup mixture on top of tuna mixture and mix with a spoon. Pour everything into a greased casserole dish. Break up two slices of bread into bite sized pieces and place on top of casserole. Bake uncovered at 400 degrees for 20 minutes.

#247 - Tuna Noodle Casserole

(by Shirley McNevech)

2 - 10.75oz. cans Campbell's cream of mushroom soup
1 cup milk
2 cups frozen peas
2 - 12oz. cans tuna (drained)
4 cups of hot (cooked) medium egg noodles (cooked according to package directions)
2 slices of bread broken in bite sized pieces
1 TBSP melted butter

Stir milk, peas, soup, tuna and noodles together in a bowl using a spoon. Pour into greased 3 qt. casserole. Add bread crumbs to the top. Sprinkle the melted butter over the top of the bread crumbs. Bake at 400 degrees for 30 minutes.

#248 - Impossible Tuna Pie

(by Shirley McNevech)

1 - 6.5 oz. can drained tuna
1 cup shredded sharp cheese
1 - 3oz. package Philly cream cheese, cut into small pieces
1/2 medium onion (chopped)
2 cups milk
1 cup Bisquick
4 eggs
3/4 tsp. salt

Grease a 10" x 1.5" pie plate. In a bowl using a spoon, combine tuna, sharp cheese, cream cheese, and onion. Pour this mixture into the greased pie plate. In a blender, beat milk, Bisquick, eggs and salt--beat for 15 seconds on high. Pour this batter on top of the tuna mixture. Bake at 400 degrees for 35-40 minutes. Test with a knife--if inserted knife comes out clean, it's done.

#249 - Quick Ginger Bread

(by Shirley McNevech)

2 cups Bisquick
1 1/4 cups white sugar
2 TBSP ground ginger
1/2 cup milk
1/4 cup Brer Rabbit molasses
2 TBSP melted butter
2 eggs
Cool Whip

Preheat oven to 350 degrees. Grease a 13 x 9 x 2 cake pan. In a large bowl, combine Bisquick, white sugar and ginger. In a separate bowl, mix milk with molasses and then beat in butter and eggs with molasses and milk. Add the molasses mixture to the Bisquick mixture and stir with a spoon until blended and smooth. Pour batter into cake pan and bake at 350 degrees about 25 minutes (or until inserted toothpick comes out clean). Serve with Cool Whip.

#250 - Ham and Mushroom Casserole

(by Shirley McNevech)

2 TBSP butter
1 cup sliced fresh mushrooms
2 - 10.75oz. cans Campbell's cream of mushroom soup
3/4 cup milk
1 1/2 cups cooked ham (cubed)
6 hard boiled eggs (sliced or quartered)
toast or Chinese noodles

Sautee the mushrooms in the 2 TBSP butter for 5 minutes. In a saucepan, heat mushroom soup and milk together--when it's hot, add and stir in the sautéed mushrooms, cubed ham--cook for a few minutes until entire mixture is hot. Add the sliced hard boiled eggs last. Serve over toast or Chinese noodles.

END OF VOLUME ONE

Index

Cakes:

- #1 - Chocolate Cake (page 1)
- #3 - Shoo Fly Cake (page 2)
- #5 - Ugly Duckling Cake (page 3)
- #11 - Banana Cake (page 6)
- #22 - Watergate Cake (page 13)
- #27 - Tandycakes Cake (page 17)
- #30 - Milky Way Wonder Cake (page 18)
- #55 - Wet Chocolate Cake--no eggs (page 33)
- #57 - Oatmeal Cake (page 34)
- #60 - Fruit Cocktail Cake (page 36)
- #61 - No Name Cake (page 37)
- #64 - Raisin Cake (page 38)
- #65 - Pineapple Upside-down Cake (page 39)
- #66 - Dump Cake (page 39)
- #74 - Snowball Cake (page 44)
- #80 - Carrot Cake (page 47)
- #83 - Éclair Cake (page 48)
- #86 - Pumpkin Cake (page 50)
- #103 - Pound Cake (page 58)
- #110 - Strawberry Shortcake (page 61)
- #116 - Lemon Cake (page 64)
- #137 - Pound Cake (page 75)
- #138 - German Apple Cake (page 75)
- #143 - Mandarin Orange Supreme Cake (page 78)
- #144 - Rhubarb Cake (page 78)
- #146 - Busy Day Cake (page 79)
- #154 - Ambrosia Cake (page 82)
- #156 - Seven Up Cake (page 83)

- #159 - Pineapple Dream Cake (page 85)
- #163 - Pumpkin Pie Cake (page 87)
- #166 - Pecan Pie Cake (page 88)
- #169 - Pineapple Crush Cake (page 90)
- #179 - Nightmare Cake (page 94)
- #182 - Hummingbird Cake (page 96)
- #183 - Italian Love Cake (page 97)
- #185 - Turtle Cake (page 98)
- #190 - Applesauce Cake (page 100)
- #197 - Red Velvet Cake (page 104)
- #202 - White Cake (page 107)
- #213 - Super Moist Chocolate Cake (page 112)
- #214 - Chocolate Sheet Cake (page 113)
- #216 - Fresh Apple Cake with Caramel Glaze (page 114)
- #221 - Pineapple Angelfood Cake (page 117)
- #223 - Cream Puff Cake (page 118)
- #225 - Earthquake Cake (page 119)
- #232 - Chocolate Covered Cherry Cake (page 122)
- #235 - Dirt Cake (page 124)
- #237 - Pistachio Bundt Cake (page 125)
- #243 - Chocolate Oreo Cookie Cake (page 127)

Cheesecakes:

- #16 - Pineapple Cheesecake (page 10)
- #54 - New York Style Cheesecake (page 33)
- #198 - Jell-O Cheesecake (page 105)
- #233 - Lemon Cheesecake (page 122)
- #234 - Springform Cheesecake (page 123)

Brownies and Cupcakes:

- #25 - Chocolate Cream Cheese Cupcakes (page 16)
- #87 - Mini Cheesecakes (page 50)
- #153 - Pineapple Cheesecake Cupcakes (page 82)
- #170 - Cocoa Cupcakes (page 90)
- #201 - Quick Fudge Brownies (page 106)
- #207 - Black Bottom Cupcakes (page 109)
- #215 - Chocolate Rocky Road Brownies (page 113)
- #217 - Milky Way Fudge Brownies (page 115)
- #218 - Midnight Mocha Brownies (page 115)
- #228 - Really Easy Brownies (page 120)
- #229 - Oreo Cheesecakes (page 120)
- #240 - Peanut Butter Brownie Cupcakes (page 126)

Pies:

- #33 - Homemade Country Pie Crust (page 21)
- #34 - Apple Pie (page 22)
- #73 - Strawberry Pie (page 43)
- #79 - Peanut Butter Pie (page 46)
- #105 - Lemon Sponge Pie (page 59)
- #108 - Pumpkin Pie (page 60)
- #111 - Amazing Coconut Pie (page 62)
- #112 - Impossible Pumpkin Pie (page 62)
- #113 - Crumb Pie (page 63)
- #114 - Pecan Pie (page 63)
- #130 - Mock Graham Cracker Cheese Pie (page 71)
- #142 - Sweet Potato Pie (page 77)
- #147 - Strawberry Rhubarb Pie (page 79)
- #209 - Pumpkin Swirl Pie (page 110)
- #222 - Wet Bread Pie (page 117)

Icings/Frostings:

#2 - Icing/Frosting for Cakes and Cookies (page 1)

#115 - Brown Sugar Icing (page 64)

#149 - Pudding Cake Frosting (page 80)

#171 - Whipped Cream Icing (page 91)

#180 - Peanut Butter Icing (page 95)

#187 - Vanilla/Chocolate Frosting (page 98)

Fudge and Candies:

#4 - Peanut Butter Fudge/Chocolate Peanut Butter Fudge (page 2)

#10 - Microwave Fudge (page 6)

#45 - Chocolate Fudge (page 28)

#58 - Cream Cheese Mints (page 35)

#89 - Fantasy Fudge (page 51)

#93 - Homemade Peanut Brittle (page 53)

#106 - Homemade Caramels (page 59)

#128 - Quick Microwave Fudge (page 70)

Breads:

#6 - Raisin Casserole Bread (page 4)

#12 - Banana Tea Bread (page 7)

#38 - Red Lobster Cheese/Garlic Biscuits (page 24)

#56 - French Toast (page 34)

#63 - Blueberry Bread (page 38)

#120 - Pumpkin Bread (page 66)

#122 - Blueberry Muffins (page 67)

#199 - Scratch Blueberry Muffins (page 105)

#200 - Zucchini Bread (page 106)

#231 - Garlic Bread (page 121)

#238 - Hawaiian Bread (page 125)

#245 - Whole Wheat Soda Bread (page 129)

#249 - Quick Ginger Bread (page 130)

Entrees:

#23 - Pierogies (page 13)

#24 - Chicken Salad (page 15)

#31 - Homemade Polish Pigeons (page 19)

#39 - Krispy Baked Chicken (page 24)

#50 - Easy BBQ/Sloppy Joes (page 30)

#69 - Ham Loaf (page 41)

#70 - Supreme Beef Lasagna (page 41)

#88 - Salmon Cakes (page 51)

#91 - Creamy Fettuccini Alfredo (page 52)

#94 - Meatloaf (page 53)

#117 - Cantonese Bake (page 64)

#118 - Swiss Steak (page 65)

#119 - Vegetable Pizza (page 65)

#158 - Baked Bean Casserole (page 84)

#167 - Sweet Potato Casserole (page 89)

#175 - Three Corn Casserole (page 93)

#177 - Hamburger Noodle Bake (page 94)

#188 - Leprechaun Casserole (page 99)

#196 - Chicken Divan (page 103)

#208 - Haluskie (page 110)

#239 - Ham and Cheese Casserole (page 126)

#242 - Whipped Sweet Potato Bake (page 127)

#244 - Oven Baked Chicken Parmesan (page 128)

#246 - Tuna Rice Casserole (page 129)

#247 - Tuna Noodle Casserole (page 130)

#248 - Impossible Tuna Pie (page 130)

#250 - Ham and Mushroom Casserole (page 131)

Side Dishes:

- #8 - Potato Salad (page 5)
- #9 - Macaroni Salad (page 5)
- #15 - Layered Salad (page 9)
- #28 - Deviled Eggs (page 18)
- #29 - Egg Salad (page 18)
- #42 - Microwave Baked Corn (page 26)
- #49 - Pasta Salad (page 30)
- #68 - Corn Fritters (page 40)
- #77 - Fried Potatoes (page 45)
- #78 - Spring Onion Baked Potatoes (page 46)
- #82 - Scalloped Potatoes (page 48)
- #96 - Aldine Baked Beans (page 54)
- #97 - Baked Lima Beans (page 55)
- #98 - Baked Pork and Beans (page 55)
- #99 - Three Bean Salad (page 56)
- #100 - Broccoli Salad (page 56)
- #101 - Creamy Crab Dip (page 57)
- #104 - Filling (page 58)
- #123 - Broccoli Casserole (page 67)
- #124 - Candied Sweet Potatoes (page 68)
- #132 - Bacon Wrappers (page 72)
- #133 - Bread and Butter Pickles (page 72)
- #139 - Freezer Pickles (page 76)
- #141 - Broccoli Slaw (page 77)
- #145 - Microwave Scalloped Potatoes (page 78)
- #148 - Edison Celery Seed Salad Dressing (page 80)
- #151 - Cucumber Salad (page 81)
- #157 - Frozen Cabbage Slaw (page 84)
- #162 - Broccoli Cauliflower Salad (page 86)
- #174 - Cranberry Salad (page 92)

- #178 - Cranberry Relish (page 94)
- #184 - Pineapple Salad (page 97)
- #204 - Quick Pigs in a Blanket (page 108)
- #205 - Super Scalloped Potatoes (page 108)

Puddings:

- #7 - Rice Pudding (page 4)
- #17 - Apple Pudding (page 10)
- #53 - Raspberry Pudding (page 32)
- #176 - Peach Pudding (page 93)
- #186 - Pumpkin Pudding (page 98)

Misc.:

- #35 - Baked Pretzel Snacks (page 23)
- #36 - Snack Crackers (page 23)
- #95 - Pimento Cheese Spread (page 54)
- #140 - Sweet Ritz Cracker Snack Mix (page 76)

Cookies and Cookie Bars:

- #14 - Sugar Cookies--drop or cutouts (page 8)
- #40 - Cream Cheese Cookies (page 25)
- #41 - Soft Molasses Cookies (page 25)
- #44 - Rice Krispie Treats (page 27)
- #47 - Snickerdoodles (page 29)
- #48 - Easy Sugar Cookies--soft (page 29)
- #51 - Drop Cookies (page 31)
- #59 - Chocolate Chip Cookies (page 36)
- #62 - Pineapple Cookies (page 37)
- #67 - Whoopie Pies (page 40)
- #71 - Kiddie Cookies (page 42)

#72 - Oatmeal Crisps--Icebox Cookies (page 43)
#76 - Pineapple Coconut Cookies (page 45)
#81 - Peanut Butter Cookies (page 47)
#90 - Chocolately Butterscotch Treats (page 52)
#92 - Magic Cookie Bars (page 52)
#102 - Pumpkin Cookies (page 57)
#121 - Hard Sugar Cookies (page 66)
#125 - Ginger Snaps (page 68)
#126 - Peanut Butter Blossoms (page 69)
#127 - Mrs. Fields Chocolate Chip Cookies (page 69)
#129 - Double Chocolate Cookies (page 70)
#134 - Coconut Washboard Cookies (page 73)
#135 - Pecan Crispies (page 73)
#136 - Butterscotch Bars (page 74)
#164 - White Chocolate Macadamia Nut Cookies (page 87)
#165 - Quick Cookies (page 88)
#172 - Sugar Cookies (page 91)
#181 - Jam Striped Cocoa Bars (page 95)
#189 - Pumpkin Whoopie Pies (page 99)
#191 - Butterscotch Icebox Cookies (page 101)
#193 - Grape Cookies (page 102)
#206 - Russian Tea Cookies (page 109)
#210 - Lemon Rounds (page 111)
#211 - Starlight Mint Surprise (page 111)
#212 - Chocolate Butterscotcheroos (page 112)
#219 - Holiday Chocolate Butter Cookies (page 116)
#226 - Cookie Bars (page 119)
#227 - Sour Cream Cookies (page 120)
#230 - Chewy Brownie Cookies (page 121)
#236 - Orange Drop Cookies (page 124)
#241 - No Bake Peanut Butter Cookies (page 127)

Beverages:

#20 - Party Punch (page 12)

#224 - Hawaiian Slush (page 118)

Desserts:

#13 - Pecan Nut Cups (page 8)

#18 - Strawberry Salad (page 11)

#19 - Heaven (page 11)

#21 - Philly Cheese Balls (page 12)

#26 - Funnel Cakes (page 16)

#37 - Knox Jell-O Blocks (page 24)

#52 - Easy Sticky Buns (page 31)

#75 - Lemon Flip (page 44)

#84 - Cherry Flip (page 49)

#85 - Lemon Squares (page 49)

#107 - Peach Kuchen (page 60)

#131 - Blueberry Lemon Squares (page 71)

#150 - Watergate Salad (page 80)

#152 - Apple Crisp (page 81)

#155 - Cinnamon Flop (page 83)

#160 - Pastry and Cheese (page 85)

#161 - Homemade Vanilla Ice Cream (page 86)

#168 - Cherry Crisp (page 89)

#173 - Easy Drop Danish Pastry (page 92)

#192 - Apple Fritters (page 101)

#194 - Layered Chocolate Dessert (page 102)

#195 - Layered Lemon Dessert (page 103)

#203 - Strawberry Pretzel Salad (page 107)

#220 - Peach Cobbler (page 116)

Soups:

#32 - Chili (page 20)

#43 - Beansoup (page 27)

#46 - Chicken Noodle Soup (page 28)

#109 - Potato Soup (page 61)
