

"GOODIES FROM THE GALS"
Christmas 1986

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CHEESE BALL

5 oz Roquefort cheese
2 packages cream cheese (3 oz size)
5 oz cheddar cheese (soft)
Juice of 1 onion
1 tablespoon Worcestershire sauce
 $\frac{1}{2}$ pound pecans

Mix all except nuts with electric mixer
Add $\frac{1}{2}$ of pecans chopped fine
Form into a ball and refrigerate overnight
Remove 1 $\frac{1}{2}$ hours before serving
With rolling pin crush remaining nuts and add 2
teaspoons chopped parsley
Roll cheese ball in these
Decorate top with holly and serve with crackers

Leslie Eichelberg

CHEESEBALL WITH EVERYTHING

2 cups shredded Swiss cheese
2 cups shredded cheddar cheese
1 8-oz. package cream cheese, softened
½ cup dairy sour cream
½ cup finely chopped onion
1 2-oz. jar diced pimiento
2 T. sweet pickle relish
10 slices bacon, crisp-cooked, drained and crumbled
½ cup finely chopped pecans
Dash salt
Dash pepper
½ cup snipped parsley
1 T poppy seed
Assorted crackers

Let Swiss and cheddar cheeses come to room temperature. In a large mixer bowl, beat together cream cheese and sour cream till fluffy. Beat in Swiss cheese, cheddar cheese, onion, undrained pimiento, pickle relish, half of the bacon, ½ cup of the pecans, salt, and pepper. Cover and chill till firm. Shape into 1 large or 2 small balls on waxed paper.

In a small bowl combine remaining bacon, pecans, parsley, and poppy seed. Turn mixture out onto clean sheet of waxed paper. Roll cheese ball in seed mixture to coat. Wrap and chill. Let stand 30 minutes at room temperature before serving. Serve with crackers. Makes 2 small or 1 large cheeseball.

Candy Boria

COCKTAIL RYE APPETIZERS

1 large package cream cheese
2 egg yolks
Chopped onion (enough to season)
1 loaf cocktail rye bread

Mix cream cheese, egg yolks, and onion. Butter each slice of bread and spread cheese mixture on each slice. Broil in oven until cheese is slightly brown and bubbly. Serve hot.

Jan Pasma

CRAB-SWISS CRISPS

1 can (7½ oz) crab, drained and flaked
1½ tablespoons sliced green onion
1½ cup shredded swiss cheese
½ cup mayonnaise
1 teaspoon lemon juice
½ teaspoon curry powder

36 crisp round crackers (London Melba)

In a 1 quart mixing bowl, combine all ingredients except crackers. Just before serving, spread 1 teaspoon filling on each cracker. Garnish each with parsley. Arrange 10 to 12 crackers in a circle on glass plate or waxed paper. Cook on HIGH 45 seconds to 1 minute, rotating dish one-quarter turn halfway through cooking time. Serve hot.

Makes 36 appetizers.

SHRIMP OR OLIVES IN BACON BLANKETS

18 large uncooked shrimp or
18 large stuffed olives - drained

Place shrimp (olive) on bacon. Roll up and secure with wooden pick. Place 10 at a time on paper towel-lined plate. Cover with paper towel. Microwave 5 to 6 minutes on HIGH or until bacon is crisp.

NOTE: Bacon right from refrigerator is easier to handle.

NOTE: Appetizers can be cooked on microwave roasting rack, covered loosely with a paper towel.

Deanna House
Sharon Colwell

FIRST DOWN CHEESE SPREAD

(I make this on New Year's Day for munching during the bowl games.)

2 (8-oz.) pkgs. cream cheese, softened
10 oz. extra-sharp cheddar cheese, shredded
1 (4 1/2 oz.) can deviled ham
2 tsp. grated onion
Chopped nuts
Pimento strips

Combine cream cheese and cheddar cheese, mixing at medium speed on electric mixer until well blended. Add ham and onion; mix well. Chill. Form into football shape; top with nuts and pimento to resemble football. Serve with crackers.

Variation: Omit nuts and pimento. Add 2 T. milk to cream cheese and cheddar cheese in saucepan; stir over low heat until smooth. Stir in ham and onion. Serve warm.

Laurie Burke

HAM AND PINEAPPLE KABOBS

½ cup honey
½ cup firmly packed brown sugar
½ cup barbecue sauce
24 1-inch cubes cooked ham
1 can (8 oz) pineapple chunks, drained

Combine honey and brown sugar in 2-cup measure. Stir to soften sugar. Microwave 1 minute on HIGH or until boiling. Add barbecue sauce. Microwave 30 seconds on HIGH or until boiling.

Alternate ham cubes and pineapple chunks on wooden picks. Dip in sauce. Arrange on paper towel-lined plate. Microwave on HIGH or until hot.

NOTE: Leftover sauce may be saved and used again

ITALIAN STUFFED MUSHROOMS

8 oz fresh, uniform size mushrooms, cleaned
½ pound ground sausage, cooked and drained
2 tablespoons catsup
1/8 teaspoon oregano
Dash garlic powder
2 tablespoons snipped fresh parsley
Grated Mozzarella cheese

Remove stems from mushrooms and sauté in small amount of butter. Cool, label and freeze for use in a cooked dish later.

Mix cooked sausage, catsup, oregano and garlic powder in measure or small bowl. Microwave 1 minute on HIGH. Fill caps. Sprinkle parsley on filling. Top with grated cheese. Place 10 to 12 on plate. Depending on size of mushrooms, Microwave 1 min 30 sec to 3 minutes using 3/4 power. Rotate plate for even cooking.

If you have HIGH power, Microwave 1-2 minutes on HIGH watching carefully.

Deanna House
Sharon Colwell

HOT SAUSAGE BALLS

An easy hors d'oeuvre--one ready to bake from the freezer.

1 pound "Hot" pork sausage
2 cups grated cheddar cheese
3 cups Bisquick (scant)

Mix ingredients together using hands. Shape into balls the size of walnut. Freeze on a cookie sheet and then place in a plastic bag.

When needed, preheat oven to 425°. Remove from freezer and place on broiler rack or other type rack. Bake 20 to 25 minutes until golden brown. Serve immediately.

Sharon Colwell

WATER CHESTNUTS IN BACON (Hors d'oeuvre)

1 can water chestnuts, cut in quarters
1 lb bacon sliced in thirds

Wrap bacon around chestnuts, securing with toothpicks. Bake at 350° for 30 minutes on foil lined cookie sheet. Pour off grease. (At this point you may store for finishing or freeze them for a later date)

When ready to serve, drizzle with sauce and reheat at 350° -- about 20 minutes

Sauce:

½ cup catsup
½ cup granulated sugar

Sharon Colwell

STUFFED PRUNES

Season cream cheese with generous portion of chopped chutney. Stuff a pitted prune. Partially cook bacon, using a half slice to wrap around the prune. Broil until bacon is done and slightly crisp.

Sharon Colwell

MINI MEATBALLS

1 pound lean ground beef
1 tablespoon instant minced onion
1 tablespoon parsley flakes
1½ teaspoon salt
1/8 teaspoon allspice
pinch of cloves
½ teaspoon garlic salt
½ cup dry bread crumbs
1 egg
2 tablespoons milk

Combine all ingredients in a large mixing bowl. Form into one-inch meatballs. Place 8 to 10 on a paper towel-lined plate. Cover with paper towel to prevent splatter. Meatballs may be refrigerated and cooked just before serving. To cook: Microwave 2½ - 3 minutes on HIGH rotating dish half way through. Serve hot with cocktail picks.

NOTE: Meatballs may be frozen on baking sheets, then stored in freezer containers. To cook, arrange meatballs on plate, as above, and Microwave 5 minutes on HIGH, or until meatballs are no longer pink, turning over once.

NOTE: I like to serve cocktail meatballs in a sauce. An easy recipe that tastes super uses 1 bottle (12 oz) chili sauce and 1 jar (10 oz) grape jelly. Melt them together for 3-5 minutes in the Microwave and add cooked meatballs. Serve Hot.

Deanna House
Sharon Colwell

PIZZA CHEESE WITH CRACKERS

- Great for Pizza Lovers

12 oz. cream cheese
2 tablespoons worcestershire sauce
2 Tablespoons lemon juice
2 Tablespoons mayonnaise
1 small onion grated or
‡ cup dry onion soaked in water.

Blend well. Put in dish. Can be frozen at this point, thaw before proceeding).

Cover with Chili sauce.

Drain a 10 oz. can of crab meat or baby shrimp drained and arrange on top.

Sprinkle parsley over top. Serve with an assortment of crackers.

Jan Pasma

SHRIMP SPREAD

2 (8 oz.) packages cream cheese
1 stick oleo or butter
1 (5 oz.) can shrimp

At room temperature, whip cream cheese and butter together until airy. Add shrimp and whip again.

Place in small baking dish, uncovered, for 30 to 40 minutes in over at 350°.

Serve as spread for crackers.

Erna Topoleski

SPICY BEEF DIP

1 pound ground beef
1/2 cup onion
garlic
8 ounce can tomato sauce
1/4 cup catsup
3/4 teaspoon oregano
1 teaspoon sugar
8 ounces cream cheese
1/3 cup parmesan cheese

Brown beef and onion, garlic. Stir in sauce, catsup, oregano, sugar. Cover and simmer gently for 10 minutes. Turn heat down and add cheeses. Keep stirring until melted. Serve warm with crackers, bread sticks, etc.

Estelle Harbour

SPINACH BALLS

An excellent do-ahead hors d'oeuvre!

2 - 10 oz packages frozen chopped spinach
 1 small onion, finely chopped
 2 cups Pepperidge Farm stuffing
 1/2 cup Parmesan cheese
 4 eggs, beaten
 3/4 cup butter, melted
 1/2 teaspoon thyme
 garlic, salt and pepper

Precook and thoroughly drain the spinach. Mix all the above ingredients and chill. Roll into balls, freeze on a tray and then store in a container. Take out as many as you want to use at one time, and bake 15 minutes in a 350° oven or until lightly browned.

Sharon Colwell

PARMESAN NIBBLE SQUARES

2 tablespoons butter or margarine
 1/8 teaspoon garlic powder
 2 cups bite-size rice or corn cereal
 1/4 cup grated Parmesan cheese

In a 10x6x2 baking dish combine butter and garlic powder. Micro melt the butter 30 to 40 seconds. Stir in rice or corn squares till coated with butter mixture. Sprinkle with cheese, Micro-cook, uncovered, about 3 minutes, stirring twice...Cool. Makes 2 cups.

BACON POLES

Thin bread sticks
 Bacon slices, cut in half lengthwise (pan size)

Wrap each bread stick with a strip of bacon, "barber pole" fashion. Place sticks on paper towel lined plate and then cover with additional paper towel. Microwave on HIGH approximately 45 sec to 1 minute for each bread stick, turning halfway through cooking time.

Remove from oven, and allow to cool until crisp.
 (4-5 min)

Sharon Colwell
 Jan Pasma

SPINACH DIP

1 cup mayonnaise
1 small sour cream (1 cup)
1 package Knorr vegetable soup mix
1/2 can chopped water chestnuts.
1 package thawed chopped spinach

Combine all ingredients
Serve with raw vegetables.

Erna Topoleski

STUFFED MUSHROOMS

Using fresh mushrooms (at least 12 to 16 ounces), remove stems and wash. Chop stems fine.

1/2 cup shredded mozzarella cheese
1-1/2 cup sausage, fried, crumbled and drained
1 slice bread (soaked in milk and squeeze dry)
1/4 tsp. garlic powder
1 T. chopped parsley
Salt and pepper to taste
1 egg

Mix ingredients. Stuff mushroom caps and place in a 400° oven for 20 minutes.

Erna Topoleski

CRANBERRY CHEESECAKE SHAKE

1 egg
1 3-oz. pkg. cream cheese, softened
 $\frac{1}{2}$ cup milk
2 cups vanilla ice cream
1 8-oz. can jellied cranberry sauce
1 cup cranberries

Place egg in blender container. Cover and blend 15 to 30 seconds. Add cream cheese and milk. Cover and blend till well combined. Add ice cream, cranberry sauce and cranberries. Cover and blend till well combined. Stop and scrape down sides, if necessary. Serve immediately, or cover and chill till needed. Makes 4 servings.

Kathy Lowe

CHRISTMAS PARTY PUNCH

- Excellent!

3 packages Cherry Kool-Aid
5 cups water
3 cups sugar
1 46-oz. orange juice
1 46-oz. pineapple juice
1 cup lemon juice

3 quarts gingerale

Mix first six ingredients ahead of your party and add gingerale when you put in punch bowl.

Jan Pasma

HOT PUNCH

- Great when Christmas carolers return home.
- Makes 4 quarts

1 quart hot tea
1 quart cranberry juice
1 quart apple juice
2 cups orange juice
3/4 cup lemon juice
2 cinnamon sticks
12 whole cloves
1 cup sugar

Bring to boil and strain before putting in punch bowl. I often make this a few days before a party and reheat when I need it.

Serve with

1 orange and 1 lemon sliced.
3/4 cup bourbon may also be added.

Jan Pasma

SLUSH

2 cups boiled water and steep 4 teaspoons or 4 teabags, green tea.

Dissolve 2 cups sugar in 7 cups boiling water.

Add:

1 12 ounce can frozen lemonade
1 12 ounce can frozen orange juice
2 cups liquor

Freeze.

To serve, fill glass 3/4 full with slush mixture and remainder with 7-Up, Squirt, Sprite, etc.

Bernice Menck

SPICED CIDER

1/3 cup brown sugar
1/3 cup water
2 teaspoons whole cloves
2 sticks cinnamon
1 teaspoon whole allspice
1/4 teaspoon salt
2 quarts cider

Combine sugar, water and seasonings in 4 cup measure. Microwave on HIGH 4-6 minutes to form light syrup. Combine with cider in 3 quart casserole, Microwave 7 to 9 minutes or until heated, or use probe and heat to 140°. Makes 2 quarts. Strain before serving.

Deanna House
Sharon Colwell

CRANBERRY SALAD

1 box lemon or orange jello
1 cup boiling water
juice of orange
1 pound cranberries and 1/2 orange peel; ground
2 cups sugar
1/2 cup nutmeats
2 cups diced celery

Combine in order and chill until firm. Serve on lettuce leaves.

Ethel Brandt

CRANBERRY SALAD

2 Cans jellied cranberries (smooth)
4 tablespoons lemon juice

Mix above and freeze slightly in a 9x9" pan

Whip $\frac{1}{2}$ pint whipping cream and
Fold in $\frac{1}{2}$ cup powdered sugar

Spread over cranberries
Sprinkle with toasted almonds
Freeze until served

Beth Gibson

CHRISTMAS SALAD

- Tasty and pretty.

2 packages lime Jello, mix as directed on package and put in 9" x 13" pan. When this is set, mix:

1 package lemon Jello with 1 cup boiling water.

Whip 1/2 pint whipping cream. Add 1 large cream cheese, 1 teaspoon salad dressing and 1-15 1/2 oz. drained crushed pineapple. Fold this into lemon Jello mixture and carefully spoon this mixture over lime Jello. Let set.

2 packages cherry or strawberry Jello - mix as directed on package using drained pineapple juice as part of water. Carefully put over second layer.

Looks pretty when cut and placed on fancy Christmas plate or on lettuce leaf on Christmas dinner table.

Jan Pasma

EMERALD SURPRISE SALAD

1 10 oz.pkg. thawed, uncooked frozen peas
1/2 onion, chopped
1 cup celery, chopped
1/2 cup crisp bacon, chopped or crushed
1/2 cup salted cashews
1/2 pint sour cream
Salt and pepper to taste

Mix together peas, onions, celery and the sour cream. Just before serving, add the bacon and cashews. I use the real bacon already prepared in cans.
6-8 servings.

Laurie Burke

RIBBON SALAD

2 small packages lime jello
2 small packages cherry jello
1 small package lemon jello
5 cups hot water
3 cups cold water
1/2 cup miniature marshmallows
1 cup pineapple juice
1 8 ounce package cream cheese
1 (1#-4oz) can crushed pineapple
1 package Dream Whip, made to directions
3/4 cup Miracle Whip

Dissolve lime jello in 2 cups hot water. Add 1-1/2 cups cold water. Pour into 13 x 9 x 2" pan. Chill until set.

2nd Layer:

Dissolve lemon jello in 1 cup hot water in saucepan on stove. Add marshmallows and stir until dissolved. Remove from heat and cool slightly. In a separate bowl, use the juice from the pineapple (add enough water to make 1 cup) and cream into cheese until smooth. Add pineapple, Dream Whip and Miracle Whip and add to lemon jello mixture. Pour entire layer over lime jello and chill until set.

3rd Layer:

Dissolve cherry jello in 2 cups hot water. Add 1-1/2 cups cold water. Pour over pineapple layer and chill until set.

Cut into squares and serve.

Judy Dawson

BLUEBERRY HILL MUFFINS

1/2 cup oleo
1-1/4 cup sugar
2 eggs
1 cup sour cream
1 teaspoon vanilla
2 cups flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 teaspoon soda
1/2 cup blueberries

Cream oleo and sugar; add eggs and beat until smooth. Mix in sour cream and vanilla. Combine dry ingredients. Stir into creamed mixture. Fold in berries. Spoon into greased and floured muffin tins.

Bake 25-30 minutes 400°.

Dust muffins with powdered sugar when cooled.

Estelle Harbour

BROWN SUGAR STICKY BUNS

This recipe makes a big batch and the rolls freeze very well.

Dough:

1 pkg. dry yeast
1 cup milk, scalded (about 110°F.)
1/2 cup sugar
1 tsp. salt
2 eggs
1/2 cup melted shortening
4 1/2 cups all-purpose flour

Place yeast in mixing bowl or food processor. Add the sugar and scalded milk. Process or beat until combined and let set for 5 minutes. Add salt, eggs, shortening and half of the flour. Process or beat until a smooth dough forms. Add remaining flour and combine. It may be necessary to knead in remaining flour by hand. Place dough in a buttered bowl, turning to coat the surface. Cover and let rise in a warm place until double, about 1 to 2 hours.

Topping

1 cup butter
1 1/3 cups firmly packed brown sugar
4 tsp. light corn syrup

Meanwhile, prepare Topping. Melt butter in a small saucepan. Add brown sugar and corn syrup. Mix well. Bring to a rolling boil and take off heat immediately. DO NOT OVERCOOK. Pour topping into two 9 x 18-inch pans.

Filling

1/3 cup butter, softened
1 cup firmly packed brown sugar
2 T. cinnamon
1/4 cup finely chopped pecans (optional) - over

Brown Sugar Sticky Buns (cont.)

Prepare buns. Punch dough down. Divide in half. Roll each piece out into a 9 x 18-inch rectangle. Spread with half of the butter for Filling; sprinkle with brown sugar, cinnamon and nuts, if desired. Roll up tightly from the long end. Repeat with other half of dough and Filling. Cut each roll into eighteen 1-inch slices. Place rolls in prepared pans. Cover and let rise in a warm place until doubled, about 1 hour. Bake at 375°F. for 20 to 30 minutes, or until golden. Remove from oven and turn immediately onto sheets of foil. Let cool a bit before serving or cool completely before wrapping for freezing. May be frozen for up to 2 months. Makes 3 dozen.

Arlene Whelan

CHERRY NUT BRAID

$\frac{1}{2}$ cup cherry preserves
 $\frac{1}{4}$ cup raisins
 $\frac{1}{4}$ cup chopped almonds
1 teaspoon grated lemon peel
1 8-oz can refrigerated crescent dinner rolls

Glaze: $\frac{1}{2}$ cup powdered sugar
2 to 3 teaspoons milk

Heat oven to 375°. In small bowl, combine cherry preserves, raisins, almonds and lemon peel. Unroll dough into two long rectangles on ungreased cookie sheet. Overlap long side and press to form a 13 x 7 inch rectangle. Spread cherry preserves mixture in a 2" wide strip down center of dough to within 1" of ends. With a sharp knife, make cuts about 1" wide on each long side of the dough just to the filling. Fold opposite strips of dough at an angle halfway across filling, alternating from side to side and slanting strips downward to give a braided appearance. Fold last two strips under to seal.

Bake at 375° for 15 to 20 minutes or until golden brown. Cool. Combine glaze ingredients and drizzle over braid. Makes 8 servings.

Alterations: If you do not like raisins- dates are very good. Also try grated orange peel in place of lemon.

Hope DeKorte

COFFEE CAKE**Topping:**

1 cup brown sugar
4 tablespoons flour
4 teaspoons cinnamon
4 tablespoons soft butter

Mix and set aside.

Mix:

3/4 cup sugar
1/4 cup soft shortening
1 egg

Stir in 1/2 cup milk
Sift and stir in 1-1/2 cup flour
2 teaspoons baking powder
1/2 teaspoon salt
(May want to add a little more milk))

Put half of batter in bottom of cake pan. Sprinkle half of the topping on batter, then remainder of batter, top with rest of topping.

Bake for 25-30 minutes 350°.

Janet Newhouse

OLIE BOLLEN (Dutch Fritters)

- Family Favorite!

1 cup raisins - soaked in boiling water until
plumped
2 cups buttermilk (or 2 cups milk with
2 Tablespoons lemon juice or 2 Tablespoons vinegar.
1 teaspoon baking soda
3/4 cup white sugar
2 eggs - beaten
4 cups flour - sift in
1 teaspoon baking powder
1/2 teaspoon salt

Mix all ingredients, except raisins, well. Drain
water off raisins. Gently mix raisins into batter.
Drop by teaspoon into hot fat 375° - 400°. Fry
until light golden brown.

Jan Pasma

SOUR CREAM BANANA BREAD

$\frac{1}{2}$ cup shortening	1 cup mashed bananas
1 cup sugar	$\frac{1}{2}$ cup sour cream
$\frac{1}{2}$ tsp. salt	1 tsp. baking soda
2 eggs, well beaten	2 cups flour

Addition options: Walnuts, chopped
Maraschino cherries
Crushed pineapple, drained
Cooked apricots, drained

Preheat oven to 350°F. Grease 8-inch loaf pan. In mixing bowl, beat shortening and sugar until smooth and creamy. Add salt, eggs, bananas, sour cream and baking soda. Stir in flour. Turn batter into pan. Bake 45 minutes to one hour. At holiday time, the cherries look inviting. Choose either of the above fruits to add. Apricots give a nice flavor. Enjoy. It freezes well and stays moist.

Hope DeKorte

SWEDISH ROLLS

Cream 1 tablespoon shortening with $\frac{1}{2}$ cup sugar.

Add 2- $\frac{2}{3}$ cups cold milk and 1 yeast cake.

Beat 4 eggs and add to above.

Sift 8 cups flour with 1 teaspoon salt, add to above and beat well.

Roll on floured board and spread oleo on dough. Keep folding over and over until 1 pound of oleo has been spread onto the dough. Put in refrigerator overnight.

Roll on floured board the portion you wish to bake and cut into strips and tie into knots. Let rise for 2 to 3 hours in warm room.

Bake 20 minutes at 350° to 375°.

Frost with thin confection sugar.

Betty Wells

BROCCOLI CHEESE CASSEROLE

1 tablespoons oleo, melted
2 tablespoons flour
1/4 teaspoon salt
3 ounces cream cheese, softened
1/4 cup blue cheese, crumbled
1 cup milk
2 10 ounce packages chopped broccoli, thawed and
drained
1/3 cup crushed Ritz crackers

Blend together oleo, flour, salt and cheeses. Add milk all at once; cook and stir until mixture boils. Stir in broccoli. Pour in a one quart casserole. Top with crackers.

Bake 30 minutes 350°.

Estelle Harbour

CHICKEN BROCCOLI CASSEROLE

Whole cooked chicken, boned
12 ounces frozen broccoli, thawed
1 cup mayonnaise
2 cans cream of chicken soup
1/4 teaspoon curry powder
1 tablespoon lemon juice
1/2 cup cheddar cheese
1/2 cup bread crumbs
1 tablespoon melted butter

Grease casserole, 9x13. Place chicken on bottom. Broccoli on top. Combine mayonnaise, soups, curry and lemon juice. Pour over broccoli. Sprinkle with mixture of cheese and bread crumbs combined with butter.

Bake 30 minutes 350°

Estelle Harbour

CRAB/BROCCOLI ROLL-UPS

1 10 oz. pkg. frozen broccoli pieces (cook and cool)
1 7 oz. can crab meat
1/2 cup shredded swiss cheese
1/4 cup mayonnaise

Mix all and spread on crescent rolls (one regular pkg.).
Roll up and bake at 350° for 25-30 minutes.

Also works as an appetizer.

Laurie Burke

DOUBLE POTATO BAKE

1 (5.5 oz.) pkg. hash brown potatoes with onions
1 can cream of potato soup
1 soup can (1 1/4 cups) milk
1 T. instant chopped onion
1 T. chopped parsley or 1 tsp dried parsley
Dash pepper
1/3 cup sharp shredded cheddar cheese

Prepare potatoes in a 12 x 8 x 2" greased baking dish or shallow casserole with water and butter (following 2 cups water recipe on box, except do not cook); let stand 10-14 minutes or until water is nearly absorbed. Add remaining ingredients, except cheese. Mix lightly; sprinkle top with cheese.

Bake @ 350° for about 35 minutes.

Judy Bunnell

EGG CASSEROLE

A traditional Christmas breakfast recipe at our house...prepared on December 24, then baked while we open gifts Christmas morning. Good served with fruit cup, juice and coffee cake.

1 pound bacon, fried (cut up first) - drain and crumble. Don't overcook bacon too crisp as it will cook more in oven.

1 dozen eggs - beaten slightly
Add 3/4 cup half/half cream

Cook eggs and cream until creamy as for scrambled eggs; do not overcook.

Sauce: Mix 1 can cream of chicken soup
1/2 cup evaporated milk

Place in layers in 9x13 greased pan:

- (1) eggs
- (2) sauce
- (3) 1/2 pound cheddar cheese
- (4) bacon

Bake 45-50 minutes 250°; uncovered.

Will keep in oven up to 1-1/2 hours after baking before serving. Make day before, keep in refrigerator until ready to bake.

Serves 8.

Betty Lesman

FESTIVE PINEAPPLE BOATS

This recipe is good for Christmas morning brunch with Quiche Lorraine

1/4 cup sugar
2 teaspoons corn starch
1/4 cup maraschino cherry liquid
1/4 cup orange or cranberry juice
6 maraschino cherries, chopped
2 - 3 drops of red food color
1 fresh pineapple
16 oz. sliced peaches, drained
11 oz. mandarin oranges, drained

Mix sugar, cornstarch and juices in 2-cup glass measurer and microwave on high uncovered, 2-1/2 - 3 minutes or until it boils and is slightly thickened, stirring once. Stir in cherries and food coloring. Cool

Cut pineapple in half lengthwise through leafy top. Using grapefruit knife and leaving about 1/4" rim. Remove the pulp from pineapple. Cut pineapple into chunks, discarding core. Mix other fruits with pineapple.

Spoon fruits into pineapple shells. Drizzle with sauce before you refrigerate or just before serving.

Jan Pasma

HASH BROWN CASSEROLE (MICROWAVE)

- Great for Christmas potluck

½ cup margarine
2 pounds frozen hash browns, defrosted
1 10½oz. can cream-of-chicken soup
1½ cup sour cream
2 Tablespoons dried minced onion
1 teaspoon salt
½ teaspoon garlic powder

Melt margarine in large mixing bowl for 45 seconds. Add remaining ingredients and mix well. Spread in 2-quart casserole. Cook on high for 10-12 minutes, rotating dish 3 times. Melt ½ cup margarine on high for 60 seconds. Add 1/2 cup crushed corn flakes, 1 Tablespoon dried parsley and mix well. Sprinkle over hot casserole. Cook on high for 3-4 minutes or until hot and bubbly.

Jan Pasma

MEATLOAF

3 slices soft bread, torn in pieces
1 cup milk
2 eggs
1/2 cup onion
1 teaspoon salt
1/8 teaspoon pepper
1 teaspoon sage
1-1/2 pounds ground beef

Mix all and place in loaf pan. Cover with topping.

Topping:

3 tablespoons brown sugar
1 tablespoon dry mustard
1/8 teaspoon nutmeg
1/4 cup catsup

Bake one hour or until done at 350°.

Estelle Harbour

MUSHROOM BROCCOLI CHOWDER

1 can chicken broth
12 ounce package frozen chopped broccoli
1-1/2 cups mushrooms, sliced
1/2 cup onions, diced
2 tablespoons butter
1-1/4 cup milk
8 ounce can whole kernel corn, drained

Bring broth and broccoli to boil. Cover, simmer 5 minutes, set aside. Cook mushrooms and onion in butter. Blend in flour, salt and pepper to taste. Add milk, cook and stir until thickened. Add broccoli with broth and corn, heat through.

Estelle Harbour

PIZZA CASSEROLE

1 pound Italian sausage
8 oz. mozzarella cheese
1/3 cup onion
10½ oz. mushrooms (drained)
1 egg
½ cup milk
2 teaspoon oil
1 cup flour

Steam and brown sausage, slice in 1/4" slices. Arrange in baking pan. Pour pizza sauce over sausage. Sprinkle with onions. Put cheese over. Mix egg, oil and milk, add flour and beat till smooth. Pour batter over cheese. Bake 400° - 30 minutes. Cool 5 minutes and serve.

Estelle Harbour

QUICHE LORRAINE

This recipe is good for Christmas morning brunch with Festive Pineapple Boats

9" baked pie shell
12 slices bacon
1 cup shredded swiss or gruyere cheese
4 eggs
13 oz. evaporated milk
3/4 teaspoon salt
1/8 teaspoon pepper
Dash of nutmeg

Prepare the shell. Place 6 strips of bacon on three layers of paper towels, cover with 1 paper towel. Place remaining bacon strips on top and cover with paper towel. Microwave on high 3 - 5 minutes to brown and crisp.

Crumble bacon and place with cheese in pie shell. In 2 quart glass measurer, beat eggs with remaining ingredients. Microwave at 50% power for 5 - 8 minutes until thoroughly heated stirring every other minute. Stir and pour into shell. Sprinkle with nutmeg.

Microwave 8 - 12 minutes at 50% power, or until knife inserted halfway between center and edge comes out clean and quiche seems set, rotating dish 2 or 3 times during cooking.

To reheat leftovers - each slice 1-1/2 - 2 minutes at 80% power.

Jan Pasma

SAUSAGE RICE CASSEROLE

Cook: 1 6oz pkg Uncle Ben's Long Grain Wild Rice Mix

Brown : 1 pound pork sausage
1 pound ground beef
1 large chopped onion

Add: 1 can sliced mushrooms
1 can sliced water chestnuts

3 tablespoons soy sauce

Combine: All of the above into greased 2 qt casserole. Sprinkle top with slivered almonds. Bake uncovered 325° 50 minutes. Garnish with parsley and lemon slices. Serves 8-10

Beth Gibson

SCALLOPED PINEAPPLE

2 sticks oleo melted

Add:

1-2/3 cup sugar

20 ounce can crushed pineapple, undrained

3 eggs slightly beaten

Place in casserole. Top casserole with slices of white bread with crusts removed.

Bake 25-30 minutes 375°.

Estelle Harbour

SPANISH RICE

1 pound ground beef
1 tablespoon oil
3/4 cup onion
1½ teaspoon salt
dash pepper
1 bay leaf
1/8 teaspoon garlic powder
dash oregano

Brown beef in oil, add remaining ingredients. Mix in the following separately:

1 can cream of mushroom soup
1 can tomatoes or tomato paste
1 cup Minute Rice (right from the box)

Bring everything to boil - simmer 5 minutes. Pour into casserole. Top with grated cheddar cheese. Bake 325° for 40 - 45 minutes.

Estelle Harbour

SPINACH QUICHE

1/2 cup butter
10 eggs
1/2 cup flour
1 teaspoon baking powder
1 teaspoon salt
10 ounces frozen chopped spinach, thawed
1 can green chilies, chopped
2 cups cottage cheese
1/2 pound cheddar cheese, grated
1/2 pound Monterey Jack cheese, grated

Melt butter in oven. Beat eggs, add flour, powder and salt. Squeeze spinach dry and add to mixture with melted butter, chilies and cheese. Pour into two 10x15 or 9x13 pans.

Bake 15 minutes at 400°. Reduce heat to 350° and bake additional 35-40 minutes. Stand 5 minutes to set before cutting. Serves many.

Estelle Harbour

SWEET POTATO CASSEROLE

1 (1 lb. 1 oz) can sweet potatoes
1 cup sugar
2 eggs
1/4 cup milk
1 tsp. vanilla
1/2 cup margarine
1 cup coconut

Mash sweet potatoes and add rest of ingredients.
Place in a casserole dish and top with the topping:

Topping

1 cup chopped pecans
1 cup brown sugar
1/2 cup margarine
1/2 cup flour

Mix and spread over potato mixture.

Bake @ 350° for 30 minutes.

Judy Bunnell

TURKEY SOUP

The best part of the turkey is the wonderful soup it makes

As the turkey is carved SAVE all bones, skin etc.

When pickings are getting skimpy it's time for soup!

Cut off all remaining meat and put in refrigerator; not in the soup yet

Put all pieces you have saved PLUS the whole carcass broken in pieces, all the left over dressing, giblets, gravy and skin into a large stock pot

Cover with water, add onion, celery and a little salt

Cook gently until it tastes good, about 2-4 hours

Pull out all large pieces with tongs and strain rest in a colander (not a sieve)

For low calorie: refrigerate and when cold skim fat off top (I usually put mine in the garage)

Add narrow noodles, or rice or whatever you like and when this is done now add the pieces of turkey and heat through

Serve with popovers, warm bread or muffins

Leslie Eichelberg

ALMOND PASTRY

A favorite, and much easier than it sounds...I find it quicker than decorated, cut-out cookies.

1 pound oleo, softened
4 cups flour
1 cup water

Mix oleo and flour as for pie crust and add water. Pat into an ungreased 8" square dish; refrigerate overnight.

1 pound almond paste (kernel paste)...found with Dairy Products
2 cups sugar
2 large eggs (reserve one white and refrigerate)
1 teaspoon almond flavoring
1 teaspoon vanilla

Mix filling and put in another ungreased 8" square dish; refrigerate overnight.

1. Divide pastry and filling into 10 equal portions.
2. Make one portion at a time:
 - Roll pastry like pie crust - each piece about 4"x10".
 - Roll filling with hands - like a worm.
 - Put filling on pastry 1" from ends.
 - Fold ends, then roll and seal, ending up with long roll.
 - Place sealed side down on lightly greased cookie sheet.
 - Cut small vents with point of knife every 2-3" length of pastry.
3. Whip reserved egg white, add couple drops of water; brush on tops of rolls.
4. Bake 30 minutes 350°. Makes ten 10" almond pastries.

Freeze well, but more flaky if frozen before baking. Thaw, then bake.

Betty Lesman

APPLE CRISP

4 cups sliced apples
(I use Golden Delicious)

Sprinkled with:
1-1/2 teaspoon cinnamon
1/2 teaspoon salt
1/4 cup water

Put in casserole and top with:
3/4 cup flour
1 cup sugar
1/3 cup butter

Mix together until crumbly and pour over apples.

Bake 30-45 minutes 350°.

Estelle Harbour

APPLESAUCE FRUITCAKE BARS

1 14 ounce can Eagle Brand Sweetened Condensed Milk
2 eggs
1/4 cup margarine
2 teaspoons vanilla
3 cups biscuit baking mix
1 15 ounce jar applesauce
1 cup chopped dates
1 6 ounce container green candied cherries, chopped
1 6 ounce container red candied cherries, chopped
1 cup chopped nuts
1 cup raisins
Confectioner's sugar

Preheat oven to 325°. In large mixing bowl beat sweetened condensed milk, eggs, margarine and vanilla. Stir in remaining ingredients except confectioner's sugar. Spread evenly into well-greased and floured 15x10" jelly roll pan. Bake 35-40 minutes or until wooden pick inserted in center comes out clean. Cool thoroughly. Sprinkle with confectioner's sugar. Cut into squares, store at room temperature.

Makes 48 bars.

Paula Wright

BROWNIES

1 stick oleo or butter (melted and cooled)
1 cup white sugar
4 eggs

Beat these three ingredients together.

Add 1 cup flour and mix well.

Add 1 can Hershey's chocolate syrup.

Pour into greased and floured 15 x 20" pan. Bake at 350° for approximately 20 minutes. Frost as soon as you take out of oven.

Frosting:

6 tablespoons oleo or butter
1-1/2 cups white sugar
6 tablespoons milk

Boil these three ingredients for 1-1/2 minutes. Stir in one cup of chocolate chips. Frost brownies immediately.

Judy Dawson

CARAMELS

3-3/4 sticks butter or margarine (use rest of pound
to butter pan)
2 pounds brown sugar
2 cups (16 oz.) white Karo syrup
1 can sweetened condensed milk (Eagle Brand)

Put above ingredients in tall kettle and cook to
246°, remove from heat and add 2 teaspoons vanilla.
Stir. Pour into large greased jelly roll pan (11"
x 17" x 1"). Allow to cool four hours. Cut into
squares and wrap in wax paper.

Sue Beck

CHEESE CAKE

1/2 cup melted butter
1 1/2 cup graham cracker crumbs
1/4 cup sugar

Mix and pat into 13" X 9" pan.

2 eggs
2/3 cup sugar
2 (8 oz) pkg. cream cheese
1 tsp. vanilla

Cream and spread over crumbs. Bake 20 minutes in 350° oven. Cool 15 minutes and spread on whatever kind of fruit pie filling that you like best.

Marie Allison

CHEESECAKE (COOKED)

This cheesecake is a favorite year round.

2 8 ounce packages of cream cheese, softened
2 eggs
2/3 cup, plus 2 tablespoons sugar
1 cup sour cream
2 teaspoons vanilla
1 graham cracker crust

Cream the cheese until smooth. Blend in eggs, sugar, and one teaspoon vanilla. Pour into crust and bake at 375° for 20 minutes. Remove from oven and let stand 15 minutes. Meanwhile, combine sour cream with two tablespoons sugar and one teaspoon vanilla. Carefully spread this over the baked filling. Return to 425° oven and bake 10 minutes. Cool, then chill overnight before serving.

Cherry or strawberry pie filling optional.

Kay Dickens

CHERRIES JUBILEE

1 (1 lb.) can (2 cups) pitted dark sweet cherries
1/4 cup sugar
2 T. cornstarch
1/4 cup brandy, kirsch, or cherry brandy
Vanilla ice cream

Drain cherries, reserve syrup and add water to make one cup. In saucepan, blend sugar and cornstarch; gradually add syrup. Mix well. Stir over medium heat till thick and bubbly. Remove from heat; stir in cherries.*

Turn into silver or heat-proof bowl. Heat brandy. Ignite brandy and pour or ladle over cherry mixture. Blend into sauce. Serve at once over ice cream. Makes 2 cups sauce.

*NOTE: You can do this ahead of time, then just reheat and continue on.

Ellie Fitzgerald

CHOCOLATE TOFFEE BARS

Line a 9x13 teflon (or greased) pan with whole graham crackers

Boil for 2 minutes: 1 cup butter

3/4 cup brown sugar

Pour over crackers & bake for 10 min at 325°

Lay Hershey bars over top and sprinkle with nuts

Will take about 16 1.45 oz bars. Be sure to have them unwrapped and ready to put on right when the crackers come out of the oven.

Cut while hot or you will never get them cut!

Leslie Eichelberg

CHOCOLATE TRUFFLES

3 6 ounce packages semi-sweet chocolate chips
1 14 ounce can Eagle Brand Sweetened Condensed Milk
1 tablespoon vanilla

Finely chopped nuts, flaked coconut, chocolate sprinkles, colored sprinkles, unsweetened cocoa or colored sugar.

In heavy saucepan, over low heat, melt chips with sweetened condensed milk. Remove from heat; stir in vanilla. Chill 2 hours or until firm. Shape into 1" balls; roll in any of the above coatings. Chill one hour or until firm. Store covered at room temperature.

Microwave: In a one quart glass measure, combine chips and sweetened condensed milk. Microwave on full power (high) 3 minutes, stirring after 1-1/2 minutes. Stir until smooth. Proceed as above.

Amaretto: Omit vanilla. Add 3 tablespoons amaretto or other almond flavored liqueur and 1/2 teaspoon almond extract. Roll in finely chopped toasted almonds.

Orange: Omit vanilla. Add 3 tablespoons orange flavored liqueur. Roll in finely chopped toasted almonds mixed with finely grated orange rind.

Rum: Omit vanilla. Add 1/4 cup dark rum. Roll in flaked coconut.

Bourbon: Omit vanilla. Add 3 tablespoons bourbon. Roll in finely chopped toasted nuts.

Makes about 6 dozen.

Paula Wright

CHRISTMAS SHORTBREAD COOKIES

1 cup butter
½ cup sugar
1 egg
1 teaspoon vanilla
2 ½ cups flour
½ teaspoon salt
1 ½ cup uncooked oatmeal

Beat butter and sugar, blend in egg and vanilla
Combine flour and salt and add butter mixture
Stir in oatmeal
Roll dough out on xxxx sugar to 15 x 12 rectangle
Cut 12" side into 2" strips and 15" side into 1½ " strips
Decorate with colored sugar
Bake on greased cookie sheet 350 12-15 min
Cool on rack

Kalamazoo Gazette
Leslie Eichelberg

DARK FRUITCAKE

3-1/2 Cups (1-1/2#) mixed diced fruits and peels
for fruitcake

1-1/4 Cups (8 oz) dark seedless raisins
1-1/4 Cups (8 oz) light seedless raisins
1 Cup (4 oz) chopped walnuts
1 Cup (4 oz) chopped pecans

* * * *

3 Cups sifted flour
1 tsp baking powder
1 tsp salt
1 tsp cinnamon
1 tsp allspice
1/2 tsp nutmeg
1/2 tsp cloves

* * * *

1 Cup shortening
2 Cups brown sugar
4 large eggs
3/4 cup grape juice

Mix fruits and peels, raisins and nuts. Sift flour, baking powder, salt and spices; sprinkle 1/4 cup over fruit mixture, mixing well. Thoroughly cream shortening and sugar; add eggs, one at a time, beating well after each. Add sifted dry ingredients to creamed mixture alternately with grape juice, beating smooth after each addition. Pour batter over fruits and mix well.

Line two 8-1/2 x 4-1/2 x 2-1/2" loaf pans* with paper, allowing 1/2" to extend above all sides. Pour batter into pans filling 3/4 full; do not flatten. Bake in very slow oven (275°) 3 to 3-1/2 hours or till done. (Have pan of water on bottom of oven while baking.)

*Or use three 7-1/2 x 3-1/2 x 2-1/2" or five 5-1/2 x 3 x 2-1/4". Bake 300° 2 to 2-1/2 hours.

Bernice Menck

ENGLISH TOFFEE

- Makes 1½ pounds

1 cup margarine
1/3 cup sugar
1 tablespoon light corn syrup
2 tablespoons water
1 teaspoon vanilla
2 1.05-oz. Hershey Candy bars
1/3 cup finely chopped nuts

Combine first 4 ingredients in deep 2-quart bowl. Microwave, uncovered, 2 minutes. Stir. Microwave another 2 minutes and stir. Do not stir down sugar from sides of bowl. Then microwave, uncovered, 6-8 minutes or until about 300° is reached, stirring and checking temperature during last few minutes. Stir in vanilla.

Pour into ungreased 9" x 13" pan. (Don't scrape sides of bowl) Sprinkle with squares of candy bars. Let stand until chocolate is softened and then spread evenly over toffee. Sprinkle with nuts, pressing them into chocolate. Refrigerate to set chocolate. When cool break into pieces.

Jan Pasma

FANTASTIC CHOCOLATE FONDUE

½ cup heavy cream
2 tablespoons white corn syrup
1 (11½ oz) package milk chocolate morsels
1 teaspoon vanilla or ½ teaspoon peppermint extract

Microwave cream and syrup in 1 quart measuring cup for 15 seconds. Stir. Add milk, chocolate chips, and Microwave 1½ minutes stirring once.

Spear small pieces of fresh fruit and cake cubes and dip into chocolate fondue served in a small fondue pit.

Deanna House
Sharon Colwell

FRENCH CHERRY PIE - TORTE

2 cups sifted flour
½ cup brown sugar
1 cup chopped walnuts
1 cup butter (half Crisco)

Mix with hands like pie crust. Put in pan and bake at 400° for 15 minutes. Stir and crumble as soon as possible. Press into 13" x 9" x 2" pan and let cool.

Filling

1 large package cream cheese
1 cup powdered sugar - vanilla
2 packages Dream Whip whipped stiff as per direction, mix with cheese mixture and pour into crust.

Take 1 can of prepared thickened cherries or blueberries and spoon on top of cheese mixture.

Sharon Frailing

FRESH APPLE CAKE

- This is a moist cake, keeps well and freezes well.

4 cups diced apples
2 cups sugar
1/2 cup oil
2 eggs
1/2 cup chopped nuts
2 teaspoons vanilla
2 cups flour
2 teaspoon baking soda
2 teaspoons cinnamon
1/2 teaspoon salt

Mix apples and sugar together, set aside.

Mix oil, eggs and vanilla

Sift dry ingredients together.

Add the three mixtures together, alternately. (I know, that way you have three dirty bowls, but the finished product is worth the dishes!) Add nuts.

Pour into a greased and floured 9" x 12" pan. Bake 325° for 40 minutes. Sprinkle with powdered sugar or can serve with whipped cream.

This is a moist cake, keeps well and freezes well.

Dot Larimer

GLAZED PULL-APARTS

Dough:

3 cups all purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
1/4 cup butter, cold
1 cup milk

Filling:

1/3 cup packed brown sugar
1/4 cup butter, at room temperature
1/2 cup raisins
1/2 cup currants
1/4 cup chopped red candied cherries
3 tablespoons chopped mixed candied peel
1 teaspoon ground cinnamon

Glaze:

4 teaspoons granulated sugar
1 teaspoon unflavored gelatin
4 teaspoons water

1. For dough, combine flour, baking powder and salt in medium mixing bowl; cut in cold butter until mixture resembles coarse crumbs. Add milk to flour mixture; mix just until dough forms. Shape dough into ball; roll out on lightly floured surface into a 12x9" rectangle.
2. For filling, mix brown sugar and room temperature butter until smooth; spread evenly over dough.
3. Place raisins, currants, candied cherries and peel and cinnamon in small mixing bowl; toss lightly to mix. Sprinkle fruit mixture evenly over brown sugar-butter mixture. Roll up dough lengthwise jelly-roll fashion.
4. Cut dough into 10 equal slices; arrange slices, cut side down, in greased 9" round cake pan. Bake in preheated 425° oven until golden, about 25 minutes. Immediately remove from pan and invert onto serving plate.
5. For glaze, combine granulated sugar and gelatin in small saucepan; stir in water. Cook over low heat, stirring constantly, until sugar and gelatin dissolve; brush evenly over hot pull-aparts. Serve warm or cool.

9" round cake pan = rolls.

Paula Wright

GRASSHOPPER CAKE

This dessert can be done early in the day to serve in the evening. It will serve 12 people. It appears to be rich, but is good after most any meal. It is soft green and looks festive on a silver plate garnished with sprigs of holly for a Christmas dessert.

1 large angel food cake split two times to make three layers

Fill and frost with the following:

1 1/3 T plain gelatin
1/2 cup Creme de Cocoa (white)
1/2 cup Creme de Menthe (green)
3 cups heavy cream, whipped

Soften gelatin in mixture of Cocoa and Creme de Menthe and dissolve over hot water. Cool slightly (not too cold) and fold into whipping cream. Spread between layers and cover cake completely.

(If, for some reason, you do not want to use Creme de Cocoa and Creme de Menthe -- green food coloring will give the same effect, but believe me, it will not taste the same.)

Ellie Fitzgerald

LIGHT FRUITCAKE

1-1/2 cups butter, softened
1-1/2 cups sugar
1 tablespoon vanilla extract
1 tablespoon lemon extract
7 eggs, separated and at room temperature
3 cups all-purpose flour

1-1/2 pounds candied yellow, green, and red pineapple
(about 3 cups) 1/4 pound candied citron (about 1/2 cup)
1/2 pound golden raisins (about 1-1/2 cups)
3 cups pecan halves
1 cup black walnuts, coarsely chopped

1/2 cup all-purpose flour
Additional candied fruit and nuts (optional)
1/4 cup brandy
Additional brandy

Liner

Make a liner for a 10-inch tube pan by drawing a circle with an 18-inch diameter on a piece of brown paper. Cut out circle; set pan in center, and draw around base of pan and inside tube. Fold circle into eighths, having the drawn lines on the outside.

Cut off tip end of circle along inside drawn line. Unfold paper; cut along folds to the outside drawn line. From another piece of brown paper, cut another circle with a 10-inch diameter; grease and set aside. Place the 18-inch liner in pan; grease and set aside.

Fruitcake

Cream butter and sugar until light and fluffy. Stir in flavorings. Beat egg yolks. Alternately add egg yolks and 3 cups flour to creamed mixture. Combine candied fruit, raisins, and nuts in a large - over

Fruitcake (cont.)

mixing bowl; dredge with 1/2 cup flour, stirring to coat well. Stir mixture into batter.

Spoon batter into prepared pan. Arrange additional fruit and nuts on top, if desired. Cover pan with greased 10-inch brown paper circle.

Bake at 250° for 2-1/2 to 3 hours or until cake tests done. Remove from oven. Take off paper cover, and slowly pour 1/4 cup brandy evenly over cake; cool on rack.

Remove cake from pan; peel paper liner from cake. Wrap cake in brandy-soaked cheesecloth or cloth-like disposable wiper. Store in an airtight container in a cool place 3 weeks. Pour a small amount of brandy over cake each week. Yield: one 10-inch cake.

NOTE: Cake may be baked in 4 (9- x 5- x 3-inch) paper-lined loafpans. Bake at 250° for 1-1/2 hours or until done.

Arlene Whelan

MICROWAVE PEANUT BRITTLE

- Makes 1 pound

1 cup sugar
1/2 cup white corn syrup
1 cup roasted, salted peanuts
1 teaspoon butter
1 teaspoon vanilla
1 teaspoon baking soda

In a 2 quart mix and pour bowl, stir together sugar and syrup. Microwave on high 4 minutes. Stir in peanuts. Microwave on high 3 - 5 minutes, until light brown. Add butter and vanilla to syrup, blending well, microwave on high 1-2 minutes more. Peanuts will be lightly browned and syrup very hot. Add baking soda and gently stir until light and foamy. Pour mixture onto lightly greased cookie sheet. Let cool 30 - 60 minutes. Break into small pieces and store in airtight container.

Try 1 cup pecan halves or 1 cup dry-roasted cashews in place of peanuts.

Jan Pasma

O'HENRY BARS

2/3 cup margarine
4 cups uncooked oatmeal
1 cup brown sugar
1/2 cup light corn syrup
3 teaspoons vanilla
1 package, 6 ounces, chocolate chips
2/3 cup peanut butter

Cream margarine. Stir in oats, sugar, corn syrup and vanilla. Spread mixture in 13x9" pan. Bake in a 350° oven for 15 minutes.

(DON'T BAKE ANY LONGER EVEN THOUGH BARS WILL NOT LOOK COOKED)

Cool. In saucepan, melt chocolate chips and peanut butter. Spread over cooled bars. Refrigerate for several hours before cutting into squares. Makes 2 dozen cookies.

Pauline Davidson

OLD TIME MOLASSES FRUITCAKE

Makes 4 9x5 loaves or 15 3x6 & 1 9x5 or 14 3x6 & 2 9x5; 3x6 is 12oz & 9x5 is 16-20 oz

3 cups (one 15 oz pkg) dark raisins or
 3 cups chopped date or pitted prunes
 3 cups (one 15 oz pkg) golden raisins or
 3 cups dried apricots chopped
 3 pkgs (16 oz size) mixed candied fruit
 3/4 cup brandy, rum or apple juice
 3 cups butter, margarine or shortening
 2 1/2 cups sugar
 12 eggs
 1 bottle dark molasses (12 oz)
 1 tablespoon vanilla extract
 1 tablespoon grated orange rind
 1 grated lemon rind
 1 pkg (2lbs) all-purpose flour or 7 cups unsifted
 2 teaspoons baking soda
 2 teaspoons salt
 2 tablespoons ground cinnamon
 2 tablespoons ground nutmeg
 1 tablespoon ground cloves
 16 oz walnuts (4 cups) coarsely chopped

1/2 to 1 cup brandy or apple juice

Glaze: 1/2 cup light corn syrup
 2 tablespoons water
 candied red & green cherry halves

1. In a large bowl, combine dark raisins, golden raisins, apricots and mixed candied fruit. Toss with brandy (3/4 cup). Cover with plastic film and allow to soak overnight at room temperature.

2. Next day, preheat oven to 300°. Line loaf pans with heavy duty foil. Carefully press into corners and smooth out folds; allow some of foil to hang over edges of pans. Do not grease.

3. In a large bowl with electric mixer at medium-high speed, beat butter until light and fluffy. Gradually beat in sugar. Clean side of bowl and beaters.

4. Beat in eggs, one at a time; add vanilla extract. Gradually beat in molasses until well blended. Stir in orange and lemon rinds. Turn into large stock pot to mix.

5. Mix together flour, baking soda, salt and spices. Add to creamed mixture and beat until well blended and smooth.

6. Stir in brandy-soaked fruits and walnuts. Spoon batter into foil lined pans and spread evenly into corners. (2/3 full)

7. Put a pan of water in bottom oven and bake fruitcakes for 1 hr 15 min for small size and up to 2 hrs for large. Test with cake tester after about 1 hour.

8. Remove from oven and cool 10 minutes. Using foil overhang, lift loaves from pans; place on wire racks and cool completely.

At this point you may stop and continue the next day.

Remove foil from loaves.

9. Cut lengths of cheesecloth to wrap around each cake. Soak cheesecloths in $\frac{1}{2}$ cup or more brandy so they are wet. Wrap each cake. Overwrap completely and securely with foil and plastic wrap. Store in tightly covered container in cool atmosphere, or freeze. (I put them in garage)

10. If stored more than 2 weeks, unwrap and resoak cheesecloth and wrap again. Repeat every two weeks. (I usually get too busy to do this and they are still good) Store fruitcakes up to 4 to 6 weeks. (I have stored them up to a year in refrigerator) They may be served immediately after making, but the soaking and storing process gives them a mellow, rich flavor.

11. After storing time is up or Christmas is here make glaze: Combine corn syrup and water in small saucepan, heat to boiling, then cool.

12. Unwrap fruitcakes, brush off surface crumbs, then brush with glaze. Decorate with candied cherry halves and nuts. Brush with glaze again and allow to set 15 minutes. (Very sticky) Cut into thin slices to serve.

13. To present fruitcakes as gifts: Wrap each decorated, glazed fruitcake in plastic wrap and foil. Tie with ribbon and make your own personalized label. Finish off with a sprig of holly.

From The Kalamazoo Gazette
Leslie Eichelberg

ORANGE CUPCAKES

1/2 cup nut meats
1/2 cup sugar
1/4 cup oleo
1 egg
1 cup flour
1/2 teaspoon soda
1/2 teaspoon baking powder
1/2 cup orange juice
1 tablespoon orange rind

Cream together oleo and sugar and egg, blend in remaining ingredients. Spoon into greased and floured muffin tin.

Bake 20-25 minutes 350°.

Frosting

3 tablespoons orange juice
3 tablespoons sugar

Mix together and slowly pour over muffins while still hot.

Estelle Harbour

ORANGE TUBE CAKE

1 box orange cake mix
4 eggs
1 box coconut pecan frosting mix
1 cup water
1/2 cup oil

Beat together. Put into greased tube pan (not a bundt pan) which has been sprinkled with sugar and some of the frosting mix.

Sprinkle the rest of the frosting mix over the top of the cake before baking.

Bake 1 hour at 350°

Dot Larimer

PAY DAY BARS

1 cup sugar
1 cup light Karo syrup
1-1/2 cups peanut butter
6 cups Rice Chex cereal
1 cup Spanish peanuts with skins
1 teaspoon vanilla

In large bowl, measure Rice Chex and peanuts. Bring sugar and syrup to a boil. Remove from heat and stir in peanut butter and vanilla. Pour over Rice Chex and peanuts. Pat into 9x13 buttered pan. When nearly cool, cut into squares.

Estelle Harbour

PEANUT BUTTER FUDGE

The peanut butter fudge is a family favorite. This is a must to prepare and have on hand when we go to or have family and friends in.

2 cups sugar
3 tablespoons cocoa
1/2 cup milk (little less)
1/3 cup dark Karo syrup
Vanilla (cap full)
2 tablespoons butter
2 tablespoons peanut butter

Blend together sugar and cocoa. Add milk and syrup. Cook until forms a soft ball in cold water. Add vanilla, butter and peanut butter (well rounded tablespoons). Beat until thick.

NOTE: Have your dish ready to put the fudge in as this sets up quickly.

DO NOT try to double this recipe. This recipe was given to me by a friend who tried to increase the recipe and it never turned out so I never tried.

Kay Dickens

PUMPKIN CAKE

2 cups sifted all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1 1/2 teaspoon ground cloves
1 teaspoon ground ginger
3/4 teaspoon ground nutmeg
1/2 teaspoon salt
4 eggs
1 1/2 cup dark brown sugar
1/2 cup granulated sugar
1 cup vegetable oil
1 can (1 lb.) pumpkin

Combine flour, baking soda, cinnamon, cloves, ginger, nutmeg and salt; set mixture aside.

Using an electric mixer set at high speed, beat eggs until thick and yellow. Gradually beat in brown sugar and granulated sugar; continue beating until mixture is thick and light. At low speed, beat in oil and pumpkin. Gradually stir in flour mixture.

Pour mixture into a well-greased 13-by-9-by-2-inch baking pan. Set pan in a pre-heated 350 degree oven and bake until cake's surface springs back when pressed with a fingertip about 50 minutes. Let cake cool completely, in pan, on wire rack.

Frost with cream cheese frosting (recipe follows) and cut into serving size pieces. Makes about 18 servings.

CREAM CHEESE FROSTING

1/3 cup butter, softened
4 oz. cream cheese, softened
3 cups sifted confectioners' sugar
1 1/2 teaspoon vanilla
Heavy cream (if necessary to thin frosting)

With electric mixer at medium speed, beat butter and cream cheese until well-blended and creamy. Add sugar and vanilla and beat until light and fluffy. If necessary, beat in a little cream for a spreading consistency.

Paula Wright

SKILLET DATE COOKIES

2 T. butter
2 cups Rice Krispies
2 beaten eggs
1 cup chopped nuts
1 cup sugar
1 cup chopped dates

Put ingredients in skillet, stir constantly until mixture leaves sides of pan. Remove from heat and add 2 cups Rice Krispies and 1 cup chopped nuts. When slightly cool, form in balls and roll in coconut. Makes 3 dozen cookies. (I find it easier to drop a spoonful into the shredded coconut.)

Pat Rowe

SODA CRACKER PIE

10 soda crackers (roll)
1 cup sugar
3 egg whites - beat real stiff
add the cup of sugar; 2 tablespoons at a time.
1 teaspoon baking powder
1 teaspoon vanilla (now add the rolled soda crackers)
1/2 cup walnut meats

Bake 30-35 minutes 325°.

Put sugarless whipped cream on top.

Nan Temple

"SUM PUNKINS"

This is a recipe for cookies for those who are allergic to eggs and/or milk. While they will not look like the traditional "Christmas" cookies, they come in handy for many small children.

1 cup pumpkin
1/2 cup shortening
1 cup sugar
Cream together.

Add:

1 cup raisins, dates (either or in combination)
1 T vanilla
1 t soda
1 t baking powder
1 t cinnamon
1 cups flour

Drop by spoon onto greased cookie sheet and bake at 375° for 10 min.

Doris Gay

**THROW-AT-YOUR-CHEATING-HUSBAND
KEY LIME PIE**

1 9" graham cracker crust (any standard recipe)
6 egg yolks, beaten
1 cup lime juice, fresh if possible (bottled will do)
2 14 ounce cans sweetened condensed milk
1 tablespoon grated lime rind
1/2 pint whipping cream
Sugar, if desired

Line a 9" pie pan with graham cracker crust. Combine other ingredients, except for the whipping cream, and pour into pie shell. Freeze pie.

Whip cream and sweeten slightly, if desired.

Remove pie from freezer a few minutes before serving and spread with whipped cream.

Throw at your own risk.

Anonymous