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Bread

Banana Bread

Alice Cahill Sult (Jacob)

Cream together:

½ cup shortening

1 cup sugar

Add: 2 eggs

1 teaspoon baking soda

3 tablespoons sour milk

2 cups flour

1 teaspoon baking powder

pinch salt

1 teaspoon vanilla

Mash 3 bananas and stir in. Use loaf pan and bake at 325°F for 40 minutes.

Bread – Banana

Lois M Folk (Headley)

Cream together:

1 cup sugar

½ cup shortening

Add:

1 egg

3 mashed bananas

1 teaspoon soda in a little water to dissolve

¾ cups flour

½ teaspoon salt

Just mix all together. I usually line the bread pan with waxed paper.

Bake 1 hour at 375 °F

Chocolate Zucchini Bread

Dana Esposito Steck (Alexander)

3 eggs
2 ½ cups flour
1 cup oil
½ cup cocoa
2 cups sugar
1 teaspoon salt
1 tablespoon vanilla extract
1 tablespoon baking soda
2 cups shredded zucchini (seeds removed)
¼ teaspoon baking powder
1 teaspoon cinnamon

In a mixing bowl beat eggs, oil, sugar, and vanilla. Stir in zucchini. Combine dry ingredients; add to zucchini mixture and mix well. Pour into two greased 8x4x2-inch loaf pans.

Bake at 350°F for 1 hour or until center tests done. Yield: 2 loaves

If using a food processor, use shredding blade for zucchini, then change to mixing blade and mix all ingredients together and bake.

***I sometimes add chocolate chips to make it extra chocolatey-- maybe ½ cup per loaf

Corn Bread

Sarah Knyff Grant (Alexander)

2 boxes Jiffy corn bread
1 can creamed corn
2 large eggs
1/3 cup of milk

Combine all ingredients in bowl. Add to greased 9 x 9 glass pan. Bake at 350°F for 35 minutes. When done poke holes in the corn bread with a fork. Melt ¼ cup of honey and ½ stick of butter and pour hot on top of corn bread. Let cool, cut and enjoy.

Corn Muffins

Jennie Sult Steward (Jacob)

1 egg
1 cup milk
½ cup butter
1 cup sifted flour
1 cup corn meal
2 tablespoons sugar
3 teaspoons baking powder
½ teaspoon salt

Mix and pour in muffin tins.
Bake at 400-425°F for 20-25 minutes.

Hobo Bread

Mabel Sult Fennimore (Alexander)

2 ½ cups leftover coffee
4 teaspoons baking soda
2 cups raisins
1 cup white sugar
1 cup brown sugar
4 cups flour, sifted
1 ½ cups broken nuts
¼ teaspoon salt

Bring coffee to a boil; remove from heat. Add baking soda and raisins. Cover and allow to stand overnight. In the morning, preheat oven to 325 °F. Grease and flour 3 one-pound coffee cans. Add sugars, flour, nuts, and salt to coffee/raisin mixture. Mix well. Bake 65 minutes. Cool 15 minutes in cans before removing. Serve with cream cheese or butter. Makes 3 loaves

Submitted by daughter, Joyce Young

Italian Bread

Stella Sult Esposito (Alexander)

Soften 1 package dry yeast in 2 cups warm water. Add 1 tablespoon salt. Let sit for 5 minutes. Blend in 3 cups all-purpose flour. Beat in 1 cup flour until smooth. Mix in 1 – 1 ½ cups additional flour to make a soft dough. Turn mixture onto floured surface. Knead the dough. Shape into smooth ball and place in a greased bowl large enough for dough to double in size. Cover bowl with saran wrap or damp towel until doubled. (approximately 1 ½ 2 ½ hours). Punch down with fist, knead on slightly floured surface. Divide into 2 equal balls. Let stand, covered for 10 minutes.

Roll each ball into 14 x 18 rectangular shape and roll up tightly into a long, slender loaf. Pinch ends to seal, place loaves on greased baking sheet and cover loosely with towel until doubled in size. Bake at 425°F for 10 minutes and then 350°F for 50 minutes until golden brown. (or 375°F for 45-50 minutes until golden brown) Makes 2 loaves

Monkey Bread

Kiegley (Jacob)

4 rolls refrigerator biscuits, 10 to a package, not buttermilk
2 teaspoons cinnamon
1 cup sugar
½ cup brown sugar
2/3 cup oleo or margarine

Cut rolls into quarters. Roll in mixture of cinnamon and sugar. Put half of rolls into bundt pan. Mix brown sugar and oleo. Heat until slightly thick. Pour half over rolls. Add remaining rolls and syrup. Bake at 350°F for 35-40 mins.

Overnight Caramel French Toast

Thomas Adams (Sovila)

1 cup packed brown sugar
½ cup butter or margarine
2 tablespoons light corn syrup (can double syrup)
12 slices white or whole wheat bread
¼ cup sugar
1 teaspoon ground cinnamon, divided
6 eggs
1½ cups milk
1 teaspoon vanilla extract

In a small saucepan over medium heat, bring brown sugar, butter and corn syrup to a boil, stirring constantly. Remove from heat. Pour into a greased 13 x 9 x 2" baking dish. Top with six slices of bread. Combine sugar and ½ teaspoon cinnamon; sprinkle half over the bread. Place remaining bread on top. Sprinkle with remaining cinnamon sugar; set aside. In a large bowl, beat eggs, milk, vanilla and remaining cinnamon. Pour over bread. Cover and chill 8 hours or overnight. Remove from refrigerator 30 minutes before baking. Bake uncovered at 350°F for 30-35 minutes. Serves 4-6

Paska (Easter Bread)

Marty Creasy (Headley)

1/2 cup warm water
2 packages dry yeast
1½ cups lukewarm milk
½ cup sugar
2 eggs
½ cup shortening
7 to 7½ cups flour
1 cup raisins

Soak raisins in hot water to cover and soak 15 minutes. Mix yeast and water until dissolved. Add balance of ingredients except raisins. Add 1/4 teaspoon mace(optional). Knead and let rise 2 hours. Punch down and let rise until double (1½ hours) Shape into 3 circles. Place a dough cross on top. Let rise 1 hour. Brush top with egg yolk and milk mixture. Bake at 350°F for 40-50 minutes. Makes 3 loaves

Rhubarb Bread

Violet P. Elliott (Alexander)

Beat together:

1½ cups brown sugar
2/3 up salad oil
1 egg
1 teaspoon vanilla
1½ cups diced rhubarb

Add 1 teaspoon baking soda to 1 cup sour milk. Mix 2 ½ cups flour, 1 teaspoon salt and 1½ cups diced rhubarb. Add milk and flour mixture to first mixture alternating. Pour into 2 greased loaf pans. Sprinkle on top: ¼ cup sugar and dot with 1 tablespoon butter. Bake at 350°F 50 minutes or until "toothpick done"

Rosemary Focaccia Bread

Kerrena Welch Carrajat (Alexander)

It is recommended that you use a **kitchen scale** for this recipe
In bowl mix:

- 510g of bread flour
- 8g instant tried yeast
- 10g salt
- 450g lukewarm water (30°C)

Cover and let sit on the counter for 1 hour in a warm spot.

- After 1-hour wet hands with water, stretch and fold dough until you have a ball of dough in the middle of the bowl.
- Drizzle some olive oil on top
- Cover and let sit for 1 hour in a warm spot.

After this hour is up:

- Place parchment paper on a cookie sheet.
- Drizzle olive oil and cover parchment paper.
- Wet hands and transfer dough to the center of parchment paper.
- Fold and stretch dough until it is shaped like a rectangle.
- Cover and let sit for 30 minutes in a warm spot.

Preheat oven to 220°C (428°F)

- Wet hands and using your fingers press into the dough to create dimples.
- Top dough with a drizzle of olive oil.
- Add sea salt or flay salt to top
- Add rosemary flakes (fresh or dried) place baking sheet on lower rack and bake at 220°C (428°F) 30 minutes.

Remove, cut and serve with balsamic and olive oil.

Rhubarb Nut Bread

Cheryl Woodside, Russel L. Sult

1 ½ cups brown sugar packed
½ cup vegetable oil
1 egg
1 cup sour milk
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon vanilla
2 ½ cups flour
1 ½ cups diced rhubarb
½ cup chopped nuts

Mix ingredients in order given. Pour into two well-greased and floured loaf pans, filling 2 2/3 full.

Mix topping: ½ cup sugar and 1 tablespoon butter well and sprinkle over top. Bake at 350°F 40 minutes, do not over-bake.

Sweet Corn Bread

Linda Sult (Jacob)

1 cup butter softened
1 cup sugar - to taste
4 eggs
1 can cream style corn
1 cup flour
1 cup yellow cornmeal
1 tablespoon baking powder

Cream together butter and sugar. Mix in eggs one at a time mixing well. Add all dry ingredients and mix until well blended. Pour into a greased and floured (or use cooking spray) cake pan. Sprinkle top with sugar. Bake at 350°F for 30 minutes or until golden brown. Serve warm or let chill. Recipe can be doubled by using a 1/2 sheet cake pan and adjusting sugar.

Cookies

Aunt Joyce's Thick and Chewy Cookies

Michelle Fundock (Alexander)

1/2 cup butter or margarine, softened
1 cup packed brown sugar
1 cup granulated sugar
3 eggs
1 teaspoon vanilla
2 cups (1 pound) peanut butter
4½ cups quick cooking oats mixed with 2 teaspoons baking soda
1 cup M & M's
1 cup raisins
1 cup semi-sweet chocolate chips

Beat butter and sugars together until pale and fluffy. Beat in eggs, vanilla and peanut butter until well blended. Stir in oat mixture until stiff dough forms. Stir in rest of ingredients. Form balls of ½ cup dough each. Place balls on lightly greased cookie sheet; flatten to 5-inch diameter.

Bake in preheated 350°F oven 12-13 minutes until edges are lightly browned. Cool on sheets on wire racks 5 minutes; remove to wire racks to cool completely. (10 cookies)

Use ¼ cup dough to make 24 3½ inch cookies. Do not attempt to double this recipe.

Blondie Brownies

Pat Folk (Headley)

Grease 9x13 pan

Melt $\frac{2}{3}$ cup margarine in saucepan

Stir in $2\frac{1}{4}$ cups brown sugar

Let sugar and margarine mixture cool 10 minutes.

When cool add 3 eggs, one at a time to the above mixture.

In large bowl, combine:

2 $\frac{2}{3}$ cups flour

2 $\frac{1}{2}$ teaspoons baking powder

$\frac{1}{2}$ teaspoon salt

Then add mixture from saucepan. Beat until well mixed. Add 6 ozs chocolate chips. Pour into greased pan. Bake at 350°F for 25-35 mins.

Chocolate Chip Cookies

Joy Schlieder (Headley)

1 cup butter

$\frac{3}{4}$ cup brown sugar

$\frac{3}{4}$ cup white sugar

Dissolve 1 teaspoon baking soda in 1 teaspoon hot water

2 eggs

4 cups flour

1 teaspoon salt

2 teaspoons vanilla

1 cup chocolate chips

1 cup walnuts

1 teaspoon baking powder

Cream sugar, butter and eggs. Add baking soda and vanilla. Mix well. Add dry ingredients, beat. Add chocolate chips and walnuts. Batter will be stiff. Drop by teaspoon full on cookie sheet. Bake at 375°F 12 minutes.

Dream Bars

Vivian Sult VanSickle (Jacob)

½ cup butter

1 cup flour

½ cup brown sugar

mix together like crumbs, press in pan. Bake for 10 minutes.

Combine:

1 cup brown sugar

2 eggs

2 tablespoons flour

½ teaspoon baking soda

pinch salt

½ teaspoon vanilla

1½ cups coconut

1 cup walnuts, I use black walnuts

Beat eggs and vanilla. Separately mix dry ingredients together: sugar, sifted flour, salt and baking soda. Add coconut and walnuts. Fold dry ingredients into eggs. Pour into 9x13 pan and bake at 350°F for 25 mins.

Drop Molasses Cookies

Louisa S. Sult (Jacob)

5 tablespoons shortening

½ cup dark brown sugar

½ cup baking molasses

1 egg

1 teaspoon ginger

1 teaspoon cloves

1 teaspoon salt

1 teaspoon baking soda

3 tablespoons thick sour cream

2 ¼ cups flour

Cream shortening and sugar. Add molasses, egg, spices and cream. Beat. Stir in remaining ingredients. Chill dough for several hours. Drop with spoon. Bake 10-15 minutes in moderate oven.

Filled Cookies

Grace Sult Shaffer (Jacob)

1 cup sugar
2/3 cup shortening
2 eggs
1/3 cup milk
3 cups flour
3 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon vanilla

Roll out dough. I use a white coffee cup to cut cookies.

Cook together for filling:

1 box seedless raisins
1/2 cup sugar
2 tablespoons flour
1 cup cold water

Place filling on cookie then apply cookie on top. Bake on ungreased cookie sheet for 10-12 minutes.

Halloween Kisses

Linda Sult (Jacob)

1 $\frac{3}{4}$ cups flour
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup chocolate hazelnut spread (Nutella)
 $\frac{1}{2}$ cup butter, softened (1 stick)
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup light brown sugar
1 egg
1 teaspoon vanilla extract
 $\frac{1}{2}$ cup orange sprinkles or orange sugar
1 9 oz package of chocolate candy kisses, unwrapped.

Preheat oven to 375°F

In a medium bowl, combine flour, baking soda and salt. Set aside. In another medium bowl, place the chocolate hazelnut spread, butter, and both sugars. Using hand mixer, cream the ingredients together, for about 3 minutes. Add the egg and vanilla and blend until incorporated. Stir in the dry ingredients, just until incorporated.

Shape the cookie dough into walnut sized balls. Roll the balls in orange sprinkles or orange sugar, pressing to adhere. Place the cookies on a heavy cookie sheet about 4 inches apart. Bake for 8 minutes. Remove from oven and quickly place a chocolate kiss in the middle of each cookie. Return cookies to the oven and bake for 3 more minutes. Cool on wire rack.

Red and green sprinkles or sugar may be used for the Christmas holiday.

Ice Box Cookies

Vivian Sult VanSickle (Jacob)

2 cups brown sugar

2 eggs

1 teaspoon baking soda mixed in one tablespoon hot water

1 cup melted butter

3½ cups flour

Alternate: Butter

Flour

1 cup chopped nuts

Pack dough in brick shaped loaf pan lined with wax paper. Let stand in refrigerator overnight. Slice very thin and bake at 450°F 5-8 minutes.

Lemon Cheese Bars

Michelle Fundock (Alexander)

1 yellow cake mix (with pudding)

1 8 oz package cream cheese, softened

1/3 cup sugar

1/3 cup oil

2 eggs

1 teaspoon lemon juice

Mix dry cake mix, 1 egg and 1/3 cup oil until crumbly; reserve 1 cup. Pat remaining mixture lightly in an ungreased 13x9x2 inch pan. Bake 15 minutes at 350°F. Beat cheese, sugar, lemon juice and 1 egg until light and smooth. Spread over baked layer. Sprinkle with reserved crumb mixture. Bake 15 minutes longer. Cool, cut into bars.

Lemon Cheesecake Bars

Cheryl Woodside, Russel L. Sult

1 Lemon Cake Mix

2 eggs

1/3 cup oil

8 oz cream cheese (soft)

½ cup sugar

1 teaspoon lemon juice or real lemon

Colored sugar or jimmies

Mix cake mix, 1 egg and oil till crumbly. Reserve 1 cup for topping. Firmly pat rest of dough in sprayed 9 x 13 pan. Bake at 350°F° 15 minutes. Beat cream cheese, sugar, 1 egg and lemon juice until smooth. Spread over baked layer and sprinkle with 1 cup crumbs. Sprinkle colored sugar or jimmies if desired. Bake 15 minutes longer. Cool before cutting.

Cheryl is the oldest granddaughter of Russel L. Sult

MARY'S FILLED PRUNE COOKIES

Stella Sult Esposito (Alexander)

6 cups flour

3 eggs

½ teaspoon baking powder

2 cups milk

1 teaspoon salt

1 cup sugar

1 cup Crisco

1 tablespoon vanilla

Sift flour, baking powder and salt. Cream shortening; add sugar and eggs. Beat well. Add vanilla. Add flour mixture alternately with milk. Roll out ¼ of dough in rectangle on well-floured board. (Dough is very soft) Spread on ¼ th of prune filling and roll up. Place on greased baking sheet. Repeat 3 times with rest of dough. You will need 2 baking sheets, 2 rolls on each sheet.

Bake at 350°F for 30-40 minutes until light brown.

PRUNE FILLING

2 pounds prunes, covered with water and boiled. Cool and mash.

1 cup finely chopped nuts

½ cup applesauce or 3 finely chopped apples

½ teaspoon cinnamon

1 cup sugar

Mix well

When prune rolls are cooled, a white confectionery icing may be spread on top and then sprinkled with chocolate sprinkles or multicolored sprinkles.

Slice diagonally in ¾" to 1" slices.

If you freeze a roll, do not frost until ready to use.

Minced Meat Filled Sugar Cookies

Michelle Fundock (Alexander)

½ cup butter
½ teaspoon vanilla
1 cup sugar
1 egg
2 ¼ cups flour
2 teaspoons baking powder
½ teaspoon salt
1 jar minced meat filling with rum

Cream butter and vanilla. Gradually add sugar, continue creaming. Beat in egg. Blend in dry ingredients. Chill dough.

Use as little flour as possible when rolling. It makes a less tender cookie. Cut these out with a round biscuit cutter. Place 1 tablespoon filling between two cookies. Crimp edges with fork.

Bake at 375°F for 10 minutes.

Yes, you could substitute a raisin filling.
These get softer after being stored for a few days.

Oatmeal S'mores Cookies

Cheryl Woodside, Russel L. Sult

½ cup butter soft
½ cup shortening
1 cup brown sugar
½ cup white sugar
2 eggs
1 ½ teaspoon vanilla
2 ¼ cup flour
1 teaspoon baking soda
¼ teaspoon salt
1 cup old fashion oats, I sometimes I use Quick Oats
1 cup chocolate chips
1 cup miniature marshmallows

Large bowl - cream butter, shortening and sugars, add eggs 1 at a time beating well after each addition. Beat in vanilla. Combine flour, baking soda and salt. Gradually add to creamed mixture. Stir in oats, chocolate chips, and marshmallows.

Drop by heaping teaspoon 2 inches apart onto greased baking sheet. Bake at 350°F 11-13 minutes or until golden brown. Cool 1-2 minutes before removing from the baking pan to wire racks to cool completely. Yields about 6 dozen.

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Orange Drop Cookies

Joanne Sult Van Thof (Headley)

- 1 cup softened butter
- 2 cups sugar
- 3 large eggs
- 1/3 cup orange juice
- 1 tablespoon grated orange zest
- 4 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda

In mixing bowl, cream butter and sugar. Beat in eggs, orange juice and zest. In a smaller bowl combine flour, baking powder and baking soda. Add this to cream mixture and mix well. Drop by teaspoon or tablespoon 2 inches apart on greased baking sheets. Bake at 350°F for 12-14 minutes. Makes anywhere from 5 dozen to 8 dozen according to the size you want. Then you can frost these also.

Peanutty Choco Surprises

Matthew Conway (Jacob)

1 cup peanut butter (smooth or crunchy)

1 stick margarine (½ cup)

1 cup packed brown sugar

1 teaspoon cinnamon

1 teaspoon baking powder

2 eggs

1 cup flour

1 pound chocolate kisses

Powdered sugar

Cream peanut butter, margarine, and sugar. Beat in eggs. Combine flour, baking powder, and cinnamon. Add gradually until well blended. Chill dough at least 30 minutes for easier handling. Wrap about 1 level teaspoon of dough around each chocolate piece. Place on ungreased cookie sheet and bake at 350°F for 10-12 minutes. Remove and cool slightly. Roll in powdered sugar and cool completely. Each batch varies, but you get around 48 cookies.

Pecan Delights

Jennie Sult Steward (Jacob)

1 3 oz package of cream cheese

1 cup flour

½ cup of butter

Mix and make 24 small balls, press into muffin tin

Filling: 2 eggs

¾ cup pecans

¼ teaspoon vanilla

1 cup brown sugar

1 teaspoon butter

Fill cups. Bake at 325°F for 30 minutes, makes 24

Pineapple Cookies

Sharyn J. Creasy Fisher (Headley)

1 cup white sugar

1 cup brown sugar

1 cup oleo

2 eggs

¼ teaspoon salt

1 cup walnuts

1 can crushed pineapple: 1 pound 4 oz size undrained

1 teaspoon vanilla

1 ½ teaspoons baking soda

1 teaspoon of baking powder

5 cups flour

Sift baking soda, baking powder, salt and flour. Cream sugar and oleo, add eggs. Beat well. Add pineapple and vanilla. Then add dry ingredients and nuts. Drop by teaspoon on cookie sheet. Bake at 375°F 10-12 minutes.

Raisin Filled Cookies

Carolyn Benescoter (Anna Mary)

Cream together:

½ cup shortening

1 cup sugar

2 eggs

Add and mix:

2 tablespoons milk

1 teaspoon vanilla

Mix and add to the above:

2 ½ cups flour

¼ teaspoon baking soda

½ teaspoon salt

Chill dough. Meanwhile, make filling:

FILLING:

1 ½ cups raisins

½ cup sugar

½ cup water

2 tablespoons lemon juice

1 tablespoon cornstarch

Cook slowly, stirring frequently until thick, 5-10 minutes. Cool before using.

Roll out dough thin (1/8 inch). Cut in 3-inch rounds. Place on cookie sheet. Put a teaspoon of filling on cookie. Place a cookie on top and seal. Bake at 350°F for 10-12 minutes.

Ricotta Cheese Cookies

Alice Cahill Sult (Jacob)

½ pound butter
2 cups sugar
3 eggs
2 teaspoons vanilla
4 cups flour
1 teaspoon baking soda
1 teaspoon salt
2 cups Ricotta Cheese

Cream together butter and sugar; add eggs and vanilla. In another bowl, sift flour, baking soda, and salt. In another bowl, put the Ricotta Cheese. Gradually add flour mixture, butter, eggs, sugar-mix, and add a little bit of the Ricotta Cheese. Continue adding the above ingredients in this manner until blended. Bake at 350°F for 10-12 minutes. Top with white icing.

Add food coloring to icing if you wish.

Sand Tarts

Vivian Sult VanSickle (Jacob)

Cream together:

½ cup sugar
½ cup butter (¼ pound)

Add: 1 tablespoon cream

1 teaspoon vanilla

Sift together: 1½ cups flour
½ teaspoon baking powder
1 teaspoon cream of tartar

Roll very thin, cut in shapes, place on greased cookie sheet. Sprinkle with mixed sugar and cinnamon. Place nut in center. Bake at 450°F for 8-10 minutes.

Snickerdoodles

Michelle Fundock (Alexander)

Mix thoroughly:

1 cup soft shortening

1 ½ cups sugar

2 eggs

Sift together and stir in:

2 ¾ cups flour, sifted

2 teaspoons cream of tartar

1 teaspoon baking soda

½ teaspoon salt

Chill dough. Roll into balls, size of small walnuts.

Roll in mixture of:

2 tablespoons sugar

2 teaspoons cinnamon

Place 2 inches apart on ungreased cookie sheet. Bake at 400°F oven, 8 to 10 minutes until lightly browned but still soft. (These cookies puff up at first - then flatten out with crinkled tops)

Makes about 5 dozen 2-inch cookies.

Spritz Cookies

Cheryl Woodside, Russel L. Sult

1 cup butter
½ cup sugar
2 ¼ cups flour
¼ teaspoon salt
1 egg
1 teaspoon vanilla

Use Spritz cookie cutters that you push press through with the attachments on.

Bake 5 minutes at 400°F

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Sugar Cookies

Dorothy Michael Drasher (Jacob)

1 ½ cups sifted powdered sugar
1 cup margarine
1 egg
1 teaspoon vanilla
½ teaspoon almond flavoring - optional
2 ½ cups sifted flour
1 teaspoon cream of tartar
1 teaspoon baking soda

Cream margarine and sugar. Add egg and flavoring, cream of tartar and baking soda, creaming well. Fold in flour by hand. Chill dough. Roll, cut and bake at 375°F for 7-8 minutes.

Toffee Bar Cookies

Jacki Esposito (Alexander)

1 cup margarine
1 cup brown sugar
1 egg
1 teaspoon vanilla
2 cups flour
½ cup chopped walnuts
6-8 plain Hershey Bars

Cream margarine and sugar, add egg and vanilla, mix well. Spread mixture onto cookie sheet. Bake 350°F for 15 minutes. Remove from oven, place chocolate bars on top of hot cookies. Let melt, spread like icing. Sprinkle with nuts. Cut into squares.

Vanilla Wafers

Michelle Fundock (Alexander)

¾ cup butter
1 cup sugar
1 egg
1 tablespoon vanilla extract
2 tablespoons cold water
1 cup flour
½ cup cornstarch
¼ teaspoon salt
½ teaspoon cream of tartar

Preheat oven to 400°F. Do not grease cookie sheets. Beat butter and sugar until creamy and well blended. Add egg, vanilla and water and beat well. Sift together flour, cornstarch, salt and cream of tartar. Add to the first mixture. Beat thoroughly until combined. Drop by rounded teaspoons 1 ½ inches apart. Bake for about 8 minutes or until a fine golden rim appears around the edges. Make them special by making a chocolate mix of ½ butter and ½ bag of chocolate chips. Nuke in 20 second increments and mix until creamy. Use this as a filling to sandwich two vanilla wafers.

Waffle Cookies

Lynne Miller (Headley)

4 eggs well beaten

1 ½ cups sugar

½ pound butter

1 tablespoon vanilla

4 cups flour

Mix well, cover and refrigerate overnight. Place by teaspoon full on hot waffle iron, close lid and bake. (They bake fast)

Zucchini Chocolate Chip Cookies

Sandy Esposito Knyff (Alexander)

2 cups rolled oats

½ cup peanut butter

1 ¼ cups banana, mashed (approx. 3 small bananas)

¼ cup shredded zucchini

½ cup chocolate chips

Preheat oven to 350°F

Line a large cookie sheet with parchment paper.

In a large mixing bowl add the oats, peanut butter, mashed banana and zucchini. Mix well. Fold chocolate chips in last. Drop onto cookie sheet and flatten slightly. Can be topped with extra chips.

Bake 12 – 15 minutes until golden.

Dessert

Ambrosia

Sandra Esposito Knyff (Alexander)

- 1 cup coconut
- 1 cup miniature marshmallows
- 1 cup sour cream
- 1 cup mandarin oranges - drained
- 1 cup pineapple - drained

Mix coconut, marshmallows and sour cream. Refrigerate overnight.
Add fruits and nuts if desired.
Drain fruit well.

Angel Food Cake Dessert

Joy Schlieder (Headley)

1 angel food cake broken in pieces - use as much as you need for
8x8 square Pyrex dish (small cake)

- 1 small 3 oz. box vanilla instant pudding
- 1 ½ cups milk
- 2/3 cup sour cream
- 1 can cherry pie filling

Cover bottom with cake. Mix pudding with 1 ½ cups milk and 2/3
cup sour cream. Stir until it starts to thicken. Put ½ over cake and
add another layer of cake. Cover with other half of the pudding
and cover the top with cherry pie filling.

Apple Cake

Frances Sult (Alexander)

3 cups flour
2 cups sugar
3 teaspoons baking powder
4 eggs
 $\frac{3}{4}$ cup orange juice
1 cup oil (vegetable)
2 $\frac{1}{2}$ teaspoons vanilla
1 teaspoon salt

Combine all ingredients. Peel and slice 5 apples. Mix in 5 tablespoons sugar and 2 teaspoons cinnamon. Grease and flour tube pan. Pour in half of the batter, and cover with half of apples, the rest of batter and the rest of the apples.

Bake at 350°F 60-70 minutes.

Cool and sprinkle 10x sugar on top if desired.
One cup of broken walnuts can be stirred in if desired.

Apple Cheesecake

June Fetterman (Headley)

1 package Duncan Hines yellow cake mix
4 eggs
2 tablespoons oil
1 can (1 pound 5 oz.) apple pie filling
2 pkgs. (8 oz.) each Philadelphia Cream Cheese, softened
½ cup sugar
½ cup milk
3 tablespoons lemon juice
3 teaspoons vanilla

Reserve one cup of the dry cake mix. In a large mixing bowl. Combine remainder of cake mix, one egg and the oil. Mix until well combined and crumbly. Press mixture evenly into bottom and $\frac{3}{4}$ up sides of a greased 13 x 9 x 3-inch baking pan.

Spread apple pie filling in bottom of crust. In bowl, blend cream cheese and sugar. Add 3 eggs and the reserved cup of cake mix. Beat one minute at medium speed. Reduce speed to low and slowly add milk, lemon juice, and vanilla. Mix until smooth. Pour on top of apple filling.

Preheat oven, bake at 300°F for 45-55 minutes or until firm in center. Cool, chill before serving.

Apple Crisp

Jennie Sult Steward (Jacob)

5-6 sliced apples, sliced

½ cup oleo

¾ cup brown sugar

1 teaspoon cinnamon

¾ cup oatmeal

½ cup flour

Place sliced apples in buttered baking dish. Mix oleo, brown sugar, cinnamon, oatmeal and flour. Then cover apples with crumb mixture.

Bake uncovered at 350°F for 1/2 hour.

Apple Enchiladas

Linda Sult (Jacob)

21 oz can apple pie filling

6 8 inch flour tortillas

1 teaspoon cinnamon

1/3 cup margarine

½ cup sugar

½ cup brown sugar, packed

½ cup water

Spoon pie filling onto tortillas; sprinkle with cinnamon. Roll up tortillas and arrange down in a lightly greased 8 x 8 baking pan.

Combine margarine, sugars and water. In a medium saucepan, bring to a boil; reduce heat and simmer stirring constantly 7 minutes. Pour mixture evenly over the tortillas. Sprinkle with extra cinnamon if desired. Bake at 350°F for 20 minutes.

Makes 6 servings.

Baked Pineapple

Lorraine Sult Conway (Jacob)

8 to 10 slices bread

1 large (20 oz) can pineapple, crushed

½ cup butter

2 cups sugar

3 eggs

½ cup milk

Cream butter and sugar. Add eggs, milk, pineapple and juice. Cube bread and add until liquid is absorbed. Bake at 350°F for 45 minutes.

Batter Pudding

Joy Schlieder (Headley)

1 cup sugar

¼ cup butter

1 cup milk

pinch salt

2 ½ cups flour

2 teaspoons baking powder

2 teaspoons vanilla

2 ½ cups fresh sliced peaches

1 cup cold water

Grease and flour 9 x 13 pan. Put batter in pan. On top of batter put 2 ½ cups fresh peaches. On top of peaches put or sprinkle 1 cup sugar evenly over all. Pour cold water. Bake at 375°F for 1 hour. Batter will be stiff.

Banana Split Cake

David and Linda Shaffer, Alexander

First Layer Crust: use regular size cake pan

3 cups Vanilla Wafers crushed

1 ½ sticks oleo melted

mix and press into the cake pan

Second Layer:

2 eggs--beat at high speed

1 1-pound box of confectionary sugar

1 softened stick of oleo

beat altogether and spread over crust.

Third Layer:

5 bananas cut length wise, spread on top

Fourth Layer:

1 can crushed pineapple, drained, put on top of bananas.

Fifth Layer:

1 large Cool Whip spread over all

Sixth Layer:

1 cup chopped nuts sprinkled on top

Seventh Layer:

1 jar cherries placed on top

Bill Clinton's Lemon Chess Pie

Sharyn J. Creasy Fisher (Headley)

"Lemon juice and the grated rind of three lemons make this chess pie divine. It's filling is sweet and gooey, and it cuts like a dream"

1 (9 inch) pie crust
2 cups white sugar
½ cup butter, softened
5 large eggs, beaten
1 cup milk
1 tablespoon all-purpose flour
1 tablespoon cornmeal
¼ cup fresh lemon juice
3 tablespoons lemon zest

Preheat oven to 350°F

In large mixing bowl, cream together sugar and butter or margarine until light and fluffy. Beat in eggs and milk. Add flour, cornmeal, lemon juice, and lemon zest. Mix until smooth. Pour mixture into pie crust. Bake 35-40 minutes until set in center.

Servings: 8

Black Bottom Cupcakes

Lynne Miller (Headley)

TOPPING

Mix together:

8 oz Philadelphia Cream Cheese

1 egg

1/3 cup sugar

1/2 teaspoon salt

Mix and add 1 cup miniature chocolate chips

BOTTOM

Mix together:

1 1/2 cups flour

1 cup sugar

1/4 cup cocoa

1/2 cup oil

1 teaspoon vinegar

1/2 teaspoon salt

1 teaspoon soda

1 cup water

1 teaspoon vanilla

Fill cupcake pans scant half full of batter. On top put 1 tablespoon of topping. Bake at 350°F 20-25 minutes

Blueberry Buckle Coffee Cake

Dorothy Michael Drasher (Jacob)

¾ cup sugar

¼ cup shortening

1 egg

½ cup milk

2 cups flour

2 teaspoons baking powder

½ teaspoon salt

Fold in 1-2 cups blueberries to your liking.

Pour in 8x8 pan.

Crumbs:

¼ cup brown sugar

¼ cup white sugar

1 cup flour

½ cup shortening

Mix together with fork or mixer until crumbly.

Sprinkle on top of batter.

Bake 350°F° 35-45 minutes.

C M P Dessert

Lynne Miller (Headley)

Crust:

1 stick oleo

1 cup flour

2/3 cup chopped nuts

Mix and press into a 9x13 pan. Bake 20 minutes at 350°F.
Cool completely.

Mix and spread over crust:

1/3 cup peanuts

1 8 oz Philadelphia Cream Cheese

1 cup 10X sugar

Filling:

1 package instant vanilla pudding

2 packages 3 oz instant chocolate pudding

3 ¾ cups milk

Mix and fill pan

TOPPING:

1 9 oz box of cool whip - spread over top

Sprinkle with nuts and decorate with cherries
(Maraschino)

Catherine's Cheesecake Pie

Catherine Sult Prula (Charles)

1 8 oz cream cheese
1/3 cup sugar
1 cup sour cream
2 teaspoons vanilla
1 8 oz container Cool Whip
1 prepared pie shell

Cream, cream cheese and sugar. Add sour cream and vanilla.
Fold in Cool Whip. Place in pie shell.
Add your favorite pie filling topping (cherries, blueberry, peach,
or apple). Place in refrigerator until firm.

In memory of Catherine Sult Prula, submitted by Linda Sult.

Cheesecake

Linda Sult (Jacob)

2 cups flour
2 cups oleo
2 tablespoons sugar

Mix above and press into a 13x9 pan. Bake at 350°F for 15 mins.

Beat:

1 8 oz cream cheese
1 cup powdered sugar

Fold in 8 oz Cool Whip

Spread on cool crust. Put any filling on top: Cherry, Blueberry, Strawberry,
or Peach.

Cherries in the Snow

Sandra Esposito Knyff (Alexander)

Angel Food Cake (Pull apart or cube)

12 oz Cool Whip

3 oz cream cheese (soft)

1 can Comstock Cherry Pie filling

Blend together Cool Whip, cream cheese and cake (mix well).
Spoon in filling. (Pull through mixture with a wide spatula)

Cherry Chocolate Cake

Cheryl Woodside, Russel L. Sult

1 chocolate cake mix

1 can cherry pie filling

3 eggs

Grease pan

Mix all together and bake at 350°F for 45 to 50 minutes.

Can be put in loaf pan 9x13

I usually make my cakes in bundt pans.

Cheryl Woodside is the oldest granddaughter of Russel L. Sult

Cherry Pizza

Michelle Fundock (Alexander)

1 can cherry pie filling
½ cup Crisco
½ cup oleo
1 cup sugar
2 eggs
1 teaspoon vanilla
2 cups flour
1 teaspoon baking powder

Cream Crisco, oleo, and sugar. Add eggs and vanilla. Add flour and baking powder to creamed mixture; batter will be stiff. Spread half on bottom of greased pizza pan. Spread pie filling on batter, then drop remaining batter on top.

Bake at 350°F 45-50 minutes

Chocolate Chip Cheesecake

June Fetterman (Headley)

3 packages (8 oz each)
Philadelphia Cream Cheese
3 eggs beaten
¾ cup granulated sugar
1 teaspoon vanilla extract
2 rolls (20 oz each) refrigerator chocolate chip cookies

Mix together well, first 4 ingredients. Set aside.

Slice cookie dough in 1/3 inch slices.

Place slices of one roll into a 9 x 13 inch pan, press together to cover up any holes. Spoon in cheese mixture evenly on top with slices of other roll.

Bake at 350°F oven 45-50 minutes or until golden and center is slightly firm. Remove from oven, let cool, then refrigerate.

Chocolate Chocolate Chip Pound Cake

Dorothy Fundock (Alexander)

2 cups all purpose flour
1 cup cocoa powder for baking
1 teaspoon baking powder
½ teaspoon salt
1 ½ cups butter or margarine, softened
2 ½ cups sugar
2 teaspoons vanilla
4 eggs
1 cup low fat buttermilk
½ cup nonfat or low fat vanilla or plain yogurt
2 cups chocolate chips

Preheat oven to 325°F

Grease and flour a 10" bundt pan or 2 loaf pans. Combine flour, cocoa, baking powder, salt and sugar in a bowl and set aside.

In large mixing bowl with electric mixer, cream butter until light and fluffy. Continue beating while adding sugar slowly. Beat for 5 minutes on high speed. Add vanilla, then eggs, one at a time, beating after each one.

Combine buttermilk and yogurt until smooth. Add to creamed mixture, combining thoroughly. Mix in dry ingredients, then fold in chocolate chips. Pour into bundt pan or loaf pans and place in middle of oven. Bake for about 1 hour and 10 minutes.

Cool in pan for 15 minutes then remove and place on wire rack. Once completely cooled you can drizzle chocolate sauce over the top if desired.

Chocolate Coconut Bars

Margie Sult Richard (Alexander)

2 cups graham cracker crumbs
½ cup melted butter or margarine
¼ cup sugar
2 cups flaked coconut (2 cans)
1 can sweetened condensed milk
½ cup chopped pecans
1 7 oz Hershey Candy Bar
2 tablespoons creamy peanut butter

Combine the crumbs, butter, and sugar. Press into greased 13x9 pan.

Bake at 350°F for 10 minutes.

Meanwhile in bowl combine coconut, milk, and pecans. Spread over crust.

Bake at 350°F for 15 minutes. Cool completely.

In a small saucepan melt chocolate candy and peanut butter over low heat. Spread over bars. Cool until set. Very good.

Serves 3 dozen

Chocolate Lasagna

Cheryl Woodside, Russel L. Sult

1 package Oreo cookies (not double stuff) 36
6 tablespoons butter melted
1 8 oz cream cheese (soft)
¼ cup sugar
2 tablespoons cold milk
1 12 oz tub Cool Whip divided
2 packages chocolate instant pudding
3 ½ cups milk
½ cups chocolate chips

Begin by crushing Oreos to crumbs. Transfer to large bowl. Reserve 3 tablespoons of Oreos for topping
Stir in 6 tablespoons of melted butter, use fork to incorporate the butter into crumb mixture. Transfer to 9 x13 baking dish. Press crumbs into bottom of pan. Place pan in refrigerator while you work on additional layers. Mix cream cheese with mixer till light and fluffy. Add 1 tablespoon of milk and sugar. Mix in well 1 ¼ cups Cool Whip.

Spread the mixture over crust.

In a bowl combine Chocolate instant pudding with 3 ½ cups cold milk. Whisk until the pudding thickens. Spread the chocolate pudding evenly over the cheesecake layer. Refrigerate until pudding sets. Top with Cool Whip as final layer and sprinkle with reserved crushed Oreos. Then cover and chill at least 2 hours until ready to serve.

Classic Cheesecake

June Fetterman (Headley)

2 cups graham cracker crumbs

¼ cup of 10X sugar

6 tablespoons of butter (melted)

Mix graham cracker crumbs, sugar, and melted butter together and form into a crust in bottom and a little up the sides of a spring form pan.

FILLING

2 8 oz. packages Philadelphia Cream Cheese (softened)

2 whole eggs

2/3 cup sugar

Dash vanilla

Cream all ingredients together well. Fill pie shell (some of the crust will stick above filling).

Bake at 325°F 35 minutes or until firm.

TOPPING

1 ½ cups sour cream

¼ cup sugar

Dash vanilla

Mix together. Pour over baked cake and continue baking 5 minutes at 450°F. Place cake on baking sheet while baking last 5 minutes.

Cool and serve.

Coconut Cake

Carol Ann Maurer (Headley)

2 cups sugar
1 cup Wesson Oil
5 eggs
2 cups self-rising flour
1 cup buttermilk
3 large tablespoons of fine coconut

Bake in 9x13 oblong pan about 1 hour at 350°F

GLAZE

$\frac{3}{4}$ cup sugar
 $\frac{3}{4}$ cup water
Boil 2 minutes. Add 1 teaspoon coconut extract
Pour over cake when you take it out of the oven.

Chocolate Wacky Cake

Sharyn J. Creasy Fisher (Headley)

2 cups sugar
2 teaspoons baking soda
 $\frac{1}{2}$ teaspoon salt
8 tablespoons cocoa
3 cups flour
 $\frac{2}{3}$ cups Mazola oil
2 teaspoons vanilla
2 cups cold water
2 tablespoons vinegar

Mix all in 9 x13 pan. Bake at 350°F for 35-40 minutes.

Coconut Custard Pie

Mary Jane Shaffer (Alexander)

4 eggs--slightly beaten
½ cup sugar
¼ teaspoon salt
1 ½ cups milk, scalded
¾ cup of cream, scalded
1 teaspoon vanilla extract
1 cup shredded coconut
One unbaked 9-inch pastry shell

Add sugar and salt to eggs in bowl and beat until just blended. Gently mix in scalded milk and cream. Add vanilla and stir in coconut. Turn into pastry shell. Bake at 450°F for 10 minutes. Reduce temperature to 350°F and bake 25 minutes longer, or until a silver knife inserted half way comes out clean. Cool on wire rack, keep in refrigerator.

Cream Cheese Cupcakes

Marie Conway Reidenhour (Jacob)

3 8 oz packages cream cheese, room temperature
4 eggs, separated
1 cup sugar
1 teaspoon vanilla

Beat egg whites stiff with ¼ cup of sugar. Add ¾ cup sugar together with beaten egg yolks, cream cheese and vanilla. Fold in egg whites and ¼ cup sugar. Pour into paper cupcake liners.

Bake at 350°F for 25 minutes. After baking, it will fall. Let stand for 5 minutes.

Icing: ½ pint sour cream
½ cup granulated sugar

Add desired coloring. Ice cupcakes and return to oven for 5 minutes. Refrigerate when cool.

Cream Puffs

Stella Sult Esposito (Alexander)

1 stick margarine
1 cup water
5 eggs, or 4 extra-large eggs
1 cup flour
¼ teaspoon salt

Melt margarine in water. Bring to boil. Add flour and salt all at once. Stir until the dough clings together. Remove from heat. Cool. Beat in eggs one at a time. Drop by teaspoonfuls onto greased cookie sheet.

Bake at 425°F 15 minutes

Bake at 375°F 10 minutes, until puffed and light brown.

Cool. Cut tops almost off and fill with favorite filling (I use Jello or My-T-Fine Vanilla Cooked Pudding).

Thin Chocolate Icing

3 squares unsweetened baking chocolate
3 tablespoons margarine
3 tablespoons water
1½ cups 10x sugar

Melt chocolate and margarine, add water and 10x sugar. Stir until thin. Spoon over puffs. If too thick, add a little water.

Dark Devils' Food Cake

Carolyn Benscoter (Anna Mary)

Cream together:

2/3 cup shortening

1 3/4 cups sugar

Add and mix:

1/3 teaspoon baking powder

1 3/4 teaspoons baking soda

1 teaspoon salt

2/3 cup cocoa

1 cup water

1 teaspoon vanilla

3 eggs

2 1/4 cups flour

Pour into 2 greased layer cake pans.

Bake 30 minutes at 350°F.

When cool, frost.

Deacon's Delight Pineapple Upside-down Cake

Ed Bertollo (Sallie)

2 cans (8 ½ oz. size) sliced pineapple
¼ cup butter or margarine
2/3 cup light-brown sugar, firmly packed
8 maraschino cherries, drained
¼ cup pecan halves or broken walnuts
1 cup sifted all-purpose flour
¾ cup granulated sugar
¼ cup shortening
1 egg
1 ½ teaspoons salt
whipped cream

Preheat oven to 350°F. Drain pineapple, reserving 2 tablespoons of syrup. Melt butter in 10-inch heavy skillet, over low heat. Add brown sugar stirring until sugar is melted. Remove from heat. Arrange drained pineapple on sugar mixture in skillet. Fill centers of pineapple slices with cherries; fill spaces between slices with pecans. Set skillet aside. Into medium bowl, sift flour, granulated sugar, baking powder and salt. Add shortening and milk. With electric mixer at medium speed beat 2 minutes. Add egg and reserved pineapple syrup. Beat 2 minutes longer. Pour cake batter over pineapple in skillet spreading evenly. Bake 40-45 minutes or until cake springs back when gently pressed with fingertip. Let stand on wire rack, just 5 minutes. With small spatula loosen cake from edge of skillet. Cover with serving plate, invert, shake gently; then lift off pan. Serve the cake warm. Top individual servings with whipped cream. Or top with small spoonful of vanilla ice cream if desired.

Variations: apricot upside-down cake: make and bake as above.

Substitute 1 can (1lb 1 oz) unpeeled apricot halves, drained well on paper towels, reserving 2 tablespoons of syrup from apricots for pineapple syrup. cut side up, on brown sugar mixture and surround with cherries and nuts.

Peach upside down cake: Make and bake as above. Substitute 1 can (1lb 1 oz) cling peach slices, well-drained, for sliced pineapple and syrup from peaches for pineapple syrup. Arrange peach slices, cherries & nuts decoratively on the brown sugar mixture.

Dirt Cake

Marjorie Esposito Gallo (Alexander)

- 1 box thin mints (chocolate covered cookies or Oreos)
- 1 8 oz package Cream Cheese
- 4 tablespoons margarine
- 1 8 oz package whipped topping
- 2 3 oz packages vanilla instant pudding
- 2 cups milk
- 1 cup powdered sugar

Crush cookies and divide into thirds. Use 1/3 to cover the bottom of flowerpot (lined with aluminum foil) or deep bowl. Cream margarine and cream cheese, set aside. Mix pudding, milk, whipped topping and powdered sugar. Combine with cream cheese mixture. Use 1/2 of cream mixture on top of first layer of cookie crumbs. Use 1/3 of cookie crumbs to cover the cream mixture. Pour the remaining cream over cookie crumbs and top with remaining cookie crumbs.

Use as table decorations by placing silk flowers in the cake.
To be served with a garden trowel. (Looks like a potted plant)

Easy Flakey Pie Crust

Michelle Fundock (Alexander)

- 1 cup lard or shortening (Crisco)
- 3 cups sifted flour
- 1 beaten egg
- 1 tablespoon vinegar
- 6 tablespoons water or a little more
- 1 teaspoon salt

Reserve a bit of the lard. Cut in rest of lard with flour until it forms pea size crumbs. Cut in rest of lard. Beat egg, vinegar, water, and salt. Add a little at a time, working into crumb mixture. Form dough into 3 small balls or 2 large ones. Refrigerate until cool or needed. If very cold, allow to warm slightly before rolling. Rolls out the nicest of any recipe I have tried.

Finger Jello

Karen E. Jodry (Headley)

9x9 pan (double for 9x13)

- 3 envelopes Knox gelatin
- 3 packages (3 oz) Jello
- 2 ½ cups of boiling water
- 1 cup heavy cream

Combine Knox and flavored Jello while dry.
Add water. Stir in cream. Pour in pan. Chill.
Kids love it

Four Stack

Helen Sult Dougherty (Alexander)

1. 1 stick margarine
1 cup flour
½ cup chopped walnuts
1 tablespoon sugar

Mix well. Press into 9x12 pan or 2 pie tins.
Bake 15 minutes at 350°F. Cool

2. 1 cup 10x sugar
8 oz cream cheese
2 cups cool whip (9 oz)
Mix-spread over crust
3. 2 packages of instant chocolate pudding
3 cups milk
Mix-spread over #2 layer
4. Spread 1 cup cool whip over #3 layer
Shave chocolate and sprinkle over top.

Refrigerate

Fruit Pizza

Wesley Shultz (Charles)

1 package Pillsbury sugar cookie dough

1 8 oz cream cheese

1 cup powdered sugar

Glaze (strawberry, peach, or blueberry)

Fruit (kiwi, strawberries, blueberries, mandarin oranges, peaches, bananas, crushed or tidbit pineapple, grapes).

Spray pizza dish with cooking spray. Roll out cookie dough onto pizza pan (use flour to prevent stickiness). Bake a 350°F for about 7 minutes (watch until it's just golden brown). Let cool. Beat together cream cheese and powdered sugar; spread on top of cookie. Next, put on sliced bananas. Then put on your glaze. Decorate with your favorite fruit. You can make the cookie the night before but put the toppings on the day that you will eat it.

Fruit Pizza - Cranberries

Stella Sult Esposito (Alexander)

1 pie crust rolled into pizza circle

12 oz cranberries

½ cup water

½ cup sugar

Cook cranberries, water and sugar 15 minutes until thick. Cool.

Spray pizza pan, place pie crust on pan. Spread with cranberry sauce. Bake 375°F 15 minutes. Slice strawberries and place on pizza. Also pistachio, prunes, and any desirable fruit. Add grated cheese. Serve. Cool whip can be added as a topping.

Fruit Whip

Lois M. Folk (Headley)

1 egg white
1 cup sugar

1 cup of fruit previously put in blender. Add fruit to the beaten egg white and sugar.

This is wonderful as a topping for angel food or white cake. Raspberries, strawberries, etc. can be used. My mom used to make this--stretches a little fruit and better than icing!

Fudge

Cheryl Woodside, Russel L. Sult

This is an easy way and short cut

1 can icing - white
3 cups peanut butter

Combine both in a microwave bowl. Put in microwave and cook for 3 minutes. While it's cooking grease a pan or dish. Take out of microwave and stir fast but don't burn yourself. This thickens fast. Pour into greased pan before it gets too hard.

I have used chocolate icing and peanut butter. I've also used sugar free or no sugar added but you need to keep it in the refrigerator.

Cheryl is the oldest granddaughter of Russel L. Sult

Fudgey Chocolate Cake

Irene Fundock (Alexander)

6 Tablespoons cocoa
3 cups flour
2 cups sugar
2 cups cold water
1 teaspoon baking soda
10 Tablespoons oil
2 Tablespoons vinegar

Mix all well, pour into ungreased 9x13 pan. Bake at 350°F for 40-45 minutes.

Peanut Butter Fudge Icing:

1 cup sugar
1 ½ Tablespoons cocoa
¼ cup water

Bring all to a boil, slowly stirring constantly. Soon as it bubbles start timing--cook for 2 minutes, remove from heat. Add 9 oz peanut butter--chunky or smooth. Mix until all dissolved (if too thick add about 1 tablespoon of water at a time, mix thoroughly).

You can pour icing onto cake in the pan while both are still warm.

Georgia Coconut Cake

Joy Schlieder (Headley)

2 cups sugar

1 cup Wesson Oil

5 eggs

2 cups self-rising flour

1 cup buttermilk

½ can coconut

½ teaspoon coconut extract

Mix all ingredients together and put in 9x13 pan. Bake 350°F for 1 hour.

Glaze:

1 cup sugar

¾ cup water

Boil 2 minutes and add 1 teaspoon coconut extract.
Pour over hot cake while glaze is hot.

German Apple Cake

Linda Sult (Jacob)

2 cups flour
2 cups sugar
2 teaspoons baking soda
2 teaspoons cinnamon
1 teaspoon salt
 $\frac{3}{4}$ cup chopped black walnuts
 $\frac{1}{2}$ cup oil
3 eggs
4 cups diced apples
2 teaspoons vanilla

Cream oil and sugar, add eggs. Sift dry ingredients. Add to wet mixture. Add nuts, apples, and vanilla. Bake in large dish or pan (approximately 9 x 13 inches) for 1 hour at 350°F. I have also used a bundt pan.

TOPPING

1 $\frac{1}{2}$ cups confectioner's sugar
8 oz cream cheese
1 teaspoon vanilla
1 tablespoon butter

Mix together and spread on cooled cake.

Ice Cream

Matthew Conway (Jacob)

2 quarts milk
1 package Junket
1 can Carnation milk
3 or 4 eggs
1 cup sugar
2 tablespoons vanilla

Beat eggs and sugar together until thickened. Add Junket and the rest of the ingredients. Use ice cream freezer as directed.

Jello Dessert

Jennie Sult Steward (Jacob)

2 small packages of apricot Jello
1 can crushed pineapple, drained
3-4 bananas, sliced
1 cup little marshmallows

Let Jello cool and add fruit and marshmallows to layers:
pineapple, bananas, and marshmallows.

1 cup pineapple juice
1 egg
2 Tablespoons flour
½ cup sugar

Cook pineapple juice, egg, flour, and sugar until thick. Then add 3 ounces cream cheese. Remove from heat; beat until smooth. Let cool, then beat 1 packet of Dream Whip. Beat very good. Then add cream cheese mixture and whip until thick. Put on top of Jello. Maraschino cherries may be added.

Kiddie Cones for the Holiday

Joy Schlieder (Headley)

1 Devil's Food Cake Mix with Pudding
Mix 1 ¼ cups water
1/3 cup oil
3 eggs
½ cup black walnuts, chopped fine
1 cup chocolate chips

Fill 36 ice cream cones, flat bottom to within 1" from top. Bake in cupcake pans at 350°F 20-25 minutes. Ice with red and green icing and sprinkle with colored sugar.

Lemon Sponge Pie

Albana Kishbaugh (Anna Mary)

1 cup sugar
juice and rind of one lemon
butter the size of an egg ($\frac{1}{4}$ cup or 2 ozs.)
 $\frac{1}{2}$ teaspoon salt
2 Tablespoons flour
2 eggs separated
1 cup milk
beat egg whites until stiff

Mix together the first five ingredients. Fold in egg whites
Pour in unbaked shell and bake at 350°F

Submitted by: Mary Benscoter (Anna Mary)

Lemony Cheesecake Squares

Helen Sult Carrajat (Alexander)

2 cups vanilla wafer crumbs
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ cup margarine or butter, melted
3 (8 oz packages) cream cheese, softened
1 (14 oz) can Eagle Brand Sweetened Condensed Milk
3 eggs
 $\frac{1}{2}$ cup lemon juice from concentrate
 $\frac{3}{4}$ cup strawberry preserves

Preheat oven to 375°F (325°F for glass dish). Combine crumbs, sugar and margarine, press firmly on bottom of 13x9 inch baking pan. Bake 8 minutes. Cool. Reduce oven temperature to 300°F.

In large mixer bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs and lemon juice, mix well. Spread preserves evenly over prepared crust. Pour cream cheese mixture over preserves. Bake 45 to 50 minutes or until center is set. Cool. Chill thoroughly. Refrigerate leftovers

Marble Cheese Pound Cake

Sharyn Fisher (Headley)

Mix and set aside:

2 lbs. Ricotta Cheese

$\frac{3}{4}$ cup sugar

1 teaspoon vanilla

4 eggs

2 boxes Duncan Hines Fudge Marble Cake Mix with Pudding.

Make as directed on box. Pour batter into greased and floured 9x13 pan. Spread cheese mixture on top.

Bake at 350°F 1 hour or until center is somewhat set. Cool and make topping:

1 large box 6 oz vanilla instant pudding

1 8 oz container of Cool Whip

1 cup milk.

Mix and spread over completely cool cake.

Refrigerate cake 1 hour before topping. Keep refrigerated.

Mayonnaise (Chocolate) Cake

Frances Esposito Sult (Alexander)

2 cups flour

1 cup sugar

$\frac{1}{2}$ cup cocoa.

2 teaspoons baking soda

1 cup Miracle Whip Salad Dressing (do not substitute)

Sift dry ingredients all together. Add 1 cup cold water, stir quickly. Add 1 cup Miracle Whip Salad Dressing. Stir. Bake in loaf pan 350°F for 1 hour.

Cupcakes 25 minutes. Do not take out of pan until cold.

Delicious when kept in refrigerator and topped with whipped cream or Cool Whip.

Merry Cherry Cheesecake Bars

Linda Boyer (Headley)

1/3 cup cold butter
1/2 cup brown sugar
1 cup flour (use mixer)

Reserve 1/2 cup crumbs for topping. Press rest of crumbs on the bottom of an 8" square baking dish
Bake 350°F for 10-12 minutes

FILLING (use mixer)

1 8 oz pkg. Philadelphia Cream Cheese, softened
1/4 cup sugar
1 egg
1 tablespoon lemon juice
1/4 cup each of candied red and green cherries(glazed)

Spread over crust-top with remaining crumbs.
Bake 18-20 minutes more until filling is set and lightly brown.

Mocha Spice Cake

Marjorie Esposito Gallo (Alexander)

2 cups cake flour
1 teaspoon baking powder
1 teaspoon instant coffee
1 teaspoon baking soda
½ teaspoon salt
½ cup cocoa
½ cup margarine
1 ½ cups sugar
2 eggs
1 cup buttermilk
½ cup water
1 teaspoon vanilla

Mix together dry ingredients. Cream margarine and sugar together. Add eggs, beat well. Combine buttermilk, water, and vanilla. Add to sugar-margarine-egg mixture. Add dry ingredients, beating until smooth. Pour into well-greased and floured 9-inch cake pan.

Bake at 350°F for 30 minutes. Cool and frost.

MOCHA FROSTING

2 egg whites
1 ½ cups sugar
1/8 teaspoon salt
2 teaspoons corn syrup
2 teaspoons instant coffee
1 teaspoon vanilla

Combine first six ingredients in top of double boiler. Beat with rotary beater until well mixed. Cook over boiling water, Beating constantly until frosting holds peaks.

Remove from heat, add vanilla. Cool

Oreo Mug Cake

Makayla Ann Carrajat (Alexander)

Four Oreo cookies

Milk

1 tablespoon flour

½ tablespoon baking powder

Place Oreo cookies in your favorite mug and add just enough milk to show a bit of Oreo on top. Add flour and baking powder then mix.

Place one Oreo on top then microwave for 1 minute--then mix.

Microwave for 30 seconds more. If still too much liquid, microwave longer.

PA Dutch Pumpkin Pie

Alveda Norquest Sult (Alexander)

5 ¼ cups drained squash or pumpkin

9 eggs

2 teaspoons salt

4 ½ cups milk--include 1 can evaporated milk

3 cups sugar

3 tablespoons cinnamon

1 ½ teaspoons nutmeg

3 tablespoons melted butter

Beat eggs, add spices, sugar and salt. Add squash or pumpkin and milk. Pour into pie tins.

Bake at 425°F for 15 minutes.

Reduce heat to 350-375°F for 40 minutes.

Cool on wire rack. Makes 4 8" pies

Submitted by Stella Sult Esposito, Mother's recipe

Peach Cobbler

Michelle Fundock (Alexander)

large fresh peaches, peeled and sliced
3 ounces shelled, chopped walnuts, optional
½ cup light brown sugar
1 tablespoon lemon juice
½ teaspoon cinnamon
1 cup flour
2 teaspoons baking powder
¼ teaspoon salt
¼ pound unsalted butter at room temperature
½ cup granulated sugar
2 eggs, beaten
Rind of 1 lemon, grated

Preheat oven to 375°F. Toss the peaches and walnuts in a deep ovenproof dish with 6 tablespoons of the brown sugar, the lemon juice and cinnamon. Reserve.

Sift the flour, baking powder and salt into a bowl. Reserve. Cream butter and sugar until light and fluffy. Beat eggs into butter and sugar mixture, then blend in lemon rind. Gradually beat in flour mixture, stir until batter is thoroughly blended.

Spread batter over the reserved fruit. Top with the remaining brown sugar. Go ahead, use some more! Bake until crust is golden, about 45 minutes. Serve piping hot from the baking dish.

Serves 4

Peaches N Cream

Elsie L. Dennby (Alexander)

$\frac{3}{4}$ cup flour
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
1 small vanilla pudding (not instant)
5 tablespoons soft butter
1 egg
 $\frac{1}{2}$ cup milk

Mix together, spread in a 10" pie tin. Arrange peaches over top of batter. For peaches, use either a 15-20 oz can of sliced peaches (save juice) or 3-4 peaches sliced and cooked for 5 minutes with $\frac{1}{2}$ cup sugar (save juice).

Beat: 1 8 oz package soft cream cheese
 $\frac{1}{2}$ cup sugar
3 tablespoons peach juice

Pour above over peaches - leave a 1" boarder around the edge. Sprinkle cinnamon sugar over top. Bake at 350°F for 25-40 minutes.

Peanut Butter Tandy Cakes

Lorraine Sult Conway

4 eggs, beaten

2 cups sugar

1 cup milk

1 teaspoon vanilla

2 cups flour

2 teaspoons baking powder

pinch of salt

1 cup peanut butter

1 8 oz Hershey bar

Add sugar, milk, and vanilla to beaten eggs and beat with wooden spoon. Mix in flour, baking powder and salt. Pour in large greased and floured cookie sheet.

Bake at 350°F for 20 minutes. Take out of oven and immediately spread peanut butter over top of cake. Let cool. Melt down Hershey bar and spread over top of peanut butter.

Pie Crust

Denise Drasher Miller (Jacob)

4 cups all-purpose flour
1 Tablespoon sugar
1 teaspoon salt
1 $\frac{3}{4}$ cups solid vegetable shortening
1 Tablespoon vinegar
1 large egg
 $\frac{1}{2}$ cup water

In a small bowl, beat together water, vinegar, and egg with a fork. Put flour, salt and sugar in a large bowl. Mix well. Add shortening and mix until crumbly. Combine the two mixtures until all ingredients are moistened. Divide into five portions. Wrap each portion in wax paper or plastic wrap. Chill at least $\frac{1}{2}$ hour in refrigerator. Roll on lightly floured surface. Flour rolling pin. Bake at 450°F for 12-15 minutes. Dough can be left in refrigerator up to 3 days or can be frozen. Thaw until soft enough to roll.

Pie Crust by Cheryl

Cheryl Woodside, Russel L. Sult

4 cups flour
 $\frac{3}{4}$ teaspoon salt
1 cup lard or vegetable shortening
1 egg, beaten
3 tablespoons cold water
1 tablespoon vinegar

Mix flour and salt. Cut in shortening until mixture resembles small peas. Combine remaining ingredients and stir into shortening and flour. Let stand for a few minutes. Roll out dough on floured board.
Makes 6 9" shells or 3 9" double crust.

Pound Cake

Laura Kunkel (Headley)

Grease 2 loaf pans 9x5x2 $\frac{3}{4}$

Sprinkle sugar on bottom and sides of pans.

Beat until light and fluffy 6 eggs (5 minutes)

3 cups sugar. Add 3 cups of flour.

1 cup oil

1 teaspoon salt

1 Tablespoon baking powder

1 Tablespoon almond extract

Then beat 2 minutes. High speed. Bake 1 hour at 350°F.

Cool slightly and remove from pans.

Pumpkin Pie

June Fetterman (Headley)

1 can pumpkin (Libby's large can)

1 can sweetened condensed milk

2 cups milk

Beat together: 4 heaping tablespoons flour

4 eggs

$\frac{1}{2}$ teaspoon salt (not level)

$\frac{1}{2}$ teaspoon cinnamon (mix with sugar)

Add to pumpkin and milk. Cook until thick. Put into 2 baked pie shells. Sprinkle with cinnamon.

Bake at 425°F for 15 minutes. Then bake at 350°F for 35-40 minutes until knife inserted in center comes out clean.

Let cool and serve. Refrigerate leftovers.

Pumpkin Pie Cake

Denise Drasher Miller (Jacob)

4 eggs
2 cans pumpkin - 15 oz
1 ½ cups sugar
1 teaspoon salt
½ teaspoon cloves
1 teaspoon cinnamon
1 teaspoon ginger
3 cups evaporated milk

Mix well, pour into 9x13 pan. Then take a box of yellow cake mix, sprinkle on top, along with chopped nuts (optional). Melt 1 stick of butter or margarine and pour on top. Bake at 350°F 1 hour & 20 mins.

Quick Peach Cobbler

Linda Sult (Jacob)

½ cup butter or margarine, melted
2 cans (15 ¼ oz each) sliced peaches undrained
1 cup self-rising flour
1 cup sugar
1 cup milk
¼ teaspoon nutmeg

Pour butter into 9x13 baking dish. Pour peaches with juice over butter. In a mixing bowl combine flour and sugar. Add milk and beat until smooth. Pour evenly over peaches. Sprinkle with nutmeg (I add a little cinnamon too). Bake at 375°F for 40 minutes until golden brown. Serve warm with ice cream if desired.

In peach season, I slice up peaches to cover 9 x 13 baking dish. In mixing bowl combine flour and sugar. Add milk and beat until smooth. Pour evenly over peaches. Sprinkle with nutmeg and cinnamon. Bake at 375°F for 40 minutes until golden brown.

Raisin Cake

Arlene Sult Michael (Jacob)

1 box raisins (1 pound)
2 cups water
1 cup shortening
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon salt
1 teaspoon baking soda
2 eggs
2 cups flour
walnuts (optional)

On stove, bring raisins, water, shortening, spices, and salt to a boil in large saucepan. Lower heat and let simmer 30 minutes. Take off heat, let cool to about room temperature, several hours. Then add eggs, baking soda, flour, nuts if desired. Pour into average size cake pan and bake at 350°F for approximately 50 minutes. Submitted by Denise Drasher Miller in memory of her grandmother, Arlene Sult Michael

Raisin Cake by June

June Fetterman (Headley)

2 cups sugar
3 ½ cups water
1 box seeded Muscat raisins
1 cup butter
1 teaspoon cloves (level)
2 ½ teaspoons cinnamon
1 teaspoon salt

Put in stew pan and boil 5 minutes. Let cool, then add:
2 teaspoons baking soda
3 ½ cups flour. Mix well. Put in 9x13 greased and floured pan.
Bake at 350°F about 1 hour.

Raspberry Ice Cream

Nancy Fundock (Alexander)

1 pint fresh raspberries

1 ½ cups sugar

juice of ½ lemon

2 large eggs

2 cups heavy cream

1 cup milk

1. Toss the raspberries, $\frac{3}{4}$ cup of sugar, and the lemon juice together in a bowl. Cover and refrigerate for 2 hours, stirring every 30 minutes.
2. Whisk the eggs in a mixing bowl until light and fluffy, 1 or 2 minutes. Whisk the remaining $\frac{3}{4}$ cup sugar a little at a time, then continue whisking until completely blended, about 1 minute more. Pour in the heavy cream and milk and whisk to blend.
3. Drain the juice from the raspberries into the cream mixture and blend. Mash the raspberries until pureed and stir them into the cream mixture.
4. Transfer the mixture to an ice cream maker and freeze following manufacturer's instructions.

Makes 1 generous quart.

Rhubarb Torte

Frances Esposito Sult (Alexander)

1 cup sugar

3 Tablespoons cornstarch

4 cups sliced rhubarb

½ cup water

½ cup whipping cream

1 ½ cups tiny marshmallows

1 Large or 3 Small boxes instant vanilla pudding

few drops red food coloring

1 graham cracker crust

Combine sugar and cornstarch. Stir in rhubarb and water. Cook and stir until thickened. Reduce heat and cook 2 or 3 minutes. Add food coloring. Pour into cooled graham cracker crust. Cool.

Whip cream. Fold in marshmallows. Spoon onto rhubarb mixture. Prepare pudding. Spread over all.

Sprinkle with reserved crumbs. Chill.

Submitted by Helen Sult Carrajat

Rhubarb Upside Down Cake

Sharyn Fisher (Headley)

5 cups Rhubarb cut fine
6 oz box strawberry Jello
10 ½ oz bag of miniature marshmallows
1 box yellow cake mix

Spread cut rhubarb over bottom of greased 9x13 pan. Sprinkle a 6 oz. box of strawberry Jello (dry) over top. Sprinkle a 10 ½ oz. bag of miniature marshmallows over the sugar. Mix a yellow cake mix as directed. Pour over top of marshmallows and bake for 1 hour at 350°F. Let stand for about 25 minutes and flip over on sheet covered with foil. If top browns too quickly, use a tent of foil.

Rice Pudding

Jean Folk (Headley)

5 quarts milk
1 pound Rice
2 ¾ cups sugar
4 eggs
vanilla to taste

Simmer, don't boil, until rice is done. Remove from heat. Stir in 4 beaten eggs. Let stand until cool. Will thicken when chilled. Serve chilled

Rice Pudding by Alisa

Eva June Boyer Sult (Jacob)

½ cup rice
1 teaspoon butter
pinch of salt
1 cup water
cook until water has been absorbed

Then take:

¾ cup sugar
1 egg (beat well)
1 quart plus 1 pint milk
1 teaspoon vanilla
dash of nutmeg
Raisins if desired
Add to rice mixture and cook 20-25 minutes or longer until it starts to get thick. It will thicken more when it cools.

Submitted by granddaughter
Alisa Sult Day Cruz

Rice Pudding by Joy

Joy Schlieder (Headley)

1 cup rice
1 teaspoon salt
3 quarts water
1 $\frac{3}{4}$ cups sugar
 $\frac{1}{4}$ cup cornstarch
3 eggs
1 can evaporated milk
1 quart milk
2 teaspoons vanilla
cinnamon

In heavy (large) saucepan or Dutch oven, bring water to a rapid boil. Add salt and 1 cup rice. Cook until tender, for about 24 minutes. In large bowl put 1 $\frac{3}{4}$ cups sugar, $\frac{1}{4}$ cup of cornstarch, 3 eggs, and vanilla. Beat well. Drain rice and add milk--1 quart and 1 can. Add sugar and egg mixture. Cook over medium heat about 5-7 minutes stirring constantly until thickened. Put in 9x13 glass dish and sprinkle with cinnamon. Cool completely in refrigerator.

Rich Golden Vanilla Cake

Warren L. Miller (Jacob)

2 $\frac{1}{4}$ cups flour
1 $\frac{1}{2}$ cups sugar
3 teaspoons baking powder
1 teaspoon salt
 $\frac{2}{3}$ cup shortening (Crisco)
1 cup milk
1 $\frac{1}{2}$ teaspoons vanilla
3 eggs

Sift together: flour, sugar, baking powder and salt. Add Crisco. Mix until crumbly. Add milk and vanilla; beat until smooth. Add 3 eggs and beat well. Bake at 350°F for 40-45 minutes in greased and floured 9x13 inch pan or 24 cupcakes.

Screwball Chocolate Cake

David and Linda Schaffer (Alexander)

3 cups flour
2 cups sugar
1 teaspoon salt
 $\frac{2}{3}$ cup cocoa
2 teaspoons of baking soda
 $\frac{2}{3}$ cup salad oil
2 teaspoons vanilla
2 teaspoons vinegar
2 cup cold water

Mix ingredients, place in greased pan and bake at 350°F for 30-35 minutes.

Scripture Cake

Linda Sult (Jacob)

(Behold there was a cake baken) (I Kings 9:16)

- ½ cup butter (Judges 5:25)
- 2 cups flour (I Kings 4:22)
- ½ teaspoon salt (Leviticus 2:13)
- 1 cup figs (I Samuel 30:12)
- 2 teaspoons baking powder (Luke 13:21)
- 1 tablespoon honey (Proverbs 24:13)
- ½ cup water (Genesis 24:11)
- 1 cup raisins (I Samuel 30:12)
- 3 eggs (Isaiah 10:14)
- cinnamon, mace, cloves (I Kings 10:10)
- ½ cup almonds (Genesis 43:11)

Blend butter, sugar, spices, and salt. Beat egg yolks and add to mixture. Sift in baking powder and flour. Add water and honey. Put fruit and nuts through food chopper and flour well. Follow Solomon's advice for making good boys (first clause of Proverbs 23:14) Fold in stiffly beaten egg whites.

Bake for 1 hour in 375°F oven in a 9x9x 2 inch greased and floured pan.

Shoo-fly Cake

June Fetterman (Headley)

4 cups flour

2 cups sugar

1 cup shortening (Crisco)

Mix like pie crumbs, reserve ½ cup of crumbs for top of cake.

In another bowl put 1 cup baking molasses (green label)

2 cups boiling water

2 teaspoons baking soda

Mix well and add to crumb mixture. Mix well and put the ½ cup of crumbs over the top of cake. Put in greased and floured 9x13-inch pan. Bake 350°F for 1 hour.

Shoo-fly Pie No. 1

Cheryl Woodside, Russel Sult

Crumbs:

1 cup flour

2/3 cup light brown sugar

1 tablespoon shortening

Mix flour and sugar. Cut in shortening. Take out ½ cup crumbs and set aside.

Bottom Part:

1 egg slightly beaten

1 cup molasses

1 cup boiling water

1 teaspoon baking soda

1 9" pie shell

To large portion of crumbs mixture add egg and molasses. Blend in ¾ cup boiling water. Dissolve baking soda in remaining and add last. Pour into unbaked pie shell. Sprinkle reserved crumbs on top. Bake at 425°F for 15 minutes. Reduce heat and bake 40-45 minutes longer.

Shoo-fly pie No. 2

Lorraine Sult Conway (Jacob)

First part: (filling)

$\frac{3}{4}$ cup dark molasses

$\frac{1}{2}$ cup white Karo syrup

1 cup boiling water

1 teaspoon baking soda

Beat 1 egg; stir a little at a time into hot mixture

Second part: (crumbs)

1 cup flour

2 tablespoons shortening

$\frac{2}{3}$ cup brown sugar

Take 1 cup crumb mixture and stir into molasses mixture. Pour into 9-inch pie shell and put the rest of the crumb mixture on top. Bake at 400°F for 25 minutes. Good and gooey.

Soggy Cake

Lynn Miller (Headley)

2 cups flour

2 cups sugar

2 eggs

2 teaspoons baking soda

1 teaspoon salt

2 teaspoons vanilla

1 cup hot strong coffee

$\frac{3}{4}$ cup milk

Beat well. Bake at 350°F for 35 minutes in a 9x13 greased and floured pan. Very good with coffee icing.

Sour Cream Coffee Cake

Stella Sult Esposito (Alexander)

¼ pound butter
1 cup sugar
2 eggs
1 teaspoon vanilla
2 cups flour
1 teaspoon baking soda
1 ½ teaspoons baking powder
1 cup sour cream

FILLING

½ cup chopped nuts
½ cup sugar
1 teaspoon cinnamon

Cream butter; add sugar, eggs, and vanilla.
Mix dry ingredients together and add to egg mixture, alternating with sour cream. Pour half of batter into well-buttered tube pan. Sprinkle half of filling, pour remaining dough over filling and sprinkle top with rest of filling.

Bake at 375°F 35-40 minutes

Spumoni Fudge Cake

Lorraine Sult Gasaway (Alexander)

1 box cake mix (chocolate, yellow or white)

Mix cake mix according to package directions

Bake in two round cake pans. Cool

Split cooled cake to make 4 layers

Fill with Spumoni Cream

Spumoni Cream:

Whip 1 ½ cups cream with 1/3 cup confectioner's sugar

Divide mixture into thirds

Tint one third green and flavor with ¼ teaspoon almond extract

Tint one third pink and flavor with ¼ teaspoon rum flavoring

Leave one third white and flavor with 1/8 teaspoon vanilla extract

Or your choice of flavoring.

Frost with Betty Crocker Dark Chocolate Fudge Frosting

Submitted by Helen Sult Carrajat (Alexander)

Strawberry Dessert

Virginia Robbbins Bolek (Alexander)

2 ½ cups coarsely chopped pretzels

¾ cup melted butter

3 tablespoons sugar

8 oz cream cheese

1 cup sugar

2 cups whipped topping (Cool Whip)

1 6 oz package wild strawberry Jello

2 cups boiling water

1 10 oz package frozen strawberries

Combine pretzels, butter, and 3 tablespoons of sugar. Press into 10x15 ungreased dish. Bake for 10 minutes at 350°F - cool.

Soften cream cheese and mix with sugar thoroughly. Fold whipped cream into cheese mixture - spread over cooled pretzels. Cool.

Dissolve strawberry Jello into boiling water, add frozen strawberries. Stir until strawberries are melted. Chill when Jello is almost set. Pour over chilled cream cheese layer. Chill in refrigerator until set.

Serves 24

Strawberry Pizza

Linda Sult (Jacob)

CRUST - Mix 1 ½ cups flour
1 cup margarine
¼ cup brown sugar
½ cup chopped nuts

Spread on round pizza pan sprayed with cooking spray. For easier spreading use Saran wrap to press down with your fingers. Bake 15 minutes at 350°F. Cool.

FILLING - Mix 8 oz cream cheese with ¾ cup 10x sugar. Fold in 8 oz container of Cool Whip. Spread over cooled crust.

TOPPING - Mix 1 small package strawberry Jello
½ cup sugar
½ cup water in a saucepan

Dissolve ¼ cup corn starch in ½ cup water and stir into Jello mixture and cook until thickened, stirring constantly (about 2 minutes). Cool slightly. Add 4 cups sliced strawberries, cool until thickened. Spread on top of cream cheese mixture.

Refrigerate

Summer Cooler

Marie Conway Reidenhour (Jacob)

Crust:

3 cups crushed Ritz crackers

1 stick margarine (mix together like pie dough)

Mix together and place on top of crust:

½ gallon ice cream, softened

2 small boxes Jello instant pudding (vanilla)

½ cup milk

Add Cool Whip. Keep refrigerated until served. I use a 9x13 dish. I use vanilla ice cream and vanilla pudding. You can use any flavor Jello instant pudding.

Swedish Apple Pie

Lois Borowski (Alexander)

4-6 apples, peeled and sliced

1 tablespoon sugar

1 teaspoon cinnamon

¾ cup margarine

1 cup sugar

1 cup flour

1 egg

½ cup nuts (optional)

pinch of salt

Fill pie pan 2/3 full of apples. Sprinkle with 1 tablespoon sugar and 1 teaspoon cinnamon. Mix remaining ingredients and spread over apples. Bake at 350°F for 45 minutes or until golden.

Three Cheesecake or Father Sarducci's Cheesecake

Marjorie Esposito Gallo (Alexander)

Preheat oven to 350°F

1 lb Ricotta Cheese
2 cups Sour Cream
16 oz Cream Cheese
1 ½ cups sugar
½ cup melted butter
3 extra large eggs
3 Tablespoons cornstarch
3 Tablespoons flour
5 Teaspoons vanilla
5 Teaspoons fresh lemon juice

Combine ricotta cheese and sour cream in a mixing bowl. Beating slowly, add cream cheese, sugar, and butter. Increase speed to medium and add eggs, flour, cornstarch, vanilla, and lemon juice. Beat at the highest speed possible without spattering for 5 more minutes.

Pour mixture into a 10-inch spring form pan. Bake in 350°F oven for 1 hour. Turn off heat and leave in oven with door closed for 1 more hour. Cool on rack.

NOTE

Have all ingredients at room temperature and bake the cake on the middle rack of the oven. If you have a large capacity food processor, by all means use it for this recipe. The steel blade will blend the ricotta to a velvety texture and the resulting cheese cake will be very smooth and creamy.

Thrifty Pound Cake

Mabel Sult Fennimore (Alexander)

3 cups sifted flour
½ teaspoon baking soda
½ teaspoon double acting baking powder
¾ teaspoon salt
1 cup of margarine or butter
2 cups of sugar
4 eggs, unbeaten
1 teaspoon vanilla
1 teaspoon lemon extract
1 cup of buttermilk

Have shortening at room temperature. Grease and flour a 10 inch tube pan. Sift flour once before measuring. Preheat oven to 350°F. Sift together flour, soda, baking powder, and salt. In another large bowl, combine margarine, sugar, eggs, vanilla, and lemon extract. Beat 2 ½ minutes at fast speed. Scrape bowl. Beat slowly while adding sifted flour mixture and 1 cup buttermilk. Scrape bowl. Beat only enough to blend 2 ½ minutes. Pour into tube pan and bake for 55 minutes at 350°F.

Submitted by daughter, Joyce Young.

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Toll House Pie

Michelle Fundock (Alexander)

1 unbaked 9-inch (4 cup volume) deep dish pie shell
2 large eggs
½ cup all-purpose flour
½ cup granulated sugar
½ cup packed brown sugar
¾ cup (1½ sticks) butter, softened
1 cup 6 oz Nestle Toll House Semi-Sweet Chocolate Morsels
1 cup chopped nuts
Sweetened whipped cream or ice cream (optional)

Preheat oven to 325°F. Beat eggs in large mixer bowl on high speed until foamy. Beat in flour, granulated sugar, and brown sugar. Beat in butter. Stir in morsels and nuts. Spoon into pie shell.

Bake for 55-60 minutes or until knife inserted halfway between edge and center comes out clean. Cool on wire rack. Serve warm with whipped cream, if desired.

We added one teaspoon of pure vanilla extract to this recipe and used a graham cracker pie crust. These two minor changes makes this recipe twenty times better.

Traditional Pumpkin Pie

Linda Sult (Jacob)

- 1 15 oz can pumpkin
- 1 14 oz can Eagle Brand sweetened condensed milk
- 2 eggs
- 1 teaspoon pumpkin spice
- ½ teaspoon salt
- 1 9-inch unbaked pie shell

Preheat oven to 425°F

In large mixing bowl, combine eggs, condensed milk and pumpkin spice. Add pumpkin. Pour into pie shell.

Bake 15 minutes. Reduce oven temperature to 350°F, bake 35-40 minutes or longer or until knife inserted 1 inch from edge comes out clean. Cool

Garnish as desired

Refrigerate leftovers

Zucchini Brownies

Kaylee Reidenhour (Jacob)

½ cup vegetable oil
1½ cups white sugar
2 teaspoons vanilla extract
2 cups of all-purpose flour
½ cup unsweetened cocoa powder
1 ½ teaspoons baking soda
1 teaspoon salt
2 cups of shredded zucchini
½ cup chopped walnuts (optional)

Frosting

6 Tablespoons unsweetened cocoa powder
½ cup margarine
2 cups of confectioner's sugar
¼ cup milk
½ teaspoon vanilla

Preheat oven to 350°F. Grease and flour 9x13" baking pan. In large bowl, mix together the oil, sugar, 2 teaspoons vanilla until well blended. Combine the flour, ½ cup cocoa, baking soda, and salt. Stir into sugar mixture. Fold in the zucchini and walnuts. Batter will be stiff when stirred. Spread evenly onto prepared pan. Bake 25-30 minutes in oven until brownies spring back when gently touched.

Make frosting while brownies cool. Melt 6 tablespoons cocoa and margarine. Set aside to cool. Meanwhile, blend the confectioner's sugar, milk and ½ teaspoon vanilla. Stir in cocoa mixture. Spread over cool brownies before cutting into squares.

Zucchini Cake

David and Linda Shaffer (Alexander)

Mix together:

2 ½ cups flour

2 cups of sugar

1 ½ teaspoons cinnamon

1 teaspoon salt

½ teaspoon baking soda

1 cup oil

4 eggs

Add 2 cups shredded zucchini

Bake at 350°F, in greased pan, for 35-40 minutes.

Zucchini Pie with Brown Sugar Crumb Topping

Sharyn J. Creasy Fisher (Headley)

"A custard pie with brown sugar crumb topping uses zucchini"

Prep Time: 15 minutes, Cook Time: 45 minutes, Ready in 1 hr. 30 minutes.

1 (9 inch) unbaked pie crust
1 cup peeled, cubed zucchini
2 eggs
1 cup white sugar
½ cup butter, melted
2 tablespoons all-purpose flour
½ teaspoon vanilla extract
½ cup all-purpose flour
½ cup brown sugar
3 tablespoons of butter

1. Preheat oven to 350°F. Line 9-inch pie dish with pie crust, and place the pie dish onto the baking sheet.

2. Place zucchini into the work bowl of a food processor, and process until pureed. Transfer the puree to a bowl, and whisk with eggs, 1 cup white sugar, ½ cup melted butter, 2 tablespoons flour, and vanilla extract. Pour the mixture into the pie crust.

3. Place ½ cup flour, brown sugar and 3 tablespoons of butter into bowl and cut the mixture with a pastry cutter until the topping resembles course crumbs. Sprinkle topping evenly over the pie filling.

2. Bake in preheated oven until filling is set and topping is lightly browned, for about 45 minutes. Allow to cool at least 30 minutes before serving.

6 Servings

Entree

BOB EVANS Sunrise Squares

Helen Sult Carrajat (Alexander)

1 lb. BOB EVANS ORIGINAL ROLL SAUSAGE
2 slices bread, cut into ½-inch cubes (about 2 cups)
½ - ¾ cup diced green pepper
1 cup shredded sharp cheddar cheese
6 eggs
2 cups milk
½ teaspoon salt
½ teaspoon dry mustard

Preheat oven to 350°F

Crumble and cook sausage in medium skillet over medium heat until browned. Drain off any drippings. Spread bread cubes in 11x7" baking dish. Top with sausage, peppers and cheese. Whisk eggs, milk, salt and dry mustard until well blended; pour over cheese. Bake 30 to 40 minutes or until set. Let stand 5 minutes before cutting into squares; serve hot.

Refrigerate leftovers

This can be made ahead and refrigerated overnight before baking.

Breakfast Casserole

Michelle Fundock (Alexander)

1 pound bacon slices, cut and fried/drain grease

½ pound ham chopped

1 small onion

½ red pepper

½ green pepper

½ cup mushrooms

3 garlic cloves

12 slices white bread, crusts removed

1-pound favorite cheese

(I use a combo of Monterey Jack and sharp cheddar)

4 cups cream or half and half

8 eggs

pinch of cayenne and other preferred herbs or spices, whisk together well.

Butter your baking pan 12x14, assemble 6 slices of bread on bottom of pan. Butter 1 side of bread and cut remaining slices in half and assemble around sides, butter side out. (Very attractive if you cut on the diagonal)

Chop and sauté the onions, peppers, and garlic until soft. Add mushrooms.

Mix bacon and ham into the vegetables and then put this mix into prepared dish. Stir batter again and pour over the whole. Add the cheese on top.

At this point you can cover and refrigerate overnight or allow to sit 15 minutes, then bake at 350°F until brown and set up. Check the middle approximately 40-50 minutes.

Broccoli Casserole

Jacki Esposito (Alexander)

Mix to make sauce:

2 large packages of broccoli
2 eggs beaten
1 onion chopped
1 can cream of mushroom soup
½ cup mayonnaise

1 cup grated cheddar cheese
1 bag Pepperidge Farm Stuffing
½ stick margarine

Butter bottom of casserole dish.
Layer broccoli, sauce, cheese.
Top with stuffing mix. Sprinkle with butter.

Bake uncovered at 350°F ½ hour.

Bulkogi-Korean Style Beef

Bryan Conway (Jacob)

3 pounds beef (sirloin or chip steak)
1/3 cup sugar
1/2 teaspoon garlic powder
1/2 teaspoon pepper
1/3 cup soy sauce
2 tablespoons sesame oil
2 pieces of scallion or chopped onions

Slice beef about 1/8 inch thick and 2 inches by 4-inch size.

Season the beef with sugar for 10 minutes. Prepare in small bowl a mixture of soy sauce, onions, and all other ingredients. Pour sauce mixture into beef and stir to season evenly for 15 minutes.

Meanwhile, light a charcoal fire. Spread meat evenly on fine mesh grill or broil in oven 1 minute on each side. Be sure and cook the meat so that the grease drains while cooking.

A favorite while in the service.

Cheddar Chicken Divan

Lorraine Sult Conway (Jacob)

¼ cup margarine

¼ cup flour

2 cups milk

½ teaspoon salt

dash of cayenne

2 cups (8 oz) shredded sharp natural cheddar cheese

2 10 oz packages frozen broccoli or asparagus spears, cooked, well drained.

3 pounds (4) chicken breasts, cooked

sliced almonds

Make a white sauce with margarine, flour, milk and seasoning.

Add 1 ¾ cups cheese. Stir until melted.

Arrange broccoli and chicken in 11 ¾ x 7½ inch baking dish.

Top with sauce.

Bake at 350°F for 35-40 minutes or until hot.

Sprinkle with remaining cheese and almonds, optional. Serves 6-8

Chicken Breast in Wine Sauce

Veronica (Ronnie) Fundock (Alexander)

4 boneless chicken breasts

4 tablespoons flour

½ pint sour cream

1 can cream of mushroom soup

1 cup white wine or sherry

salt and pepper to taste

garlic salt

Mix flour and sour cream. Combine with all other ingredients, except chicken. Place chicken in baking dish and pour mixture over them. Bake at 350°F for 1 ½ hours. Delicious!!!

Chicken Broccoli Rice Bake

Helen Sult Dougherty (Alexander)

Grease large baking dish

Spread with 4 cups cooked rice, add layer of 4 cups cooked broccoli. Place 8 boneless chicken breasts on top. Make sauce and spread on top.

Sauce: 2 cups mayonnaise,
1 can cream of chicken soup
2 tablespoons lemon juice

Optional topping:

Melt ½ cup butter with 1 cup breadcrumbs; can be varied to your taste.

Bake uncovered 1 hour at 325°F. Serves 8

Chicken Casserole

Flora Sult Freas (Headley)

1 chicken boiled and boned
1 package of herbal stuffing cubes
1 can cream of mushroom soup
1 can cream of chicken soup
1 stick of oleo melted
2 cans of chicken broth

Mix stuffing with melted butter, put ½ stuffing mix in 9x13 pan. Mix soups with 2 cans of chicken broth. Pour half over stuffing mix. Layer half of chicken over it, then rest of stuffing, soup, broth and finish with chicken. Bake at 350°F for 30-40 minutes.

I like to use 2 chicken breasts and 2 legs and thighs instead of whole chicken. Can be made ahead and frozen. Very good.

Chicken Delicious

David and Linda Shaffer, Alexander

6 medium potatoes, peeled and cut in chunks
1 teaspoon oregano
1 teaspoon paprika
½ teaspoon garlic salt
1 ½ teaspoons pepper
1 3-pound frying chicken, cut up or could use just breast or legs
1 package Kielbasa, cut up
½ cup vegetable oil

Put potatoes in a casserole dish, mix seasonings in bowl and sprinkle some on top of potatoes. Arrange chicken and Kielbasa on top, pour oil over all and sprinkle the remaining seasoning all over.

Cover and bake at 425°F for 1 hour, uncover and reduce heat to 375°F for 30 minutes or until done.

Chili Con Carne

Matthew Conway (Jacob)

1 Pound ground beef
½ cup chopped onion
1-quart canned tomatoes
1 can kidney beans
Salt and pepper to taste

In saucepan, cook onion and beef. Stir in tomatoes. Simmer over low heat, stirring occasionally for about 45 minutes. Add kidney beans. Heat through and serve.

Crispy Ranch Chicken

Helen Sult Carrajat (Alexander)

- 2 cups of crispy rice cereal
- ½ cup grated Parmesan cheese
- 1 envelope (1 oz.) ranch salad dressing mix
- 2 egg whites, beaten
- 8 skinless, boneless chicken thighs (about 5 oz. each)

Preheat oven to 350°F. Spray a large baking sheet with nonstick cooking spray. Combine the rice cereal, parmesan cheese and ranch salad dressing mix in a large bowl.

Place beaten egg whites in a medium bowl. Dip each chicken thigh in the egg whites, then in the cereal mixture to coat evenly.

Arrange the coated chicken on the prepared baking sheet. Bake until golden and juices run clear when chicken is pierced with a knife, 20-25 minutes. Serve hot

For a different texture and flavor in the coating, substitute crushed corn flakes for the rice cereal. For a buttery taste, drizzle ¼ cup melted butter over chicken before baking.

Egg Bake

Sarah Knyff Grant (Alexander)

- 12-15 eggs
- 2 cups of milk
- 8 oz pkg of bacon bits
- 2 small ham steaks or 1/3 lb. of diced ham
- 6 slices of diced pork roll
- 1 large bag of shredded cheddar cheese
- Peppers and onions may be added

Mix all in large bowl. Pour into greased 9x13 baking pan and bake at 350°F for 45-60 minutes.

Egg Casserole

Linda Sult (Jacob)

12 eggs
1 cup flour
1 teaspoon of baking powder
12 oz cottage cheese
3 oz cream cheese, cubed
1 pound Monterey Jack Cheese
1 cup milk
salt to taste

You can add bacon, green peppers, hot peppers, onions, mushrooms, etc.

In large bowl, scramble eggs. Add all other ingredients. Stir together. Pour into a well-greased large (9x13 inch) baking dish. Bake at 350°F for approximately 45 minutes to 1 hour.

Filled Eggplant

Joy Schlieder (Headley)

4 small eggplants cut lengthwise, scoop out pulp and dice
1 stem celery and leaves diced
1 large pepper, diced
2 tomatoes peeled and diced
3 cloves of garlic
1 ½ cups cooked rice
2 pounds hamburger (lean)
1 large onion diced
salt and pepper to taste

Combine all ingredients except rice. Cook until done. Add rice and fill eggplant halves. When done put a slice of cheese on top. Bake at 350°F for 1 hour.

Golden Eggplant Casserole

Alisa Sult Day Cruz (Jacob)

2 ½ cups peeled, cubed eggplant

2 Saltine crackers, crumbled

½ cup shredded sharp cheese

½ cup green peppers

½ cup chopped celery

2 tablespoons of melted butter

½ teaspoon salt

½ teaspoon pepper

Cook eggplant in salted, boiling water for 10 minutes. Drain and combine with remaining ingredients in one quart casserole. Bake at 350°F for 45 minutes.

Green Chili Omelette

Dorothy Fundock (Alexander)

½ pound Monterey Jack or sharp Cheddar (or whatever you would like)

1 4 oz can diced green chilis

Put the above in the buttered baking dish.

12 eggs

¼ cup milk

1 cup sour cream

salt to taste

Mix all together and pour over 1st layer in baking dish.

Cover and bake 350°F for 25-30 minutes.

Uncover and bake 10 minutes more. Serve with salsa and sour cream.

Ham Loaf

Penny Sult Slusser (Headley)

1 pound ground ham
1 pound ground pork
2 eggs
1 cup soft breadcrumbs
Form into loaf

Sauce: ½ cup vinegar
½ cup water
1 cup brown sugar
1 tablespoon dry mustard

Let this come to a boil. Pour over ham loaf. Bake at 350°F for 1½ hours. Keep basting with sauce every 20 minutes.

Impossible Broccoli Pie

Helen Sult Carrajat (Alexander)

2 packages (10 ounces each) frozen chopped broccoli
3 cups shredded Cheddar Cheese (12 ounces)
⅔ cup chopped onion
1⅓ cups milk
3 eggs
¾ cup buttermilk baking mix (Bisquick)
¾ teaspoon salt
¾ teaspoon pepper

Heat oven to 400°F. Grease pie plate, 10x1-1/2 inches. Rinse broccoli under cold water to thaw; drain thoroughly. Mix broccoli, 2 cups of the cheese and the onion in plate. Beat milk, eggs, baking mix, salt and pepper until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into pie plate. Bake until knife inserted in center comes out clean, 25-35 minutes. Top with remaining cheese. Bake just until cheese is melted, 1 to 2 minutes longer.

Layered Skillet Meals

Joy Schlieder (Headley)

- 1 tablespoon of oleo
- 4 cups coarsely shredded cabbage
- ½ cup chopped onions
- 2 cups sliced unpeeled potatoes, ¼ inch thick
- 1 pound ground beef
- 1 15 oz can tomato sauce

Melt oleo in a large skillet, spread cabbage evenly over oleo. Sprinkle cabbage with chopped onion. Arrange potato slices over cabbage. Pour tomato sauce over all. Cover skillet. Cook over low heat 30-35 minutes or until potatoes are tender and meat is cooked.

Manicotti

Stella Esposito (Alexander)

- 2 pounds Ricotta
- ½ pound shredded mozzarella
- 1 ½ teaspoons chopped parsley
- 3 oz grated cheese
- 2 eggs
- salt and pepper (garlic optional)

Combine ingredients and fill crepes or manicotti shells. Pour some sauce in baking pan, place manicotti in pan side by side. Pour remaining sauce on top. Sprinkle with grated Parmesan Cheese. Bake covered 350°F for 40 minutes.

CREPES: (all purpose) 26-30 crepes

- 4 eggs
- ¼ teaspoon salt
- 2 cups flour
- 2 ¼ cups milk
- ¼ cup melted butter or oil

Put all ingredients in blender for 1 minute, scrape sides, blend 15 seconds more. Refrigerate for 1 hour. Pour 2 tablespoons of batter in crepe pan or frying pan. Cook until lightly browned.

Marvelous Meat Loaf Microwave

Thomas Adams (Sovila)

1½ pounds ground beef
1 egg
½ cup dry breadcrumbs
⅓ cup catsup
⅓ cup finely chopped onion
2 tablespoons milk or water
1 teaspoon Worcestershire sauce
½ teaspoon salt
¼ teaspoon pepper

Power select: M. High

Combine all ingredients in an oblong baking dish. Shape beef mixture into loaf (about 8x4 inches).

Heat, covered with waxed paper, 22-25 minutes. Drain liquid occasionally.

Hint - Pour 1 cup of seasoned tomato sauce over loaf.

Meatballs

Michelle Fundock (Alexander)

1 pound ground chuck
4 oz dried breadcrumbs (you will need more, maybe double)
4 large eggs
4 oz whole milk
6 oz grated Romano
3 oz grated Spanish onion
2 oz finely diced fresh garlic
2 oz finely chopped fresh Italian parsley leaves
2 oz finely chopped fresh basil leaves

Preheat oven to 350°F. Spray a baking sheet with olive oil cooking spray.

Mix all ingredients thoroughly in a large bowl. If mixture seems a little loose, add more breadcrumbs. (You will need more breadcrumbs).

Roll meatballs loosely about the size of a golf ball and place on baking sheets. Place into preheated oven for approximately 35-40 minutes.

Enjoy

Pepper Steak & Cheddar Noodles

Lois M Folk (Headley)

¼ cup margarine
1 ½ pounds sirloin steak
1 tablespoon cornstarch
⅓ cup chopped onion
1 ½ green pepper in strips
1 can tomatoes
3 cups wide noodles
1 beef bouillon cube
⅛ teaspoon garlic powder
2 tablespoons of water
2 tablespoons soy sauce
½ teaspoon salt
1 teaspoon sugar
1 cup grated cheese

Melt margarine, add beef and sprinkle with garlic powder. Brown, remove meat. Add onion and green pepper. Sauté 2 minutes. Return meat to skillet along with tomatoes and bouillon cube. If round steak, simmer 15 to 20 minutes (sirloin 5 minutes). Blend together cornstarch, water, soy sauce, sugar, and salt. Add to meat mixture, stir until thickened. Reduce heat and cook an additional 2 minutes. Cook noodles, drain, toss with cheese. I usually add more tomatoes to make more juice (gravy).

In memory of Rev. Sheldon Folk

Pierogies

Marty Creasy (Headley)

1 cup flour

1 egg

1 tablespoon sour cream

Mix and roll out on floured board. Cut in circles and fill. Boil 5 Minutes.

Potato filling: Mash 2 large potatoes and 1 tablespoon cheese or 4 servings of instant mashed potatoes with cheese added.

Cabbage filling: 1 large can of sauerkraut drained and boiled 15 minutes. Add onion and bacon fried to taste. Squeeze dry and chop fine. Boil 5 minutes

Pizza Zucchini

Joy Schlieder (Headley)

5-6 Zucchini sliced thin (do not peel) enough to make 2 layers in 12-inch skillet

1 large can of mushroom stems and pieces plus juice

Cook until zucchini is tender and juices are evaporated. May have to use a little water until zucchini is tender.

Add enough Ragu pizza sauce, pepperoni flavor to coat. Add the mozzarella cheese over top and add seasoning, garlic, and thyme. Sprinkle on top.

Round steak Casserole (Crockpot Recipe)

Linda Sult (Jacob)

2 pounds round steak, cut ½ inch thick

Garlic salt, salt and pepper

1 onion, thinly sliced

3 to 4 potatoes, peeled & quartered (optional)

1 ½ cups beef broth

1 can green beans, drained

1 can tomato soup

1 can tomatoes

Season round steak lightly with garlic salt, salt and pepper. Cut into several pieces and place in crockpot with sliced onion which has been separated into rings. Add potatoes and green beans. Top with tomato soup and tomatoes. Cover and cook on low 8 hours. Remove the cover during last ½ hour if too much liquid. Makes 6 servings

Salmon Loaf

Thomas Adams (Sovilia)

1 large can pink salmon

1 teaspoon salt

½ teaspoon pepper

¼ teaspoon paprika

2 tablespoons lemon juice

2 egg yolks

½ cup cracker crumbs

½ cup hot milk

2 egg whites

Remove skin and bones from salmon, mash fine. Add all ingredients; mix together. Beat egg whites stiff, fold in last. Preheat oven to 350°F. Bake 1 hour in loaf pan or square baking dish.

Sausage & Cheese Bake

Sharon J Burke (Anna Mary)

1½ pounds loose sausage
9 eggs, beaten
3 cups of milk
1½ teaspoons dry mustard
1 teaspoon salt
3 slices bread, cut into ½ inch cubes
1½ cups (6 oz) shredded cheddar cheese

Cook sausage and drain. Combine sausage and all ingredients, mixing well. Pour into well-greased 13x9x2-inch baking pan. Cover and refrigerate overnight. Bake at 350°F for 1 hour. Can be garnished with green rings (bell pepper), fresh parsley sprigs or cherry tomatoes.

Taco Tuesday Meatloaf

Helen Sult Carrajat (Alexander)

2 pounds lean ground meat
1 large egg
2 cups finely crushed white corn tortilla chips plus additional for garnish
1 cup mild, medium or hot taco sauce, divided
½ cup finely chopped white onion
1 tablespoon 40% less sodium taco seasoning
chopped fresh cilantro for garnish (optional)

Preheat oven to 350°F; spray 9x5-inch loaf pan with cooking spray. In large bowl, gently mix beef, egg, chips, ½ cup sauce, onion and seasoning: spread in prepared pan and bake 35 minutes.

Increase oven temperature to 450°F; spread top of meatloaf with remaining ½ cup sauce. Bake 15 minutes or until internal temperature reaches 155°F; tent meatloaf with foil and let stand 10 minutes. (Internal temperature will rise to 160°F upon standing.) Cut meatloaf into 8 slices.

Tuna Cakes

Denise Drasher Miller (Jacob)

1/3 cup of Kraft Real Mayo or Miracle Whip Dressing
2 cans (5 oz each) chunk light tuna in water, drained, flaked.
1 package (6 oz) Stove Top Stuffing Mix for Chicken
1 cup Kraft Shredded Mild Cheddar Cheese
2 tablespoons Claussen Sweet Pickle Relish
1 carrot, shredded
¾ cup water

Combine ingredients. Refrigerate for 10 minutes.
Heat large non-stick skillet sprayed with cooking spray on medium heat. Use ice cream scoop to add 1/3 cup portions of tuna mixture, in batches, to skillet. Flatten into patties with back of spatula. Cook for 6 minutes or until golden brown on both sides carefully turning patties after 3 minutes.

Tuna Casserole

Karen E. Jodry (Headley)

1 pound macaroni - cooked
2 cans of mushroom soup
2 cans of Tuna
1 cup of mayonnaise
2 cups of milk
1 teaspoon salt

Mix all together (We usually add a bit more milk). Bake at 425°F 20 minutes in 9x13 pan. Add cheese to top when it is nearly done.

Tuna Casserole Dish

Marjorie Gallo (Alexander)

6 ounces egg noodles
1 cup frozen mixed vegetables
1 ½ cups skim milk
2 tablespoons flour
1 can water packed tuna (6 ½ oz) drained
6 tablespoons grated Parmesan Cheese
¼ teaspoon black pepper
¼ teaspoon dry mustard

Cook noodles according to package directions, drain. Meanwhile, whisk milk into flour and cook, stirring constantly over medium heat until slightly thickened - about 2 minutes. Add frozen vegetables and heat 10 minutes on low heat. Add pasta, tuna, cheese, pepper and dry mustard. Toss well, and heat through - about 5 minutes - serves 4.

Turkey Sour Cream Patties

Marjorie Esposito Gallo (Alexander)

1 pound ground turkey
1 cup soft breadcrumbs (2 slices)
3 tablespoons sour cream
⅓ cup skim milk
¼ teaspoon black pepper
⅛ teaspoon nutmeg
1 tablespoon margarine

Mix turkey, ½ cup breadcrumbs, sour cream, milk, pepper and nutmeg. Shape into 4 patties. Coat on both sides with remaining crumbs. Set on a rack and refrigerate, uncovered, for 20 minutes. Add margarine to skillet and set over moderate heat. Add patties and brown for 5 minutes on each side. Serves 4

Zucchini Quiche

Alisa Sult Day Cruz (Jacob)

2 cups zucchini, sliced thin
1 cup sliced onion
3 tablespoons of olive oil
1 clove garlic, minced
1½ teaspoons salt
4 eggs, beaten
1 cup milk
1 cup heavy cream
½ cup mozzarella cheese, grated
10-inch pie crust

Sauté zucchini, onion, and garlic in olive oil. Season with salt, cover bottom of pie crust with this mixture. Combine remaining ingredients and pour into pie shell. Bake in preheated 375°F oven 30-35 minutes until set. Serve hot or cold.

Salads

Broccoli Salad

Linda Sult (Jacob)

2 packages or stalks of fresh broccoli

1 pound bacon

6 oz grated cheddar cheese

cut up broccoli

fry bacon - crumble

grate cheese, then mix together

Dressing: $\frac{1}{2}$ cup mayonnaise

$\frac{1}{4}$ cup sugar

1 tablespoon vinegar - mix together

The dressing may have to be doubled or tripled.

Pour over broccoli when ready to serve.

Carrot Salad

Linda Sult (Jacob)

2 cups carrots, chopped

$\frac{1}{2}$ cup raisins

Mayonnaise

Combine carrots and raisins. Add mayonnaise until formed.

Serve on lettuce leaf.

Cucumber-Feta Salad

Sharyn J. Creasy Fisher (Headley)

"This cool and refreshing summer salad is the perfect side for a meal on a scorching summer day"

1 pound fresh garden cucumbers
¼ cup crumbled feta cheese
½ cup Greek-style yogurt
1 small jalapeno, diced
5 mint leaves, torn into small pieces
2 teaspoons fresh lemon juice
½ teaspoon kosher salt + ¼ teaspoon black pepper

With a potato peeler, peel strips of skin off the cucumber in alternating strips to leave half the skin on. Cut into one-inch cubes. Add remaining ingredients and mix. Refrigerate 30 minutes before serving if you have the time.

Delicious Salad

Sharyn J Fisher (Headley)

1 6 oz package of apricot Jello
1 cup hot water
2 cups of cold water
Then add 1 No. 2 can crushed pineapple (reserve juice)
2 cups miniature marshmallows or 10½ oz bag
4 large bananas, sliced - refrigerate until set

Topping:

1 egg - beaten
½ cup sugar
½ cup pineapple juice; if not enough reserved, add water to make ½ cup
2 tablespoons of butter

Cook until it thickens. While hot, add 18 oz pkg. of cream cheese. When cool add 1 medium box Cool Whip. Spread onto a set salad and refrigerate. Use 9x13 dish

Emerald Isle Salad

Alice Cahill Sult (Jacob)

- 1 package of lime gelatin
- 1 cup of boiling water
- 1 3 oz package of cream cheese
- 1½ cups crushed pineapple with juice
- ½ cup diced celery
- ½ cup seeded, diced cucumber
- ½ cup chopped nuts
- 1 cup heavy cream, whipped
- 4 tablespoons 10X sugar
- 1 teaspoon vanilla

Dissolve gelatin in boiling water. Soften cream cheese; add to hot gelatin mixture and beat until smooth. Add crushed pineapple and juice. Chill until the consistency of unbeaten egg whites. Add celery, cucumber and nuts, mixing slightly. Fold in whipped cream to which sugar and vanilla have been added. Add a few drops of green food coloring if desired. Pour into 1 quart mold. Chill until firm.

Mandarin Orange Salad

Lynn Miller (Headley)

Mix together:

- 1 pint box cottage cheese - large curd
- 1 container of Cool Whip - medium
- 1 large can crushed pineapple - well drained
- 2 cans of mandarin oranges 11 oz - well drained
- 1 large box orange Jello, dry

Add 10½ oz bag of miniature marshmallows, colored (optional).
Refrigerate overnight

Marinated Zucchini

Sharyn J. Creasy Fisher (Headley)

Serve with grilled steak, chicken or hamburgers

2 medium unpeeled, washed zucchini, ends removed
Kraft Zesty Italian dressing and marinade

Take 2 medium-sized zucchini and quarter them lengthwise, then thinly slice the quarters (do not peel)

Put the sliced zucchini in a dish. Add enough Kraft Zesty Italian dressing and marinade to cover the zucchini slices. Cover with plastic wrap and refrigerate overnight to allow flavor to develop, stirring occasionally.

Variation: Can add red bell peppers and/or thinly sliced onions, but the Kraft Marinade has red bell peppers and onions already in it.

Orange Fluff Salad

Sharyn J. Creasy Fisher (Headley)

1 package orange Jello (3 oz size)
2 boxes Tapioca Pudding mix - vanilla (the one you cook)
3 cups of water

Bring mixture to boil and chill well.

Add: 2 cups of mandarin oranges, 11 oz size. Drain well.

1 cup miniature marshmallows.

1 box Cool Whip, medium size--add to chilled mixture.

Mix together and refrigerate

Pasta Salad

Joy Schlinder (Headley)

- 1 pound Rotini (twisters, colored)
- 1 onion
- 3 tomatoes
- 1 small red, green, and yellow pepper (cut fine)
- 1 jar vegetable supreme seasoning

Dressing

- $\frac{2}{3}$ cup vinegar
- 1 cup sugar or to taste
- 1 cup oil
- salt and pepper

Let stand overnight to marinate flavors.

Taco Salad

David and Linda Shaffer (Alexander)

- 1 pint sour cream
- 1 package Ranch Dip Mix
- $\frac{1}{2}$ pound to 1 pound ground beef
- 1 package Taco Seasoning
- $\frac{3}{4}$ cup water
- 1 1-pound jar of salsa
- 1 bag of lettuce (Classic Iceberg)
- 1 8 oz or 16 oz Taco Cheese Bag or Taco Chips
(Can also be used with soft Taco Shells)

Mix together sour cream and Ranch Dip Mix and spread in bottom of dish. Brown ground beef. Add taco seasoning and water. Bring to boil and simmer for 5 minutes. Drain and layer on top of dip mixture. Pour salsa over top, then layer lettuce then cheese. Spoon some on plate and grab some chips.

Soup/Sides/Other

Ann's Best Baked Corn

Larry Gallo (Alexander)

1 can whole kernel corn
1 can creamed corn
2 tablespoons of cornstarch
1 cup milk
2 eggs
¼ cup of sugar
2 tablespoons of melted oleo
salt and pepper to taste

Mix all ingredients together and bake at 350°F for 1 hour or until a knife comes out clean.

Larry says it's fast and easy to prepare. I mix everything together in the casserole dish I am going to bake it in. It's an easy clean up also.

Baked Corn

David Shultz (Charles)

1 can whole kernel corn
1 can creamed corn
2 tablespoons flour
2 teaspoons sugar
3 eggs
½ stick margarine
½ teaspoon salt
Dash pepper

Mix together corn and eggs. Add flour, sugar, margarine, salt and pepper. Bake in greased casserole for 1 hour at 350°F

Baked Potatoes & Onion Casserole

Sharon J. Burke (Anna Mary)

9 medium baking potatoes

½ cup butter or margarine

1½ cups sour cream

4 green onions, chopped

1 teaspoon pepper

Cook potatoes in salted water. Cool, peel and coarsely shred potatoes. Combine potatoes and other ingredients. Spoon potatoes into a greased 2½ quart shallow casserole dish. Cover and bake at 350°F for 20 minutes.

Buckwheat Cakes

Kevin Miller (Jacob)

1 cup potato water

1 package yeast

1 tablespoon brown sugar

Buckwheat flour

Additional batter:

1 cup buckwheat flour

1 cup buttermilk

1/8 cup brown sugar

½ cup water

salt

Starter: Mix yeast in warm boiled potato water. Add brown sugar. Mix in flour to make a batter. Let rise at room temperature for several hours until doubled and light.

Additional batter: Have the buttermilk at room temperature. Then make a batter with the flour and water. Mix in the brown sugar and buttermilk. Let rise at room temperature. Add this mix to the starter batter.

Bake cakes on a hot griddle. Save about a pint of batter for next time and add additional batter again.

Buckwheat cakes were a favorite of Kevin's grandfather.

Catsup

Alice Cahill Sult (Jacob)

4 quarts tomatoes, wash and cut	2 teaspoons cinnamon
2 large onions, cut up	1 teaspoon cloves
4 teaspoons paprika	1 teaspoon pepper
2 tablespoons salt	1 teaspoon dried mustard
2 cups granulated sugar	1 $\frac{3}{4}$ cups cider vinegar
1 green pepper, cut up	

Mix above and boil for 1 hour. Put through a food press.

5 teaspoons cornstarch

$\frac{1}{4}$ cup cider vinegar

Dissolve the cornstarch in cider vinegar, add to the above mixture.

Boil for 25 minutes. Bottle and seal.

Cavatelli with Broccoli & Mozzarella

Helen Sult Carrajat (Alexander)

1-pound cavatelli with ricotta

1 package frozen chopped broccoli (or spinach if preferred)

1 cup milk

$\frac{1}{4}$ pound butter or margarine

8 ounces mozzarella cheese (shredded)

2 cloves garlic (finely chopped)

salt, pepper, oregano, basil - to taste

grated parmesan cheese for top

Melt butter. Sauté garlic in butter. Add milk and spices to taste. Set aside.

Boil cavatelli in salted water, according to package directions. Drain and

add $\frac{1}{4}$ cup oil to keep from sticking. Boil broccoli according to directions.

Drain. Mix everything together on stove. Add shredded mozzarella and mix well. Put in buttered casserole dish and top with grated cheese. Bake at 325°F for 30 minutes. or until heated through and glazed on top.

Cheesy Hash Browns

Helen Sult Carrajat (Alexander)

Heat oven to 350°F

Spray 2-quart baking dish with nonstick cooking spray

1 pkg. Simply Potatoes Shredded Hash Browns

1 can cream of chicken soup

2 cups (8 oz.) shredded cheddar cheese*

$\frac{3}{4}$ cup sour cream

$\frac{1}{4}$ cup chopped onion

$\frac{1}{4}$ cup butter or margarine, melted

In large bowl combine all ingredients; mix well. Spread into prepared baking dish.

Topping:

1½ cups cornflakes, coarsely chopped

2 tablespoons of butter or margarine, melted

In a small bowl stir together topping ingredients. Spread evenly over hash browns.

Bake 45 minutes or until hash browns are tender.

*Cheese lovers can double the cheese

Chocolate Syrup

Lois M. Folk (Headley)

½ cup cocoa

1 cup sugar

Dash salt

2 tablespoons corn syrup

½ cup milk

1 Tablespoon butter

Vanilla

1. Combine cocoa, sugar, salt, syrup, and cold milk in saucepan. Place over low heat, stir until sugar is dissolved.
2. Cook without stirring until a jellied mass is formed when a small amount is dropped into cold water 220°F.

Stir in vanilla and butter. Makes 1 cup of syrup

Cider Punch

Matthew Conway (Jacob)

1 gallon cider

1 (1 liter) bottle ginger ale

Mix together in a punch bowl. Serve over ice.

Coffee Vienna

Lorraine Sult Conway (Jacob)

1 cup instant coffee, Sanka

1½ cups sugar

1½ cups nonfat dry milk powder

1 teaspoon cinnamon

Blend coffee, sugar, dry milk powder, and cinnamon in blender. Store in a container with a lid. Use one teaspoon per cup of boiling water.

Crab Dip

Margie Sult Richard (Alexander)

½ cup sour cream
½ cup mayonnaise
3 oz cream cheese
1 teaspoon Worcestershire sauce
1 garlic clove (crushed) use juice
¼ teaspoon seasoned salt
1½ teaspoons lemon juice
2-3 drops hot pepper sauce

Last, 6 oz can crab meat, drained and flaked. Blend all together.

Cream of Broccoli Soup

Vivian Sult VanSickle (Jacob)

1 (10 oz.) package frozen chopped broccoli, cooked
¾ cup finely chopped onion
1 teaspoon salt
1 teaspoon white pepper
1 teaspoon garlic powder
8 to 10 oz. American cheese, shredded
1 cup milk
1 cup cream
¼ cup butter
⅓ cup flour

Mix milk, cream, and butter, mixing well. Add cheese and stir constantly until melted. Add broccoli and onion. Blend ½ cup water into flour in bowl, stirring until smooth. Yields 16 servings.

Cream of Tomato Soup

Edith Sult Robbins (Alexander)

1 can or 1-quart tomatoes

¼ teaspoon baking soda

4 cups of milk

4 tablespoons of butter

6 tablespoons flour

Seasonings

Make a sauce by first melting the butter then adding a little flour, just a little at a time. When this is creamed add a little milk at a time until all is needed. Then the tomatoes should be strained or put through colander. Do not put tomatoes into the sauce until just before serving as the soup is likely to curdle

Dumplings

Denise Drasher Miller (Jacob)

1½ cups flour

2 teaspoons of baking powder

¾ teaspoon salt

¾ cup milk

1 tablespoon parsley, minced.

Sift together the flour, baking powder, and salt. Add parsley to the sifted ingredients. Stir in the milk until blended. Drop by spoonful onto chicken or meat stock in boiling meat stock (not in liquid). Use on sauerkraut and pork too. Cook for 10 minutes with kettle uncovered. Then 10 minutes tightly covered.

Eggnog

Lorraine Sult Conway (Jacob)

6 eggs
1 cup sugar
1-quart light cream
1 teaspoon vanilla
Nutmeg to taste

Beat all together. When serving, sprinkle nutmeg over top.

Frosty Orange Drink

Cheryl Woodside, Russel L. Sult

1 8 oz can frozen orange juice concentrate, thawed
1 cup water
1 cup milk
½ cup sugar
1 teaspoon vanilla
8-10 ice cubes

Combine all ingredients in blender, cover, process until drink is thick and frosty.

Frozen Pickles

Linda Sult (Jacob)

7 cups of sliced cucumbers
1 chopped green pepper
1 tablespoon celery seed
1 tablespoon salt
1 chopped onion
Combine the above ingredients

First: Dissolve 2 cups of sugar and 1 cup of vinegar
Don't skin pickles; slice thin. Place in containers and freeze.

Good Pie Crust

Cheryl Woodside, Russel L. Sult

1 cup Bisquick - shake of salt and sugar

1 cup flour

4 round tablespoons Crisco

½ cup oil

1 tablespoon vinegar

¼ cup cold water or more if needed

Mix all together. Roll or pat in pie pan. Bake at 425°F

Can be used for cherry or apple pie filling or favorite pudding pie.

Sometimes when I make pies, I use milk instead of water.

Cheryl is the oldest granddaughter of Russel L. Sult

Grape Punch

Marie Conway Reidenhour (Jacob)

1 package Weis Raspberry Sherbert

1 can Weis grape drink

1 large bottle 7-Up

Mix together in punch bowl.

Serve over ice.

Hard Candy

Michelle Fundock (Alexander)

2 cups sugar

½ cup water

½ cup corn syrup

15 drops cinnamon, anise or clove oil

Food coloring

Powdered sugar

Bring the first three ingredients to a boil at 300°F. Remove from heat; add flavoring and desired amount of food coloring. As candy sets, it becomes a lighter color. Pour into a buttered 9x13 inch pan. When candy starts to border or harden around the edges, cut into pieces with scissors. Candy will still be quite hot as cutting begins. Work quickly as candy hardens very rapidly. Put on waxed paper, covered with powdered sugar. May use wintergreen or peppermint oils.

Hoagie Dip

Linda Sult (Jacob)

¾ pound cooked ham

¾ pound provolone cheese

½ pound cooked salami--cut very fine

Add onion chopped very small, tomato (I use the Roma tomatoes) and lettuce finely chopped.

Sprinkle with oregano and pepper. Add mayonnaise just to moisten.

Big loaf of baguette bread

Slice the bread and then let everyone help themselves!

Hot Spiced Tea

Karen E. Jodry (Headley)

Mix: 2 cups Tang
2 cups sugar
½ cup instant tea
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 package lemonade mix (2 scoops)

Keep dry mix in Jar. Use 2 teaspoons in cup of hot water.

Mango Relish

Anna Mae Michael Dent (Jacob)

12 red and yellow mangoes (peppers)
12 green mangoes (peppers)
14 onions

Grind all together, drain. Put boiling water over all for 5 minutes; drain. Put boiling water over all 10 minutes, drain. Make sure all is drained out.

3 cups sugar
3 teaspoons salt
1 pint vinegar

Then heat above ingredients in cooking kettle. Add mangoes and simmer until done, usually 45 minutes. Can add celery seed if you like.

Submitted by: Lorraine Sult Conway (Jacob)

Oatmeal Candy

Linda Sult (Jacob)

2 cups sugar

½ cup cocoa

¼ pound butter

½ cup milk

½ cup peanut butter

1 teaspoon vanilla

3 cups oatmeal

Boil sugar, cocoa, butter and milk one minute. Add peanut butter, vanilla, oatmeal. Mix together and drop on board, wax paper, or table to harden. It can be placed in pan, cooled, and cut.

Party Mix

Lorraine Sult Conway (Jacob)

1 box Corn Chex

1 box Rice Chex

1 box Cheerios

1 box pretzels

1 can potato sticks

Peanuts

2 cups salad oil

1 tablespoon brown sugar

2 tablespoons Worcestershire sauce

1 tablespoon garlic salt

Combine dry ingredients; add liquid and bake in oven at 350°F for 1½ hours. Stir frequently

Peach Sangria

Sarah Knyff Grant (Alexander)

- 1 bottle of rose´ wine
- 1 cup triple sec
- 32 oz can of pineapple juice
- 33 oz peach nectar
- 1 package frozen peaches
- 1 2-liter bottle ginger ale, add before serving

Mix all together in a 2-gallon container. Add ice as needed.

Pickled Red Beets

Alice Cahill Sult (Jacob)

1 dozen eggs, hard boiled
½ cup sugar - fill measuring cup with vinegar to one cup. Stir to dissolve.

2 cans red beets, cut or sliced

Place 1 can red beets in container, add vinegar mixture, eggs, and second can of beets. More vinegar may be added to taste.

Submitted by grandson, Matthew Conway (Jacob)

Pretzel Mix

Linda Sult (Jacob)

- 1 bag broken pretzels
- 1 package Ranch dressing
- 1 cup oil
- 1 teaspoon garlic powder
- 1 teaspoon dill weed
- 1 teaspoon lemon pepper

Mix spices and dressing together. Pour over pretzels on baking pan. Bake 10 minutes at 300°F. Stir to prevent burning. Empty onto paper towels and drain off oil before putting into container.

Quick Bar-B-Que Sauce or Marinade Sauce

Deb Esposito (Alexander)

- 1 cup soy sauce
- ½ cup ketchup
- ¼ cup honey
- 3 cloves fresh garlic - minced

Combine the above ingredients and mix thoroughly.
Use as Bar-B-Que sauce or marinade for chicken, ribs, steak, etc.
(Best if marinated for several hours or overnight in the refrigerator).

Raspberry Jelly

Alice Cahill Sut (Jacob)

To make raspberry juice for jelly, place raspberries in cooking pot, cover with water to berries. Add one Granny Smith apple for the pectin. Boil for 20 minutes. Place in jelly bag to remove seeds from the juice.

Cook juice as cup for cup juice and sugar. Add butter to juice. Boil for 20 minutes stirring constantly. You can feel the juice starting to thicken. Test with a teaspoon dropping on saucer. If the drops are slow and look like they are thickening, jar the jelly.

Submitted for Matthew Conway from Aunt Linda

Russian Tea

Linda Sult (Jacob)

1 (27 oz) jar Tang

1 cup instant tea (no lemon or sugar)

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ cup lemon drink mix or 2 envelopes lemonade or

1 lemon-lime Kool-Aid

1 teaspoon cloves

Combine the above ingredients and store in a container with lid.

When serving, use 2 teaspoons to a cup of hot water.

Snack Mix

Linda Sult (Jacob)

12 oz bag oyster crackers (I use the small ones)
1 package ranch salad dressing
½ cup vegetable oil
½ teaspoon garlic salt
1 teaspoon dill weed

Sprinkle pack of dry ranch dressing over crackers. Heat vegetable oil with garlic salt and dill weed and pour over.

Spiced Toasted Pecans

Michelle Fundock (Alexander)

1 egg white, slightly beaten
1 tablespoon water. Add to egg white.

Beat slightly 3 heaping cups pecans. Put into egg white, coat well. In separate bowl place:

½ cup sugar
¾ teaspoon salt
¼ teaspoon cloves
¼ teaspoon nutmeg
1 teaspoon cinnamon

Mix and pour over nuts. Mix well. Spread on large cookie sheet. Bake 30 minutes at 300°F. Stir several times (every 10 minutes). Keep nuts separated at all times. Place on aluminum foil to cool.

Summer Squash Casserole

David and Linda Shaffer, Alexander

3 cups sliced yellow squash
3 cups sliced zucchini
1 cup shredded carrots
½ cup diced onions
1 cup sour cream
1 small can cream of chicken soup
1 6 oz box of herb stuffing mix
½ cup melted butter

Boil vegetables and onions together for 5 minutes and drain. Mix together the sour cream and chicken soup then mix with vegetables. Mix stuffing mix with melted butter. Sprinkle some of the stuffing in the bottom of a casserole dish.

Mix some of stuffing with vegetables, cover the stuffing in casserole Dish with vegetables. Sprinkle the remainder of the stuffing on top of the vegetables.
Bake at 350°F for 30 minutes.

Sweet Potato Casserole

Michelle Fundock (Alexander)

CRUST

1 cup brown sugar

1/3 cup flour

1 cup chopped nuts (pecans preferred)

½ stick butter, melted (Do not omit or reduce the amount)

SWEET POTATO MIX

3 cups mashed sweet potatoes

1 cup sugar

½ teaspoon salt

1 teaspoon vanilla

2 eggs, well beaten

1 stick of butter (½ cup) melted, optional

Combine crust ingredients in mixing bowl, set aside.

Preheat oven to 350°F.

Combine sweet potatoes, sugar, salt, vanilla, eggs, and butter in mixing bowl in the order listed, mix thoroughly. Pour mixture into buttered baking dish. Sprinkle the surface of sweet potato mixture evenly with the crust mixture.

Bake for 30 minutes. Allow to set at least 30 minutes before serving.

This dish freezes beautifully!

Wassail

Linda Sult (Jacob)

I use a crockpot to make this during the holidays.

½ measure - pineapple juice (equal parts)

½ measure - cider (equal parts)

Add to crockpot: 4 cinnamon sticks, allspice, whole cloves, 5 tea bags. Garnish the top with orange slices. I place whole cloves on the orange slices and sprinkle allspice on the orange slices.

On low heat, it takes about an hour until serving time.

Larger quantity:

2 gallons cider

3 quarts pineapple juice

Using an 18-quart roaster, I make a cheesecloth spice bag: 10 tea bags, 20 whole cloves, 8-10 cinnamon sticks. Sprinkle the tea bags with allspice. Garnish the roaster with oranges, place a few whole cloves and allspice on the oranges.

Zucchini Puff

Mable Fennimore (Alexander)

4 cups raw unpeeled zucchini, chopped
1 large onion chopped
¼ cup water
2 tablespoons margarine
½ teaspoon salt
¼ teaspoon pepper
2 teaspoons prepared
horseradish
1 egg beaten
1 cup cracker crumbs coarsely crushed
3 tablespoons margarine

Put zucchini, onion and water in a covered saucepan. Cook over very low heat until tender, drain well, and mash. Add 2 tablespoons margarine, salt & pepper and horseradish. Cool. Add egg and mix well. Pour into greased 1 quart baking dish and top with cracker crumbs that have been lightly browned in 3 tablespoons margarine. Bake in 350°F oven for 30 minutes.

Friendship

Adam and Sivilia Sult Family

2 cups of Friendship
3 Spoons of Tenderness
4 cups of Love
2 cups of Forgiveness
3 cups of Loyalty
5 spoons of Hope
6 quarts of Faith
2 Barrels of Laughter

Take Friendship and Love and mix with Tenderness. Blend thoroughly with Loyalty, add Hope and Faith sprinkled with Forgiveness. Serve daily with abundant Laughter.

Cookbooks are a legacy of the Civil War. The earliest ones were compiled and sold by Ladies Aid Societies to raise money for military casualties and their families. When hostilities ended, these Societies turned their recipe collections to benefit many causes, hospitals, churches, orphanages, cemetery associations, Confederate relief organizations, Veteran's groups and more.

In our homes today, as always, life is centered around our kitchens. Some of the recipes are treasured family keepsakes and some are new, however, they all reflect the love of good cooking.

Thanks to everyone who generously contributed their favorite recipes. There are 210 recipes to share. Without your help and cooperation, this book would never have been possible.

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