



From Laura's Kitchen

**From Laura's Kitchen**

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*Editing, layout, and design by Steven Diniro.*  
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In loving memory of Laura



# Foreword

By Steven Diniro

My mother and I started assembling this book a few years ago. It was a little project we decided to do to preserve her personal cookbook. These recipes are hand-picked from her little black binder, all beat up and dog-eared. But the recipes are tried-and-true, and some of them I consider family heirlooms.

My favourite part of this process was reading the little stories that went along with some of the recipes. I've left those intact so that you can enjoy them too.

Please try any of the recipes that seem appealing, and share the ones that you love. Although I placed a copyright notice in this book, it is there mostly as a formality. In reality, I want to share these recipes with as many food-lovers as possible. That's what Mom would have wanted.

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# Appetizers and Side Dishes

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## 7-cup Salad

**Yield:** 6 servings

### Ingredients

- 1 cup cubed potato
- 1 cup cubed smoked ham
- 3 eggs
- 1 cup cubed apple
- 1 cup cubed peeled cucumber
- 1 cup diced onion
- 1 cup Miracle Whip
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- Parsley for garnish (optional)

### Directions

1. Peel the potatoes, then cook and cube
2. Cube the ham
3. Hard boil the eggs, then dice
4. In a large bowl, mix together the potatoes, ham, eggs, apple, cucumber, onion, Miracle Whip, salt, and pepper
5. Refrigerate, covered, for at least 2 hours
6. Optional: Garnish with parsley

## **Appetizer Sausage Cheese Puffs**

*From Arlene*

### **Ingredients**

- 4 Italian sausages
- 2 cups Bisquick biscuit mix
- 2 to 4 cups grated cheddar cheese
- 3/4 cup water

### **Directions**

1. Preheat oven to 350°F
2. Remove casing (skin) from sausage
3. Sauté sausage and mash until it resembles ground beef consistency
4. Let cool
5. Add Bisquick biscuit mix, grated cheese, and water
6. Mix all ingredients
7. Drop mixture (from a teaspoon or a tablespoon, depending on what size you want) on a cookie sheet
8. Bake at 350°F for 10 to 15 minutes

## **Cheese and Tomato Salad Dressing**

### **Ingredients**

- Small container of Boccancino cheese
- 1/4 cup vinegar
- 1/4 cup olive oil
- 1/4 cup vegetable oil
- 1 tablespoon sugar
- 1 teaspoon dried basil
- 1/2 teaspoon salt
- 2 cloves crushed garlic
- 8 ounces fresh sliced mushrooms
- 4 medium tomatoes
- Black olives (optional)

### **Directions**

1. Slice the cheese, or cut into quarters or halves
2. Put all ingredients in a Ziploc bag to marinate
3. Put on lettuce leaves

# **Cheese, Broccoli, and Rice Casserole**

*From Leanne*

## **Ingredients**

- 1/2 cup chopped celery
- 1/2 cup chopped onions
- 1/2 cup butter
- 2 cups cooked rice
- 8 ounces shredded cheddar cheese
- 1 can (10 ounces) cream of mushroom soup
- 10 ounces (approximately 1 1/2 cups) frozen broccoli, defrosted
- 1/2 box of crushed Ritz crackers

## **Directions**

1. Preheat oven to 350°F
2. Sauté celery and onions in butter; set aside
3. Mix rice, cheese, soup, and broccoli in a large bowl
4. Transfer mixture to a 9 x 13 casserole dish
5. Bake at 350°F for 30 minutes
6. Take out of oven and top with Ritz crackers
7. Bake for an additional 5 to 10 minutes until top is golden

## **Coleslaw by Sue**

### **Ingredients**

- 1/2 cup mayonnaise
- 1/4 cup milk or vegetable oil
- 1/4 cup vinegar
- 3 tablespoons sugar
- Salt and pepper to taste
- 4 cups finely shredded cabbage
- 1 grated carrot
- 1/2 cup finely diced onion or green onion
- 1 peeled and diced red apple

### **Directions**

1. Mix mayonnaise, milk (or vegetable oil), vinegar, sugar, and salt and pepper in a jar
2. Shake jar until well blended
3. In a large bowl, combine cabbage, carrot, onion (or green onion), and apple
4. Pour dressing from jar into bowl and stir until mixed

## **Coleslaw Recipe #2**

### **Ingredients**

- 3 tablespoons mayonnaise
- 1 tablespoon dry mustard
- 2 tablespoons white wine vinegar
- 2 teaspoons brown sugar
- Salt and pepper to taste
- 4 cups finely shredded cabbage
- 1 grated carrot
- 1/2 cup finely diced onion or green onion
- 1 peeled and diced red apple

### **Directions**

1. In a jar, mix mayonnaise, dry mustard, white wine vinegar, brown sugar, and salt and pepper
2. Shake jar until well blended
3. In a large bowl, combine cabbage, carrot, onion (or green onion), and apple
4. Pour dressing from jar into bowl and stir until mixed



## Curried Baked Cauliflower

*From Jill's neighbour, Kim*

### Ingredients

- 1 can cream of mushroom soup
- 2 cups shredded cheddar cheese
- 1/3 cup mayonnaise
- 1 teaspoon curry powder
- 1 large cauliflower, par-boiled or steamed
- Buttered breadcrumbs

### Directions

1. Preheat oven to 325°F
2. Mix soup, cheese, mayonnaise, and curry powder
3. Place the entire cauliflower in a Dutch oven (or an oven-safe pan)
4. Pour mixture over cauliflower
5. Top with buttered breadcrumbs
6. Bake at 325°F for 30 minutes

## **Fish Salad Appetizer**

### **Ingredients - Dressing**

- 1 garlic clove, minced
- 1/2 cup olive oil
- Juice of 1 lemon
- Parsley
- 1/4 cup vinegar
- 2 green onions, finely chopped
- 2 celery stalks, finely chopped

### **Ingredients - Salad**

- Small package of cooked shrimp
- Packaged crab leg
- 2 fillets white fish (such as sole, haddock, cod, etc)
- Salt and pepper

### **Directions**

1. Mix all of the dressing ingredients together
2. In a separate large bowl, add the shrimp
3. Cut the crab in 1/2-inch pieces and add to bowl
4. Poach the fish, cut in 1/2-inch pieces and add to bowl
5. Add salt and pepper
6. Add the dressing to the salad
7. Refrigerate overnight

## **Greek Pasta Salad**

### **Ingredients - Dressing**

- 1/2 cup olive oil
- 1/4 cup red wine vinegar
- 2 crushed garlic cloves
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

### **Ingredients - Salad**

- 4 cups cooked macaroni
- 1 cup chopped tomatoes
- 1 cup chopped cucumber
- 1/2 cup chopped green pepper
- 1/4 cup chopped red onion
- 1/2 cup sliced black olives
- 1/2 cup crumbled feta cheese

### **Directions**

1. Combine all of the dressing ingredients
2. In a separate large bowl, combine all of the salad ingredients
3. Add dressing to salad and toss
4. Refrigerate for at least a few hours

## June's Pasta Salad

### Ingredients

- 3 cups raw shell pasta
- 1 can (6 ounces) tuna
- 1/4 cup chopped onion
- 1/4 cup chopped red pepper
- 1/4 cup chopped green pepper
- 1 green onion, chopped
- 1/2 cup chopped cucumber
- 3/4 cup mayonnaise or Miracle Whip
- 1/2 cup sour cream
- 1 tablespoon vinegar
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

### Directions

1. Cook pasta in salted water until tender
2. Drain pasta, rinse well, then place in a large bowl
3. Drain the tuna and break it up
4. Add the tuna, chopped onions, peppers, green onion, and cucumber
5. In a separate bowl, mix mayonnaise (or Miracle Whip), sour cream, vinegar, salt, and pepper
6. Pour mixture over salad and blend well
7. Cover and chill

## Marinated Feta Cheese

*You can halve this recipe, as it goes a long way*

### Ingredients

- 1 pound feta cheese (about the size of two sour cream containers)
- 2 to 3 cloves minced garlic
- 2 tablespoons rosemary (1/2 teaspoon if using dried)
- 2 tablespoons thyme (1/2 teaspoon if using dried)
- 1 tablespoon chopped parsley
- 1 tablespoon chopped basil
- 1/4 teaspoon hot chili flakes (more if you like it spicy)
- 1/4 teaspoon pepper
- 1/2 cup pitted and chopped Kalamata olives (or black olives)
- 1/4 cup chopped sun-dried tomatoes (the kind that are packed in oil)
- 1 cup olive oil

### Directions

1. Cut feta cheese into 1-inch slices, then crumble
2. Mix all ingredients together
3. Serve on thin slices of baguette or crackers

# Tomato Bread Salad

**Yield:** Serves 6

## Ingredients

- 8 cups day-old crusty bread
- 4 large field tomatoes
- 1/2 red onion
- 1 small cucumber
- 1 cup packed fresh basil leaves
- 2 cloves of garlic
- 1/4 cup extra virgin olive oil
- 1 tablespoon red wine vinegar
- 1 teaspoon kosher salt
- Freshly ground pepper

## Directions

1. Cut bread into cubes
2. Core and coarsely chop the tomatoes
3. Peel and slice the onion
4. Peel, seed, and dice the cucumber
5. Sliver the basil leaves
6. Peel and mince the garlic
7. In a large bowl, toss bread, tomatoes, onion, cucumber, and basil
8. In a separate container, mix the garlic, oil, red wine vinegar, salt and pepper
9. Pour the dressing over the salad and toss again
10. Leave the salad at room temperature (minimum 30 minutes; maximum 2 hours)
11. Toss again before serving

## Turnip Casserole

*You can make most of this the day ahead*

### Ingredients

- 6 cups peeled and cubed turnip
- 2 tablespoons butter
- 2 tablespoons melted butter
- 2 beaten eggs
- 3 tablespoons flour
- 1 tablespoon brown sugar
- 1 teaspoon baking powder
- Salt and pepper to taste
- 1 pinch of nutmeg
- 1/2 cup fine breadcrumbs

### Directions

You can optionally do the first 2 steps the day before serving, then refrigerate

1. Cook turnips until tender; drain and mash
2. Add 2 tablespoons butter and eggs; beat well
3. About 45 minutes before serving, preheat oven to 350°F
4. Combine flour, brown sugar, baking powder, salt, pepper, and nutmeg
5. Stir the flour mixture into the turnip mixture
6. Pour mixture into a buttered casserole dish
7. Combine breadcrumbs and 2 tablespoons melted butter; sprinkle on top
8. Bake at 350°F for 30 to 35 minutes until lightly browned on top

## Vegetable Batter

*Use this batter to coat vegetables that you want to fry*

### Ingredients

- 3/4 cup cornstarch
- 3/4 cup unsifted flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup water
- 1 lightly beaten egg

### Directions

1. Combine cornstarch, flour, baking powder, salt and pepper in a bowl
2. Stir in water and egg
3. As you dip vegetables, stir the batter occasionally

### Tips:

- If batter is too thick, add a little water
- Try experimenting with different spices in the batter





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## Chicken (or Turkey) Soup

### Ingredients

- Turkey or chicken (bone-in, preferably skinless):
  - If you use turkey, buy 2 turkey wings
  - If you use chicken, buy 2 breasts or 2 thighs
- 2 peeled carrots
- 2 stalks of celery
- 1 can of whole tomatoes or 1 tomato
- 1 onion
- 4 cloves
- 1/4 lemon
- Salt and pepper to taste
- Peperini or some other small pasta

### Directions

1. Wash chicken or turkey
2. Place chicken or turkey in a large pot
3. Cover with 12 cups of water
4. Simmer, without boiling, until foam forms
5. Skim the foam from the top
6. Add carrots, celery, tomato, onion, cloves, lemon, and salt and pepper
7. Bring to boil, then reduce heat; simmer for 3 hours (uncovered)
8. Strain broth into another pot
9. Separately cook pasta until *al dente* (firm)
10. Strain pasta and place into broth for final cooking

# Garlic Parmesan Chicken

## Ingredients

- 2 tablespoons Worcestershire sauce
- 3 tablespoons melted butter
- 1 tablespoon Dijon mustard
- 1 cup dry breadcrumbs
- 1/2 cup Parmesan cheese
- 1 teaspoon garlic salt
- 6 boneless chicken breasts

## Directions

1. Preheat oven to 350°F
2. Combine Worcestershire sauce, butter, and mustard; mix until smooth
3. In a separate bowl, mix breadcrumbs, cheese, and garlic salt
4. Coat chicken breasts with the mustard mixture, then roll them in the breadcrumb mixture
5. Place chicken breasts in a greased baking dish
6. Bake at 350°F for 45 minutes or until juices run clear
  - **Tip:** A thermometer inserted in the thickest part of meat should read 165°F (75°C)

## Laura's Meat Sauce

*For pasta, lasagna, etc.*

### Ingredients

- Vegetable oil or olive oil
- 1 medium onion
- 1 or more cloves of minced garlic
- 1/2 shredded carrot
- 3/4 pound (450 grams) ground beef
- 3/4 pound (450 grams) ground pork
- 2 Italian sausages
- Salt and pepper
- 2 cans (1.36L or 48 ounces each) Heinz tomato juice
- 1 tablespoon sugar
- A few cloves

### Directions

1. Put oil in a large saucepan (enough to lightly cover the bottom)
2. Sauté onion, garlic, and shredded carrot
3. Add ground beef and ground pork
4. Remove the casing (skin) from the sausages and add to pan
5. Use a potato masher to mash the sausage until it resembles ground beef consistency
6. Brown all of the meat
7. Add salt and pepper to taste
8. Add tomato juice, sugar, and cloves
9. Bring to a boil, then simmer for 2 1/2 to 3 hours (uncovered)

## Laura's Roast Chicken

**Yield:** 4 servings

### Ingredients

- 1 teaspoon coarse sea salt
- 1 teaspoon cracked black pepper
- 1/2 teaspoon dried or crushed rosemary
- 1 teaspoon dried garlic
- 4 large bone-in chicken breasts with skin
- 1/2 cup extra-virgin olive oil

### Directions

1. Preheat oven to 375°F
2. In a bowl, mix salt, pepper, dried rosemary, and dried garlic
3. Rub chicken breasts with some of the oil
4. Rub both sides of chicken breasts with the seasoning mixture
5. Drizzle or spritz some of the remaining oil on the chicken
6. Arrange chicken in a large baking dish and refrigerate for 45 minutes
7. Cover dish with foil, and bake at 375°F for 30 to 45 minutes
8. Turn the heat down to 300°F and cook for another 15 minutes, removing the foil for the last 5 or 10 minutes
  - **Tip:** A thermometer inserted in the thickest part of meat should read 165°F (75°C)

## Meffie's Meatballs

*My mother's recipe!*

### Ingredients

- 1/2 pound (225 grams) minced veal
- 1 pound (450 grams) minced beef
- 1/2 pound (225 grams) ground pork
- 1 egg
- 1/2 cup breadcrumbs
- Grated lemon peel (approximately 1 teaspoon)
- 2 or 3 tablespoons grated Parmesan cheese
- Salt and pepper to taste
- 1/2 chopped onion
- 1 clove minced garlic
- 3 ounces tomato paste (1/2 of a small can)

### Directions

1. In a large bowl, mix meats, egg, breadcrumbs, lemon zest, cheese, salt and pepper
2. Shape into balls (1 1/2 inches in diameter)
3. In a large deep pot, brown onion and garlic in oil
4. In a separate pot, boil 4 cups of water
5. Add tomato paste to water
6. Add water mixture to onion mixture
7. Place meatballs into sauce mixture
8. Simmer for approximately 2 to 3 hours
9. If sauce boils down, add a little water

## Meatballs (Alternate Version)

### Ingredients

- 1/2 pound (225 grams) minced veal
- 1 pound (450 grams) minced beef
- 1/2 pound (225 grams) ground pork
- 1 egg
- 1/2 cup breadcrumbs
- Grated lemon peel (approximately 1 teaspoon)
- 2 or 3 tablespoons grated Parmesan cheese
- Salt and pepper to taste
- 1/2 chopped onion
- 1 clove minced garlic
- 2 tablespoons tomato paste
- 1 large can (1.36L or 48 ounces) Heinz tomato juice

### Directions

1. Mix meats, egg, breadcrumbs, lemon zest, cheese, salt and pepper
2. Shape into balls (1 1/2 inches in diameter)
3. Place the meatballs on a parchment-lined baking sheet
4. Add 1/4 cup of water
5. Lightly brown in oven
6. Remove meatballs from the baking sheet
7. Optional: At this point, you can freeze the meatballs
8. In a large saucepan, heat oil (enough to cover the bottom)
9. Add and sauté chopped onion
10. Add garlic and tomato paste and stir for 2 minutes
11. Add meatballs and tomato juice
12. You might have to add some water or tomato juice to make sure that the meatballs are covered
13. Bring to boil, then simmer for 1 hour
14. If the sauce gets too thick, add a little more water



## Mushroom Steak

*From Jill*

### Ingredients

- 2 marinating steaks, such as:
  - Sirloin tip
  - Inside round
  - Outside round
  - Eye of round
  - Flank
- 1/2 envelope onion soup mix
- 1 can cream of mushroom soup
- 2 or 3 whole cloves of garlic
- Dill to taste

### Directions

1. Preheat oven to 250°F
2. Put steaks in a roasting pan
3. Sprinkle with onion soup mix
4. Add soup and spread it around
5. Add garlic and dill
6. Cover tightly with tinfoil
7. Bake at 250°F for at least 4 hours, or until tender

## Orange Stew

### Ingredients

- 6 carrots
- 6 large potatoes
- 1 head of celery
- 1 large onion
- 4 cloves of garlic
- 2 pounds (0.9 kg) ground beef (lean or extra lean)
- Salt and pepper
- 1.5 to 2 cans (48oz or 1.36L each) of Heinz tomato juice
- A few cloves

### Directions

1. Peel carrots and cut into chunks; set aside
2. Peel potatoes and cut into chunks; set aside
3. Cut celery into chunks; set aside
4. Dice onion and mince garlic; set aside
5. Cover the bottom of a large pot with oil
6. Sauté onions and garlic until transparent
7. Add beef and cook gently - do not brown
8. If beef is not extra lean, drain fat and return beef to pot
9. Add salt and pepper to taste
10. Add tomato juice and cloves
11. Add vegetables
12. Bring to low boil, then reduce heat to low or medium
13. Stir often, until juice thickens

## Pasta Primavera

**Yield:** 6 servings

### Ingredients

- 1 medium carrot
- 1 medium zucchini
- 1/3 cup olive oil
- 4 tablespoons lemon juice
- 1/2 teaspoon chili flakes
- 1/4 teaspoon salt
- 1 garlic clove (minced)
- 3 cups grape tomatoes or cherry tomatoes, cut in half \*
- 1/2 cup fresh basil (torn)
- 2 tablespoons parsley (chopped)
- 3/4 pounds (340 grams) fettuccine or other long pasta
- 1 cup fresh or frozen peas (thawed) - see Options on next page
- 1 cup grated Parmesan cheese, plus more for topping - see Options on next page
- 1/4 cup roasted pine nuts or sliced almonds

\* Tip for cutting tomatoes in half:

- a. Place tomatoes on a plate or container lid
- b. Put a matching plate or lid upside-down on the tomatoes
- c. Make sure there's a gap between the plates or lids
- d. Use a serrated knife and cut through where the gap is

### Directions

1. Bring a large pot of water to a boil
2. Cut carrots and zucchini in half lengthwise, then cut into thin ribbons with a vegetable peeler
3. In a shallow pasta bowl, place olive oil, lemon juice, chili flakes, salt, and garlic

4. Add the tomatoes, zucchini, and carrots
5. Sprinkle the basil and parsley on top and set aside
6. Add a tablespoon of salt to the water and add pasta
7. Once the pasta is almost cooked, add the peas and cook for 1 more minute
8. Reserve 1/2 cup of the pasta water and set aside
9. Drain the pasta and return it to the pot
10. Add the vegetables from the bowl and toss gently
11. Add half of the Parmesan cheese and toss again
12. If the pasta is too dry, add some of the reserved pasta water and gently toss again
13. Sprinkle with nuts and remaining cheese and serve

**Options:**

- Instead of peas, use either:
  - 1 cup of sliced fresh asparagus
  - 1 cup of thinly sliced green or yellow beans
- Thinly slice 1 sweet red or yellow pepper and add it to the bowl when adding the vegetables
- Instead of Parmesan cheese, use creamy mild goat's milk cheese

## Pastachetta

*Roast beef "Italian style"*

### Ingredients

- 1 Roast (3 ½ pounds); look for the following cuts:
  - Sirloin tip
  - Top round (also known as Inside Round)
  - Outside round (also known as Bottom Round or Rump)
- 3 to 4 teaspoons salt
- 3 to 4 teaspoons pepper
- 4 to 6 cloves of garlic
- 4 to 6 cloves
- Oil
- Wine
- Flour (optional)
- 3 or 4 ounces tomato paste (1/2 to 3/4 of a small tin)

### Directions - Day 1

1. The night before, cut slashes 1/2-inch deep in beef in 4 to 6 places
2. Into each slash, push 1/4 teaspoon salt and pepper, a small clove of garlic, and clove
3. Rub roast with approximately 1 tablespoon oil
4. Make a rub of 1 teaspoon salt and 1 teaspoon pepper; rub over roast
5. Put roast into a deep dish with a little bit of oil or red wine
6. Cover with wrap and place in fridge to marinate overnight

## **Directions - Day 2**

1. Preheat oven to 325°F
2. Cover the bottom of a Dutch oven (or an oven-safe saucepan) with a thin layer of oil
3. Take the roast out of the dish (do not add the wine to the Dutch oven or pan)
4. Optional: Rub the roast with flour
5. Place roast in Dutch oven or pan, and brown all sides of the roast on the stove
6. When all sides are browned, move the roast to a cutting board
7. Add tomato paste to the juices in the Dutch oven or pan
8. Cook for approximately 2 minutes
9. Add 4 cups of water and bring to a boil
10. Slice the meat into 1/4-inch slices and place the slices back in the Dutch oven or pan
11. Place Dutch oven or pan in oven at 325°F for 45 minutes

## Perogies

*From a cookbook given to me by June Stelmack. If you don't want to make them ask Richard Daypuk - he makes them really well.*

### Ingredients - Dough

- 3/4 cups warm water
- 2 tablespoons oil
- 1 beaten egg (optional)
- 2 1/4 cups flour
- 1/2 teaspoon salt

### Ingredients - Filling

- 6 medium potatoes
- 2 tablespoons butter
- 1/2 cup milk
- 12 cheese slices

### Directions - Dough

1. In a large bowl, mix water, oil, and egg
2. In a separate bowl, sift flour and salt
3. Add flour to liquid mixture and mix well
4. Knead until smooth
5. Cover for two hours in a warm place

### Directions - Filling

1. Boil potatoes
2. Mash the potatoes, adding butter and milk
3. Richard adds about 12 cheese slices and mixes it all together while hot
4. Let cool

## **Final Directions**

1. Roll out the dough, cut into round discs
2. Add about 1 tablespoon of cooled filling
3. Fold in half making sure that the edges are sealed
4. Freeze until ready to use
5. Boil in salted water till tender
6. Fry them in a pan with melted butter, fried bacon, and whatever you wish
7. Serve with sour cream (optional)



# Pizza Crust - Laura's Recipe

*I would usually make this on Saturdays up at my mom's house when we would congregate.*

*Then, when we had our children we would meet there; Dora, with her two girls, and Norma with Ken. Guido would drop me off, but come back for supper.*

*We would enjoy the pizza, and Guido would have his steak. I can still enjoy the fragrance of that steak cooking. Norma and Dora would drool over it and really had to beg for a dip of bread into that delicious "mola" (Italian slang for the jus).*

## Ingredients

- 1 cup lukewarm water
- 1 package of traditional yeast (8 grams or 2 teaspoons)
- 1 teaspoon sugar
- 3 cups flour (1 ½ cups and 1 ½ cups, separated)
- 1 teaspoon salt
- 1 tablespoon shortening
- Cornmeal (enough to sprinkle on a cookie sheet)
- 2 tablespoons vegetable oil

## Directions

1. Mix water, yeast, and sugar; let stand for 2 minutes, then stir
2. Let mixture sit until frothy
3. In a separate bowl, mix 1 ½ cups flour, salt, and shortening
4. Add yeast mixture to flour mixture
5. Add the rest of the flour (1 ½ cups or as much as necessary), then knead on a board
6. Put dough into a greased bowl and cover it with plastic wrap; let sit for 30 to 60 minutes until it rises (doubles)
7. Roll the dough
8. Put cornmeal on a cookie sheet
9. Put the dough on the cookie sheet
10. Sprinkle with 2 tablespoons of oil
11. Top with sauce on page 33 or 34

## Pizza Sauce - Laura's Recipe

Also see Laura's "fast" recipe on page 34.

### Ingredients

- 1 can (8 ounces) Hunt's tomato sauce
- 1 can (6 ounces) Hunt's tomato paste
- Salt and pepper to taste
- 1/4 teaspoon oregano
- 1 tablespoon vegetable oil
- Mozzarella cheese (1 cup or more, depending how "cheesy" you like it)
- Toppings, as desired (sausage, pepperoni, peppers, olives, mushrooms, etc)

### Directions

1. Preheat oven to 400°F
2. In a medium bowl, stir together the tomato sauce, tomato paste, salt and pepper, oregano, and vegetable oil
3. Pour sauce over the oiled crust
4. Sprinkle mozzarella cheese on top
5. Top as desired
6. Bake at 400°F for 10 minutes
7. Let set for 5 minutes, then cut

## Pizza Sauce - Laura's Fast Recipe

*Here is a delicious sauce, which can be used for pasta or whenever tomato sauce is called for.*

### Ingredients

- 1 medium diced onion, or 1 tablespoon of dried onion flakes
- 1 can (28 ounces or 794 grams) San Marzano tomatoes
- Salt and pepper to taste

### Directions

1. Heat a saucepan with oil
2. Sauté onions until transparent
3. Add tomatoes
4. Add salt and pepper; stir
5. Bring to a mild boil, then simmer for 5 minutes
6. Blend with an immersion blender, or pour into a blender and mix

## Pizza Crust - Dora's Recipe

### Ingredients

- 1 package of traditional yeast (8 grams or 2 teaspoons)
- 2 cups warm water
- 1 teaspoon sugar
- 1/3 cup vegetable oil
- 5 to 5 1/2 cups flour (divided into 2 equal portions)
- 1 tablespoon salt
- Cornmeal (enough to sprinkle on 2 cookie sheets)
- Mozzarella cheese (1 to 2 cups or more, depending how "cheesy" you like it)
- Toppings, as desired (sausage, pepperoni, peppers, olives, mushrooms, etc)

### Directions

1. Preheat oven to 400°F
2. In a large mixing bowl, add yeast to the water
3. Stir in the sugar and let sit for 10 minutes
4. Add the vegetable oil, half of the flour, and salt
5. Mix the ingredients (you can use beaters for this)
6. Incorporate the other half of the flour by kneading onto a board (this can also be done with beaters)
  - **Tip:** You will have to judge how much is required; it usually takes most of the flour, but avoid a hard consistency
7. Place the dough in a greased bowl, let rise until it doubles, punch down, then let rise again
8. Roll dough onto 2 cookie sheets that are sprinkled with cornmeal
9. Spread your favourite tomato sauce on top, or refer to the sauce recipes on pages 33 and 34
10. Top with cheese and the toppings of your choice
11. Bake at 400°F until the bottom of the crust is golden

## Pizza Crust - Club Recipe

### Ingredients

- 1 package of traditional yeast (8 grams or 2 teaspoons)
- 2 cups water
- 1 teaspoon sugar
- 1/2 cup vegetable oil
- 1 egg
- 6 cups flour (divided into 2 equal portions)
- Cornmeal (enough to sprinkle on 2 cookie sheets)
- Mozzarella cheese (1 to 2 cups or more, depending on taste)
- Toppings, as desired (sausage, pepperoni, peppers, olives, mushrooms, etc)

### Directions

1. Preheat oven to 400°F
  2. In a large mixing bowl, add yeast to the water
  3. Stir in the sugar and let sit for 10 minutes
  4. Add the vegetable oil, egg, and half of the flour
  5. Mix the ingredients (you can use beaters for this)
  6. Incorporate the other half of the flour by kneading onto a board (this can also be done with beaters)
    - **Tip:** You will have to judge how much is required; it usually takes most of the flour, but avoid a hard consistency
  7. Place the dough in a greased bowl, let rise until it doubles, punch down, then let rise again
  8. Roll onto 2 cookie sheets that are sprinkled with cornmeal
- For a regular crust:
    - a. Spread your favourite tomato sauce on top, or refer to the sauce recipes on pages 33 and 34
    - b. Top with cheese and the toppings of your choice
    - c. Bake at 400°F until the bottom of the crust is golden

- For a crispy crust:
  - a. Semi-bake the crust at 400°F, cool, then top with half of the sauce and half of the toppings (no cheese yet)
  - b. This pizza crust can be frozen then put on a cornmeal base
  - c. When you want to bake it to serve, add the remaining sauce, toppings, and cheese
  - d. Bake at 400°F until crust is browned and cheese is melted

## Pork Sticks

*From Brenda Lizzi*

### Ingredients

- Pork shoulder (or a better cut of a pork roast)
- Salt
- Pepper
- Garlic powder
- Dill
- Egg
- Breadcrumbs
- Onion soup mix

### Directions – Day 1

1. Trim the pork and cut into skewer-sized cubes
2. Create a rub of salt, pepper, garlic powder, and dill
3. Rub the spices on the pork; leave overnight

### Directions – Day 2

1. Preheat oven to 350°F
2. Skewer the marinated meat
3. Roll meat in egg, then roll in breadcrumbs
4. Fry lightly
5. Place one layer of skewers in roast pan
6. Add onion soup mix
7. Cover with water
8. Bake at 350°F for 1 ½ hours

Cooked skewers can be frozen, then reheated

## **Ribs or Wings Sauce**

### **Ingredients**

- 1 cup barbecue sauce
- 1/4 cup Heinz 57 steak sauce
- 1 cup Worcestershire sauce
- 1/2 lemon
- Parsley
- Garlic powder
- Salt and pepper to taste
- 1/4 teaspoon sugar

### **Directions**

1. Stir all ingredients together
2. Add mixture to parboiled ribs or wings
3. Marinate overnight
4. Bake at 350°F for 20 minutes



## Stuffed Veal Roll

### Ingredients - Stuffing

- 1 tablespoon butter
- 1 tablespoon olive oil
- 1/4 pound (115 grams) finely chopped cooked ham
- 1/4 cup chopped onion
- Spinach; either:
  - 1 package (9 ounces or 255 grams) frozen chopped spinach (thawed and well drained)
  - Approximately 450 grams fresh baby spinach leaves (cooked down, either by sautéing or boiling)
- 1/2 cup plain dry breadcrumbs
- 1/3 cup grated Parmesan cheese
- 1/8 teaspoon pepper

### Ingredients - Veal Loaf

- 2 pounds (900 grams) ground veal
- 1/2 pound (225 grams) lean ground pork
- 2 beaten eggs
- 2/3 cup plain dry breadcrumbs
- 1/2 cup finely chopped onion
- 1/4 cup chopped parsley (optional)
- 3 tablespoons tomato paste
- 2 cloves minced garlic
- 1 teaspoon salt
- 1/4 teaspoon pepper

### Directions - Stuffing

1. In a medium skillet, heat butter and oil
2. Add ham and onion; cook over medium heat for 8 to 10 minutes until onion is golden

3. Add spinach and cook, while stirring, for 1 or 2 minutes
4. Remove skillet from heat
5. Add breadcrumbs, cheese, and pepper; mix well

### **Directions - Veal Loaf**

1. Preheat oven to 350°F
2. Combine all ingredients for the veal loaf; mix thoroughly
3. Press veal mixture into a 10 x 15-inch jelly roll pan (or a high-rimmed baking sheet)
4. Spread stuffing mixture evenly over meat mixture, leaving a 1-inch border on all sides
5. Starting from the narrow end, roll up the veal, like a jelly roll

### **Final Directions**

1. Place the roll seam-side down on parchment-lined baking sheet
2. Bake at 350°F for 1 ½ hours
3. Let stand for 5 to 10 minutes before removing to serving platter
4. Serve warm, or refrigerate and serve cold

## Tyler's Ultimate Spaghetti and Meatballs

Recipe courtesy of Tyler Florence:

<https://goo.gl/hx5mFb> (case-sensitive)

### Pomodoro Sauce

\* If you have a good tomato sauce, skip ahead to the Meatballs section

### Ingredients

- 1 medium onion
- 3 garlic cloves
- 1/2 cup extra virgin olive oil
- 2 cans (28 ounces each) whole peeled San Marzano tomatoes
- Kosher salt and freshly ground black pepper
- 1/4 cup fresh basil leaves, torn into pieces

### Directions

1. Chop onions and garlic
2. Heat the olive oil in a large saucepan over medium-low heat
3. Add onion and garlic; cook until soft, 4 to 5 minutes
4. Drain the tomatoes (keep the liquid) and crush by hand
5. Carefully add the tomatoes (nothing splashes like tomatoes)
6. Add about 1/2 cup of the reserved tomato juice
7. Season with salt and pepper
8. Cook until the sauce is thick, about 15 minutes
9. Taste and adjust seasoning with salt and pepper
10. Bring to a boil, stirring for a few minutes with a wooden spoon to further break up the tomatoes
11. Reduce the heat and let simmer for 20 to 25 minutes
12. Stir in the fresh basil and season again

## **Meatballs**

### **Ingredients**

- Extra virgin olive oil
- 1 chopped onion
- 2 garlic cloves, smashed
- 2 tablespoons fresh parsley leaves (roughly chopped)
- 6 slices white bread
- 1 cup milk
- 1 ½ pounds (680 grams) beef
- 1 ½ pounds (680 grams) pork
- 1 egg
- ½ cup freshly grated Parmigiano-Reggiano cheese, plus more for serving
- Kosher salt and freshly ground pepper
- ½ pound shredded mozzarella cheese
- 4 cups heated Pomodoro Sauce (previous page) or good tomato sauce

### **Directions**

1. Heat 3 tablespoons oil in an ovenproof frying pan or skillet over medium heat
2. Add the onion, garlic, and parsley; cook until the onions are soft but still translucent (about 10 minutes)
3. Take the pan off the heat and let cool
4. Remove the crust from the bread, and place the bread in a bowl
5. Pour enough milk over the bread to moisten the bread and let it soak while the onions are cooling

*(continues)*

6. In a separate large bowl, combine the meats
7. Add the egg and Parmigiano-Reggiano cheese to the meats, and season generously with salt and pepper
8. Use your hands to squeeze the excess milk out of the bread and add the bread to the meat bowl
9. Add the cooled onion mixture to the meat bowl (Keep the frying pan - you'll need it to cook the meatballs)
10. Gently combine all of the ingredients with your hands or with a spoon until just mixed together
11. Divide into 10 equal pieces and shape them into balls
12. Preheat oven to 350°F
13. Heat a “3-count” of oil in the frying pan or skillet over medium heat and brown the meatballs on all sides, about 10 minutes
14. Put meatballs into a baking dish and spoon about half of the tomato sauce over them
15. Shower with mozzarella and drizzle with olive oil
16. Put the meatballs in the oven and bake until the meatballs are cooked through, about 15 minutes. Don't overcook, or the meatballs will be tough

### **Final Directions**

1. Cook spaghetti per its instructions
2. Stir in the other half of your tomato sauce
3. Add meatballs
4. Serve immediately with extra cheese

## Vodka Sauce Penne

### Ingredients

- 4 ounces pancetta
- 1 can (540 mL) tomatoes
  - Crushed tomatoes are OK, but the San Marzano variety is preferable (available at Costco or in the International aisle)
- 1 chopped onion
- 1/4 cup vodka (yes, vodka)
- 1/2 cup whipping cream (30% to 36% fat)
- 1/3 cup Parmesan cheese, plus more for topping
- Handful of fresh basil leaves (torn), plus more for topping
- 3/4 pound (340 grams) penne pasta

### Directions

1. Cook the pancetta for about 3 minutes
2. Mash the tomatoes with a potato masher or an immersion blender
3. Add the onion and tomatoes to a saucepan
4. Bring to a boil and reduce heat
5. Add vodka and simmer, uncovered, for 10 minutes; stir often
6. Now is a good time to start boiling water for the penne
7. After the sauce has simmered for 10 minutes, stir in whipping cream; heat on low for another 5 minutes
8. Stir in the Parmesan cheese and basil
9. Cook your pasta, then set aside 1/2 cup of the water
10. Drain the pasta
11. Add the cooked pasta to the sauce and toss to combine
  - **Tip:** If pasta is too dry, add some of the reserved pasta water and gently toss again
12. Season with salt
13. Serve, topped with more Parmesan cheese and basil

## Yum-Yum Casserole

### Ingredients

- 1/2 cup raw long-grain rice
- 1/2 teaspoon salt
- 1 pound (450 grams) ground beef
- 1 finely chopped onion
- 1 cup finely chopped celery
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 2 to 4 tablespoons soy sauce
- 1 to 2 handfuls of crushed Chinese noodles

### Directions

1. Preheat oven to 350°F
2. In a saucepan, bring 1 cup water to a boil
3. Add rice and salt
4. Cover and cook over low heat for 20 minutes or until all water is absorbed by the rice
5. In a large frying pan, brown ground beef with onion and celery
6. Add rice, soups, 1/2 cup water, and soy sauce; stir well
7. Grease an 8-cup casserole dish
8. Put mixture in casserole dish
9. Sprinkle Chinese noodles
10. Bake at 350°F until heated through
  - **Tip:** Test by putting fork in center; if the fork is hot to the tongue, it's done

# Zucchini Lasagna

## Ingredients

- 2 large zucchini, scrubbed
- 1 to 2 containers (15 to 30 ounces) ricotta cheese
- 4 eggs, lightly beaten
- 2 tablespoons chopped parsley
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 1 cup grated Parmesan or Romano cheese
- 1 cup breadcrumbs
- 1 quart (32 ounces or 950 mL) spaghetti sauce or thick tomato sauce
- Salt and pepper to taste
- 1 cup coarsely grated mozzarella cheese

## Directions

1. Preheat oven to 350°F
2. Slice zucchini into long slices
3. Cook zucchini in boiling water until limp, about 5 minutes
4. Drain zucchini on paper towels
5. In a bowl, combine ricotta cheese, eggs, parsley, oregano, basil, 1/2 cup Parmesan cheese, and 1/2 cup breadcrumbs
6. In a 9 x 13 pan, spoon a thin layer of tomato sauce
7. Sprinkle with 1/4 cup breadcrumbs
8. Layer half of the zucchini over the breadcrumbs
9. Spoon half of the ricotta mixture on top of the zucchini
10. Sprinkle with half of the mozzarella cheese
11. Arrange the rest of the zucchini over the cheese
12. Layer the rest of the tomato sauce, the rest of the breadcrumbs, and the rest of ricotta mixture
13. Top with remaining mozzarella and Parmesan
14. Bake at 350°F for one hour or until top is brown; let stand 20 minutes





# Breads and Loaves

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## Banana Chocolate Chip Muffins

*These are delicious. Jenna and I made them this morning.*

### Ingredients

- 1  $\frac{3}{4}$  cups flour
- $\frac{1}{2}$  cup sugar
- $\frac{1}{2}$  teaspoon salt
- 1 tablespoon baking powder
- 1 egg
- $\frac{1}{4}$  cup vegetable oil
- $\frac{1}{4}$  cup milk
- 1 cup mashed bananas
- $\frac{1}{2}$  cup chocolate chips

### Directions

1. Preheat oven to 400°F
2. In a large bowl, mix flour, sugar, salt, and baking powder
3. In another bowl, beat egg, oil, and milk
4. Stir wet ingredients into dry ingredients just until moistened
5. Fold in banana and chocolate chips
6. Fill lined muffin tins  $\frac{2}{3}$  full
7. Bake at 400°F for 20 to 25 minutes
8. Cool for 5 minutes before removing from pan

## Banana Loaf

*From Vanessa's cookbook*

### Ingredients

- 3 mashed bananas
- 2 eggs
- 1/3 cup oil
- 3/4 cup sugar
- 1 teaspoon baking soda
- 2 cups flour
- 1 teaspoon cinnamon
- 1/2 cup water

### Directions

1. Preheat oven to 350°F
2. Mix all ingredients
3. Bake in a greased loaf pan at 350°F for 45 minutes

## Bubble Bread

### Ingredients

- 1/2 package instant butterscotch pudding
- 3/4 cup brown sugar
- 2 tablespoons cinnamon
- 18 frozen dinner rolls (such as Rhodes Frozen White Dinner Rolls)
- 1/2 cup melted butter

### Directions

1. Mix the pudding, brown sugar, and cinnamon
2. Lightly roll each bun into the mixture
3. Place rolls into a Bundt pan in rows, drizzling each row with the melted butter
4. Cover with damp tea towel
5. Place covered rolls in fridge overnight (minimum 8 hours)
6. Bake at 350°F for 20 minutes

## Cherry Loaf

### Ingredients

- 3 cups flour
- 1 teaspoon salt
- 4 teaspoons baking powder
- 1 cup whole candied cherries
- 1 cup chopped walnuts
- 1/2 cup butter
- 1 cup brown sugar
- 1 egg
- 1 cup milk

### Directions

1. Preheat oven to 300°F
2. In a large bowl, sift flour, salt, and baking powder
3. Mix in cherries and nuts
4. In a separate bowl, cream butter, sugar, egg, and milk
5. Stir the creamed mixture into the flour mixture
6. Line a loaf pan with parchment paper
7. Bake at 300°F for 1 hour

## Crescia

*Crescias were usually made at Christmas and Easter. My mom would make it at Christmas, and do it again for New Year's because with 6 of us it would never last. Besides, she made it best. It was delicious!*

*Her recipe called for 36 eggs, and it was put into a tan coloured enamel pan specifically for this (I can compare it only to a baby bath tub).*

*I can still remember the fragrance of that crescia baking in the oven, and permeating throughout the house and the street.*

*Dad would grate the cheeses, and grind the pepper for her the night before.*

*Some good memories!!!!*

## Ingredients

- 2 packets of traditional yeast (16 grams or 4 teaspoons)
- 2 cups warm water
- 1 teaspoon sugar
- 5 heaping cups flour
- 3 tablespoons salt (less if you don't like it salty)
- 1 to 2 tablespoons pepper
- 2 ½ cups Parmesan cheese
- ¾ cups Romano cheese
- 10 room temperature eggs
- ¾ cups melted butter
- ¼ cup warmed milk
- ½ cup of oil

## Directions

1. Preheat oven to 350°F
2. Dissolve yeast in water, then stir in sugar
3. Set yeast mixture aside for approximately 10 minutes, until it "blooms"
4. In a separate bowl, thoroughly mix flour, salt, pepper, and cheeses
5. In a separate large bowl, beat eggs with a mixer until frothy, then blend in the butter and warmed milk
6. Stir yeast mixture into the egg mixture
7. Gradually stir in flour mixture, alternating with the oil
  - **Tip:** Add more oil if too dry
8. Grease 3 loaf pans and line the bottoms with parchment paper
9. Pour the mixture into the pans, then cover with plastic wrap and a tea towel
10. Place in a warm place until the dough rises to about 3/4 of the height of the pans
11. Bake at 350°F for 25 to 35 minutes
  - **Tip:** If you lightly knock on top of crescia and it sounds hollow, it is done. (This tip also works for bread.)
12. When done, place crescias on a wire rack
13. Remove from pans after approximately 5 minutes



## Date Bread

### Ingredients

- 1 teaspoon baking soda
- 1 cup boiling water
- 1 cup finely chopped dates
- 1 egg
- 1 cup brown sugar
- 1 cup chopped nuts (I use walnuts)
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 1 1/2 cups flour
- 1 tablespoon grated orange peel
- 1 tablespoon melted butter

### Directions

1. Preheat oven to 350°F
2. In a small bowl, dissolve baking soda in boiling water
3. In a large bowl, pour the boiling water mixture over the dates and set aside to cool
4. In a small bowl, beat egg and gradually add brown sugar, beating well
5. When the date mixture has cooled, mix the egg\sugar mixture into the date mixture
6. Stir in nuts, vanilla, salt, flour, and grated orange peel
7. Add melted butter and mix well
8. Pour into a greased loaf pan
9. Bake at 350°F for 55 to 60 minutes

## Genetti Loaf

### Ingredients

- 4 eggs
- 1 1/3 cups sugar
- 1 cup milk
- 3/4 cup oil
- 2 teaspoons anise extract or anisette
- Grated peel and juice of 1 small orange
- 3 to 3 1/2 cups flour
- 4 teaspoons baking powder

### Directions

1. Preheat oven to 350°F
2. Beat eggs and sugar
3. Add milk, oil, anisette, orange zest, and orange juice
4. Add flour and baking powder
5. Grease two loaf pans or one Bundt pan
6. Pour mixture into pan(s)
7. Bake at 350°F for 55 minutes

## Maritozzi

*From Margaret Bartolucci*

*My grandmother (Artemizia Camilucci) would always make these buns when she came to visit from Montreal.*

*My Nonna Artemezia used to shape these into little rolls that looked like the hump of a mouse - they were so cute. However, this took time, hence this recipe has been modified to form little loaves*

*This recipe is close, as I remember the fragrance and taste. Great memories!*

### Ingredients

- 1/2 cup warm water
- Sugar (1/2 teaspoon and 1/2 cup, separated)
- 1 package yeast (8 grams or 2 teaspoons)
- 3 cups flour
- 2 tablespoons anise seeds (or 2 to 3 teaspoons anise extract)
- 3/4 cups raisins
- 3 eggs
- 1/2 cup oil (or 1/4 cup softened butter)
- Icing sugar
- Warm coffee
- 1 tablespoon butter

### Directions

1. Preheat oven to 350°F
2. Mix water and 1/2 teaspoon sugar
3. Dissolve yeast into the mixture and let stand
4. In a separate large bowl, sift flour

5. If using anise seeds, soak them in a small glass of water or wine, then drain
6. Add anise seeds or anise extract to flour
7. Add 1/2 cup sugar and raisins; mix well
8. Beat eggs until foamy
9. Form a well in the center of the flour mixture, and add the water mixture, oil (or butter), and eggs
10. Mix the dough with a spatula
  - **Tip:** You will have to judge the consistency of the dough, perhaps adding more flour
11. Let the dough rise until it doubles
12. Punch the dough down and shape it into 4 loaves
13. Place the loaves on a parchment-lined baking sheet
14. Let loaves rise until they double
15. Bake at 350°F for 20 to 25 minutes, until golden
16. Cool until warm
17. Make a glaze consisting of icing sugar, warm coffee, and 1 tablespoon of butter
18. Drizzle the glaze on the loaves

## Overnight French Toast

### Ingredients

- 1 1/2 cups packed brown sugar
- 1 1/4 teaspoons cinnamon
- 1/4 cup melted butter
- 12 slices bread
- 1 cup fresh blueberries (optional)
- 5 eggs
- 1 1/2 cups milk
- 1/2 teaspoon salt

### Directions

1. Combine brown sugar, cinnamon, and melted butter; mix well
2. Spread 1/3 of mixture evenly in bottom of a 9 x 13-inch pan
3. Lay 6 slices of bread over the mixture in the pan
4. Spread another 1/3 of the mixture over the bread
5. Optional: Sprinkle blueberries on top, distributing evenly
6. Lay another 6 slices of bread on top
7. Spread the final 1/3 of the mixture over the second layer of bread
8. Beat eggs, milk, and salt together
9. Pour evenly over bread
10. Press down lightly
11. Cover with plastic wrap and refrigerate overnight, or let stand at room temperature for 2 hours
12. Bake, uncovered, at 350°F for 40 to 45 minutes, or until puffed and golden
13. Serve warm with maple syrup

# Panettone

*From Clara*

## Ingredients

- 1 cup butter
- 2 cups sugar
- 4 or 5 eggs
- 4 cups flour
- 4 teaspoons baking powder
- Lemon zest and orange zest
- 1 ½ cups milk
- Juice from 1 orange
- 2 teaspoons vanilla

## Directions

1. Preheat oven to 400°F
2. In a large bowl, cream butter and sugar; beat for 3 to 4 minutes
3. Add eggs, one at the time, beating after each egg
4. In a separate bowl, sift flour and baking powder
5. Add the lemon zest and orange zest to the flour
6. Add the flour mixture to the creamed mixture, alternating with milk and juice, until well combined
7. Stir in vanilla
8. Sprinkle with a bit of sugar
9. Bake in a large, greased angel food pan at 400°F for 45 to 60 minutes

## Pineapple Bread

### Ingredients

- 1/2 cup butter
- 3/4 cup sugar
- 2 beaten eggs
- 1/2 cup crushed pineapple
- 1/2 cup juice from crushed pineapple
- 2 cups flour
- 3 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 1/2 cup chopped maraschino cherries
- 1 teaspoon grated orange peel

### Directions

1. Preheat oven to 350°F
2. Cream butter and sugar until light and fluffy
3. Add eggs and beat until smooth
4. Drain the pineapple, but save the juice
5. In separate bowl, combine flour, baking powder, baking soda, and salt
6. Gradually add dry ingredients to creamed mixture, alternating with pineapple juice
7. Stir in vanilla
8. Combine crushed pineapple, cherries, and orange zest, then fold into batter
9. Pour batter into a greased 9 x 5-inch loaf pan
10. Bake at 350°F for 1 hour

## Scones

*From Jill*

### Ingredients

- 2 cups flour
- 1 cup sugar
- 1 tablespoon baking powder
- 1/2 cup white chocolate chips (optional)
- 1/2 cup dried cranberries (optional)
- 1/3 cup shortening
- 1/2 cup buttermilk or thinned yogurt
- 1 egg

### Directions

1. Preheat oven to 375°F
2. Mix flour, sugar, and baking powder together
3. Optional: Add white chocolate chips and dried cranberries
4. Cut in shortening
5. Separately mix buttermilk and egg
6. Add wet ingredients to dry ingredients
7. Knead until just mixed
8. Form into loose ball shapes
9. Place on a baking sheet lined with parchment paper, 1 inch between each scone
10. Bake at 375°F for 15 to 20 minutes, until golden brown



## Scones (Eaton's Recipe)

*From Dorothy Battistoni*

### Ingredients

- 3 cups flour
- 2 heaping teaspoons baking powder
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 3/4 cups butter
- 1 beaten egg
- 1 cup milk
- 1/4 teaspoon vanilla
- 1 cup raisins

### Directions

1. Preheat oven to 425°F
2. Blend flour, baking powder, brown sugar, and white sugar
3. Cut in butter
4. Beat egg with a fork and add to mixture
5. Add milk, vanilla, and raisins; mix
6. Place on a baking sheet lined with parchment paper, 1 inch between each scone
7. Sprinkle with sugar
8. Bake at 425°F for 12 to 15 minutes, or until golden

# Zucchini Loaf

## Ingredients

- 3 eggs
- 1 1/2 cups sugar
- 1 cup oil
- 3 teaspoons vanilla
- 3 cups flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 2 teaspoons cinnamon
- 1 teaspoon salt
- 2 cups shredded zucchini

## Directions

1. Preheat oven to 325°F
2. Beat eggs in a large bowl
3. Add sugar and oil
4. Stir in vanilla
5. In a another bowl, sift flour, baking powder, baking soda, and cinnamon; add salt
6. Stir in the zucchini (this way the zucchini will not sink to the bottom)
7. Add the flour mixture to the egg mixture and stir
8. Pour into 2 parchment-lined loaf pans
9. Bake at 325°F for 40 to 60 minutes, until a toothpick inserted into the center comes out clean
10. Remove pan from oven, and cool on rack for 20 minutes
11. Remove loaf from pan, and completely cool on rack



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## Alisha's Brownies

### Ingredients

- 1/2 cup butter
- 2 ounces unsweetened chocolate
- 1 cup sugar
- 2 beaten eggs
- 1 teaspoon vanilla
- 3/4 cup flour
- 1/4 teaspoon salt
- 1/2 cup chopped walnuts

### Directions

1. Preheat oven to 350°F
2. In a medium or large saucepan, combine butter and chocolate
3. Melt over low heat, stirring constantly
4. Remove from heat
5. Add sugar, eggs, vanilla, flour, and salt
6. Beat until smooth
7. Fold in walnuts
8. Spread into an 8 x 8-inch greased pan
9. Bake at 350°F for 25 to 30 minutes
10. Cool and cut into squares

## Almond Bars

### Ingredients

- 1/2 cup butter
- 2 1/2 cups brown sugar (2 cups and 1/2 cup, separated)
- 1 1/2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- 1 egg yolk
- 2 egg whites
- Chopped or sliced almonds

### Directions

1. Preheat oven to 350°F
2. Mix butter, 1/2 cup brown sugar, flour, baking powder, vanilla, and egg yolk
3. Press mixture into pan
4. Beat egg whites until stiff, then gradually add 2 cups brown sugar
5. Spread the egg mixture over the bars
6. Sprinkle with almonds
7. Bake at 350°F for 35 minutes

## Bistro Brownies

*From Jill*

### Ingredients

- 1 cup flour
- 3/4 cup cocoa
- 2 cups dark brown sugar
- 1/2 teaspoon salt
- 4 eggs
- 3/4 cup melted butter
- 2 teaspoons vanilla
- 2 cups chopped pecans
- 6 ounces coarsely chopped semisweet or bittersweet chocolate

### Directions

1. Preheat oven to 350°F
2. Line a 9 x 13-inch pan with parchment paper
3. In a large bowl, sift flour and cocoa
4. Stir in brown sugar and salt
5. In a separate bowl, whisk together eggs, melted butter, and vanilla
6. Stir wet ingredients into dry ingredients until moistened
7. Stir in nuts and chocolate
8. Pour into prepared pan, spreading evenly with spatula
9. Bake at 350°F for 30 minutes, or until top is firm to touch and toothpick comes out clean
10. Let cool in pan
11. Optional: Frost the brownies with a coffee-chocolate icing; see page 129

## Brownies (Easy)

*For Ellie*

### Ingredients

- 1/4 cup melted butter
- 6 tablespoons cocoa powder
- 1 cup sugar
- 2 eggs
- 1/2 teaspoon vanilla
- 1/3 cup flour
- 1/4 teaspoon salt
- 1 cup chopped walnuts (optional)

### Directions

1. Preheat oven to 325°F
2. Prepare an 8 x 8-inch (or 9 x 9-inch) pan by either:
  - Greasing the pan, then lightly dusting it with some cocoa, then shaking the excess cocoa out
  - Lining the pan with parchment paper and greasing it with butter or Pam spray
3. In a bowl, mix the butter and cocoa powder
4. Add the sugar, eggs, vanilla, flour, and salt, then mix
5. Optional: Mix in the walnuts
6. Spread batter evenly in pan
7. Bake at 325°F for 35 to 40 minutes, or until a toothpick inserted into the center comes out clean
8. Remove and let cool
9. Frost with Nonni's chocolate icing; see page 129



## Coconut Butter Tart Squares

*Excellent recipe!*

### Ingredients - Crust

- 1 cup cold butter
- 2 cups all-purpose flour
- 1/4 cup sugar
- 1 pinch of salt

### Ingredients - Filling

- 1/4 cup melted butter
- 3 beaten eggs
- 2 cups brown sugar
- 1 tablespoon baking powder
- 1 tablespoon flour
- 1 1/2 teaspoons vanilla
- 1 pinch of salt
- 1 cup coconut
- 1 cup chopped pecans or walnuts
- 3/4 cup raisins (optional)

### Directions - Crust

1. Preheat oven to 350°F
2. Cut butter into small cubes
3. Mix butter, flour, sugar, and salt in a food processor, until crumbly
4. Press mixture into a 9 x 13-inch baking dish

### **Directions - Filling**

1. In a bowl, whisk melted butter, eggs, brown sugar, baking powder, flour, vanilla, and salt, until well blended
2. Mix in the coconut and nuts
3. Optional: Mix in raisins

### **Final Directions**

1. Pour filling over the crust
2. Bake at 350°F for 30 to 35 minutes
3. Cool before cutting

Can be stored in airtight container and frozen

## Coconut Butter Tart Squares (Easy)

### Ingredients

- 1 1/2 cups flour
- 2 tablespoons icing sugar
- 1/2 cup cubed butter
- 3 tablespoons melted butter
- 2 beaten eggs
- 1/2 cup white sugar
- 2/3 cup corn syrup
- 1 teaspoon vanilla
- 1 cup chopped walnuts
- 1 cup coconut

### Directions

1. Preheat oven to 350°F
2. Mix flour, icing sugar, and cubed butter
3. Spread mixture in an 8 x 8-inch (or 9 x 9-inch) greased pan
4. Bake at 350°F for 10 to 15 minutes
5. Let cool, but leave oven on
6. To make the filling, mix the melted butter, eggs, white sugar, corn syrup, vanilla, walnuts, and coconut
7. Spread the filling over the cooled base
8. Bake at 350°F for 25 to 30 minutes

# Fudgy Brownies

## Ingredients

- 4 ounces semisweet chocolate
- 1/3 cups butter
- 2/3 cups flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2 eggs
- 1 cup sugar
- 1 teaspoon vanilla
- 1 cup nuts (optional)

## Directions

1. Preheat oven to 350°F
2. Grease and flour an 8 x 8-inch pan
3. Melt chocolate and butter over double boiler
4. In a bowl, sift flour and baking powder; add salt
5. In a separate large bowl, lightly beat eggs
6. Blend sugar into the eggs
7. Blend melted chocolate mixture into the egg mixture
8. Add vanilla to the egg mixture
9. Stir flour mixture in
10. Optional: Add nuts
11. Pour batter into prepared pan
12. Bake at 350°F for 25 to 30 minutes or until brownies begin to pull away from the edges of the pan

## Graham Wafer Squares

### Ingredients

- 3/4 cup shortening
- 1 3/4 cups brown sugar (1 cup and 3/4 cup, separated)
- 2 egg yolks
- 2 egg whites
- 1 1/2 cups Graham wafer crumbs
- 3/4 cups flour
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1 cup chopped walnuts

### Directions

1. Preheat oven to 350°F
2. Cream shortening, 3/4 cup brown sugar, and egg yolks
3. Stir in Graham wafer crumbs, flour, salt, and baking powder
4. Spread in a greased pan
5. Beat egg whites until stiff, then gradually add 1 cup brown sugar
6. Spread the egg mixture on top
7. Sprinkle with nuts
8. Bake at 350°F for 20 minutes, until browned

## Marzipan Bars

### Ingredients

- 1/2 recipe of Rice Flour Pastry, or store-bought pie crust for 8 x 8-inch pan
- Jam
- Butter (1/2 cup and 2 tablespoons, separated)
- 2/3 cup sugar
- 2 eggs
- 2/3 cup rice flour
- 1/4 teaspoon salt
- Red and green food colouring
- 1 1/2 cups sifted icing sugar
- 2 tablespoons warm milk
- 1 teaspoon almond flavoring

### Directions

1. Preheat oven to 375°F
2. Line bottom of 8 x 8-inch pan with thin pastry or pie crust
3. Cover pastry or crust with thin layer of jam
4. Blend 1/2 cup butter, sugar, and eggs until light and fluffy
5. Beat in rice flour and salt
6. Divide mixture in half
7. Colour half of the mixture with red food colouring and the other half with green food colouring
8. Put small spoonfuls of each mixture (alternating) on crust
9. Bake at 375°F for 35 minutes, then let cool
10. To make frosting, mix 2 tablespoons butter, icing sugar, warm milk, and almond flavoring
  - **Tip:** Add more icing sugar, if necessary, to reach a spreadable consistency
11. Frost with icing and cut into bars

## Meffie's Lemon Squares

*My Mother's recipe. At Christmas, this was a favourite of our neighbours.*

### Ingredients - Base

- 3/4 cup crushed Graham crackers
- 1/2 cup coconut
- 3/4 cup flour
- 1/2 cup white sugar
- 3/4 cup melted butter

### Ingredients - Filling

- 1 lemon
- 1 cup sugar
- 3 tablespoons cornstarch
- 1 1/2 cups boiling water
- 2 egg yolks

### Directions - Base

1. Mix the Graham crackers, coconut, flour, sugar, and butter
2. Set aside 1/2 cup of the mixture (to be used later to cover filling)
3. Press the remaining base in an 8 x 8-inch or 9 x 9-inch pan

### Directions - Filling

1. Zest the lemon and place the zest in a bowl
2. Juice the lemon and add it to the bowl
3. Add the sugar and cornstarch; mix well
4. Stir in the boiling water
5. In a separate large bowl, beat egg yolks

6. Slowly stir in half of the hot filling into the egg yolks; wait a bit then slowly stir in the rest
  - **Tip:** Avoid scrambling or curdling the eggs
7. Return the filling mixture to the stove and boil for 1 or 2 minutes
8. Test the consistency of the filling:
  - a) Dip a wooden spoon into the filling
  - b) Score a line in the centre of the back of the spoon
  - c) If the halves remain separate, you've reached the right consistency
9. In order for the filling to be lump-free, you might have to strain it through a sieve

### **Final directions**

1. Preheat oven to 350°F
2. Pour the filling onto the base
3. On top of the filling, sprinkle the 1/2 cup of base that you set aside
4. Bake at 350°F until golden (approximately 5 to 7 minutes)
5. Cool before cutting, then store in fridge



## Nanaimo Bars

### Ingredients - Base

- 1/2 cup butter
- 1/4 cup sugar
- 5 tablespoons cocoa
- 1 egg
- 1 teaspoon vanilla
- 1 2/3 cups fine crushed Graham crackers
- 1 cup coconut
- 1/2 cup chopped walnuts

### Ingredients - Middle Layer

- 1/4 cup soft butter
- 3 tablespoons milk
- 2 tablespoons vanilla custard powder
- 2 cups sifted icing sugar

### Ingredients - Top Layer

- 4 ounces semi-sweet chocolate
- 1 tablespoon butter

### Directions

1. Cook the butter, sugar, cocoa, egg, and vanilla over medium heat, stirring until smooth and slightly thickened
2. Stir in the crushed Graham crackers, coconut, and walnuts
3. Press mixture in into an 8 x 8-inch greased or parchment-lined pan
4. Cream together the soft butter, milk, vanilla custard powder, and sifted icing sugar

5. Spread the creamed mixture over the base
6. For the top layer, melt chocolate and butter in double boiler
7. Spread melted mixture over middle layer and chill

## No-Bake Peanut Butter Cups

**Yield:** 24

### Ingredients

- 1 cup icing sugar
- 1/2 cup brown sugar
- 1 cup peanut butter
- 1/2 teaspoon butter
- 1 1/2 cups semi-sweet chocolate chips
- 1/2 cup shortening (or 1/4 cup shortening and 1/4 cup butter)
- 2 tablespoons paraffin wax (optional)

### Directions

1. Line mini muffin pans with small paper baking cups
2. Mix the icing sugar, brown sugar, peanut butter, and 1/2 teaspoon butter; set aside
3. Melt the chocolate, shortening, and wax in a double-boiler, stirring constantly
4. With a rubber spatula, drip some chocolate on the bottom of each muffin cup
5. Spoon a teaspoon of the peanut butter filling into the center of each muffin cup
6. Add about 1/4-inch more chocolate on top
7. Chill in fridge

## No-Bake Special K Squares

### Ingredients

- 1 cup corn syrup
- 2 tablespoons butter
- 1 cup sugar
- 1 1/2 cups peanut butter
- 6 cups crushed Special K cereal
- 6 ounces (170 grams) chocolate chips
- 6 ounces (170 grams) butterscotch chips

### Directions

1. Boil corn syrup, butter, and sugar, stirring constantly
2. Remove from heat
3. Stir in peanut butter; mix well
4. Add Special K cereal; mix well
5. Press into a 9 x 13-inch greased pan and let cool
6. Melt chocolate and butterscotch chips and spread on top

## No-Bake Sweet Marie Bars

### Ingredients

- 1/2 cup brown sugar
- 1/2 cup corn syrup
- 1/2 cup peanut butter
- 2 tablespoons butter (1 tablespoon and 1 tablespoon, separated)
- 3 cups Rice Krispies
- 1/2 cup salted peanuts (halved)
- 1 package chocolate chips (10 ounces)

### Directions

1. Melt brown sugar, corn syrup, peanut butter, and 1 tablespoon butter over low heat
2. Remove from heat
3. Mix in cereal and peanuts
4. Press into an 8 x 8-inch greased pan and chill
5. Melt chocolate chips and 1 tablespoon butter over low heat
6. Spread melted mixture over cooled base

## No-Bake Vanilla Squares

### Ingredients

- 1 box of Graham wafers
- 1 cup brown sugar
- 1/2 cup butter
- 2 eggs
- 1/2 cup milk
- 1 cup coconut
- 1 cup chopped nuts
- 1 teaspoon vanilla

### Directions

1. Grease a square pan and line it with one layer of whole Graham wafers
2. In a large saucepan, mix brown sugar, butter, eggs, and milk
3. Bring to a boil and stir for 5 minutes
4. Remove from heat
5. Crush 1 cup of Graham wafers
6. Add crushed Graham wafers, coconut, nuts, and vanilla to the boiled mixture
7. Spread mixture into the prepared pan
8. Top with another layer of whole Graham wafers
9. Refrigerate
10. When chilled, frost with butter icing; see page 129

## Raisin Butter Tart Squares

### Ingredients - Crust

- 1 cup flour
- 1/4 cup sugar
- 1/2 cup cubed butter

### Ingredients - Filling

- 1/4 cup butter
- 1 cup brown sugar
- 1/4 cup corn syrup
- 2 eggs
- 1 teaspoon vanilla
- 1/2 teaspoon baking powder
- 4 teaspoons flour
- 1/2 cup raisins

### Directions - Crust

1. Preheat oven to 350°F
2. Mix flour and sugar, preferably in a food processor
3. Cut in cubed butter and mix
4. Press into a lightly greased 8 x 8-inch (or 9 x 9-inch) pan
5. Bake at 350°F for 20 minutes; set aside, but leave oven on

### Directions - Filling

1. In a bowl, cream butter and sugar until fluffy
2. Add corn syrup and eggs; beat until blended
3. Add vanilla
4. In a separate bowl, combine baking powder and flour
5. Stir flour mixture into the creamed mixture
6. Add raisins and stir

## **Final Directions**

1. Spread the filling over the base
2. Bake at 350°F for 20 to 25 minutes
3. Cool and cut into squares



## Raisin Spice Bars

### Ingredients

- 2 1/2 cups flour
- 1 1/2 teaspoons baking soda
- 3/4 teaspoon baking powder
- 1 1/2 teaspoons nutmeg
- 1/2 teaspoon salt
- 3/4 teaspoon clove powder
- 2 teaspoons cinnamon
- 1 cup raisins
- 1 1/2 cups vegetable oil
- 5 eggs
- 4 tablespoons raisin juice
- 2 cups brown sugar
- 1 cup walnuts

### Directions

1. Preheat oven to 375°F
2. In a large bowl, sift the dry ingredients:
  - Flour, baking soda, baking powder, nutmeg, salt, clove powder, and cinnamon
3. Boil raisins for 10 minutes, then strain
4. Add 1 tablespoon of flour to strained raisins
5. Make a "well" in the center of the dry ingredients
6. Add the boiled raisins to the well
7. In a separate bowl, mix the vegetable oil, eggs, raisin juice, brown sugar, and walnuts
8. Add the latter mixture to the well
9. Mix into a batter

10. Pour the batter in jelly roll pan

- **Tip:** A jelly roll pan is typically 10 x 15-inches; in a pinch, you can use a cookie sheet with a high lip

11. Bake at 375°F for 25 minutes

12. While still warm, frost with butter icing; see page 129

## Simple Pecan Squares

### Ingredients

- 1/2 cup chopped pecans
- 2 eggs
- 1 cup brown sugar
- 1/2 cup sifted flour
- 1/3 cup melted butter
- 1 teaspoon vanilla

### Directions

1. Preheat oven to 325°F
2. Place chopped pecans on small baking sheet, toast for 3 to 4 minutes at 325°F
3. Heat oven to 350°F
4. Beat the eggs and sugar; combine thoroughly
5. Mix in the chopped pecans, sifted flour, and melted butter
6. Mix in the vanilla
7. Pour batter into an 8 x 8-inch (or 9 x 9-inch) greased pan
8. Bake at 350°F for 25 minutes

## Three Layer Brownies

### Ingredients

- 2 beaten eggs
- 1/2 cup sugar
- 1/2 cup melted butter
- 1/2 cup flour
- 3 tablespoons cocoa
- 1/2 teaspoon salt
- 1 cup chopped walnuts (optional)
- Miniature marshmallows (or large marshmallows cut in half); enough to cover the top of brownies

### Directions

1. Preheat oven to 300°F
2. Mix eggs, sugar, and melted butter
3. Stir in flour, cocoa, and salt
4. Optional: Mix in chopped nuts
5. Pour mixture into a parchment-lined 8 x 8-inch (or 9 x 9-inch) pan
6. Bake at 300°F for 30 minutes
7. Turn off oven, remove pan, and top with marshmallows
8. Return pan to oven so marshmallows can melt
9. Remove pan and let brownies cool
10. When cooled, spread with a chocolate-coffee flavoured butter icing; see page 129

## Yum-Yums

### Ingredients

- 1/2 cup butter
- 1 1/2 cups brown sugar (1 cup and 1/2 cup, separated)
- 2 egg yolks
- 2 egg whites
- 1 1/2 cups flour
- 1 teaspoon salt
- 1 teaspoon vanilla
- 1/4 teaspoon baking powder
- 1 cup total of chopped walnuts and/or chopped dates and/or cut up cherries

### Directions

1. Preheat oven to 325°F
2. Mix butter, 1/2 cup brown sugar, egg yolks, flour, salt, vanilla, and baking powder
3. Press mixture into an 8 x 8-inch (or 9 x 9-inch) pan
4. Sprinkle with walnuts and/or dates and/or cherries
5. Beat 2 egg whites stiff and mix in 1 cup brown sugar; spread over mixture
6. Bake at 325°F for at least 20 minutes, until firm

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## 1-2-3-4 Cake

### Ingredients

- 1 cup softened butter
- 2 cups sugar
- 1 cup room temperature milk
- 4 room temperature eggs
- 1 teaspoon vanilla
- 3 cups flour
- 1/2 teaspoon salt
- 3 teaspoons baking powder

### Directions

1. Preheat oven to 350°F
2. Cream butter, sugar, milk, eggs, and vanilla
3. In a separate bowl, blend flour, salt, and baking powder
4. Add dry ingredients to creamed mixture and beat for 2 minutes
5. Line a 9 x 13-inch pan or two 8 x 8-inch pans with parchment paper
6. Pour batter into pan(s)
7. Bake at 350°F for 30 to 35 minutes

# Apple Cake

*From Rina Rinaldi*

## Ingredients

- 2 cups flour
- 1 teaspoon baking soda
- 1/4 teaspoon nutmeg
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 cup oil
- 1 1/2 to 2 cups sugar
- 2 eggs
- 1 teaspoon vanilla
- 1/4 cup water
- 3 cups chopped apples
- 1 cup raisins

## Directions

1. Preheat oven to 350°F
2. Combine flour, baking soda, nutmeg, salt, and cinnamon
3. In a separate large bowl, mix oil, sugar, eggs, vanilla, and water
4. Add dry ingredients to wet ingredients
5. Add chopped apples and raisins; mix well
6. Bake in a greased or floured pan at 350°F for 1 hour 15 minutes
7. Cool 15 minutes before removing from pan



## Apple Walnut Cake

### Ingredients

- 1  $\frac{2}{3}$  cups sugar
- 2 eggs
- $\frac{1}{2}$  cup vegetable oil
- 2 teaspoons vanilla extract
- 2 cups flour
- 2 teaspoons baking soda
- 1  $\frac{1}{2}$  teaspoons ground cinnamon
- 1 teaspoon salt
- $\frac{1}{2}$  teaspoon nutmeg
- 4 cups unpeeled apples
- 1 cup walnuts

### Directions

1. Preheat oven to 350°F
2. In a large mixing bowl, beat sugar, and eggs
3. Add oil and vanilla; mix well
4. In a separate bowl, combine flour, baking soda, ground cinnamon, salt, and nutmeg
5. Gradually add the dry ingredients to the wet ingredients, mixing well
6. Chop apples and walnuts then stir them into the mixture
7. Pour into a greased and floured 9 x 13-inch pan
8. Bake at 350°F for 50 to 55 minutes
9. Let cool
10. Frost with your favorite cream cheese frosting, or see page 128

## Banana Cake

Penuche is an excellent frosting for this cake! See page 130

### Ingredients

- 2 1/2 cups all-purpose flour
- 1 1/2 cups sugar
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup mashed ripe bananas (2 medium or 3 small)
- 2/3 cup buttermilk\*
- 1/2 cup vegetable oil
- 2 large eggs
- 2 teaspoons vanilla

\* As an alternative to buttermilk, you can use milk with 2 teaspoons vinegar; let it sit until it thickens

### Directions

1. Preheat oven:
  - 350°F if using a metal pan
  - 325°F if using a glass dish
2. In a large bowl, whisk together flour, sugar, baking powder, baking soda, and salt
3. Add the bananas, milk, oil, eggs, and vanilla
4. Beat with electric mixer on low speed until combined
5. Pause to scrape the sides and bottom of bowl
6. Beat on high speed for 3 minutes
7. Pour batter evenly into a greased 9 x 13-inch pan or dish
8. Bake for 30 to 35 minutes, or until a toothpick inserted in the centre comes out clean
9. Cool on wire rack

## Blueberry Cinnamon Coffee Cake

**Yield:** Serves 10 to 12

### Ingredients - Topping

- 3 cups fresh blueberries
- 1/2 cup icing sugar
- 2 teaspoons cinnamon
- 1/2 cup all-purpose flour
- 1/3 cup cold butter
- 1/2 cup finely chopped walnuts

### Ingredients - Batter

- 1/2 cup softened butter
- 1 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 teaspoon baking soda
- 1 cup sour cream

### Directions - Topping

1. In a small bowl, stir together blueberries, half of the icing sugar, and half of the cinnamon; set aside
2. In another small bowl, stir together flour and the remaining icing sugar and cinnamon
3. Cut butter into the flour mixture, until coarse like crumbs
4. Stir walnuts into the flour mixture; set aside

## **Directions - Batter**

1. In a large bowl, cream butter with sugar until light and fluffy
2. Beat in eggs, one at a time
3. Beat in vanilla
4. In a separate medium bowl, sift or stir flour, baking powder, and salt
5. In a separate small bowl, stir baking soda into sour cream and set aside
6. Stir half of the flour mixture into the creamed butter mixture
7. Add sour cream mixture
8. Stir in remaining flour mixture

## **Final Directions**

1. Preheat oven to 350°F
2. Spread batter in a greased 9 x 13-inch cake pan
3. Smooth batter with a spatula until it is thick
4. Sprinkle the blueberry mixture on top
5. Sprinkle the flour\walnut mixture evenly on top
6. Bake at 350°F for 35 minutes, until a toothpick inserted in the center comes out clean

## **Carrot Pineapple Cake with Cream Cheese Frosting**

**Note:** For an alternate Cream Cheese Frosting recipe, see page 128

### **Ingredients - Cake**

- 2 cups white sugar
- 1/2 cup brown sugar
- 1 1/2 cups cooking oil
- 3 eggs
- 1 can (8 ounces) crushed pineapple; do not drain
- 3 cups flour
- 2 teaspoons baking soda
- 3/4 teaspoon salt
- 2 cups grated raw carrots (I use 2 small jars of baby food carrots)
- 1 cup raisins
- 1 cup chopped walnuts
- 2 teaspoons cinnamon
- 2 teaspoons vanilla

### **Ingredients - Cream Cheese Frosting**

- 1 package (6 ounces) cream cheese (room temperature)
- 1/2 cup butter
- 1 teaspoon vanilla
- 3 cups sifted icing sugar

### **Directions - Cake**

1. Preheat oven to 325°F
2. In a large bowl, cream white sugar, brown sugar, and oil
3. Mix in eggs, one at a time
4. Mix in pineapple

5. In a separate bowl, sift flour, baking soda; add salt
6. Gradually add sifted ingredients to creamed mixture
7. Add carrots, raisins, walnuts, cinnamon, and vanilla; mix well
8. Pour into a greased pan, either:
  - 9 x 13-inch pan
  - Tube pan (also known as an Angel Food Cake pan)
    - **Tip:** This type of pan is basically a Bundt pan without the design
9. Bake at 325°F:
  - 45 to 50 minutes, if using a 9 x 13-inch pan
  - Minimum of 70 minutes, if using a tube pan
  - **Tip:** Insert a toothpick in the centre; if it comes out clean, the cake is done

### **Directions - Cream Cheese Frosting**

1. Beat the cream cheese, butter, and vanilla with an electric mixer
2. Add icing sugar gradually, until the mixture reaches a spreadable consistency
3. Spread frosting on cake

## Chocolate Brownie Cake with Fudge Icing

*From Claire Falcioni, 2010*

### Ingredients - Cake

- 2 cups flour
- 2 cups white sugar
- 1/2 teaspoon salt
- 1 cup butter
- 3 to 4 tablespoons cocoa
- 1 cup water
- 2 beaten eggs
- 1 teaspoon vanilla
- 1/2 cup buttermilk
- 1 teaspoon baking soda

### Ingredients - Fudge Icing

- 2 cups white sugar
- 1/2 cup cocoa
- 1/2 cup butter
- 1/2 cup milk

### Directions - Cake

1. Preheat oven to 400°F
2. Mix flour, sugar, and salt in a large bowl; set aside
3. Mix butter, cocoa, and water in a pan and bring to a boil
4. Remove from heat and let cool for 5 minutes
5. Add pan contents to the dry mixture and stir
6. Add eggs, vanilla, buttermilk, and baking soda
7. Beat until smooth

8. Spray PAM in a jelly roll pan
  - **Tip:** A jelly roll pan is typically 10 x 15-inches; in a pinch, you can use a cookie sheet with a high lip
9. Pour into greased pan
10. Bake at 400°F for 20 minutes

### **Directions - Fudge Icing**

1. Mix sugar, cocoa, butter, and milk in a medium saucepan
2. Put on stove on medium heat until it comes to a boil
3. Boil for 1 minute without stirring
4. As the mixture boils, partially fill sink with cold water
5. Take saucepan off stove and place in sink with cold water, stirring with a wooden spoon until it thickens
  - **Tip:** Consistency should be thick, but runny enough to spread. If you leave it too long, it turns to fudge
6. Spread icing on top of brownie with wooden spoon



## Death by Chocolate

### Ingredients

- 1 package Dark Devil's Food cake mix
- 1 package instant chocolate pudding mix
- 1 cup sour cream
- 1/2 cup vegetable oil
- 1/2 cup lukewarm water
- 4 beaten eggs
- 1 1/2 cups semisweet chocolate chips

### Directions

1. Preheat oven to 350°F
2. In a large bowl, mix all ingredients, except chocolate chips
3. Mix at medium speed for 4 minutes
4. Fold in chocolate chips
5. Grease and flour a 12-cup Bundt pan
6. Bake at 350°F for 50 to 60 minutes
7. Cool for 15 minutes and remove from pan

## Devil's Food Cake

### Ingredients

- 1/2 cup shortening
- 1 1/4 cups sugar
- 2 beaten eggs
- 1 3/4 cups flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 cup milk
- 2 ounces unsweetened chocolate
- 1 teaspoon vanilla

### Directions

1. Preheat oven to 350°F
2. Cream shortening, add sugar gradually
3. Add the beaten eggs
4. In a separate bowl, sift flour, salt, and baking soda
5. Add 1/3 of the dry ingredients to the creamed mixture
6. Mix in 1/3 of the milk
7. Repeat previous 2 steps until the dry ingredients and milk are mixed with the creamed mixture
8. Melt the chocolate in a double boiler
9. Add the melted chocolate and vanilla to the batter; mix well
10. Pour batter into greased and floured cake pan(s); either:
  - Two 9-inch cake pans
  - One 9 x 13-inch pan
11. Bake at 350°F:
  - 35 minutes for two cake pans
  - 45 minutes for one 9 x 13-inch pan

## **Dream Cake**

### **Ingredients - Batter**

- 1 cup flour
- 1/2 cup brown sugar
- 1/2 cup butter

### **Ingredients - Icing**

- 1 cup brown sugar
- 2 eggs
- 1 cup walnuts
- 1 1/2 cups coconut
- 2 tablespoons flour
- 1/4 teaspoon salt
- 1/2 teaspoon baking powder
- 1 teaspoon vanilla

### **Directions**

1. Preheat oven to 350°F
2. Mix the batter ingredients until crumbly (pie crust consistency)
3. Pour or press batter into a greased pan
4. Bake at 350°F until slightly brown
5. Remove from oven, but leave oven on
6. Mix the icing ingredients together
7. Pour the icing over the cake
8. Bake again at 350°F for 20 minutes

## Elsie's German Crumble Cake

### Ingredients

- 2 1/2 cups flour
- 2 1/2 cups brown sugar
- 3/4 cup butter
- 1/2 cup nuts
- 1 1/4 teaspoons cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 2 teaspoons baking powder
- 1/4 teaspoon nutmeg
- 1 cup sour milk
- 2 eggs
- 1 shredded apple

### Directions

1. Preheat oven to 375°F
2. Crumble together the flour, brown sugar, and butter
3. In a small bowl, mix 1 cup of the crumble mixture, nuts, and 3/4 teaspoons cinnamon
4. Set the small bowl aside; this will be the topping for later
5. To the remaining crumble mixture, add salt, baking soda, baking powder, nutmeg, and 3/4 teaspoon cinnamon
6. Beat the milk and eggs together, then add to the flour mixture
7. Spread batter into greased 9 x 13-inch baking pan
8. Sprinkle shredded apple evenly over the batter
9. Sprinkle the small bowl of crumble mixture evenly on top
10. Bake at 375°F for 25 minutes or longer; the cake is ready when a wooden toothpick placed in the center comes out clean
11. Cool in pan on a wire rack

## Elsie's Overnight Christmas Cake

*Excellent!*

### Ingredients

- 1 cup whole red and green cherries
- 3/4 cup flour
- 3/4 cup sugar
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 3 cups whole Brazil nuts
- 1 pound (450 grams or 2 1/2 cups) of chopped dates
- 3 eggs
- 1 teaspoon vanilla
- Cheesecloth
- Brandy or rum

### Directions

1. Preheat oven to 300°F
2. Drain the cherries
3. Grease a 9 x 9-inch pan (or a large round cake pan) or line it with parchment paper
4. In a large bowl, mix flour, sugar, baking powder, and salt
5. Add the nuts, dates, and cherries
6. Stir fruit into the dry mixture (stir enough to coat the fruit)
7. In a separate bowl, beat eggs until foamy
8. Add vanilla to the eggs
9. Add the egg mixture to the flour\fruit mixture and stir
10. Pour mixture into a pan
11. Bake at 300°F for 2 hours
12. Let cake cool completely
13. Take the cake out of the pan

14. Soak cheesecloth with brandy or rum
15. Wrap the cake in the soaked cheesecloth
16. Wrap in foil and store in airtight container overnight
17. Next day, uncover the cake, then cover with plastic wrap and foil, then refrigerate

## German Chocolate Cake

*From Steven*

### Ingredients - Cake

- 1/2 cup boiling water
- 4 ounces sweet baking chocolate
- 1 cup softened butter
- 2 cups sugar
- 1 teaspoon vanilla
- 4 unbeaten egg yolks
- 4 egg whites
- 2 1/2 cups cake flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup buttermilk

### Ingredients - Frosting

- 1 cup evaporated milk
- 1 cup sugar
- 3 egg yolks
- 1/2 cup butter
- 1 teaspoon vanilla
- 1 1/3 cups shredded coconut
- 1 cup chopped pecans

### Directions - Cake

1. Preheat oven to 350°F
2. Line three 9-inch round cake pans with parchment paper
  - If you have only two round pans, that's OK
3. Place water in a small pot and bring to a boil
4. Place chocolate in double boiler and stir until melted

5. Remove chocolate from heat and let cool
6. Cream butter and sugar together until light and fluffy
7. Blend in the melted chocolate mixture and vanilla
8. Add egg yolks one at a time; beat well after each egg
9. In a separate bowl, sift flour and baking soda; add salt
10. Alternately add flour mixture and buttermilk to the chocolate mixture, beating well with each addition
11. Beat until smooth
12. Beat egg whites until stiff, then fold them into the batter
13. Pour batter into the prepared pans
14. Bake at 350°F for 30 to 40 minutes
15. Cool on a rack for 10 minutes
16. Take out of pans and cool completely on rack

### **Directions - Frosting**

1. Combine evaporated milk, sugar, egg yolks, butter, and vanilla in a saucepan
2. Bring the mixture to a low boil over medium heat, stirring constantly for several minutes until the mixture begins to thicken
3. Remove from heat and stir in coconut and pecans
4. Let cool completely, then beat until frosting is thick enough to spread
5. Frost in between layers and on top of cooled cake; leave sides unfrosted



## June's White Fruitcake

### Ingredients

- 2  $\frac{2}{3}$  cups flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1  $\frac{1}{2}$  cups candied cherries
- 1  $\frac{1}{2}$  cups candied pineapple
- 1  $\frac{1}{2}$  cups white raisins
- 1  $\frac{1}{2}$  cups slivered blanched almonds
- 3 cups shredded coconut
- 2 cups sugar
- 1 cup butter
- 4 eggs
- 1 teaspoon almond extract
- 1 cup pineapple juice
- Cheesecloth
- Brandy or rum (enough to soak the cheesecloth)

### Directions

1. Preheat oven to 275°F
2. Spray a 9-inch or 10-inch tube pan (Angel Food Cake pan)
  - **Tip:** This type of pan is basically a Bundt pan without the design
3. In a large bowl, add flour without sifting
4. Add salt and baking powder and stir
5. Cut cherries in half and dice the pineapple
6. Add cherries, pineapple, raisins, almonds, and coconut
7. Mix until fruit is coated with flour
8. In another large bowl, cream sugar, butter, eggs, and almond extract

9. Stir the flour and fruit mixture into the creamed mixture, alternating with pineapple juice
10. Spread batter evenly in pan
11. Bake at 275°F for 3 to 3 ½ hours
  - **Tip:** Keep a pan of water in the oven while baking
12. Let cake cool completely
13. Take the cake out of the pan
14. Soak cheesecloth with brandy or rum
15. Wrap the cake in the soaked cheesecloth
16. Wrap in foil and store in airtight container overnight
17. Next day, uncover the cake, then cover with plastic wrap and foil, then refrigerate

## Leanne's Hawaiian Cake

*Lovely and “coconut-y”*

### Ingredients

- 2 ½ cups flour
- 2 cups white sugar
- 1 ½ teaspoons baking powder
- 2 teaspoons baking soda
- 1 teaspoon salt
- 2 teaspoons cinnamon
- 1 cup vegetable oil
- 4 eggs
- 3 mashed bananas
- 1 can (14 ounces) crushed pineapple with juice
- 1 ½ teaspoons vanilla
- 1/3 cup room temperature butter
- 1 cup brown sugar
- 3/4 cup shredded coconut
- 1/2 cup nuts (any kind)

### Directions

1. Preheat oven to 350°F
2. Mix flour, white sugar, baking powder, baking soda, salt, and cinnamon
3. To the dry ingredients, add oil, eggs, bananas, pineapple, and vanilla
4. Pour batter into a greased 9 x 13-inch pan
5. Bake at 350°F for 1 hour
6. Remove from oven (but leave oven on); cool for 5 minutes
7. For the topping, combine butter, brown sugar, coconut, and nuts

8. Spread topping over cake
9. Return to oven and broil until bubbly

## Marie's Coffee Cake

### Ingredients

- 1 cup sour cream
- 2 teaspoons baking soda
- 1 cup milk
- 1 cup butter
- 1 ¼ cups white sugar
- 4 eggs
- 3 cups flour
- 3 teaspoons baking powder
- ¾ teaspoon salt
- 2 teaspoons vanilla
- ¾ cup brown sugar
- 1 teaspoon cinnamon
- ¾ cup chopped nuts

### Directions

1. Preheat oven to 350°F
2. Put sour cream in a small bowl
3. Add baking soda; let stand 5 minutes
4. Add milk
5. In a separate bowl, cream butter, white sugar, and eggs
6. In a separate large bowl, sift flour, baking powder, and salt
7. To the flour mixture, add vanilla, the creamed mixture, and the sour cream and milk mixture
8. Grease a Bundt pan or a 9 x 13-inch pan
9. Pour the batter into the pan
10. In a separate bowl, mix brown sugar, cinnamon, and chopped nuts
11. Add the nut mixture to the batter, and swirl it into the batter with a knife

12. Bake at 350°F:

- If you are using a Bundt pan, bake for 1 hour
- If you are using a 9 x 13-inch pan, bake for 45 to 50 minutes
- **Tip:** Insert a toothpick in the centre; if it comes out clean, the cake is done

## Never Fail Chocolate Cake

### Ingredients

- 1/2 cup shortening
- 2 cups sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 cups flour
- 1/2 cup cocoa
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup milk

### Directions

1. Preheat oven to 325°F
2. Place 1 1/2 to 2 cups water on the stove and bring to a boil
3. Cream shortening, sugar, eggs, and vanilla
4. In a separate bowl, sift flour, cocoa, baking soda, baking powder, and salt
5. Stir dry ingredients into the creamed mixture
6. Add milk and 1 cup of boiling water
7. Grease an 8 x 8-inch (or 9 x 9-inch) pan
8. Pour mixture into pan
9. Bake at 325°F for 30 minutes

# Nonna's Orange Cake

*From Marie Travaglini*

## Ingredients

- 1 orange
- 4 eggs
- 3/4 cup oil
- 1 1/3 cups sugar
- 1 cup milk
- 1 or 2 teaspoons anisette
- 3 1/2 cups flour
- 4 teaspoons baking powder
- 1/4 teaspoon salt

## Directions

1. Preheat oven to 350°F
2. Optional: Zest the orange and set aside
3. Peel the orange and chop it
4. Put orange, eggs, oil, sugar, milk, and anisette in a blender
5. Optionally add the orange zest
6. Blend for 4 minutes
7. In mixing bowl, sift the flour and baking powder; add salt
8. Make a well in the dry ingredients
9. Pour wet ingredients into the well
10. Blend with a fork
11. Spoon the batter into a greased 10-inch tube pan (Angel Food Cake pan)
  - **Tip:** This type of pan is basically a Bundt pan without the design
12. Bake at 350°F for 45 minutes



## Norma's Mayo Cake

### Ingredients

- 2 cups flour
- 2/3 cup cocoa
- 1 1/4 teaspoons baking soda
- 1/4 teaspoon baking powder
- 1 2/3 cups sugar
- 3 eggs
- 1 teaspoon vanilla
- 1 cup mayonnaise
- 1 1/3 cups water

### Directions

1. Preheat oven to 350°F
2. Sift flour, cocoa, baking soda, and baking powder; set aside
3. In a separate bowl, beat sugar, eggs, and vanilla for 3 minutes
4. Beat in mayonnaise
5. Add the flour mixture to the egg mixture, alternating with water
6. Bake in a greased pan at 350°F for 35 to 40 minutes

## Rhubarb Cake

### Ingredients - Cake

- 1/2 cup butter
- 1 1/2 cups white sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 cups flour
- 1 teaspoon baking soda
- 2 cups chopped rhubarb
- 1 cup sour cream

### Ingredients - Topping

- 1/2 cup brown sugar
- 1 tablespoon flour
- 1 teaspoon cinnamon
- 1 tablespoon butter

### Directions

1. Preheat oven to 350°F
2. Cream butter and white sugar
3. Beat eggs into the mixture
4. Add vanilla and mix
5. In a separate bowl, sift the flour and baking soda
6. Stir the chopped rhubarb into the flour
7. Stir in the creamed mixture and the sour cream
8. Pour the batter into a 9 x 13-inch pan
9. In a separate bowl, mix all of the topping ingredients
10. Spread the topping on the batter
11. Bake at 350°F for 30 to 40 minutes

## **Stella's Queen Elizabeth Cake**

*From Aunt Stella Longarini*

### **Ingredients - Batter**

- 1 cup dates
- 2 teaspoons baking soda
- 1 cup boiling water
- 1 ½ cups flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ cup nuts
- ¼ cup butter
- 1 cup white sugar
- 1 egg
- ½ teaspoon vanilla

### **Ingredients - Topping**

- 3 tablespoons melted butter
- 6 tablespoons brown sugar
- 3 tablespoons milk
- ½ cup coconut

### **Directions**

1. Preheat oven to 350°F
2. Place dates and 1 teaspoon baking soda in a medium bowl
3. Pour boiling water over the dates, and let stand until cool
4. In a separate medium bowl, sift 1 teaspoon baking soda, flour, and baking powder
5. Add salt and nuts, then stir
6. In a separate large bowl, cream butter and sugar; beat in egg and vanilla

7. Add flour mixture to creamed mixture in three parts, alternating with date mixture in two parts (beginning and ending with flour mixture)
8. Spread batter into a 9 x 13-inch pan that is greased or lined with parchment paper
9. Bake at 350°F for 30 to 40 minutes, or until a toothpick inserted into the center comes out clean
10. While cake is baking, mix the topping ingredients together
11. When cake is ready, remove from oven, but do not turn oven off
12. While cake is hot, pour and spread the topping on
13. Place in oven and bake for another 5 minutes, until topping is browned

## Wet Chocolate Cake

### Ingredients

- 2 cups sugar
- 2 cups flour
- 1 cup cocoa
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1/3 cup oil
- 2 eggs
- 2 teaspoons vanilla
- 2 cups water

### Directions

1. Preheat oven to 350°F
2. In a large bowl, sift sugar, flour, cocoa, baking soda, and salt
3. Mix in oil, eggs, vanilla, and water
4. Bake at 350°F for 25 to 30 minutes, or until a toothpick inserted into the center comes out clean

### Notes:

- This batter is very wet
- Penuche is a very good icing for this cake; see page 130

## White Cake

*From "Better Homes" cookbook*

### Ingredients

- 1/2 cup butter
- 2 1/2 cups flour
- 1 tablespoon baking powder
- 1 1/2 cups sugar
- 1 1/2 cups milk
- 2 eggs
- 1 teaspoon vanilla

### Directions

1. Preheat oven to 350°F
2. Beat butter, flour, baking powder, and sugar for 2 minutes
3. Add milk, eggs, and vanilla; beat for another 2 minutes
4. Pour batter into a parchment-lined 8 x 8-inch (or 9 x 9-inch) pan
5. Bake at 350°F for 25 to 30 minutes, or until a toothpick inserted into the center comes out clean

## White Fruitcake

### Ingredients

- 1 cup flour
- 2 cups shredded coconut
- 2 teaspoons baking powder
- 1/4 cup butter
- 1 cup white sugar
- 3 eggs
- 1/2 cup milk
- 2 teaspoons vanilla extract
- 1 teaspoon lemon extract
- 1 teaspoon almond extract
- 1 to 2 cups Sultana raisins
- 1/2 cup grated orange peel
- 1 cup candied cherries or maraschino cherries
- 1/2 cup sliced almonds

### Directions

1. Preheat oven to 275°F
2. In a small bowl, mix flour, coconut, and baking powder
3. In a separate large bowl, cream butter and sugar
4. Add the eggs to the creamed mixture
  - **Tip:** Mix in each egg before adding the next egg
5. Add the milk and all extracts to the creamed mixture
6. Add the raisins, orange zest, cherries, and almonds to the creamed mixture
7. Add dry ingredients to the creamed mixture; mix well
8. Pour batter into a greased 9 x 13-inch pan
9. Bake at 275°F for 2 hours

# Cake Frosting

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Laura's Butter Icing.....129

Penuche Frosting.....130

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## **Cream Cheese Frosting**

Source: <http://allrecipes.com/recipe/9926/cream-cheese-frosting-ii/>

### **Ingredients**

- 2 x 8 ounce packages of softened cream cheese
- 1/2 cup softened butter
- 1 teaspoon vanilla extract
- 2 cups sifted confectioner's sugar

### **Directions**

1. In a medium bowl, cream together the cream cheese and butter until creamy
2. Mix in the vanilla, then gradually stir in the confectioners' sugar
3. Store in the refrigerator after mixing

## Laura's Butter Icing

### Ingredients

- 1/4 cup softened butter
- 1 1/2 cups icing sugar
- 1 teaspoon vanilla extract
- 1 to 2 tablespoons warm milk or warm coffee
- Optional:
  - 3 tablespoons sifted cocoa powder
  - 1/2 teaspoon anise

### Directions

1. Cream butter, icing sugar, and vanilla
2. Optional:
  - For a chocolate icing, add sifted cocoa powder
  - For a licorice flavour, add anise
3. Gradually add milk or coffee into the icing, until smooth and of spreading consistency
4. Spread onto cake or squares

## Penuche Frosting

### Ingredients

- 1/2 cup butter
- 1 cup brown sugar
- 1/4 cup milk
- 1 teaspoon vanilla
- 1 3/4 to 2 cups sifted icing sugar

### Directions

1. Melt butter in saucepan
2. Stir in brown sugar and stir over low heat for 2 minutes
3. Add milk, stirring constantly; bring to boil
4. Remove from heat and let mixture cool to room temperature
5. When cooled, stir in vanilla
6. Gradually stir in icing sugar; avoid making the mixture too thick
7. Beat with electric mixer or vigorously beat with wooden spoon, until frosting is creamy and of spreading consistency
  - **Tip:** If consistency is too thick, stir in a little bit of milk
8. Place pan in ice water and stir, until thick enough to spread

## Peppermint Icing

### Ingredients

- 1 cup butter
- 1 cup sugar
- 1 teaspoon vanilla
- 2 teaspoons cornstarch
- 1 cup milk
- 1/2 teaspoon peppermint extract, or 1 to 2 drops peppermint essential oil
- 2 to 3 drops of food colouring (optional)

### Directions

1. Beat butter, sugar, and vanilla until creamy
2. Cook cornstarch and milk until thick, then let cool
3. Add liquid mixture to creamed mixture until consistency is spreadable
4. Mix in peppermint
5. Optional: Mix in colouring of your choice



# Cookies

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## **Anisette Slices**

### **Ingredients**

- 1 cup oil
- 1 cup sugar
- 3 eggs
- 3 cups flour
- 3 teaspoons baking powder
- 1 teaspoon anise oil

### **Directions**

1. Preheat oven to 350°F
2. In a large bowl, mix all ingredients
3. Spray a 9 x 13-inch pan
4. Pour mixture into pan
5. Bake at 350°F for 30 minutes
6. While still warm, cut diagonally into 1/2-inch slices
7. Place back in oven, and broil both sides
8. Remove when golden brown

## Bachelor Buttons

### Ingredients

- 1  $\frac{3}{4}$  cups flour
- 1 teaspoon baking soda
- 1 pinch of salt
- 1 cup butter or shortening
- 1 egg
- 1 cup brown sugar
- $\frac{1}{2}$  teaspoon vanilla
- 1 cup chopped walnuts
- $\frac{1}{2}$  cup coconut

### Directions

1. Preheat oven to 350°F
2. Sift flour, baking soda; add salt
3. In a separate bowl, cream butter or shortening, egg, brown sugar, and vanilla
4. Stir dry ingredients into creamed mixture
5. Mix in nuts and coconut
6. Roll dough into log(s)
7. Wrap in waxed paper, then refrigerate until firm
8. Remove wax paper and cut into  $\frac{1}{4}$ -inch slices
9. Place on a parchment-lined cookie sheet
10. Bake at 350°F for 5 to 10 minutes, until golden brown



## Begolings (or "Twisters" or "Pigtails")

*I like dainty cookies, but whatever turns your crank.*

### Ingredients

- 4 cups flour
- 1 ½ teaspoons baking powder
- ¾ cup sugar
- 1 cup butter
- 3 whole eggs
- 2 egg whites
- ½ cup milk
- 1 ½ to 2 teaspoons anise oil (available at Bulk Barn) or 1 teaspoon anisette liqueur

### Directions

1. Preheat oven to 350°F
2. In large bowl, sift flour and baking powder; add sugar
3. Cut butter into the dry ingredients (or mix with a pastry blender), until mixture resembles coarse crumbs
4. In a small bowl, beat 3 eggs until frothy
5. Stir milk and anise oil (or anisette liqueur) into the eggs
6. Add the wet mixture to the dry mixture, stirring until flour is moistened. Now comes the time-consuming part of this recipe...
7. Take pieces of dough, roll into a rope about ½ inch in diameter
8. Cut strips about 6 inches in length, fold in half, and braid
9. Place on cookie sheet lined with parchment paper
10. Brush with beaten egg whites
11. Bake at 350°F for 11 to 13 minutes, until lightly golden

## Dora's Whipped Shortbread Cookies

**Yield:** 2 dozen cookies

### Ingredients

- 1 cup soft butter
- 1/2 cup sifted icing sugar
- 1 1/2 cups flour
- 1/2 cup cornstarch
- Chocolate pieces (optional)
- Drained maraschino cherries (optional)

### Directions

1. Preheat oven to 300°F
2. Beat butter until fluffy
3. Beat in icing sugar, 2 tablespoons at a time
4. In a separate bowl, sift flour and cornstarch
5. Stir flour mixture into butter mixture, 1/3 at a time
6. Drop teaspoon-sized batter onto a parchment-lined cookie tray
7. Optional: Place a chocolate piece or a cherry strip on each cookie
8. Bake at 300°F for 15 minutes

## Drop Cakes

### Ingredients

- 1 cup flour
- 1/4 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon nutmeg
- 1/2 cup raisins
- 1/2 cup butter
- 3/4 cup brown sugar
- 1 egg
- 1 cup chopped nuts

### Directions

1. Preheat oven to 350°F
2. Sift flour, salt, baking soda, cinnamon, ground cloves, and nutmeg
3. Add raisins to the flour mixture
4. Cream together butter, brown sugar, and egg
5. Add the flour mixture to the creamed mixture
6. Add nuts and stir
7. Drop tablespoon-sized batter onto parchment-lined baking sheet(s)
8. Bake at 350°F for 8 to 12 minutes

## **Fruit Jumbles**

### **Ingredients**

- 1 cup brown sugar
- 1/2 cup butter
- 2 eggs
- 1 tablespoon milk
- 1 pound (450 grams or 2 1/2 cups) raisins or chopped dates
- 1 cup chopped walnuts
- 1 teaspoon vanilla
- 2 cups flour
- 4 teaspoons baking powder

### **Directions**

1. Preheat oven to 350°F
2. Mix all ingredients in a large bowl
3. Drop batter on a greased or parchment-lined sheet
4. Bake at 350°F for 10 to 12 minutes, until lightly golden

## Genetti Cookies

**Yield:** 5 dozen cookies

### Ingredients

- 6 eggs
- 1 cup sugar
- 1 cup melted butter
- 1 to 2 teaspoons anise
- 3 1/2 cups flour
- 6 teaspoons baking powder

### Directions

1. Preheat oven to 350°F
2. Beat eggs well
3. Add sugar and beat well
4. Mix in melted butter and anise
5. In a separate bowl, sift flour and baking powder
6. Add flour mixture to egg mixture and mix
  - **Tip:** The consistency of the dough should be soft; add more flour, if necessary
7. Drop teaspoon-sized dough onto ungreased cookie sheets
8. Bake at 350°F for 8 to 10 minutes
9. Move cookies from the pan to cooling racks
10. Frost cookies with an anise-flavoured butter icing; see page 129

# Hermits

**Yield:** 6 dozen

## Ingredients

- 3/4 cup butter
- 1 1/2 cups packed brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 tablespoons milk
- 1 cup chopped raisins
- 1 cup chopped dates
- 1 cup chopped walnuts
- 2 cups sifted flour
- 1/2 teaspoon baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon salt

## Directions

1. Preheat oven to 350°F
2. Line cookie sheets with parchment paper
3. In a large bowl, beat butter, sugar, and eggs until fluffy
4. Stir in vanilla, milk, raisins, dates, and nuts
5. In a separate bowl, sift flour, baking powder, cinnamon, and nutmeg; add salt
6. Add dry ingredients to the creamed mixture, blending well with a wooden spoon
7. Drop rounded teaspoons of dough onto cookie sheets
8. Bake at 350°F for 15 to 18 minutes, or until tops spring back when you lightly touch them

## Jam-Jams

The original recipe was partially incomplete. This similar recipe is courtesy of:

<https://www.lifeisaparty.ca/2011/valentines-day-cookies/>

### Ingredients

- 1 cup brown sugar
- 1 cup shortening
- 2 eggs
- 6 tablespoons corn syrup
- 1 teaspoon vanilla
- 2 teaspoons baking soda
- 1/4 teaspoon salt
- 3 to 4 cups of flour
- Icing sugar (just enough to dust the cookie tops)
- Jam (your choice)

### Directions

1. Preheat oven to 350°F
2. Cream the sugar and shortening together
3. Add the eggs, corn syrup, and vanilla; stir until well combined
4. Gradually add the baking soda, salt, and flour. Add 3 cups of flour to a maximum 4 cups, to make a stiff (but not crumbly) dough
5. Refrigerate the dough until chilled
6. Roll the dough out and cut into slices (theses are the tops and bottoms of the cookies)
7. Optional: Cut a design (such as a heart) in half of the slices; these will be the cookie tops
8. Bake at 350°F for 8 to 10 minutes, until light brown
9. After cookies are cooled, sprinkle tops with icing sugar
10. Spread bottom of the cookie with jam and sandwich with the top

## Melting Moment Cookies

### Ingredients

- 2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 pinch of salt
- 1 cup butter
- 3/4 cup brown sugar
- 1 egg
- 1 teaspoon vanilla
- 1 cup finely ground pecans (optional)

### Directions

1. Preheat oven to 350°F
2. Sift flour, baking soda, and baking powder in a bowl; add salt
3. In a separate bowl, cream butter, brown sugar, egg, and vanilla
4. Add dry ingredients to creamed mixture
5. If including nuts:
  - a. Form batter into small balls
  - b. Roll balls in finely ground pecans
  - c. Place balls onto a parchment-lined cookie sheet
6. If excluding nuts, drop teaspoon-sized batter onto a parchment-lined cookie sheet
7. Bake at 350°F for 10 to 12 minutes



## No-Bake Cherry Balls

### Ingredients

- 1/2 cup softened butter
- 1 1/2 cups icing sugar
- 1 1/2 cups coconut
- 1 teaspoon milk
- 1 tablespoon vanilla
- 1 small jar red maraschino cherries
- 1 cup crushed Graham crackers (or finely chopped nuts)

### Directions

1. Cream together the butter, icing sugar, coconut, milk, and vanilla
2. Drain the cherries
3. Fold mixture around each cherry and roll into a ball, making sure that each cherry is well-covered by the mixture
4. Roll ball in crushed Graham crackers (or nuts)
5. Place in a container lined with wax paper
6. Pack in rows, covering each row with wax paper
7. Store in fridge or freezer

## No-Bake Cherry Balls (Alternate Version)

The original recipe was partially incomplete. This similar recipe is courtesy of [geniuskitchen.com](http://www.geniuskitchen.com). See:

<http://www.geniuskitchen.com/recipe/no-bake-cherry-balls-38886>

### Ingredients

- 42 maraschino cherries
- 1/2 cup softened butter
- 1 3/4 cups sifted icing sugar
- 1 tablespoon orange juice
- 1 1/2 cups finely shredded or grated coconut
- 1/2 cup Graham wafer crumbs

### Directions

1. Dry the cherries on paper towel
2. Cream the butter and gradually mix in the icing sugar and orange juice
3. Add coconut and mix well
  - **Note:** this mixture will be soft
4. Roll a small portion of the coconut mixture evenly around each cherry and then roll in Graham wafer crumbs
5. Place in a container lined with wax paper
6. Pack in rows, covering each row with wax paper
7. Store in fridge or freezer

## No-Bake Peanut Butter Balls

### Ingredients

- 1 cup corn syrup
- 1/2 cup white sugar
- 1 teaspoon vanilla
- 1 cup peanut butter
- 1 cup coconut
- 3 1/2 cups crushed Corn Flakes
- 2 cups Rice Krispies

### Directions

1. Heat corn syrup, white sugar, and vanilla until it begins to bubble
2. Remove from stove
3. Add peanut butter, coconut, Corn Flakes, and Rice Krispies; stir
4. Let mixture cool
5. Roll into balls

## **Peanut Butter Cookies**

### **Ingredients**

- 2 cups flour
- 1/4 teaspoon salt
- 2 teaspoons baking soda
- 1 cup butter
- 1 cup brown sugar
- 1 cup white sugar
- 1 beaten egg
- 1 teaspoon vanilla
- 3/4 cup peanut butter

### **Directions**

1. Preheat oven to 375°F
2. Sift flour, salt, and baking soda; set aside
3. In a large bowl, cream butter, brown sugar, and white sugar
4. Stir in egg and vanilla
5. Stir in peanut butter
6. Stir in flour mixture
7. Chill for 1 hour
8. Roll into 1-inch balls
9. Flatten with fork
10. Optional: sprinkle sugar on each cookie
11. Place on a parchment-lined baking sheet
12. Bake at 375°F for 10 to 12 minutes

## Pecan Snowballs

**Yield:** 3 to 4 dozen

### Ingredients

- 2 cups whole pecans
- 1 cup softened butter
- 1/4 cup sugar
- 1 1/2 teaspoons vanilla
- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1 cup icing sugar

### Directions

1. On a baking sheet, toast nuts at 350°F for 4 to 5 minutes, turning half-way through
2. Let nuts cool, chop finely and set aside
3. Turn oven down to 325°F
4. In a large bowl, cream butter with sugar until smooth
5. Beat in vanilla
6. With wooden spoon, stir in flour, salt, and nuts
7. Use hands to finish mixing and form dough into mound
8. Wrap in plastic wrap; cover and refrigerate for 30 minutes
9. Form dough into 1-inch balls, place 1 inch apart on ungreased baking sheets
10. Bake at 325°F for 18 to 20 minutes or until golden brown
11. Remove, and let balls cool on racks for 5 minutes
12. Roll balls in icing sugar; return to racks and let cool completely
13. Roll again in icing sugar

Store in airtight container for 1 week, or freeze for up to 3 months

## Refrigerator Cookies

### Ingredients

- 3/4 cup butter
- 1 cup sugar (white or brown)
- 1 egg
- 1 teaspoon vanilla
- 2 cups flour
- 1 teaspoon baking powder
- 1/2 cup nuts

### Directions

1. Cream butter and sugar
2. Add egg and beat well
3. Add vanilla and stir
4. Sift flour and baking powder into mixture
5. Add nuts and stir
6. Roll dough into logs
7. Wrap in waxed paper
8. Place in fridge until ready to bake

When ready to bake:

1. Preheat oven to 400°F
2. Remove wax paper
3. Cut into slices
4. Place on cookie sheet
5. Bake at 400°F for 8 to 10 minutes

## Rolled Shortbreads

### Ingredients

- 1 cup soft butter
- 3 tablespoons cornstarch
- 4 tablespoons sugar
- 1  $\frac{3}{4}$  cups flour

### Directions

1. Preheat oven to 275°F
2. Cream soft butter and cornstarch
3. Add sugar, 1 tablespoon at a time, while beating
4. Add flour, very gradually, while beating
5. Roll mixture into a log on plastic wrap
6. Wrap the log and chill for 1 hour
7. Remove wrap and cut into 1/4-inch slices
8. Line baking sheets with parchment paper
9. Bake at 275°F for 40 to 50 minutes
  - **Note:** These are very delicate; use care when removing baked cookies from pan

# Sugar Cookies

## Ingredients

- 1 cup room temperature butter
- 1 ½ cups white sugar
- 1 teaspoon vanilla
- 1 teaspoon orange extract
- 3 eggs
- 3 ¾ cups all-purpose flour
- 1 pinch of salt
- 2 teaspoons baking powder
- ¾ teaspoon baking soda
- Red or green sugar crystals

## Directions

1. Preheat oven to 350°F
2. In a large bowl, beat together butter, sugar, vanilla, orange extract, and eggs, until light and fluffy
3. In a separate bowl, mix flour, salt, baking powder, and baking soda
4. Beat dry ingredients into butter mixture until thoroughly blended
5. Roll into balls
6. Refrigerate for several hours, until firm
7. Place balls onto greased or parchment-lined baking sheet
8. Dip a moistened paper towel into coloured sugar and flatten the balls with paper towel.
  - **Tip:** You might need to re-moisten the paper towel every so often, so you can easily pick up the sugar crystals
9. Bake at 350°F for 7 to 9 minutes, or until light brown



## Swedish Kerlings

### Ingredients

- 1/2 cup butter
- 1/2 cup white sugar
- 1 1/2 cups to 2 cups flour
- 1 cup coarsely ground almonds
- 1 cup sifted icing sugar

### Directions

1. Preheat oven to 350°F
2. Cream butter and white sugar
3. Stir in flour and ground almonds
4. Roll dough into 1-inch balls
5. Place on parchment-lined baking sheet
6. Bake at 350°F until golden
7. While still warm, roll in icing sugar

## Swedish Thumbprint Cookies

### Ingredients

- 1/4 cup butter
- 1/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 1 lightly beaten egg yolk
- 1 egg white
- 1 cup flour
- 1/4 teaspoon salt
- 1 cup finely chopped walnuts
- 1/2 cup jam (any flavour)

### Directions

1. Preheat oven to 350°F
2. In a large bowl, mix butter, brown sugar, vanilla, and egg yolk
3. Stir in flour and salt
4. Roll into 1-inch balls
5. Beat egg white slightly; dip each ball into egg white, roll into nuts
6. Place on parchment-lined cookie sheet about 1 inch apart
7. Press thumb neatly in centre to form a well that is big enough to hold some jam (but don't put the jam in yet)
8. Bake at 350°F for 10 minutes, until lightly browned
9. If necessary, reform thumbprint while cookies are still warm
10. When cooled, fill thumbprints with jam

## Walnut Biscotti

### Ingredients

- 2/3 cup softened butter
- 3/4 cup packed brown sugar
- 3 room temperature eggs
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons grated lemon
- 1 teaspoon anise oil or 2 teaspoons crushed anise seed
- 1/4 teaspoon salt
- 2 cups roughly chopped walnut halves
- 1 cup dried cranberries (preferred) or chopped dried cherries

### Directions

1. Preheat oven to 325°F
2. Line a large rimless baking sheet with parchment paper and set aside
3. In a large bowl, beat butter and brown sugar until fluffy
4. Beat in eggs, one at a time, until well combined
5. In a separate bowl, whisk together flour, baking powder, lemon zest, anise, and salt
6. Mix in walnuts and dried berries
7. Add the dry ingredients gradually to the butter mixture; stir constantly until combined
8. Evenly shape dough into 2 logs and arrange parallel on the prepared sheet, 2 inches apart
9. Bake at 325°F for approximately 20 minutes, until firm to touch and light brown
10. Remove from oven, but leave oven on
11. Let cool for 15 minutes, then transfer to a cutting board
12. Using a serrated knife, cut diagonally into 1/2-inch slices

13. Place slices in oven, for 15 minutes
14. Remove, turn slices over, then bake for another 15 minutes, until dry and golden

You can store these biscotti in an airtight container, wrapped with wax paper, for up to 2 weeks



# Pies and Tarts

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## Butter Tarts (Laura's Recipe)

### Ingredients

- 18 to 24 store-bought tart shells
- 1 1/2 cups brown sugar
- 2 eggs
- 1 1/2 cups coconut
- 1/2 cup walnuts
- 3 tablespoons butter
- 6 tablespoons milk
- 1 teaspoon vanilla
- 1 pinch of salt

### Directions

1. Preheat oven to 400°F
2. Place tart shells, still frozen and in foil, on a baking sheet with sides
3. Mix all ingredients together
4. Pour mixture into tart shells, 3/4 full
5. Bake on lowest rack at 400°F for 10 to 12 minutes
  - **Tip:** If you have a hard time removing the tarts from the foil, use a sharp knife and carefully lift them out

## Butter Tarts (YWCA Recipe)

**Yield:** 18 to 24 tarts

### Ingredients

- 18 to 24 store-bought tart shells
- 1/2 cup butter
- 1 cup brown sugar
- 1 cup corn syrup
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 2 lightly beaten eggs

### Directions

1. Preheat oven to 400°F
2. Place tart shells, still frozen and in foil, on a baking sheet with sides
3. Combine butter, sugar, corn syrup, and salt in a saucepan over low heat, until butter melts
4. Remove from heat, add vanilla and eggs
5. Carefully pour mixture into tart shells, 3/4 full
6. Bake on lowest rack at 400°F for 10 to 12 minutes



## Coconut Tarts

### Ingredients

- 1/2 cup soft butter
- 1/2 cup white sugar
- 2 eggs
- 1 cup coconut
- Raspberry jam
- Tart shells

### Directions

1. Preheat oven to 350°F
2. Mix butter, sugar, eggs, and coconut
3. Put 1/2 teaspoon jam in each tart shell; add the mixture until the tart is 3/4 full
4. Bake at 350°F for 15 to 20 minutes

## Pie Crust

*This recipe usually makes 2 single crusts. Better still, buy the Pillsbury brand frozen pie shells*

### Ingredients

- 5 cups flour
- 2 cups cubed shortening
- 1 tablespoon sugar
- 1 pinch of salt
- 1 beaten egg
- 1 teaspoon baking soda
- 1 tablespoon vinegar

### Directions

1. In a large bowl, mix the flour, shortening, sugar, and salt
2. In a medium measuring cup (2 cups or more), mix the beaten egg, baking soda, vinegar, then add enough cold water to make 1 cup
3. Add the wet ingredients to the flour mixture and mix
4. Roll the mixture onto a floured board

## Graham Wafer Pie

*Richard and Jenna's favourite*

### Ingredients - Crust

- 1 ¼ cups finely crushed Graham crackers
- 1/4 cup melted butter
- 1/4 cup sugar

### Ingredients - Filling

- 2 cups milk
- 3 egg yolks
- 3 egg whites or whipped cream (or Cool Whip)\*
- 5 to 8 tablespoons granulated sugar
- 2 ½ tablespoons cornstarch
- 1 pinch of salt

### Directions - Crust

1. Preheat oven to 350°F
2. Mix all crust ingredients thoroughly
3. Set aside 1/4 cup of this mixture for later
4. Press the remaining mixture into a 9-inch pie plate
5. Bake at 350°F for 8 to 10 minutes or until lightly browned
6. Remove from oven and set aside, but leave oven on

### Directions - Filling

1. Mix the milk, egg yolks, 5 tablespoons of sugar, cornstarch, and salt
2. Cook in double boiler until mixture begins to thicken, stirring constantly, to prevent lumps

## Final Directions

1. Pour filling over crust
2. On top of the pie, spread either:
  - Whipped cream or Cool Whip
  - Egg whites\*:
    - a. Beat the egg whites until stiff
    - b. Beat in 3 tablespoons of sugar
    - c. Spread over filling
3. Sprinkle the top with the quarter cup of mixture that was set aside earlier
4. Bake at 350°F for 15 minutes until light brown

\* *I no longer use the egg white mixture. Tastes much better with whipped cream, Cool Whip, etc.*



## Other Desserts

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## Best Ever Creamy Rice Pudding

**Yield:** 4 servings (3/4 cup each)

### Ingredients

- 1 can (385 mL) evaporated milk
- 1 1/3 cups water
- 1/2 cup long-grain rice
- 2 eggs
- 1/3 cup sugar
- 1/4 teaspoon ground cinnamon
- 1/2 cup raisins (optional)
- 1 teaspoon vanilla

### Directions

1. In a medium, heavy saucepan, combine evaporated milk, water, and rice
2. Cook and stir until mixture boils
3. Reduce heat to low, cover, and cook for 40 minutes, stirring frequently
4. In small bowl, beat together eggs, sugar, and cinnamon
5. Stir the bowl's mixture into the hot rice mixture
6. Optional: Add raisins and stir
7. Cook and stir for another 3 minutes or until mixture is thickened
8. Remove from heat and stir in vanilla
9. Serve warm or cool

## Blueberry Supreme

### Ingredients

- 1/2 cup to 1 cup pecans
- 1 1/2 cups flour
- 3/4 cup butter
- White sugar (1 tablespoon and 1/2 cup, separated)
- 1 cup icing sugar
- 8 ounces cream cheese
- 1 large tub Cool Whip
- 2 tablespoons cornstarch
- 1 cup water
- 2 cups blueberries

### Directions

1. Lightly toast pecans in oven (350°F for maximum 3 minutes) then crush
2. Lower oven heat to 325°F
3. Cream together the flour, butter, 1 tablespoon sugar, and half of the pecans
4. Press creamed mixture into a 9 x 13-inch pan
5. Bake at 325°F for 25 minutes
6. Let cool
7. Cream icing sugar and cream cheese, then fold in half of the Cool Whip
8. Spread the creamed mixture onto the cooled base
9. In a medium saucepan, mix cornstarch and 1/2 cup sugar
10. Add water and blueberries
11. Boil until it thickens
12. Pour blueberry mixture over second layer and let cool
13. Top with the other half of the whipped cream and sprinkle with the remaining crushed pecans



## Bread Pudding with Vanilla Sauce

**Yield:** 4 servings (6-ounces each)

### Ingredients

- Your choice of bread:
  - 4 slices white bread (crusts cut off)
  - 6 croissants
  - 12 small croissants
- 3/4 cup raisins or dried currants
- 1 3/4 cups cream (10% "half and half" to 35% "whipping cream")
- 1 1/2 cups homogenized milk
- 1 teaspoon vanilla extract
- 3 eggs
- 3 egg yolks
- 1/2 cup granulated sugar
- Cinnamon to taste

### Directions

1. Preheat oven to 350°F
2. Roughly tear the bread (or croissants) into pieces, and place pieces in a bowl
3. Add the raisins (or dried currants) and toss; set aside
4. Combine cream, milk, and vanilla in a saucepan and heat, stirring often
5. Remove from heat just before the mixture boils
6. In a separate heat-proof bowl, mix the eggs, egg yolks, and sugar
7. Add a bit of the milk mixture to the egg mixture, then pour all of the egg mixture into the saucepan
8. Mix thoroughly, over medium heat, until it becomes slightly thickened, to create a custard
  - **Tip:** Do not overcook, otherwise the eggs will curdle

9. Using a sieve, strain the custard over the bread mixture
  - **Tip:** The bread should be entirely submerged by the custard
10. Let stand approximately 5 to 15 minutes
11. Grease the bottom and sides of small bake-proof dish with soft butter
12. Pour the mixture into a the dish
13. Top with a sprinkle of sugar and cinnamon
14. Bake at 350°F for 30 to 45 minutes, until an internal temperature reaches 160°F
  - **Tip:** Without a thermometer, check by inserting a knife into the center; if it comes out clean then the pudding is ready
15. Remove from the oven and let cool slightly
16. Serve warm

## Christmas Jell-O

*From Helen Gattoni*

**Note:** This is a 2-day recipe

### Ingredients

- 1 package (3 ounces) green Jell-O powder
- 1 package lemon Jell-O powder
- 1 package red Jell-O powder
- 1 cup (19 ounces) crushed pineapple; do not drain
- 1 package (8 ounces) cream cheese
- 1 envelope Dream Whip

### Directions - First layer

1. Boil water
2. In a bowl, mix green Jell-O, 1 cup boiling water, and crushed pineapple (don't drain)
3. Let set for one day

### Directions - Second layer

1. Boil water
2. In a bowl, mix lemon Jell-O and 1 cup boiling water (set aside)
3. In a second bowl, cream the cream cheese (room temperature) and set aside
4. In a third bowl, mix Dream Whip according to package
5. Blend cream cheese and Dream Whip together
6. Pour the lemon Jell-O and creamed mixture onto first layer (green layer)
7. Let set for one hour

### **Directions - Third layer**

1. Boil water
2. In a bowl, mix red Jell-O and 1 cup boiling water (set aside)
3. Stir in 1 cup of cold water and mix
4. Pour onto second layer

## Jell-O Mould

*From Gloria Kavanaugh*

### Ingredients

- 1 package orange or lemon Jell-O
- 2 cups boiling water (for Jell-O)
- 1 1/2 cups cold water (for Jell-O)
- Juice of 1 lemon
- 1 package (5 ounces) miniature marshmallows
- 3 or 4 finely cut bananas
- 1 can crushed pineapple
- 2 1/2 tablespoons flour
- 1 beaten egg
- 1/2 cup sugar
- 2 teaspoons butter
- 1 cup whipped cream (or Cool Whip)
- 3/4 cup grated mild cheddar cheese

### Directions

1. Drain the crushed pineapple, but set the juice aside for later
2. Make Jell-O and add lemon juice
3. Add marshmallows, bananas, and drained pineapple
4. Put the entire mixture in a 9 x 13-inch glass pan and let sit
5. In a small saucepan, mix flour, egg, sugar, and pineapple juice
6. Cook, stirring often, until thick
7. Add butter, then let cool
8. Fold in whipped cream (or Cool Whip)
9. Spread on set Jell-O
10. Cover with plastic wrap or wax paper, refrigerate for 24 hours
11. Just before serving, sprinkle with cheese

## Jell-O Salad

*From Nori Smania*

### Ingredients

- 2 packages lemon Jell-O
- 2 cups boiling water
- 1/2 cup cold water
- 1 can (20 ounces) crushed pineapple; do not drain
- 1 can (20 ounces) mandarin oranges; do not drain
- Miniature marshmallows (enough to layer a 9 x 13-inch dish)
- Whipping cream (or Cool Whip, or Nutriwhip, or sour cream mixed with icing sugar)
- 1/2 cup to 1 cup crushed nuts (optional)
- 1/2 cup to 1 cup grated cheddar cheese (optional)

### Directions

1. Stir the Jell-O into boiling water until dissolved
2. Add cold water and stir
3. Add pineapple and stir
4. Add mandarin oranges and stir
5. Pour into a 9 x 13-inch glass baking dish
6. Sprinkle with miniature marshmallows until top is covered
7. Cover with whipping cream (or Cool Whip, etc)
8. Optional: Sprinkle with crushed nuts and/or grated cheddar cheese
9. Refrigerate until chilled

## Never Fail Cream Puffs

*For the shell, you can use any cream puff recipe - I never could get them right, so I found this one in a cookbook from out West.*

*They came out fine, however I did try them out again when I made some for Norma with a recipe I have in my good ol' Betty Crocker cookbook and they turned out.*

### Ingredients - Pastry Shell

- 1 cup water
- 1/2 cup butter
- 1 cup flour
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 4 eggs

### Ingredients - Cream Filling (Italian)

- 8 egg yolks
- 1 cup sugar
- 1 cup flour
- 4 cups whole milk
- Zest of 1 lemon

### Directions - Pastry Shell

1. Preheat oven to 425°F
2. In medium saucepan, combine water and butter; bring to boil over medium heat
3. Stir in flour, salt, and baking powder
4. Continue heating, stirring vigorously until the mixture forms a ball and comes off the sides of pan; remove from heat

5. Add eggs, 1 at a time, beating well after each addition (no more than 1 minute), until mixture is smooth and glossy
6. Spoon 10 to 12 mounds of dough onto a greased or parchment-lined baking tray
7. Bake at 425°F for 20 to 25 minutes, until golden brown
8. When cool, split and fill with cream (below)

### **Directions - Cream Filling (Italian)**

1. Beat egg yolks, sugar, and flour; gradually add milk
2. Add zest of 1 lemon
3. Cook on top of double boiler until thick
4. Test the consistency of the filling:
  - a) Dip a wooden spoon into the filling
  - b) Score a line in the centre of the back of the spoon
  - c) If the halves remain separate, you've reached the right consistency
5. Chill the filling
6. Fill the pastry shells (above)



## Stovetop Bread Pudding

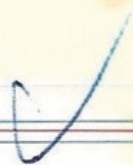
### Ingredients

- 4 slices bread
- 3 eggs
- 2 cups milk
- 1 cup brown sugar
- 1 teaspoon vanilla
- 1 pinch of salt
- 1/4 teaspoon to 1/2 teaspoon nutmeg

### Directions

1. Butter the bread, then remove the crusts and cut into cubes
2. Put the bread in a double boiler (or casserole dish); set aside
3. In a small bowl, beat eggs, milk, brown sugar, vanilla, salt, and nutmeg
4. Pour the mixture over the bread; do not stir
5. Cook:
  - If using a double boiler, cover and cook over boiling water for 1 1/2 hours
  - If using a casserole dish, cover the dish and set it in a pan of water; bake in oven at 325°F for 1 1/2 hours
6. For serving, you can turn it over onto a large bowl and let the Caramel run down the sides

# Ginetti



6 eggs (well beaten)

Add 1 cup sugar (beat well)  
" 1 " melted butter  
" 1-2 tsp. anise (drug store)  
BULK BARN

Sift  $3\frac{1}{2}$  cup flour  
6 tsp. baking powder

Add to egg mixture

Drop on ungreased cookie sheets

Bake at  $350^{\circ}$  8-10 min.

(10 mins.)

Butter icing - add  $\frac{1}{2}$  - 1 tsp.  
anise