



APPLE PANDOWDY

PREHEAT OVEN TO 375°.

In a Pandowdy the pastry dough is baked in one piece on top of the fruit filling; then cut up and mixed into the filling.

10-12 tart apples, sliced
1/2 c. sugar
1/2 c. brown sugar
2 tbsp. margarine

1 tsp. Cinnamon
1/2 tsp. Nutmeg
1/4 tsp. Salt
Pillsbury Pie Crust

In a large bowl, mix: sugar, cinnamon, nutmeg and salt.

Stir in apples, making sure that they are well-coated with mixture.

Spoon into ungreased 2 quart casserole dish. Dot with margarine.

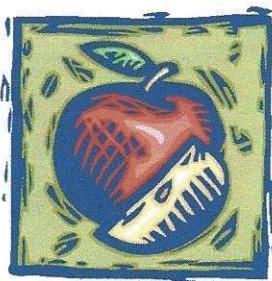
Spread pie crust on top of mixture: fit over the filling, inside the rim of the casserole dish. Cut venting slits in crust.

Bake 30 minutes.

Remove from oven. Cut crust into small pieces with sharp knife. Mix the pieces into the filling.

Bake another 30 minutes.

Serve warm with whipped cream, ice cream or hard sauce.



APPLE PIE BITES

Pre-heat oven to 350°.

1 (1 (lb. Pkg.) white bread dough - thawed
2 tart apples
1 tsp. lemon juice
2 c water

Line standard cookie sheet with no-stick foil.

1/2 c apricot preserves
2 tbsp. cinnamon/sugar mix

Prepare apples and place into a bowl containing the water and lemon juice. Put aside.

Roll out dough into a rectangle: 15 X 8 (approximately)

With a 2 1/2 inch cutter, cut circles out of dough and place them on the prepared cookie sheet.

On each circle: arrange 3 apple slices, in a fan shape.

Heat preserves for 1 minute, in microwave, until liquid: brush prepared rounds with liquid preserves. Sprinkle with cinnamon-sugar.

Bake for 20 minutes or until dough begins to brown.

Apple Pie Cake - Betty Crocker Recipe

Ingredients

1 c flour
1/2 c packed brown sugar
1/4 tsp salt
1/2 c butter, diced
6 apples-peeled,cored,sliced
3 tbl packed brown sugar
1 tsp cinnamon
2 tsp lemon juice
1 box Betty Crocker
SuperMoist yellow cake mix
1 1/3 c water
1/3 c oil
3 eggs

Directions

Pre-heat oven to 350 degrees. Grease and flour a 13X9 baking pan.
In medium bowl: flour, 1/2 c brown sugar and salt. Cut in butter until mixture is crumbly. Set aside.
In another bowl: apples, brown sugar, cinnamon, lemon juice. Set aside.
In large bowl: Beat cake mix, water, oil, and eggs with electric mixer on low X 30 seconds, then on medium X 2 minutes, scraping bowl occasionally.
Pour into prepared baking pan. Spread apple mixture over cake. Sprinkle flour,brown sugar, butter mix evenly over the top of apples.
Bake 30-35 minutes or until toothpick inserted into center,comes out clean.
Cool completely about 30 minutes.



BISQUICK BISCUITS

Preheat oven to 450°

Standard cookie sheet, ungreased

2 c Bisquick
2/3 - 3/4 c water

Mix ingredients, in a medium bowl, with a fork until a smooth dough is formed.

Drop by tablespoonsful onto an ungreased cookie sheet.

Bake approximately 8-10 minutes or until golden on top.



BLUEBERRY CAKE

Preheat oven to 375°

1 c sugar
1/4 c shortening
1 well-beaten egg
1/2 tsp cinnamon
1/2 tsp nutmeg
1/2 c milk

Thoroughly grease 8" round or square pan

1 1/2 c flour
1 1/2 tsp baking POWDER
1/4 tsp salt
1 (12oz) pkg frozen blueberries

In medium bowl: cream shortening and sugar
Add: beaten egg, spices and milk
Add: flour, baking powder and salt

Beat well by hand.

Add: frozen blueberries – batter will be very stiff. Pour into prepared pan and level top as best as possible. Immediately place in pre-heated oven.

Bake for 45 minutes or until skewer, in center of cake, comes out clean.

May be served warm or cold.

Blueberry Cobbler



Prep	Total	Servings
15 MIN	55 MIN	4



Ingredients

- 6 tablespoons butter, melted
- 1 1/4 cups Original Bisquick™ mix
- 1/2 cup sugar
- 2/3 cup milk
- 3 cups fresh blueberries

Steps

- 1 Heat oven to 350°F. Pour melted butter into 8 or 9-inch square baking dish.
- 2 In medium bowl, whisk together Bisquick mix, sugar, and milk; pour over melted butter.
- 3 Sprinkle blueberries evenly over Bisquick batter. Bake 42 to 47 minutes, or until golden brown. Serve warm.



Cinnamon Sugar Pull-Apart Bread

Oct 26, 2016 | 12:21 pm | By [Rachael Pack](#)

Check out the recipe how-to video on The Daily Meal's Video Network

This is a fun twist on the already fun monkey bread. Here, pre-packaged tubed biscuits (like Pillsbury Grands) are gently split in two, individually dipped in butter and cinnamon sugar, then are layered into a loaf pan. When finished, the bread is drizzled with an awesomely easy-to-make glaze made with just powdered sugar, vanilla extract, and milk.

Best of all, this buttery and sweet dessert bread is perfect for sharing... but only if you chose to.

[Click here for the How-To Video.](#)

Servings	Calories Per Serving
6	556

Ingredients

- 3/4 Cups sugar
- 2 packages tubed biscuits *-pink-*
- 1 Cup confectioners' sugar
- 1 Teaspoon vanilla extract
- 2 generous Tablespoons cinnamon
- 3/4 Cups butter, melted
- 3 Tablespoons milk

Directions

Pre-heat oven to 350 degrees.

Mix sugar and cinnamon together in a bowl; set aside.

Pop open the biscuits and gently separate each biscuit into two pieces. Then, dip each round into butter, then the cinnamon sugar mixture, and then place into the pan. Repeat with remaining biscuits, and layer them vertically and slightly offset as you place them into the loaf pan ensuring that you are filling both the width and length of the pan with seasoned biscuit pieces. [See the video here for instructions.](#)

Bake in a 350 degree oven for 40-50 minutes until fully baked.

While the bread is cooking, prepare the glaze.

In a bowl place the confectioners' sugar, vanilla, and milk and whisk until smooth. If too thin, add more sugar. Inversely if the glaze is too thick, simply add a little more liquid.

Remove bread from the oven and let cool. When ready to serve, you can reheat slightly then removed the bread from the pan before drizzling it with the glaze.

Corn Pudding (St Hubert)

Ingredients Directions

1 can cream corn
2 eggs-beaten slightly
1 c sugar
salt-to taste
2 heaping tbl cornstarch
1 c milk
3 tbl butter/margarine-sliced

Preheat oven to 350 degrees.
Mix all ingredients together and bake for 1 hour
or until custard is set in the middle.

DBL Recipe

2 can Creamed Corn
4 eggs - slightly beaten
2 c Sugar
4 heaping TBL Cornstarch
2 c Milk
6 TBL Butter - sliced/cubed

BAKE FOR: 1 $\frac{1}{2}$ Hrs - 2 Hrs
UNTIL SET IN MIDDLE



EASY OATMEAL COOKIES

Printed from COOKS.COM

1 c. sugar
1 c. butter
1 c. flour
2 c. Quick Oats
1 tsp. baking soda (sifted with flour)

Preheat oven to 350°F.

Mix with hands -- form small balls and flatten on ungreased pan.

Bake for 8-12 minutes (depends on size of cookies made).

Variations: add 1 tsp. vanilla, applesauce, mashed bananas, cinnamon, raisins, cranberries, chopped nuts, etc. Agave syrup or honey can be substituted for sugar, if desired.



ENGLISH MUFFIN BREAD

Preheat oven to 400°

Thoroughly grease 2 loaf pans

In a large bowl: 3 cups bread flour
2 pkg. active dry yeast
1 tbsp. sugar
2 tsp. salt
1/4 tsp. baking soda

In a medium pan: 2 c. milk

1/2 c. water

HEAT TO HOT - NOT BOILING.

Add milk mixture to flour mixture.

Add another 3 cups of bread flour. Stir well. Batter will be stiff.

Put into 2 loaf pans. Cover with plastic wrap and let rise in a warm place for 60 minutes.

Bake for 25 minutes or until golden brown.

Remove from pans and cool completely on wire rack.

This bread tastes best when toasted.

Flourless Peanut Butter Cookies

Ingredients

1 c peanut butter (xtra
crunchy is best)
1 c Splenda
1 large egg
1 tsp vanilla
sea salt

Directions

Mix first 4 ingredients until well-blended.
Shape a tsp of mixture into a ball. Place on
cookie sheet and flatten with fork. Ball should
be about 1 inch. Sprinkle sea salt over cookies.
Bake at 350 degrees for 10 minutes. Cool on
wire rack.

Garlic/Parmesan Pull Apart Bread

Bundt pan

350-degree oven

Ingredients:

1 can of refrigerator biscuits

½ stick of butter

3 cloves garlic, minced

½ c. minced parmesan

1 tsp. Italian seasoning

Directions:

- 1) Preheat oven. Put cold butter in pan and place into heated oven.
- 2) As it melts, cut biscuits into quarters and toss in bowl with garlic, seasoning and cheese
- 3) When butter is melted, add biscuit mixture to pan. Sprinkle with leftover cheese and garlic. Bake 20-22 minutes, until golden brown. Cool. Turn out onto a dish and serve.



JUST CAKE
Marggie's recipe

Preheat oven to 350°

Grease and flour a bundt cake pan

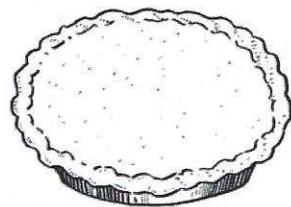
3 c regular flour
2 c sugar
1 tsp baking soda
1 tsp salt
1 tsp cinnamon
1 ½ vegetable oil
3 eggs
1 can (8oz) crushed pineapple
2 medium or 3 small bananas
1c pecans, chopped

Mix first 7 ingredients by hand in a large bowl.

Add undrained pineapple; then add chopped bananas and pecans.

Bake for 1hour and 5 minutes or until skewer comes out clean.

Let cool before cutting.



MOM'S APPLE PIE

Pre-heat oven to 425°

9-10 inch pie plate

8-12 apples

1-2 tsp lemon juice

2/3 c sugar

Pillsbury pie crust

water

1/8 tsp salt

½ tsp cinnamon

1/4 tsp nutmeg

1 tbs flour

1 tbs margarine

Prepare pie plate as directed on package of crusts.

In a large bowl: combine juice, sugar, salt and spices.

Prepare apples and add the spice mixture. Coat the apples well and pour into prepared pie plate. Dot with small pieces of the margarine.

With fingers, slightly wet the edges of the bottom crust with water (this will make the top crust stick to it). Gently place the top crust over the apple mix, trying not to tear it. Press the edges together with a fork. Remove excess with a sharp knife. (Save this excess to make cinnamon roll-ups. See recipe in book.) Using a fork, make a design in the top (or just make slashes) for venting.

Bake 40 minutes or until golden brown. Cool on a wire rack or serve warm.

This pie always spills over in the oven!! Expect yours to!



MOM'S PUMPKIN BREAD

Preheat oven to 350°

Use small (16 oz.) can or large (20 oz.) can. Directions for each:

SMALL CAN

2 cups
3 cups
1 tsp.
2 tsp.
1 tsp.
2 tsp.
4
1 cup
2/3 cups
3 cups

INGREDIENTS

pumpkin
sugar
Nutmeg
Cinnamon
Salt
Baking soda
eggs (lg., ex-lg.)
vegetable oil
water
flour (regular)

LARGE CAN

3 cups
4 cups
1 tsp.
3 tsp.
2 1/4 tsp.
3 tsp.
6
1 1/2 cups
1 cup
5 1/4 cups

In a LARGE bowl, (using a wire whisk), mix the ingredients - one at a time - in the order given.
Pour into prepared loaf pans.

Bake for 1 hour 15 minutes - until skewer inserted in center of loaf comes out clean.

Cool completely before removing from pans. Enjoy!

This recipe is from a greeting card received c. 1973!

Preheat oven to 350°

Grease cookie sheets

1 3/4 c flour
1/2 tsp. baking powder
1/2 - 1 c peanut butter or Almond 2c.
1/2 c shortening
2 eggs, well beaten
1 tsp. vanilla
1/2 tsp. salt
1 c. sugar

Cream shortening and peanut butter; adding sugar slowly until light.
Add eggs, vanilla and beat. Mix flour, baking powder and salt. Add to the wet ingredients.

Chill until firm.

Form into balls and place on cookie sheets. Flatten each ball with a fork which has been dipped in flour.

Bake for 10 - 12 minutes. Remove from cookie sheets immediately.



PILLOW BREAD

Pre-heat oven to 350°.

Thoroughly grease a Bundt-cake pan.

4 pkgs Pillsbury Buttermilk biscuits
1 $\frac{1}{4}$ cups sugar
4 tsp cinnamon
1 sticks butter

In a small bowl: sugar
cinnamon

Cut each biscuit into 4 pieces.

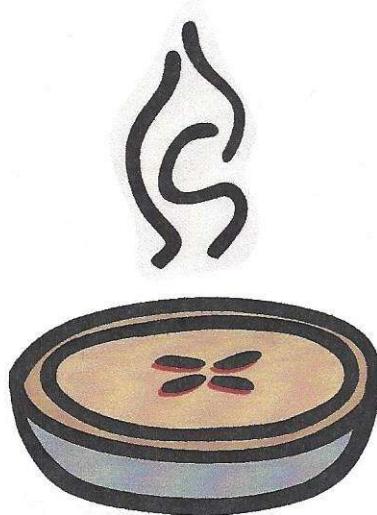
Roll each piece in the cinnamon mixture.

Place each piece into prepared pan, layering them until all packages are used.

Melt butter and combine with the leftover cinnamon mixture.

Pour this over the top of the layers.

Bake for 45 minutes.



PUMPKIN PIE

Heat oven to 425⁰

2 c pumpkin (16oz. can)

1 c sugar

1 can evaporated milk (Carnation brand)

1 large egg

2 pie crusts

2) 9 -10 inch pie plates

½ tsp. salt

1 tsp. cinnamon

½ tsp. ground ginger

1/4 tsp. nutmeg

Line each pie plate with a pie crust. Nicely shape the edge. Put aside.

Combine all ingredients in a fairly large bowl. Mix well, until smooth.

Pour into prepared pie crust. No top crust is used.

Bake for 15 minutes @ 425⁰

Turn oven down to 350⁰ and continue baking for 50 minutes or until a knife inserted into the center of pie comes out clean.

Cool completely before serving.



PUMPKIN PIES (Using large can of pumpkin)

HEAT OVEN TO 425°

⁴⁾ **8 or 9 inch pie plates**

1 Large can pumpkin (32oz)
1 ½ c granulated sugar
2 c EVAPORATED milk
2 large eggs, beaten

1 tsp salt
2 tsp cinnamon
1 tsp ginger
½ tsp nutmeg

COMBINE ALL INGREDIENTS IN A LARGE BOWL. MIX WELL, UNTIL SMOOTH.

POUR INTO PREPARED PIE CRUST. NO TOP CRUST IS NEEDED.

BAKE FOR 15 MINUTES @ 425°.

TURN OVEN DOWN TO 350° AND CONTINUE BAKING FOR 35 MINUTES OR UNTIL A KNIFE INSERTED INTO THE CENTER OF EACH PIE COMES OUT CLEAN.

COOL COMPLETELY BEFORE SERVING.

IN P2



THE "SINKER" COFFEE-CAKE

Created by Shirley

Preheat oven to 350°

Grease and flour an 8" square or 9" round pan.
(Use 13" X 9" pan if doubling the recipe.)

1½ c. Bisquick

½ c. milk

½ c. sugar

2 tbsp. shortening

1 egg

1 tsp. vanilla

Streusel Topping

In a small bowl: 1/3 c. Bisquick
1 tsp. cinnamon

1/3 c. brown sugar (light or dark)
2 tbs. margarine

Mix until crumbly. Refrigerate until needed.

In a large bowl: Bisquick, milk, sugar, shortening, egg, vanilla.

Beat (with electric mixer) on low speed for 30 seconds; then on medium for 4 minutes.

Pour into prepared pan.

Sprinkle Streusel Topping over top of batter. Using a fork gently swirl topping into batter.

Bake 30 - 35minutes until cake springs back when touched.

Serve warm or cool.

SUGAR COOKIE BARS

350 oven

13 x 9 non-stick jelly roll pan

Ingredients:

¾ c. butter @ room temperature

1 c. sugar

½ c. light brown sugar

2 eggs

1 tsp. vanilla

2 c. flour

1 tsp. baking powder

½ tsp. baking soda

½ tsp. salt

Directions:

1. With electric mixer: cream butter and sugars in a large bowl
2. On high speed: add eggs and vanilla; beat until light and fluffy
3. On low speed: add flour $\frac{1}{2}$ c. at a time. After all flour has been mixed; add remaining ingredients. Scrape down bowl and give dough one last good mix.
4. Scrape dough onto baking pan – covering bottom of pan
5. Bake for 15 minutes or until dough has risen slightly and is golden brown. Let cool. Frost. Cut into bars. Remove from pan and place bars on serving plate.

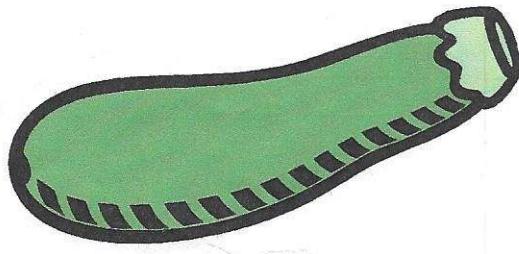
White Casserole Bread

Ingredients

1 c milk - scalded
3 tbl sugar
1 tbl salt
1 1/2 tbl shortening
2 pkgs Active Dry Yeast
1 c water-barely warm
4 1/2 c flour

Directions

Preheat oven to 375°. In a medium saucepan scald 1 cup of milk. Stir in 3 Tbsp sugar, 1 Tbsp salt, 1 1/2 Tbsp shortening. Cool mixture to luke-warm. In a large bowl add 2 pkgs of dry yeast to water; stir until yeast is dissolved. Add the luke-warm mixture to the yeast mixture, add in 4 1/2 cups of flour and stir until well blended. Cover bowl with plastic wrap and let rise in a warm place for 45 minutes. Stir batter down and pour into lightly greased pans or a 3 1/2 qt casserole dish. Cover with plastic wrap and let rise again for 45 minutes. Bake for 30 to 40 minutes or until golden brown. Remove from pan and let cool thoroughly before cutting..



ZUCCHINI BREAD

Preheat oven to 325°

Grease and flour 2 loaf pans

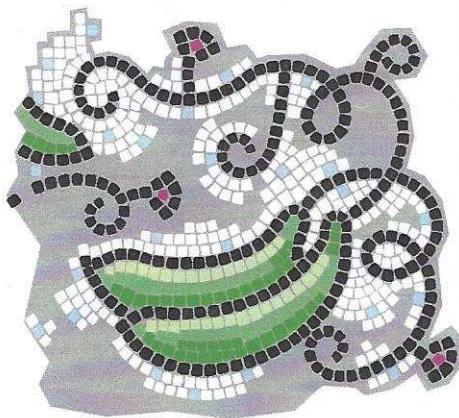
2 eggs, beaten
1 cup of oil
2 ½ c brown sugar
2 c raw, shredded zucchini
2 tsp vanilla
3 c flour
1 tsp salt
 $\frac{1}{4}$ tsp baking powder
1 tsp baking soda
 $\frac{1}{2}$ c chopped nuts (optional)
1 Tsp Cinnamon
1 Tsp nutmeg

Mix lightly: eggs, oil, brown sugar, zucchini and vanilla.

Add: flour, salt, baking powder, baking soda, cinnamon and nuts.

Pour into prepared pans.

Bake for 1 hour or until skewer, poked into center of each loaf, comes out clean.



ZUCCHINI BREAD

Leni's recipe

Preheat oven to 350°

Thoroughly grease and flour 2 loaf pans

3 eggs, beaten
2 c sugar
 $\frac{1}{2}$ c oil (not olive oil)
2 tsp vanilla
1 tsp salt
3 tsp cinnamon

$\frac{1}{2}$ tsp baking powder
1 tsp baking soda
2 c shredded zucchini
1 c applesauce
3 c regular flour
1 c walnuts, chopped (optional)

Add all ingredients in the order given.

Stir gently after zucchini is added.

Pour into prepared loaf pans.

Bake for 1 hour or until skewer, poked into center of loaf, comes out clean.



PUMPKIN PIE

Heat oven to 425°

2 c pumpkin (16oz. can)

1 c sugar

1 can evaporated milk (Carnation brand)

1 large egg

2 pie crusts

2) 9 -10 inch pie plates

1/2 tsp. salt

1 tsp. cinnamon

1/2 tsp. ground ginger

1/4 tsp. nutmeg

Line each pie plate with a pie crust. Nicely shape the edge. Put aside.

Combine all ingredients in a fairly large bowl. Mix well, until smooth.

Pour into prepared pie crust. No top crust is used.

Bake for 15 minutes @ 425°

Turn oven down to 350° and continue baking for 50 minutes or until a knife inserted into the center of pie comes out clean.

Cool completely before serving.