

## in season

### PEAR DUTCH BABY ▶

Serve this giant, soufflélike pancake immediately.

- 4 Bartlett or Bosc pears, cored and thinly sliced (about 1 pound)
- 1/4 cup packed brown sugar
- 1/4 cup fresh lemon juice
- 1 cup all-purpose flour
- 1 cup 2% reduced-fat milk
- 3 tablespoons granulated sugar
- 1/4 teaspoon salt
- 3 large eggs
- 2 teaspoons butter or stick margarine
- 1 tablespoon powdered sugar

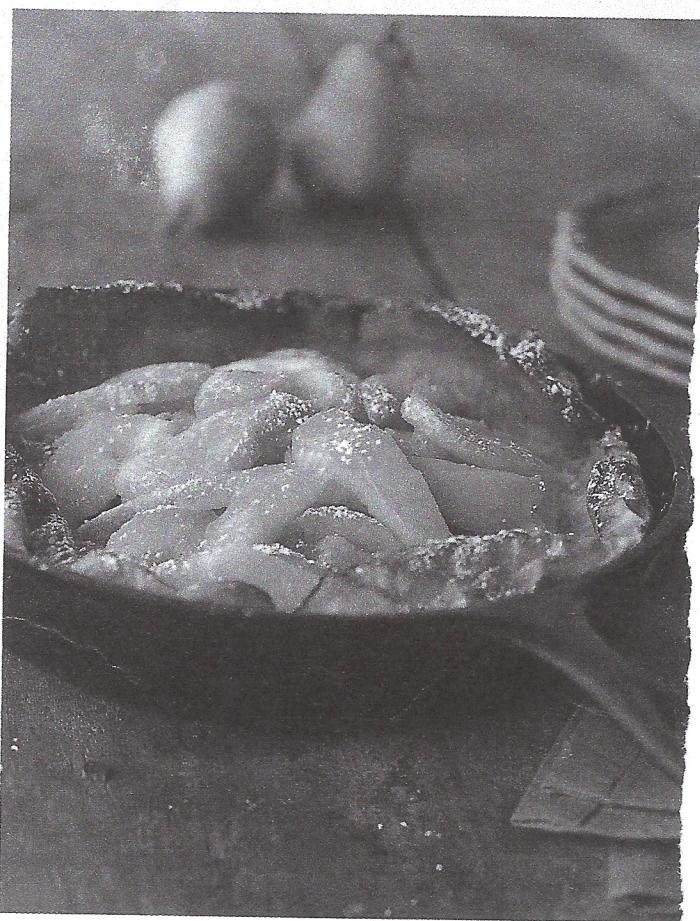
1. Preheat oven to 425°.
2. Combine sliced pears, brown sugar, and lemon juice. Heat a 10-inch cast-iron or heavy ovenproof skillet over medium heat. Add pear mixture; sauté 5 minutes or until pears are golden.

Remove pear mixture from pan, and keep warm.

3. Lightly spoon the flour into a dry measuring cup, and level with a knife. Place the flour in a large bowl. Combine the milk, granulated sugar, salt, and eggs, stirring the mixture well with a whisk. Add the milk mixture to the flour, stirring with a whisk until well-blended.

4. Melt the butter in pan. Pour batter into pan. Bake at 425° for 25 minutes or until puffy and golden. Spoon the pear mixture into center of pancake; sprinkle with powdered sugar. Cut into 6 wedges. Serve immediately. Yield: 6 servings.

CALORIES 253 (18% from fat); FAT 5.1g (sat 2.1g, mono 1.7g, poly 0.6g); PROTEIN 7.1g; CARB 46g; FIBER 2.3g; CHOL 117mg; IRON 1.7mg; SODIUM 168mg; CALC 82mg



### GINGERED PEAR SAUCE

Serve this as you would applesauce—with ham, pork, or by itself.

- 8 cups sliced peeled Anjou, Bartlett, or Bosc pear (about 8 large pears)
- 1 teaspoon grated lemon rind
- 1/4 cup fresh lemon juice
- 1/4 cup sugar
- 2 tablespoons chopped crystallized ginger
- 2 tablespoons brandy or apple juice

1. Combine first 3 ingredients in a bowl; toss well to coat. Place a large nonstick skillet over medium-high heat until hot. Add pear mixture; cook 2 minutes, stirring occasionally. Cover, reduce heat, and simmer 15 minutes. Increase heat to medium-high. Add sugar and crystallized ginger; cook 5 minutes or until the liquid almost evaporates. Remove from heat, and stir in brandy. Yield: 3 cups (serving size: 1/2 cup).

CALORIES 182 (4% from fat); FAT 0.9g (sat 0g, mono 0.2g, poly 0.2g); PROTEIN 0.9g; CARB 44.1g; FIBER 3.5g; CHOL 0mg; IRON 0.9mg; SODIUM 1mg; CALC 30mg

Melissa Ewey is Cooking Light's Associate Editor. Linda West Eckhardt is the author of Entertaining 101 (Doubleday) and Pears (Chronicle, 1996).

**KUHN RIKON**  
DUROMATIC® PRESSURE COOKERS  
*For Cooks Who Know*

**KUHN RIKON**  
SWITZERLAND

FOR STORES IN YOUR AREA CALL 1-800-662-5882 OR VISIT OUR WEB SITE AT [WWW.KUHNRIKON.COM](http://WWW.KUHNRIKON.COM)

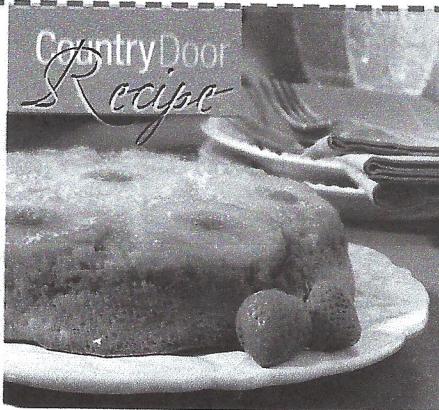
## Pineapple Upside-Down Cake

3 T butter  
1 C brown sugar  
1 can (15 oz.) sliced pineapple, drained

Melt butter in a large iron skillet.

Q Spread brown sugar over butter, then lay pineapple slices - close together - over the sugar.

1/2 C butter	1 C white sugar
2 C flour	2 tsp. baking powder



2 eggs	1/2 C milk	1 tsp. vanilla
--------	------------	----------------

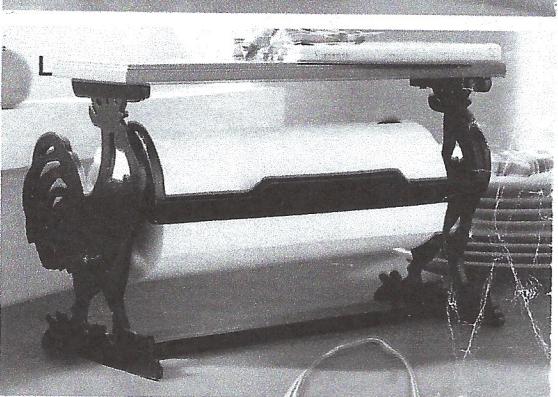
- Q Cream together butter and sugar.
- Q Separate eggs and beat yolks and whites separately. Add yolks to the sugar mixture.
- Q Stir together flour and baking powder until it's combined - or sift.
- Q Alternately add milk and dry ingredients to the egg yolk/sugar/butter mixture.
- Q Add vanilla and fold in egg whites.

Q Pour over pineapple slices in the skillet.

Q Bake at 350 degrees about 30 minutes.

Q Loosen around edges and turn out onto a large plate so fruit side will be up.

Q Serve with whipped cream.



### K-L. Rooster Kitchen Accessories

Countertop gear to crow about! Cookbook holder [9 3/4" w x 9" h x 5" d] has two fabric cords with cast iron weights to hold the pages open. Paper towel holder has a wooden shelf and a wooden roll holder. 15" l x 8 1/2" h x 7 1/2" d. Easy to assemble. Cast iron with a black finish.

#### K. Cookbook Stand

NJ40683 \$29.95 Hyv. wt. (A)‡

#### L. Paper Towel Holder

NJ40684 \$34.95 Hyv. wt. (A)‡

### M. Skillet Baked Candles

American soybean wax candles have all-natural cotton wicks. Choose banana nut loaf or pumpkin spice slice; apple pie round or cinnamon spice square skillet.

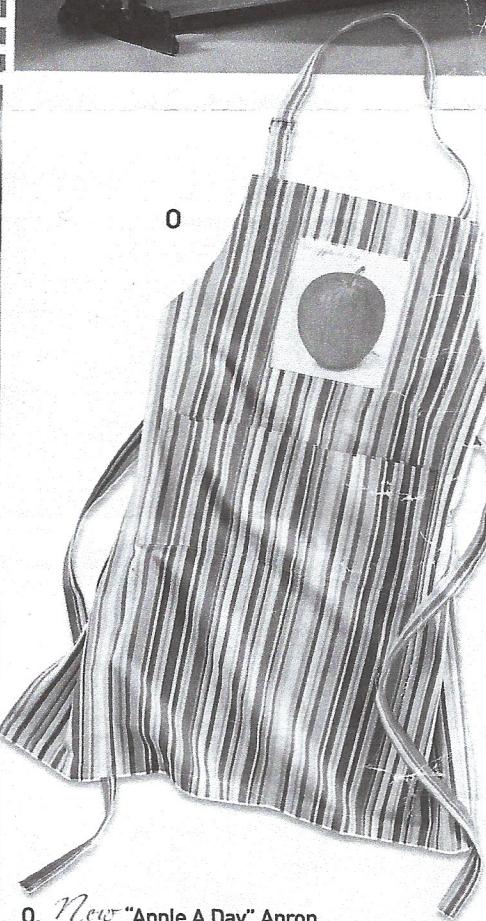
NJ40745 Loaf or Slice Candle \$14.95

NJ50800 Round or Square Skillet Candle \$19.95

### N. Kitchen Tools

The most useful kitchen tools around are together in one crock. Includes stainless steel tools for use with metal or glass cookware, and bamboo and nylon tools for use with nonstick cookware. Hand wash. 7" high ceramic tub is dishwasher safe.

NJ50026 20-Piece Set \$39.95



### O. New "Apple A Day" Apron

Every good cook should have the proper attire - like a proper apron. Has 2 pockets, side ties and adjustable neck band with "D" rings. Cotton; machine wash. Imported. One size fits most

NJ41834 \$19.95

country

**MAKE Chex Party Mix & Make Your 4th of July!**

WELCOME [SIGN IN](#)

**L**  
COOKING GARDENING CRAFTS HOLIDAYS DECORATING HOMEKEEPING

[return to homepage](#) [SUBSCRIPTIONS](#) [TELEVISION](#) [RECIPE FINDER](#)  
[Sign up for our free newsletter](#)

**SOUR CHERRY PIE**

Makes 1 nine-inch pie  
*Sour cherries are usually too tart to eat raw, but they make excellent fillings for pie.*

6 tablespoons all-purpose flour, plus more for dusting  
Pâte Brisée  
2 large eggs, beaten  
1 tablespoon milk  
7 cups cherries, pitted  
1 tablespoon freshly squeezed lemon juice  
1 cup sugar  
2 tablespoons unsalted butter, cut into small pieces

- On a lightly floured surface, roll out half the dough to 1/8-inch-thick circle, about 13 inches in diameter. Drape dough over a 9-inch pie pan, and transfer to refrigerator to chill for about 30 minutes.
- Heat oven to 425°. Whisk together beaten egg and milk, and set aside. Combine cherries, lemon juice, sugar, and flour, and pour into chilled bottom crust. Dot with butter. Roll out the remaining dough to the same size and thickness. Brush rim of bottom crust with the remaining beaten egg, place the other piecrust on top, and crimp the edges with a fork or your fingers. Transfer to the refrigerator until firm, about 30 minutes. Brush the crust with egg wash, and bake 20 minutes. Reduce heat to 350°, and bake 30 to 40 minutes more. Let cool before serving.

**Photograph by Victoria Pearson**

*Dad liked*

**MAKE Chex Party Mix & Make Your 4th of July!**

[CLICK HERE FOR NEW MICROWAVE RECIPES](#)

**RECIPES & COOKING**

- [SEARCH RECIPES](#)
- [EASY RECIPES](#)
- [BAKING](#)
- [TOOLS & TECHNIQUES](#)
- [WHAT'S IN SEASON](#)
- [COOKING WITH KIDS](#)
- [GOOD THINGS](#)

**HOLIDAYS & CELEBRATIONS**

- [CHRISTMAS](#)
- [HOLIDAYS 101](#)
- [ENTERTAINING](#)
- [WINE BASICS](#)
- [BIRTHDAYS](#)
- [BABY SHOWERS](#)
- [PLANNERS](#)
- [GOOD THINGS](#)
- [MESSAGE BOARDS](#)

**CRAFTS & PROJECTS**

- [CRAFTS 101](#)
- [CLIP-ART & PRINTABLES](#)
- [HOMEMADE GIFTS](#)
- [NEEDLEWORK](#)
- [HOLIDAY CRAFTS](#)
- [CRAFTING WITH KIDS](#)
- [SCRAPBOOKING](#)
- [GOOD THINGS](#)

**HOME & ORGANIZING**

- [DECORATING 101](#)
- [ORGANIZING](#)
- [CLEANING](#)
- [DO-IT-YOURSELF](#)
- [PAINTING](#)
- [COLLECTING](#)
- [GOOD THINGS](#)
- [MESSAGE BOARDS](#)

**GARDENING**

- [GARDENING 101](#)
- [PLANT Encyclopedia](#)
- [GARDEN THEMES](#)
- [FLOWERS](#)
- [ROSES](#)
- [INDOOR GARDENING](#)
- [GOOD THINGS](#)
- [MESSAGE BOARDS](#)

**WEDDINGS**

- [WEDDINGS 101](#)
- [GOWN GALLERY](#)
- [FLOWERS](#)
- [CAKES](#)
- [BRIDE & GROOM](#)
- [ATTENDANTS](#)
- [GOOD THINGS](#)
- [MESSAGE BOARDS](#)

**KIDS**

- [CRAFTS](#)
- [PARTIES](#)
- [FOOD](#)
- [GOOD THINGS](#)
- [KIDS' ROOMS](#)
- [FOR BABY](#)
- [MESSAGE BOARDS](#)

**Make Chex Party Mix In Your Microwave for 4th of July! Get the recipe at <http://www.chex.com>**

# 365 Days

## Our Noodle

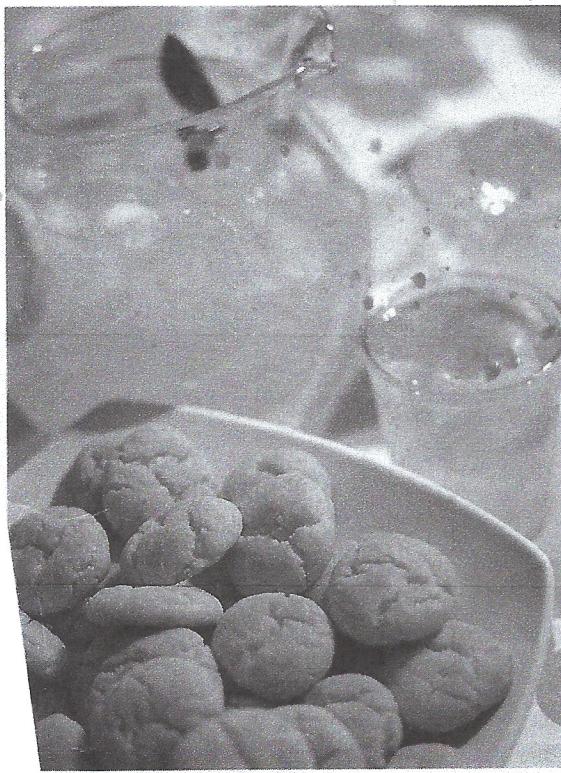
*A William Tell-style relay*

The object of the game is to fill your team's bottle with water — and have fun in the process.

**Targets** For each team, stick a 3-inch square of colored tape to an empty plastic 2-liter bottle. Use a craft knife or sharp scissors to cut a 2-inch hole in the center of the square, making sure the holes are at the same height on both bottles. Tie a length of elastic string around each bottle as shown, securing the ends with clear packing tape. The ends of the string should hang down about 2 feet on each side.

**Ready** Mark a starting line and, 20 feet away, a shooting line. Divide the players into two teams. Have one member of each team put on a pair of goggles, tie a bottle atop his or her head (note: once the bottles begin to fill, players should hold them in place), and take a seat on the ground 5 or so feet beyond the shooting line while the remaining players gather at the starting line. Set a large bucket of water at the starting line and fill up a squirt gun for each team.

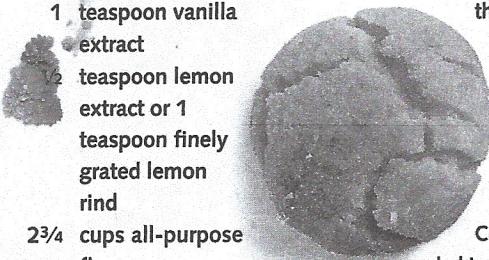
**Play the game** At go, one player from each team races to the shooting line with a squirt gun and takes aim at his team's bottle. He shoots until the squirter needs refilling, then returns to the starting line and hands it off to the next player to fill and use. The team whose bottle holds the most water after one round wins the match.



## Lemonade Cookies

Baked with lemonade mix, these sweet and citrusy cookies make a tempting summertime snack — and a hot-selling addition to any lemonade stand.

- 2 sticks butter, softened
- 3/4 cup sugar
- 1 1/4 cups powdered sweetened lemonade mix, divided
- 1 egg
- 1 teaspoon vanilla extract
- 1/2 teaspoon lemon extract or 1 teaspoon finely grated lemon rind
- 2 3/4 cups all-purpose flour
- 1 teaspoon baking soda



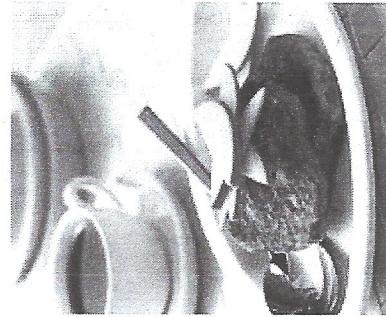
Heat the oven to 350°. In a large bowl, cream the butter, sugar, and 3/4 cup of the lemonade mix until fluffy. Beat in the egg, vanilla extract, and lemon extract or grated lemon rind.

In a separate bowl, stir together the flour and baking soda. Add the dry ingredients to the batter, beating until thoroughly combined.

Place the remaining 1/2 cup of lemonade mix in a shallow dish. Form the dough into 1-inch balls and roll them in the lemonade mix, then place them 2 inches apart on a well-greased cookie sheet. Bake the cookies until the edges just begin to brown, about 10 to 12 minutes. Cool for 2 minutes on the baking sheet before removing to a rack. Makes about 5 dozen cookies.



## Recipes Apple Fritters



Was | 6 POINTS

Now | 4 POINTS

Servings | 4

Preparation Time | 12 min

Cooking Time | 6 min

Level of Difficulty | Easy

**desserts** | These aren't fritters in the true sense of the word but they're equally delicious. Light and moist, they're terrific for breakfast.

### Ingredients

- 1/2 cup all-purpose flour
- 2 Tbsp sugar
- 1/8 tsp table salt
- 1/2 cup fat-free egg substitute
- 1/4 cup fat-free skim milk
- 1 tsp vanilla extract
- 2 large apple(s), peeled, cored and coarsely grated (McIntosh or Granny Smith recommended)
- 1 Tbsp reduced-calorie margarine
- 1 Tbsp powdered sugar

### Instructions

1. In a large bowl, combine flour, granulated sugar and salt; mix well. Whisk in egg substitute, milk and extract; stir in apples.
2. Melt margarine in a large nonstick skillet over medium-high heat. Drop apple mixture into pan, making 8 even fritters. Cook until golden brown, about 2 to 3 minutes per side.
3. Sift powdered sugar over top of fritters just before serving. Yields 2 fritters per serving.

FAMILY TREE

## Father's Day and Mulberry Pie

by DICK HULL

It is great when two events - Father's Day (June 15) and mulberry-picking time - coincide.

As a kid on a farm in Manchester, I can remember my mom, Beatrice Hull, telling us that if we picked a gallon bucket of mulberries she would make a pie for dinner. It didn't take long for my brothers and me to get a ladder and a bucket and climb up into the old mulberry tree behind the barn. We always "got the necessary amount of berries" for a pie, but in the process we got stained purple and ate more than we picked. Mom's pies were always great!

So it wasn't much of a surprise to my wife Darlene and me, when we challenged our grandkids to pick enough for a pie, that they ended up the same way. Some things never change.

On the other hand, our grandkids have added a new twist: picking mulberries barefooted. The ground is always covered with overripe mulberries. I don't know whose idea it was to do the mulberry "Indian war dance," but it was much more popular with the boys.

But the pie was no surprise. It was great. We have my mom's special recipe, which we are happy to share. All had fun. Can't wait to do it again this year.

P.S. It only took about a week to get the stains off the kids.

*The Hull family has lived in Carroll County for nine generations. Dick and Darlene Hull now live in Manchester in a home about five miles from the farm that Dick grew up on - the one where the mulberry tree he writes about stands to this day. Dick's first cousin, Jay Hull, lives in the original farmhouse. Dick and Darlene are retired from Carroll Land Services in Westminster. They have four children and 12 grandchildren.*

### Beatrice Hull's Recipe for Mulberry Pie

#### 9-INCH PIE:

3/4 cup sugar  
1/3 cup flour  
1/2 tsp. cinnamon  
4 cups fresh Mulberries  
1 tbsp. butter  
1 tbsp. vinegar

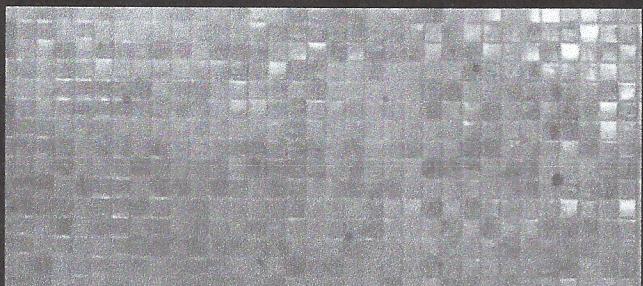
#### 8-INCH PIE:

2/3 cup sugar  
1/4 cup flour  
1/2 tsp. cinnamon  
3 cups fresh Mulberries  
1 tbsp. butter  
3/4 tbsp. vinegar

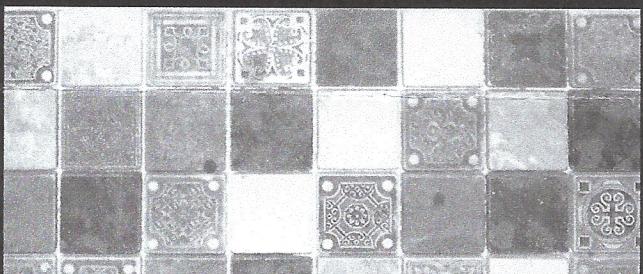
Select ripe, juicy berries. Wash mulberries, drain well. Sprinkle vinegar over berries. Heat oven to 425°. Mix sugar, flour and cinnamon. Mix lightly through mulberries. Pour into pastry-lined pie pan. Dot with butter. Cover with top crust, which has slits cut in it. Seal and flute. Cover edge with 1 1/2" strip of aluminum foil to prevent excessive browning. Bake 35 to 45 minutes or until crust is nicely browned and juice begins to bubble through slits in crust. Serve slightly warm.



Skylar Hull, Logan Hull,  
Chase Alder



**Handcrafted Tile  
Glass \* Mosaics \* Stone \* Metal  
Hardwood \* Cork \* Bamboo  
Carpet \* Vinyl \* Décor Rugs**



**MYERS FLOORS & INTERIORS<sup>SM</sup>**

*Making Rooms Beautiful Since 1967.*

6185 Baltimore Pike Littlestown, PA  
(717) 359-5460 [www.myersfloors.net](http://www.myersfloors.net)

Showroom Hours: Mon - Wed, Sat: 10 - 5  
Thurs - Fri: 10 - 8. Or by appointment.

# Madeleines

I like this  
recipe

When I was young I would go with my mother to pâtisseries where they sold freshly baked madeleines from big glass jars.

Makes 20

Preparation time: 20 minutes

Cooking time: 10 minutes

6½ tbsp unsalted butter, plus 2 tbsp melted unsalted butter for greasing  
¾ cup all-purpose flour, plus extra for dusting  
2 tsp clear honey  
6 tbsp confectioners' sugar, plus extra for dusting  
1 tsp baking powder  
2 eggs  
1 tsp orange-blossom water

Preheat the oven to 350°F. Prepare a 20-mold madeleine by brushing with the melted butter. Get in there and make sure you reach all the ridges. Dust with flour and invert the pan, tapping out any excess flour.

Melt the butter and the honey together in a small saucepan, and allow to cool. Sift the flour, confectioners' sugar, and baking powder together into a large bowl. Stir in the cooled butter and honey batter. Add the eggs and stir in, taking care not to over-mix. Fold in the orange-blossom water.

Spoon the batter into the molds, filling each mold two-thirds to three-quarters full. Bake the madeleines in the preheated oven for about 10 minutes or until risen and golden. Allow to cool for several minutes before turning out onto a wire rack and allowing to become completely cold.

## Alternatives

Lemon: use the finely grated zest of 1 large lemon to replace the orange-blossom water.

Lemon thyme: strip the leaves off a few lemon thyme sprigs (the leaves are so small, they can be used whole) and add to the batter after the butter. This will give a lovely fresh flavor.

Lime and honey: replace 2 tablespoons of the sugar with some extra honey and add the finely grated zest of 1 lime to the batter.

Pistachio: replace 2 tablespoons of the sugar with 2 tablespoons pistachio paste. Sprinkle some peeled chopped pistachios on top of the madeleines before putting in the oven.

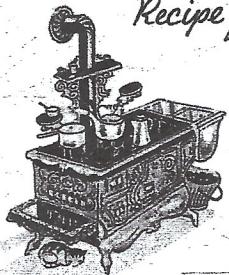
Chocolate: you can dip your baked madeleines in melted bittersweet chocolate too!

Tip

The old-fashioned metal pans give a better result than silicone ones when making madeleines.

(Christmas)  
Grandma's  
Gingerbread Recipe

Here's what's cookin' Cynthia's Gingerbread Serves 6 doz.  
cookies on newsprint  
Recipe from the kitchen of Do slow & low & low & slow  
will clog machine



1 cup butter } 1 c. butter  
 $\frac{1}{2}$  cup shortening  
 $\frac{1}{2}$  cup granulated sugar  
 $\frac{1}{2}$  cup brown sugar  
1 egg  
 $\frac{1}{4}$  cup fl. molasses

$3\frac{1}{2}$  cups sift. all-purp. flour  
2 tsp. baking soda  
2 tsp. cinnamon - 1 tsp. ginger -  $\frac{1}{2}$  tsp. cloves

Thoroughly cream first 6 ingred. Sift tog. -  
flour, soda & spices. Stir into creamed  
mixture. Chill it at least 4-5 hrs. or  
on itty. floured surface roll to  $\frac{1}{4}$  in. thick.

Cut them out. Put on ungreased cookie

sheet. If hunger gets them, put on  
when decorating. Bake at  $375^{\circ}$  for  
 $5\frac{1}{2}$  - 8 mins. Cool on sheet & then

cool some more. If thick & convection  $335^{\circ}$   
~~1 + 3 turns~~  
Home -  $325^{\circ}$  (turn)

Royal or Des. Icing  
10 x ~~1 lb~~ 2 lb bag of Grand Union  
Egg whites 6 oz. (variable)  
Cream of tartar (1/4 t.)

~~convection~~  $325^{\circ}$  2 hr.  
Same  
Beat together till  
Stiff. Keep covered w/  
damp cloth when not in use,

# Miss Beckys

Thanks for the reminder :) Here you go:

## caramel popcorn

- |   |   |
|---|---|
| <input type="checkbox"/> 7 quarts plain popped popcorn        | <input type="checkbox"/> 1 teaspoon salt            |
| <input type="checkbox"/> 2 cups dry roasted peanuts(optional) | <input type="checkbox"/> 1 cup margarine            |
| <input type="checkbox"/> 2 cups brown sugar                   | <input type="checkbox"/> 1/2 teaspoon baking soda   |
| <input type="checkbox"/> 1/2 cup light corn syrup             | <input type="checkbox"/> 1 teaspoon vanilla extract |

### PROMOTIONS



Cataract Surgery Video



3 Report Credit Score  
© 2013 Comcast Cable Commun

### Directions

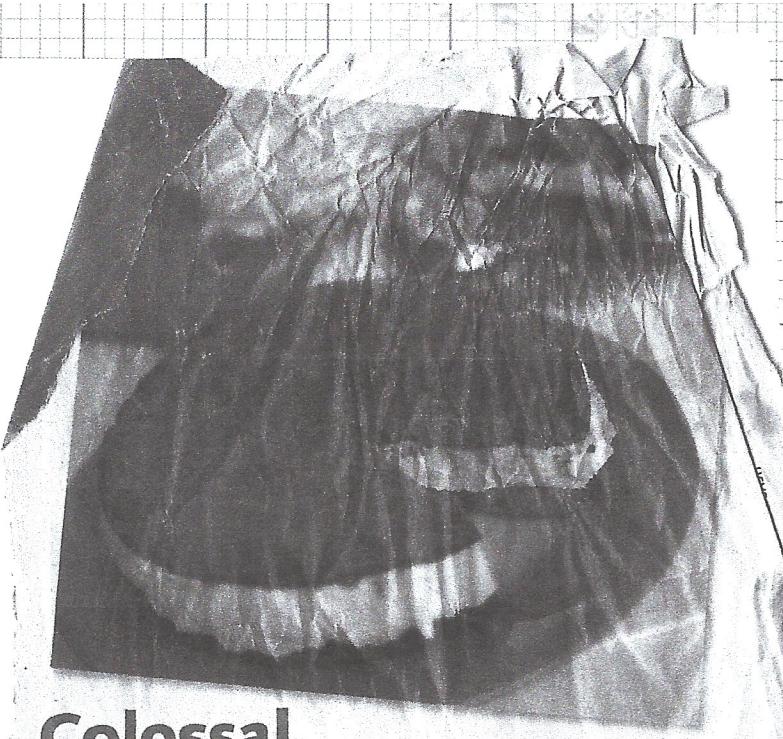
1. Place the popped popcorn into two shallow greased baking pans. You may use roasting pans, jelly roll pans, or disposable roasting pans. Add the peanuts to the popped corn if using. Set aside.
2. Preheat the oven to 250 degrees F (120 degrees C). Combine the brown sugar, corn syrup, margarine and salt in a saucepan. Bring to a boil over medium heat, stirring enough to blend. Once the mixture begins to boil, boil for 5 minutes while stirring constantly.
3. Remove from the heat, and stir in the baking soda
4. Remove from the heat, and stir in the baking soda and vanilla. The mixture will be light and foamy. Immediately pour over the popcorn in the pans, and stir to coat. Don't worry too much at this point about getting all of the corn coated.
5. Bake for 1 hour, removing the pans, and giving them each a good stir every 15 minutes. Line the counter top with waxed paper. Dump the corn out onto the waxed paper and separate the pieces. Allow to cool completely, then store in airtight containers or resealable bags.

---

Date: Tue, 18 Mar 2014 14:58:08 +0000  
From: hwoodburn@comcast.net  
To: rebecca\_shields@hotmail.com  
Subject: popcorn!

yummy recipe - PLEASE!!!!  
Heather

I made for your  
b-day



## Colossal Ice-cream Sandwich

*Cool down the whole crew with this party-size dessert*

In this irresistible two-in-one dessert, chocolate chip cookies and ice cream come together for a summer treat that's big enough to satisfy a crowd.

To make one, first heat the oven to 350° and generously spray two 9-inch round cake pans with cooking spray.

Cut an 18-ounce roll of refrigerated chocolate chip cookie dough (we used Nestle's Toll House) into twenty 1/2-inch slices and lay 10 pieces in each pan. Press the dough slices together, leaving a 3/4-inch gap all around the edge. Bake for 14 minutes or until golden, then let the cookies cool in the pans for 2 minutes.

Remove the cookies (you may need

to tap the pans on the counter to loosen them) and place them on wire racks to cool completely.

Place 2 pieces of plastic wrap at right angles to each other in one of the cooled pans, leaving enough overhang to cover the sandwich. Set one of the cookies upside down in the pan and spread 4 cups of slightly thawed ice cream over it. Add the second cookie (right side up), then wrap the sandwich with the plastic. Cover the pan with aluminum foil and place it in the freezer until the ice cream is firm (about 5 hours). To serve, use a serrated knife (parents only) to slice the sandwich into 8 wedges.

DATE TO REMEMBER

## Beatrice Hull's Recipe for Mulberry Pie

### 9-INCH PIE:

2/3 cup sugar  
1/3 cup flour  
1/2 tsp. cinnamon  
4 cups fresh Mulberries  
1 tbsp. butter  
1 tbsp. vinegar

Select ripe, juicy berries. Wash mulberries, drain well. Sprinkle vinegar over berries. Heat oven to 425°. Mix sugar, flour and cinnamon. Mix lightly through mulberries. Pour into pastry-lined pie pan. Dot with butter. Cover with top crust, which has slits cut in it. Seal and flute. Cover edge with 1 1/2" strip of aluminum foil to prevent excessive browning. Bake 35 to 45 minutes or until crust is nicely browned and juice begins to bubble through slits in crust. Serve slightly warm.

### CHOCOLATE TRUFFLE CAKES

PREP TIME: 20 MIN. TOTAL TIME: 40 MIN.

MAKES 6 INDIVIDUAL CAKES

For extra fudgy results, make these cakes a day ahead; wrap them well in plastic wrap, and refrigerate. Serve them chilled or at room temperature.

5 tablespoons unsalted butter, plus more for muffin tin
1 tablespoon all-purpose flour, plus more for dusting
14 ounces semisweet chocolate, chopped
2 tablespoons sugar
2 large eggs
1/4 teaspoon salt

① Preheat oven to 375°. Generously butter a standard 6-cup muffin tin. Dust with flour, tapping out excess; set aside.

② Put chocolate, butter, and 1 tablespoon sugar in a medium heat-proof bowl set over a pan of simmering water; whisk occasionally until smooth. Remove from heat, and let stand until cool and thickened, 3 to 5 minutes. Process eggs and remaining tablespoon sugar in a food processor until pale and doubled in volume, about 2 minutes. Sift flour and salt into egg mixture; pulse to combine. Add chocolate mixture 1/4 cup at a time; pulse each addition until combined, about 10 times. (Batter will be thick.)

③ Spoon mixture into the prepared muffin tin, filling cups three-quarters full; swirl tops with back of spoon. Bake until tops are springy to the touch, 18 to 20 minutes. Immediately turn out onto wire racks; reinvert, and let cool.

MARTHA STEWART LIVING, NOVEMBER 2004

### ONE BOWL BROWNIES

BAKERS Unsweetened Chocolate  
cup (1 1/2 sticks) margarine  
or butter  
2 cups sugar  
3 eggs  
1 teaspoon vanilla  
1 cup flour  
1 cup chopped nuts (optional)

HEAT oven to 350°F (325°F for glass baking dish).

MICROWAVE chocolate and margarine in large microwaveable bowl on HIGH 12 minutes or until margarine is melted. Stir until chocolate is completely melted.\*

STIR sugar into chocolate until well blended. Mix in eggs and vanilla. Stir in flour and nuts until well blended. Spread in greased foil-lined 13 x 9-inch baking pan.

BAKE 30 to 35 minutes or until toothpick inserted in center comes out with fudgy crumbs. DO NOT OVERBAKE. Cool in pan. Cut into squares.

Makes 24 fudgy brownies.

(Christmas)

## Popularity Cookies

allrecipes.com

Rated: ★★★★★

Servings: 12

Submitted By: Alice

"I call these popularity cookies because when I make them and take them to work, they make me popular! You can make these with club crackers, too."

### INGREDIENTS:

35 soda crackers  
1 cup butter  
1 cup packed light brown sugar

1 stick butter  
1 stick margarine  
2 semi-sweet

1 cup semisweet chocolate chips  
1 cup milk chocolate chips  
1 cup blanched slivered almonds

### DIRECTIONS:

1. Preheat oven to 400 degrees F (205 degrees C). Cover a sided cookie sheet with aluminum foil and line crackers on foil.
2. Combine butter and brown sugar in a saucepan. Stirring constantly, bring to a boil and boil for 3 minutes. Pour over crackers completely.
3. Bake for 5-6 minutes, watch carefully. Remove cookie sheet from oven, place it on oven door and sprinkle chips over baked crackers. When chocolate gets soft, spread over crackers with back of a spoon. Sprinkle slivered almonds on melted chocolate. Place in refrigerator for at least 8 hours. Break into cookie-size pieces. This recipe freezes well.

use this  
one ↘

## Nutcracker Spiced Pecans

### INGREDIENTS

1 tablespoon cinnamon  
1/4 cup sugar  
1/8 teaspoon nutmeg  
1 egg white  
1 cup pecan halves

Heat the oven to 300°. Line a cookie sheet with aluminum foil and spray the foil with nonstick spray. Mix the cinnamon, sugar, and nutmeg in a quart-size sealable plastic bag.

In a small bowl, lightly beat the egg white until foamy. Stir the pecans into the egg white, making sure they are well coated. Empty the bowl of pecans into the bag with the spice mixture, seal the bag, and shake well.

Spread the pecans on the cookie sheet and bake for 15 minutes. Serve warm or cooled. Makes about 1 1/2 cups.

MyFun  
M&M's  
20 min.  
no oil

The most dangerous cake recipe  
5 MINUTE CHOCOLATE MUG CAKE

- 4 tablespoons flour
- 4 tablespoons sugar
- 2 tablespoons cocoa
- 1 egg
- 3 tablespoons milk
- 3 tablespoons oil
- 3 tablespoons chocolate chips (optional)
- a small splash of vanilla extract
- 1 large coffee mug

Add dry ingredients to mug, and mix well. Add the egg and mix thoroughly. Pour in the milk and oil and mix well. Add the chocolate chips (if using) and vanilla extract, and mix again.

Put your mug in the microwave and cook for 3 minutes at 1000 watts (high). The cake will rise over the top of the mug, but don't be alarmed!

Allow to cool a little, and tip out onto a plate if desired.  
EAT! (this can serve 2 if you want to feel slightly more virtuous).

And why is this the most dangerous cake recipe in the world?

Because now we are all  
only 5 minutes away from chocolate cake at any time of the day or night!  
You are going to print this out straight away, aren't you ?

DOUBLE-QUICK METHOD

*This is the chocolate cake we love w/whip. CRM & layers  
8" does better*

133

CAKES COCOA

**DARK DEVILS FOOD CAKE** (<sup>2</sup> Recipe) Margaret Norrdin of our Staff says this cake is the "best ever" . . . especially for picnics.

	For Large Cake	Small Cake
Grease and flour.....	2 9" layer pans or 13x9" oblong pan	2 8" layer pans or 9" square pan
Sift together.....	{ 2 1/4 cups sifted SOFTASILK or 2 cups sifted GOLD MEDAL Flour	1 3/4 cups or 1 1/2 cups
Add.....	{ 1 3/4 cups sugar 1/3 tsp. baking powder 1 3/4 tsp. soda 1 tsp. salt 2/3 cup cocoa 2/3 cup soft shortening 1 cup water 1 tsp. vanilla, if desired	1 1/3 cups 1/4 tsp. 1 1/4 tsp. 3/4 tsp. 1/2 cup 1/2 cup 3/4 cup 3/4 tsp.
*Pour in a little over half of.....	3 eggs (1/2 to 2/3 cup)	2 eggs (1/3 to 1/2 c.)
Beat 2 min.		
Add remaining water and.....		
Beat 2 min.		

Pour into prepared pans. Bake until cake tests done. Cool. For a striking color contrast, spread snowy white frosting between layers and over top and sides.

**MILK CHOCOLATE CAKE**

*Very fine-textured and soft.*

Prepare 9" or 8" layer pans and use method as given in <sup>2</sup> recipe above. Use:

For 9" Layers	8" Layers
2 cups sifted SOFTASILK	1 1/2 cups
1 2/3 cups sugar	1 1/4 cups
4 tsp. baking powder	3 tsp.
1 tsp. salt	3/4 tsp.
5 tbsp. cocoa	4 tbsp.
2/3 cup soft shortening	1/2 cup
1 1/3 cups evaporated milk (diluted, half water)	1 cup
1 1/3 tsp. vanilla	1 tsp.
3 eggs (1/2 to 2/3 cup)	2 eggs

Batter may appear "curdled" but do not worry. Bake and cool. Finish with:

**MILK CHOCOLATE ICING**

*For 9" Layers*

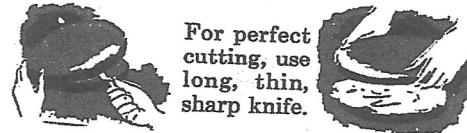
Melt together	8" Layers
5 tbsp. shortening	4 tbsp.
1/2 cup cocoa	6 tbsp.
Stir in . . .	
2 2/3 cups sifted confec- tioners' sugar	2 cups
*7 tbsp. hot scalded milk	5 tbsp.
1 1/3 tsp. vanilla	1 tsp.

Beat until thick enough to spread.

*\*Evaporated milk may be used.*

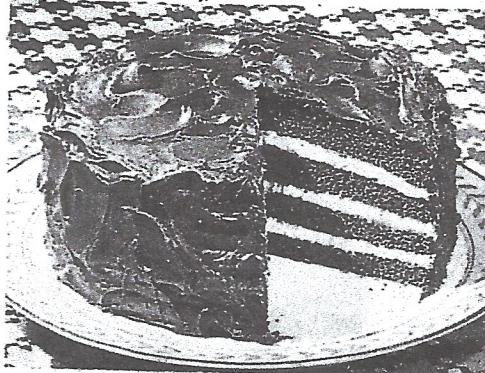
★ **DUTCH COCOA CREAM CAKE**

Follow recipe in opposite column for Milk Chocolate Cake. When cake is cool, split each layer into two layers.



For perfect cutting, use long, thin, sharp knife.

Spread sweetened whipped cream (1 1/2 to 2 cups) between layers. Frost top and sides with Milk Chocolate Icing. Cake will keep in refrigerator 2 or 3 days.



They'll all "take" Dutch Cocoa Cream Cake.

# Mrs Kay's

Time: \_\_\_\_\_

Serves: 30-36

## WHAT'S COOKIN?

From the kitchen  
of: The Kays

### Chocolate Globs (Terds)

2 cups of sugar      1/2 cup of peanut butter  
2 squares of baking chocolate      3 cup of quick oats  
1/2 cup of milk  
2 tablespoons of butter

mix sugar, chocolate + butter in saucepan. melt  
chocolate, then boil 1 minute. Remove from heat.  
Add remaining ingredients and stir.  
Spoon onto wax paper.

great

### CHOCOLATE-PECAN PIE

MAKES 1 (9-INCH) PIE

1/2 (15-ounce) package refrigerated  
piecrusts  
1 1/2 cups chopped pecans  
1 cup (6 ounces) semisweet  
chocolate morsels  
1/2 cup granulated sugar  
1/2 cup firmly packed brown sugar  
1 cup dark corn syrup  
1/4 cup bourbon\*  
4 large eggs  
2 teaspoons cornmeal  
1/2 teaspoon salt  
1/4 cup butter or margarine, melted  
2 teaspoons vanilla extract

FIT piecrust into a 9-inch pieplate  
according to package directions; fold  
edges under, and crimp.

SPRINKLE chopped pecans and choco-  
late morsels evenly onto bottom of  
piecrust; set aside.

Yum →

COMBINE sugars, corn syrup, and bour-  
bon in a large saucepan; bring to a boil  
over medium heat. Cook 3 minutes,  
stirring constantly.

WHISK together eggs and remaining  
ingredients. Gradually stir about one-  
fourth hot mixture into egg mixture;  
add to remaining hot mixture, stirring  
constantly. Pour filling into piecrust.

BAKE at 325° for 55 minutes; cool.  
Prep: 15 min., Cook: 3 min., Bake:  
55 min.

\*1/4 cup water may be substituted for  
the bourbon.

## Easy Oreo Truffles

put 1 pkg oreos(regular) in food processor

# blend til complete crumbs

add 1 stick softened cream cheese

blend til dough ball -

roll into 1" balls - put on wax paper!

is is :  
AN  
COS

popular  
- very sweet

*we love*

## Chocolate Cornstarch Pudding

[allrecipes.com](#)

Rated: ★ ★ ★ ★

Prep Time: 10  
Minutes

Ready In: 20  
Minutes

Submitted By: Kelly Powers  
Thompson

Cook Time: 10  
Minutes

Servings: 4

"My mom's best chocolate pudding recipe made with cornstarch and cocoa."

### INGREDIENTS:

1/2 cup white sugar	1/8 teaspoon salt
3 tablespoons unsweetened cocoa powder	2 3/4 cups milk
1/4 cup cornstarch	2 tablespoons margarine or butter
	1 teaspoon vanilla extract

### DIRECTIONS:

1. In a saucepan, stir together sugar, cocoa, cornstarch and salt. Place over medium heat, and stir in milk. Bring to a boil, and cook, stirring constantly, until mixture thickens enough to coat the back of a metal spoon. Remove from heat, and stir in margarine and vanilla. Let cool briefly, and serve warm, or chill in refrigerator until serving.

## Creamy Pumpkin Dip

2 (8 ounce) packages cream cheese softened  
1 (16 ounce) package powdered sugar, sifted  
1/2 teaspoon ground nutmeg

1 (16 ounce) can pumpkin  
2 teaspoons ground cinnamon

- Beat cream cheese at medium speed with an electric mixer until creamy; gradually add sugar, beating well. Stir in pumpkin, cinnamon and nutmeg. Serve immediately or cover and chill. Serve dip with gingersnaps. Yields 5 cups

## Butterscotch Dip for Fruit

1/2 cup butter or margarine  
1 cup firmly packed light brown sugar  
1 (14 ounce) can sweetened condensed milk

1 teaspoon coconut extract  
1 teaspoon almond extract  
1/2 teaspoon rum extract

- Combine butter and brown sugar in a 3-quart saucepan; cook over medium low heat 10 minutes, stirring occasionally. Add sweetened condensed milk, cook over medium low heat 6 minutes or until thickened and bubbly. Remove from heat and stir in flavorings. Serve warm with sliced apple. Yield: 2 1/4 cups.
- Note This creamy dip forms small crystals after cooling. Reheat it over low heat just before serving to dissolve crystals.

4  
*(Christmas)  
(Cookie Recipe)  
from my  
Gram*

Gram Gram's makes ~7

Recipe Name Butter Cookies trays  
+ Nut Cookies (about 70) cookies

Ingredients & Directions

1 lb butter 4 eggs  
1 lb sugar (2 1/4 c) 1 t. vanilla or lemon oil  
1 lb. flour (3 1/4 c)

Put on board + cut into <sup>butter</sup> pieces. Add vanilla or lemon peel. Add flour to make firm.

Bake 400° 5-7 min.

(2 batches toffee + one of buckeye  
needs 2 36 oz choc chips).

Nut Cookies

8 oz butter 1 egg  
8 oz sugar 12 oz flour (3 c.)  
8 oz ground nuts 1 t. vanilla (or almond)  
(hazelnuts) (ac) extract

do with hands on board.

flour sugar nuts + butter work

together. Add eggs + vanilla.

Mix well. Add as much flour

as necessary. Firm in fridge. Roll  
to bake.



DAN  
2013

# We love this

Recipe Name Choc. Biscotti (Usually Doublet)

Ingredients & Directions

1 c. almonds toasted (whole)

1 3/4 c. flour

1 t. baking soda

1/4 t. salt

1/3 c. cocoa

1 c. sugar

2 T instant espresso/coffee

4 oz. chop. bitter choc.

3 lg. eggs

1 t. vanilla

1/2 t. almond ex.

5 1/2 (1 oz) semi sweet squares

~~1/2 sheet (1 oz) white choc. half~~

~~Set aside.~~

Chop nuts. Set aside. Add flour + next 6

to bowl. Scrape out. Beat eggs + flour. add

med tip. Thick + pale. Gradually add flour.

Beat on low. Stir in almonds. Place on lightly

floured surface + divide in 1/2. Shape each into

1 1/2" log. Coat sheet + bats 300° for 50 min.

Cool on wire racks. Cut in 1/2" slices. Put on

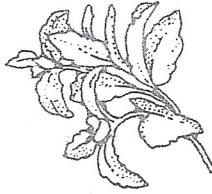
sheets + bake at 300° 40 min. →

turning over after 15. Cool on rack.

Melt choc + dip on one side.

Cool. Melted 3 1/2 dozen

2 1/2



## Peppermint Bark:

12 oz Chocolate Bark

12 oz Vanilla Bark

20 mini candy canes, crushed

1/2 tsp peppermint extract

this  
one is  
good

1. Line a baking sheet with wax paper.
2. Melt chocolate bark in microwave safe bowl for 1 minute. Continue to microwave at 15 second intervals until melted. Pour melted chocolate onto prepared baking sheet and spread evenly with a spatula. Let chocolate harden for about 30 minutes.
3. Melt vanilla bark in microwave safe bowl for 1 minute. Continue to microwave at 15 second

*Nana's Yum*

JOAN  
WOODBURN'S Pretzel Dessert

1 - 6 oz. Steak Jello

2 cups boiling water

2 10 oz. pack ~~fresh~~ strawberries or fresh

Place in refrig to partially thicken

1/2 cup crushed pretzels

1/2 " sugar

1/2 " marg. melted

Press into 13 x 9 Ball 350° 10 min.  
over

After crust cool spread with

1-8oz pack cream cheese

1/2 cup sugar

1 - 9 oz cool whip

Then after jello mix is chilled

Spoon on top

*Martha's* POPCORN BALLS - makes 12

1/4 c. (1/2 stick) unsalted butter, plus more for  
butting hands 1hr.

10 oz bag marshmallows

1/4 c. brown sugar

3 qts. popped popcorn

1 c. m+m's

Melt butter in large pot, without heat. Add marsh =  
br. sugar. Stir til melted. Remove fr. heat. Pour  
popcorn + m+m's in pot. Toss. Shape into 2 1/2"  
balls. Put on parchment.

*(Christmas)*

## Recipe Name Choc. mousse Torte

Ingredients &amp; Directions makes 6-8

8 oz. (8 squares) Semi-swt choc

1 T instant coffee

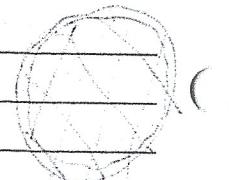
1/4 c. boiling H<sub>2</sub>O

8 eggs, separated

2/3 c. sugar

1 t. vanilla

1/8 t. salt.



filling 7 P. 1/3 P. e  
boiling 5 P.

Put oven rack in ctr. Preheat 350°. Butter 9" glass plate + dust w/bread crumbs. Place choc in top of small dbl boiler. Dissolve coffee in boiling H<sub>2</sub>O + pour over choc. Cover + let stand over low heat. Stir occas. snlly w/wisk til almost melted. Remove + stir til smooth.

Let cool. Beat yolks at high for 5 min til pale yellow + thick. Add sugar + beat 5 min more. Add vanilla + choc, beating slowly + blending. Remove. In another bowl beat whites w/salt till stiff. Gradually fold in 1/2 of whites to choc.

Fold choc into whites GENTLY, til no whites show. Gently remove 4 cups + put in pie plate. chill the rest covered. Bake, pie plate 25 min. Turn off heat + leave in 5 min. Remove + cool on rack.

It will sink. Chill 2-3 hrs. after you put the mousse in cooled shell.

TOPPING

PAGE

1/2 c. heavy cream  
1/2 t. vanilla  
1/3 c. confectioner's sugar

mix + put  
on top of pie

So pretty  
my favorite dessert

## Recipe Name CHERRIES IN THE SNOW

### Ingredients & Directions

1/2 c. sugar  
1/2 c. milk  
16 oz. cool whip  
8 oz. cream cheese  
1 lg. angel food cake (in pcs)  
2 cans cherry pie filling

Mix together sugar, milk, & cream cheese.  
Fold in cool whip. Mix in cake.  
Pour into 13 x 9" pan. Top w/  
cherries & chill 2 hrs.

1 fruit 1/8 milk 1/4 pro. 1/4 bd.

300 Opt. calories

### Cinnamon Crème Anglaise

Egg yolks thicken this classic French stovetop custard sauce. Drizzle it over fresh fruit or cakes. Keep leftovers in the refrigerator for up to three days.

2 cups 1% low-fat milk

1/3 cup sugar

1 (3-inch) cinnamon stick

4 large egg yolks

① Combine milk, sugar, and cinnamon stick in a small, heavy saucepan over medium-low heat; cook 5 minutes or just until sugar dissolves and mixture is hot, stirring occasionally.

② Place egg yolks in a medium bowl; stir with a whisk until blended. Gradually add about half of hot milk mixture, stirring constantly with a whisk (leave cinnamon in pan). Add egg mixture to milk

mixture in pan. Cook over medium-low heat 6 minutes or until the mixture thickens and coats the back of a spoon, stirring constantly with a wooden spoon (do not boil).

③ Strain sauce through a fine sieve into a bowl; discard cinnamon. Place bowl of sauce in a large ice-filled bowl for 15 minutes or until sauce is room temperature, stirring occasionally. Cover and chill.  
Yield: 8 servings (serving size: 1/4 cup).

CALORIES 85 (31% from fat); FAT 2.9g (sat 1.2g, mono 1.2g, poly 0.4g); PROTEIN 3.3g; CARB 11.6g; FIBER 0g; CHOL 105mg; IRON 0.3mg; SODIUM 35mg; CALC 87mg

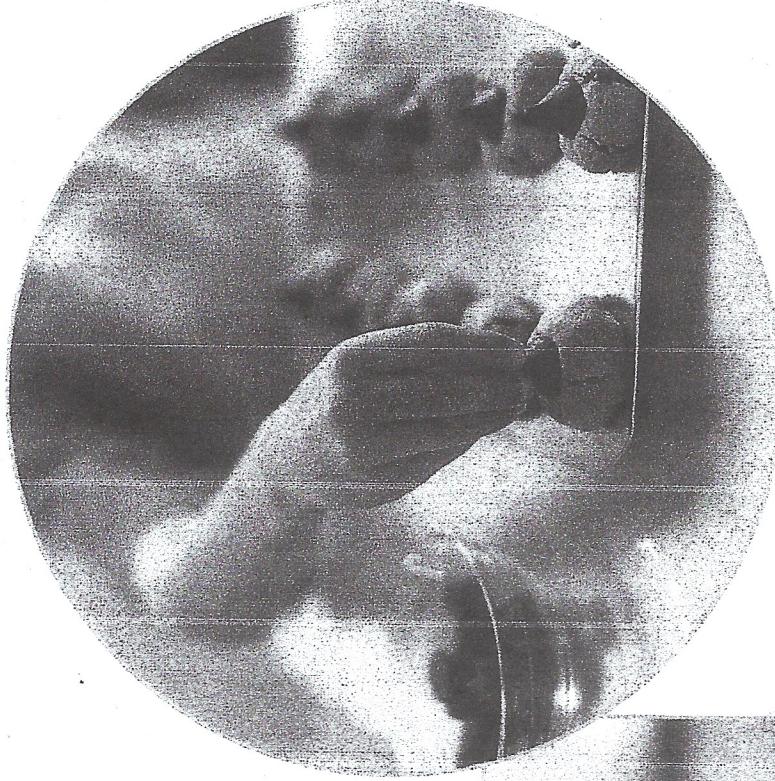
4th of July

great w/ fruit  
like fresh berries

# Nut Butter Kiss Cookies

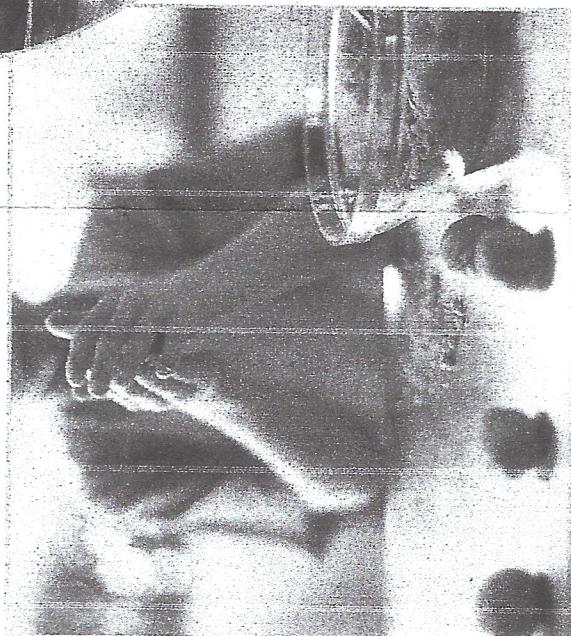
Before you start.

- Preheat the oven to 350°F. Grease the baking sheet with butter.



## 2 Mix the ingredients.

- In the large bowl, using the electric mixer on medium speed, beat the peanut butter and brown sugar until blended. Turn off the mixer and scrape down the bowl with the rubber spatula.
- Add the egg and vanilla and beat on medium speed until blended. Turn off the mixer and add the flour. Mix on low speed just until blended.



## what you need!

### ingredients

- peanut butter  $1\frac{1}{4}$  cups, at room temperature
- light brown sugar  $\frac{2}{3}$  cup, firmly packed
- large egg 1
- vanilla extract 1 teaspoon
- all-purpose flour  $\frac{1}{2}$  cup
- chocolate kisses 25, foil removed



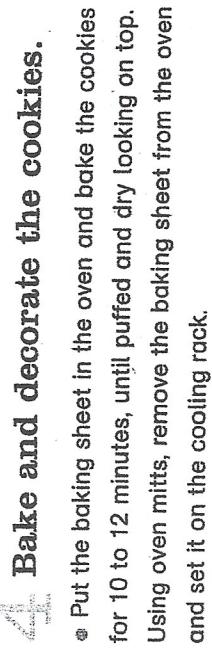
### tools

- measuring cups & spoons
- baking sheet
- large mixing bowl
- electric mixer
- rubber spatula
- tablespoon
- oven mitts
- cooling rack
- metal spatula



## 3 Roll the cookies into balls.

- Using the tablespoon, scoop up a rounded spoonful of dough. Scrape the dough off the spoon into the palm of your other hand. Roll the dough into a ball.
- Place the balls on the prepared baking sheet. Repeat, spacing the balls about  $1\frac{1}{2}$  inches apart.



## 4 Bake and decorate the cookies.

- Put the baking sheet in the oven and bake the cookies for 10 to 12 minutes, until puffed and dry looking on top. Using oven mitts, remove the baking sheet from the oven and set it on the cooling rack.
- Immediately place an unwrapped chocolate kiss, tip pointing up, in the center of each cookie. Press down slightly to sink the kiss into the cookie. Let the cookies cool on the baking sheet for 10 minutes.
- Move the cookies onto the rack with the metal spatula and let cool completely.



# CHOCOLATE CRINKLE COOKIES

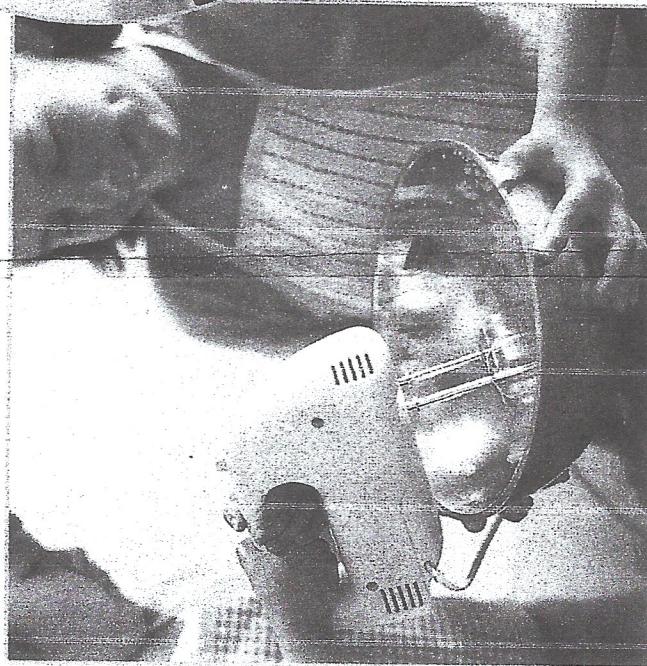
## Before you start.

- Preheat the oven to 350°F. Grease 2 baking sheets with butter.
- Put the confectioners' sugar into one of the medium bowls and set aside.

## what you need!

### ingredients

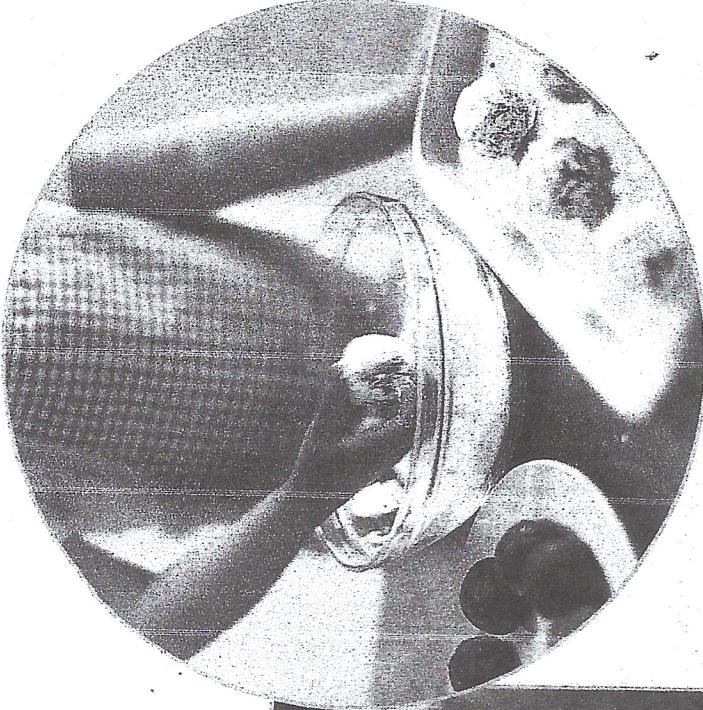
confectioners' sugar 1/2 cup  
all-purpose flour 1 2/3 cups  
unsweetened cocoa powder 1/2 cup  
baking powder 1 1/2 teaspoons  
salt 1/4 teaspoon  
butter 1/2 cup (1 stick), at room temperature  
sugar 1 1/4 cups  
large eggs 2  
vanilla extract 1/2 teaspoon



### tools

measuring cups & spoons  
2 baking sheets  
2 medium & 1 large mixing bowls  
wooden spoon

rubber spatula  
tablespoon  
oven mitts  
cooling rack  
metal spatula



## 3 Form the cookies.

- Using the tablespoon, scoop up a rounded spoonful of dough. Scrape the dough off the spoon into the palm of your other hand. Roll the dough into a ball.
- Roll the ball in the confectioners' sugar until covered. Place the balls on a prepared baking sheet. Repeat, spacing the balls about 2 inches apart.

## 4 Bake the cookies.

- When 1 baking sheet is full, put it in the oven and bake the cookies for 10 to 12 minutes, until crackled and puffed.
  - Using oven mitts, remove the baking sheet from the oven and set it on the cooling rack for 15 minutes.
  - Move the cookies onto the rack with the metal spatula and let cool completely. Repeat with the rest of the cookies.
- (Use much less min.)*
- Add 1 egg and beat on medium speed until blended. Add the other egg and vanilla and beat until blended.
  - Turn off the mixer and add the flour mixture. Mix on low speed just until blended.

Dad's Drop Cookies

Howard's  
(Betty Crocker)  
do it in her  
order

*cream together*

1 cup shortening (1)  
1 egg (2)  
2 cups all-purpose\* or whole wheat flour  
1 teaspoon ground ginger  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon baking soda  
 $\frac{1}{2}$  teaspoon ground nutmeg  
 $\frac{1}{2}$  teaspoon ground cloves  
 $\frac{1}{2}$  teaspoon ground cinnamon

Mix sugar, water, molasses, shortening and egg.  
Stir in remaining ingredients. Cover; refrigerate 1 hour.

Heat oven to 400°. Drop dough by teaspoonfuls 2 inches apart onto ungreased cookie sheet. Bake until almost no indentation remains when touched, about 8 minutes. Immediately remove from cookie sheet; cool. About 4 dozen cookies.

\*If using self-rising flour, omit salt and baking soda.

### 270 DROP COOKIES/BAR COOKIES

#### GINGER CREAMS

*cream together*

$\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  cup water (1)  
 $\frac{1}{2}$  cup molasses (2)  
 $\frac{1}{2}$  cup shortening  
1 egg (3)  
2 cups all-purpose\* or whole wheat flour  
1 teaspoon ground ginger  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon baking soda  
 $\frac{1}{2}$  teaspoon ground nutmeg  
 $\frac{1}{2}$  teaspoon ground cloves  
 $\frac{1}{2}$  teaspoon ground cinnamon

Mix sugar, water, molasses, shortening and egg.  
Stir in remaining ingredients. Cover; refrigerate 1 hour.

Heat oven to 400°. Drop dough by teaspoonfuls 2 inches apart onto ungreased cookie sheet. Bake until almost no indentation remains when touched, about 8 minutes. Immediately remove from cookie sheet; cool. About 4 dozen cookies.

\*If using self-rising flour, omit salt and baking soda.

Drop cookies  
Howard's  
do it in her  
order

1 cup shortening  
1 egg  
1 cup sugar  
1/2 cup molasses  
1/2 cup water  
1/2 cup flour  
1/2 cup ground ginger  
1/2 tsp salt  
1/2 tsp baking soda  
1/2 tsp ground nutmeg  
1/2 tsp ground cloves  
1/2 tsp ground cinnamon

1. Mix shortening and sugar until light and fluffy. Add egg and beat well.

2. Add molasses and water and mix well.

3. Sift flour, salt, baking soda and spices together. Add to the shortening mixture and mix well.

4. Drop by spoonfuls onto ungreased cookie sheet.

5. Bake at 400° for 8-10 minutes.

