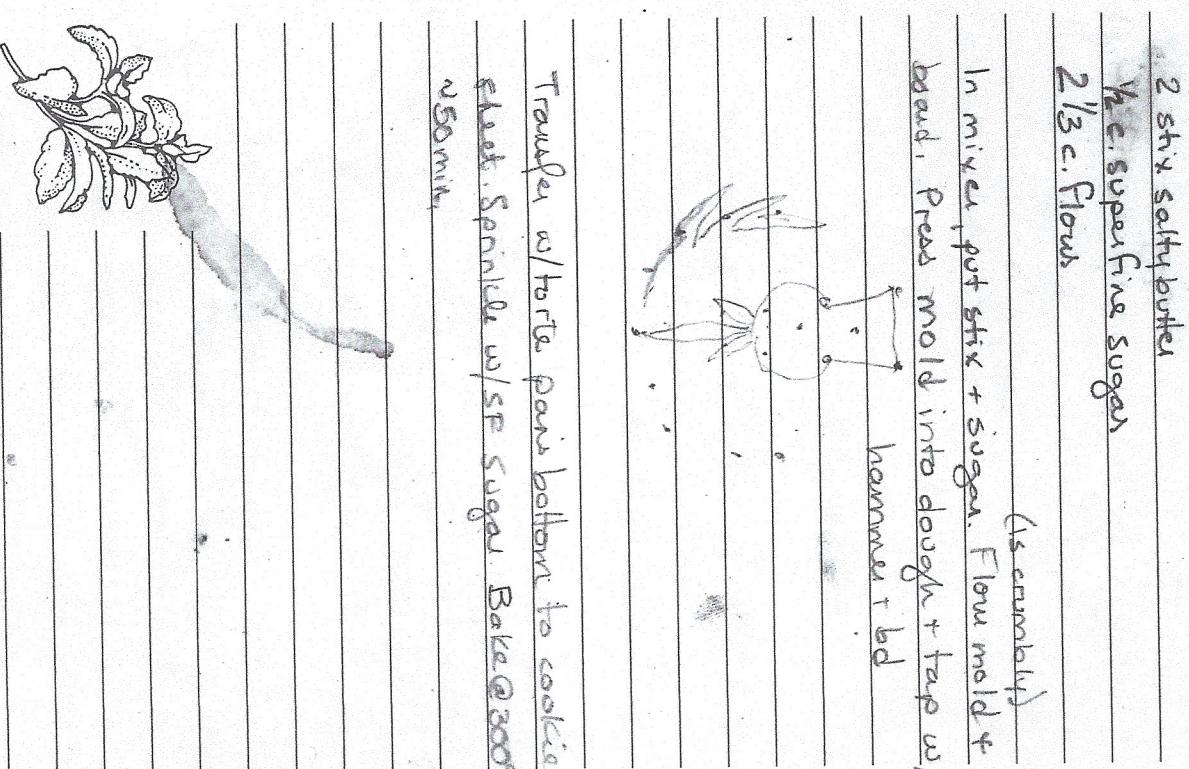


Recipe Name Maria Shortbread

Ingredients & Directions

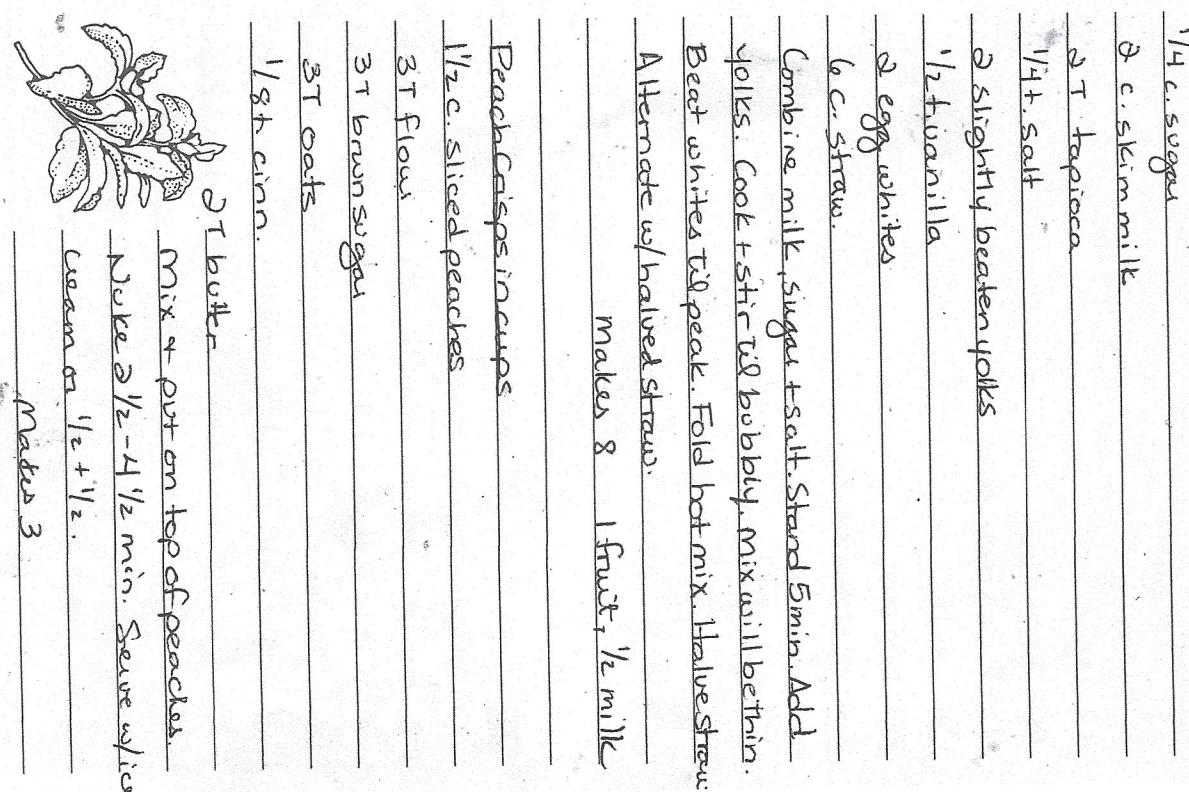
- 2 sticks salty butter
1 c. superfine sugar
2 1/3 c. flour
In mixer, put sticks + sugar. Flour mold + board. Press mold into dough + tap w/
hammer + bd
Transfer w/ torte pan bottom to cookie
sheet. Sprinkle w/ SP sugar. Bake @ 300°
150 min.

- 1/4 c. sugar
3 c. skim milk
2 T tapioca
1/4 t. salt
2 slightly beaten yolks
1/2 t. vanilla
2 egg whites
6 c. straw.
Combine milk, sugar + salt. Stand 5 min. Add
yolks. Cook + stir + bubble. Mix will be thin.
Beat whites to peak. Fold hot mix. Halve straw.
Alternate w/ halved straw.
makes 8 1 fruit, 1/2 milk
1/2 c. sliced peaches
3 T flour
3 T brown sugar
3 T oats
1/8 t. cinn.
2 T butter
Mix + put on top of peaches.
Juice 2 1/2 - 4 1/2 min. Serve w/ ice
cream or 1/2 + 1/2.
makes 3



Recipe Name Tapioca Pudding Parfait
Peach Crisps in cups

Ingredients & Directions



Recipe Name Chilly Bang Bang

Ingredients & Directions Oatmeal Cookies

(Wonsie Ben-Ben's Secret Recipe)

1 lb sugar 1 T water

1 sm. can evap milk 1 T corn syrup

1/4 lb butter 1 T unsweet choco.

Put all in saucepan. Melt on low till thick & totally smooth. Turn up gas & boil until it forms a soft ball when dropped in water. Remove from heat & beat well with wooden spoon. Pour in flat greased pan. Make in squares & let set. When cold - eat.

both great

Oatmeal Cookies

1 1/2 c sugar

1 1/2 c brown sugar

1 1/2 c cream

Add 3 eggs & 1 1/2 t. vanilla

" 1 1/2 t. bak. soda

1/4 t. salt

1 1/2 t. cin.

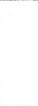
3 c flour

4 1/2 c oatmeal

1 c plumped raisins

Bake at 375° 10 min. (6 dozen)

PAGE



Recipe: Warm Chocolate Melting Cake

INGREDIENTS

6oz. Dark chocolate

6oz. Butter

4 Eggs

1.5oz Sugar

2oz. Flour

METHOD

- Melt the chocolate and butter
- Mix the eggs and sugar and whisk for a few minutes, then add flour
- Add the egg mix to the melted chocolate and mix
- Pour the mix in greased mold
- Bake directly in the oven at 390F for 14 minutes

CHEF'S TIP

Make sure the eggs are at room temperature and chocolate is warm enough while making the mixture. Then, serve with ice cream and a fruit garnish.

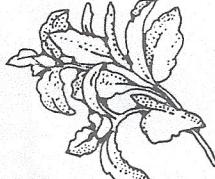
This is
very good

Recipe Name COCONUT FRUIT SCAFFERS
Ingredients & Directions (Mrs Wilson)

Recipe Name MOUSSE AU CHOCOLAT
Ingredients & Directions

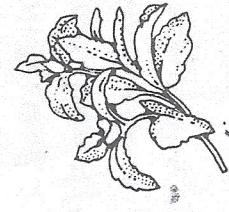
- 1 c. graham cracker crumbs
1/4 c. melted butter
1 can 14 oz. sweetened condensed milk
1/2 t. grated lemon/lime rind
1/3 c. lemon/lime juice
5/4 c. cool whip
2 2/3 c. flaked coconut.
1 can mandarin oranges (drained)
1 1/2 c. sliced strawberries
2 kiwi, sliced
- Combine crumbs & butter. Press firmly into bottom of 9" sq. pan.
- Combine milk, rind & juice in 1 q. bowl.
- Fold in 3 1/2 c. cool whip & 1/2 c. coconut. Spread 1/2 mixture over coconut. Arrange a layer of fruit.
- Spread on remaining mixture.
- Sprinkle with remaining coconut.
- Chill at least 2 hrs. Cut in squares.

Serves 9



- 1 1/2 bars Baker's Semi Sweet Choc.
4 eggs, separated
pinch of salt
2 T. 10x
1/2 c. flour
1/2 t. van. extract
- Place choc in top of dbl. boiler over hot water on low heat. When melted stir til smooth. w/ whisk, beat in yolks. Transfer to lg. bowl & set aside. Beat whites til foamy gradually add sugar & beat til whites hold shape. Set aside. In chilled bowl w/ chilled beaters, whip cream w/ vanilla until it holds soft shape. Stir 1/4 of egg whites in choc mix. Fold in rest of whites in choc mix. Fold in rest of whipped cream & fold til smooth.

Makes: 6 servings



PAGE ♦

PAGE ♦

PAGE ♦

NY Times 1972 Dessert of the yr

Recipe Name CHERRIES IN THE SNOW

Ingredients & Directions

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

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

ifruit 1/2 milk 1/4 pro. 1/4 bd.
300 Opt. Calories

Recipe Name Choc. Mousse Torte

Ingredients & Directions

- 8 oz. (8 squares) semi-swt choc
- 1 T instant coffee
- 1/4 c. boiling H₂O
- 8 eggs, separated
- 2/3 c. sugar
- 1 t. vanilla
- 1/8 t. salt

filling 7 P₁ pipe
topping 5 P₁

Put oven rack in dr. Preheat 350°. Butter 9" glass plate & dust w/ bread crumbs. Place choc in top of small dbl boiler. Dissolve coffee in boiling H₂O & pour over choc. Cover & let stand over low heat. Stir occass. until choc is almost melted. Remove & stir 'till smooth.

Let cool. Beat yolks at high for 5 min till 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 whisked choc. Fold choc into whites GENTLY, till 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. very crm
1/2 t. vanilla
1/3 c. confection sugar

> Mix & put
> on top of pie

Alice's Treasure Cake (continued)

Your should have 3 cake layers now. Frost each layer, keeping the nicely browned top on top. Then frost the sides of the cake and spread the rest of the frosting on top. You can decorate as though it were a treasure chest, if you wish, or you can cut out a small picture of a pirate and place it on top of your cake. Slice with a bread knife.

wonderful -
easy

Carson Drew's Favorite Cheese Cake from the Nancy Drew Mystery Stories

1 8 oz. package cream cheese
1 egg
1/2 cup Superfine sugar - be sure to use this as it dissolves quickly.
2 teaspoons vanilla
1 graham cracker crust (bought or made - recipe we used is below)
1 cup sour cream (Brockstone's or A & P's)

1. Soften cream cheese in a bowl. Use a spoon.
2. Add egg, only 1/4 cup of Sugar, and only 1 teaspoon of the vanilla. Mix well. Use a spoon.
3. Spoon this mixture into the pie shell below (make pie shell first). Bake at 350°. Leave in for 15 - 20 minutes, or until set. Most likely it will be done in 15 minutes. Remove from oven.
4. Mix sour cream, the remaining 1 teaspoon of vanilla, and the remaining 1/4 cup of sugar together. Use a spoon.
5. Spoon this mixture over the cream cheese in the pie shell. Spread it just on the cheese part, not so it covers the rim of crust.
6. Return pie to oven and bake at 400° for 5 minutes.
7. Remove pie from oven, let it cool a little on a rack and then chill it in refrigerator. Best to let it refrigerate for 3 or 4 hours or overnight. Serve when cool and firm.

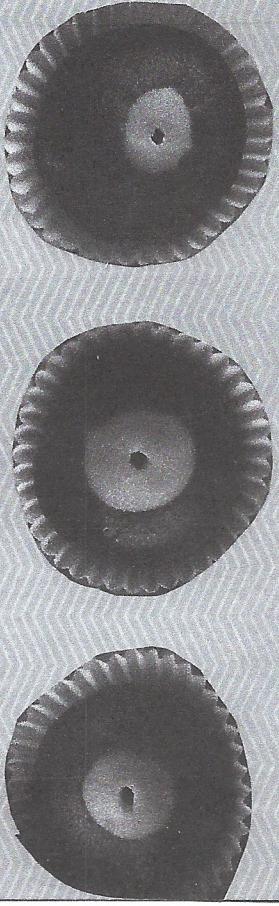
Graham Cracker Crust for above Cheese Cake

1. Mix 1/2 cup crumbs (Nabisco Honey Graham Crackers from A&P or other supermarkets), 1 1/2 tablespoons sugar, 1 1/2 tablespoons butter together.

To make crumbs, put a piece of wax paper on the table, put some crackers on the wax paper, cover with another piece of wax paper and roll until fine with a rolling pin. Measure crumbs into a measuring cup.

2. The butter used in #1 instruction should be soft or melted. When all the ingredients are nicely mixed together with a fork, pour them into an 8" pie plate. (You can purchase aluminum pie plates that are exactly 8" in a pack of 5 for 79¢ in ~~supermarket~~ and ~~store~~.)
3. Press crumbs firmly against bottom and sides of plate. Use fork, spoon and your hand to help yourself. Be patient. This takes a little time.

The above is Cheese Cake
in pie plate that we
loved so. It's also
to do if you
buy Regular (not butter or
(choc.) graham crust pie shell
Keebler's or Johnson's
or whatever.)



peanut butter buckeyes

Kids will have a ball making these rich treats. Although the centers are traditionally creamy, you can add graham crackers to the mix if you prefer crunchy.

For about 7 dozen buckeyes, you'll need

- 1½ cups peanut butter
- 6 cups confectioners' sugar
- 1 cup (2 sticks) butter, softened
- ½ teaspoon vanilla extract
- ¼ cup whole graham crackers, pulverized into crumbs (optional)
- 4 cups semisweet chocolate chips

① Line a cookie sheet with waxed paper; set it aside. Using a wooden spoon, mix together the peanut butter, sugar, butter, vanilla extract, and graham crackers, if desired, in a large bowl. (The dough will look dry.)

② Roll the dough into 1-inch balls. Set them on the prepared cookie sheet and insert a toothpick into each ball. Chill them in the freezer until hard, about 30 minutes.

③ Melt the chocolate chips in a heatproof bowl set atop a simmering water over medium-high heat. Stir continually until smooth. Remove the pan from the heat. Using the toothpick as a handle, dip the balls into the melted chocolate, leaving a small circle at the top uncovered. Place the dipped candies back on the cookie sheet and refrigerate until the chocolate is set, about 2 hours. Store in an airtight container in the refrigerator.

*Five
INCO

270 DROP COOKIES/BAR COOKIES

GINGER CREAMS

- | | |
|--|----------------------------|
| ½ cup sugar | ½ cup water |
| ½ cup molasses | ½ cup shortening |
| 2 cups all-purpose* or whole wheat flour | 1 egg |
| 1 teaspoon ground ginger | ½ teaspoon baking soda |
| ½ teaspoon salt | ½ teaspoon ground nutmeg |
| ½ teaspoon ground cloves | ½ 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.

makes 18 big cookies

HANKA CHUNKA CHOC. CHIP COOKIES

- 1 cup (2 sticks) unsalted butter, melted and cooled
- 1 cup firmly packed brown sugar
- 1 cup granulated sugar
- 1 tablespoon pure vanilla extract
- 2 eggs, plus 1 egg yolk
- 3 cups all purpose flour
- 1 teaspoon baking soda
- 3 cups semisweet chocolate chips

~~Our
fares' all of them~~

1. Preheat the oven to 350 F. Line two baking sheets with parchment paper or coat lightly with nonstick cooking spray. Set aside.
2. In a large bowl, mix together the melted butter, sugars, vanilla, eggs and egg yolk.
3. Sift the flour, baking soda and salt into the bowl and stir the ingredients together to form a soft dough.
4. Stir in the chocolate chips.
5. Using a 2-ounce self-releasing ice cream scoop or a 1/4 cup measuring cup, form large balls of cookie dough. Place on a parchment paper-lined baking sheet, 9 to a sheet to allow room for spreading, and chill the dough for at least 30 minutes or up to overnight.
6. Bake the cookies until they are golden brown and crisp around the edges but still slightly soft in the center, 15 to 17 minutes.
7. Transfer to a wire rack and allow cookies to cool completely on the baking sheet before eating. Best served warm with ice cream :)

Hot Fudge Sauce

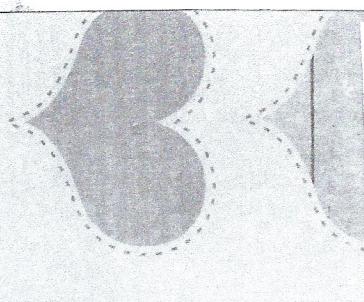
1 c. water

1 T butter

add 1/2 c. cocoa

1 c. sugar

1 T cornstarch



Hot Fudge Pudding Cake

1-1/4 c. granulated sugar, divided

1 c. all-purpose flour

1/2 c. Hershey's Cocoa, divided

2 tsp. baking powder

1/4 tsp. salt

1/2 c. milk

1/3 c. butter or margarine

1-1/2 tsp. vanilla extract

1/2 c. packed light brown sugar

1-1/4 c. hot water

Heat oven to 350°F. Combine 3/4 c. granulated sugar, flour, 1/4 c. cocoa, baking powder and salt. Melt butter.

Add milk, butter and vanilla; beat until smooth. Pour into ungreased 9-inch square baking pan.

Combine 1/2 c. granulated sugar, brown sugar and 1/4 c. cocoa; sprinkle mixture evenly over batter.

Pour hot water over top. Do Not Stir.

Bake 35-40 min. or until center is almost set. Let stand 15 min.; spoon into dessert dishes, spooning sauce from bottom of pan over top.

Garnish with whipped topping or ice cream.

About 8 servings.

Prep: 17 Min.
Bake: 35 Min.

Peanut Butter Bars with Ganache Frosting

For the Crust:

1 box Devil's Food Cake Mix

1/3 cup butter

1 egg

For the Peanut Butter layer:

3/4 c. butter

3/4 cup peanut butter

1 teaspoon vanilla

1 pound powdered sugar (about 3 cups)

2 tablespoons milk

3/4 cup honey-roasted peanuts, chopped (optional)

For the Ganache:

1/2 cup whipping cream

1 cup semi-sweet chocolate chips

1 cup milk chocolate chips

1) In a large bowl, mix together the cake mix, egg, and butter. Press into the bottom of a 9x13 inch pan. Bake in an oven preheated to 350 degrees for 12 minutes. Remove from oven and allow to cool completely.

2) In a large bowl, mix together all of the ingredients for the peanut butter filling until it is thick and smooth. Spread onto cooled chocolate crust, patting the top down evenly to prepare for the ganache frosting.

Strawberry Cream

2 cups strawberry puree
juice from 1 lemon
1/2 cup sugar
2 packets clear gelatin
1/2 cup milk
1.5 cups heavy cream

Very
good

Combine strawberry puree, sugar and lemon juice.

In small pan, sprinkle the gelatin over the milk. Let it sit for a few minutes, turn the burner to "warm" and stir until gelatin is dissolved. Strain it into the strawberry mixture (in case gelatin not completely dissolved).

Beat the cream and gently stir into the strawberry mixture.

Fill into one gelatin mold or into individual glasses.

Makes 4-6 servings.

NOTE:

This can also be made without the gelatin if you can serve it immediately.

Use frozen fruit and defrost only enough so it can be pureed, then add lemon, sugar, and whipped cream. Fill into serving dishes and serve.

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.

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Russian Cream w/ Berries

www.ourbestbites.com

Serves 6-8

Ingredients

- $\frac{3}{4}$ c. granulated sugar
- 1 packet unflavored gelatin
- $\frac{1}{2}$ c. cold water
- 12 ounces sour cream (light is fine)
- 1 tsp. vanilla extract **
- 1 c. heavy whipping cream
- fresh berries, for topping

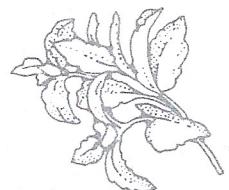
Preparation

1. Whisk together the sugar and gelatin in a small saucepan then whisk in the cold water. Allow to stand for 5 minutes.
2. While the mixture is standing, whisk the vanilla** into the sour cream then set aside.
3. After the gelatin mixture has rested for 5 minutes, bring to a boil, stirring constantly.
4. Once boiling, remove from heat and whisk in heavy whipping cream.
5. Very slowly whisk in the sour cream mixture until combined.
6. Distribute the Russian Cream mixture evenly among 6-8 ramekins.
7. Chill for at least 4 hours.
8. When ready to serve, top with berries.

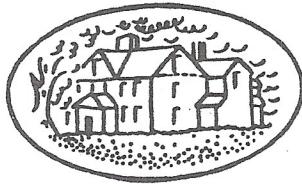
** If you'd like to mix up the flavors a little, try reducing the vanilla to $\frac{1}{2}$ teaspoon and then adding a teaspoon of your favorite extract--lemon, orange, coconut, and lime are all great choices!

Recipe Name Choc. Biscotti (usually Doublet)

Ingredients & Directions

- 1) 1 c. almonds, toasted (whole)
1) 1 3/4 c. flour
1) 1 t. baking soda
1) 1/4 t. salt
1) 1/3 c. cocoa
1) 1 c. sugar
1) 2 T instant espresso/coffee
1) 4 oz. choc. bitter choc.
3 lg. eggs
1 t. vanilla
1/2 t. almond ex.
- 5 1/2 (102) semi sweet squares for dipping
~~1/2 sheet~~ 1/2 sheet white choc. for dipping
Chop nuts. Set aside. Add flour + next 6 to bowl. Scrape one. Beat eggs + flour, at med speed. Thick + pale. Gradually add flour. Beat on low. Stir in almonds. Place on lightly floured surface + divide in 1/2. Shape each into 12" 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. Turn over after 15. Cool on rack. melt choc + dip on one side. Cool. Makes 3 1/2 dozen.
- 2) 2
- 

Yum



Louisa May Alcott's Apple Slump

4 to 6 tart apples (3 cups sliced)
1/2 cup firmly packed brown sugar
1/4 teaspoon nutmeg
1/4 teaspoon cinnamon
1/4 teaspoon salt
1 1/2 cups flour



2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup sugar
1 egg (well beaten)
1/2 cup milk
1/2 cup melted butter

Pare, core, and slice the apples. Preheat oven to 350°. Grease with butter the inside of a 1 1/2-quart baking dish. Put into the dish the sliced apples & brown sugar, nutmeg, cinnamon, and 1/4 teaspoon of salt. Bake apples & uncovered until they are soft, about 20 minutes. While the apples & are baking, sift together into a bowl the flour, baking powder, 1/2 teaspoon salt, and sugar. Mix into this the beaten egg, milk, and melted butter. Stir gently. Spread this mixture over the apples and continue baking — until the top is brown and crusty (about 25 minutes). Serve with whipped cream. Serves six.

• 2 / 2 / 2 / 2 / 2 / 2 / 2 •

Fruit Salsa and Homemade Cinnamon Chips

Author: Jen Nikolaus

Recipe type: Snack

Flavorful fruit salsa paired with homemade cinnamon chips is where the par-tay is at!

Ingredients

- Fruit salsa:
 - 16-oz. strawberries, diced
 - 2 kiwi, peeled and diced
 - ½ cup blueberries
 - ½ cup raspberries
 - 3 Tbsp. sugar-free apricot preserves or jam
- Cinnamon chips:
 - 4 flour tortillas (I used soft taco size)
 - cooking spray
 - ½ cup sugar
 - 1½ tsp. cinnamon

Instructions

1. Preheat oven to 350° F. Cover a large baking sheet with parchment paper.
2. On a large plate, combine the sugar and cinnamon. Spray each tortilla front and back and place, one at a time. Move around lightly to get the cinnamon and sugar to adhere to the tortilla, then flip coating the other side.
3. With a pizza cutter, cut cinnamon and sugar tortilla in half and then each half into four pieces, creating 8 slices per tortilla. Spread out on the baking sheet. Repeat with all tortillas and then place in the oven for 10 minutes. Pull baking sheet from oven and set aside to cool.
4. Meanwhile, combine the fruit and the preserves in a medium sized bowl. Serve with cooled cinnamon chips and enjoy!

Recipe by Yummy Healthy Easy at <http://www.yummyhealthyeasy.com/2015/01/fruit-salsa-cinnamon-chips.html>



Easy Mint Chocolate Chip Ice Cream



Prep Ready In
15 m 2 h 45 m

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days

Recipe By: Darryn M. Briggs

"This is a GREAT mint chocolate chip ice cream that I discovered by accident. The 2% milk makes the ice cream taste 'lighter' I think."

Ingredients

2 cups 2% milk
2 cups heavy cream
1 cup sugar
1/2 teaspoon salt

1 teaspoon vanilla extract
1 teaspoon peppermint extract
3 drops green food coloring (optional)
1 cup miniature semisweet chocolate chips

Directions

- 1 In a large bowl, stir together the milk, cream, sugar, salt, vanilla extract and peppermint extract until the sugar has dissolved. Color to your liking with the green food coloring.
- 2 Pour the mixture into an ice cream maker, and freeze according to the manufacturer's instructions. After about 10 minutes into the freezing, add the chocolate chips. After the ice cream has thickened, about 30 minutes later, spoon into a container, and freeze for 2 hours.

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RICE PUDDING SUPREME

1 cup heavy cream
1/3 cup sugar
1 teaspoon vanilla
1 cup cooked rice
6 slices pineapple
Marachino cherries

WHIP cream until stiff
COMBINE with sugar, vanilla, rice
CHILL
SPOON out individual portions into
small serving bowls containing
one or more slices of pineapple
GARNISH with maraschino cherries
(OR SERVE with a fruit sauce,
as raspberry sauce. See below.)

RASPBERRY SAUCE

1/4 cup sugar
1 tablespoon cornstarch
1/4 teaspoon salt
1 cup canned raspberry juice
1 tablespoon lemon juice
2 tablespoons butter

BLEND sugar, cornstarch, and salt
BRING raspberry juice to boil
ADD dry ingredients slowly
SIMMER over low heat until
thickened and clear
STIR IN lemon juice and butter
SERVE

Maggie

Homemade Whipped Cream, three ways (vanilla, coconut, espresso)

Prep Time: 10 min

Serves 2-3

Ingredients

- $\frac{1}{2}$ c. chilled heavy whipping cream
- 1-2 T. sugar (regular white sugar or sifted powdered sugar)
- for vanilla whipped cream = $\frac{1}{2}$ -1 tsp. vanilla extract, to taste
- for coconut whipped cream = 1-2 tsp coconut extract, to taste
- for espresso whipped cream = $\frac{1}{2}$ tsp. vanilla extract + 1 tsp. instant espresso powder

Preparation

1. For best results, make sure the bowl & whisk are cold (can place both items in refrigerator or freezer about 10-20 minutes before making whipped cream).
2. Using electric mixer, beat cream & sugar until soft peaks form.
3. To make vanilla whipped cream... Add $\frac{1}{2}$ -1 tsp. vanilla extract (to taste) and beat until medium peaks form.
4. To make coconut whipped cream... Add 1-2 tsp. coconut extract (to taste) and beat until medium peaks form.
5. To make espresso whipped cream... Add $\frac{1}{2}$ tsp. vanilla extract and 1 tsp. instant espresso powder and beat until medium peaks form.



Taste & See: A Couples' Cooking Class

♥ Date Night In (2.10.17) ♥

Chocolate Molten Lava Cakes

www.kraftrecipes.com

Prep Time: 15 min | Cook Time: 15 min | Total Time: 30 min

Serves 2

best
recipe

Ingredients

- ½ pkg. (2 oz.) BAKER'S Semi-Sweet Chocolate, chopped
- ¼ c. butter
- ½ c. powdered sugar
- 1 whole egg
- 1 egg yolk
- 3 T. flour
- homemade whipped cream, for topping (*separate recipe*) – vanilla ice cream works, too!!

Preparation

1. Heat oven to 425°F.
2. Butter 2 small custard cups; place on baking sheet.
3. Microwave chocolate and butter in medium microwaveable bowl on high for 30-45 seconds or until butter is melted.
4. Whisk in chocolate until it is completely melted.
5. Stir in sugar.
6. Add whole egg and egg yolk; mix well.
7. Stir in flour.
8. Spoon into prepared cups.
9. Bake 13-14 minutes or until edges of desserts are firm, but centers are still soft.
10. Let stand 1 minute.
11. Carefully run knife around cakes to loosen; invert into dessert plates.
12. Serve warm with homemade whipped cream &/or vanilla ice cream.



Taste & See: A Couples' Cooking Class

♥ Date Night In (2.10.17) ♥

Monsieur Bon-Bon's Top Secret "Fooj" for Christmas gift-giving
French fudge recipe from Chitty-Chitty Bang! Bang! by Fleming

Contents: 1 pound Superfine sugar (box)
1 small (5.33 fl. oz. can) evaporated milk
1/4 pound finest butter
1 tablespoon water (cold)
1 tablespoon Karo corn syrup (*light*)
4 tablespoons unsweetened chocolate (use Bakers' unsweetened squares which you melt on low heat in a saucepan and then measure)

Put all the above into a saucepan. Melt slowly on low heat until mixture thickens slightly and is absolutely smooth. Use wooden spoon or flat wood spatula. Always scrape along bottom in clockwise movement as well as straight through the center. WATCH CAREFULLY AND STIR CONSTANTLY. When you find it is smooth, turn up the heat and boil very quickly until it forms a soft ball. (Take a teaspoon and dip a bit out dropping it into a cup of cold water. If it forms a soft little ball bit then you know you can remove the pan from the heat.) When you are testing to see if the chocolate is thick enough for a ball, it might be wise to remove the pan from the heat. If it is not thick enough, put it back again on the heat and let it cook longer, but always stir it or you will have burned fudge.

When you finally remove it from the stove, beat it well with a wooden spoon until it gets sort of stiff. Pour the whole mixture into a flat 8 x 8" greased pan. (Do not grease it a lot. Remove any excess with a napkin or piece of paper towel.) Spread it evenly and then mark it in the size squares you want and let it set. When cool cut again where you have marked it and place in little holly berry paper cups which you can buy in a box from the Smoke House in the Fashion Center. You can get petit-four cases by Cross in a box of 150 for 95¢. I don't know the exact price of the cup-cake sized paper cups, but you can get those at the store also. The size cup you will need depends on how big you cut each piece of fudge.

Chocolate Mallow Fudge - an American fudge recipe used as comparison

Ingredients: 2 cups regular sugar
3/4 cup evaporated milk
1/4 cup butter (half of 1 stick of butter)
1/8 teaspoon salt
90 miniature marshmallows (easy to count out from large bag)

In heavy saucepan place sugar, milk, butter, salt and marshmallows. Set over low heat and STIR CONSTANTLY until sugar is dissolved (melted) and marshmallows also. Then turn heat higher and let mixture in pan come to a boil and boil for 5 minutes. This will happen very quickly and you will have to stir carefully and constantly. IF YOU SEE DARK PATCHES IN YOUR LIGHT LIQUID do not become alarmed. Stop when you do and remove pan from heat. Get a strainer and another saucepan. Pour your hot liquid into the strainer which you have placed over a clean saucepan. The dark bits will remain in the strainer so soak your strainer in the sink in water. Then go back to your pan and put it back on the heat and continue to boil it. NOTE: The liquid should boil only 5 minutes altogether. This includes the time before the dark patches and after you put it back again on the heat.

continued on next page

Advanced Cooking Class

Abe's Split Log Roll - inspired by D'Aulaire's Abraham Lincoln

Heat oven to 375°. Grease a jelly roll pan ($15\frac{1}{2} \times 10\frac{1}{2} \times 1$ inch) and then cut a piece of wax paper to fit the inside bottom of the pan. Then grease wax paper. Put prepared pan aside for the moment.

Mix 1 cup Softasilk Cake Flour in a bowl with
 1/4 cup cocoa (Hershey's)
 1 teaspoon baking powder (Davis)
 1/4 teaspoon salt

Put the above ingredients aside and beat 3 eggs in small mixer bowl until very thick and lemon colored, about 5 minutes.

Pour eggs into large mixer bowl. Beat into eggs gradually 1 cup granulated sugar. Then blend in 1/3 cup cold water and 1 teaspoon vanilla, both on low speed of mixer.

Then take your flour mixture (above) and mix it in gradually, beating just until batter is smooth.

Pour this batter into the pan. Spread it to corners also.

Place in oven and bake until wooden pick or cake tester inserted in center comes out clean. About 12 to 15 minutes. Check after 10 minutes.

While cake is in oven, place a clean towel on the table. Sprinkle it with confectioner's sugar - covering the length and width of the pan.

Take knife and run it along edge of cake to loose area covered with the sugar. Carefully turn it upside down on to towel and taking sharp knife, cut off all four edges of cake.

While cake is hot, roll it up, starting from a short side. Roll towel right along with cake. Place it on wire rack to cool.

While cake is cooling, take 1/2 pint of A&P Heavy Whipping Cream and whip it until it is thick. Add a little 10X Confectioner's Sugar to the cream after you are finished whipping. Spread whipped cream on cake which has been unrolled. Do not spread to edges.. Roll cake again and frost cake with either Magic Window Easter Egg frosting or the Chocolate Tea Square frosting. If frosting sticks to knife, dip knife in glass of hot water and spread frosting.

Cut cake with bread knife in sawing motion. When not waiting for someone to eat it, place cake in refrigerator.

Alice's Treasure Cake from The Brady Bunch and the Treasure of Mystery Island

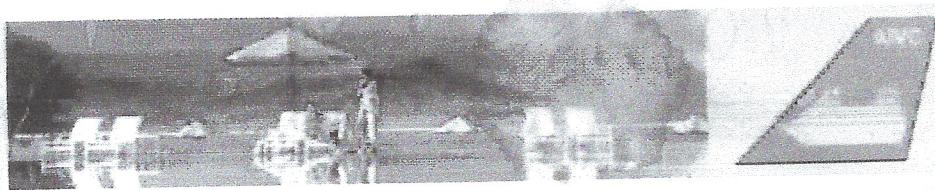
Cake

3 eggs
 1 cup sugar
 1/2 cup soft butter
 $1\frac{1}{2}$ cups sifted Softasilk cake flour

1/4 teaspoon salt
 2 teaspoons Davis baking powder
 $\frac{1}{2}$ cup milk and $\frac{1}{2}$ teaspoon vanilla
 (can get at Pathmark)

turn page for mixing procedure

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excellenX

The Original "Linzer Torte"

From an antique 1696 handwritten cook book in Austria

With an age of almost 300 years the Linzer cake is known to be the oldest renowned cake around the world. Who gave this cake its name and who really invented it, seems to stay a secret for ever. Legend has it that the German confectioner Konrad Vogl, who immigrated to Linz in 1823 and also became a honorary citizen of Linz, was the inventor of the original "Linzer Cake". But true is, that the "Linzer Torte" was already known under this name in the 17th century and Konrad Vogl only rediscovered this old recipe.

The recipe comes from an antique handwritten cook book of the year 1696 and the cake is made like this until today: Butter, almonds, sugar, flour and various spices were put together - ingredients which are still used today.

Today the "Linzer Torte", light or dark, with or without almonds, but in any way "originally" made in Linz, is sent to different countries all over the world. In numerous pastry shops the "Linzer Torte" is still made according to the original recipe and is available for immediate tasting or purchase as a souvenir. Of course, the Linz cafes serve it with famous Austrian "Melange" (coffee). Gourmets say, that it tastes best with a dry Austrian white wine.

Recipe

Ingredients:

1/2 pound plus 4 tablespoons (2 1/2 sticks) sweet butter, at room temperature
 1 cup granulated sugar
 1 1/2 teaspoons grated lemon zest
 2 eggs
 1 1/4 cups unbleached all-purpose flour
 1/2 teaspoon ground cinnamon
 1/4 teaspoon ground cloves
 1/4 teaspoon salt
 1 1/4 cups blanched almonds, finely ground
 2/3 cup raspberry preserves
 Confectioner's sugar for dusting top

Instruction:

1. Preheat oven at 325 ° F
2. Cream butter and sugar together until light. Add grated zest and eggs and mix well.
3. Sift flour, spices and salt together. Add flour mixture and almonds to butter mixture and blend throughtly.
4. Pat half of this mixture evenly into the bottom of a 9-inch false bottom tart pan. Spread preserves to within 1/2 inch of the sides.
5. Transfer remaining dough to a pastry bag and form a ring around the edge, then squeeze out a lattice crust and put on top.

6. Set on the middle rack of the oven and bake for 50 minutes, or until the lattice is evenly browned and the preserves are bubbling. Sprinkle top lightly with confectioner's sugar.

Best served after 1 or 2 days after the dough has softened a little.

Courtesy of Fremdenverkehrszentrale Linz City Tourist Board, Austria

| [Continental Recipes](#) | [Main Index](#) |

Chocolate-Dipped Almond Crescents

Approx. 48
cookies

1 cup butter or
margarine softened

1 cup powdered sugar

2 egg yolks

2 1/2 cups flour

1 1/2 teaspoons almond extract

1 cup (6 oz) semisweet chocolate chips

→ I used a lot more than that for 5 dozen cookies

Preheat oven to 375°. Cream butter
sugar and egg yolks in large bowl.

Beat in flour and almond extract
until well mixed. Shape dough
into 1-inch balls. (If dough is too
soft to handle, cover and refrigerate
until firm). Roll balls into 2-inch

long ropes. Curve ropes into
crescent shape. Place 2 inches
apart on un-greased cookie sheet.

Bake 8 to 10 minutes or until set
but not browned. Remove and cool.

Melt chocolate chips in double boiler.

Dip end of each crescent in melted
Choc. Place on wax paper & cool until
chocolate is set.

SEEING THE NUTCRACKER

THIS HOLIDAY SEASON, kids everywhere will be crossing paths with sugarplum fairies and mouse kings. Whether your family plans to attend a live per-



formance of the Nutcracker or watching a taped version at home, sweet, spiced pecans make a scrumptious snack to complement the experience.

with each child. It is a nice and should only take about 45 minutes of your time. Everyone must bring one batch of icing. Below is the recipe:

Royal Icing
(makes 2 1/2 cups)

3 egg whites
1 teaspoon cream of tartar
1 pkg. (1 lb.) sifted confectioner's sugar

Beat egg white and cream of tartar in a small bowl until frothy and foamy. Gradually add sugar, continuing to beat until icing stands in peaks and is stiff enough to hold shape when lifted by a knife. If made ahead of time, cover with a cloth and refrigerate, otherwise it will

Grandma's Recipe

Nutcracker Spiced Pecans (Christmas)

INGREDIENTS

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

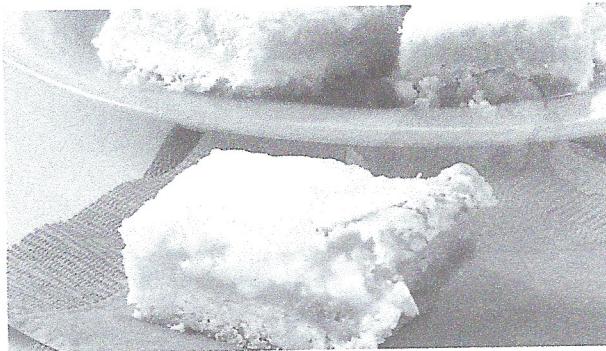
Heat the oven to 300°. Line a cookie sheet with aluminum foil and spray the foil with nonstick spray. Mix the cinnamon, sugar, and nutmeg in a quart-size sealable plastic bag.

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.

3/4 cup
For more
info, call
314-555-1234
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Sunburst Lemon Bars



Bake these lemony crowd-pleasers for your next gathering--even the simple glaze has a pleasing burst of citrus flavor.

prep time
15 min

total time
2 hr 0 min

ingredients
10

servings
36

Ingredients

BASE

2cups all-purpose flour
1/2cup powdered sugar
1cup butter or margarine, softened

FILLING

4eggs
2cups granulated sugar
1/4cup all-purpose flour
1teaspoon baking powder
1/4cup lemon juice

GLAZE

1cup powdered sugar
2to 3 tablespoons lemon juice

- 1. Heat oven to 350°F. In large bowl with electric mixer, beat base ingredients on low speed until crumbly. Press mixture evenly in bottom of ungreased 13x9-inch pan. Bake 20 to 30 minutes or until light golden brown.
- 2. Meanwhile, in large bowl with wire whisk, lightly beat eggs. Beat in remaining filling ingredients except lemon juice until well blended. Beat in 1/4 cup lemon juice.
- 3. Remove partially baked base from oven. Pour filling evenly over warm base.
- 4. Return to oven; bake 25 to 30 minutes longer or until top is light golden brown. Cool completely, about 1 hour.
- 5. In small bowl, mix 1 cup powdered sugar and enough lemon juice for desired spreading consistency until smooth. Spread glaze over cooled bars. Cut into bars.

NUTRITION INFORMATION

NUTRITION INFORMATION PER SERVING

Serving Size: 1 Bar Calories 150 (Calories from Fat 50), % Daily Value Total Fat 6g 6% (Saturated Fat 3g, 3% Trans Fat 0g 0%), Cholesterol 35mg 35%; Sodium 55mg 55%; Total Carbohydrate 22g 22% (Dietary Fiber 0g 0%; Sugars 16g 16%), Protein 2g 2%; % Daily Value: Vitamin A 4%; Vitamin C 0%; Calcium 0%; Iron 2%

Chocolate Crinkle

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
- electric mixer
- 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.



Mix the ingredients.

- In the other medium bowl, using the wooden spoon, stir together the flour, cocoa, baking powder, and salt.
- In the large bowl, using the electric mixer on medium speed, beat the butter and sugar for about 3 minutes, until creamy. Turn off the mixer and scrape down the bowl with the rubber spatula.
- 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.



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.

(Christmas)

