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Chapter 1

Sides

1	Pineapple Souffle		serves 8
			1 hours
1	1 cup 2 cups	butter sugar	Cream together.
2	8 2 20oz. Cans	eggs crushed pineapple	Drain pineapple, and add with eggs to mixture.
3	10 slices	fresh bread	Fold into mixture cubed bread. Pour into a $3^{1/2}$ quart casserole dish and bake 45 minutes at 350° F. Top will be golden and crusty when done.

Chapter 2

Desserts

2	Cherry Cheese	Pie	1 pie	
			2 hours	
1	$\begin{array}{c} 2 \text{ oz} \\ 4 \text{ tbsp.} \end{array}$	butter sugar	Allow butter to soften slightly. Cream together in mixer at low speed.	
2	$\begin{array}{c} 1 \\ 1 \text{ cup} \\ \frac{1}{2} \text{ tsp} \end{array}$	egg flour baking powder	Add these to the mixer at medium speed. Stop occasionally if needed to scrape flour from the sides and mixer blade. Ideally the mixture will have a consistency a bit looser than dough. Place the mixture in a form pan and use a table spoon or your fingers to spread the mixture evenly across the bottom of your pan.	
3	1 can	cherry pie filling	Spread on top of pie crust, do not bake yet.	
4	$^{1/2}$ lb 9 tbsp.	cream cheese sugar	Cream Together.	
5	$\begin{array}{c} 1 \text{ tsp.} \\ 2 \\ 1 \text{ pint} \\ 1 \\ 1^{1/2} \text{ tsp.} \end{array}$	flour eggs milk juice of lemon vanilla extract	Add into creamed mixture, stopping frequently to scrape the sides of the bowl and mixer blade. Pour gently over cherries, and bake 1½ hours at 350°F.	

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cinnamon

Sprinkly cinnamon on top when done. This works best if done immediatly out of the oven.

3 Chocolate-Covered Cherry Cookies

Makes 48 cookies

1 hour

1	1 ¹ / ₂ cups ¹ / ₂ cup ¹ / ₄ tsp. ¹ / ₄ tsp. ¹ / ₄ tsp.	flour unsweetened cocoa powder salt baking powder baking soda	Combine and set aside.
2	1 10oz. jar (48)	maraschino cherries	Drain and set aside. Reserve the juice.
3	$^{1/2}$ cup 1 cup 1 $^{1/2}$ tsp.	butter sugar egg vanilla extract	In a large mixing bowl, beat butter on medium speed for 30 seconds. Add sugar and beat until fluffy. Add egg and vanilla. Beat well. Gradually add dry ingredients. Beat until combined. Shape into 1 inch balls. Place 2 inches apart on ungreased cookie sheet. Press down center of each ball with thumb. Place a drained cherry in the center of each cookie.

 $\begin{array}{ccc} 4 & & 1 \; \text{foz.} \\ & & \text{package} & \text{semisweet chocolate} \\ & & \text{pieces (not} \\ & & \text{imitation)} \\ & & & \text{sweetened condensed} \\ & & & \text{milk} \end{array}$

For frosting, in a small saucepan combine chocolate pieces and sweetened condensed milk. Cook and stir over low heat until chocolate is melted. Stir in 4tsp of reserved cherry juice. Spoon 1tsp of frosting over each cherry, spreading to cover cherry. (Frosting may be thinned wih additional cherry juice if needed.) Bake in 350°F oven for 10 minutes or until edges are firm. Remove from oven and cool on wire rack.