

DESSERTS

Apple Cake



History: From Sally Dains, our Mahaska Dr. neighbor

INGREDIENTS

2 large eggs
1 C - vegetable oil
2 C - sugar
2 tsp - cinnamon
1 tsp - baking soda
½ tsp - salt
2 C - flour
1 tsp - vanilla
4-5 C - apples, thinly sliced
Frosting:
6 oz - cream cheese
3 T - butter, melted
1 tsp - vanilla
1 1/3 C - powdered sugar

DIRECTIONS

Beat eggs and oil until foamy. Then fold in rest of the ingredients. Once smooth, add sliced apples.

Bake at 350° for 45-60 mins in greased and floured 9x13" pan. Allow cake to cool.

Can serve as is or frosted. Frosting can be mixed by hand or food processor.

Merle Holt's Favorite Banana Cake



INGREDIENTS

½ C - butter
1 ½ C - sugar
2 eggs
1 tsp - vanilla
2 C - flour
1 tsp - baking powder
1 tsp - baking soda
1 C - mashed bananas
½ C - nuts (optional)
2/3 C - sour milk or buttermilk

MAKES

a cake duhhh

DIRECTIONS

Cream butter and sugar. Add rest of ingredients and beat for 2 minutes. Pour into a greased 9x11" cake pan. Bake at 350° for 30 mins.

Cool and serve topped with whipped cream or frost with simple frosting made of powdered sugar, butter, vanilla and cream or milk mixed together. Makes a very moist, flavorful cake which is even better as it stands.

Freezes well.

Crisp and Pie Topping



INGREDIENTS

$\frac{3}{4}$ C - brown sugar

$\frac{1}{2}$ C - flour

$\frac{3}{4}$ C - old-fashioned oats

$\frac{1}{2}$ C - butter

DIRECTIONS

Mix by hand or food processor.

Put on top of a lightly sweetened fruit in a cake pan-sized dish

Bake at 350° for 45-60 mins.

Grandma's notes:

For apple crisp, I add some fresh lemon juice to apple mixture along with some sugar. Place in casserole, top with the crisp topping and bake at 350° for 45-60 mins.

Rhubarb crisp is the same as for apple, except I leave out the lemon juice and add 1 T of flour to help thicken the juices.

For dutch apple pie, I put apple mixture along with some cinnamon in single pie crust and top with crisp topping and bake at 425° for 15 minutes and at 350° for 35-45 minutes.

Double Chocolate Chip Brownies



INGREDIENTS

2 C - chocolate chips

½ C - butter

3 eggs

1 ¼ C - flour

1 C - sugar

¼ tsp - baking soda

1 tsp - vanilla

MAKES

two dozen brownies

DIRECTIONS

Melt 1 C chocolate chips and butter on 50% power in microwave. Remove and stir.

Mix in slowly to eggs. Add flour, sugar, baking soda, and vanilla. Stir well. Stir in remaining 1 C of chocolate chips.

Spread in greased 9x13" pan. Bake at 350° for 18-22 mins.

Aunt Rachel's Fudge Brownies



INGREDIENTS

2 sticks - butter

2 C - sugar

6 T - cocoa

4 eggs

2 tsp - vanilla

1 ½ C - flour

1 C - nuts (optional)

Frosting:

6 T - butter

1/3 C - cocoa

2 2/3 C - powdered sugar

1/3 C - cream or milk

1 tsp - vanilla

DIRECTIONS

Mix all dry ingredients together, add eggs and vanilla. Melt butter and mix all together. Pour into 9 x 13" pan sprayed with cooking spray.

Bake at 350° for 25-30 minutes.

Once cool, frost.

In small mixer bowl or food processor, cream butter. Add cocoa and powdered sugar with cream. Beat to spreading consistency. Blend in vanilla.

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Kringla



History: Kringla is a soft Norwegian cookie and Kringle is a Danish flaky filled pastry. Both evolved from pretzels!

INGREDIENTS

2 C - sugar
1 ½ C - sour cream
1 C - buttermilk
2 eggs
1 tsp - vanilla
6 ½ C - flour
2 tsp - baking powder
1 tsp - baking soda
½ tsp - salt

MAKES

60 knotted pastries

DIRECTIONS

Mix sugar, sour cream, buttermilk, eggs, and vanilla. Add 6 cups of the flour mixed with remaining ingredients. Add rest of flour if needed. Let dough rest covered in refrigerator overnight.

With small dipper, take out dips of dough. Have light amount of flour on hands and on pastry board. Roll dough into pencil shape about 7" inches long. Carefully place dough on parchment or silpat-lined cookie sheet and form into a loop shape or figure 8 shape.

Keep extra dough in refrigerator as if it gets to room temperature, it gets very sticky.

Bake at 400° for 8 mins.

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Lefse



INGREDIENTS

**10 lbs - Russet potatoes,
peeled by the grandkids**

1 C - butter

1 C - cream

6 C - flour

MAKES

50 servings

DIRECTIONS (PT.1)

Boil potatoes in salted water until tender. Drain and put potatoes through ricer or Victorio strainer. In a big bowl, put the warm riced potatoes and add butter and cream. Mix with hands until completely smooth. Mixture should be like firm mashed potatoes. Put in covered pan or ziplock bags. Cool overnight or several hours until mixture is cool throughout.

Next day, measure 4 C (2 lbs / 32 oz) of mashed potato mixture into bowl of Kitchen Aid mixer. Add 2 C (10 oz) of flour and mix until smooth. Shape into a roll and put in ziplock bag. Form rolls with remaining potato mixture. Keep refrigerated until rolling out. If dough is not kept chilled, it will become sticky and hard to roll.

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Lefse (cont.)



Note: Gma says "The 7 grandchildren here are amazingly great lefse makers. It is so impressive!!! They could start a lefse rolling business. Cool thing is they are already set to make pies using the same skills. They are pros!"

INGREDIENTS

**10 lbs - Russet potatoes,
peeled by the grandkids**
1 C - butter
1 C - cream
6 C - flour

MAKES

50 servings

DIRECTIONS (PT.2)

For each lefse, measure out 3 oz. Roll out with lefse rolling pin on flour-covered surface to 12-14" diameter. The less flour used, the more tender the lefse will be.

Grill on flat griddle at ~450° until light brown on one side. Turn using Gpa's Danish-upgraded Norwegian lefse stick.

Brush off excess flour on cooked lefse, room temp butter, and sugar (or cinnamon-sugar). Fold in edges, fold in half two times and cut in pieces with scissors.

If storing, store between wax paper sheets in freezer ziplock bag. Can refrigerate or freeze to use later. Can either heat again on griddle or wrap in slightly damp dishtowel and warm seconds in microwave.

Chocolate Chip & Oatmeal Raisin Cookies



INGREDIENTS

1 stick - butter
½ C - crisco shortening
1 C - white sugar
1 C - brown sugar
2 eggs
1 tsp - vanilla
2 ½ C - flour
2 C - old-fashioned oats
1 tsp - baking powder
¼ tsp - salt
2 C - chocolate chips or golden raisins
Frosting:
1 lb - powdered sugar
1 stick butter
1 tsp - vanilla
¼ C - milk or cream

DIRECTIONS

Best to have all ingredients at room temperature.

Cream together butter, shortening, and sugars. Mix in eggs, one at a time. Add vanilla.

In separate bowl, mix flour, oatmeal, baking powder, salt and baking soda. Mix these dry ingredients and add to first mixture. Fold in chocolate.

Refrigerate for an hour. Use large size dipper to scoop dough and press with sugared glass. Bake 10-12 min at 350 degrees. Bake at 350° for 10-12 mins.

Once cool, frost.

Put butter, vanilla, a little milk or cream in processor and process. Add powdered sugar in 3 parts and add liquid as needed for right consistency.