

Favorite Recipes

Having enjoyed cooking and baking for quite some time, I've encountered many different recipes. Over time I've acquired some favorites - recipes which produce great results, time after time.

This book is a collection of those recipes. They are quite "fool-proof" in my opinion. I hope you will enjoy these recipes and that some of my all-time favorites will become yours.

Brenda Anderson

Caution: There are a lot of sweets toward the back of the book. If they are enjoyed in moderation, I think desserts and sweet treats are allowable. The trick is to share the things you make! Enjoy.

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Main Dishes

Three Cheese Manicotti

*Comfort food! Serve with garlic bread and a green salad.
I often double this recipe for dinner parties.*

2 cups	ricotta cheese	
3 cups	grated mozzarella cheese	225 g
3/4 cup	grated Parmesan cheese	
2	eggs	
1 tsp	dried parsley	
	salt & pepper to taste	
1 16-oz. jar	spaghetti sauce	473 mL
10	manicotti noodles	160 g

1. Cook manicotti, drain and rinse with cold water. Preheat oven to 350°F.
2. Combine ricotta, mozzarella, and 1/2 cup of the Parmesan cheese in a large bowl. Add eggs, parsley, salt and pepper. Mix well.
3. Pour 1/2 cup spaghetti sauce into an 11x17 baking dish. Fill manicotti noodles with about 3 Tbsp cheese mixture, and place side-by-side in baking dish.
4. Pour remaining sauce over top; sprinkle with remaining Parmesan cheese. Bake for 45 minutes.

Note that once stuffed, the manicotti can be refrigerated up to about 30 hours before baking time.

Serves 5

Veggie Lasagna

1 cup each	diced carrots, diced red pepper and sliced zucchini
2 cups	sliced mushrooms
1 cup	chopped onions
3 cloves	minced garlic
1 28-oz can	diced tomatoes
1 cup	italian-style tomato sauce
1 5.5-oz can	tomato paste
1 Tbsp	soy sauce
2 tsp	dried basil
1 tsp	dried oregano
2 tsp	brown sugar
1/2 tsp each	black and cayenne pepper
9	whole wheat lasagna noodles
2 cups	1% cottage cheese
1	egg
1 1/2 cups	chopped spinach (fresh or frozen)
1/2 cup	grated Parmesan cheese
1 cup	grated mozzarella cheese
1 cup	grated cheddar cheese

1. Cook carrots, red pepper, zucchini, mushrooms and onions over medium heat until tender (7 minutes).
2. Add tomatoes, tomato sauce and paste, soy sauce, basil, oregano, brown sugar, and black and cayenne pepper. Simmer 15 minutes, stirring occasionally.
3. Meanwhile, prepare lasagna noodles, rinse and drain. Combine cottage cheese, egg, spinach and Parmesan cheese in a medium bowl. Set aside.
4. In a 9x13 baking dish, spread 1 cup sauce. Layer 3 noodles, 2 cups sauce, cottage cheese mixture, 3 noodles, 2 cups sauce, 1/2 the shredded cheese, 3 final noodles, 2 cups (remaining) sauce and remaining cheese.
5. Cover with foil and bake at 375°F for 30 minutes, then uncovered for 10 minutes. Allow to cool 10 minutes before slicing and serving.

Serves 8

Super-Fast Pizza

If you don't want "delivery" pizza and you don't have time for homemade pizza dough to rise, try this quick & easy recipe.

1 cup	flour	
1 tsp	salt	
1/8 tsp	pepper	
2	eggs, beaten	
2/3 cup	milk	
1 7.5 oz can	pizza sauce	213 mL
	favorite toppings	

1. Combine all ingredients in a large mixing bowl. Beat until smooth. Pour into 12-inch pizza pan, smoothing to coat the pan thoroughly.
2. Pour spoonfuls of pizza sauce onto the raw batter, swirling with a spoon to create an even layer of sauce.
3. Add any favorite toppings; sprinkle with grated cheese and bake in a 425°F oven for 25 minutes, or until cheese has melted and crust is browned at the edges.

Makes one 12-inch pizza

Mexican Rice

1 1/2 cups	uncooked rice	
1 tsp	salt	
2 1/2 cups	water	
1 10-oz can	condensed tomato soup	284 mL
2 tsp	chili powder	
1 cup	diced white onion	
1 14-oz can	red or black beans	398 mL
1 cup	frozen corn	
1/2 cup	salsa	
3 tsp	chili powder	
1/2 tsp	garlic powder	
1/4 tsp	salt	
1	large tomato, diced	
1/2	green pepper, diced	
1 cup	grated cheese	
	sour cream	

1. Combine rice with salt, water, tomato soup and 2 tsp chili powder in saucepan. Bring to boil; reduce heat and simmer, covered for 15 minutes.
2. Meanwhile, cook diced onion 2 minutes over medium heat. Add beans, corn, salsa, chili and garlic powder, and salt. Add a little water if necessary.
3. Stir bean mixture into cooked rice. Serve with tomato, green pepper, grated cheese and sour cream to garnish. Try adding chopped green onion, avocado, or more salsa if desired.

Serves 4

Chicken & Apple Tomato Curry

A quick and tasty curry dish. I love it over basmati rice.

2	chicken breast halves	
1 14-oz. can	italian stewed tomatoes	398 mL
1 14-oz. can	tomato sauce	398 mL
1/2 cup	seedless raisins	
1/2 cup	sliced green onions	
2 tsp	curry powder or paste	
1	green apple, thinly sliced	
abt. 6 cups	hot cooked couscous, rice, or bulgar	

1. Cut chicken into 1-inch pieces.
2. Combine chicken, tomatoes, raisins and curry in large skillet over medium heat. Cook about 10 minutes, or until tender.
3. Add onions and apple. Bring to a boil; reduce heat. Simmer uncovered for 10 minutes, or until sauce thickens.
4. Serve over couscous, rice or bulgar.

Serves 4

Creamy Chicken Curry

Great for dinner parties!

Try pineapple tidbits, green onion, and bell pepper as additional garnishes.

6	chicken breast halves	
2 cups	flour	
1 tsp each	garlic powder & salt	
1/2 tsp	pepper	
1/4 cup	olive oil	60 mL
1/4 cup	butter or margarine	60 mL
3 cups	sliced fresh mushrooms	
2	apples, finely chopped	
1	onion, finely chopped	
2 10-oz. cans	cream of mushroom soup	284 mL ea
3 cups	half & half	750 mL
3 Tbsp	curry powder or paste	
3/4 cup	toasted coconut	
2	mangoes, chopped	

1. Slice chicken breast into 1-inch strips. Dredge in mixture of flour, garlic powder, salt & pepper. Sauté in olive oil and butter in a large skillet. Set cooked chicken strips aside.
2. Sauté fresh mushrooms; set aside.
3. Sauté onion and apple; set aside.
4. Combine mushroom soup, half & half and curry paste in the skillet. Stir and heat through, 3 min.
5. Pour over chicken, mushrooms, apple and onion in a large roasting pan. Bake for 1 hour at 300°F.
6. Serve over wild & long-grain rice. Sprinkle with toasted coconut and chopped mango.

Serves 8-10

Fide
Dishes

Best Guacamole

Great with nachos, quesadillas, or on burritos.

3	ripe avocados	
1	onion, minced	
3	cloves garlic, minced	
1	tomato, finely chopped	
1	lime, juiced	
1/3 cup	sour cream	80 mL
	salt & pepper	

1. Peel avocados, mash in a large bowl
2. Add onion, garlic, tomato, lime juice and sour cream; blend well. Add salt & pepper to taste.
3. Cover with plastic wrap (leaving no air space) and refrigerate for 30 minutes before serving.

Makes about 3 1/2 cups

Broccoli Salad

Serve this tangy salad any month of the year.

10	strips bacon, diced, then cooked & drained	
2	heads broccoli, cut into small florets	
1	small red onion, chopped	
1/2 cup	raisins	125 mL
2 Tbsp	white wine vinegar	45 mL
2 Tbsp	white sugar	30 mL
3/4 cup	light mayonnaise	185 mL
1 cup	roasted sunflower seeds	250 mL

1. Combine broccoli, onion and raisins in a medium bowl.
2. In a small bowl, whisk together vinegar, sugar and mayonnaise. Pour over the broccoli mixture and toss until evenly mixed.
3. Refrigerate for at least two hours; toss with bacon and sunflower seeds just before serving.

Serves 6

Bean & Rice Salad

A lighter alternative to most potato or pasta salads.

1 1/2 cups	uncooked long-grain rice	
3 cups	water	
1 14-oz. can	french-style green beans	398 mL
1 14-oz. can	cut wax beans	398 mL
1 19-oz. can	red kidney beans	540 mL
1/4 cup	sliced red onion	60 mL
1/2 cup	zesty italian dressing	125 mL
1/2 tsp	salt	2 mL
1/2 tsp	paprika	2 mL
1/4 tsp	black pepper	1 mL

1. Cook rice with water; add salt if desired. Set aside and allow to cool.
2. Whisk dressing and seasonings in a small bowl.
3. Combine beans with onion and rice in a large bowl; pour on dressing mixture and gently toss.
4. Refrigerate at least an hour before serving. If desired, line the serving bowl with leaf lettuce for garnish.

Serves 6-8

Muffins

&

More

Cran-Orange Bran Muffins

Moist bran muffins with a zingy flavour.

3 cups	bran	
2 cups	buttermilk	500 mL
1 cup	dried cranberries	
1/4 cup	butter	
1/4 cup	sugar	
1/3 cup	molasses	80 mL
2	eggs	
1	orange (zest & juice of)	
1 1/2 cups	flour	
1 tsp	salt	
2 1/2 tsp	baking soda	

1. In a large bowl, stir together bran, buttermilk and cranberries; soak 10 minutes.
2. In a medium bowl, cream butter and sugar. Add molasses, eggs, orange juice and zest. Add to bran mixture.
3. Add flour, salt and soda. Mix until incorporated.
4. Fill paper-lined muffin tins nearly full. Bake at 350°F for 15-20 minutes.

Makes 2 dozen

Banana Bran Muffins

A great recipe from a friend. The flavour is superb, thanks to a hint of cocoa.

2 cups	flour
2 cups	bran
2 tsp	baking powder
2 tsp	baking soda
1 tsp	salt
1/4 cup	cocoa
1/2 cup	butter, softened
1 cup	white sugar
4	eggs
2 tsp	vinegar
1 cup	milk
6	medium bananas, mashed

1. Combine first six ingredients in a large bowl.
2. Cream butter, sugar and eggs in a separate mixing bowl.
3. Stir milk with vinegar; add to egg mixture along with mashed bananas and blend well.
4. Add the banana mixture to the dry ingredients. Mix until moistened; batter may be "lumpy".
5. Fill paper-lined or greased muffins tins. Bake at 400°F for 20-25 minutes.

Makes 2 dozen

Cornmeal Waffles

These are the perfect accompaniment to a bowl of chili.

1 1/4 cups flour
3/4 cup cornmeal
2 Tbsp sugar
1 Tbsp baking powder
1/2 tsp salt
1 3/4 cups milk
6 Tbsp oil
2 large eggs

1. Blend all ingredients in a medium bowl.
2. Cook in a standard waffle iron; enjoy!

Makes 6-8 waffles

Pancakes

Hearty pancakes that are moist and light.

3/4 cup	60% or whole-wheat flour
2 tsp	baking powder
1/2 tsp	salt
1 Tbsp	sugar
2	eggs, beaten
1/2 cup	milk
2 Tbsp	cooking oil

1. Combine flour, baking powder, salt and sugar in a medium bowl.
2. Add eggs, milk and oil and whisk until well blended.
3. Cook on hot greased griddle and serve with favorite toppings.

Variation: *For buttermilk pancakes, use 1/4 cup buttermilk and 1/3 cup milk.*

Makes one dozen small pancakes

Waffles

Light and fluffy waffles in just a few steps.

1/2 cup butter or margarine
1 Tbsp sugar
4 egg yolks
2 cups milk
2 cups flour
4 egg whites, stiffly beaten
4 tsp baking powder

1. Melt butter; stir in the sugar and egg yolks. Beat well.
2. Beat in milk and sifted flour. Fold in egg whites and baking powder.
3. Cook in waffle iron.

Note: *Waffles can be wrapped and frozen, and reheated in the toaster.*

Makes 6-8 large waffles

Crêpes

A culinary gift from France - try them for dinner or dessert.

3 1/4 cups	all-purpose flour	500 g
4 cups	milk	
6	eggs	
4 Tbsp	powdered sugar	
2 Tbsp	butter, melted	
pinch of	salt	
2 tsp	vanilla	

1. Beat the eggs in a large bowl. Add the sugar, flour, salt and butter. Add the milk little by little while whipping. Adding it gradually will prevent lumps.
2. Allow the batter to rest at least one hour (in the fridge if desired). It should thicken and lose its air bubbles. If the batter is too thick, add a little milk. Stir in the vanilla just before cooking; do not whip.
3. Cook on a large, flat crêpe pan or frying pan (lightly greased) over medium-high heat. Rotate the pan while pouring the batter to make crêpes thin. Flip them after about 30-40 seconds. Crêpes should be a light golden color.
4. Serve with berry coulis, fresh fruit, chocolate spreads, jams, jellies, whipped cream, powdered sugar, or any favorite sweet topping.

*Variation: **Savory Crêpes***

Omit vanilla and reduce powdered sugar to 2 Tbsp. Fill crêpes with steamed broccoli and cheese or ham and sautéed mushrooms. Place rolled crêpes in a baking dish; top with cream of mushroom soup and shredded cheese. Bake at 425°F for 20-30 minutes or until bubbly. Great with a green salad.

Serves 8

Hot-Cross Buns

A delicious Easter treat that's not too sweet. They're worth the effort!

- 2 packages active dry yeast
- 1/2 cup warm water (105-115°F)
- 1/2 cup lukewarm milk (scalded, then cooled)
- 3/4 cup unseasoned, lukewarm mashed potatoes
- 1/2 cup sugar
- 1 1/4 tsp salt
- 1/2 cup butter, softened
- 2 eggs
- 1 tsp cinnamon
- 1/4 tsp nutmeg
- 1 cup raisins
- 1/2 cup citron
- 4 1/2 cups all-purpose flour
- Egg Glaze:** 1 egg + 2 Tbsp cold water
- Quick Icing:** 1 cup icing sugar, 1 Tbsp milk, and 1/2 tsp vanilla extract

1. Dissolve yeast in warm water. Stir in milk, potatoes, sugar, salt, butter, eggs, cinnamon, nutmeg, raisins, citron, and 2 1/2 cups of the flour. Beat until smooth. Mix in remaining flour to form soft dough.
2. Turn dough onto lightly floured surface; knead until smooth & elastic (5 min). Place in greased bowl; cover and let rise in a warm place until doubled (1 hour).
3. Punch down dough; divide in half. Cut each half into 16 pieces. Shape into smooth balls and place about 2 inches apart on greased baking sheet.
4. With scissors, snip a cross on top of each bun. Cover; let rise until doubled (40 min); brush with "Egg Glaze".
5. Bake at 375°F for 20 minutes, or until golden brown.
6. Cool; frost crosses on top of buns with "Quick Icing".

Makes 32 buns

Cookies

Mom's Shortbread Cookies

*The melt-in-your-mouth type of shortbread
that I will forever associate with Christmastime!*

2 cups butter
2 cups flour
1 cup icing sugar
1 cup cornstarch
candied cherries, diced

1. Beat butter until fluffy, about 10 minutes.
2. Add flour, icing sugar, and cornstarch; blend just until combined.
3. Drop onto cookie sheet and top with a small piece of cherry.
4. Bake at 300°F for 18 minutes.

Makes 3 dozen

'Paul Bunyan' Sugar Cookies

This is my favorite recipe for traditional sugar cookies. If the edges are not allowed to brown, the cookies will stay tender after being cooled and frosted.

1 1/2 cups	butter or margarine
1 1/2 cups	sugar
2	eggs
2 Tbsp	milk
3 tsp	baking powder
1 Tbsp	vanilla extract
1/2 tsp	salt
4 cups	flour

1. Cream butter, sugar and eggs.
2. Add milk and vanilla; blend well.
3. Add baking powder, salt and flour, sifted for best results.
4. Roll out dough on a floured surface, cut with cookie cutters, and lift onto an ungreased baking sheet.
5. Bake at 375°F for 8 minutes. Cool and frost as desired.

*Makes 3-5 dozen,
depending on cutter size*

Chocolate Chip Cookies

The simple, traditional favorite.

1 cup	butter, softened	
3/4 cup	white sugar	
3/4 cup	brown sugar	
1 tsp	vanilla	
2	eggs	
2 1/4 cups	flour	
1 tsp	baking soda	
1 tsp	salt	
1 pkg (12 oz)	chocolate chips	340 g

1. Preheat oven to 375°F.
2. In large bowl, cream butter with sugars and vanilla until light and fluffy. Blend in eggs.
3. Add flour mixed with baking soda and salt. Fold in lightly, mixing just until combined. Fold in chocolate chips. Do not over-mix.
4. Drop dough by heaping teaspoon onto an ungreased baking sheet. Bake for 9 - 11 minutes, or until edges are golden brown. Cool on wire racks.

Makes 5 dozen

Mom's Raisin Cookies

A sweet & spicy part of holiday baking.

1 cup water
2 cups seedless raisins
1 cup butter or margarine
2 cups white sugar
3 eggs, beaten
1 tsp vanilla extract
4 cups flour
1 tsp baking powder
1 tsp baking soda
1 1/2 tsp cinnamon
1/4 tsp nutmeg
1/4 tsp allspice
1 tsp salt

1. Boil raisins with water until it is nearly all absorbed; set aside to cool.
2. Cream butter; add sugar, eggs and vanilla. Blend well.
3. Add raisins and 1/2 cup of the liquid drained from them. Add dry ingredients. Note: if using large eggs, the dough may require more flour.
4. Drop onto ungreased baking sheet; bake at 350°F for 12-15 minutes.

Makes 5 dozen

Gingersnaps

Wonderfully spiced, moist cookies. The secret is: Don't overbake!

2 1/4 cups	flour
1 cup	brown sugar
3/4 cup	butter, softened
1/4 cup	molasses
1	egg
1 tsp	baking soda
1 tsp	ground ginger
1 tsp	ground cinnamon
1/2 tsp	ground cloves
1/4 cup	white sugar

1. In a large bowl, combine 1 cup flour with the next eight ingredients. Blend until combined.
2. Fold in 1 1/4 cups flour.
3. Shape into 1-inch balls, roll in white sugar and place on ungreased baking sheet.
4. Bake at 375°F for 8-10 minutes or just until "set".
The cookies will be quite soft until cooled.

Makes 4 dozen

Triple Chocolate Cookies

These are really decadent. Have a tall glass of milk standing by.

1 cup	butter, softened
1 1/3 cups	packed brown sugar
2	eggs
2 tsp	vanilla extract
2 1/2 cups	flour
1 tsp	baking soda
1/2 tsp	baking powder
1 1/2 cups	rolled oats
4 ounces	semi-sweet chocolate chips
4 ounces	white chocolate chunks
8 ounces	milk chocolate chunks

1. Cream butter and sugar. Beat in eggs and vanilla.
2. Add flour with baking soda and baking powder. Fold in lightly.
3. Add oats, chocolate chunks and chocolate chips. Stir until evenly mixed.
4. Spoon onto lightly greased or parchment-lined baking sheets. Bake at 350°F for 12-14 minutes. Allow to cool 2-3 minutes on the baking sheets before transferring to a wire rack.

Makes 4-5 dozen

Pies

Never-Fail Pie Crust

Light and flaky. Nothing beats a homemade pie crust.

1 lb.	lard	454 g
5 cups	flour	
1/2 tsp	baking soda	
1 Tbsp	brown sugar	
1 tsp	salt	
1	egg	
3 tsp	vinegar	
3/4 cup	water	

1. Sift dry ingredients; cut in lard with pastry blender or fork until mixture resembles coarse meal.
2. Beat egg with cold water and vinegar. Add to flour mixture and fold in lightly until dough just begins to hold together. Do not over-mix.
3. Roll out dough on floured surface. For pies, invert pie plate and cut dough 1 1/2 inches from plate edge to allow for pie depth and edge finishing. Baking times vary as follows:
Pie shell: 425°F for 12 minutes
Filled pie: 425°F for 10 min, then 350°F for 20 min
Turnovers: 400°F for 15-17 minutes

Makes 8 shells or 4 filled pies

Rhubarb Pie

A delicious way to use summer rhubarb. I recommend the meringue!

1 cup sugar
2 Tbsp flour
1/4 tsp salt
2 egg yolks
2 1/2 cups rhubarb, diced
2 Tbsp butter

Meringue: *(optional)*

2 egg whites
4 Tbsp sugar
1/8 tsp salt
1/2 tsp vanilla extract

1. Combine rhubarb with sugar, flour, salt and egg yolks. Pour into unbaked pie shell. Arrange butter pieces on top of filling.
2. Cover with pastry, trim and pinch crusts closed. Bake at 425°F for 10 minutes. Reduce to 350°F for 30 minutes or until golden brown.

For Rhubarb-Meringue Pie:

1. Step 1 as above.
2. Bake pie (with no top crust) at 425°F for 10 minutes. Reduce to 350°F for 30 minutes.
3. Meanwhile, prepare meringue by beating egg whites, salt and vanilla until foamy. Add sugar little by little and continue beating until very stiff peaks form. When the pie has finished baking, cover it with meringue and continue baking just until meringue browns slightly.

Makes one 9-inch pie

Aunt Kay's Peach Pie

This summery pie has a fabulous flavour.

5 peaches
1 cup sugar
3 Tbsp cornstarch
1/2 cup water
1/2 tsp almond extract
2 Tbsp butter
1 baked 9-inch pie shell

1. Peel and mash 2 peaches in a small saucepan. Add sugar, cornstarch and water. Cook over medium heat, stirring constantly until mixture thickens and boils (5 minutes).
2. Stir in almond extract and butter; cool, then chill in refrigerator.
3. Peel and dice 3 remaining peaches into a baked pie shell. Pour cooled filling over top. Chill for at least an hour. Serve with whipped cream.

Makes one 9-inch pie

Berry Flan

A delicious fruity custard that's easy as ... pie?

1 cup fresh or frozen raspberries
1 9-inch pie crust, baked

Custard:

2 cups milk
1/2 cup sugar
4 eggs
1 tsp vanilla extract

1. Preheat oven to 325°F.
2. Pour raspberries into cold crust; set aside.
3. In a medium saucepan, heat milk and sugar until steamy. Lightly beat in eggs and vanilla. Strain, pouring over raspberries in crust.
4. Bake in oven 45 minutes. Let cool or chill in refrigerator before serving.

Variations: substitute blueberries or blackberries for raspberries, or substitute 7 canned peach halves and replace vanilla extract with almond extract.

Makes one 9-inch pie

*Cakes
& Other
Sweet Treats*

Carrot Cake

2 1/2 cups	flour	
2 tsp	baking soda	
1/4 tsp	salt	
2 tsp	cinnamon	
1 cup	brown sugar	
1 cup	white sugar	
1 1/2 cups	butter, softened	
3	eggs	
2 tsp	vanilla extract	
3 cups	grated carrot	
1/2 cup	crushed pineapple, drained	
1 cup	seedless raisins	
1 cup	buttermilk	
Icing: 16 oz	cream cheese, softened	500 g
1/2 cup	butter, softened	
1 Tbsp	fresh lemon juice	
2 tsp	vanilla extract	
3 cups	icing sugar	

1. Preheat oven to 350°F. Grease and flour two 9-inch round baking pans.
2. In a large bowl, combine flour, baking soda, salt, cinnamon and sugars. Add butter, eggs and vanilla. Blend on low speed to combine, then beat for 2 minutes. Add buttermilk; blend well.
3. Stir in carrots, pineapple and raisins. Pour into prepared pans and bake for 50-60 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes before turning cakes out of pans.
4. Make icing by blending butter and cream cheese. Add lemon and vanilla; blend well. Gradually add sugar, blending until smooth.
5. Refrigerate frosted cake for one hour to set icing.

Chocolate Cake

*My all-time favorite chocolate cake.
The buttermilk gives it a nice, moist texture.*

1/2 cup	cocoa
1/2 cup	boiling water
2/3 cup	butter or shortening
1 3/4 cup	white sugar
2 tsp	vanilla extract
2	eggs
2 1/4 cups	flour
1 1/2 tsp	baking soda
1/2 tsp	salt
1 3/4 cups	buttermilk

1. Stir cocoa with boiling water in a small bowl; set aside.
2. Preheat oven to 350°F; grease and lightly flour two round 9-inch baking pans.
3. Cream shortening with sugar in a large mixing bowl. Add eggs and vanilla; beat well.
4. Mix flour with baking soda and salt. Add alternately with buttermilk to the batter. Stir in the cocoa mixture and pour batter into prepared pans.
5. Bake 35 minutes, or until cake springs back when lightly touched. Cool cake, turn out of pans and frost as desired.

Variation: *For a delicious moist white cake, follow instructions as above, omitting the cocoa and hot water.*

Serves 10-12

Strawberry-Rhubarb Crisp

Very simple and tasty. Serve with vanilla ice cream.

1 cup white sugar
3 Tbsp flour
3 cups sliced fresh strawberries
3 cups diced rhubarb
1 1/2 cups flour
1 cup brown sugar
1 cup butter
1 cup rolled oats

1. Preheat oven to 375°F
2. Combine sugar, 3 Tbsp flour, strawberries and rhubarb in a large bowl; mix well. Pour into a 9x13 inch baking dish.
3. Mix 1 1/2 cups flour with brown sugar, butter and oats until crumbly. Pour over strawberry rhubarb mixture.
4. Bake 45 minutes or until golden brown and bubbly.

Serves 12

Brownie Pudding

*Warm chocolate brownies that make their own pudding as they bake.
Serve with vanilla ice cream.*

1 cup flour
2 tsp baking powder
3/4 cup white sugar
2 Tbsp cocoa
1/2 tsp salt
1/2 cup milk
1 tsp vanilla extract
2 Tbsp butter, melted

Topping:

3/4 cup brown sugar
1/4 cup cocoa
1 3/4 cups hot water

1. Sift dry ingredients into a large bowl. Add milk, vanilla and melted butter. Stir until combined.
2. Spread batter in a greased 8x8 baking pan.
3. Stir 'topping' ingredients together and pour over batter in pan.
4. Bake at 350°F for 40 minutes. Serve warm.

Serves 6-8

Sheet Cake

Try these moist cake squares instead of brownies.

They disappear fast!

2 cups	sugar
2 cups	flour
1/4 cup	cocoa
3/4 cup	oil
1/2 cup	margarine
1/2 tsp	salt
1 cup	boiling water
1 Tbsp	vanilla
1 Tbsp	baking soda
1/2 cup	sour milk
2	eggs

1. Mix the first six ingredients; add boiling water and vanilla. Add baking soda mixed with sour milk. *(To sour milk, use 1 1/2 tsp vinegar plus milk to equal 1/2 cup)* Add eggs and mix well.
2. Pour batter into 11x16 inch baking sheet. Bake at 350°F for 30 minutes.
3. ***Meanwhile, prepare icing:***
To medium saucepan, add 4 Tbsp cocoa, 1/3 cup milk and 1/2 cup butter or margarine. Bring to a boil while stirring. Remove from heat and add 3 1/2 cups of icing sugar and 1 tsp vanilla.
4. Spread icing over cake as soon as it comes out of the oven. Cool and cut into squares with a hot knife.

Makes 40 2x2 inch squares

Chocolate Coconut Slices

Deliciously sweet and very simple to make.

1/2 cup	butter or margarine, melted	
6 ounces	graham cracker crumbs	170 g
4 Tbsp	sugar	
pinch of	salt	
1 cup	shredded, dried coconut	
1 cup	chocolate chips	
1/2 cup	butterscotch chips	
1 cup	sweetened condensed milk	
1 cup	chopped pecans	

1. Preheat oven to 350°F
2. Combine melted butter, graham crumbs, sugar and salt in a medium bowl. Press mixture evenly over the bottom of a 9x13 inch baking dish.
3. Sprinkle coconut over the graham crumb base. Sprinkle the chocolate and butterscotch chips evenly on top. Pour a thin, even layer of condensed milk over the chocolate chip layer. Sprinkle the pecans on top.
4. Bake for 30 minutes. Allow to cool completely before slicing.

Makes 2 dozen slices

Poppy-Cock Popcorn

This nutty caramel corn is chewy and delicious!

1 cup	margarine
1 1/3 cups	sugar
1/2 cup	corn syrup
1/2 tsp	baking soda
1 tsp	vanilla
1/2 tsp	cream of tartar
1 1/3 cups	pecans
2/3	almonds
12 cups	popped corn

1. Roast pecans and almonds in a single layer on a foil-lined baking sheet. This can be done by baking at 250°F for 30-40 minutes, or until golden brown and fragrant. Watch closely to avoid burning; set aside.
2. Cook margarine, sugar and corn syrup in heavy saucepan until “soft ball” stage (235-240°F). Remove from heat; add baking soda, vanilla and cream of tartar.
3. In a very large bowl, toss the popcorn with the caramel and roasted nuts. Spread out on wax paper to cool. Separate into small pieces before packaging.

Makes about 3.5 litres

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