
The Family Recipe Cookbook

A complete collection of 38 treasured handwritten recipes.

What's Inside



Cakes & Sweets



Breads & Breakfast



Savory & Homemade



Household Tips

Cakes & Sweets

A collection of pound cakes, sponges, and
sweet treats.

1. Lemon Pound Cake

Ingredients

- 3 cups All-purpose Flour
- 1 Tbsp. Baking Powder
- 3/4 tsp. Salt
- 3 cups Sugar
- 1 cup Butter
- 1/2 cup Shortening
- 5 large Eggs
- 1 cup Milk
- 6 Tbsp. Lemon Juice
- 1 Lemon (Zested)

Method

- 1 Preheat oven to 350°F. Prep 2 loaf pans.
- 2 Sift flour, baking powder, and salt.
- 3 Cream butter and shortening. Add sugar gradually.

600 × 400

8. Add eggs gradually, beating until fluffy.

2. Cream Cheese Pound Cake

Ingredients

- 3 C. All-purpose Flour
- 1 tsp. Baking Powder
- 1/4 tsp. Baking Soda
- 1/2 tsp. Salt
- 1 1/2 C. Unsalted Butter (Room Temp)
- 1 (8 oz) pkg. Cream Cheese (Room Temp)
- 2 3/4 C. Granulated White Sugar
- 2 1/2 tsp. Pure Vanilla Extract
- Zest of Lemon or Orange (Optional)
- 6 large Eggs (Room Temp)

Method

- 1 Preheat oven to 350°F. Butter & flour a 10-inch pan.
- 2 In a large bowl, sift flour, baking powder, soda, and salt.
- 3 With a hand mixer, beat butter and cream cheese until



3. Butter Cake (Unique Recipe)

Ingredients

- 3 cups All-purpose Flour
- 2 cups Sugar
- 1 cup Butter
- 1 cup Milk
- 4 Eggs
- 4 tsp. Baking Powder
- 1 tsp. Vanilla Extract
- 1 tsp. Whiskey
- 1/2 tsp. Salt

Method

- 1 Preheat oven to 350°F (180°C).
- 2 Grease and flour a cake pan.
- 3 (Instructions incomplete on original note)



4. Bizocho de la Abuela

Ingredients

- 3 large or 4 medium Eggs
- 1 container Lemon Yogurt
- 2 (yogurt) containers Sugar
- 3 (yogurt) containers Flour
- 1 (yogurt) container Sunflower or Olive Oil
- 1 packet or 16g Baking Powder
- Zest of 1 Lemon
- Butter & Flour (for mold)
- Glaze Sugar (for decorating)

Method

- 1 Preheat oven to 150°C.
- 2 Beat eggs. Add sugar, yogurt, oil, and zest.
- 3 Add flour with baking powder and beat well.
- 4 Grease and flour the mold.



7. Bake at 350°F for 45 minutes.

5. Trini Recipe Sponge Cake

Ingredients

- 1 lb Flour
- 1 lb Butter
- 1 lb Sugar
- 8 Eggs
- 4 tsp. Baking Powder
- 2 tsp. Vanilla Essence
- Zest of 1 Lime

Method

- 1 Cream butter and sugar until light and fluffy.
- 2 Add eggs one at a time.
- 3 Add vanilla essence and lime zest.
- 4 Sieve the flour and baking powder together.
- 5 Gently fold in half of the flour mixture, then the other half.
- 6 Pour into greased pans.

600 × 400

8. **Rebelfrom35 the 46 Badly and 50 the Blendageise (oil corange)neous.**

6. 5 Cup Cake

Note: Use the same cup to measure everything!

Ingredients

- 1 cup Oil
- 1 cup Sugar
- 1 cup Wheat Flour
- 1 cup Fine Cornstarch or Polenta
- 1 cup Milk
- 3 Eggs
- 1 Tbsp. Baking Powder
- 1/2 cup Grated Cheese or Coconut
- Pinch of Salt

Method

- 1 Preheat oven to 350°F (180°C).
- 2 In a blender, combine eggs, oil, milk, and sugar. Blend for 1

600 × 400

7. Flan de Bananas

Ingredients

- 4 Eggs
- 3 Bananas
- 1 Tbsp. Vanilla
- 1 can Condensed Milk
- (Variation adds 1 cup Milk)

Method

- 1 Blend all ingredients.
- 2 Place caramel in a mold.
- 3 Pour the blended mixture into the mold.
- 4 Cover well with aluminum foil.
- 5 Cook for 40 minutes in a water bath ("baño de María" or "olla con agua").



5. Bake at 200°C (approx. 400°F) for 60 to 75 minutes.

8. Pastel de Maíz (Corn Cake)

Ingredients

- 4 Eggs
- 2 Tbsp. Butter/Margarine
- 3 Tbsp. Wheat Flour
- 1 can Green Corn
- 2 cups Sugar
- 1 cup Corn Flour
- 50 gr Grated Parmesan Cheese
- 1 liter Milk
- 1 Tbsp. Baking Powder

Method

- 1 In a blender, combine all ingredients EXCEPT the baking powder. Blend well.
- 2 Add the baking powder.
- 3 Mix manually with a spatula until dissolved.
- 4 Pour the batter into a greased bundt pan.



2. Discontinue the use of the following:

9. Bizcocho de Limón (Lemon Cake)

Ingredients

- 200 gr Sugar
- Zest of 1 Lemon
- 140 gr Butter (Room Temp)
- 2 Tbsp. Oil
- 2 Eggs
- 2 Tbsp. Lemon Juice
- 187 gr Wheat Flour
- 5 gr Baking Powder (Royal)
- 3 gr Salt
- 120 ml Milk

Glaze

- 50 ml Icing Sugar
- 25 ml Lemon Juice

Method



10. Torta Volteada de Piña

Ingredients

- 6 Eggs (separated)
- 1/2 cup Water
- 1/2 cup Sugar
- 1/2 Tbsp. Baking Powder
- 1 Tbsp. Cornstarch (Fecula de maiz)
- 1 tsp. Vanilla
- 2/3 cup All-purpose Flour
- Pineapple & Cherries (for topping)

Method

- 1 Beat egg whites until foamy. Add water and sugar.
- 2 Grease and flour a mold. Arrange pineapple and cherry in the center.
- 3 Add yolks to the beaten whites. Add sugar, vanilla, cornstarch, and baking powder.
- 4 (Note seems to mix methods) Bake for 50 min



11. Pudín de V (Pudding V)

Ingredients

- 200 gr Flour
- 100 gr Oatmeal
- 100 gr Oil
- 3 Bananas
- 3 Eggs
- 95 gr Raisins
- 120 gr Milk
- 1 Tbsp. Cinnamon Powder
- 1 Tbsp. Baking Powder

Method

- 1 Preheat oven to 180°C.
- 2 (Instructions incomplete on original note)
- .



12. Budín de Naranja (Orange Cake)

Ingredients

- 2+ cups All-purpose Flour
- 1 Tbsp. Baking Powder
- 1 cup Orange Juice
- Zest of 2 Oranges
- 3 cups Sugar
- 3 Eggs
- 1 cup Cornstarch (Fecula de maíz)
- 1 cup Oil

Method

- 1 Sift flour with baking powder.
- 2 Mix eggs with sugar. Add zest, orange juice, and oil.
- 3 Combine wet and dry ingredients without stopping beating.
- 4 Pour into an 18cm mold and bake at 180°C (350°F) for 40 minutes.



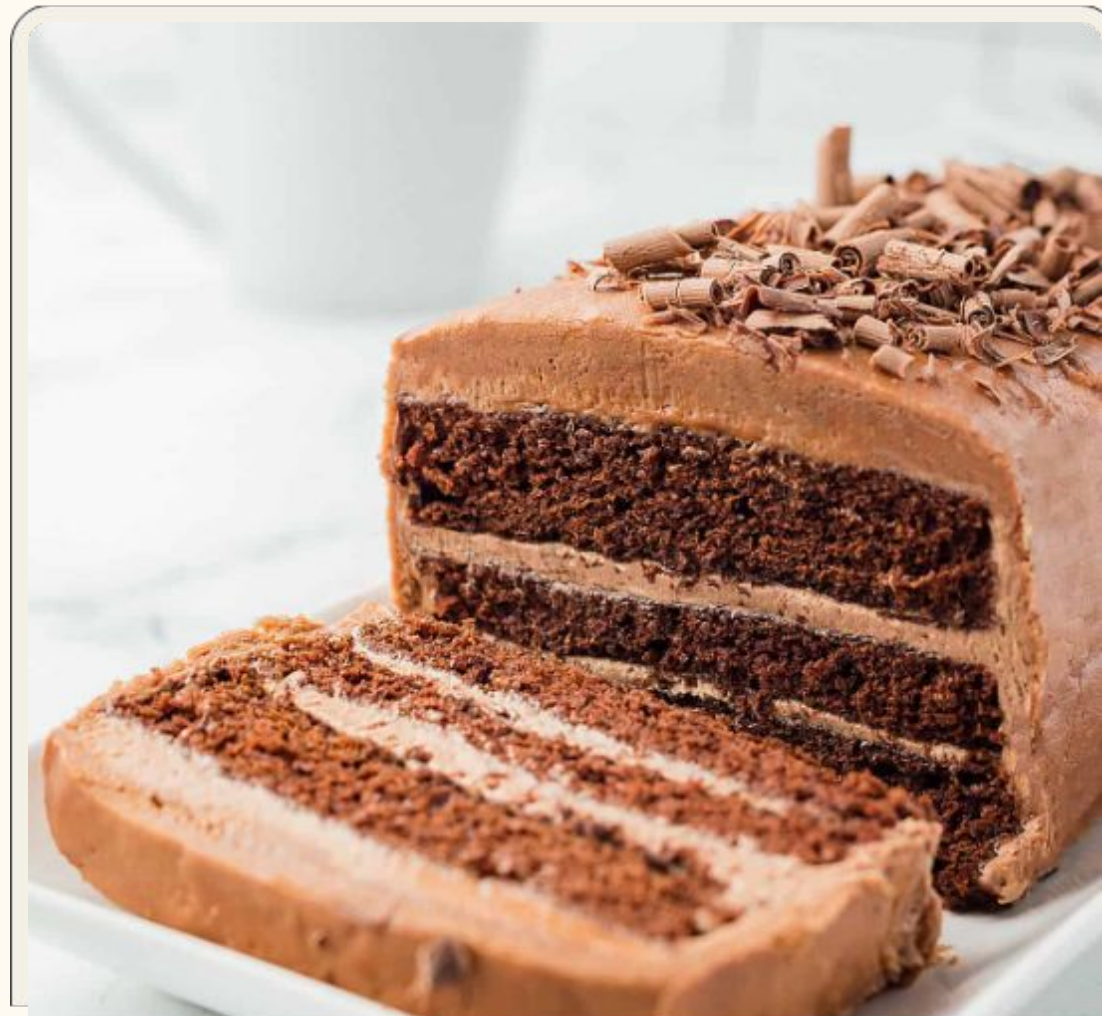
13. Torta (Oct 23, 2022)

Ingredients

- 3 cups Wheat Flour
- 3 bars Butter
- 6 Eggs
- 6 Tbsp. Milk Cream
- 1 Tbsp. Vanilla
- 3 1/2 cups Sugar
- 4 tsp. Baking Powder

Method

- 1 Cream butter, sugar, and baking powder.
- 2 Add vanilla, milk cream, and eggs.
- 3 Add the flour. Add water if needed.
- 4 Pour mixture into a mold and bake at 350°F for 1 hour.



8. Stir in 1/2 cup of raisins, 1/2 cup of cranberries, 1/2 cup of walnuts, salt, and 1/2 cup of orange juice. Bake in 1 min. Let cool.

14. Easy Fruit Cake

Ingredients

- 1 cup Butter
- 1 Tbsp. Honey
- 3/4 cup Dried Fruits
- 3/4 cup Water
- 2 cups Brown Sugar
- 3 Eggs
- 1 tsp. Vanilla
- 2 1/2 cups All-purpose Flour
- 2 tsp. Baking Powder
- 1/2 tsp. Baking Soda
- Spices (1/4 tsp each): Ground Ginger, Allspice, Nutmeg
- 1/2 tsp. Salt
- 1/2 tsp. Lemon or Orange Zest
- 3/4 cup Crushed Nuts



15. BIZCOCHITO

Ingredients

- 3 Eggs
- 1 cup Milk
- 1 cup Oil
- 1 cup Sugar
- 1 tsp. Vanilla Essence
- 2 cups Self-rising Flour
- 1 cup Cornstarch

Method

- 1 Preheat oven to 350°F. Grease and flour mold.
- 2 Beat all ingredients together for 2 minutes until well mixed.
- 3 Pour into mold and bake for 50-60 minutes.
- 4 ****Do not open the oven before 50 minutes.****
- 5 Remove, sprinkle with sugar, and let it rest in the turned-off oven for 1 hour.



5. Bake at 325°F for 75 minutes.

16. White Chocolate Peppermint Cake

Ingredients

- 2/3 cup Unsalted Butter
- 2 1/2 cups Sugar
- 5 large Eggs
- 3 cups Cake Flour
- 2 tsp. Baking Powder
- 1/4 tsp. Salt
- 1 cup Instant White Chocolate Pudding Mix
- 2 Tbsp. Peppermint Coffee Creamer
- 1 cup Peppermint Extract

Method

- 1 Cream butter and sugar. Add eggs one at a time.
- 2 Sift flour, baking powder, salt, and pudding mix.
- 3 Add extract to coffee creamer.
- 4 Add flour mixture to beaten mixture, alternating with creamer.



3. Pour into 3 pans. Bake at 325°F for 30-35 min. Add mini chips.

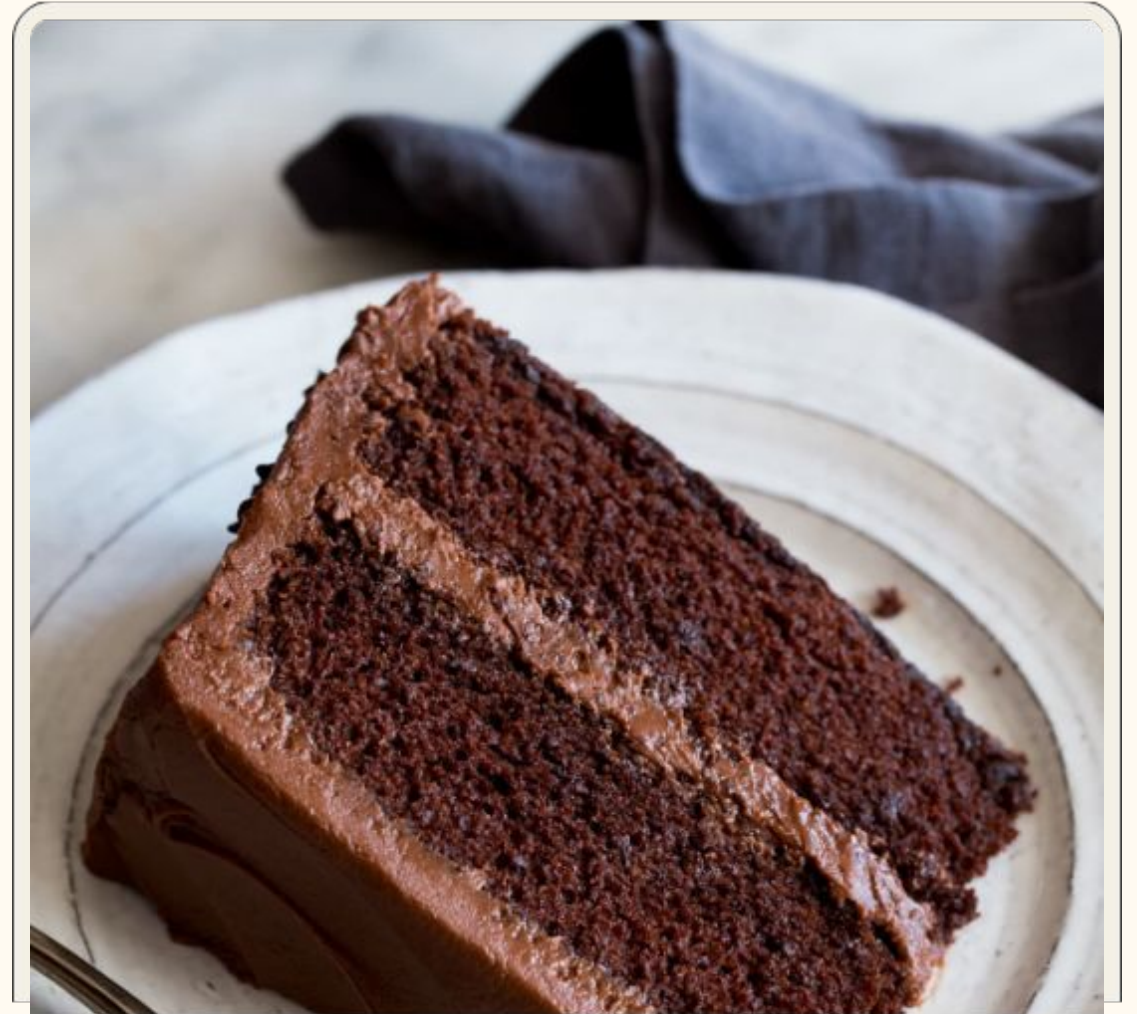
17. Chocolate Cake (Bakeable)

Ingredients

- 6 Eggs
- 1/2 cup Veg. Oil
- 1 tsp. Vanilla
- 1/2 cup Milk
- 1/2 cup Flour
- 1/4 cup Cocoa Powder
- 1/2 cup Sour Cream
- 1/2 tsp. Baking Powder
- 1/2 cup Boiling Water
- 1/4 cup Cocoa Powder (extra)
- 1/2 cup Mini Chips

Method

- 1 Mix all ingredients (except boiling water, extra cocoa, and chips).



18. Lemon Sponge Cake (Sept 20, 2021)

Ingredients

- 2 1/4 cups All-purpose Flour
- 2 tsp. Baking Soda
- 2 1/4 cups Sugar
- 1/2 cup Shortening (room temp)
- 1/2 cup Veg. Oil
- 1 1/2 tsp. Vanilla Extract
- 1 1/2 tsp. Lemon Zest
- 5 large Eggs
- 1 1/2 cups Buttermilk

Method

- 1 Grease & flour 10-inch cake pan, line bottom with parchment.
- 2 Sift flour, baking soda, and sugar. Set aside.
- 3 In a large bowl, mix shortening, oil, buttermilk, vanilla, and lemon extract.



4. Bake 40 to 45 mins.

19. Borrens Post Lemon Cake

Ingredients

- 2 2/3 cups All-purpose Flour
- 1 3/4 cups White Sugar
- 1 tsp. Salt
- 2 tsp. Baking Powder
- 1/2 cup Sour Cream
- 1/2 cup Veg. Oil
- 1 cup Water
- 4 Eggs
- 1 tsp. finely grated Lemon Peel
- 1 tsp. Lemon Juice

Method

- 1 Combine dry ingredients and set aside.
- 2 Mix wet ingredients with electric mixer on low for 1 min.
- 3 Spread on buttered/floured pan.



Breads & Breakfast

From quick biscuits to decadent cinnamon
rolls.

20. 2-Ingredient Biscuits

Ingredients

- 2 cups Self-rising Flour
- 1 ½ cups Heavy Whipping Cream

Method

- 1 Preheat oven to 450°F.
- 2 Mix flour and cream well. Form a ball.
- 3 **Do not knead.** Gently fold the dough over itself.
- 4 Roll or pat out and cut biscuits. The note says you can use a floured bottle top!
- 5 Bake for 10-12 minutes or until golden brown.
- 6 Enjoy!

600 × 400

8. Release the long piece from the pipe and size proof for another hour.

21. Raisin Buns (12 Buns)

Ingredients

- 1 C. Milk
- 1 Tbsp. Instant Yeast
- 6 Tbsp. Melted Butter/Margarine
- 1/2 C. Sugar
- 2 Eggs
- 1 tsp. Vanilla
- 1 1/2 C. Raisins
- 1/4 tsp. Lemon Zest
- 1/4 tsp. Salt
- 4 C. Flour
- Cinnamon & Nutmeg (to taste)

Method

- 1 Warm milk, add yeast, set aside until risen.
- 2 Beat eggs with lemon zest, add milk mixture.



3. Add salt, paprika, saffron (hapa), cakes, and green onions.

22. Cookist (Savory Fritters)

Ingredients

- 200 ml (0.8 cup) Water
- 2 Eggs
- 1 tsp. Sugar
- 1 tsp. Salt
- 10 gr Yeast
- 1/2 tsp. Paprika
- 200 gr (1.6 cup) All-purpose Flour
- 1/2 Carrot
- 50 gr Ham
- Green Onions
- Oil (for frying)

Method

- 1 Mix water, eggs, sugar, and yeast. Add flour and stir.
- 2 Let rise 20 mins.



23. Pan de Licuadora (Blender Bread)

Ingredients

- 3 Tbsp. Wheat Flour
- 1 tsp. Salt
- 1 tsp. Sugar
- 1 packet (11g) Dry Yeast
- 1 cup Warm Water
- 2 Tbsp. Vegetable Oil
- 1 Beaten Egg (Optional)

Method

- 1 (Mixing instructions likely in blender, not specified)
- 2 Place the dough (masa) in a large bowl.
- 3 Cover and let it rise.
- 4 Bake.



24. Pan Francés (French Bread)

Ingredients

- 800 gr Wheat Flour
- 640 gr Water
- 20 gr Salt
- 7 gr Dry Yeast

Method

- 1 Combine flour, yeast, and salt. Add water and mix.
- 2 Cover dough and let rest for 1 hour.
- 3 Pre-shape the dough, then fold (3 times).
- 4 Place dough in a preheated Dutch Oven. Cover.
- 5 Bake at 250°C (480°F) for 30 min.
- 6 Remove lid, continue baking for 20 min until brown.
- 7 Let cool for 1 hour before cutting.



25. Make your own Pizza! (Quick)

Base Ingredients

- 2 Eggs
- 1/2 C Oil
- Pinch of Salt
- 1 tsp. Baking Powder
- 2 C Flour

Toppings

- Tomato Sauce
- Grated Mozzarella
- Tomato Slices
- Oregano
- Pepperoni

Method

- 1 Blend eggs, oil, salt, and baking powder.
- 2 Add flour and blend again.



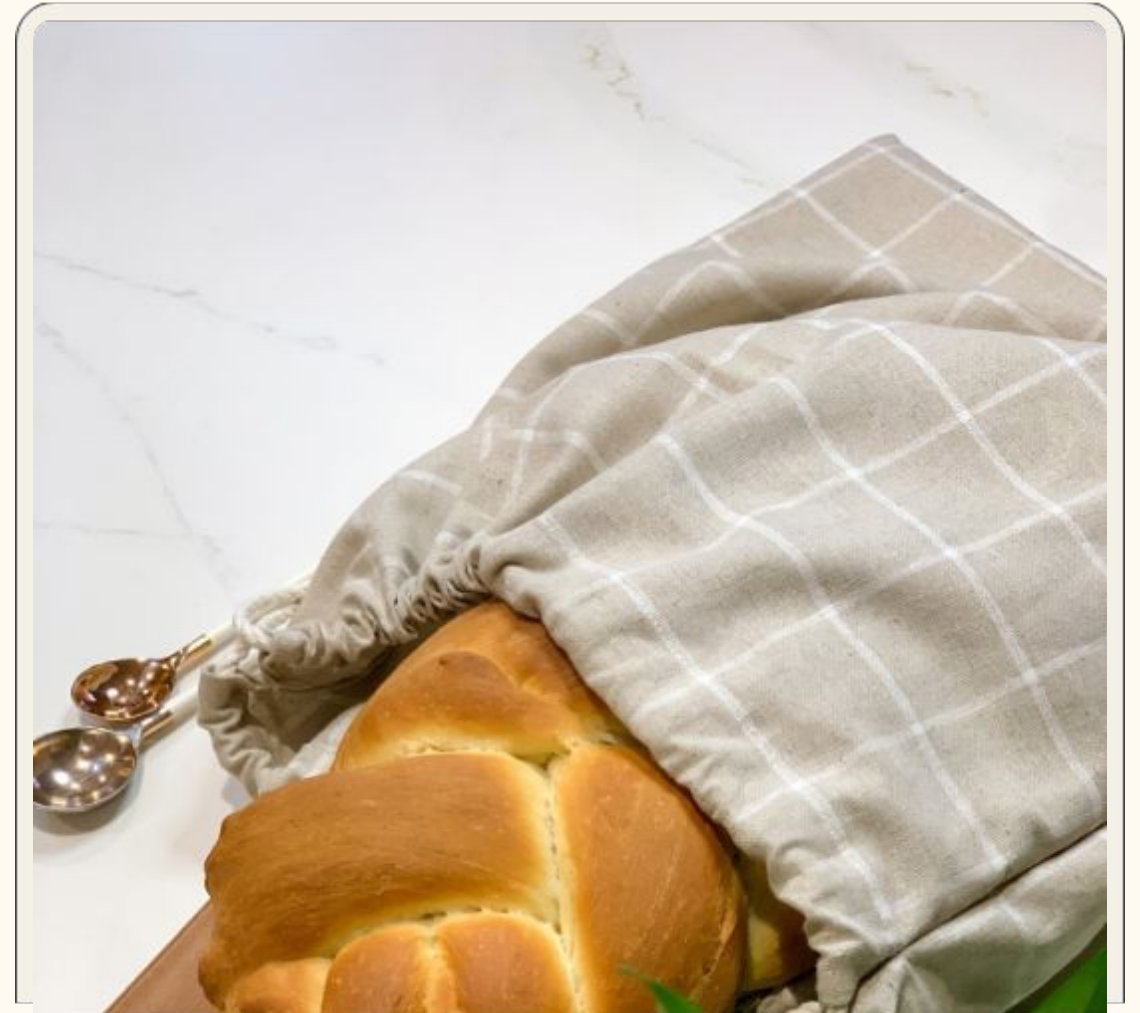
26. Bread in a bag

Ingredients

- 4 cups Flour (plus 2 cups extra)
- 1/4 cup Sugar
- 1 pkg. Yeast
- 1 cup Warm Water (plus 1 cup extra)
- 1/2 cup Milk
- 1/4 cup Melted Butter
- 1 tsp. Salt
- 1 Egg

Method

- 1 In a Ziploc bag, mix sugar, yeast, 1 cup warm water, and milk.
Seal and press air out.
- 2 Let sit on counter for 10 min until bubbly.
- 3 Add salt, 1 cup flour, butter, and egg. Shake and mix.
- 4 Add remaining flour. Mix with hands until a solid dough forms.
- 5 Knead dough for 10 min.



27. Cinnamon Rolls

Dough

- 2 cups Flour
- 1 cup Milk
- 1 pkg. Yeast
- 1 cup Sugar
- 4 oz Butter

Filling Paste

- Brown Sugar
- Cinnamon
- 3 oz Butter
- 1 tsp. Flour

Icing

- ½ cup Castor Sugar
- ½ cup Philadelphia Cream Cheese
- 2 tsp. Milk



29. Hops Bread

Ingredients

- 4 1/2 C. All-purpose Flour
- 1/2 tsp. Salt
- 2 tsp. Sugar
- 2 1/2 C. Warm Milk
- 4 Tbsp. Melted Margarine/Butter
- 2 1/2 tsp. Yeast

Method

- 1 Mix milk, yeast, etc. (rest of add flour & bread).
- 2 Let rest for 1 hour.
- 3 Knead again and rest 45 mins.
- 4 Form into balls & let rise.
- 5 Bake at 350°F for 20 mins.
- 6 Brush with butter or margarine.



Savory & Homemade

Fritters, cheeses, and hearty meals.

30. Tortilla de Papa

Ingredients

- 5 Potatoes (cut and boiled)
- 3 Tbsp. Flour
- Sugar (to taste)
- Sausage (diced)
- Cilantro (diced)
- 2 Eggs
- Salt (to taste)

Method

- 1 Mash the boiled potatoes.
- 2 Add flour, sugar, sausage, cilantro, 2 eggs, and salt.
- 3 Mix everything, form into tortillas (patties), and fry.



31. Mayonesa de Aguacate

Ingredients

- 3 Avocados
- 1/2 Tbsp. Cilantro
- 3 Tbsp. Olive Oil
- 3 Boiled Eggs
- Salt, Oregano, Pepper (to taste)
- 1/2 squeezed Lemon

Method

- 1 Put all ingredients (except lemon) in a blender.
- 2 Blend well.
- 3 Add the juice of 1/2 lemon at the end.
- 4 Decorate with cilantro. Serve with arepa or bread.



6. Bring a spoon, from paper towel, fry in plenty of hot oil until golden.

32. Buñuelos de Bacalao

Ingredients

- 300 gr Salt Cod (unsalted)
- 3 Eggs
- 3 Tbsp. Flour
- ½ Tbsp. Baking Powder
- 3 cloves Garlic
- Parsley
- Saffron
- Olive Oil (for frying)
- Salt

Method

- 1 In a food processor, grind garlic, parsley, saffron, and salt.
- 2 Add the clean salt cod (no bones or skin) and grind again to form a paste.
- 3 Add the eggs, flour, and baking powder. Beat or mix well.



4. Let cool in the fridge.

33. Tarta de Sésamo (Quinoa Pie)

Note: Name is "Sesame Tart" but contains quinoa.

Ingredients

- 1 cup cooked Quinoa
- 1 cup cooked Beans (porotos)
- 1 can Liquid Cream
- 1 tsp. Vanilla
- 1 bar Melted Butter
- 4 Eggs
- 1 Tbsp. Baking Powder
- 1 cup Sugar

Method

- 1 In a blender, combine all ingredients.
- 2 Blend well and pour into a flan dish (Pyrex).
- 3 Grease the mold and bake for 1 hour.



34. Queso Casero (Homemade Cheese)

Ingredients

- 2 liters Milk (room temp)
- 1 Tbsp. Salt
- 3 Eggs
- 2 Lemons (juiced)

Method

- 1 Place milk in a pot and bring to a boil.
- 2 Once boiling, add the 3 eggs and 1 Tbsp. salt. Mix with a fork.
- 3 Finally, add the juice of 2 lemons and stir.
- 4 Turn off the heat and let it rest.
- 5 Strain the mixture for a few hours, pressing with a spoon.
- 6 Place the curds in a plastic container and beat until it becomes dry.
- 7 Place in the fridge. It's ready after a few hours!

600 × 400

35. Queso Ricotta

Ingredients

- 2 liters Extra Cream Milk
- 10 grams Salt
- 70 ml White Vinegar
- (Note also mentions 1 squeezed Lemon)

Method

- 1 Boil milk with salt.
- 2 When boiling, add vinegar (and/or lemon) and let it curdle.
- 3 Strain the curds with a small colander.
- 4 Place in a plastic container with small holes to let liquid drain.
- 5 Can be eaten after 3 days, or right away.



36. Queso Fresco Blanco

Ingredients

- 1 liter Milk
- 70 ml White Vinegar

Method

- 1 Boil 1 liter of milk.
- 2 Add 70 ml of white vinegar.
- 3 Remove from heat and let rest.
- 4 Strain the solids over a clear cloth, using a weight to press out liquid.
- 5 Place in a glass container and chill in the fridge.



37. Batido de Avena (Oatmeal Pancake)

Note: Likely a pancake, not a smoothie ("batido").

Ingredients

- 1/3 cup Oatmeal (flour)
- 2 Tbsp. Greek Yogurt
- 1 Tbsp. Baking Powder
- 1 Egg
- Pinch of Cinnamon

Method

- 1 Beat (Batear) all ingredients.
- 2 Fry at low heat and cover.



Household Tips

Cleaning and maintenance notes.

38. Clean Dirty Pots (Anti-Grease)

Ingredients

- 1 Tbsp. Cornstarch (Maizena)
- 1 cup Dish Soap
- 1 cup Baking Soda
- Aromatizing Extracts

Method

- 1 Mix all ingredients to form a paste.
- 2 Use to clean and aromatize the kitchen.



39. Clean Dirty Pots (Alternative)

Ingredients

- 1 cup Salt
- 1 bar Grated Flavor Bar (likely laundry soap)
- 1 cup Baking Soda
- 1 cup Coca-Cola
- 1 cup Water

Method

- 1 Mix all ingredients.



Enjoy Your Cookbook!

All 38 recipes and tips, compiled from your family notes.