

# Pizzelle

6 eggs (beaten)

1 1/2 cups sugar

1 " margarine (1/2 lb) cool

4 teasp baking powder

2 tables anise or lemon or vanilla

3 1/2 cups flour

# Chocolate shot cookies

1 cup butter (1/2 lb)

1 cup <sup>soft</sup> sugar 1 cup soft sugar  
2 tbs vanilla 2 tbs vanilla

1 1/2 cup flour

1/2 tsp soda

1 cup rolled oats uncooked

2 bottles chocolate shot

0 cream butter + sugar til fluffy - add

vanilla - flour with soda + oats  
mix thoroughly.

- ② chill dough in frig about 1/2 hour
- ③ shape into balls 1 1/2 " in diameter
- ④ coat each ball of dough with white chocolate
- ⑤ slice about 2/8 " thick + place in ungreased baking sheet
- ⑥ Bake slow oven (325) about 15-20 minutes

## ~~CHERRY QUEENS~~

(About three dozen)

$\frac{1}{2}$  cup (1 stick) butter or  
margarine

$\frac{1}{4}$  cup sugar

1 egg, separated

1 tablespoon each: grated  
orange rind, lemon juice

1 cup sifted flour

$\frac{1}{8}$  teaspoon salt

Finely chopped nuts

Candied cherries

Cream butter with an electric mixer; add sugar and beat until blended. Add egg yolk, orange rind, and lemon juice; mix well. Beat in flour and salt. Chill dough; shape into balls using about 1 teaspoon for each. Dip each in slightly beaten egg white and roll in chopped nuts. Arrange on greased cookie sheets and press  $\frac{1}{4}$  candied cherry on each. Bake at 350 degrees 15 to 20 minutes.

## ~~CRESCENT COOKIES~~

(About three dozen)

$\frac{1}{2}$  pound (2 sticks) butter or  
margarine

$\frac{1}{2}$  cup confectioners sugar

1 teaspoon vanilla extract

2 cups sifted flour

1 cup finely chopped pecans

Confectioners sugar

Cream butter with an electric mixer; add sugar and beat until blended. Add vanilla, flour, then nuts; mix well. Chill; shape generous tablespoons of dough into crescents. Bake at 350 degrees on ungreased cookie sheets about 20 minutes. As soon as crescents are removed from the oven, roll them in confectioners sugar.

Penny Reeder's chocolate chip cookie

- 1 cup solid vegetable shortening
- 1 cup granulated sugar
- $\frac{1}{2}$  cup dark brown sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 cups plus 4 tablespoons unbleach flour
- 1 teaspoon soda
- $\frac{1}{2}$  teaspoon salt
- 2 cups chocolate chips
- 1 cup raisins
- 1 cup pecans

Cream shortening with sugars. Add eggs and vanilla and beat well. Combine dry ingredients. Gradually stir into shortening mixture. Stir in chips, raisins and nuts. Drop by teaspoonfuls onto ungreased baking sheets. Bake at 350 for about 12 minutes. Makes about 6 dozen.

Aunt a

Pan 8X10

1 Pkg Triniti

2 Inst Pudding

3 cups milk

1 caeton cool whip  
8 oz.

grated Heath  
non a nuts

SINCE 1895

## ORIGINAL NESTLÉ® TOLL HOUSE® MILK CHOCOLATE MORSEL COOKIES

2 1/4 cups all-purpose flour  
1 tsp. baking soda  
1 tsp. salt

**PREHEAT** oven to 375°F.

**COMBINE** flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

**BAKE** for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

**PAN COOKIE VARIATION:** Grease 15 x 10-inch jelly-roll pan. Prepare dough as above. Spread into prepared pan. Bake for 20 to 25 minutes or until golden brown. Cool in pan on wire rack.

Makes about 5 dozen cookies.

Makes 4 dozen bars.

**FOR HIGH ALTITUDE BAKING (5,200 feet):** Increase flour to 2 1/2 cups. Add 2 tsp. water with flour and reduce both granulated sugar and brown sugar to 2/3 cup each. Bake drop cookies for 8 to 10 minutes and pan cookie for 17 to 19 minutes.

1 cup (2 sticks) LAND O LAKES® Butter or Margarine, softened  
3/4 cup granulated sugar  
3/4 cup packed brown sugar  
1 tsp. vanilla extract  
2 large eggs  
1 3/4 cups (11.5-oz. pkg.) NESTLÉ TOLL HOUSE Milk Chocolate Morsels  
1 cup chopped nuts

Chocolate shot cookies  
3 dozen

1 cup butter 1/2 cr.

1 cup soft sugar

2 teasp vanilla

1 1/2 cups sifted fl.

1/2 teasp soda

1 cup rolled oats uncooked

2 bottles chocolate shot

Perm butter + sugar til. fluffy add

vanilla - fl. sifted with soda +  
soda. mix thoroughly.

- ② chill dough in frig about 1/2 hr.
- ③ shape into rolls  $1\frac{1}{2}$  in. in diameter
- ④ coat each roll of dough with shot
- ⑤ slice about  $\frac{1}{8}$ " thick + place on  
ungreased baking sheet
- ⑥ Bake slow oven (325)  $\frac{45}{75}$  - 50 min

DUNCAN HINES  
DEVIL'S FOOD POUND CAKE

(Makes 12 to 16 servings)

1 pkg. Duncan Hines Deluxe II Devil's Food Cake Mix

1 package chocolate instant pudding mix (4 serving size)

1/2 cup Crisco Oil\*    1 cup water    4 eggs

Preheat oven to 350°. Blend all ingredients in a large bowl; beat at medium speed for 2 minutes. Bake in a greased and floured 10-inch tube pan at 350° for 50-60 minutes, until center springs back when touched lightly. Cool right side up for about 25 minutes, then remove from pan.

CHOCOLATE GLAZE. In a small saucepan combine 2 tbsp. cocoa, 1 tbsp. + 2 tsp. water, 1 tbsp. oil and 1 tbsp. corn syrup. Cook and stir over low heat until mixture is smooth. Remove from heat; immediately beat in 1 cup confectioners sugar. Drizzle over cake.

-C-R-

Strawberry Topping

2 Tablespoon <sup>lard</sup> butter

3 " " flour

3 " " chop nuts

3 " " groundated sugar

by step cinnamon

Blend all ingred. until crumbly.



# Easy Carrot Cake

## CAKE

- 1 1/4 cup MIRACLE WHIP Salad Dressing
- 1 (2-layer size) yellow cake mix
- 4 eggs
- 1/4 cup cold water
- 2 teaspoons ground cinnamon
- 2 cups finely shredded carrots
- 1/2 cup chopped walnuts

**CAKE:** Heat oven to 350°F.

- Beat salad dressing, cake mix, eggs, water and cinnamon at medium speed with electric mixer until well blended. Stir in carrots and walnuts. Pour into greased 13 x 9-inch baking pan.
- Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool completely.

**FROSTING:** Beat cream cheese and vanilla at medium speed with electric mixer until well blended. Gradually add sugar, beating until light and fluffy. Frost cake. Garnish with shredded carrots and chopped walnuts, if desired. Makes 10 to 12 servings.

## D E S S E R T

Prep Time: 25 minutes  
Cooking Time: 35 minutes

## FROSTING

- 1 package (8 oz.) PHILADELPHIA BRAND Cream Cheese, softened
- 1 tablespoon vanilla
- 3 - 3 1/2 cups sifted powdered sugar



anise sliced cookies 4 Pans  
1 cup sugar - 6 eggs 1 cup oil - 2 1/4 cup flour  
3 Tsp baking powder 4 Tsp anise  
oven 350° for 45 minutes

cut open & cool - remove from pan - & slice  
& brown evenly - some burn tops,  
about 7 minutes each side



## Tanade

6 eggs beat well (large eggs)

add Pinch bak. soda - sugar +  $\frac{1}{4}$  cup of oil  
anise or vanille

add  $3\frac{1}{4}$  - (more or less) of flour mix by hand

Knead - rest under bowl (1 hr) Knead  
2-3 times

Roll in donut shape - drop in boiling water  
for about 3-4 minute. I make about 12  
Remove from boiling water & drain or roach  
cool well - then split almost thru  
see

center shelf  
bake on rack  $450^{\circ}$  10 minutes  
 $400^{\circ}$  5 minutes  
 $350^{\circ}$  10 minutes

small if you make tadade less  
time in oven. cool well  
frost

Enjoy ☺

Rose

( $1\frac{1}{2}$  cups 2-3 Tbsp. 1 teasp.  
Powder sugar, hot water, vanilla) frosting

## FRENCH PASTRY

1 C Flour  
1 C Butter  $\frac{1}{2}$

1 C Brown Sugar  $\frac{1}{4}$

(Mix the above together and pat in 8 x 12 pan. Bake 350 degree for 10 minutes.)

Mix 2 eggs

2 Tbsp. flour

1 Teaspp. Baking Powder

1  $\frac{1}{2}$  C Brown Sugar

1 C chopped Nuts

1 Teaspp. Vanilla

Spread over baked crust and bake 20 to  
30 min. at 350 degree. Sprinkle with  
powdered sugar while warm.

52° ~ 53° out  
51° ~ 55° out

*or fold*

**Whipped Cream  
(Panna Montata)**

*first  
cream  
puff*

Beat in a chilled 1-qt. bowl with chilled rotary beater, one cup at a time

**2 cups chilled whipping cream**

Beat until cream stands in peaks when beater is slowly lifted upright.

Combine whipped cream in a large chilled bowl. Fold (page 5) or beat into whipped cream with final few strokes until blended

**6 tablespoons sifted confectioners'**

**sugar**

**2 teaspoons vanilla extract**

*4 cups whipped cream*

whip cream  
filling  
over

Girl Scout <sup>over</sup>  
chocolate topped  
cookies

1 cup butter

1 " brown sugar

1 egg yolk

1/2 tsp vanilla

1 cup chop. nuts

2 cups flr.

5 or 6 ~~- 10 & 1/2 oz. by~~  
Candy bar -

over whip cream

Combine butter - sugar - egg yolk +  
vanilla - Beat 'till creamy. Bake  
20 - 25 min. at 350 - Take out over +  
spread on candy bars. Sprinkle with nuts

**Strawberry Sauce**  
(Makes 3½ cups)

3 egg yolks  
Pinch salt  
1 tsp. vanilla extract  
½ cup melted butter or margarine  
1 16-oz. pkg. thawed, frozen, sliced  
strawberries, drained  
1 cup heavy cream, whipped

Beat egg yolks light. Add salt and vanilla.  
Beat well; beat in butter gradually. Add  
strawberries with ¼ cup juice. Fold in cream.

Toffee  
candy \*

over

**Vanilla Sauce**

4 tablespoons sugar  
1½ tablespoons flour, not scant  
1 tablespoon butter, not scant

Mix and cream together the above ingredients. Add 2 slices  
of lemon and pour boiling water into mixture to make a thin  
sauce. Heat and stir continuously until thick and smooth.  
Remove from heat and add 1 teaspoon vanilla. Stir well.  
Serve warm or hot over dumplings.

8 oz semi sweet chocolate  
amaretta lig. }  
1 tables. vanilla } sweet  
2 teasp strong coffee

add

1/4th unsalted butter  
about 4 or 5 amaretta cookies or  
macaron cookies (crushed)

cool -  
add - unsweetened coconut

# Streusel

**Preparation time:** 10 minutes

**Yield:** Makes enough for 12 muffins

**5 tablespoons unsalted butter, melted**  
**2/3 cup each: flour, confectioners' sugar**  
**1/4 teaspoon ground cinnamon**  
**Pinch of salt**

Combine all ingredients in medium bowl; crumble mixture with fingers until moist and crumbly.

**Nutritional information per serving:**

delicious  
never fail

# Chocolate Torte

1 cup boil water	1 teasp. Cocoa
1 1/2 cup chop. dates	1 - " salt
1 cup butter	1 teasp. vanilla
1 cup Sugar	1 teasp. bak. soda
2 1/2 cup. fl.	1/2 teasp. " powder
2 eggs -	3/4 cup chocolate pieces
	3/4 cup nuts
	Gloss
3 tables Honey	
3 table. sugar	
3 table. Rum	

Pour boil water over dates & cool.  
Crm butter sugar - add eggs + vanilla best  
add sifted dry ingredients,  
alternate with date mixture

Pour into greased & flrd. tube pan  
sprinkle chocolate pieces over &  
~~nuts~~

Bake 350° - 1 hr.

Gloze: mix Honey, sugar, rum & heat  
boil until a boil.

Pour over cake soon as out of oven  
cool in Pan