

A Cookbook of Family Recipes

by

Mona Bridgen

Introduction

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Etiam lobortis facilisis sem. Nullam nec mi et neque pharetra sollicitudin. Praesent imperdiet mi nec ante. Donec ullamcorper, felis non sodales commodo, lectus velit ultrices augue, a dignissim nibh lectus placerat pede. Vivamus nunc nunc, molestie ut, ultricies vel, semper in, velit. Ut porttitor. Praesent in sapien. Lorem ipsum dolor sit amet, consectetur adipiscing elit. Duis fringilla tristique neque. Sed interdum libero ut metus. Pellentesque placerat. Nam rutrum augue a leo. Morbi sed elit sit amet ante lobortis sollicitudin. Praesent blandit blandit mauris. Praesent lectus tellus, aliquet aliquam, luctus a, egestas a, turpis. Mauris lacinia lorem sit amet ipsum. Nunc quis urna dictum turpis accumsan semper.

Contents

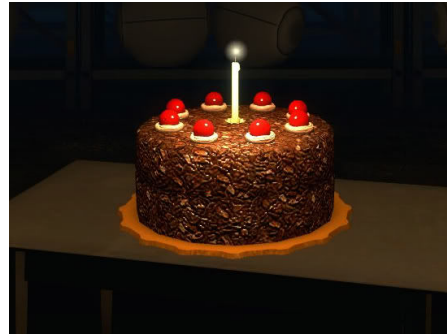
1	Cakes	5
1.1	Cake 1	6
1.2	Cake 2	7
1.3	Cake 3	8
2	Cookies	9
2.1	Coconut Oatmeal Cookies	10
2.2	Double Ginger Crackles	11
3	Muffins	13
3.1	Best Ever Basic Muffins	14

Cakes

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Etiam lobortis facilisis sem. Nullam nec mi et neque pharetra sollicitudin. Praesent imperdiet mi nec ante. Donec ullamcorper, felis non sodales commodo, lectus velit ultrices augue, a dignissim nibh lectus placerat pede. Vivamus nunc nunc, molestie ut, ultricies vel, semper in, velit. Ut porttitor. Praesent in sapien. Lorem ipsum dolor sit amet, consectetur adipiscing elit. Duis fringilla tristique neque. Sed interdum libero ut metus. Pellentesque placerat. Nam rutrum augue a leo. Morbi sed elit sit amet ante lobortis sollicitudin. Praesent blandit blandit mauris. Praesent lectus tellus, aliquet aliquam, luctus a, egestas a, turpis. Mauris lacinia lorem sit amet ipsum. Nunc quis urna dictum turpis accumsan semper.

Cake 1

- 2 cup of Flour
- 1/2 cup of Sugar
- 1/2 cup of Chocolate Chips
- 2 Egg
- 1/2 cup of sugar



Cake 2

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Etiam lobortis facilisis sem. Nullam nec mi et neque pharetra sollicitudin. Praesent imperdiet mi nec ante. Donec ullamcorper, felis non sodales commodo, lectus velit ultrices augue, a dignissim nibh lectus placerat pede. Vivamus nunc nunc, molestie ut, ultricies vel, semper in, velit. Ut porttitor. Praesent in sapien. Lorem ipsum dolor sit amet, consectetur adipiscing elit. Duis fringilla tristique neque. Sed interdum libero ut metus. Pellentesque placerat. Nam rutrum augue a leo. Morbi sed elit sit amet ante lobortis sollicitudin. Praesent blandit blandit mauris. Praesent lectus tellus, aliquet aliquam, luctus a, egestas a, turpis. Mauris lacinia lorem sit amet ipsum. Nunc quis urna dictum turpis accumsan semper.

Cake 3

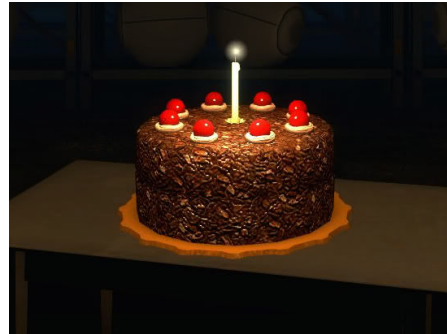
Lorem ipsum dolor sit amet, consectetur adipiscing elit. Etiam lobortis facilisis sem. Nullam nec mi et neque pharetra sollicitudin. Praesent imperdiet mi nec ante. Donec ullamcorper, felis non sodales commodo, lectus velit ultrices augue, a dignissim nibh lectus placerat pede. Vivamus nunc nunc, molestie ut, ultricies vel, semper in, velit. Ut porttitor. Praesent in sapien. Lorem ipsum dolor sit amet, consectetur adipiscing elit. Duis fringilla tristique neque. Sed interdum libero ut metus. Pellentesque placerat. Nam rutrum augue a leo. Morbi sed elit sit amet ante lobortis sollicitudin. Praesent blandit blandit mauris. Praesent lectus tellus, aliquet aliquam, luctus a, egestas a, turpis. Mauris lacinia lorem sit amet ipsum. Nunc quis urna dictum turpis accumsan semper.

Cookies

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Etiam lobortis facilisis sem. Nullam nec mi et neque pharetra sollicitudin. Praesent imperdiet mi nec ante. Donec ullamcorper, felis non sodales commodo, lectus velit ultrices augue, a dignissim nibh lectus placerat pede. Vivamus nunc nunc, molestie ut, ultricies vel, semper in, velit. Ut porttitor. Praesent in sapien. Lorem ipsum dolor sit amet, consectetur adipiscing elit. Duis fringilla tristique neque. Sed interdum libero ut metus. Pellentesque placerat. Nam rutrum augue a leo. Morbi sed elit sit amet ante lobortis sollicitudin. Praesent blandit blandit mauris. Praesent lectus tellus, aliquet aliquam, luctus a, egestas a, turpis. Mauris lacinia lorem sit amet ipsum. Nunc quis urna dictum turpis accumsan semper.

Coconut Oatmeal Cookies

- 2 cups of brown sugar
- 2 cups of margarine or butter
- 3 eggs
- 3 cups of rolled oats
- $1\frac{1}{2}$ cups of coconut
- 2 teaspoons of baking powder
- 1 teaspoon of baking soda
- $\frac{1}{2}$ salt
- vanilla



Shape in a ball. Press with a fork, and bake at 350° F for 8-10 minutes.

Double Ginger Crackles

- 10 oz. ($2\frac{1}{4}$ cups) unbleached all-purpose flour
- $2\frac{3}{4}$ teaspoons of ground ginger
- 1 teaspoon of baking soda
- $\frac{1}{4}$ teaspoons of table salt
- 6 oz. ($\frac{3}{4}$ cups) unsalted butter, at room temperature
- $1\frac{1}{3}$ cups of brown sugar
- 1 large egg at room temperature
- $\frac{1}{4}$ cups of molasses
- 3 tablespoons of finely chopped crystallized ginger



Position racks in the upper and lower thirds of the oven and heat the oven to 350° F. Line two large baking sheets with parchment or nonstick baking liners.

In a medium bowl, whisk the flour, ground ginger, baking soda, and salt. In a large bowl, beat the butter and 1 cup of the sugar with an electric mixer (a stand mixer fitted with the paddle attachment, or a hand-held) on medium-high speed until well blended. Add the egg, molasses, and crystallized ginger; beat well. Add the dry ingredients and mix on low speed until well blended.

Pour the remaining $\frac{1}{2}$ cup of sugar into a shallow bowl. Using a 1 tablespoon cookie scoop, a small ice cream scoop, or two tablespoons, shape the dough into 1 inch balls. Roll each ball in the sugar to coat. Set the balls $1\frac{1}{2}$ to 2 inches apart on the prepared baking sheets.

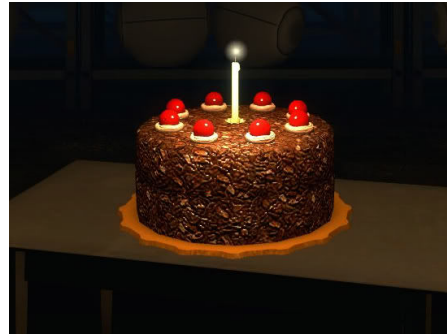
Bake, rotating the sheets halfway through, until the cookies are puffed and the bottoms are lightly browned, 12 to 14 minutes. If you touch a cookie, it should feel dry on the surface but soft inside. The surface cracks will look a bit wet. Let the cookies sit on the cookie sheet for 5 minutes and then transfer them to a rack to cool completely. When cool, store in airtight containers for up to five days.

Muffins

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Etiam lobortis facilisis sem. Nullam nec mi et neque pharetra sollicitudin. Praesent imperdiet mi nec ante. Donec ullamcorper, felis non sodales commodo, lectus velit ultrices augue, a dignissim nibh lectus placerat pede. Vivamus nunc nunc, molestie ut, ultricies vel, semper in, velit. Ut porttitor. Praesent in sapien. Lorem ipsum dolor sit amet, consectetur adipiscing elit. Duis fringilla tristique neque. Sed interdum libero ut metus. Pellentesque placerat. Nam rutrum augue a leo. Morbi sed elit sit amet ante lobortis sollicitudin. Praesent blandit blandit mauris. Praesent lectus tellus, aliquet aliquam, luctus a, egestas a, turpis. Mauris lacinia lorem sit amet ipsum. Nunc quis urna dictum turpis accumsan semper.

Best Ever Basic Muffins

- 2 cups of flour
- $\frac{3}{4}$ cups of white sugar
- $\frac{1}{2}$ teaspoons of salt
- 3 teaspoons of baking powder
- 1 egg
- $\frac{1}{2}$ cups of oil
- $\frac{3}{4}$ cups of milk



Sift together the flour, white sugar, salt, and baking powder into a mixing bowl and mix in whatever fruit or nuts you wish. Whisk together the egg, oil, and milk then quickly stir the liquid into the flour mix - don't over mix. Bake at 400° F for 20 minutes. Makes 12 muffins.

Try adding apples and raisins, peaches, bananas, or chopped nuts.

For cranberry muffins use $\frac{3}{4}$ cups of orange juice in place of the milk and add a good cup of cut cranberries. This makes a very nice muffin.
