**Appetizer Shrimp Toast**

½ C grated old cheddar cheese

1 C Hellman’s mayonnaise

1 T chopped green onion

1 can drained small shrimp

Mix all ingredients together. Spread on bread squares (crusts removed) or French bread. Broil 3 minutes. Serve immediately.

Appetizers Breakfast Casserole

Thaw 24 oz. pkg. of shredded hash browns.

Spray 9 X 13 pan and put hash browns in.

Melt ½ C butter and pour over hash browns.

Gently mix in butter.

Bake at 375 degrees for 20 minutes.

While potatoes are baking combine:

4 beaten eggs

1 C cream (½ and ½ )

½ t season salt

¾ t dry mustard

½ C onion minced

1 C shredded Swiss cheese

1 C mild cheddar cheese

1 C diced ham

Mix together and pour over hash browns.

Mix gently.

Bake 375 degrees for 35 to 40 minutes.

**Bread Banana Bread**

X2

5 large bananas 10 bananas

4 eggs (well beaten) 8 eggs

1 C shortening 2 C shortening

2 C sugar ( 1 white, 1 brown) 4 C sugar

1 C walnuts or chocolate chips 2 C walnuts or chocolate chips

3 C flour, sifted 6 C flour

2 t soda 4 t soda

1 t salt 2 t salt

Beat bananas to liquid, add eggs. Cream together shortening and sugar. Add banana-egg mixture. Sift together sifted flour, soda, and salt. Add walnuts. Pour into well-greased loaf pans. Bake at 250 for 1 1/2 hours.

**Beef Lasagna (Wendy Layne’s Receipe)**

1 lb. lean ground beef 1 garlic clove, crushed

1 T chopped parsley 1 T basil

1 ½ t salt 1 large can diced tomatoes

1 can (13 oz.) tomato paste 1 pkg. sliced mushrooms (or 2 cans) fresh is best

1. Brown meat slowly in large deep dutch frypan or pot, drain off any fat. Mix next 7 ingredients together in bowl then add to meat. Simmer uncovered until thick (approximately 30 min.), stirring occasionally.
2. Noodles – Cook lasagna noodles in boiling salted water according to pkg. directions ( approx. 7 noodles).
3. Cheese Sauce

1 large carton cottage cheese (creamed) 2 eggs beaten

1 t salt ½ t pepper

2 T chopped parsley ½ C grated parmesan cheese

1. Mozzarella cheese 1 ½ lb. shredded

Grease a deep pan with butter. Place a layer of meat sauce, noodles, cheese sauce, mozzarella. Repeat layers. Bake at 375 degrees for 50 minutes (covered with foil). Let sit for 10 minutes before serving.

**Beef Sweet and Sour Meat Balls**

2 lb. sausage meat 1 t celery salt

1 ½ lb. hamburger ½ t salt

2 C oatmeal ¼ t pepper

2 eggs 1/8 t garlic

½ C evaporated milk

1 ½ t worchestershire sauce

2 t onion powder

Mix together. Roll in balls.

Bake in 350 degree oven for 1 hour.

**Sauce**

7/8 C vinegar

¼ C lemon juice

5 T cornstarch

2 10 oz. cans consome soup

1 ¼ C brown sugar

½ C corn syrup

Bring to a boil. Stir until it thickens. Add meatballs. Simmer ½ hour.

**Beef Tourtiere**

1 pastry dough recipe

(I buy Robin Hood one)

½ lb. ground veal ¾ t salt

½ lb. ground pork ¼ t pepper

½ lb. ground beef 1/8 t clove

1/8 t cinnamon

1 onion ground 1/8 t savory

¼ C chicken broth

Mix all ingredients in a pot and cook on medium until meat is cooked without being dry.

When cold, put the meat in the pie crust and bake until it is golden. (You may want to brush milk on top crust that will make it brown.

Bake at 425 degrees for 20-25 minutes.

Bon Appetit!

**Beef**  **Chinese Casserole**

1 lb. hamburger Brown together

1 large onion

6 C finely chopped celery. Boil for 30 min.

Mix Together:

2 tins chou mein noodles

1 tin mushrooms

4 oz. cashew nuts

1 tin mushroom soup

1 tin water

2 T soy sauce

Combine all ingredients in large mixing bowl and then put in large greased casserole. No lid.

Bake 350 for 1 ¼ to 1 ½ hours. Serve with rice. Note: Add noodles just befor putting in oven. Serves 10.

Enchilada Casserole (a la Barb Booth)

1-1/2 lb. ground beef

1 taco seasoning package

1 can refried beans

28oz can tomatoes

½ cup salsa

10 large soft tortilla shells

2-3 cups medium cheddar cheese or marble or mozzarella or any combination

Cook ground beef and drain. Add Taco seasoning and ¾ cup water according to instructions on package. Add refried beans and mix well.

Blend tomatoes and add salsa and salt/pepper to taste.

Spray a 9x13 casserole pan with Pam or olive oil.

Spoon a thin layer of tomato mixture on the bottom of a 2/13 casserole dish.

Spoon a thin layer of ground beef mixture on a soft tortilla shell and roll. Place rolled shell in casserole dish. Continue to fill dish with rolled shells. (10 shells will fill the dish).

Cover shells with remaining tomato mixture. Top with grated cheese. Place in a 350 degree oven for 35-40 minutes. Serve with sour cream

This casserole will freeze well and can also be made up the day before and kept in the frig. Until needed…cover with aluminum foil if storing for any length of time.

Hint: To serve casserole easily, cut the shell down the middle and serve as two halves.

Beef P.F. Chang Mongolian Beef

1 lb. Flank steak

Sauce:

2 t oil

½ t minced ginger

1 T chopped garlic

½ C soya sauce

½ C water

¾ C dark brown sugar

Sprinkle green onions on top before serving.

**Beef Tomato meat Loaf**

1 can tomato soup

1 ½ lb. hamburger

½ C uncooked rolled oats

1 egg beaten

¼ C chopped onion

2 T chopped parsley

1 T worchestershire sauce

½ t salt

Combine ½ can of soup with other ingredients; mix thoroughly. Shape firmly into a loaf pan. Bake at 350 for 1 hour. Pour remaining soup over loaf; bake 15 min. longer. Serves 6.

**Beef Sloppy Joe**

1 C ketchup

1T brown sugar

1 T lemon juice

Paprika

2 t Worcestershire

1 t mustard

**Beverages Wassail**

2 C water

2/3 C brown sugar

2 cinnamon sticks

12 whole cloves

Bring to a boil. Simmer 5 minutes. Remove spices. Add 3 quarts apple juice and 1 quart cranberry juice. Serve hot.

**Bread Buns**

5 C flour

5 eggs

½ C oil

1 T salt

2 C warm water

Mix the first 5 ingredients together.

Add ½ C sugar and 2 C warm water on top of the mixture. Sprinkle 2 T yeast on top and stir softly so that the yeast is moistened. Let rise for 10 minutes.

The yeast should be bubbly. Now add more flour maybe 5-10 C (until it is a soft dough). Put 1T oil in a large bowl. Put the dough in the bowl and knead it and then turn it over so that the top is covered in oil.

Let rise until double. Form into rolls. Bake 350 until golden brown

**Bread Pancakes**

5 eggs

2 ½ C flour

½ C whole wheat flour

4 T b.p.

4 T sugar

6 T oil

**Syrup**

4 C brown sugar

2 C water

Bring to a boil,

**Bread Zucchini Bread**

3 eggs

2 C sugar

1 C oil

2 t oil

Beat until thick and foamy.

Spoon in 2 C shredded zucchini

½ C well drained pineapple

3 C flour

1 t salt

1 ½ t cinnamon

2 t soda

½ t b.p.

¾ t nutmeg

Pour into bunt pan or 2 loaf pans.

Bake 350 for 1 hour.

**Orange glaze**

2 C powdered sugar

3 t heated milk

1 t vanilla

½ t orange extract

Muesli Bread

5C water

½ C honey

4T yeast

3C w.w. flour ( ½ C wheat germ) optional

2C oatmeal

½ C raisins (1 ½ C)

½ C oil Kneed 7-10 min.

½ C sunflower seeds Let rise 1 ½-2 hours

Put in pans- Let rise 1 hour

4T millet

4T sesame seeds

4T poppy seeds topping brush 1 egg

4T flax 2 T milk

Sprinkle with seeds.

2T molasses

2T salt

7-8 C flour Makes 4 loaves. Bake 350 for 30-35 min.

Nauvoo Bread

5 C hot water 2T salt

½ C potato flakes ½ C oil or shortening

½ C sugar 2 T yeast

1 C powdered milk 10-14 C flour

Combine hot water, shortening, potato flakes, powdered milk, and sugar.

Stir to dissolve shortening. When temperature is tepid, add yeast. Mix in 5 C flour and the salt. Stir to a smooth sponge and elastic dough.

Let rise until double, about 45 min., punch down and let rise again.

Shape into loaves, let rise. Bake at 375 degrees for 35 minutes.

Bread Banana Oatmeal Muffins

X 3

1 ½ C flour 4 ½ C

1 C rolled oats 3 C

½ C sugar 1 ½ C

2 t b.p. 6 t

1 t b.s. 3 t

½ t salt 1 ½ t

2 eggs 6

¼ C oil ¾ C

¼ C milk ¾ C

1 C bananas 3 C (9 mashed bananas)

Cream oil, sugar, eggs.

Add dry ingredients and milk.

Bake 400 for 20 minutes.

**Cake Chocolate Pumpkin**

**Cream**: **Frosting**

¾ C butter **Cream together:** 1 C brown sugar 6 oz. cream cheese

1 C white sugar 1 ½ C icing sugar

Beat in 3 eggs + 1 yolk one at a time 2 ¼ t cocoa

**Sift together:** ¼ t cinnamon

1 ½ C flour ¾ t vanilla

2/3 C cocoa **Whip:**

2 t b.p. 1 ½ C cream

1 t b.s. ¾ C icing sugar

½ t salt ¼ t orange food coloring

Fold the creamed mixture and

**Stir together:** the whipped cream together.

1 C pumpkin Ice the cake and chill for 30

½ C buttermilk minutes.

2 t vanilla

**Glaze**

Add flour and buttermilk mixture 4 oz. bitter chocolate

alternately in thirds to creamed mixture. 1 T butter

3 T syrup

Bake 375 for 35 minutes.

Bring ½ C cream to a boil. Pour over chocolate etc. and let

stand for 3 minutes. Gently stir, using a whisk, until smooth. Let stand until it thickened and pour onto the centre of the frosted cake. Smooth out to the edges to allow glaze to drip over the sides.

Cake Hot Fudge Pudding Cake

1 C flour

2t baking powder

¼ t salt

¾ C sugar

2 T cocoa

½ C milk

2 T shortening (melted or oil)

1 C chopped nuts

1 C brown sugar (packed)

¼ C cocoa

1 ¾ C hot water

1 t vanilla

Blend flour, baking powder, salt, sugar, and 2 T cocoa in a bowl. Stir in milk and shortening. Blend in nuts. Spread in greased 9x9 pan. Sprinkle with mixture of brown sugar and ¼ C cocoa. Pour hot water over entire batter.

Bake 35-40 minutes at 350. During baking, cake mixture rises to the top and the chocolate sauce settles to the bottom. Serve warm—wonderful with vanilla ice cream.

**Cake Cheesecake for a Crowd**

1 8 oz. package of cream cheese

¾ C powdered sugar

1 16 oz. container of cool whip

Whip cream cheese and powdered sugar until smooth then add cool whip.

**Cake Jelly Roll**

6 eggs

7/8 C sugar

1 C pastry flour

2 ¼ t baking powder

1 ½ T hot water

Beat egg yolks and 1 whole egg until light. Add sugar and hot water. Stir in sifted flour and baking powder. Fold in beaten egg whites to which ¼ C sugar has been added.

Pour in a wax paper lined cookie sheet (no grease). Do not trim the edges.

Bake 375 for 12 min.

Remove from oven and turn out on a towel covered in was paper sprinkled in icing sugar. Sprinkle top with icing sugar and roll. Cool then spread with lemon filling or your favourite jelly.

**Cake Lemon Cake**

Cream 1 C butter

2 C sugar

Add 4 eggs

1/3 C lemon zest

Sift 3 C flour Combine ¼ C lemon juice

½ teaspoon baking powder ¾ C buttermilk

½ teaspoon baking soda 1 teaspoon vanilla

1 teaspoon salt

Alternately add flour and buttermilk mixture to batter, beginning and ending with flour.

Bake 350 for 45-60 minutes. 2 loaves 8 ½ x4 ½ x 2 ½

Cool 10 minutes

Syrup heat ½ C lemon juice

½ C sugar until sugar is dissolved. Pour over warm cake.

Glaze 2C powdered sugar

3 ½ tablespoon lemon juice Whisk together till smooth then pour over top of cake and let drizzle over sides.

**Cake Christmas Fruit Cake (Wedding Cake)**

1 lb. butter

2 C sugar

12 eggs

1 t soda

2t cinnamon

2t nutmeg

4 C flour

2/3 C molasses or corn syrup

1 package puff raisins

3 lb. raisins

1 lb.walnuts

1 lb. blanched almonds

1 lb. candied pineapple

1 pt.marichino cherries

Cream butter, sugar, add eggs, add juice from the cherries, add soda to molasses, beat until thick.

Sift flour on fruit and add to cake batter.

Line pans with foil and wax paper for baking.

Bake 3 hours 275.

Place pan of water in oven while baking

**Cake White**

½ C shortening

1 C sugar

1 ¾ C flour

3 t baking powder

½ t salt

1 C milk

1 t vanilla

Mix together.

Fold in:

3 beaten egg whites (stiff)

Bake 350 for 30-35 minutes

# Almond Meringue Cake

3/4 C margarine

3/4 C sugar

6 egg yolks

1 t. vanilla

½ t. salt

1 ½ t. baking powder

1 ½ C flour

7 ½ T milk

 Cream margarine, add sugar, then egg yolks, and vanilla.  Add remaining ingredients and mix.

Grease 9X13 cake pan.  Pour in batter.

In a separate bowl whip 6 egg whites.  Add 1 ½ C sugar and continue whipping.  Spread meringue over cake batter and sprinkle with sliced almonds.  Bake at 350.

Serve with whip cream or ice cream and berries.

**Carrot-Pineapple Cake**

3 C flour

2 C sugar

2 t cinnamon

1 ½ soda

1 ½ salt

1 t baking powder

1 (8 oz.) can crushed pineapple

3 eggs beaten

1 ½ C cooking oil

2 t vanilla

1 ½ C chopped nuts

2 C raw carrots, grated and loosely packed

Mix together all dry ingredients. Drain pineapple; reserve syrup. Add pineapple syrup to dry mixture, add eggs, oil, and vanilla; beat 3 minutes. Stir in pineapple, nuts, and carrots. Bake in greased and floured 12 C Bundt Pan at 325 for about 1 ½ hours or until cake tests done. Cool 10-15 minutes; turn out on wire rack or serving plate to complete cooling.

Cheesecake for a Crowd

1 pkg. White cake mix 1 pt. Whipped cream, whipped

(I use 1 ½ cake mixes) 1 (16 oz. can cherry, raspberry,

2 (8oz.) pkg. Cream cheese, or strawberry pie filling

softened at room temperature

4 C powdered sugar

Preheat oven to 350F. Grease and flour two 9x13 inch baking pans. Prepare cake according to package directions and pour half of cake batter in each pan. Bake for 20 minutes or until cake tests done. Remove from oven and cool. Whip cream cheese and powdered sugar together till fluffy. Add whipped cream. Spread mixture onto both cakes. Spread pie filling on top of cream cheese layer. Refrigerate till ready to serve. Makes 24 to 30 servings.

Chocolate Cake Easy Mix

8 INCH SQUARE PAN 9X13 PAN

1/3 C oil 2/3 C oil

2 squares Baker’s chocolate 4 squares chocolate

¾ C water 1 ½ C water

1 C sugar 2 C sugar

1 egg 2 eggs

1 ¼ C flour 2 ½ C flour

½ t salt 1 t salt

½ t soda 1 t soda

1 t vanilla 2 t vanilla

1 pkg. (6 oz.) chocolate chips 2 pkg. (12 oz.)

1/3 C nuts 2/3 C nuts

Measure oil and add chocolate. Melt them together in the microwave. Mix first 9 ingredients together. Pour in an 8-inch square pan. Sprinkle chocolate chips and nuts on top.

Bake at 350 for 40 minutes.

Chocolate Truffle Cheesecake

1 ¼ C Oreo Baking Crumbs

¼ C melted butter

3 pkg. (250 g) each Cream cheese, softened

1 C sugar

1 t vanilla

6 squares semi-sweet chocolate melted and cooled

3 eggs

**Combine** crumbs and butter; press onto bottom of 9-inch spring form pan.

**Beat** cream cheese, sugar and vanilla on medium speed until well blended. Blend in melted chocolate.

**Add** eggs one at a time; mix just until blended. Pour over crust.

**Bake** at 350 for 45 to 50 minutes or until centre is almost set.

**Cool** completely, then refrigerate 3 hours or overnight.

**Cake Chocolate (All Fools)**

2 ½ C white flour 2 C sugar

½ C w.w. flour 1 C sour milk or buttermilk

½ C cocoa (milk with 1 T vinegar)

2 t soda 1 C oil

2 t salt 2 eggs

Stir together with mixer.

Blend in 1 C boiling water

1 t vanilla.

Bake 350 for 30-50 minutes.

Cake Frosting Aunt Jane’s Cooked Fudge Icing

Note from Jeannine:

I have finally gone through my Mom's cookbook. I think that she has taken the fudge frosting recipe with her. I have made the frosting over the years using these measurements:

2 cups whipping cream

4 1/2 cups sugar

1 Tbs cocoa to 1 cup sugar ( I just use 5 tbs)

Cook on stove as you would for candy. I don't have a temperature so I just cooked it to soft ball stage. (you know - the cold water test). Mom said never to scrape the sides of the pan or it would turn to sugar. She also said that if it did to add a bit of boiling water. Anyway let it cool and roll up your sleeves! We used to beat it by hand with a wooden spoon. I have used electric beaters and I haven't blow one up yet. I have also used a drill with a beater stuck in it.

# German Chocolate Cake

## 1 C oatmeal Mix together &

1/3 C cocoa (or ½ bar German chocolate) let stand for

½ C margarine 20 min.

1 ½ C boiling water

2 eggs then add

1C white sugar

1 C brown sugar

1 ½ C flour sift together then add

1 t b.p.

1 t soda

1 t salt

Bake @ 350 for 35 min.

### Frosting

½ C margarine Bring to a boil then add

¼ C b. sugar

½ C white sugar

¼ C canned milk

1 t vanilla

½ C nuts

1 C cocoanut

Frost while cake is still warm

**Cake Lemon Pudding Cake**

3/4 cup of sugar

1/4 cup flour

3 TBS butter melted

l tsp grated lemon peel

1/4 cup of lemon juice

11/2 cups of milk

3 well beaten egg yolks

3 stiffly beaten egg whites

 Combine sugar dash salt and flour, stir in melted butter, lemon peel, and juice, combine milk and egg yolks and to lemon mixture  Fold in egg whites, pour into  8x8 baking dish, place in larger pan on oven rack

Pour hot water into larger pan  at least 1 in. deep, Bake at 350 for 40 min.

Note: When I make this i usually 4 times it rob loves it warm, I like it cold, we have it both ways, cold almost tastes like a cheese cake, I usually add more lemon juice to it, I love it tangy,  I have not made this for years I think I will try it again.  I am sure you do not have

large pans, or anything that would fit 4 X the recipe do you.  Soon you will be back to your old kitchen, and it will be

like a dream that you even lived in London, and  and walked those streets, after I was home from my mission, it went

so fast, that it seemed like a dream that I went, life quickly passes, aye

Tomato Soup Cake

**½ C butter**

**1 C sugar**

**Cream butter and sugar together.**

**1 can tomato soup**

**1 t soda in soup**

**Add soup and spice, then flour, raisins, and nuts.**

**1 ½ C flour**

**1 t cinnamon**

**1 t cloves**

**1 C raisins**

**nuts**

**Bake 350 degrees.**

**Cakes Frosting Carmel (from Elsie—Aunt Helen’s)**

½ C butter

1 C brown sugar

Cook low for 2 minutes.

Add ¼ C milk.

Boil.

Remove from heat.

Add 1 ½ C icing sugar and vanilla.

Candy Carmels

2 C brown sugar

2 C white sugar

1 C cream

1 C butter

1 C syrup

1 C walnuts

Boil to hard ball stage, add nuts, and pour into greased pan till cool.

Cut into pieces.

(For candy apples omit the nuts and cook just under hard ball stage.)

Candy Licorice Toffee

1 can eagle brand milk

2 C sugar

1 C butter

1 ½ C karo light syrup

¼ t salt

Cook, stirring constantly until 234 or 240 degrees.

Add 1 t anise or licorice oil and black food colouring.

Pour into a buttered pan 12 X 16. Score when cooled slightly.

**Candy Carmel Popcorn (Baked)**

# 1 C margarine

# 2 C brown sugar

½ C light syrup

1 t salt

½ t baking soda

1 t vanilla

Keep 6 quarts of popped corn hot I slow oven (300 degrees). Melt margarine, stir in brown sugar, corn syrup, and salt. Bring to a boil, stirring constantly. Boil 5 minutes. Without stirring. Remove from heat and stir in baking soda and vanilla.

Pour over popped corn and mix well. Turn into 2 large shallow baking pans. Bake in oven 250 degrees oven for 1 hour, stirring every 15 minutes.

Chocolates Fondant

# 5 C sugar

1/8 C corn syrup (about 2 T)

1 ¾ C cream

¼ C butter (on the counter)

Method:

Put first 3 ingredients into pot. Stir constantly until it boils. Do not stir after it boils and cook to soft ball stage. Pour on counter to cool.

Beat until creamy.

## Olympian Cream

# Brown

# ¾ C sugar

¾ C boiling water Carmelize

Add

5 C sugar

1/8 C corn syrup

1 ¾ C cream

¼ C butter (on the counter)

Follow method above.

Easter Eggs

**Cook to hard ball:**

**2 C sugar**

**1 C water**

**Dissolve:**

**2 pkg. Gelatine**

**2/3 C cold water**

**Mix gelatine into sugar syrup while syrup is hot.**

**Beat 3 egg whites until stiff.**

**Add sugar syrup and gelatine mixture to beaten egg whites. Add flavouring and continue beating until thick.**

**Fill in forms.**

**Fondant (no Fail)**

# 7 C icing sugar

1 lb. butter

1 can Eagle Brand Milk

Cream butter and Eagle Brand together. Slowly add sugar, beating until creamy. Mixture works best when stiff. Cover and cool in fridge. When cool, roll into balls and dip into warm dipping chocolate.

Hint: You can separate into small batches to add a variety of flavours, i.e. chopped nuts, or cherries etc.

Hint: Coat hands in icing sugar before rolling into balls. You may also wish to let ball cool down again in fridge before dipping.

Popcorn—Dorothy’s Karo Crazy Crunch

2 quarts popped corn

1 ½ C pecans

2/3 C almonds

1 1/3C sugar

1 C margarine

1 t vanilla

½ C clear syrup

Combine sugar, margarine, and syrup in a saucepan.

Boil over medium heat, stirring constantly.

Continue boiling and stirring 10- 15 minutes, until light carmel color.

Remove from heat. Stir in vanilla. Pour over nuts and popcorn and break into pieces.

Stretch Candy

2C sugar

½ C water

1 t glycerine

2 ½ T vinegar

1 t flavouring

Boil sugar, water, glycerine, vinegar to hard ball (260).

Add flavouring.

Pour onto greased platter.

When cooled pickup in hands and pull from hand to hand until candy is stiff. Stretch into a long rope. Mark 1 inch pieces with a knife. Break off pieces.

**Maple Stretch Candy**

¼ C butter

2 C maple syrup

½ t baking powder

Beets Bottled

Cook till skins come off. Fill jars with beets and cover with juice left from cooking.

Add to each jar 1 t salt

1 T sugar (optional)

Process 1 ½ hours.

Beets Pickled

**Fill jars with cooked beets.**

**Add:**

½ C vinegar

1 t picking spice

½ C sugar

Fill jars with juice from cooking beets.

Process 1 ½ hours.

**Chicken Oriental Chicken Wings**

2 lb. chicken wings

Sauce

1 clove garlic

¼ C soy sauce

1 T lemon juice

1/3 C corn syrup

¼ t ginger

Mix together and pour over wings.

Bake 350 for 1 or 1 ½ hours, turning often.

Chicken Lasagna

4 chicken breasts (cooked and deboned)

10 oz. Lasagna noodles

8 oz. cream cheese

1 can cream of chicken soup

1 can cream of mushroom soup

1 t poultry seasoning

2/3 C milk

1 pt. Sour cream

½ lb. Grated Mozzarella cheese

1 t salt

Ritz crackers

Butter

Mix chicken, cream cheese, soup, milk, sour cream, and seasoning. Simmer gently----do not boil. Layer noodles, sauce, and cheese. Use Ritz crackers and a bit of butter for topping. Put in 9 X 13 inch pan and cook for 30 minutes at 375.

**Cookies Molasses Crinkles**

X2 X2

¾ C margarine 1 ½ C 1 egg 2

1 C brown sugar 2 C ¼ C molasses ½ C

2 ¼ C flour 4 ½ C ½ t cloves 1 t

2 t baking soda 4 t 1 t cinnamon 2 t

¼ t salt ½ t 1 t ginger 2 t

Mix margarine, sugar, egg and molasses together. Add dry ingredients and mix well. Roll into balls and roll in sugar. Bake at 375 for 10 to 12 minutes.

Cookies Lemon Crinkle Cookies

½ C butter, softened

1 C sugar

½ t vanilla

1 egg

1 t lemon zest

1 T fresh lemon juice

¼ t salt

¼ t baking powder

1/8 t baking soda

1 ½ C flour

½ C powdered sugar

Preheat oven to 350. Grease baing sheets.

Cream butter and sugar together until light and fluffy. Whip vanilla, egg, lemon zest, and juice. Combine all ingredients except powdered sugar. Roll 1 tablespoon of dough into a ball and roll into powdered sugar. Place on baking sheet.

Bake for 9-11 minutes. Let cool on pan for 3 minutes before removing.

Variation:

Replace the lemon zest and juice with crushed candy canes. This variation should be baked on parchment paper to prevent sticking.

**Cookies No-Bake Cookies**

½ C milk

½ C margarine

4 T cocoa

2 C sugar

Bring to a full rolling boil. Pour over oats, cocoanut, and nuts.

3 C rolled oats

1 C nuts

1 C cocanut

Mix well. Drop on wax paper.

**Puffed Wheat Squares**

1 C brown sugar

½ C corn syrup

¼ C butter

2 T cocoa

1 t vanilla

Mix in pot. Bring to a boil and cook no longer than 3 min. Pour over 7 C puffed wheat. Pack in greased pan. Cool.

**Cookies Oreo**

2 devil’s food cake mixes

2/3 C oil

4 eggs

Mix together and bake 350 for 7-8 minutes. Cookie will look not quite cooked. Cool and put 2 cookies together with cream cheese frosting.

**Cookies Peanut Butter**

1 C shortening

1 C sugar

1 C brown sugar

2 eggs

1t vanilla

1 C peanut butter

3 C sifted flour

2 t soda

½ t salt

Form into balls. Press with fork. Bake 375 for 10 minutes.

Cool slightly. Yields 6 dozen.

**Cookies Boiled Raisin Cookies**

**2 C raisins Boil until 1 C water is left. Cool a little.**

**3 C water**

**1 C shortening Cream together**

**1 ½ C sugar**

**3 eggs**

**Vanilla to taste**

**Add raisin mixture to above then add:**

**3 ½-4 C flour**

**1 t cinnamon**

**½ t cloves**

**1 t soda**

**1 t baking powder**

**Mix together and drop on cookie sheet from a spoon. Bake.**

**Cookies Canadian Jam Cookies**

½ C margarine 1 ¾ C flour

½ C brown sugar ¼ t salt

¼ C honey 1 t baking soda

1 egg

½ t vanilla

Cream butter, sugar, and honey. Beat egg and vanilla. Combine dry ingredients and blend into creamed mixture. Chill dough at least 30 minutes. Shape into balls. Flatten on baking sheet. Bake 350 8-10 minutes. Cool on baking sheet few minutes. Stick 2 cookies together with jam.

**Cookies Rolo Cookies**

2 ½ cups all purpose flour

¾ cup unsweetened cocoa

1 tsp. baking soda

1 c. sugar

1 c. firmly packed brown sugar

1 c. margarine or butter, softened

2 tsps. Vanilla

2 eggs

1 c. chopped pecans

48 Rolo® chewy caramels in milk chocolate

1 tbsp. sugar

Heat oven to 375˚. Lightly spoon flour into measuring cup; level off. In small bowl, combine flour, cocoa and baking soda; blend well.

In large bowl, beat 1 cup sugar, brown sugar and margarine until light and fluffy. Add vanilla and eggs; beat well. Add flour mixture; blend well. Stir in ½ cup of the pecans. For each cookie, with floured hands, shape about 1 tablespoon dough around 1 caramel candy, covering completely.

In small bowl, combine remaining ½ cup pecans and 1 tbsp. sugar. Press one side of each ball into pecan mixture. Place, nut side up, 2 inches apart on ungreased cookie sheets. Bake at 375˚ for 7 to 10 minutes or until set and slightly cracked. Cool 2 minutes; remove from cookie sheets. Cool completely on wire rack. Makes 4 dozen cookies.

Coconut-Oatmeal Crisp Cookies

*When baking, allow plenty of space between these crispy cookies for spreading.*

¾ C margarine 1 C flour

1 C sugar 1 t b.p.

½ C brown sugar ½ t b.s.

2 eggs Pinch of salt

2 t vanilla 1- ¼ C coconut

2-½ C rolled oats

Preheat oven to 375. In a large bowl, beat together margarine, sugar, brown sugar, eggs, and vanilla. Add flour, baking powder, baking soda, and salt. Stir in coconut and oats. Drop by teaspoonfuls, 3 inches apart, on ungreased baking sheets. Bake 10 to 12 minutes or until lightly browned. Cool 2 to 3 minutes on baking sheets; then remove to racks to cool completely. Makes 65 ( 2-¼-inch) cookies.

Cowboy Chocolate Chip Cookies

# 2 C shortening

2 C white sugar

2 C brown sugar

4 eggs

1 t vanilla

4 C flour (3 ½ C white and ½ C whole wheat)

2 t soda

1 t salt

1 t baking powder

4 C rolled oats

2 C chocolate chips

Cream butter, sugars, and eggs. Add dry ingredients and mix.

Bake 350 degrees for 10 minutes.

Cookies Grandma Smith’s Rolled

½ C butter (or 1 C margarine)

½ C lard

1 C sugar

½ C milk

1 t salt

3 t Baking Powder

2 ½ C oatmeal

2 ½ C flour (about)

Filling

1 lb. Dates

1 C brown sugar

1 C water

Date Cookies Grandma Smith’s Rolled

½ C butter (or 1 C margarine)

½ C lard

1 C sugar

½ C milk

1 t salt

3 t Baking Powder

2 ½ C oatmeal

2 ½ C flour (about)

Filling

1 lb. Dates

1 C brown sugar

1 C water

**Double Chocolate Chip Cookies (Pam’s Cookies)**

**1 C shortening Cream together**

**2 C sugar**

**2 eggs**

**2 t vanilla**

**2 C flour**

**¾ C cocoa**

**1 t soda**

**½ t salt**

**2 C chocolate chips**

**Bake 350 for 11 ½ minutes**

Easy Shortbread

2 lb. butter (margarine)

2 C icing sugar

1 C cornstarch

6 C flour

almond and vanilla flavouring

salt (few grains)

Cream butter and sugar. Add other ingredients. Roll in ball; flatten with a fork.

Bake 325 (I bake at 350) for 20 min.

# Ginger Cream Cookies

¼ C soft shortening

½ C sugar ( Mix together)

1 egg

½ C molasses

1 t. Soda dissolved in ½ C hot water ( Stir )

2 C sifted flour

½ t. salt ( Sift together and stir in)

1 t. ginger

½ nutmeg

½ t. cloves

½ t. cinnamon

Chill dough. Drop teaspoonfuls about 2 inches apart. Grease sheet lightly.

Bake 400 7-8 minutes

# Gingerbread for Houses

½ C shortening

½ C sugar

½ C dark molasses

1 egg

2 ½ C flour

½ t b s

½ t salt

1 t ginger

1 t cinnamon

1 t cloves

Roll out on lightly greased cookie sheet. Cut out house shapes with a knife in the dough on the cookie sheet, leaving excess to bake as well. Bake at 350 degrees for about 15 minutes. Draw over the the shapes again and let gingerbread completely cool. When cool remove them from the cookie sheet and let them dry out completely. It's good to let them dry overnight so they will be firm when you put the house together. I put it together in stages, allowing each part to dry before the next stage. Start with the 4 walls and then add the roof.

Royal Icing ( to glue the house together and to glue the candies on)

1 egg white

flavouring (vanilla or almond)

icing sugar (enough to make a stiff icing)

Gingerbread Men

¾ C butter 5 C flour

1 C sugar ½ t salt

2 eggs 1 t cinnamon

1 C dark molasses 1 t ginger

½ C sour cream 2 t soda

Chill. Roll ¼ inch thick. Bake on ungreased sheet 375 degrees

# Pumpkin Chocolate Chip Cookies

2 C shortening

2 C sugar

1 (29 oz.) can pumpkin

2 eggs

2 t. vanilla

4 C f;our

2 t. baking soda

2 t. baking powder

1 t. salt

2 t. cinnamon 2 t. ginger

2 t. nutmeg 2 t. cloves

2 t. allspice

Bake 350 for 12-13 min.

Glaze (drizzle over cookies)

2/3 C butter Mix together and boil for 3 minutes.

1 C milk Cool completely and add

2 C brown sugar 3 C powdered sugar

# Sugar Cookies

**1 ½ C shortening**

**2 ¼ C sugar**

**4 eggs**

**1 t vanilla**

**1 t almond**

**1 t lemon**

**5 C flour**

**2 t b.p.**

**2 t salt**

**Cream shortening, sugar, eggs, and flavourings. Add dry ingredients. Mix. Chill 1 hour**

**Roll ¼ “**

**Bake 400 for 4-6 min” on greased pans**