# Apple Crisp

## 4 C sliced apples

Sprinkle over apples: ½ C sugar

½ t cinnamon

3 T butter

Topping:

Mix together:

½ C flour

½ C oatmeal

½ C brown sugar

1/ 8 t soda

1/8 t b.p.

1/8 t salt

¼ C butter

Sprinkle over apple mixture and bake 45 minutes at 350.

**Dessert Brownie Pudding**

1 C sifted flour

3/4 C sugar

2 T cocoa

2 t baking powder

1/2 t salt

1/2 C milk

2 T salad oil

1 t vanilla

Stir together first 5 ingredients. Add milk, oil, and vanilla; mix until smooth. Stir in 3/4 C chopped walnuts ( if desired). Pour into a 8x8x2 inch baking pan.

Combine:

3/4 C brown sugar

1/4 C cocoa

1 3/4 C hot water

and pour over batter. Bake at 350 about 45 minutes.

Makes about 6 to 8 servings. Serve with ice cream.

Cookie Dough Brownies

2 C sugar 1 C oil

1 ½ C flour 4 eggs

½ C cocoa 2 t vanilla

½ t salt ½ C chopped walnuts

Filling:

½ C butter or margarine 2T milk

½ C packed brown sugar 1 t vanilla

¼ C sugar 1 C flour

In a mixing bowl, combine sugar, flour, cocoa, and salt. Add oil, eggs, and vanilla. Beat at medium speed for 3 minutes. Stir in walnuts. Pour into a greased 9x13 inch pan. Bake at 350 for 30 minutes or till brownies test done. Cool completely.

For filling, cream butter and sugars in mixing bowl. Add milk and vanilla; mix well. Beat in flour. Spread over the brownies; chill until firm.

For glaze, melt 1 cup (6 oz.) semi-sweet chocolate chips and 1 T shortening in a saucepan, stirring until smooth. Spread over filling. Immediately sprinkle with ¾ C chopped nuts, pressing down slightly. Yield: 3 dozen.

Date Crumble

1 C butter

1 C brown sugar

2 C flour

2 C oatmeal

1 t soda

Filling:

2 C dates

1 C brown sugar

1 C boiling water

Bake at 325 degrees for 35 minutes

# Frozen Dessert

½ C walnuts Mix, bake in slow oven.

1 C flour Cool.

¼ brown sugar

½ C butter

3 egg whites Beat egg whites, add sugar, frozen

1 package frozen berries berries, and remaining ingredients.

2 T lemon juice

1t vanilla

1 C sugar

Fold in 1 C whipped cream (can be dream whip, canned milk or cool whip).

Spread ½ cooled crumbs on bottom of 9X13 pan. Spread cream mixture on top and remaining crumbs on top. FREEZE.

# Jelly Roll

**6 eggs**

**7/8 C sugar**

**1 C pastry or cake flour**

**2- ¼ t. b.p.**

**1-½ T hot water**

**¼ C sugar**

**Separate 5 eggs. Beat separated egg yolks and 1 whole egg until light. Add 7/8 C sugar and hot water. Stir in sifted flour and baking powder.**

**Beat egg whites until stiff and add ¼ C sugar.**

**Fold egg whites into first mixture.**

**Pour into a cookie sheet lined with wax paper.**

**Bake at 375 for 12 minutes.**

**Prepare a kitchen towel with wax paper sprinkled with icing sugar. Turn the baked cake onto the wax paper. Roll while it is still hot and let cool. When it is cool unroll and remove wax paper. Spread with lemon filling or your favourite jelly and roll up again.**

# **Lemon Angel Pie**

4 large egg whites at room temperature larger recipe 6 egg whites

¼ t cream of tartar

Pinch of salt

1 C granulated sugar 1 ½ C sugar

¾ C heavy (whipping) cream

1 ½ C lemon curd

2 C mixed fresh ripe berries

icing sugar for dusting

1. Position a rack in the middle of the oven and preheat the oven to 225. Trace a 9-inch circle on a sheet of parchment paper. Place the paper on a baking sheet.
2. Beat the egg whites with an electric mixer on medium speed in a large bowl until foamy. Increase the speed to medium-high, add the cream of tartar and the salt, and beat just until the egg whites form soft peaks. Add the granulated sugar about 2 T at a time, and continue beating just until stiff peaks formed.
3. Spoon the meringue into a pastry bag fitted with a large star tip. Starting at the outside edge of the circle traced on the parchment paper, pipe the meringue into a spiral to fill the circle. Holding the pastry bag upright and starting at the outer edge of the meringue, pipe 1 tier of rosettes along the edge to make a rim; then pipe a second tier of rosettes on the shoulders of the first tier. Or, if you don’t have a pastry bag, spoon the meringue in a circle, scooping the sides upward to form a rim.
4. Bake for 1 hour, or until the meringue is dry to the touch. Turn off the oven and leave the meringue in the oven for 2 hours. Peel off the paper. Store the meringue, tightly wrapped, if not using immediately.
5. Just before serving, beat the cream with an electric mixer on high speed in a large bowl just until it forms stiff peaks. Beat in the lemon Curd just until combined well. Spoon the lemon filling into the meringue shell, arrange the berries on top, and lightly sift confectioners’ sugar over the berries. Serve immediately.

**Lemon Curd**

½ C unsalted butter

¾ C sugar

½ C fresh lemon juice (approx. 3 lemons)

3 T finely grated lemon zest

Pinch of salt

6 large egg yolks

1. Melt the butter in a heavy medium saucepan over medium heat.
2. Remove the pan from the heat and whisk in the sugar, lemon juice, zest, and salt. Whisk in the yolks until smooth.
3. Cook the mixture, whisking constantly, until it thickens and leaves a path on the back of a wooden spoon when a finger is drawn across it; do not allow the mixture to boil.
4. Immediately pour the Lemon curd through a strainer into a bowl. Let cool to room temperature, whisking occasionally. Refrigerate, covered, until ready to serve.

Makes 1 ½ Cups

# **Lemon Mousse**

# 3 lemons serves **4**

2 T water

1t plain gelatin

½ C unsalted butter

¾ C sugar

3 T finely grated lemon zest

½ C fresh lemon juice

Pinch of salt

6 large egg yolks

¾ C heavy (whipping) cream

1. Pour the water into a small bowl, sprinkle the gelatin over the water, and let stand about 10 minutes, or until softened. Place the bowl in a larger bowl of hot water, and stir until the gelatin has dissolved and the liquid is clear.
2. Meanwhile, melt the butter in a large heavy saucepan over medium-low heat. Remove the pan from the heat and whisk in the sugar, zest, lemon juice, and salt. Whisk in the yolks until smooth. Cook the mixture, stirring constantly, until it thickens and leaves a path on the back of a wooden spoon when a finger is drawn across it; do not allow the mixture to boil.
3. Remove the pan from the heat, stir in the gelatin mixture, and immediately pour through a strainer into a bowl. Let cool to room temperature, whisking occasionally.
4. Beat the cream with an electric mixer on high speed in a large bowl just until the cream forms stiff peaks. Add the cream to the lemon mixture in 3 batches, gently folding it in with a whisk or a rubber spatula just until blended.

5. Divide the mousse evenly between 4 stemmed glasses. Refrigerate, loosely covered, for at least 2 hours or up to 2 days, until set and thoroughly chilled.

# Raised Doughnuts

## Cream 1 C shortening 2 t salt

2/3 C sugar 4 eggs well beaten

3 C lukewarm water

Dissolve: 2 T yeast 1 t sugar

½ C water

7-8 C flour (or more) – make a soft dough

½ t nutmeg

Beat well with a mixer. Let rise, knead down, let rise again. Roll out and cut. Let rise then deep fry. Dip in sugar, icing sugar or whatever.

# Special K Treats

In pan, melt:

    1/4 C brown sugar

    3/4 C sugar

    1 C butter (or margarine)

When sugar has melted stir in:

    3 T vanilla

    3 C mini marshmallows

Pour over:

    6 C cereal

    1 C nuts (roasted, salted almonds or cashews) and mix together.  Drop spoonfuls on waxed paper like No Bake Cookies.

Dessert Chocolate Hot Fudge

½ C butter

12oz. can of evaporated milk

½ squares unsweetened chocolate

3 C powdered sugar

1 ½ t vanilla

In a double boiler melt butter and chocolate, add milk, and powdered sugar—stirring constantly on low until it boils. Boil 8 minutes or until thick. Fold in vanilla and stir.

# Best Brownies

# X 3 X4

2/3 C flour \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_2C \_\_\_\_\_\_\_2 2/3 C

1 t baking powder\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_1 ½ t\_\_\_\_\_\_\_2 t

½ t salt \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_1 ½ t\_\_\_\_\_\_\_2t

1 t vanilla\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_3 t \_\_\_\_\_\_\_\_4t

3T cocoa\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_9T\_\_\_\_\_\_\_\_\_3/4 C

1 C sugar \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_3 C\_\_\_\_\_\_\_\_4 C

2 eggs\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_6\_\_\_\_\_\_\_\_\_\_8

½ C shortening \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_1 ½ C \_\_\_\_\_\_2 C

## **X 2 X 2 ½**

flour 1 1/3 C flour 1 2/3 C

baking powder 2 t b.p. 2 ½ t

salt 1 t salt 1 ¼ t

vanilla 2 t vanilla 2 ½ t

cocoa 6 T cocoa 7 ½ T

sugar 2 C sugar 2 ½ C

eggs 4 eggs 5

shortening 1 C shortening 1 ¼ C

Mini Cheesecakes

2 (8 oz.) pkg. Cream cheese

softened at room temperature

4 C powdered sugar

1 pint of whipping cream, whipped

1 (16 oz.) can cherry pie filling

Whip cream cheese and powdered sugar together till fluffy. Add whipped cream.

Put a spoonful of cream on each cookie and top with a cherry.

Alternate Recipe

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.

Pastry

# 5 C flour

1 lb. Shortening

1 t salt

3 t b.p.

1 egg

3 t vinegar and water to make 1 C liquid

## Pastry for Casseroles

# 2 C flour 6 C

2 t b.p. 6 t

salt

2/3 C shortening 1 lb.

½ C hot water 1 ½ C

1 T lemon juice 3 T

1 egg yoke 3

**Pastry Pecan Pie**

Ingredients:

* ½ cup butter
* 1 cup packed brown sugar
* 1 cup corn syrup
* 3 eggs
* 1 cup pecans

pastry for pie

* 2 cups all purpose flour
* ½ cup butter
* ½ cup vegetable shortening
* ¼ - 1/3 cup ice water

Pastry Quiche Lorraine

9-inch unbaked pie shell 3 eggs

½ lb. Sliced bacon 1 ½ C light cream

1 ½ C grated natural Swiss cheese (6 oz.) ¾ t salt

Dash of nutmeg, cayenne pepper and pepper.

1. Prepare pie shell. Refrigerate until ready to use. Preheat the oven to 375 degrees.
2. Fry bacon until crisp.
3. Drain on paper towels. Crumble bacon into bits and sprinkle over bottom of prepared pie shell. Then, sprinkle with grated cheese.
4. In medium bowl, beat eggs with light cream, salt, nutmeg, cayenne and pepper, until well combined but not frothy. Pour into pie shell
5. Bake 35 to 40 minutes or until top is golden and the centre seems firm when gently shaken.
6. Let quiche cool on a wire rack for 10 minutes before serving.

Makes 6 servings or 12 hors-d’oeuvre servings.

Bread Whole Wheat Crepes (I also use entirely white flour, too)

4 eggs

1/4 teasp. salt

1 cup w.w. flour

1 cup all-purpose flour

2-1/4 cups milk

1/4 cup butter (I have also used oil)

1 Tablesp. sugar

Blend all ingredients about 1 minute.  Scrape down sides, blend 15 seconds more.  Refrigerate at least 1 hour.

The recipe for Chicken Crepes Versailles will follow later - I can't seem to find it in my recipe box, so I'll get it from my mother-in-law and get back to you.