

# Pennsylvania Dutch cook book of fine old recipes

Fem, inc. - Pennsylvania Dutch Cooking



Description: -

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Unemployment -- Social aspects -- Italy.  
Unemployment -- Social aspects -- Europe.  
Unemployment -- Social aspects.  
Cookery -- Pennsylvania  
Cookery, Mennonite  
Cookery, GermanPennsylvania Dutch cook book of fine old recipes  
-Pennsylvania Dutch cook book of fine old recipes

Notes: Includes index.

This edition was published in 1995



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Tags: #PENNSYLVANIA #DUTCH #COOK #BOOK #OF #FINE #OLD #RECIPES #(Compiled #from #tried #and...)

## Pennsylvania Dutch Cook Book

Moisten with a little water and spread over cake. Make dumplings by mixing flour and baking powder and salt into a fairly stiff batter with milk or cream. The invalidity or unenforceability of any provision of this agreement shall not void the remaining provisions.

## 1978 Pennsylvania Dutch Recipe Book

Sift flour and add to the egg mixture together with the anise seed. Pour on the milk and bake in a moderate oven 350-f for 2 hours.

## PENNSYLVANIA DUTCH COOK BOOK OF FINE OLD RECIPES (Compiled from tried and...)

Due to its age, it may contain imperfections such as marks, notations, marginalia and flawed pages. Mix the soda in the remaining milk and add with remainder of flour.

## Pennsylvania Dutch Cook Book of Fine Old Recipes : Compiled from Tried and Tested Recipes Made Famous and Handed Down

Pour it over the tomatoes and serve.

## Old Pennsylvania Dutch/German recipes

Cut the beans into small 1-inch pieces and brown them slightly with the bacon and onions.

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