

Bil strawberries & sugar, add jello
stir til dissolved, cool. Add cream
whip.

Put on base & let set until
firm. Cover with cream whip.

Apple Crisp

Preheat oven to 350°

Mix together
1 cup Flour
1 cup Rolled Oats

cut in $\frac{1}{2}$ cup butter or margarine
Set aside

1 cup Brown Sugar
1 Teaspoon Cinnamon

Wash, peel and slice apples

& make 5 cups

Butter a 8x13 pan and
spread apples with a $\frac{1}{2}$ tsp cinnamon
Cover with crumb mixture and pat down
lightly. Bake in 350° for 35 to 40 min. Serve
with cream or ice cream.

Strawberry Squares.

Base:

2 c. flour.

$\frac{3}{4}$ c. white sugar.

1 tsp. baking powder

2 c. fine coconut

1 tsp. salt

1 c. butter.

Bake for $\frac{1}{2}$ hour.

1 box thawed strawberries

$\frac{1}{2}$ c. sugar.

1 pkg. strawberry jello

1 c. cream whip.

Boil strawberries & sugar, add jello, →

stir til dissolved, cool. Add 1 cup dream whip.

Put on base & let set until firm.
Cover with dream whip.

Fudge.

Melt: $\frac{3}{4}$ cup margarine

Add: $\frac{1}{2}$ cup canned milk

3 cups brown sugar

Pinch of salt

Boil for 5 minutes, remove from heat
and add:

2 cups icing sugar

$\frac{1}{2}$ cup flour

1 tsp Vanilla

Beat at high speed for 1 minute.
Place in a buttered 8 x 8 pan
and refrigerate.

Easter Cake

6 large Eggs

1 cup sugar

1/2 tsp. almond

1 cup sifted flour

6 tbsq melted butter

9 in. pan (tube)

Heat the oven to 350°.

Choose a large bowl that will fit over a saucepan of very hot, but not boiling water. Beat the eggs into the bowl and start heating right away. Beat for about five minutes by which time the eggs will be light and fluffy. Add the

sugar gradually and continue beating. This is hard work and will take 15 to 20 minutes. Add the almond extract and beat till the eggs have almost tripled in volume. When you lift the beater, the mixture should stand in peaks. Fold in the flour very gently and lastly the melted butter very gently. Spoon the mixture carefully into the prepared pan and bake on the middle shelf of the oven for 35 minutes.

Chocolate Brownies

1/2 cup margarine

1 cup white sugar 8x8

1 tsp vanilla

2 eggs

3 tbsp cocoa

1/2 cup flour

325 for 25 minutes

Coca Ribs

3 lbs ribs (any kind) 2 cups Coke
2 cups Ketchup 1 cup Brown Sugar
Par boil ribs for 20 minutes with
chopped garlic and onion. Place
Ketchup, sugar and brown sugar
and $\frac{1}{2}$ onion chopped in bottom
of casserole. Add ribs and
bake covered at 350° for $1\frac{1}{2}$ hrs.

Aunt Jennie's Pudding

2 1/2 cups flour

1/2 tsp cinnamon

1/2 tsp soda

3/4 cup shortening or margarine

3 tsp B powder

1/2 cup currants

1/2 tsp salt

1 cup Raisins

1/2 tsp nutmeg

1 cup molasses

1 cup milk

Sift flour, soda, B. powder, salt, nutmeg
and cinnamon together. Cream margarine. Add
molasses, milk, raisins & currants. Add

dry ingredients. Put in 48 oz juice
Can and steam for 3 hrs. Add
water occasionally. Serve with
brown sugar sauce.

In a saucepan melt $\frac{1}{2}$ tbsp butter
Blend in a mixture of $\frac{1}{2}$ tbsp Flora
1 cup Brown Sugar $\frac{1}{4}$ tsp Salt. Gradually
stir in 2 cups ~~water~~. Cook stirring
constantly until thickened. Remove from
heat and stir in 1 tsp Vanilla, 2 tbsps
Vinegar.

Dorothy's Molasses Cookies

1 cup crisco oil
1 cup molasses
1 cup B. sugar
2 tsp soda
2 tsp cinnamon

1 egg (beaten)
 $\frac{1}{2}$ cup milk
4 cups flour
1 tsp ginger

Add enough flour to make a stiff dough.
Bake in 350° oven. Makes about 3 dozen.

Rocky Roads

12 oz (2 cups) chess chips 1 pt (4 cups) marshmallows
1 cup Margarine 2 1/2 cups icing sugar
2 eggs coconut for top.

Rockey Roads

1 cup margarine

1 ph Choc Chips (1 cup) + 1 cup

Melt on stove. Then Remove & cool

Add 2 Eggs. 1tsp Vanilla

2 cups Icing Sugar (Stir well)

Add 1 ph Marshmallows. Spread
in a 9x13 pan lined with
graham wafers. Sprinkle coconut on top
Let cool

Good

Choc Chip Cookies

1 cup margarine	2 1/2 cups flour
3/4 cup Brown Sugar	1 tsp salt
3/4 cup white Sugar	1 tsp soda
1 tsp Vanilla	1 3/4 cup choc chips
2 eggs	

375° about 8 min

Peanut Butter Fudge

1 cup white sugar

1/2 cup peanut butter

1 cup brown sugar

butter

2/3 cup car milk

1 cup miniature

1/4 cup margarine

marshmallows)

1 tbs. vanilla

Combine sugar, milk & margarine. Bring to a boil & cook to a soft ball stage.

Remove from heat and add peanut butter

and marshmallows and vanilla.

Spread in a buttered 8 x 8 pan.

Aunt Jennie's Biscuits

5 cups flour

10 tbsps Baking Powder

3/4 cup white sugar

1 top salt. $\frac{1}{2}$ cup raisins

$\frac{3}{4}$ cup shortening (~~little more~~)

Enough Water to moist Roll out on
floured board. Cut ~~one cookie out of each~~

Bake at 375° oven 15 min.

... " Jamme .. Biscuit.

2 cups White Flour

1 1/2 cups Baking Powder

3/4 cup white Sugar

1 tbs salt

3/4 cup raisins 3/4 cup Shortening

Mix ~~all~~ ingredients together. ~~Knead~~

Blend in enough milk to ~~mix~~

Roll dough out to approx. $\frac{1}{2}$ inch

thick. Cut out biscuits with glass
or donut cutter. Bake at 375° for

5 min.

Cinnabon Cinnamon Roll Cake

3 cups flour

1/4 tsp. salt

1 cup sugar

4 tsp. b. powder

1 1/2 cups milk

2 eggs

2 tsp. vanilla

4 tbsps. butter (melted)

1 cup butter (softened)

1 cup b. sugar

2 tbsps. flour

2 tbsps. cinnamon

Mix flour, sugar, salt, b. powder, milk, eggs + vanilla. Once combined well, slowly stir in 4 tbsps. butter. Pour batter in a greased $\frac{9}{x} \times \frac{1}{3}$ pan.

over ->

In a large bowl, mix 1 cup butter, b. sugar, flour + cinnamon, until well combined. Drop evenly over cake batter by the tablespoon + use a knife to marble/swirl through cake.

Bake @ 350° for 25-30 mins or until a toothpick comes out nearly clean from center.

Place 2 cups icing sugar, 5 tbsps. milk, + 1 tsp. vanilla in a bowl. Whisk until smooth. Drizzle over warm cake. Serve warm or @ room temperature.

Baked Frosting

3 egg whites

1 cup B. sugar

1/3 cup corn syrup

3 tbs cold water

1/4 tsp cream of tartar

1 tsp vanilla

Bake for 7 min

Banana Bread.

$\frac{1}{4}$ c. shortening	$1\frac{1}{2}$ c. flour
1 c. B. sugar	1 tsp. B. soda
1 egg (large)	1 tsp. B. powder
4 bananas (large)	1 tsp. salt.

1. Prepare pan (loaf)
2. Cream shortening
3. Add sugar - cream well
4. Add well beaten egg.

5 Add mashed bananas - beat well.

6. Add sifted dry ingredients

Bake 45 mins. Temperature 300°

Seven Minute Frosting

$\frac{3}{4}$ cups white sugar

Pinch of Cream of Tartar

Pinch of salt

3 tbsp. cold water

1 egg white

Cook over boiling water. About 4
to 7 min. Remove from heat and
add $\frac{1}{2}$ tsp vanilla

Ch Seven Minute Frosting falls in 1 sq. unsweetened

choe. which has been melted and
cooled.

Fudge

Melt $\frac{3}{4}$ cup Margarine
add $\frac{1}{2}$ cup Canned milk
3 cups Brown Sugar
Pinch of Salt

Boil for 5 minutes remove from heat and add $\frac{1}{2}$ cup Flour
1 tsp Vanilla. Beat at high speed for 1 minute. Pour in buttered 8x8 pan. Refrigerate.

Curried Chicken

1-3 lb chicken, cut up.

2 sliced med. onions

2. thsp. tomato paste

1 sliced carrots

2 oz. sultana Raisins

2 thsp. curry powder

250 ml. chicken stock

1 med apple (chopped)

salt & pepper to taste

Brown chicken pieces) lightly in 2 oz. butter
and remove from pan. Fry sliced onion in some
pan until slightly browned. Stir in curry powder
and tomato paste. Cook for 2 min over med. heat

Add stock, carrot, apple and raisins) Salt and pepper. Stir well, then return chicken to pan. Bring to a boil, reduce heat and simmer with lid on for approx. $1\frac{1}{2}$ hrs. Serve with boiled rice.

Jaon Tarts

Pastry: 2 cups flour
 1/2 tsp salt
 3 tbsp shortening
 8 tbsp ~~cold butter~~. Iced water
 Heat the oven to 400°

Sift the flour and salt in a mixing bowl. Add the shortening & chip the cold butter into the bowl. Add enough water to form a ball (about 3 tbs.) Place in a plastic bag in refrigerator for 2 hrs. Roll out the dough. Put in tart tins and bake 10-12 min. Take

out and fill with favorite filling.

Filling for Raisin Pie

2 cups raisins } soak for 10 min.
2 cups water
1/2 cup white sugar
2 tbs. flour } mix with raisins & water
1/2 tbs. salt
Then add 1 tbs. lemon juice
1/2 tbs. vanilla

Rice Krispies Squares

$\frac{1}{4}$ cup. butter or margarine

4 cups marshmallows

$\frac{1}{2}$ tsp. vanilla

5 cups Rice Krispies

1. In large saucepan over low heat, melt butter. Add marshmallows; Stir until melted and well blended. Remove from heat.

2. Stir in Vanilla. Add cereal, stirring

5. using
press
cool.

lightly-buttered spatula,
into buttered (13x9) pan.
Cut into squares

Enough for 2 Pizza crusts

Fruit Pizza

1 cup margarine
1 $\frac{1}{4}$ cup Brown Sugar
1 cup flour
1 tsp B. Powder
 $\frac{1}{2}$ tsp salt

1 tsp vanilla
1 cup fine Coconut
 $1\frac{1}{2}$ cups Rolled Oats
1 egg.

Mix in order given.

Grease pizza pan. Spread evenly. Cook @ 350° for 10 - 15 mins

Topping for 1 Pizza

1 (250) gm Cream Cheese
 $\frac{1}{2}$ cup white sugar

} mix and spread over

cooked pizza bottom
(oven)

Add fruit (oranges, green grapes)
red grapes, Kiwi, strawberries, Raspberries
~~and~~ ~~peach~~

Then top with

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

2 tbsp corn starch

$\frac{1}{2}$ cup orange juice

dash salt.

1 cup H_2O (water)

Cook until thick. Let cool and spread
over top of pizza

Tweed Squares

Cream

$\frac{1}{2}$ cup margarine $\frac{2}{3}$ cup white sugar
mix together

$1\frac{1}{3}$ cup flour : 1 tsp B. Powder : $\frac{1}{2}$ tsp salt. $\frac{1}{2}$ cup milk

2 beaten egg whites, stiff not dry

Add 2 oz semi-sweet grated chocolate.

Bake in 9x12 in pan at 350° . Cool. Spread with
following: 2 egg yolks: $\frac{1}{2}$ cup margarine; $1\frac{1}{2}$ tsp vanilla
lemon sugar, approx 1 cup. Top with 3 oz melted semi-sweet
choc. with 1 tbsp. margarine. Spread on top & cool till firm.

Blueberry Muffins

1½ cups flour

2½ tsp B. Powder

½ tsp salt

½ cup butter

½ cup white sugar

1 egg, 1 tsp vanilla

½ cup milk

2 cups blueberries

Cut blueberries with ½ cup of the flour from above. Cream shortening, sugar add with egg, vanilla. Combine flour, baking powder and salt. Add the cream mixture. Fold in blueberries. Bake at 350° for 20 min.

Bannock

3 cups flour

$\frac{1}{4}$ tsp salt

4 tsp baking powder

$\frac{1}{2}$ cup whipping cream

1 $\frac{1}{2}$ cups milk

Bake 25 - 30 min in 8x8
open in 400° oven.

~~Vanilla cake~~

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

1 c. white sugar

2 eggs

2 c. flour

$\frac{1}{2}$ tsp. salt

1 tsp. baking powder

$\frac{1}{4}$ tsp. baking soda

2 tsp. vanilla

1 c. sour milk

(Once)

and sugar, and
add the remaining ingredients

Pack $\frac{1}{4}$ of the batter in a
well greased loaf pan

Sprinkle on top of
(3 tbsps) raw sugar + 1 tbsps
(cinnamon)

Add remainder of batter

Bake 300° for 1 hour.

Blueberry Muffins

1 $\frac{1}{2}$ cup flour	$\frac{1}{2}$ cup w. sugar
2 $\frac{1}{2}$ tsp. B. powder	1 egg (lightly beaten)
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ cup butter	2 cups blueberrys

Coat blueberrys with $\frac{1}{2}$ cup flour,
~~take~~ from the above quantity. Combi

Snick Ginger Cake

3 Eggs
1 cup white sugar
1 Cup molasses
1 tbs cloves, ginger,
cinnamon & salt
1 cup salad oil
Mix well

}

2 $\frac{1}{2}$ cups flour
2 tbs soda
dissolved in $\frac{1}{2}$ cup warm water
1 cup hot water
Mix light & quickly
Put in 9x10 pan 300°
for 30 min.

Quick Butterscotch Sundae

1 1/2 c. packed Brown sugar	1/2 cup corn syrup
1 stick butter	1 small can (2/3 cup) evaporated milk
1/2 tsp vanilla	1 qt vanilla ice cream

Boil Brown Sugar and corn syrup, stirring often, 5 min. Add butter, pour into a bowl and cool 10 min.

Heavily stir in evaporated milk & vanilla. Spoon over vanilla ice cream.

Microwave Hints

Super Choc. Brownies

$\frac{1}{2}$ cup butter or margarine	$\frac{1}{2}$ tsp vanilla
2 tbsp shortening	1 cup All-purpose Flour
6 tbsp cocoa	$\frac{1}{4}$ tsp Baking Powder
1 cup sugar	$\frac{1}{4}$ tsp salt
2 eggs	$\frac{1}{2}$ cup Flaked coconut

In a medium size bowl, melt the butter & shortening on High for 1-2 min. Stir in the remaining ingredients & pour into an 9x9" pan that is slightly greased.

Place foil across the corners of the pan
Microwave on med 50% for 7 mins.
then on high for 2 - 3 mins. Insert a
toothpick into the centre and it should
come out clean.

Butterscotch Squares

$\frac{1}{3}$ cup butter (or margarine)

1 cup br. sugar

2 eggs

1 cup flour

1 tsp. Baking Powder

$\frac{1}{4}$ tsp. salt

vanilla

Topping

1 cup br. sugar

$\frac{1}{2}$ cup canned milk

2 tsp. butter

Cook for 2 minutes (time)
consistency of fudge. (ice middle hot)

Add vanilla and
 $\frac{1}{2}$ cup icing sugar
(or more) and beat
well until the

French Fried Onion Rings

3 large cooking onions

1 top salt

1/2 cup milk

2 eggs

1/2 cup flour

1 top water

Peel onions. Cut into pieces slightly more than $\frac{1}{4}$ inch thick, then separate into rings.

Dip into milk, then into salted flour, then into beaten egg and water and then back again into flour. Let stand a few minutes for coating to dry. Fry in deep fat heated

to 370°. Drop in a few onion rings at a time and fry until a delicate brown about 2 mins. Drain on absorbent paper. Serve immediately or keep in a warm place.