

Cookbook

Recipes from the Nixa Church of Christ
in Commemoration of our 100th year
in the Building at 313 N Main St
in Nixa, Missouri

1912 - 2012

Main Dishes

Genesis 1:29-31 *“And God said, See, I have given you every herb that yields seed which is on the face of all the earth, and every tree whose fruit yields seed; to you it shall be for food. Also, to every beast of the earth, to every bird of the air, and to everything that creeps on the earth, in which there is life, I have given every green herb for food; and it was so. Then God saw everything that He had made, and indeed it was very good. So the evening and the morning were the sixth day.” NKJV*

Proverbs 15:17 *“Better is a dinner of herbs where love is, Than a fatted calf with hatred.” NKJV*

Sweet & Sour Meatballs

Reba Lee

2 lbs hamburger	Salt & Pepper
1 cup crushed saltine crackers	1/3 cup vinegar
2 tablespoons diced onions (can use dried)	3/4 cup brown sugar
1 cup milk	1 cup catsup

Mix the hamburger, crackers, onion, milk and salt/pepper well, and form into walnut sized balls. Place meatballs in baking dish. Stir together the vinegar, brown sugar and catsup separately, then pour over the meatballs. Bake 1 hour at 350°.

Meatballs with Spaghetti

Ann Dennis

Sauce:	2 cups water
1 chopped onion	1 teaspoon salt
3 tablespoons fat	1/2 teaspoon pepper
1 no. 2 can or 2 1/2 cups tomatoes or juice	1 tablespoon sugar
2 (6 oz) can tomato paste	1 bay leaf

Meatballs:	1 cup bread crumbs or you can use oatmeal
1/2 cup milk	1/2 cup Parmesan cheese
2 eggs (well beaten)	1 sprig parsley (chopped) or can use dry
3/4 lb. ground beef	1 clove garlic (chopped) or you can use dry
1/4 lb. ground pork	

Sauce: Mix all ingredients in large pan, and cook slowly 1 hour or less. Add browned meatballs to this sauce and cook 15 minutes. Meatballs: Mix all ingredients together, then make into balls and brown in skillet. Cook 1 (8 oz) package of spaghetti (alone); combine spaghetti on plate, when serving; then add meatballs & sauce on top. Serves 6.

This is a recipe that I received from Eva Harris in 1950 and have made for my family many, many times. My children loved it, because the spaghetti wasn't nixed into the mixture and you could take out each separately onto your plate. Eva & Vern Harris were members of the church at Council Bluff, Iowa. We always stayed at their house if we stayed overnight on Saturday night to be with them on the Lord's Day. They would have noon meal on Sunday in the church building, and afternoon service, then we'd drive home (120 miles) to Mt Ayr where we lived; in southern Iowa. Vern & Eva have been dead many years. The Dean Ave congregation in Des Moines assisted this little congregation for many years until the Harris's died. After Vern died, it continued until just 4 women were left and they carried on their worship alone; unless someone came to assist them.

Lasagna

Cheryl McCleave

9 strips of lasagna noodles	8 oz shredded mozzarella
1 carton cottage cheese	1-2 lbs ground beef
1 egg	1 (28 oz) jar spaghetti sauce
1 tablespoon parsley	Parmesan cheese

Cook the lasagna noodles in boiling, salted water. Turn temperature down. In a bowl, mix cottage cheese, egg, parsley, and mozzarella cheese and set aside. Brown the ground beef. The amount you use depends on how much meat you like in your lasagna. Drain when brown and add spaghetti sauce. Layer in a 9x13 dish or pan, the beef, then 3 noodles then cheese mixture 3 times. Sprinkle with grated parmesan and bake at 350°, covered, for 30 minutes.

This is the only meal I like to make for company along with Caesar salad and French bread So, if you like it, give Greg and me a call and come over! I especially like people to be hungry because then all my food tastes better!

Lasagna

Karen Carmichael

1 pound hamburger (sometimes I do ½ pound of hamburger, ½ pound Italian sausage)	
2 (16 ounces) cans tomato sauce	1 package lasagna noodles (cooked)
1 (16 ounces) can tomato paste	1 pint cottage cheese
2 teaspoons oregano	1 tablespoon parsley
1 teaspoon sweet basil	½ pound mozzarella cheese, grated
1 teaspoon garlic salt	1 cup parmesan cheese, grated
1 teaspoon minced garlic	½ pound Swiss cheese, grated

Combine first 6 ingredients and 1 ½ cups water in large bowl; set aside. Fry hamburger, drain off excess grease. Add sauce. Simmer for 20 minutes. Cook lasagna noodles according to package directions. Drain, let stand in cold water. Combine cottage cheese and parsley. Layer in oblong baking dish in order listed: ½ the sauce, noodles, cottage cheese mixture, mozzarella cheese, parmesan cheese, and Swiss cheese. Repeat layers, ending with sauce. Bake at 350° for 30 minutes. Let stand several minutes before serving. Yield 8-10 servings.

Alfredo Spinach Pasta

Karen Carmichael

1 box frozen spinach
6-8 plum or roma tomatoes dices
1 box of ziti noodles
1 heaping teaspoon of minced garlic

1 bunch of green onions; chopped
2 jars of alfredo sauce (in spaghetti sauce isle)
Salt, Italian seasoning to taste

Chop and mix the sauce ingredients the night before and set in fridge. Add the box of uncooked noodles the next day and put in crock pot for 3-4 hours. You can also add artichokes and chicken.

Hamburger Summer Sausage

Reba Lee

5 lb hamburger
5 heaping teaspoons Morton's Tender Quick
2 teaspoons peppercorns
2 teaspoons hickory smoked salt

2 teaspoons lemon pepper
2 ½ teaspoons mustard seed
½ teaspoon garlic powder

Mix all ingredients with hands. it will be rather dry. Put in bowl, cover with plastic wrap and refrigerate. Each day, for 3 days remix and refrigerate. On the 4th day form into rolls by using 10 oz soup cans. Stand can upright on wax paper and push meat through, using one lid to press down firmly. Then push entirely through. Put rolls on broiler rack, in broiler pan and bake at between 140-150° for 11-12 hours. I turn the rolls over after 5-6 hours and leave the heat at the same temperature. After 9 hours turn oven to 200°, if browning is desired. When cool, wrap in plastic and foil and refrigerate. These can be frozen.

Oven Fried Chicken

Marilyn Allen

1 Fryer (cut into serving size pieces)
2 cups Bisquick (about)
2 tablespoons Margarine

Paprika
seasoning salt
(black pepper if desired)

Pat chicken pieces dry - sprinkle with seasoning salt & paprika, roll in Bisquick. Melt margarine in 9 x 13" cake pan & place chicken in pan. Bake at 400° for about 15 min., then turn & bake another 15 min. or till fork tender & golden brown.

Originally from Alice Allen

Oven Fried Chicken

Nancy Moore

2 ½ to 3 lbs chicken tenders of pieces
¼ cup flour
1 teaspoon salt
Dash of pepper
1 egg

2 tablespoons water
¼ cup corn flake crumbs
¼ cup grated Parmesan cheese
¼ cup melted oleo

Cover the chicken pieces with flour, salt and pepper; shake pieces in a bad to coat them well. Dip them in the egg / water mixture that has been beaten together. Roll in a mixture of corn flake crumbs and Parmesan cheese. Place chicken in 13x9 baking pan, and drizzle melted oleo over the top. Bake at 375° for 1 hour; or until tender.

Russian Chicken

Nadine Farthing

3 chicken breast pieces
1 bottle Russian salad dressing

1 envelope onion soup mix
½ jar apricot preserves

Cook chicken breasts. Mix dressing, onion soup mix and preserves pour over chicken. Cook in oven about 350° for about 1 hour or on top of stove . Serve on bed of rice.

Honey Chicken Wings

Nadine Farthing

3 lb chicken wings
2 tablespoons catsup
½ clove garlic
salt and pepper

2 tablespoons vegetable oil
1 cup honey
½ cup soy sauce

Cut off and discard wing tips. Cut each wing into 2 parts. Sprinkle with salt and pepper. Combine remaining ingredients and pour over the chicken. Cook in a crockpot all day or bake at 375° for about 1 hour.

Buffalo Chicken Wings

Rhonda Little

½ cup all-purpose flour	10 chicken wings
¼ teaspoon paprika	oil for deep frying
¼ teaspoon cayenne pepper	Frank's Buffalo Sauce
¼ teaspoon salt	

1) In a small bowl mix together the flour, paprika, cayenne pepper and salt. Place chicken wings and flour mixture in a large nonporous bowl and stir together until well coated. Cover dish and refrigerate for 60-90 minutes. 2) Heat oil in a deep fryer to 375° F. The oil should be just enough to cover wings entirely, an inch or so deep. Fry coated wings in hot oil for 10-15 minutes, or until parts of wings begin to turn brown. Remove from heat and place on paper towels to drain. Place wings in bowl and cover with your choice of wing sauce. We prefer Frank's and then dip the wings into either blue cheese dressing or ranch.

Cashew Chicken

Sandy Ingram

2 whole chicken breasts	flour, salt, pepper
¼ cup milk per egg	deep fat fryer
1 egg per pound of chicken	
Oyster Sauce:	4 chicken bouillon cubes
4 cups water	1 teaspoon salt
2 tablespoons oyster extract	corn starch to thicken

Remove bones from chicken and cut into small pieces. Flour well and let stand in flour about 15 minutes. Mix egg, milk, salt and pepper. Mix floured chicken pieces into milk mixture and let stand for 10 minutes. Roll each piece again in flour and deep fry. Drain fat and keep warm in 250° oven until all chicken is cooked. (Allow ½ a chicken breast per person) Oyster Sauce: Mix all ingredients together and bring to a boil. Thicken with com starch. Serve over chicken pieces and fried rice. Top with cashews and chopped green onions. (Bermuda onions are also tasty.)

Honey Chicken Teriyaki

Claudette Carey

2 pound chicken breasts
½ teaspoon salt
2 beaten eggs

½ cup flour
⅛ teaspoon pepper
oil for frying

Glaze:
⅓ cup soy sauce
⅓ cup honey

1 minced garlic clove
1 teaspoon ginger

Cut chicken into 1-2 inch squares. Combine flour, salt, pepper. Dip chicken in eggs, then coat with seasoned flour. Pour ½ inch oil in a wide frying pan; place over medium-high heat. When hot, add chicken. Cook, turning as needed until golden brown (6-8 minutes). Lift chicken from oil and drain briefly. Dip chicken in honey glaze mixture, then place on a rack in a baking pan. Bake at 250° for 20 minutes. Brush with glaze after it has cooked 10 minutes. In order to make the glaze, heat all the glaze ingredients together in saucepan.

Orange-Cranberry Chicken

Sue Long

6-8 boneless, skinless chicken breasts
8 oz western dressing

1 can whole cranberry sauce
1 (8 oz) can drained mandarin oranges

Mix together dressing and cranberry sauce and pour over chicken. Bake for 40 minutes at 350°. Drain and put the cranberries back on the chicken. Now pour the mandarin oranges over the chicken and bake another 20-30 minutes at 350°

Poppy Seed Chicken

Karen Carmichael

4-6 chicken breasts - boil and chunked
1 can cream of chicken soup
1 (8 ounce) sour cream

1-2 tablespoons poppy seeds
¾ cup melted butter or margarine
1 tube (25-30) Ritz crackers (crumbled)

Spray 9 x 13 pan with Pam. Layer chunked chicken in pan. Sprinkle with poppy seeds. Mix soup and sour cream together, spread over chicken. Mix crackers and butter. Sprinkle over soup mixture. Bake at 350° for 20 to 30 minutes.

Sweet 'n Sour Chicken

Sandy Ingram

1 lb. chicken cubed
2 tablespoons oil
1 clove garlic, minced
1 cup green pepper strips
1 cut carrot strips
1 ¼ cup chicken bouillon
2 tablespoons cooking sherry & 3 tablespoons vinegar; (or) 4 tablespoons red wine vinegar
¼ cup soy sauce
3 tablespoons brown sugar
½ teaspoon ginger
1 (8 oz) can crushed pineapple in juice
1 ½ cups Minute Rice

Brown chicken in oil; add garlic, green pepper and carrot strips. Sauté briefly; add bouillon, soy sauce, sherry, vinegar (or red wine vinegar); sugar, ginger, and pineapple with juice. Bring to a full boil; stir in rice. Cover; remove from heat and let stand for 5 to 10 minutes. Stir and serve.

Parmesan Chicken Breasts

Karen Carmichael

6 boneless skinless chicken breast halves
2 tablespoons melted margarine
½ cup grated parmesan cheese
¼ cup dry bread crumbs
1 teaspoon oregano
1 teaspoon parsley flakes
¼ teaspoon paprika salt
Black pepper

Heat oven to 400°, spray 15 x 10 baking pan with nonstick cooking spray. Dip chicken in spread, coat with combining ingredients. Place in prepared pan, bake for 20 to 25 minutes.

Chicken Salad

Reba Lee

3 cup diced cooked chicken
1 (9 oz) can drained pineapple tidbits
½ teaspoon salt
1 cup chopped celery (optional)
½ cup slivered almonds
½ cup salad dressing (Miracle Whip, etc)

Mix all ingredients together well.

Scalloped Chicken

Ann Dennis

1 whole chicken
Salt & Pepper
1 quart broth (not too thin)

1 lb shell macaroni
6 boiled eggs (chopped)
½ lb. diced cheese

Cook whole chicken, then take off of bones. Dice chicken fine, add salt & pepper. Thicken the broth, and cook the shell macaroni. Put layer of chicken, macaroni, cheese and egg until all portions are used. Pour thickened broth mixture over layers. Sprinkle toasted and buttered bread crumbs on top. Butter baking dish or pan first. Bake at 350° for about 1 hour.

My mother made this when I was a small girl (in the 1930's or 1940's); Marie Florea; Blockton, Iowa. Everyone has always enjoyed it; and I still make it. I recall one time when Brother Bill Hensley was in a meeting at our congregation and was at our house for dinner, my mother had this. Brother Hensley didn't like chicken and always refused it; but we didn't know that then. He ate it and didn't realize it was chicken.

Old Fashioned Chicken Pie

Theda Stoops

⅓ cup butter
⅓ cup flour
½ cup onion, chopped fine
1 teaspoon salt
1 ½ chicken broth

1 ½ cups milk
4 cups chicken cooked & chunked
1 cup frozen peas
¼ to ½ cup carrots, sliced & cooked
1 can mushrooms, drained (optional)

Cook onion in butter until tender but not brown. Blend in flour & salt. Cook, stirring constantly for 2 to 3 minutes. Stir in milk, then the broth. Cook until smooth & thickened. Add other ingredients & heat to bubbling. Pour into 3 quart casserole. Top with biscuits & bake at 450 for 10 to 12 min. (Or instead of making a casserole, serve over cooked rice)

Originally from Eula Murfin mother of Theda Stoops. LuAnn Woody told me that Mom had given her this recipe years ago & that she thought of her whenever she made it.

Chicken Cordon Bleu

Nancy Moore

6 med. whole skinned & boned chicken breasts	6 tablespoons oleo or butter
1 - 8oz package of Swiss cheese slices	½ cup dry white wine
1 - 8oz package of sliced ham	1 chicken flavored bouillon cube
3 tablespoons of flour	1 tablespoon cornstarch
1 teaspoon paprika	1 cup heavy or whipping cream

Spread the chicken breasts flat and fold one slice of cheese and one slice of ham to fit on top of breast. Roll together and fasten with a toothpick. On wax paper, mix the flour and paprika; roll and coat the chicken with this mixture. In a 12 inch skillet over a medium heat, place the butter and cook chicken until browned on all sides. Add the white wine and bouillon cube. Reduce heat to low; cover and simmer for 30 minutes, or until fork tender. Remove the toothpicks; and then move the chicken to a platter. In a cup, blend until smooth the cornstarch and heavy/whipping cream. Gradually stir into skillet. Cook; stirring constantly, until thickened. Serve over chicken.

Chicken and Rice Casserole

Marilyn Allen

4 large chicken breast, cooked, diced and set aside (reserve chicken broth)	
1 cup rice, cooked	2 cans cream of chicken soup
1 cup diced celery	1 cup fat free Milnot
1 cup diced onion	1 cup Velveeta cheese
4 tablespoons oleo	Fritos, crumbled

Use the chicken broth and add oleo, chicken soup, Milnot and cheese. Add the celery, onion and rice. Use more milk if needed and heat. Lastly, add chicken, stirring lightly. Put crumbled Fritos in bottom of baking pan and add mixture. Bake at 350° for 25 minutes or until bubbly. Add crumbled Fritos when serving.

Thelma O'Neil gave me this recipe many years ago.

Chicken and Broccoli Casserole

Louise Graham

6 whole chicken breast cutlets	½ cup cheddar cheese
1 (10 oz) package frozen broccoli	½ teaspoon curry
2 cans cream of chicken soup	1 cup fine bread crumbs
1 ½ cups mayonnaise	½ teaspoon lemon juice
¾ cup half & half	1 medium, chopped onion

Sauté chicken cutlets with onion for 5 minutes and let cool. Mix together mayonnaise, half & half, cheese, lemon juice, curry and chicken soup. Cook broccoli and place in bottom of baking dish. Place chicken on top of broccoli. Pour soup mixture over chicken and cover with bread crumbs. Bake at 350° for 40 minutes. I prefer to boil the chicken breasts until tender, remove the meat from the bone and cut into small pieces.

Breakfast Casserole

Marilyn Allen

8 Eggs, slightly beaten	2 cups Milk
6 Slices Bread, cubed	1 cup Sharp Cheddar Cheese, grated
½ inch pieces (include crust)	1 teaspoon Salt
1 pound of Rice's Sausage (cooked & crumbed)	1 teaspoon Dry Mustard

Mix all ingredients together. Put in greased 9 x 13 pan. Put in refrigerator for 12 hours or overnight (can be frozen) Bake 350 for 35-45 minutes. Should be firm when cooked. Cut into square & serve.

Originally from Alice Allen

Taco Casserole

Rhonda Little

1 lb hamburger meat	1 to 1 ½ cups cheddar cheese
8 oz taco sauce (½ jar)	1 can tomato soup
6 - 8" flour tortillas cut into 1 inch pieces	½ cup milk

Brown hamburger in skillet and drain. Then add soup, taco sauce, milk and tortillas and most of the cheese to the meat. let simmer together for 5 minutes. Spread into 2 quart casserole dish and sprinkle remaining cheese on top. Cover and bake at 400° for 30 minutes or until cheese is melted. I also add about ½ cup mozzarella cheese to the mixture.

Lickendob Casserole

Marilyn Allen

1 lb hamburger	1 can tomatoes
1 large onion	2-4 potatoes
1 can chili beans in chili sauce	2-4 slices bacon

Brown meat and season. Drain off fat and transfer to a casserole dish. Slice the onion really thin or chop and put on top of meat. Add chili beans and tomatoes, salt and pepper. Cut bacon slices into 4 or 5 pieces and layover the potatoes which are sliced on top of the beans. This make a large casserole. Bake at 350° until potatoes are done. Save the tomato and bean juice to pour over the top before baking.

I usually double or triple this for my family. If I don't have the chili beans, I use any beans such as kidney, red, or pinto and about ½ teaspoon of chili seasoning or chili pepper. This is Jeff's favorite dish and he always wants this for his birthday dinner.

Mexican Chicken Casserole

Myra Herndon

4 or 5 chicken breasts	1 can Rotel tomatoes
1 medium chopped onion	1 can corn, drained
1 teaspoon garlic	1 lb Velveeta cheese, cubed
1 can cream of mushroom soup	½ cup black olives, chopped (optional)
1 can cream of chicken soup	1 bag tortilla chips

Boil chicken and cut into pieces. Place a thin layer of chips on bottom of large casserole dish, then a layer of chicken on top. In large saucepan, heat soups, onion, tomatoes, corn, olives and cheese. heat until cheese melts, stirring occasionally. Pour over chicken in casserole dish and layer top with more crushed chips. NOTE: I like the taco-flavored chips best and usually add them just before serving. Also, I don't put the chips in the bottom as they get soggy.

Silverado Taco Casserole

Shelly Allen

10 taco shells	1 (8 oz) can tomato sauce
1 ½ lb ground beef	2 cups grated Monterey Jack cheese
1 package taco seasoning mix	1 large tomato, cut into wedges
½ cup water	6 stuffed green olives, sliced
2 tablespoons dried minced onion	taco sauce

In lightly greased 1 ½ quart casserole dish, place half of the taco chips. Set aside. In 10 inch skillet, brown beef until crumbled. Drain. Add taco seasoning mix and water, simmer uncovered 10 minutes. Stir in onion and tomato sauce. Spoon meat mixture over taco shells. Sprinkle with 1 ½ cups of cheese. Place remaining taco chips over cheese. Sprinkle with remaining cheese. Arrange tomato wedges and olives attractively on top. Bake at 350° for 15-20 minutes or until hot and bubbly. Serve with taco sauce. 6 servings.

Rice Ole'

Marilyn Allen

½ cup Uncooked Rice	¼ cup Tomato Paste
1 lb ground Beef	1 ½ teaspoons Salt
¾ cup Chopped Onion	⅛ teaspoon Pepper
1 tablespoon Butter or Meat Drippings	1 teaspoon Chili Powder
2 ¼ cup Water	½ lb Cheddar Cheese (cubed)
1 Beef Bouillon Cube	

Brown meat and onions in fat stirring to break up meat. Stir in rice, water, bouillon cube & tomato paste. Add seasonings, heat to boiling, stir well - cover, lower heat & simmer for 25 min. Add cheese cubes & toss lightly. Serve at once - makes 6 servings.

Originally from Charlotte (Allen) Bean

Chicken Enchiladas

Linda Rogers

16 oz cheddar cheese	1 small container of sour cream
16 oz mozzarella cheese	5 chicken breast, boiled and boned
1 can cream of mushroom soup	20 flour tortillas
1 can cream of chicken soup	2 cans of Rotel tomatoes, diced

Combine soups, half the cheese, Rotel tomatoes, and sour cream, mixing well. Put $\frac{1}{4}$ of it aside. Add chicken to remaining mixture. Warm the tortillas in microwave. Fill each tortilla with chicken mixture, roll and place side by side in a large casserole dish. Top with reserved soup mixture and remaining cheese. Bake at 250° until hot and cheese is melted. Cover with foil and let stand 10-15 minutes before serving.

Giant Empanadas

Marilyn Allen

1 lb. Ground Beef	1 teaspoon Ground Cumin
1 cup Chopped Onion	1 teaspoon Salt
1 cup Chopped Sweet Pepper	$\frac{1}{2}$ teaspoon Pepper
1 Can Tomato Sauce	2 Refrigerated folded pie crusts
1 tablespoon Chili Powder	

Instructions: Cook beef, onion & pepper, drain. Stir in tomato sauce, chili powder, cumin, salt, & pepper. Simmer uncovered, stirring occasionally, 15 minutes. Place half of mixture on one pie crust on one end of greased cookie sheet. Fold over, press edges to seal. Repeat with remaining crust & meat mixture. Bake in preheated 400° oven 20 minutes until pastry is golden. Serve with shredded lettuce, chopped tomatoes, sour cream & guacamole, shredded cheddar cheese and salsa. Serves 4.

Chilies Relano

Opal L. Martin

Chilies	3 tablespoons flour
$\frac{1}{2}$ lb Jack cheese; grated	1 large can evaporated milk
$\frac{1}{2}$ lb Cheddar cheese; grated	1 small can tomato sauce
4 eggs	

Cover bottom of baking dish with chilies; add cheese over the chilies. Beat eggs, flour and evaporated milk, then pour over cheese. Put more chilies on top. Bake at 325° about $\frac{3}{4}$ hour, or until set. Just before serving, pour on tomato sauce.

This recipe came from California in 1982. After moving to Iowa, my daughter and I attended church at Grant St Church of Christ in Unionville, Mo.

Pizza Meatloaf

Marilyn Allen

2 lbs ground beef	1 cup cracker crumbs
1 cup milk	½ cup chopped onions
½ cup grated parmesan cheese	2 eggs
2 teaspoons seasoned salt	1 teaspoon oregano
¼ teaspoon pepper	1 (8 oz) jar pizza sauce
1 cup (4 oz) shredded mozzarella cheese	

Combine meat, crumbs, milk, onion, parmesan cheese, eggs and seasonings. Mix lightly. Press mixture into 8 inch square pan and bake at 350° for 45 minutes. Carefully pour off drippings. Spread pizza sauce over meat and bake 10 minutes longer. Sprinkle top with shredded cheese. Return to oven until cheese begins to melt. Garnish with green pepper rings if desired Serves 8.

I got this recipe off a calendar in the 70' s.

El Paso Burgers

Karen Carmichael

1 medium onion, chopped (about 1 cup)	1 package (1.25 oz) taco seasoning mix
2 pounds ground beef	8 slices hot pepper cheese
8 hamburger buns	½ cup sour cream
1 small green bell pepper, chopped; about ½ cup	½ cup chunky salsa

Finely chop onion and green pepper. Combine onion, green pepper, taco seasoning and beef; mix well. For meat mixture into 8 half inch thick patties. Grill over medium coals 14-16 minutes for medium (160°) doneness. Turn burgers once during cooking. Serve on buns, top with slice of cheese, sour cream and salsa.

Fried Fish

Nancy Moore

Fish	Eggs
Salad mustard	Crushed corn flakes
Flour	

Brush fish with salad mustard before rolling in flour. Dip fish in beaten eggs and roll in corn flakes. Fry till done.

Fried Shrimp

Nancy Moore

Shrimp	2 cups ice water
2 eggs	2 cups flour

Combine the eggs and ice water, dip the shrimp in this and then dip in the flour. Fry till done.

Salmon and Macaroni Loaf

Maxine Allen

½ cup macaroni	2 cups bread crumbs
2 eggs	1 teaspoon salt
1 cup milk	2 cups salmon
2 tablespoons cream	2 tablespoons butter

Cook macaroni in salt water until tender. Drain and rinse. heat together milk and bread crumbs. Stir-in egg yolks, slightly beaten. Add macaroni, salmon, cream, butter and salt and then the beaten egg whites. Put in buttered pan and sprinkle with pepper. Set in water to bake.

Shrimp Scampi

Rhonda Little

3-4 garlic cloves, minced or ½ teaspoon garlic powder	½ teaspoon pepper
¼ cup butter	¼ teaspoon oregano
1 pound shrimp, peeled and deveined	½ cup Parmesan cheese
¼ cup lemon juice	3-4 teaspoons dried parsley
	Angel Hair Pasta, cooked

In a large ovenproof skillet, sauté garlic in butter until tender. Stir in the shrimp, lemon juice, pepper and oregano; cook and stir for 2-3 minutes or until shrimp turn pink. Sprinkle with Parmesan cheese and parsley. Broil 6 inches from the heat for 2-3 minutes or until topping is golden brown. Serve over pasta. Serves 4. I double this recipe and use an entire box of pasta.

Ham Loaf

Marilyn Allen

1 ½ lb ground cured ham	1 teaspoon black pepper
1 lb ground fresh pork (lean)	2 eggs; beaten
1 cup cracker crumbs (fine)	1 cup milk

Preheat oven to 325-350°. Mix above and shape into loaf. Make glaze of ⅓ cup brown sugar, ¼ cup vinegar, 1 tablespoon dry mustard, and spread over loaf. Bake 2 hours.

Originally given to me by my sister, Virginia Jones

Oriental Pork

Sandy Ingram

1 pound boneless pork	Butter	1 cup chicken broth
1 egg	oil	½ cup sugar
¼ cup cornstarch	1 large diced green pepper	⅓ cup red wine vinegar
¼ cup flour	½ cup thinly sliced carrots	2 teaspoon soy sauce
¼ cup chicken broth	1 clove of garlic	¼ cup cold water
½ teaspoon salt	2 tablespoon oil	2 tablespoon com starch

Trim excess fat from pork and cut into bite size pieces. Combine egg ¼ cup cornstarch, flour, ¼ cup chicken broth and salt. Beat until smooth. Pour oil into a skillet to a depth of about ¾ inches and heat to 375°. Dip pork in butter, then in egg/cornstarch mixture and fry in oil until golden brown. Drain and keep warm. In another skillet, cook green pepper, carrots, garlic and 2 tablespoons oil until vegetables are tender. Stir in 1 cup of chicken broth, sugar, red wine vinegar and soy sauce. Bring to a rapid boil for 1 minutes. Blend together separately the cold water and 2 tablespoons corn starch, then stir it into the vegetable skillet. Cook and stir until thickened. Stir in pork and serve with plain or fried rice.

Open Face Rubeen

Nancy Moore

Rye bread	2 ounces Chicken, turkey or ham
Mustard	1 ounce Swiss cheese
¼ cup sour kraut	

Spread mustard on rye bread, top with sour kraut, meat and cheese. Place under boiler.

Easy Vegetable Soup

Nancy Moore

1 or 2 cans of beef broth if using beef
1 or 2 cans of chicken broth if using chicken / turkey

Frozen mixed vegetables

In a sauce pan, mix broth, vegetables and meat.

Potato Soup

Nancy Moore

3 average size potatoes
¼ of an onion
A few sliced carrots

Salt & pepper
½ cup cubed Velveeta cheese
1 cup milk

Dice the potatoes, onion and carrots in a saucepan. Add salt & pepper. Cook until potatoes are tender, then turn heat to medium. Add the cheese; stir until cheese is melted. Add milk, but do not boil after adding milk.

Cheeseburger Soup (6 servings)

Sandy Ingram

1 ½ cups water
2 cups peeled and cubed potatoes
2 carrots, grated
1 small onion, chopped
¼ cup chopped green bell pepper
1 jalapeño pepper, seeded and minced (optional)
1 clove garlic, minced

½ teaspoon salt
2 cubes beef bouillon; crumbled
1 lb. ground beef
2 ½ cups milk divided
3 tablespoons all purpose flour
½ lb. processed American cheese, cubed
¼ teaspoon cayenne pepper

1) In a large saucepan over medium heat, combine water, potatoes, carrots, onion, bell pepper, Jalapeños and garlic. Sprinkle salt and bouillon over the mixture. Bring to a boil, then reduce heat, cover and simmer 15 to 20 minutes, until potatoes are tender. 2) Meanwhile, in a large skillet over medium heat, cook beef until brown; drain. 3) Stir cooked beef and 2 cups milk into the soup and heat through. Combine remaining ½ cup milk with flour, stirring until smooth, stir into the soup. Bring to a low boil and cook, stirring until thickened; 3 minutes. 4) Reduce heat to low and stir in cheese until melted. Season with the Cayenne pepper.

Mexican Chicken Corn Chowder

Karen Carmichael

1 ½ pound boneless, skinless chicken breasts	2 cups half-and-half
½ cup chopped onion	2 cups shredded Monterey Jack cheese
1-2 garlic cloves, minced	1 can cream-style corn
3 tablespoons butter	1 can chopped green chilies
2 chicken bouillon cubes	¼ to 1 teaspoon hot pepper sauce
1 cup hot water	1 medium tomato, chopped
½ to 1 teaspoon cumin	Fresh cilantro or parsley to garnish

I double this for large crock pot). Cut chicken into bite-size pieces. Brown chicken, onion, and garlic in butter in Dutch oven. Dissolve bouillon in hot water. Add to pan; bring to boil. Reduced heat; cover and simmer for 5 minutes. Add half-and-half, cheese, corn, chilies, and pepper sauce. Cook and stir over low heat until cheese is melted. Stir in tomato and serve. Garnish if desired. Serves 8.

Chicken Noodle Soup

LuAnna Baysinger

8 cups chicken broth	Finely chopped onion
1 pound Amish noodles	Finely chopped parsley
Cooked, cubed chicken breast	1 can cream of chicken soup
Shredded carrot	Salt and pepper to taste

Bring broth to a boil. Add Amish noodles. Bring back to a boil. Turn heat down and simmer until noodles are soft. Add cooked chicken breast, carrot, onion, celery parsley, salt, and pepper. Add can of cream of chicken soup to thicken soup.

Santa Fe Soup

LuAnna Baysinger

1 pound ground beef, cooked and drained	1 (16 ounces) can whole kernel corn, drained
2 (16 ounce) can pinto beans, undrained	1 package taco seasoning mix
1 (15 ounces) can kidney beans, undrained	1 envelope chopped onion
1 (14 1/2 ounces) can Mexican stewed tomatoes	½ cup water
1 (10 ounces) can Rotel green chilies	¼ teaspoon salt

Mix all ingredients in large pot. Simmer 15-30 minutes

Taco Soup

LuAnna Baysinger

1 pound ground beef	1 (16 ounces) can mild chili beans, undrained
1 large onion, chopped	1 (16 ounces) can corn, undrained
1 package Hidden Valley Ranch Mix	1 (10 ounces) Rotel tomatoes, undrained
1 package taco seasoning mix	1 (14 ½ ounces) can stewed tomatoes
1 (16 ounces) can pinto beans, undrained	

Brown meat and onions in a large soup pot. Add ranch mix and taco seasoning into meat and onions. Add all other ingredients. DO NOT DRAIN CANS. Cover and let simmer 1 hour.

10 Bean Soup

Marilyn Allen

10 different kinds of beans	Juice of one lemon
1 Large Onion (chopped)	Ham Hock (optional)
1 Large Can Tomatoes	Salt & pepper to taste
1 Chili Pepper Pod (or) 1 teaspoon Chili Powder	

Rinse 1 lb. beans & soak overnight. Rinse again & add 2 quarts water. Simmer 2 ½ to 3 hours with the remaining ingredients.

Originally from Lynda Jean (Bean) Luna

Elephant Stew

Maxine Allen

1 medium sized elephant	25 onions
10 stalks celery	1 box salt
1 bushel potatoes	30 peppercorns
50 carrots	15 bay leaves

Cut elephant in 2 inch chunks; add seasoning and simmer for 2 days. Then add vegetables and simmer until tender. If you think it needs more meat; add a few rabbits. But this is optional, as some people do not like to have hare in their stew.

Side Dishes

1st Samuel 17:17-18 “Then Jesse said to his son David, Take now for your brothers an ephah of this dried grain and these ten loaves, and run to your brothers at the camp. And carry these ten cheeses to the captain of their thousand, and see how your brothers fare, and bring back news of them.” NKJV

Zechariah 9:17 “For how great is his goodness, and how great is his beauty! Corn shall make the young men cheerful...” KJV

Oven Fried Potatoes

Nancy Moore

Potatoes

Pam

Peel and slice potatoes as you would for French fries. Place on cookie sheet sprayed with Pam. Spray Pam over the top of the potatoes. Place in a 400° oven and bake for approximately 30 minutes.

Potato Bake

Marilyn Allen

3 cups half-and-half cream

½ cup grated Parmesan cheese

½ cup butter

Minced fresh parsley, optional

1 ½ teaspoons salt

1 package (32 oz) frozen Southern-style hash brown potatoes, thawed

In a large saucepan, combine cream, butter and salt. Cook and stir over medium heat until butter is melted. Place potatoes in a greased 13-in. x 9-in. x 2-in. baking dish; pour cream mixture over potatoes. Sprinkle with the Parmesan cheese. Bake, uncovered, at 350° for 45-55 minutes or until potatoes are tender and top is golden brown. Sprinkle with parsley if desired. Yield: 12 servings.

Creamy Mashed Potatoes

Nancy Moore

Potatoes

Salt

½ or 8oz package of cream cheese

¼ cup milk

½ stick of butter

Grated cheese (optional)

Instructions: Peel and cut potatoes, place in cold water in sauce pan; cook until soft. Drain water. Add the cream cheese, butter, salt and milk. Beat until light and fluffy. Some potatoes need more milk, but it is better to start with a smaller amount and add as needed. This can be frozen and reheated in the microwave or oven. If reheating, I like to top with grated cheese for cheesy mashed potatoes. When preparing mashed potatoes, I count 1 average sized potato (size for baking) for every two people. The above amounts of cream cheese and butter would be for 4 potatoes. If you are preparing for a larger crowd, double the amounts. There are good to put in a crock pot on low to keep warm for several hours. (Such as a Church dinner)

Spicy Potato Wedges

Rhonda Little

¼ cup olive oil	1 teaspoon paprika
1 tablespoon chili powder	1 teaspoon salt
2 teaspoons onion powder	¼ to ½ teaspoon cayenne pepper
2 teaspoons garlic powder	3 ½ pounds red potatoes, cut into wedges
1 teaspoon sugar	

In a large bowl, combine the first eight ingredients; add potatoes and toss to coat. Arrange in a single layer on greased baking sheet. Bake at 400° for 30-35 minutes or until potatoes are tender and golden brown, turning once.

Creamy Potato Salad

Connie Harp

6 medium potatoes	1 ¼ cups mayonnaise	2 teaspoons mustard
1 cup thinly sliced celery	2 teaspoons sugar	1 ½ teaspoons salt
½ cup finely chopped onion	2 teaspoons celery seed	2 boiled eggs, chopped
⅓ cup chopped sweet pickle	2 teaspoons vinegar	

In a covered saucepan, cook potatoes in boiling salted water for 25 to 30 minutes or until tender. Drain well, then peel and cube potatoes. Place in large bowl add : celery, onion and sweet pickle. Combine mayonnaise with sugar, celery seed, vinegar, mustard and salt. Add mayonnaise mixture to potatoes. Toss lightly to coat potatoes, gently fold in eggs. Cover and chill.

Potato Salad

Ruth Moore

2 ½ quarts diced cooked potatoes	¾ cup sugar app
3 boiled eggs	3 tablespoons Miracle Whip
1 onion	sweet pickles
3 tablespoons mustard	celery seed

Mix the above ingredients together. Add sweet pickles and celery seed to taste.

French Fried Potato Puffs

Nancy Moore

2 cups left over mashed potatoes
2 beaten eggs
4 slices crumbled crisp bacon

1 cup flour
2 teaspoons baking powder
½ teaspoon onion flakes

Stir all ingredients together, drop into deep fat fryer by teaspoons; drain and serve warm

Mashed Potato Doughnuts

Marilyn Allen

2 tablespoon Crisco
1 Egg
½ cup Milk
2 ¾ cup sifted flour

2 ½ teaspoon baking powder
1 teaspoon Salt
1 cup Sugar
1 cup Mashed Potatoes

Blend Crisco, egg, milk - mix flour, baking powder, salt and sugar. Combine the two mixtures with mashed potatoes - mix well. Roll out ½ inch thick and cut with 3 inch cutter. Fry in heated oil 3 to 5 minutes - drain and when cool -ice.

Originally from Lynda Jean (Bean) Luna

Hash Brown Potato Casserole

Karen Carmichael

1 (2 lb) package frozen hash browns (thawed)
½ cup melted butter
¼ cup chopped onions
1 (10 oz) can cream of chicken soup
2 cups sour cream

2 cups shredded Cheddar cheese
1 teaspoon salt
¼ teaspoon pepper
2 cups cornflakes, crushed

Combine potatoes and all ingredients except cornflakes. Mix well. Spoon into buttered 9 x 13 baking dish. Cover with cornflake crumbs. Bake for 1 hour at 350°. May chill unbaked casserole overnight.

Sweet Potato Casserole

Lois Waterworth

3 cups mashed sweet potatoes	1 teaspoon vanilla
2 eggs	pinch salt
1 cup sugar (or less to taste)	½ cup milk
¾ cup soft oleo	
 Topping:	¼ stick oleo
1 cup brown sugar	⅓ cup flour

Beat together eggs, sugar oleo, vanilla, milk, and salt. Add sweet potatoes and put in greased casserole dish. Mix together topping ingredients to meal texture. Spread on top. sprinkle with ½ to ¾ cup chopped pecans. Press them into topping. Bake 30-40 minutes at 350°.

Sweet Potato Surprise

Maxine Allen

4 sweet potatoes, cooked	¼ teaspoon cinnamon
1 ¼ cups brown sugar	1 cup apricot juice
1 ½ tablespoons cornstarch	2 tablespoons butter
1 teaspoon grated orange rind	¼ cup pecans, chopped

Put sweet potatoes in 7 ½" by 12" dish. combine sugar, cornstarch, orange rind, cinnamon and apricot juice in saucepan and cook until thick Stir in apricots, butter and pecans. Pour over sweet potatoes and bake at 375° for 25 minutes. Sometimes I place the apricots on top and sprinkle with brown sugar.

Chinese Style Fried Rice

Sandy Ingram

1 ½ cups water	1 beaten egg	½ cup chopped onion
1 ½ cups Minute / instant rice	3 tablespoons oleo	2-3 tablespoons soy sauce

Instructions: Bring 1 cup water to boil in saucepan, then stir in rice. Remove from heat and let stand 5 minutes. Meanwhile, cook egg in oleo in 10 inch skillet until set. Add onion and rice. (I usually cook onion and egg together, then add rice). Cook and stir over medium heat until rice and onion are lightly brown (about 5 minutes). Combine remaining water and soy sauce. Stir into rice. Continue to cook and stir over low to medium heat until rice is a "little" dry. Make 3 cups or 4 servings.

Wagon Ho! Egg Noodles

Oleta Aven

2 cups flour
3 eggs

½ teaspoon salt
2 half eggshells of water

In medium size mixing bowl, put in all ingredients and work together until stiff. If not stiff enough, add more flour. Roll ½ the mixture at a time until thin and cut into ¾ inch strips and place in boiling chicken broth, one strip at a time.

Noodles have been made for 7 decades. I have also read about early settlers stopping in their covered wagons to make these noodles, using the same recipe.

Corn Casserole

Reba Lee

1 can whole kernel corn
1 can cream style corn

1 small sour cream
1 box Jiffy Corn Bread Mix

2 eggs
1 stick melted oleo

Mix ingredients together and bake 45-60 minutes at 350°.

Creamy Corn

Marilyn Allen

1 (32 oz) package frozen whole kernel corn
1 (8 oz) package cream cheese
1 stick oleo

¼ cup water
salt and pepper

Instructions: Soften cream cheese and oleo in microwave then blend well with a wire whip. Layer corn, seasonings and cream cheese mixture in crock pot. (Corn can still be frozen) Add water and cook on low 3-4 hours. You can cook this on stove top on simmer for about 30 minutes. Stir well. If you have a 5 quart crock pot the ingredients are: 6 pounds of corn; 3 (8 oz) packages cream cheese; 2 sticks oleo; ¼ cup water; salt and pepper. This will serve 16-18 people and is great for basket dinners or large gatherings.

Crock Pot Corn

Nancy Moore

1 - (32oz) bag of frozen whole kernel corn
1 - (8oz) package of softened cream cheese
1 stick butter

¼ cup water
Salt & pepper

Layer the ingredients into a crock pot. Cook on low for 4-5 hours, stirring midway through cooking.

Corn Salad with French dressing

Sandy Ingram

1 (29 oz) can of whole-kernel corn
1 (4 oz) jar pimentos
1 small onion, minced
1 medium green pepper; chopped

1 small cucumber; chopped
½ cup French dressing
White lettuce leaves

French Dressing:

1 cup vegetable oil	Juice of one lemon	1 teaspoon salt
½ cup ketchup	½ cup sugar	1-2 cloves garlic
½ cup white vinegar	½ teaspoon dry mustard	
	½ teaspoon paprika	

Drain corn and pimento; chop pimentos into tiny pieces. Mix well with corn, onion, green pepper and cucumbers. Combine with French dressing and mix well. Chill for several hours. Serve in a large lettuce leaf. French dressing: Mince garlic cloves and briskly mix with other ingredients. Put mixture into blender or food processor and run on high speed for 2-3 minutes.

Deviled Eggs

Opal L. Martin

1 dozen hard boiled eggs
2 teaspoons vinegar
¾ teaspoons salt
⅛ teaspoon pepper

1 teaspoon prepared mustard
2 tablespoons melted butter
3 tablespoons mayonnaise

Cut eggs in halves; lengthwise. Remove yolks; put through sieve or mash with fork. Add remaining ingredients to yolks; whip until smooth and fluffy. Heap into whites, criss-cross tops with tines of fork. Makes 24 halves. Sprinkle with paprika.

Deviled Eggs

LuAnna Baysinger

12-15 eggs
Salt
Sugar

Mustard
Cider vinegar
Sour cream

Mayo

Instructions: Boil eggs. Wash and put in cold water. Bring back to a boil for 1 minute. Turn off burner leaving pan on burner. Let sit for 10 minutes. Pour off water and place with cold water. Cover with ice. After cooling for a few minutes, peel and wash away any shell. Place on paper towels and cut eggs in half lengthwise. Remove yolks placing them into a bowl. Add salt, salt, mustard, cider, vinegar, sour cream and mayo to taste. Beat with mixer until smooth. Add of the ingredients to taste until smooth.

History: A longtime favorite! Lane, Lana, Brenna, and Debbie often request Grandmommy's deviled eggs.

Old Sellars Baked Beans

Nancy Moore

½ lb hamburger
½ lb bacon
1 chopped onion
1 can pork & beans
1 can red kidney beans

1 can butter beans
(baby ones best)
⅓ cup brown sugar
¼ cup barbeque sauce
⅓ cup catsup

½ teaspoon chili powder
1 tablespoon mustard
2 teaspoons molasses
Salt & pepper

Brown and drain the hamburger, bacon and onion. But the bacon into small chunks before frying. In a separate bowl, combine all the beans and remaining ingredients. Then mix in the hamburger, bacon and onion; and pour into a baking dish. Bake at 350° for 1 hour.

Originally from Myra Herndon

Baked Beans

Nancy Moore

1 lb bacon	2 tablespoons brown sugar	3 tablespoons taco seasoning
3 tablespoons catsup	3 tablespoons molasses	3 (15 oz) cans pork & beans

Cook and crumble the bacon. Stir together the catsup, brown sugar, molasses and taco seasoning. Pour the canned pork and beans into casserole baking dish. Stir the catsup mixture and bacon into the beans. Bake at 350° for 1 ½ hours. Stir occasionally.

Originally from her sister-in-law Ruth Moore

Four Bean Salad

Marilyn Allen

2 cans bean sprouts	2 cans yellow wax beans
2 cans green beans	2 cans kidney beans

Dressing:	¾ cup sugar	1 teaspoon celery seed
¾ cup vinegar	2 teaspoons dry mustard	Salt & pepper
½ cup oil	1 cup chopped onion	

Drain 1 of each #2 cans of beans. Heat all ingredients for dressing separately, then pour over beans; let stand overnight, well covered. Keeps well.

I modified recipe from original “Red Door Inn” cookbook

Four Bean Salad

LuAnna Baysinger

1 ½ cups sugar	2 cans green beans	2 onions, sliced thin
½ cup salad oil	1 can lima beans	1 green pepper
1 cup white vinegar	1 can wax beans	1 jar pimentos, diced
Salt & Pepper to taste	1 can kidney beans	

Bring to a boil in a large kettle, sugar, salad oil, vinegar, salt and pepper. When this reaches a full boil, turn off heat and add all of the drained cans of beans. Add thinly sliced onion, green pepper and diced pimentos. Cool and refrigerate until cold in covered bowl.

Sweet-Sour Bean Salad

Reba Lee

1 #2 can green beans	$\frac{2}{3}$ cup vinegar
1 #2 can wax beans	$\frac{3}{4}$ cup sugar
1 #2 can red kidney beans	1 teaspoon salt
2 green peppers, cut in Julienne strips	$\frac{1}{3}$ cup salad oil
2 onions sliced into thin rings	$\frac{1}{2}$ teaspoon pepper

Drain beans, add onions and peppers. Blend sugar, salt, pepper, vinegar and oil. Pour over bean mixture. Cover and refrigerate for several hours.

Caesar Salad

Cheryl McCleave

1 bunch romaine lettuce	Parmesan cheese, grated
fresh black peppercorns, grated	croutons
Caesar dressing (Hidden Valley or Kraft)	

Cut up Romaine lettuce and add remaining ingredients. Toss and let set for a little while.

I learned to make this salad from my sister-in-law, Gwenna McCleave. Since then, I haven't bought a head of iceberg lettuce at all!

Copper Pennies

Sandy Ingram

2 lbs. carrots	1 onion
$\frac{1}{2}$ cup sugar	1 bell pepper
$\frac{1}{2}$ cup vinegar	1 can tomato bisque or tomato soup
$\frac{1}{2}$ cup cooking oil	(10 $\frac{3}{4}$ oz size)

Peel and slice carrots to resemble pennies. Cook in salted water until tender. Drain and cool. DO NOT overcook! Slice onion and bell pepper very thin; add to the carrots. Heat sugar, vinegar, oil and soup together till sugar dissolves; cool slightly. Pour over carrots, onion and bell pepper; cool. Cover and put into refrigerator for several hours. Best made a day ahead; keeps for several days.

Cucumbers and Onions

LuAnna Baysinger

Fresh cucumbers, sliced	1 cup cider vinegar
1 large Vidalia onion, sliced into rings	Salt and pepper
1 cup sugar	Ice cubes

Slice as many cucumbers as you wish. Slice 1 large onion into rings. In a dish, mix approximately 1 cup of cider vinegar and 1 cup of sugar. Add lots of salt to taste and pepper if desired. Add cucumbers and onion to vinegar/sugar mixture and cover with ice cubes. Keep chilled.

For years, Grandmommy and Daddy Jim had a special garden. It was called "Nixa Anna Gardens" and was State registered. The garden included iris', peonies, and daylilies. The garden was regularly inspected by the State and flowers were sold. It was located where their new home presently sits.

Freezer Slaw

Sandy Ingram

1 large head cabbage	2 onions	2 sweet green or red peppers
3 carrots	2 stalks celery	2 teaspoons salt
Dressing:	2 cups sugar	1 cup white vinegar
½ cup water	1 teaspoon mustard seed	1 teaspoon celery seed

Grate or chop all vegetables. Add salt. Let stand one hour. Drain. Mix dressing. Mix all dressing ingredients and boil 1 minute. Let cool and pour over chopped and grated vegetables. Put in containers and freeze.

This recipe came from a neighbor. Her husband was telling Roy how he liked to eat it by the bowlful with crackers. I went to get the recipe from his wife and she gave me a head of cabbage to use in the recipe. It is so good with all kinds of meat and you can make it when cabbage is cheap or from the garden and enjoy it later.

Green Pea Salad

Marilyn Allen

1 - 10 oz. pkg. frozen broccoli	1 pkg. cauliflower, cut bite size
1 cup chopped celery	1 can bean sprouts
1 - 10 oz. pkg. frozen peas	1 bunch green onions
1 can water chestnuts	

Boil broccoli and green peas, and cauliflower for only 2 to 3 minutes, drain, and set aside to cool. Combine all ingredients and toss with 1 bottle creamy Caesar salad dressing. Make night before to marinate well.

Vegetable Salad

Sandy Ingram

1 can white shoepeg corn (drained)	1 green bell pepper; chopped
1 can French style green beans (drained)	1 (4 oz) jar pimentos (drained)
1 can Le Sueur peas (small / drained)	1 cup celery; chopped
1 red onion; chopped	

Dressing:

$\frac{2}{3}$ cup sugar	$\frac{1}{2}$ cup vinegar
$\frac{1}{2}$ cup oil	1 teaspoon salt

Heat dressing ingredients and pour over vegetables; refrigerate overnight (covered). This will keep for several days.

Vegetable Dish

Rayma Young

3 tablespoons butter or oleo	1 qrt shredded green cabbage	1 cup chopped black olives
$\frac{1}{2}$ teaspoon dried basil	1 teaspoon chicken bouillon	$\frac{2}{3}$ cup thinly sliced carrots
$\frac{1}{4}$ teaspoon dried mint	$\frac{1}{2}$ teaspoon sugar	$\frac{1}{2}$ cup green pepper strips
$\frac{2}{3}$ cup thinly sliced celery	1 tablespoon water	salt

Melt butter and add seasonings. Add vegetables and cook gently. Add bouillon and cook 5-10 minutes longer.

Zucchini/Carrot Casserole

Sue Long

2 tablespoons butter
2-3 carrots, sliced
1 small, chopped onion
½ teaspoon salt
2 tablespoons Italian seasoned bread crumbs

Melt butter in a large skillet. Add zucchini, carrots and onion. Sauté 8-10 minutes or until tender. Remove from heat and stir in sour cream and remaining ingredients. Spoon into lightly greased 1 quart baking dish. Sprinkle with bread crumbs. Bake at 350° for 20 minutes or until heated through.

Five Cup Salad

Connie Harp

1 (11 oz) can mandarin oranges, drained
1 (8 ¼ oz) can pineapple chunks, drained
1 cup coconut
1 cup miniature marshmallows
1 cup sour cream

Combine all ingredients, cover and refrigerate several hours or overnight.

Fruit Salad

Nancy Moore

1 can cherry pie filling
1 can sweetened condensed milk
1 can crushed pineapple
1 tub Cool Whip
1 cup nuts (optional)

Combine all ingredients and freeze. Set out approximately 20-30 minutes before ready to serve.

Originally from Deanna Maples

Cranberry Jell-o Salad

Nadine Farthing

1 package raspberry Jell-o
1 cup boiling water
Juice of 1 lemon
1 can cranberry sauce
1 can drained pineapple
1 carton sour cream

Mix together all ingredients and put in bowl. Let set.

Spinach / Strawberry Salad

Linda Rogers & Emily Morris

1 cup oil	2 cloves of garlic - chopped	½ teaspoon salt
½ cup red wine vinegar	½ teaspoon paprika	
¾ cup sugar	¼ teaspoon pepper	

Mix sugar & vinegar to dissolve; add oil and remaining ingredients. Pour over spinach (2) bunches. Add pecans, cheese and red onions.

Strawberry Spinach Salad

Karen Carmichael

Dressing:	2 tablespoon apple cider vinegar
¼ cup sugar	1 green onion, finely chopped (optional)
¼ cup vegetable oil	⅛ tsp Worcestershire sauce

Salad:	
½ pint strawberries, sliced	½ small red onion, sliced (optional)
8 ounces fresh mushrooms, sliced	1 package (10 ounces) fresh spinach leaves

Mix together the salad ingredients, pour on dressing and toss

Fruit Salad

Mary Ellen Moore

7 tablespoons sugar	4 bananas; sliced
1 egg; beaten	½ jar maraschino cherries
1 teaspoon mustard	1 ½ cups miniature marshmallows
Juice from 1 medium size can pineapple tidbits	1 can pineapple tidbits

Cook the sugar, flour, egg, mustard and pineapple juice. Cook like pudding, then cool. Just before serving combine the bananas, cherries, marshmallows and pineapple. Stir dressing over salad 15 to 30 minutes before serving.

Sunshine Salad

Pam Young

1 small package lemon Jell-o	2 cups miniature marshmallows
1 small package orange Jell-o	1 beaten egg
2 cups boiling water	2 tablespoons butter
1 ½ cups cold water	2 tablespoons flour
1 #2 can crushed pineapple, drained / save juice	½ cup sugar
3 bananas, chopped	1 cup whipped cream or 1 package Dream Whip

Dissolve Jell-o in boiling water, then add cold water. Add to this fruits and marshmallows. Pour into 9 x 13 pan and chill until firm. Combine eggs, butter, flour and sugar in saucepan. Mix in pineapple juice. Cook over low heat, stirring until mixture thickens. Cool, fold in whipped cream. Spread over congealed gelatin. Sprinkle grated cheese and chopped nuts over top. (Better if it chills overnight.)

Mostaccioli Salad

Karen Carmichael

1 box mostaccioli noodles	1 teaspoon pepper	1 tablespoon mayonnaise
1 ½ cups sugar	1 teaspoon garlic salt	Pinch of parsley
1 ½ cups red vinegar	1 teaspoon accent	
1 teaspoon salt	1 tablespoon mustard	

Cook and drain noodles; mix together other ingredients. Lightly coat noodles with oil, then stir mixture above in with the noodles. Dice 2 medium cucumbers and 1 large red onion, and stir in with noodles. Chill overnight or 2 days ahead.

Spaghetti Salad

Debbie Krasser

Ingredients:

1 ½ lbs cooked spaghetti	2 cups chopped cucumbers
2 cups chopped green peppers	2 cups chopped tomatoes
1 cup chopped onions	8 oz Italian dressing
1 jar Salad Supreme	

Mix all ingredients together and refrigerate at least 2 hours.

Cream Cheese Salad

Nadine Farthing

½ can crushed pineapple	¼ cup pineapple	3 tablespoons sugar
½ cup maraschino cherries	8 oz cream cheese	1 small Cool Whip
4 bananas	¼ cup pineapple juice	

Mix together and drain pineapple, and cherries. In separate bowl mix together cream cheese, pineapple juice, sugar and cool whip. Then mix together everything. Add nuts if desired.

Pretzel Salad

Alberta Dunbar

1 stick margarine, melted	2 boxes red Jell-o	2 cups miniature marshmallows
2 cups crushed pretzels	¼ cup sugar	2 (8 oz) boxes strawberries
1 (8 oz) cream cheese	2 tablespoons sugar	2 cups boiling water
1 small Cool Whip	½ cup sugar	

Mix together melted margarine and 2 tablespoons sugar and pour over pretzels. Bake this in a 9 x 13 pan 10 minutes and let cool. In another bowl mix together ½ cup sugar, cream cheese, marshmallows, and Cool Whip. Spread this over the cooled pretzels. Then mix together strawberries, Jell-o, boiling water and ¼ cup sugar. Let this mixture start to jell and then pour over marshmallow mixture. Put into refrigerator to finish setting up.

Dr. Pepper Salad

LuAnna Baysinger

1 large or 2 small boxes cherry Jell-o	1 can crushed pineapple
1 ½ cups hot Dr. Pepper	in sweetened heavy syrup
2 cups very cold Dr. Pepper	¾ cup chopped pecans

Dissolve Jell-o in hot Dr. Pepper. Beat with a fork. Add cold Dr. Pepper, crushed pineapple with syrup, and pecans. Refrigerate. Stir often while it sets.

Breads

Ezekiel 4:9 *“Also take for yourself wheat, barley, beans, lentils, millet, and spelt; put them into one vessel, and make bread of them for yourself. During the number of days that you lie on your side, three hundred and ninety days, you shall eat it.” NKJV*

John 6:35 *“And Jesus said to them, I am the bread of life. He who comes to Me shall never hunger, and he who believes in Me shall never thirst.” NKJV*

Batter Buns

Theda Stoops

$\frac{2}{3}$ cup water	$\frac{1}{2}$ teaspoon salt	1 $\frac{2}{3}$ cup flour, divided
1 package dry yeast	$\frac{1}{4}$ cup shortening	
2 tablespoons sugar	1 egg	

Dissolve yeast in warm water in bowl. Add all ingredients (only 1 cup of flour). Mix with mixer on low speed. Add remaining flour. Beat until smooth. Spoon into greased muffin pans, filling each a scant $\frac{1}{2}$ full. Let rise in warm place until batter reaches the top of the muffin pans; 30 to 40 minutes. Bake 375° for 18 to 20 minutes. My favorite way to make bread - no kneading!

Hot Rolls

Connie Harp

1 cup milk	3-4 cups flour	$\frac{1}{4}$ cup sugar
2 eggs	$\frac{1}{4}$ cup warm water	$\frac{1}{4}$ cup solid shortening
1 teaspoon salt	$\frac{1}{2}$ cup boiling water	

Dissolve yeast in $\frac{1}{4}$ cup warm water. Add remaining ingredients and mix well with electric mixer. Fold in with wooden spoon enough additional flour to make stiff, but sticky dough. Let rise in refrigerator overnight, then punch down. Make out amount of rolls needed and place in greased pan. Return remaining dough to refrigerator, covered. Let rolls rise until doubled, while covered with a damp paper towel. Bake at 350° for 20 minutes.

This was passed down from my Great-Grandma DeMonburn.

Quick Batter Rolls

Marilyn Allen

1 $\frac{1}{2}$ cups Warm Water	$\frac{1}{4}$ cup Sugar	1 teaspoon Salt
2 packages Dry Yeast	$\frac{1}{3}$ cup shortening	
4 cups Flour	1 Egg	

Sprinkle dry yeast into warm water, let set for a minute or two, then stir & add beaten egg, sugar, shortening & half the flour. Stir well then add remainder of flour & mix well. Cover & let set in warm place until double in bulk. Stir down dough & spoon into well greased muffin tins & let rise 20 to 30 min. Bake 10-15 min. until well browned in 425° oven. Remove & cool on racks.

Originally from Alice Allen

Butter Horn Rolls

Ann Dennis

1 cup milk	1 ¼ teaspoon salt	5 cups flour
½ cup shortening (margarine)	2 packages dry yeast	
½ cup sugar	3 eggs; beaten	

Heat together the milk, shortening, sugar and salt until milk is scalded. Cool to lukewarm. Add the dry yeast dissolved in ¼ cup warm water; stir well. Add the beaten eggs to liquid. Add the flour, beating mixture until flour is mixed in. Knead dough a little, just enough so it can be picked up. Let dough rest on floured surface; while rinsing bowl with warm water. Then grease the bowl inside, put dough into bowl and let rise until double in bulk. (about 1 hour) To make the rolls, divide dough into 3rds, roll into about 9 inch circles (½"). Brush with melted butter. Cut into 8 pieces. Roll big end first. Lay on the point of the roll; let rise on large greased baking sheet. Bake 400° for 10 minutes. Makes 24 rolls.

This is a favorite to our children since 1950's. I must always bring these rolls to ALL holiday dinners and birthday dinners. The grandchildren want to take some home if there's any left; even to this day.

Bran Muffins

Marilyn Allen

1 ½ cups sugar	1 cup bran buds (100% bran)	½ teaspoon salt
2 ½ cups flour	1 cup boiling water	2 cups All Bran (Kellogg's)
2 eggs; well beaten	½ cup salad oil (Crisco)	½ cup raisins / dates;
2 cups buttermilk	2 ½ teaspoons baking soda	(I use more)

All this must be made ahead of time. Mix together sugar, salad oil, eggs and buttermilk. Sift flour, soda and salt, and add to above mixture. Add All Bran, Bran Buds, raisins and boiling water. Mix well. Place in covered sealed container and let set at least overnight in refrigerator. Bake in muffin pans lined with cupcake liners; 400° for 15 minutes. Bake as many as you need and refrigerate remainder of mix. One recipe makes several dozen. Will keep indefinitely in refrigerator. Stir before using.

This is the best recipe for bran muffins I have ever tried. We always have this for Christmas brunch. I usually triple the recipe and everyone takes some home. This last year when I was sick (2011) my granddaughters make the muffins. No one could tell the difference and I thought it was wonderful!

Branana Muffins

Rayma Young

1 cup All Bran	2 ½ teaspoons baking powder	1 egg
1 cup mashed bananas	¼ cup sugar	1 cup flour
¼ cup soft shortening	¼ cup milk	½ teaspoon salt

Combine bran, milk and bananas in mixing bowl. Add egg and shortening and beat well. Sift together flour, baking powder, salt and sugar. Add to first mixture, stirring only enough to dampen flour. Bake at 400° for 30 minutes.

Banana Bread

Nancy Moore

1 cup sugar	1 ½ cup flour	½ cup sour cream
½ cup butter	1 teaspoon soda	½ cup nuts (optional)
1 tablespoon vanilla	½ teaspoon salt	
2 eggs	1 cup mashed bananas; 2 or 3	

Cream the sugar, butter, vanilla and eggs. Add the flour, soda & salt. Then add the bananas, sour cream and nuts. Pour into loaf pans; either 1 large loaf or 3 miniature pans. Bake at 350°; 1 hour or longer.

Originally from Cleva Middleton (Cook at Nixa High School in the 70's & 80's)

Jiffy Banana Nut Bread

Marilyn Allen

1 cup sugar	1 cup crushed ripe banana (2 medium)
¼ cup shortening	2 cups Bisquick baking mix
2 eggs; slightly beaten	⅓ cup nuts

Preheat oven to 350°. Cream sugar and shortening; add eggs, banana, Bisquick and nuts. Stir until well mixed; pour batter into greased and floured loaf pan (9x5x3) Bake for 1 hour. Remove from pan; cool.

Originally from Mrs. C.R. Turner

Best Ever Banana Bread

Idola Murfin

1 $\frac{3}{4}$ cup flour	$\frac{1}{4}$ cup + 1 tablespoon buttermilk
2 ripe bananas (1 cup)	$\frac{1}{2}$ teaspoon salt
1 $\frac{1}{2}$ cup sugar	1 teaspoon vanilla
$\frac{1}{2}$ cup oil	2 eggs
1 teaspoon soda	1 cup nuts

In a large bowl combine flour, sugar, soda and salt. In another bowl combine eggs, bananas, oil, buttermilk, and vanilla. Add the moist mixture to the four mixture, stirring until just combined. Fold in nuts. Put in a 9x5x3 baking pan for 1 hour 20 minutes at 325° or until bread test done.

Banana Bread

Karen Carmichael

1 cup sugar	1 teaspoon vanilla	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup butter	1 $\frac{1}{2}$ cup flour	1 cup mashed bananas
2 eggs	1 teaspoon soda	$\frac{1}{2}$ cup nuts

Cream the sugar and butter, add and beat the eggs and vanilla. Add the flour, soda and salt. Add the bananas and nuts. Bake at 350° in a loaf pan for 1 hour.

Originally from Myra Herndon

Applesauce Muffins

Rhonda Little

2 cup flour	$\frac{1}{2}$ teaspoon salt	1 teaspoon vanilla
2 teaspoons cinnamon	$\frac{3}{4}$ cup brown sugar	1 $\frac{1}{2}$ cup applesauce
1 teaspoon baking powder	$\frac{1}{2}$ cup oil	
$\frac{1}{2}$ teaspoon soda	1 egg	

Combine together dry ingredients. Add rest of ingredients and stir until moist. Fill cupcake liners in muffin pan $\frac{3}{4}$ full. Bake at 400° for 12-15 minutes.

I used this recipe as a problem when teaching ratio and proportions at school. Some of my students actually went home and made these. My family loves them.

Alice Skinner's Homemade Bread

Nancy Atwood

1 teaspoon sugar	1 cup warm water	3 cups flour
1 package yeast	1 teaspoon salt	½ cup sugar
½ cup warm water	½ cup lard or shortening	

Combine 1 teaspoon sugar, yeast and ½ cup warm water in a large mixing bowl and let stand until mixture start to bubble (about 10 minutes). Add remainder of warm water, salt, shortening and sugar. Mix with fork until shortening starts to fall apart, then add flour and mix well. Turn mixture onto a smooth surface and knead for several minutes, adding more flour until dough reaches elastic consistency. Form dough into a large ball and place in a well greased bowl and cover with a tea towel to rise (Dough can be placed on the kitchen stove, but use caution not to let the dough get to hot.) After dough doubles in size, punch down, divide into two equal parts and place in two greased loaf pans. Cover and let rise until dough reaches top of loaf pans. Bake at 350° for 30 minutes. Take from oven, greates tops and turn out on rack to cool.

Anyone who has been a guest in my parents' home, has eaten my mother's homemade bread. Growing up in the Depression years, this was a staple on our table. She has a loaf or two in the freezer now so that relatives, friends and neighbors dropping by to visit with her can take a loaf home with them.

Sweet Potato Bread

Theda Stoops

3 ½ cups sugar	1 teaspoon soda	1 teaspoon allspice
3 ½ cups flour	1 teaspoon cinnamon	
½ teaspoon salt	1 teaspoon nutmeg	
1 cup vegetable oil	1 cup nuts	
4 eggs, beaten	½ to 1 cup raisins	
2 cups sweet potatoes, cooked & mashed		

Mix first seven ingredients in a bowl. In another bowl mix oil, eggs, & sweet potatoes; add flour mixture & mix well. Add nuts & raisins. Bake 350 for approximately 1 hour or until tooth pick comes out clean. Freezes well.

Originally from Daisy Stoops mother of Dwain Stoops. Daisy loved this bread & usually had some in the freezer for "company."

Bread Machine Bread

Nancy Moore

4 cups flour	1/3 cup sugar	2 eggs
1 teaspoon salt	1/3 cup shortening	1 cup milk
1 package yeast	3/4 cup boiling water	

To make dinner rolls, set a Dough/Basic bread for 2 hours. Remove dough to floured pastry cloth, and make into individual rolls, place in greased Pan. Let raise approximately 2-3 hours (depends on the day) Bake 350 for approximately 20 minutes. Brush with butter when finished and serve.

Homemade Bread

Idola Murfin

1 package yeast	2 teaspoons salt	3 1/2 cups quite warm water
1/3 cup sugar	1/2 cup Crisco or oleo	8 cups flour (more or less)

Combine yeast, salt and sugar in bowl. Add to this mixture the warm water and Crisco. Add flour a cup or two at a time until dough can be handled. On a floured board knead until smooth and does not stick to dough board. Place in a greased bowl in a warm place and let rise, doubling in size. Punch down and let rise again. After it has risen the 2nd time divide and make into loaves and place in loaf pans (3) and let rise again. Bake at 375° until golden brown.

Pumpkin Bread

Marilyn Allen

1 cup Oil	1 teaspoon Salt
4 Eggs	1 tablespoon Cinnamon
1/2 cup Water	1/2 teaspoon Nutmeg
3 cups Sugar	1/2 teaspoon Cloves
2 cups (1 lb or 16 oz) Pumpkin	2 teaspoons Baking Soda
3 1/2 cups Flour (sifted)	1 cup each of nuts, dates, raisins

Sift flour, soda, salt, and spices - gradually add oil, water, eggs, and sugar - add dates, raisins, nut meats and pumpkin - Bake 1 hour at 350° in loaf pans or (4) 1 lb coffee cans, greased and floured.

Originally from Charlotte (Allen) Bean

Monkey Bread

Lisa Allen

4 (10 roll) packages of refrigerated biscuits
1 tablespoon cinnamon

1 cup sugar
1 teaspoon nutmeg

Sauce:
 $\frac{3}{4}$ cup melted butter

2 teaspoons cinnamon
 $\frac{3}{4}$ cup brown sugar

Quarter all biscuits. In a bowl, combine sugar, cinnamon and nutmeg. Roll biscuits in this and drop half of them in Bundt cake pan. In a saucepan, melt together brown sugar, cinnamon and butter. Pour half of this over biscuits in pan. Add rest of biscuits and pour on rest of sauce. Bake at 350° for 30 minutes. Wait 5 minutes and turn upside down on plate.

Old Fashioned Dumplings

Nancy Moore

2 cups flour
 $\frac{1}{2}$ teaspoon salt

4 teaspoons baking powder
2 tablespoons shortening

$\frac{3}{4}$ cup milk & 1 cup milk
Chicken broth

Make pastry dough with flour, salt, baking powder, shortening and $\frac{3}{4}$ cup milk. Roll very thick, cut into long strips, let dry on cutting board for 20 minutes or longer. Drop into boiling chicken broth, cook until tender. If you used skinless chicken, you may need to add some butter to your broth. When dumplings are cooked, turn burner down to medium so broth is not boiling and then add 1 cup or more of milk; and the chicken you cooked earlier to make the broth.

Originally from Alta DeMonbrun (Nancy's Grandmother)

Pizza Dough

Nancy Moore

2 packages dry yeast
 $\frac{1}{4}$ cup warm water
1 $\frac{1}{4}$ cup milk

2 $\frac{1}{2}$ tablespoons sugar
1 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ cup solid shortening

4 $\frac{1}{2}$ cups flour

Sprinkle the yeast into warm water, stir until dissolved. Scald milk and add sugar, salt, shortening, and yeast. Stir in flour. Cover in warm place until dough doubles. (about 45 minutes) stir down and roll out. Makes 3 pizzas.

Originally from Ruth & Jerry Moore

Oyster Crackers

Sandy Ingram

1 package Ranch dressing
¾ cup canola oil

½ teaspoon dill weed
¼ teaspoon lemon pepper

½ teaspoon garlic powder

Mix ingredients, and pour over 1 package of Oyster Crackers in a plastic bag; shake well to cover the crackers; (or) Spread crackers out on a cookie sheet and pour dressing mix over crackers; stir well and coat the crackers. Bake on a cookie sheet at 275° for 15 minutes. Stir once about half way through. Pour crackers out on a paper towel or wax paper to dry. Keep in an airtight container.

Communion Bread

Marilyn Allen

2 cups flour

7 tablespoons olive oil

7 tablespoons boiling water

Mix ingredients. Dough will be the consistency of play dough. Roll dough very thin. Cut into rounds & score with a dinner knife. Bake on an ungreased cookie sheet for 1.5 hours at 150°. Do not brown bread. Can be stored in an airtight container for 6-8 weeks or frozen.

Communion Bread

Marilyn Allen

1 ¼ cups plain flour
½ teaspoon salt

2 rounded tablespoons shortening (solid)
3-4 tablespoons ice water

Cut the shortening into the flour. Add salt and ice water. Form into a ball. Divide in half and roll out on a floured sheet of wax paper until very thin. Cut into rounds about the size of a saucer. (a one pound metal coffee can works well). Punch holes with a fork or score with sharp knife to make small squares. Be careful not to cut all the way through. A pizza cutter also works well. Bake on ungreased foil for 8 minutes at 350°. This should make 12 rounds. Freeze until needed.

Desserts

Genesis 18:6 “So Abraham hurried into the tent to Sarah and said, Quickly, make ready three measures of fine meal; knead it and make cakes.” NKJV

Numbers 13:23 “Then they came to the Valley of Eshcol, and there cut down a branch with one cluster of grapes; they carried it between two of them on a pole. They also brought some of the pomegranates and figs.” NKJV

Pie crust / Apple Pie

Ann Dennis

2 cups flour; sift and measure
¾ teaspoon salt

½ cup vegetable oil
¼ cup milk

Crust: Mix together the oil and milk. Add this mixture to the flour & salt. Mix together and form a ball. Divide dough into 2 balls to make either 2 single pie crusts or a double crust (bottom & top). Roll between 2 pieces of waxed paper with rolling pins. Put carefully into pie pan. Bake at 425° for 10 minutes, or until done.

Apple Pie: To make a fresh apple pie, use Jonathan apples if possible, or Granny Smith apples. Peel and slice about 6 apples (or whatever fills a 9 inch pie pan). Sprinkle bottom crust with 1 cup of sugar; mixed with 2 tablespoons of flour. Put in sliced apples; then sprinkle sugar mixture in layers until pie shell is filled. Sprinkle cinnamon on top layer and dot with 2 tablespoons of butter in pieces. Put top rolled crust on. Make ½ inch slits in top of crust. Press edges of both crusts together around pan with fingers or fork, to seal crust. Dust a few sprinkles of sugar on top, then put into 425 degree oven for 30 minutes. It's a good idea to put a drip pan (or aluminum foil) under this in case the juice comes out.

Pie Crust

Nancy Moore

2 cups flour
1 cup solid shortening (Crisco)

½ cup ice water

Combine the flour and shortening; mix well with a pastry blender or fork until mixture is crumbly. Add water, mix well. Mixture should hold together and form solid ball. This will make 3 pie crusts. Roll out ½ of ball on floured board or pastry cloth. Work in additional flour. Don't cover work the crust. Pastry should not be sticky but also not over floured. Roll to pie pan size and place in pie pan. Make sure pastry is shaped to pan without air bubbles. For a cream pie, you need to make the crust. Pierce the pastry with a fork before baking. If pie calls for unbaked crust, fill pastry and pie mixture and bake.

Grandmommy's Single Pie Crust

LuAnna Baysinger

1 cup Gold Medal Flour
½ cup Crisco

Dash of salt

Mix flour, Crisco and salt until combined. On the side, have 1 cup of water with ice cubes. Begin adding small amounts of the iced water to the flour mixture to achieve the desired texture. Roll out dough, then place in baking dish. Beat 1 egg with some milk and brush over dough. Bake according to pie directions. For shortcake, place dough on a cookie sheet and prick with a fork. Sprinkle with sugar and bake at 400-425° until golden.

Apple Cobbler

Marilyn Allen

Never fail pie crust:
2 cups Flour

1 cup Crisco
½ cup warm Water Salt

Apple Filling:
Boil together for 3 minutes:
1 cup Sugar

2 cups Water
3 tablespoons Butter
¼ teaspoon Cinnamon

Sprinkle over the apples:
½ cup Sugar

1½ teaspoon Cinnamon
1 tablespoon Butter

Pie Crust: Dough will mix up a little sticky. Turn out on a floured board, work just enough flour into dough to roll without sticking. Rollout a piece large enough to cover bottom & sides of a 13 x 9 pan.

Apple Filling: Peel 6 or 7 tart apples, slice & spread in crust lined 13 x 9 pan.

Place top crust over apples & trim edges. (We like lots of juice soaked crust so I fold most of the extra crust, top & bottom, back over the top). Pour boiled sugar syrup slowly over all, letting it soak into slits in top crust. Pull crust away from sides of pan a bit also, letting syrup run under. Bake 425 for 40-45 minutes or until brown. Good hot or cold.

Originally from Helen (Ripley) Pettibon

Cherry Pie or Cobbler

LuAnna Baysinger

For Crust:

2 scant cups flour for round pie or
2 heaping cups for cobbler
½ teaspoon salt

1 cup Crisco, use slightly more for cobbler
1 cup iced water
1 egg, well beaten,
with small amount of milk or water

For Filling:

2 cans cherry pie filling
¾ to 1 cup sugar
1 small package cherry Jell-o

2 tablespoons Minute tapioca
Dash of salt
1 tablespoon margarine

Preheat oven to 400°. In a large saucepan, combine cherry pie filling, sugar, Jell-o, tapioca, salt and margarine. Heat until warmed through careful not to burn mixture. Let sit while preparing crust. In a large bowl with a large, metal salad fork, mix together flour, Crisco and salt. Begin adding iced water in small amounts and mix to desired consistency. Divide dough in half. Place dough on floured board and roll each piece to fit the dish (round for pie or rectangle for cobbler). Place 1 piece of dough in baking dish. Pour cherry pie filling mixture over crust. Top filling second piece of crust. Flute edges together. Brush top with egg and milk mixture. Sprinkle top with sugar. Prick holes in top crust with a fork and a larger hole in the middle to allow steam to escape. Cut several holes in a piece of foil and tent pie/cobbler with foil. Bake for 1 hour. Remove tent and bake another 10 to 15 minutes.

Sour Cream Raisin Pie

Theda Stoops

Filling:

1 cup sour cream
1 cup sugar

2 eggs
1 cup raisins
½ teaspoon cinnamon

¼ teaspoon cloves
¼ teaspoon salt
1 tablespoon butter

Topping:

1 package (3 Oz) cream cheese

½ cup powdered sugar
1 cup whipping cream

Cook filling until thick, then chill through. Whip the whipping cream. Cream together cream cheese & powdered sugar; fold in whipped cream. Spread half of the topping in the bottom of a baked 8" pie shell, then pour chilled filling on top & spread evenly. Place the remaining half of the topping over the filling & chill before serving.

Originally from Kay Stoops; This recipe was one of her favorites from a restaurant in Claremore, OK. (The Hammel House)

Raisin Pie

Rayma Young

1 cup sugar	1 ½ cups boiling water	1 teaspoon lemon juice
4 tablespoons flour	2 tablespoons butter	1 ½ cups cooked raisins

Mix flour and sugar, pour water over them, cook until thick. Add butter, lemon juice, and raisins. Place in 9 inch pie shell. Bake.

Mile High Strawberry Pie

Judy Moore

1 (10 oz) package thawed frozen strawberries	1 cup sugar
2 egg whites	½ cup whipped whipping cream
1 tablespoon lemon juice	Pie crust

Beat egg whites until frothy, then beat in package of strawberries, add lemon juice. Gradually add sugar, and fold in whipping cream. Put in cooked pie shell, top with whipping cream, add strawberries for garnish. Freeze, serve partially thawed.

Lemon Cake Pie

Marilyn Ford

2 egg yolks; beaten slightly	1 cup sugar	Juice from 1 lemon
1 cup milk; beat in	¼ cup flour	1 teaspoon lemon zest

Slightly beat eggs, then beat in milk. Mix and stir in sugar and flour; then lemon and lemon zest. Beat 2 egg whites (beaten stiff); fold into above mixture. Pour into unbaked pie shell; bake at 425° for 25 minutes.

Originally from Mildred Hermon

Lemon Meringue Pie

Myra Herndon

Baked 9" pie shell	6 tablespoons cornstarch	1 teaspoon salt
3 egg yolks	1 teaspoon grated lemon peel	3 egg whites
1 ½ cups sugar	1 tablespoon flour	2 ¼ cups boiling water
1 tablespoon butter/margarine	6 tablespoons lemon juice	6 tablespoons sugar

In medium saucepan, combine sugar, cornstarch, flour and salt. Gradually stir in boiling water. Cook and stir over medium heat until mixture comes to a boil and is thick and clear. Stir a little of this hot mixture into beaten egg yolks. return to saucepan; cook and stir for 2 minutes longer. Remove from heat; add butter, lemon peel and juice. pour into baked pastry shell. Beat egg whites until frothy; gradually add 6 tbsp sugar, beat until stiff but not dry. Spread over pie filling, be sure to seal well to crust. Bake at 425° for about 5 minutes, until golden brown.

Meringue

Nancy Moore

3 egg whites	5 tablespoons sugar
¼ teaspoon cream of tartar	

Whip the egg whites until frothy with the cream of tartar. Beat in the sugar, adding one spoonful at a time. Beat until stiff peaks form. Cover pie with meringue. Make sure meringue seals to crust. Bake at 400° for 10-13 minutes.

Impossible Pumpkin Pie

Marilyn Allen

¾ cup sugar	2 eggs
½ cup buttermilk baking mix	1 can (16 oz) pumpkin
2 tablespoons butter or margarine	1 ½ teaspoons pumpkin pie spice
1 can (13 oz) evaporated milk	2 teaspoons vanilla

Heat oven to 350°. Lightly grease pie pan. Beat all ingredients until smooth. Pour into pie pan, and bake until golden brown, and knife inserted in center comes out clean. Refrigerate any remaining pie.

Pumpkin Pie

Nancy Moore

4 eggs	1 teaspoon cinnamon	4 tablespoons melted butter
1 ⅓ cups sugar	1 teaspoon nutmeg	1 ¾ cup hot milk
3 ½ cups canned pumpkin	1 teaspoon ginger	

Beat the eggs together with the sugar until frothy. Add the pumpkin, cinnamon, nutmeg and ginger. Beat well. Add the melted butter and milk slowly. Pour mixture into uncooked pie shells. Bake at 350° for about 1 ½ hours until pies set firm. Half way through baking, you can cover ONLY the crust edge on the pie to keep it from getting burnt. Makes 2 pies.

Pumpkin Pie

Connie Harp

1 (16 oz) can pumpkin	½ teaspoon salt
¾ cup sugar	3 eggs
1 teaspoon cinnamon	1 (5 ⅓ oz) can evaporated milk (⅔ cup)
½ teaspoon ground ginger	½ cup milk
½ teaspoon ground nutmeg	Pastry for single crust pie

In a large mixing bowl combine pumpkin, sugar, cinnamon, ginger, nutmeg and salt. Add eggs; with a fork lightly beat into pumpkin mixture. Add evaporated milk and milk, mixing well. Place in a pastry lined 9 inch pie pan, pour in pumpkin mixture. Cover edge of pie with foil. Bake on 375° for 25 minutes, then remove the foil. Bake for 25 to 30 minutes more or until knife inserted into center of the pie comes out clean. Cover and chill to store.

Peanut Butter Pie

Kay Stoops

1 (3 oz) cream cheese	⅓ cup peanut butter
1 cup powdered sugar	1 small Cool Whip

Whip cream cheese until stiff then beat in powdered sugar and peanut butter. Mix in Cool Whip. Pour into baked pie shell. Sprinkle with chopped peanuts and chill.

Zucchini Pie

Sandy Ingram

4 cups zucchini	2 tablespoons lemon juice
1 ¼ cups sugar	½ teaspoon salt
2 tablespoons flour	1 tablespoon butter (oleo)
½ teaspoon cinnamon	Pie crust
1 ½ tablespoons cream of tartar	

Cut squash in half lengthwise; after it is peeled, take a spoon and remove the seeds. Slice squash like bread; (it will resemble apple slices) and put in pan. Cover with water and boil until tender. Drain, cover with cold water and let stand 5 minutes. Drain and pour into a 9 inch pie crust. Mix sugar, flour, cinnamon, cream of tartar, lemon juice and salt. Spread over squash in crust; dot with butter. Put on top crust and bake at 400° for 40 to 50 minutes. Vent the top; and you may want to sprinkle with some sugar.

Southern Pecan Pie

Marilyn Allen

2 Large Eggs (beaten)	¾ teaspoon Salt	1 cup Chopped Pecans
1 cup Sugar	1 teaspoon Vanilla	
¾ cup White Corn Syrup	¼ cup Melted Oleo	

Mix as listed and pour into unbaked pie shell - do not puncture shell - bake at 400 for 10 min. then 350 till solid.

Originally from Dixie Allen Baker

Pecan Pie

Sue Long

1 cup white com syrup	1 cup dark brown sugar
⅓ cup melted butter	1 heaping cup shelled pecans
3 whole eggs	dash of vanilla
pinch of salt	

Mix above ingredients well. Pour into unbaked 9 inch pie shell. Bake in 350° oven 45 - 50 minutes. Serve plain with ice cream or whipped topping.

Pecan Pie

Myra Herndon

1 - 9 inch unbaked pie crust	1/8 teaspoon salt
4 tablespoons butter, softened	2 teaspoons vanilla
3/4 cup light brown sugar, firmly packed	3/4 cup dark cane or com syrup
3 large eggs	1 cup broken pecan pieces
1 tablespoon cornstarch	

Cream butter & brown sugar together until smooth. In a separate bowl, whip the eggs with a wire whisk, and blend them into the sugar-butter mixture. Sift the cornstarch and salt into the mixture, and stir in the vanilla extract. Blend in syrup followed by pecans. Sir until thoroughly mixed. Pour into pie crust and bake in preheated oven 325° for 30 minutes, then at 300° 30 minutes more or until center is firm.

Pecan Pie

Rayma Young

1 cup sugar	3 eggs	9 inch unbaked pie shell
3/4 cup corn syrup	1 cup chopped pecans	
1/4 cup butter	1 teaspoon vanilla	

Mix sugar, corn syrup and butter. Beat eggs and add syrup mixture. Add nuts and vanilla. Pour into pie shell. Bake in moderately hot oven. 375° for 35 to 40 minutes.

Buttermilk Pie

Nancy Atwood

4 eggs	1 teaspoon vanilla	1 stick melted margarine
2 tablespoons flour	2 cups sugar	
1/8 teaspoon salt	2/3 cup buttermilk	

Beat together eggs, sugar and flour. Add buttermilk, salt, melted butter and vanilla Pour into an unbaked pie shell and sprinkle top with cinnamon. Bake at 400° for 10 minutes then reduce heat to 350° for 25-30 minutes or until set.

Cherry Cheese Pie

DeAnna Maples

1 graham cracker crumb crust	1 can cheery pie filling
1 teaspoon vanilla	1 package cream cheese
1 (14oz) Eagle brand sweetened condensed milk	½ cup real lemon

In a large bowl, beat cheese until fluffy. Gradually beat in condensed milk until smooth. Stir in lemon and vanilla. Pour into prepared crust. Chill 3 hours or until set. Top with Pie filling before serving.

French Silk Chocolate Pie

Marilyn Allen

½ cup butter	2 squares chocolate melted	2 eggs
¾ cup sugar	1 teaspoon vanilla	1 - 9 inch pie shell; baked

Cream the butter, gradually add sugar; creaming well. Blend in melted chocolate and vanilla. Add eggs, one at a time, beating 5 minutes after each addition. Turn into cooled baked pie shell. Chill 1-2 hours. Top with whipped cream and walnuts if desired.

Originally from Doris Oxley

Chocolate Pie

Glenn Frazier

1 cup sugar	2 cups milk
3 tablespoons cornstarch	dash salt
3 tablespoons cocoa	1 tablespoon butter
3 small or 2 large eggs, separated	1 teaspoon vanilla

Combine everything except the butter and vanilla. Cook until thick then add butter and vanilla. Pour into 9-inch pie crust. Beat egg whites and sugar and ½ teaspoon cream of tartar. Spread over pie. Bake at 350° until golden. Crown.

Chocolate Pie

LuAnna Baysinger

1 ¼ cup sugar	1 tablespoon butter	1 teaspoon vanilla
3 tablespoons cocoa	1 tablespoon flour	Prebaked pie crust
1 ¼ cups milk	3 egg yolks	1 carton Cool Whip
3 tablespoons cornstarch	Dash of salt	

Mix sugar, cocoa, milk, cornstarch, flour, egg yolks and salt. Whip well. Cook until thickened. Pour through a strainer. Add butter and vanilla. Mix well. Refrigerate overnight. Pour into a baked pie crust. Top with Cool Whip. Refrigerate until ready to serve. For coconut pie, omit cocoa. After straining, add handful of shredded coconut. May also add 1 small can, well-drained, sweetened crushed pineapple in heavy syrup. Top with Cool Whip and toasted coconut.

Apple Dumplings

Nadine Farthing

2 cans crescent rolls	1 ½ cups sugar	1 (12 oz) can Mountain Dew
2 sticks real butter	1 teaspoon cinnamon	4 cooking apples

Peel, core and cut apples into 8 pieces. Place 2 apples slices into each triangle of crescent roll. Roll up from the large end to small. Place in greased 9x13 baking dish. In a small sauce pan, melt butter and mix in sugar and cinnamon. Pour mixture and Mountain Dew over dumplings. Bake at 350° for 45 minutes..

Apples Baked on Stove Top

Marilyn Allen

½ cup Red Hots candy	1 cup water
1 ½ cups sugar	1 cinnamon stick

Boil the above ingredients in a large shallow pan or skillet and stir until Red Hots are dissolved. Add cored, unpeeled apples. Cover and cook approximately 20 minutes. Good either hot or cold.

Blueberry Delight

Rayma Young

Crust:

22 crushed graham crackers
¼ cup sugar

Mix and press into pan
¼ cup melted butter or oleo

Filling:

8 oz cream cheese 2 beaten eggs

½ cup sugar 1 teaspoon vanilla

Beat together until smooth. Put into crust and cook at 325° for 15 minutes. Cool and spread blueberries on top. Chill several hours and top with whipped cream

Blueberry Dessert

Marilyn Allen

1st Layer:

1 Cup Flour

1 Stick Butter (softened)

½ Cup Chopped Pecans

2nd Layer:

1 12 oz package cream cheese

1 9 oz carton Cool Whip

1 Cup Powdered Sugar

3rd Layer:

3 Cup Blueberries

¼ teaspoon Salt

1 ¼ Cup Sugar

¼ cup Water

2 tablespoons Lemon Juice

3 tablespoons Corn Starch

1st Layer: Mix together ingredients & press into a 9x13 pan; Bake at 350 for 15 minutes and allow to cool. 2nd Layer: Mix together ingredients & spread on cooled crust. 3rd Layer: Mix together ingredients & cook until thickened; allow to cool - Spread on cream cheese layer & refrigerate several hours.

Originally from Pat Hope

Cherry Torte

Nancy Moore

3 egg whites	1 cup saltine cracker crumbs
½ teaspoon cream of tartar	½ cup chopped nuts
1 cup sugar	1 small carton Cool Whip
1 teaspoon vanilla	Cherry or blueberry pie filling

Beat together the egg whites and cream of tartar until stiff. Gradually add the sugar and vanilla. Fold in the cracker crumbs and chopped nuts. Pour this into buttered glass 8x8 baking dish and bake at 350° for 25 minutes. When cool, top with Cool Whip and pour pie filling on top of the Cool Whip. Chill for at least 6 hours. I usually double this, as it doesn't last long.

Frosted Fruit Mold

Marilyn Allen

1 package orange-pineapple Jell-o	¼ cup sugar
1 cup 7-up	1 tablespoon flour
1 small can pineapple; drained and crushed (save juice)	1 egg; beaten
1 banana thinly sliced	1 carton Cool Whip

Dissolve Jell-o in 1 cup boiling water; add 7-up, pineapple and banana. Cook until thick. Add sugar, flour, pineapple juice and egg. Chill & fold into 1 carton Cool Whip; & layer on top of jelled Jell-o.

Originally from Kay Stoops

Frozen Fruit Cups

Karen Carmichael

2 cartons sour cream	1 cup chopped nuts	small can sliced peaches
2 tablespoons lemon juice	4 bananas	8 oz jar maraschino cherries
large can crushed pineapple	½ cup sugar	

Mix well and freeze. Serves 20.

Fruit Punch Bowl

Marilyn Allen

1 Strawberry Cake Mix (baked as usual)	2 Bananas
2 boxes Vanilla Instant Pudding	Pecans
1 can Cherry Pie Filling or any pie filling	Cool Whip
1 can Crushed Pineapple (drained)	

Put into punch bowl layer at a time: Cut cake into pieces & cover bottom of bowl with cake, add ½ of pudding, then add layer of pineapple, then layer of cherries, then layer of bananas, layer of nuts, then Cool Whip & start over again, starting with another layer of cake. This is fast & delicious for large groups

Originally from Sharron & Richard Allen - 1986

Clear Orange Filling

Marilyn Allen

1 cup Sugar	½ teaspoon Salt
1 cup Orange Juice	4 tablespoons Cornstarch
1 tablespoon Grated Orange Peel	2 tablespoons Butter
1 ½ teaspoons Water	

Mix ingredients in saucepan; Boil one minute to a rolling boil stir constantly. Chill & serve. (good filling for Devil's Food Cake)

Originally from Gertrude (Allen) Moore

Pop-Up Orange Rolls

Marilyn Allen

½ cup Milk	2 to 3 tablespoons Sugar	⅓ cup Oleo softened
⅓ cup Sugar	¼ cup Warm Water	1 tablespoon Grated Orange Peel
2 Eggs	1 package Yeast	
2 cups Sifted Flour	¼ teaspoon Salt	

Scald milk - cool to lukewarm. Dissolve yeast in warm water. Add yeast to milk, stir in ⅓ cup sugar, salt, oleo, eggs, orange peel, and flour. Beat until blended. Cover & let rise in warm place until double in bulk, about 1 hr. Stir batter down, spoon into 12 large-greased muffin pans, or cups - sprinkle tops with remaining sugar - let rise in warm place more than double - Bake 375 about 12-15 minutes

Originally from Maxine Allen

Pineapple Fruit Salad

Connie Harp

1 (20 oz) can crushed pineapple with juice
1 (20 oz) can pineapple chunks; drained
1 (4 oz) package soft cream cheese
1 (4 oz) package instant vanilla pudding
1 (8 oz) package Cool Whip

Gradually stir un-drained pineapple into soft cream cheese. Stir in pudding. Fold in pineapple chunks and Cool Whip. Chill

Pumpkin Delight

Marilyn Allen

1 large can pumpkin
3 beaten eggs
1 (13 oz) can evaporated milk
½ cup white sugar
½ cup brown sugar
½ teaspoon salt
1 tablespoon cinnamon
½ teaspoon sugar
¼ teaspoon ground cloves

Topping:
1 ½ stick oleo or butter
½ cup chopped pecans
1 box dry yellow cake mix

Mix all ingredients. Pour into 9 x 13 inch baking dish. Sprinkle dry cake mix on top. Pat down to get out lumps. Melt butter, pour on top. Bake 350° for 45-60 minutes. Insert knife to check done.

Strawberry Delight

Rhonda Little

1 angel food cake mix
1 package frozen strawberries
1 large package strawberry Jell-o
1 large Cool Whip
1 (8 oz) cream cheese
½ cup powdered sugar

Layer 1: Bake angel food cake as directed in 9x13 cake pan. Let cool then poke holes in cake with end of wooden spoon. Layer 2: Prepare strawberry Jell-o as directed minus the cold water. Mix this with the frozen strawberries. Pour over cake and press with potato masher. Put into refrigerator to chill for about 1 hour. Layer 3: Mix together Cool Whip, cream cheese and powdered sugar until smooth. Spread over layer 2.

Frosty Strawberry Squares

Marilyn Allen

1 cup all-purpose flour	½ cup chopped walnuts
¼ cup brown sugar, packed	½ cup butter or margarine, melted
2 egg whites	2 tablespoons lemon juice
¾ cup granulated sugar	
1 (10 oz) package frozen strawberries, thawed, or 2 cups fresh sliced	
1 (14 ½ oz) tub frozen whipped dessert topping thawed	

In bowl, stir together flour, brown sugar, walnuts and margarine. Spread evenly in 9 x 13 pan. Bake at 350° for 20 min. stirring occasionally. Remove from oven and cool. Sprinkle ⅔ of the baked mixture in bottom of pan, reserve remaining crumbs to sprinkle on top of dessert. In large mixing bowl, combine egg whites, sugar, strawberries and lemon juice. Beat at low speed of mixer till mixture begins to thicken, about 2 minutes, then beat at high speed till stiff peaks form, about 10-12 min. Fold in dessert topping. Spoon over crumbs in pan. Top with reserved crumbs. Freeze 6 hrs. or overnight. Serves 12-15

Strawberry Surprise

Marilyn Allen

¾ cup Margarine	2 ½ cup crushed Pretzels
1 Large pkg. Strawberry Gelatin	1 pkg. frozen Strawberries
1 - 8 oz. pkg. Cream Cheese	Small carton Whipped Topping
3 tablespoons Brown Sugar	2 cups boiling Water
1 cup White Sugar	

Combine margarine, brown sugar & pretzels & mix well. Put into lightly buttered 9 x 13 pan. Bake at 350 for 10 minutes. While above is baking, dissolve gelatin in water. While gelatin is still hot, add chilled berries. Cool this until it begins to set. Meanwhile, cream the cheese with white sugar, fold in topping. Spread cream cheese mixture over the cooled crust. When gelatin mixture begins to set, pour over the top of the cheese mixture & refrigerate until firm, preferably overnight. The surprise is when people eat it they think the crust is made of nuts instead of pretzels. Will hold up in refrigerator for days. I won Grand Prize first runner up with this recipe in a cooking contest a couple of years ago.

Originally from Janiece (Moore) Toms

Strawberry Salad

Corine Payne

2 package strawberry Jell-o	3 mashed bananas
1 cup boiling water	1 (8 oz) package cream cheese
1 can crushed pineapples, reserve juice	2 (10 oz) packages strawberries

Stir all ingredients together and put half of it into a 9x13 pan. Let it partially set up and spread cream cheese mixed with a small amount of pineapple juice over it. Pour remaining mixture on top and let set.

Fresh Rhubarb Crisp

Marilyn Allen

4 cups Rhubarb (cut in pieces-about 1 lb)	½ teaspoon Cinnamon
1 cup Sugar	½ cup Water
¼ cup un-sifted Flour	

Topping

1 cup Flour (sifted)	1 cup Brown Sugar
½ cup Rolled Oats	½ cup Butter or margarine (melted)

Mix all together and place in 8 x 8 baking dish lightly greased. For topping; Mix all together and place evenly over rhubarb. Bake uncovered about 35 minutes or until rhubarb is tender & top is golden brown; Bake at 375.

Originally from Fay Davidson

Apple Cake

Dora Moore

3 cups peeled apples	2 teaspoons vanilla	1 teaspoon soda
1 ½ cups oil	2 cups sugar	1 teaspoon salt
2 eggs	3 cups flour	1 teaspoon cinnamon

Mix together apples, oil, eggs and vanilla; then beat with mixer. Sift the sugar, flour, soda, salt and cinnamon. Mix both mixtures together with a wooden spoon. Bake in a greased and floured 9 x 13 pan for 60 minutes or until done.

Dora Moore wife of Leslie Moore charter member of the Nixa church and Elder for many years. They were the parents of Jim, Roland (deceased), Wilbern, Bob and Paul

Apple Cake

Sandy Ingram

For a 9 x 9 inch pan:

1 egg
1 stick soft oleo
1 cup sugar
1 teaspoon vanilla

1 ½ cups flour
1 teaspoon cinnamon
1 teaspoon soda
¼ teaspoon salt

1 ¾ cups raw apples (peeled & chopped)

You may also add any of the following:

¾ cup chopped nuts
1 ¼ cups raisins
¼ teaspoon ground cloves

For a 9 x 13 inch pan:

2 eggs
1 stick soft oleo and ½ cup oil
2 cups sugar
1 teaspoon vanilla

3 cups flour
1 teaspoon cinnamon
1 teaspoon soda
½ teaspoon salt

2 ½ cups raw apples (peeled & chopped)

1 ¼ cups chopped nuts
1 ¾ cups raisins
½ teaspoon ground cloves

Cream the flour, cinnamon, soda & salt. Add the apples to the creamed mixture and mix thoroughly. You can also add the optional ingredients at this time. It gets very stiff! Put into greased & floured pan (or spray it & use no flour). Bake at 350° for 45 minutes, or until toothpick inserted comes out clean.

Apple Dapple Cake

Myra Herndon

1 ½ cups oil	3 cups peeled and chopped	2 cups sugar
3 eggs	apples	2 teaspoons vanilla
3 cup flour	1 cup coconut or raisins	1 teaspoon soda
1 teaspoon cinnamon	1 cup nuts	¼ teaspoon salt

Beat together oil and sugar. Add the eggs one at a time then vanilla. Sift together and add the flour, soda, cinnamon, and salt. Then stir in apples, coconut/raisins and nuts. Bake in 12-cup Bundt pan.
Icing: (drizzle on warm cake): ¼ stick oleo, ¼ cup milk & ½ cup brown sugar. Mix together the oleo, sugar and milk. Add powdered sugar to desired thickness.

Fresh Apple Cake

Marilyn Allen

1 ¼ cups cooking oil	1 teaspoon soda	3 cups diced Jonathan apples
2 cups white sugar	1 teaspoon cinnamon	1 cup pecans
2 eggs, beaten together	1 teaspoon salt	
3 cups flour	2 teaspoons vanilla	

Mix oil, sugar, and eggs together; mix dry ingredients together, then add vanilla, apples and nuts. Bake at 350° for 1 hour.

Lemon Fruit Cake

Sandy Ingram

1 lb. brown sugar		1 teaspoon baking powder
1 lb. butter or oleo		1 lb (3-4 cups) pecans or walnuts; chopped
6 egg yolks		½ lb candied pineapple; chopped
1 ½ oz. (1 ½ tablespoon) lemon extract		½ lb candied cherries; chopped
2 cups flour	Pinch of salt	2 cups flour

Cream brown sugar, butter and eggs. Add alternately lemon extract, flour, salt and baking powder. Mix in nuts, pineapple, cherries and flour. Add this to the rest of the mix. Fold in 6 egg whites; well beaten. Put in angel food cake pan. Let set overnight. Bake slowly; about 3 hours at 250°. Let cool thoroughly before removing from the cake pan.

Fresh Peach Upside Down Cake

Marilyn Allen

½ cup Butter	1 ½ teaspoons Baking	1 cup Sugar
Halved Peaches	Powder	4 tablespoons Water
1 cup Flour	¾ cup Brown Sugar	1 teaspoon vanilla
	3 Eggs	½ teaspoon salt

Cream butter & sugar & spread in the bottom of a heavy skillet. Place peaches in the sugar and butter; rounded side in the sugar & butter. Separate the eggs and beat the yolks until thick & lemon colored. Add sugar gradually, continue beating. If mixture gets too thick, add a little of the water. Mix dry ingredients, add gradually with water and vanilla. Beat the egg whites until stiff and fold into batter. Pour over peaches and bake at 350° for 25 minutes. Then test, let set a minute after taking from oven, then cut edges from skillet and turn over onto a plate.

Originally from Maxine Allen

Strawberry Cake

Marilyn Allen

1 box white cake mix
¾ of a 10 oz box frozen strawberries
1 box strawberry Jell-o (or use raspberry)

¾ cup Crisco oil
¾ cup water
4 eggs

Mix well and pour in greased 10x13 pan. Bake at 350° for 35-45 minutes; depending on oven. Cake is done when it begins to pull away from the sides of the pan. Icing is 1 stick of butter, ¼ box of strawberries; add powdered sugar to make the right consistency.

I worked with this recipe and changed it many times until I got it like a I wanted it. This is the requested “Birthday Cake” for several in my family.

Cake Flour

Marilyn Allen

2 tablespoons cornstarch
1 cup all purpose flour

Put 2 tablespoons cornstarch into a measuring cup; fill cup with unsifted all purpose flour, sift together 3 times. One cup of this mixture is the equivalent of 1 cup sifted cake flour.

Originally from Maxine Allen

Frosting

Nancy Moore

Sugar free Jell-O instant pudding (white chocolate is good)
1 cup skim milk
Cool Whip Free

Mix pudding and milk when it starts to thicken, beat in cool whip and ice cake. 12 servings; 21 calories, 0 grams fat, 1.3 grams sugar. Refrigerate cake.

White Mountain Frosting

Mrs. Wilburn Moore (Ruth)

1 cup sugar
4 tablespoon of water

4 egg whites
1 teaspoon vanilla

½ cup white syrup

Mix in saucepan sugar, syrup and water. Remove when mixture is thready or hardens in cold water. Just before syrup is done, beat egg whites until stiff. Pour hot syrup in slowly in the beaten egg whites. Beat until stands in peaks. Add vanilla.

Chocolate Cake Icing

LuAnna Baysinger

¼ cup margarine
¼ cup milk
1 cup sugar

⅔ cup or less semisweet chocolate chips
Vanilla
Powdered Sugar

Boil margarine, milk and sugar for 30 seconds. Remove from heat. Add chocolate chips and vanilla. Beat well. Slowly add powdered sugar and heat till thickened. You may add a few drops of milk to thin icing enough to spread over cake.

Earthquake Cake

Sandy Ingram

1 box German chocolate cake mix
1 (3 ½ oz) can of sweetened flaked coconut
1 cup chopped nuts

¼ cup oleo
8 oz cream cheese; softened
1 (16 oz) box powdered sugar

Prepare cake mix batter according to directions on box. Preheat oven to 350°; grease a 9 x 13 pan; cove the bottom of the pan with nuts and coconut. Pour cake batter on top. Melt oleo in a bowl. Add the soft cream cheese and powdered sugar; stir to blend. Spoon over unbaked batter and bake 40-42 minutes. You can't test for doneness with this sticky cake. The icing (cream cheese, powdered sugar, oleo) sinks to the bottom while baking and makes a gooey white ribbon throughout. Also causes bumps and cracks in the cake like an earthquake occurred.

Crazy Cake

Cheryl McCleave

2 cups sugar	2 tablespoons vinegar	½ cup cocoa
1 teaspoon salt	3 cups flour	2 cups water
1 cup oil (canola)	2 teaspoons baking soda	2 teaspoons vanilla

Cocoa Frosting:

¼ cup oil (canola)	½ cup cocoa	1 ½ teaspoons vanilla
¼ teaspoon salt	⅓ cup milk	3 ½ cups powdered sugar

Sift together the dry ingredients. Make a well in the center and add the liquid ingredients. Mix and pour into greased pan. Bake at 350°. Cocoa Frosting: Put into bowl you mixed the cake in and blend. Spread on cool cake.

This recipe is from my mother-in-law, LaVern McCleave. Greg said this cake would not even last a day at his house when he was a kid It is called "crazy" because there are no eggs in it, but the baking soda and vinegar is what leavens it.

Oatmeal Cake

Marilyn Allen

Cake:	1 cup Brown Sugar	
1 cup quick cooking Oats	½ cup Shortening	½ teaspoon Salt .
1¼ cups boiling Water	2 Eggs	1 teaspoon Soda
1 cup White Sugar	1 ⅓ cups sifted Flour	½ teaspoon Nutmeg

Topping:

6 tablespoons Melted Butter	¼ cup Chopped Nuts	1 cup Coconut
⅔ cup Brown Sugar	6 tablespoons Cream	1 teaspoon Vanilla

Soak oats in water 20 min. Cream sugars with shortening & add beaten eggs. Sift in flour, salt, soda & nutmeg. Add oats & mix well. Bake in 13 x 9 greased pan at 375° 35 to 40 min. When done cover with topping. Mix all topping ingredients together & pour over cake. Place in broiler & broil until lightly browned.

Originally from Yvonne Dubus Mitchell

Ice Box Cake

Dixie Little & LuAnna Baysinger

1 lb box graham crackers, crushed (keep $\frac{2}{3}$ cup)	1 cup nuts
1 lb marshmallows, diced	$\frac{1}{2}$ cup sugar
1 cup diced dates (optional)	cream
1 cup coconut	

Mix above ingredients together and press into loaf and roll in reserved graham cracker crumbs. Will store for several weeks if wrapped well in plastic wrap and refrigerated. Slice and serve with Cool Whip.

This recipe and Marshmallow Dessert were gleaned from our grandmother's kitchen. We spent many happy holidays serving them!

Lazy Daisy Cake

Marilyn Allen

2 Eggs	$\frac{1}{4}$ teaspoon salt	1 tablespoon Butter
1 cup Sugar	1 cup Flour	1 teaspoon Vanilla
1 teaspoon Baking Powder	$\frac{1}{2}$ cup Milk	
Topping:	3 tablespoons Cream	$\frac{1}{2}$ cup Coconut
5 tablespoons Brown Sugar	3 tablespoons Butter	$\frac{1}{2}$ cup Pecans

Beat eggs. Add sugar gradually, beat until fluffy; sift dry ingredients. Add to egg and sugar mixture - beat thoroughly. Heat milk & butter to boiling, add to batter - add vanilla Pour into greased pan 6 x 10 & bake at 350 for 20-25 minutes. Add topping. Without the topping this is so good for strawberry shortcake. Have made this for years, it's like a sponge cake.

Originally from Maxine Allen

Low Fat Cake

Nancy Moore

1 can solid packed pumpkin	1 cake mix	$\frac{3}{4}$ cup water
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Combine mix, pumpkin and water; bake. 12 servings; 190 calories, 4 grams fat, 20 grams sugar. You can substitute Baker's Joy or Pam with flour instead of greasing and flouring your pan. You can also substitute applesauce for oil in any cake mix to lessen the fat content.

Oatmeal Cake with Topping

Linda Rogers

1 ¼ cup boiling water	1 cup brown sugar	1 teaspoon baking soda
1 cup oats uncooked	1 teaspoon vanilla	¾ teaspoon cinnamon
½ cup margarine (softened)	2 eggs	¼ teaspoon nutmeg
1 cup sugar	½ teaspoon salt	1 ½ cup flour

Pour boiling water over oats and let set for 20 minutes. Beat butter until creamy and gradually add sugars, beat till fluffy. Blend in vanilla, eggs, add oats, mix well. Add sifted flour, soda, salt, cinnamon, nutmeg, mix well. Bake at 350° in a 9x13 pan for 50 minutes.

Topping: ½ cup butter (melted), ¾ cup brown sugar, ¾ cup flaked coconut, 3 tablespoons milk, ½ cup chopped pecans. Mix and spread over cake; broil until bubbly; about 3 minutes.

Originally from Dixie Rogers

Old Fashioned Tea Cakes

Marilyn Allen

1/2 cup shortening	1 teaspoon Salt
3/4 cup Sugar	2 cups Flour & (½ cup Flour for rolling)
1/2 teaspoon Soda	1 teaspoon Vanilla
2 tablespoons Vinegar	

Cream sugar & shortening - add soda dissolved in vinegar - add egg - then flour gradually to make stiff dough - roll thin; Cut - bake at 350 - 8 min.

Originally from Dixie Allen Baker

Bundt Cake

Marilyn Allen

1 cup margarine	1 cup sour cream	½ teaspoon soda
1 ½ cups sugar	1 teaspoon vanilla	1 teaspoon baking powder
2 eggs	2 cups flour	

Mix the first five ingredients together, then add dry ingredients. Butter pan but do not flour. Mix 3 tablespoons brown sugar with 1 ½ teaspoons cinnamon, and pour half of batter in pan. Then sprinkle the brown sugar and cinnamon over this. Add the rest of the batter. Bake for 1 hour in 350° oven. Cool about 15 minutes before inverting.

Pound Cake

Nancy Moore

1 package cake mix	½ cup vegetable oil	4 eggs
1 package instant pudding	1 cup water	
Glaze:	1 cup powdered sugar	2 tablespoons milk

Mix together, pour into greased and floured Bundt pan. Bake on 350 for 45 to 50 minutes. For glaze, combine sugar and milk, beat and pour over cake. Suggested combinations: chocolate cake with chocolate pudding; spice cake with vanilla pudding; Lemon cake with lemon pudding; White cake with butterscotch pudding; Or any other combination you can think of.

Nancy Moore, wife of Bob Moore who is a Deacon at the Nixa Church. They are the parents of Mark, deceased and Connie Moore-Harp.

Coconut Sheet Cake

Marilyn Allen

1 box yellow cake mix with pudding	1 (16 oz) can crushed pineapple
1 small can cream of coconut	1 package frozen coconut
1 can Eagle brand condensed milk	1 medium carton Cool Whip

Bake cake mix according to directions for sheet cake.. when cake is done, stick holes in cake with fork. Mix the condensed milk and cream of coconut together; and spread over hot cake. Then spread the crushed pineapple around the cake. Next, spread Cool Whip, then sprinkle coconut over top. Best when made the day before and kept refrigerated. I use 10 x 13 inch pan; and nonfat condensed milk; and Cool Whip both which cuts calories. I use plain coconut as I've never seen frozen.

Red Velvet Cake

Nancy Moore

2 oz red coloring	1 tablespoon vanilla	2 ¼ cups flour
1 cup shortening	1 teaspoon soda	1 cup buttermilk
2 eggs	3 tablespoons cocoa	1 tablespoon vinegar
1 teaspoon salt	1 ½ cups sugar	

Make a paste of red coloring and cocoa. In a large bowl mix together shortening, sugar and eggs. Add paste and beat 10 minutes. Add flour, salt and buttermilk. Then fold in vanilla, vinegar and soda. Bake at 350° in 3 greased and floured round pans for 30-35 minutes. Ice with cream cheese frosting with or without nuts added.

Waldorf Astoria Red Velvet Cake

Marilyn Allen

½ cup shortening	1 teaspoon vanilla	2 ½ cups cake flour
1 ½ cups sugar	2 tablespoons cocoa	1 teaspoon baking powder
2 eggs	1 teaspoon salt	1 teaspoon vinegar
2 oz red food coloring	1 cup buttermilk	1 teaspoon baking soda

Mix soda and vinegar in small dish and let stand. Cream shortening and sugar; add eggs. Make paste of cocoa and few drops of coloring. Add to creamed mixture. Add rest of coloring, buttermilk, salt, flour and baking powder alternately. Add vanilla and vinegar/soda mixture which has been well stirred. Pour into 2 (8") pans. Bake at 350° for 30 minutes. Frost with 1 (8 oz) package cream cheese, 1 stick oleo, 1 teaspoon vanilla and 1 box powdered sugar. Mix together well.

Salad dressing cake

Connie Harp

1 cup sugar	4 tablespoons cocoa	
2 cups flour	1 ½ teaspoon soda	1 cup warm water
1 ½ teaspoons baking powder	1 cup mayonnaise	2 teaspoons vanilla
Frosting:	½ cup cocoa	½ cup margarine
1 cup sugar	¼ cup milk	2 teaspoon vanilla

Do not remove from pan. Sift the sugar, flour, baking powder, cocoa and soda. Add the mayonnaise, warm water and vanilla. Mix well, make on 350° for 30 minutes. Combine the frosting ingredients (except vanilla), boil for 1 minute; stir till cool; add vanilla, and frost the cake while it is still warm.

Angel Food Cake Deluxe

LuAnna Baysinger

1 cup cake flour	1 cup sugar	1 ½ teaspoon vanilla
1 ½ cup powdered sugar	¼ teaspoon salt	½ teaspoon almond extract
1 ½ cup egg whites (12)	1 ½ teaspoon cream of tartar	

Preheat oven to 350°. Stir together flour and powdered sugar; set aside. In a large bowl, beat egg whites, cream of tartar and salt until foamy. Add sugar 2 tablespoons at a time beating on high speed till meringue holds stiff peaks. Fold in vanilla, almond extract and powdered sugar/flour mixture, ¼ cup at a time. Fold gently. Put in ungreased tube pan. Gently cut through batter. Bake 30-35 minutes until top springs back when touched. Invert pan on funnel, let stand until cool.

Angel Food Cake

Marilyn Allen

1 ¼ cups flour (minus 2 tablespoons)	1 teaspoons cream of tartar
1 ¼ cups sugar (minus 2 ½ tablespoons)	¼ teaspoon salt (full)
1 cups egg whites (about 14)	2 teaspoons vanilla

Measure and sift together 3 times the flour and sugar. Into a large mixing bowl, combine the egg whites, cream of tartar, salt and vanilla. Gradually add 7/8 cup sugar, 2 tablespoons at a time. Continue beating until meringue holds stiff peaks. Sift gradually the flour sugar mixture over the meringue. Fold in gently just until the flour-sugar mixture disappears. Push batter into ungreased tube center pan. Gently cut through batter with a knife; bake. When done, invert; let stand until cold.

This was originally from my sister Wanda Sell. She and another lady in the church in Springfield used to try to outdo the other one for basket dinners. They had quite a rivalry going. Wanda decided she was going to bake a taller angel food cake. This recipe is the result and as you can see calls for more eggs than a usual recipe calls for. Then she had to adapt the sponge cake recipe to use up the egg yolks.

Coffee Cake

Ann Dennis

1 cake mix (Duncan Hines Golden Butter)	
4 eggs	1 cup sour cream
¾ cup oil	¼ cup sugar
2 teaspoons cinnamon	
4 tablespoons brown sugar	1 cup pecans

Prepare batter by mixing together first 5 ingredients. Prepare mixture of cinnamon, brown sugar and nuts. Put 1/3 of the brown sugar mixture in greased floured tube pan. Add 1/2 of the batter, then 1/3 of brown sugar mixture, then the rest of the batter, with the remaining 1/3 of brown sugar mixture on top. Bake at 325° for 1 hour.

Originally from Daisy Stoops. She gave me this recipe when they lived in Summersville and when we stayed with them for a meeting there.

Gold Sponge Cake

Marilyn Allen

3 cups cake flour	2 cups sugar; sifted
2 ½ teaspoons baking powder	1 teaspoon vanilla
½ teaspoon salt	½ teaspoon lemon extract
10-12 egg yolks (1 cup)	

Sift together the cake flour, baking soda and salt. Beat egg yolks at #10 speed until fluffy and thick. (6 minutes) Beat in gradually the sifted sugar at #10 speed. Beat 2 minutes more. Turn to #2 speed and add vanilla and lemon extract. Add 1 cup cold water. Add flour mixture at #2 speed quickly and gradually. Beat just to blend. (2 minutes) Pour into tube pan and bake at 350° for 1 hour.

Originally from Wanda Sell

New Raisin Nut Spice Cake

Marilyn Allen

2 ⅓ cups flour	1 cup brown sugar
1 cup sugar	⅔ cup shortening
1 teaspoon soda	1 cup buttermilk
1 teaspoon salt	½ to ⅔ cup unbeaten eggs (3)
1 ½ teaspoon cinnamon	½ cup nuts; cut up
¾ teaspoon nutmeg	½ cup seeded raisins; cut up
¾ teaspoon cloves	

Sift together the flour, sugar, soda, salt, cinnamon, nutmeg and cloves. Add the brown sugar, shortening and buttermilk. Beat for 2 minutes; then add eggs and beat for 2 more minutes. Then fold in nuts and raisins; then pour batter into pans. Cook at 350° for 30-45 minutes. For Icing: Melt ½ cup shortening in saucepan. Blend in 2 ½ tablespoons flour, ¼ teaspoon salt; stir in slowly 1 cup milk. Bring to boil and remove from heat. Stir in 3 cups confectioners' sugar, set saucepan in cold water; beat continuously to spread. Stir in ½ teaspoon vanilla; ½ cup nuts; chopped.

This came off of a sack of flour, and was one of my mother's favorites

Turtle Cake

Marilyn Allen

1 - 18 oz. Pkg. German Choc. Cake Mix
¾ cup Margarine or 1 ½ sticks
½ cup Evaporated Milk (Carnation)

1 - 14 oz. bag of Caramels
1 cup Pecans
1 - 6 oz. pkg. Chocolate Chips

Make cake according to package mix directions, pour ½ of batter into 9 x 13 floured pan. Bake 20 minutes at 350. Melt milk, butter. & caramels together, pour over hot cake, add pecans & choc. chips on top of caramel mixture. Pour rest of cake batter over all & bake until done or about 20 min. Cut into 20 pieces to serve.

Originally from Madeline & Ed Allen - 1986

Cream Cake

Marilyn Allen

Use any yellow cake mix
¾ cup milk

½ cup sugar
1 egg

2 tablespoons flour
Vanilla

Cream for cake: Put milk and sugar on stove to heat. Beat egg in with flour; stir egg mixture into milk and cook until thick; add vanilla. Prepare before making cake. Bake in 2 or 3 layers. Spread cream between layers. Ice with any icing.

Originally from Maxine Allen

Sweet Cream Cake

Ann Dennis

1 egg
Sweet cream / Carnation milk
1 cup sugar

1 cup flour
1 teaspoon baking powder
Pinch of salt

1 teaspoon vanilla
3 tablespoons cocoa
(optional)

Break egg into cup and finish filling cup with sweet cream / canned milk. Beat, then add sugar and beat. Then mix thoroughly with the flour, baking powder, salt and vanilla. Bake at 375° for 35 minutes in an 8 inch pan. The cocoa can be added for chocolate cake. Sprinkle top with coconut before putting in over and no icing is needed. Serve warm.

This was given to me by Mrs. Harry Flick in 1948 at Rock Hill (near Carrolton, Missouri). Thomas preached there, and he and I ate noon meal with them at their home on Sunday. We had just gotten married.

Scripture Cake

Marilyn Allen

Luke 14:15 (the last part) oven - 325°

¾ cup Psalms 55:21a

(½ cup shortening, ¼ cup oil)

1 cup Jeremiah 6:20 (sugar)

2 of Isaiah 10:14 (eggs)

2 ¼ cups 1st Kings 4:22a (flour)

1 teaspoon 1st Corinthians 5:6 (baking powder)

Pinch of Matthew 5:13 (salt)

1 ¼ cup Judges 4:19b (milk)

1 tablespoon Judges 14:18 (honey)

¼ teaspoon 2nd Chronicles 9:9 (nutmeg)

1 teaspoon 2nd Chronicles 9:9 (allspice)

2 teaspoons 2nd Chronicles 9:9 (cinnamon)

1 teaspoon 2nd Chronicles 9:9 (cloves)

1 cup 2nd Samuel 16:1b (raisins)

1 cup Song of Solomon 2:13a (figs or dates)

1 cup Numbers 17:8 (almonds, chopped)

Cream shortening, oil and sugar together. Add eggs, one at a time. Follow Solomon's advice in Proverbs 23:14 (beat) well. Sift and measure flour, baking powder and salt. Add alternately to sugar mixture with milk. Stir in honey and spices, then raisins, figs (or dates) and almonds. 2nd Kings 4:5 (pour) into well greased vessels (loaf pans or 9 x 13 inch pan) and Leviticus 24:5 (bake) for 45 minutes or longer. Cool in pan. After a few John 11:9 (hours, slice and) Proverbs 23:1 (eat).

Chocolate Chip Cheesecake

Shelly Allen

1 ½ cups graham cracker crumbs

⅓ cup cocoa

⅓ cup butter or margarine, melted

3 packages (8 oz each) cream cheese, softened

1 can (14 oz) sweetened condensed milk

3 eggs

2 teaspoons vanilla extract

1 cup mini chips - semi sweet chocolate, divided

1 teaspoon all-purpose flour

Heat oven to 300°. In bowl, combine graham cracker crumbs, cocoa, sugar, and butter; press evenly on bottom of 9-inch springform pan. In large mixer bowl, beat cream cheese, until fluffy. Gradually add sweetened condensed milk, beating until smooth. Add eggs and vanilla; mix well. In small bowl, toss ½ cup mini chips with flour to coat; stir into cheese mixture. Pour into prepared pan. Sprinkle remaining chips evenly over top. Bake 1 hour. Turn oven off; allow to cool in oven 1 hour. Remove from oven, cool to room temperature. Refrigerate.

Very Good Cheesecake

Marilyn Allen

2 large (8 oz) Cream Cheese
½ cup Sugar

½ teaspoon Vanilla
2 Eggs

Topping:
1 pint Sour Cream

4 tablespoons Sugar
½ teaspoon Vanilla

Beat the above till creamy & smooth pour into a graham cracker crust. Bake at 350° for 20 to 30 minutes. Remove from oven & cool. (The center will probably still be shaky this will firm as it sits). Topping: Mix well - put on top of cool pie bake in preheated 425° oven for 5 minutes. Cool for 4 or 5 hours. This will top (2) 9" cheese cakes. Top with topping of Cherries - Blueberries

Originally from Carol June (Bean) Combs

Oreo Cookie Cake

Marilyn Allen

1 pkg (18.25 oz.) dark chocolate fudge cake mix
1 cup chocolate milk
1 container (8 oz.) sour cream
3 eggs
1 cup mini chocolate chips

1 ½ cups butter, at room temperature
6 cups confectioners' sugar, from 2 (1-lb.) pkgs.
⅓ cup milk
2 teaspoons vanilla extract
16 Oreo cookies

Preheat oven to 350°F. Coat 2 (9") round cake pans with cooking spray. On low speed, beat cake mix, chocolate milk, sour cream and eggs until blended. On medium speed, beat 2 minutes. Stir in mini chips. Divide evenly between pans. Bake 25-30 minutes or until toothpick inserted into centers comes out clean. Cool 20 minutes. Transfer from pans to racks; cool completely. On medium speed, beat butter until light and fluffy, 2 minutes. On low, gradually beat in confectioners' sugar until combined. Add milk and vanilla; on medium heat, beat until fluffy, 2 minutes. Chop 4 cookies. Combine ¾ cup frosting with chopped cookies. Place one cake layer on serving plate; spread with cookie frosting. Top with remaining cake layer. If desired, transfer ⅔ cup frosting to pastry bag fitted with star tip. Spread cake top and side with remaining frosting. Pipe rosettes onto cake. Halve remaining cookies. Garnish cake with cookie halves.

Chocolate Oatmeal Cake

Marilyn Allen

1 cup quick oats	2 eggs	
1 ½ cups boiling water	1 cup sifted flour	½ teaspoon salt
½ cup shortening	½ cup cocoa	1 teaspoon vanilla
1 ½ cups sugar	1 teaspoon baking soda	
Icing:	2-3 cups coconut	
1 cup powdered sugar	2 tablespoons butter	½ cup milk

Mix the oats, boiling water and shortening; let cool. Add the sugar and eggs; mix. Add the flour, cocoa, baking soda, salt and vanilla; beat until smooth. Bake 35 minutes at 350°. For Coconut Icing: combine sugar, coconut, butter and milk; mix and boil until thick; about 4 minutes.

Easy Chocolate Wacky Cake

Ann Dennis

1 ½ cup flour	3 tablespoons slightly	1 teaspoon soda
1 cup sugar	rounded cocoa	½ teaspoon salt
6 tablespoons oil or melted shortening	1 tablespoon vinegar	1 teaspoon vanilla

Sift the 1st five ingredients into a dry square 8 inch baking dish. Make 3 wells, and into each one put the oil, vinegar and vanilla. Add one cup of water over all and mix thoroughly with fork. Bake at 350°.

Children like to make this because it's made right in the pan. My children have been making this since 1955.

Chocolate Candy

Connie Harp

4 cups sugar	1 package chocolate chips	1 tablespoon vanilla
1 stick margarine	1 jar marshmallow cream	
1 can Milnot	1 cup nuts (optional)	

Boil till forms soft ball on thermometer or test in cold water; remove from heat. Add chocolate chips, marshmallow cream, nuts and vanilla. Beat well with electric mixer, then pour in greased pan. Be sure and stir first 3 ingredients while on the stove bringing to boil or it will burn.

Originally from Inez Owens (Nancy Moore's mother)

Buster Bars

Sandy Ingram

15 oz. package of Oreos	½ cup (1 stick) of melted butter (or oleo)
½ gallon of soft ice cream	1 ½ cup Spanish peanuts
2 cups powdered sugar	
1 (3 oz) can evaporated milk (⅔ cup)	½ cup (1 stick) butter or oleo
Chocolate chips (milk chocolate or semi sweet)	1 teaspoon vanilla

Instructions: For the crust, crush the Oreos and mix with melted butter; put into a 9 x 13 inch pan. For the middle, spoon the ice cream into the crust, and sprinkle with the peanuts. (The peanuts can be omitted) Freeze until firm. For the topping, mix the powdered sugar, evaporated milk and butter in a pan; bring to boil; stirring constantly. Boil for 8 minutes (keep stirring); add the vanilla and cool thoroughly. Spread over ice cream and freeze.

Chocolate Dessert

Reba Lee

Crust:	1 cup flour
½ cup melted oleo	¼ cup nuts
2 ½ tablespoons sugar	
Cheese Mix:	
1 cup sugar	2 package instant chocolate pudding
1 cup cool whip	3 cups milk
1 (8 oz) package cream cheese, softened	Cool Whip

Mix the crust ingredients and press into 9x13 pan and bake at 350° until golden. Mix together cheese ingredients and spread on crust when it is completely cool. Prepare the pudding as directed, but use only 3 cups of milk and pour over cheese layer. Top with cool whip and nuts. Note: I like to use cooked pudding.

Chocolate Mess

Rhonda Little

1 large package of Oreos	1 cup powdered sugar
½ stick butter	1 teaspoon vanilla
1 (8 oz) package cream cheese	2 packages instant chocolate pudding
1 large Cool Whip	4 cups milk

Layer 1: Crumble cookies into large bowl. Reserve ½ cup crumbles for topping. Pour melted butter over crumbles and press into 9x13 pan. Layer 2: using mixer, whip softened cream cheese, ⅔ of container of cool whip, powdered sugar and vanilla. Spread this over cookie layer. Layer 3: Prepare pudding as directed. Spread over layer 2. Layer 4: Spread remaining cool whip over layer 3 and sprinkle with reserved cookie crumbles.

I got this recipe at a family reunion years ago. It is now a dessert that is expected at the Little family gatherings. At one particular get together, Katie Krasser wanted to make it. So, Katie came over and I let her make it. Well, the next day, Katie was the first to dip into and literally it became a mess. The pan fell into the floor upside down. I told her just to scoop it up, the floor was clean. Also since everyone present was raised on a farm, I'm sure they had had worse in their mouth. Well, I didn't take any leftovers home.

Double Chocolate Mocha Trifle

Karen Carmichael

1 package (18.25 ounces) brownie mix	2 cups frozen whipped topping, thawed
¼ cup warm water	2 pkgs (3.4 oz) white chocolate instant pudding
4 teaspoons instant coffee granules	3 toffee bars (1.5 oz), coarsely chopped
1 ¼ cups cold milk	

Lightly spray 9"x13" baker with vegetable oil spray. Prepare and bake brownie mix according to cake like package directions. Cool completely. In Classic 2-Qt. Batter Bowl, whisk pudding: mix into milk using 10" Whisk until mixture begins to thicken. Dissolve coffee granules in warm water; add to pudding mixture, mixing well. Fold in whipped topping using Super Scraper. Cut brownies into 1-inch cubes using Serrated Bread Knife. Chop toffee bars using Food Chopper. Layer ½ of brownie cubes onto bottom of Chillzanne Bowl. Top with ⅓ of pudding mixture, pressing lightly, and ⅓ of chopped toffee. Repeat layers two more times. Chill 30 minutes before using.

Cocoa and Biscuits

DeAnna Maples

¾ cup sugar	2 tablespoons cocoa	1 tablespoon butter
4 tablespoons flour	pinch of salt	1 tablespoon vanilla

We mix with cold water to form a thin paste. Heat 1 ½ cups water. Stir in mixture and thicken. Keeps stirring to avoid burning. Add butter and vanilla. Serve over hot biscuits.

This is a chocolate gravy kids of all ages will like. My grandmother made this for me when I was little and I've made it for Nathan.

Éclair Dessert

Marilyn Allen

1 - 1 lb. box Graham Crackers	3½ cups Milk
2 - 3 oz. pkgs. instant French Vanilla Pudding	1 8 oz. carton Cool Whip
Frosting:	2 teaspoons White Corn Syrup
2 teaspoons Vanilla	3 tablespoons Margarine softened
3 tablespoons Milk	1 ½ cup Powdered Sugar
2 Squares unsweetened Chocolate or 2 packages liquid unsweetened chocolate (Nestles Chaco-Bake)	

Butter bottom of 9x13 pan. Line with graham crackers. Mix pudding with milk. Beat at medium mixer speed for 2 min. Blend in whipped topping. Pour ½ mixture over graham crackers. Place second layer of crackers over pudding. Pour remaining pudding over with more crackers. Refrigerate 2 hours; then frost. Frosting: Beat till smooth. Spread over crackers & refrigerate for several hours. Cut in squares & serve.

Originally from Alice Allen

Homemade Mounds Bars

Shelly Allen

5 oz sweetened condensed milk	1 teaspoon vanilla
2 cups powdered sugar	14 oz flaked coconut
1 (24 oz) bag semisweet chips	

Blend the milk and vanilla. Add the sugar a little at a time until smooth. Stir in the coconut. The mixture should be firm. Pat firmly into a 9x13 pan and chill until firm. Cut into bars and dip into melted chocolate and let cool on waxed paper for several hours.

Frozen Oreo Dessert

Myra Herndon

1 lb Oreo cookies, crushed (reserve 1 cup)	1 carton cool whip
2 boxes French vanilla instant pudding	1 (8 oz) cream cheese
3 cups milk	1 cup powdered sugar
1 stick oleo	

Prepare pudding as directed using only 3 cups of milk then combine with crushed cookies. Set aside. Mix together cream cheese, oleo and powdered sugar then combine with cookie mixture. Place in 9x13 dish and top with cool whip. Sprinkle the remaining crushed cookies on top. Freeze and serve frozen.

German Chocolate Cake

Marilyn Allen

1 pkg German cooking choc.	4 egg yolks	1 teaspoon soda
1 cup shortening	1 teaspoon vanilla	½ teaspoon salt
2 cups sugar	2 ½ cups sifted cake flour	1 cup buttermilk
Frosting:	1 cup milk (half & half)	
1 cup sugar	3 egg yolks	1 can coconut
1 stick oleo	½ teaspoon vanilla	1 cup pecans; chopped

Melt German chocolate in ½ cup boiling water. Add and cool shortening. Blend with sugar and cream well. Next is egg yolks, adding 1 at a time; and beat after each addition. Add vanilla. Sift cake flour, soda, salt and add. Add buttermilk and flour mixture alternately. Fold in egg whites beaten stiff. Bake in 3 (8 inch) pans; 350° for 35-40 minutes. Frosting: Mix and cook over medium heat (12 minutes) stirring constantly until mixture thickens. Add coconut and pecans, beat until of spreading consistency.

Originally from Fern Ditto / Bobbie Ditto

Oreo Balls

Karen Carmichael

1 (16 oz) package Oreo cookies, crushed	1 (24 oz) package white almond bark
1 (8 oz) package cream cheese, softened	

Using a blender or hand mixer, mix Oreos and cream cheese together. Roll into walnut sized balls. Chill for an hour. Melt white almond bark, and dip Oreo balls into the melted white almond bark. Allow to harden on wax paper.

Mississippi Mud

Alesia Harp

2 sticks margarine	1 ½ cups flour	1 teaspoon vanilla
4 tablespoons cocoa	2 cups sugar	1 ½ cups nuts (optional)
4 eggs, beaten	Pinch of salt	Miniature marshmallows
 Frosting:	2 tablespoons cocoa	
½ stick margarine	1 lb powdered sugar	4 to 6 tablespoons milk

Melt the margarine, add the cocoa, eggs, flour, sugar, salt, vanilla and nuts. Bake in a greased and floured 13 x 9 pan on 350° for 20 minutes. Remove from oven and cover with miniature marshmallows. Return to oven and bake until marshmallows puff up, approximately 3-5 minutes. Prepare frosting: combine margarine, cocoa, powdered sugar and milk. Spread over top and swirl through marshmallows. Serve in the pan it was baked in.

Special K Bars

Marilyn Allen

1 cup white sugar	6 cups Special K cereal
1 cup Karo white corn syrup	1 package semi-sweet chocolate chips
1 cup peanut butter	1 package butterscotch chips

Bring white sugar and Karo syrup to boil. Add peanut butter and Special K cereal; mix fast. Put in cake pan and spread evenly. Melt the chocolate and butterscotch chips in microwave; spread evenly on bars. Let cool, and eat when chocolate on top is hard.

Originally from Shannon Allen

Chocolate Chip Cookies

Rhonda Little

1 cup (2 sticks) butter	
¾ cup brown sugar	¾ cup sugar
1 teaspoon vanilla	2 eggs
1 teaspoon baking powder	2 ¼ cups flour
12 oz semi-sweet or milk chocolate chips	¼ teaspoon salt

In a large bowl beat together butter, sugars, eggs and vanilla until light and fluffy. Mix in dry ingredients and then add chocolate chips. Drop by teaspoonfuls, 2 inches apart, onto ungreased cookie sheet. Bake at 375° for about 10 minutes or until the bottom edges are just starting to turn golden.

Sour Cream Chocolate Chip Cookies

Ann Dennis

½ cup oleo (1 stick)	½ teaspoon baking powder	1 cup chopped nuts (optional)
1 ½ cups brown sugar (packed into cup)	1 teaspoon baking soda	2 (6 oz) packages of chocolate chips
2 ½ cups flour	2 eggs	
½ teaspoon salt	1 teaspoon vanilla	
	1 cup sour cream	

Cream together the oleo and brown sugar. Then sift together the flour, salt, baking powder and baking soda. Beat 2 eggs (add 1 at a time) and add to sugar mixture; and beat. Add the vanilla to the sugar / eggs mixture. Add the dry ingredients alternately with the sour cream; and beat. Add the chopped nuts at this time (optional) and the chocolate chips. Bake at 375° for 10 minutes on a greased cookie sheet. This makes quite a few cookies that are soft like sugar cookies.

This was my mother's recipe; Marie Florea of Blockton, Iowa. She and my dad were members at Tent Chapel, a country congregation south of Blockton; near the Iowa / Missouri state line. My dad passed away in December of 1953.

Whole Wheat Chocolate Chip Cookies

Rhonda Little

2 sticks butter	2 eggs	1 teaspoon baking soda
¾ cup sugar	1 ¼ cups all purpose flour	¼ teaspoon salt
¾ cup brown sugar	1 cup whole wheat flour	2 cups chocolate chips
1 teaspoon vanilla	½ teaspoon baking powder	

Cream butter and sugars together then add eggs one at a time. Add vanilla. In a separate bowl mix dry ingredients together and add to the creamed mixture, mixing well. Stir in chocolate chips. Bake at 375° on an ungreased cookie sheet for 8-10 minutes.

English Cookies

Margaret Herndon

1 cup sugar	2 eggs	1 teaspoon baking powder
1 cup brown sugar	⅔ cup cold coffee	3 cups flour
½ cup butter	1 teaspoon nutmeg	1 teaspoon soda
½ cup lard	1 teaspoon cinnamon	2 cups raisin

Mix all the above ingredients together. Drop off spoon and bake quickly.

Gooey Butter Cookies

Karen Carmichael

1 stick butter; softened
1 egg
¼ teaspoon vanilla

1 (8 oz) cream cheese; softened
1 box butter cake mix
Powdered sugar

Mix softened butter, vanilla, egg, softened cream cheese, beat at medium to fluffy. Put cake mix in with mixer (this will be very thick) finish mixing with spoon. Put in refrigerator overnight (can put in freezer for about 2 hours if in a hurry). Roll into balls (½ dollar size) and roll in powdered sugar. Bake at 350° for 10-12 minutes.

Nell's Ice Box Cookies

Nadine Farthing

1 cup butter
2 eggs
4 cups flour

1 teaspoon soda
1 teaspoon cream of tartar
1 teaspoon vanilla

Black walnuts good in these.

Start with butter. Cream together the sugar and eggs. Sift together the flour, soda and cream of tartar. Add vanilla. Roll in waxed paper into logs and refrigerate. When ready to bake just cut off and bake at 375° for 12 minutes

Peanut Butter Cookies

Rhonda Little

½ cup shortening or butter
1 cup peanut butter
1 cup brown sugar

1 cup sugar
2 eggs
2 cups flour (self rising)

1 teaspoon vanilla
½ cup milk

Cream butter, peanut butter and sugars together. Add eggs and vanilla. Add flour and milk alternating with each addition. Place by the teaspoonfuls onto an ungreased cookie sheets. Press down with a fork. Bake at 350° for 8-10 minutes or until the bottom edges are just starting to turn golden.

Sugar Butter Cookies

Ruth & Jerry Moore

2 ¼ cups flour	½ teaspoon salt	1 egg
1 cup powdered sugar	1 cup softened butter	1 teaspoon vanilla

Sift together the flour, sugar and salt. Cut in butter; beat egg until light and sprinkle over mixture. Add vanilla & blend well. Forms into ball, put into something overnight and chill. Roll out on floured pastry board to about ⅛ inch thick or less. Cut out & place on cookie sheet. Bake at 400° for 5 to 8 minutes.

Sugar Cookies

Glenn Frazier

1 cup sugar	2 cups coconut	½ teaspoon salt
1 egg	1 cup shortening	
1 ½ cups flour	1 teaspoon almond flavoring	

Cream together sugar, shortening egg and almond flavoring. Add flour and salt. Mix well. Fold in coconut. Shape into 1 inch balls. Place on ungreased cookie sheet. Flatten with fork and bake at 325° for 15-18 minutes.

Sugar Cookies

Dixie Little

1 cup butter (2 sticks)	1 teaspoon cream tarter	½ teaspoon salt
1 cup powdered sugar	1 cup cooking oil	4 cups flour
1 cup white sugar	2 eggs; beaten	
1 teaspoon soda	2 teaspoon vanilla	

Cream together butter and sugars. Add eggs, oil and vanilla to creamed mixture. Sift together dry ingredients then add to creamed mixture. Mix and chill 1 ½ - 2 hours. Roll in 1 inch balls and press with glass dipped in sugar. Bake at 350° for 10-12 minutes. Add butter flavor if desired.

This recipe is the one Dixie always used for making sugar cookies. The cookies are light and crisp.

Resurrection Cookies

Marilyn Allen

1 cup whole pecans
3 egg whites

1 cup sugar
1 teaspoon vinegar

1 pinch of salt

You Need:

Mixing bowl
Zipper baggie

Cookie sheet
Bible
Wooden spoon

Waxed paper
Tape

Preheat oven to 300°. Place pecans in zipper baggie and let children beat them with the wooden spoon to break into small pieces. Explain that after Jesus was arrested, He was beaten by the Roman soldiers. **Read John 19:1-3.** Let child smell the vinegar. Put 1 tsp. into mixing bowl. Explain that when Jesus was thirsty on the cross, He was given vinegar to drink. **Read John 19:28-30.** Add egg whites to the vinegar. Eggs represent life. Explain that Jesus gave His life to give us life. **Read John 10:10-11.** Sprinkle a little salt into each child's hand. Let them taste it and brush the rest into the bowl. Explain that this represents the salty tears shed by Jesus' followers and the bitterness of our own sin. **Read Luke 23:27.** So far, the ingredients are not very appetizing. Add 1 cup sugar. Explain that the sweetest part of the story is that Jesus died because He loves us. He wants us to know and belong to Him. **Read Psalm 34:8 and John 3:16.** Beat with a mixer on high speed for 11-15 minutes until stiff peaks are formed. Explain that the color white represents the purity in God's eyes of those whose sins have been cleansed by Jesus. **Read Isaiah 1 :18 and John 3:1-3.** Fold in broken nuts. Drop by teaspoon onto waxed paper-covered cookie sheet. Explain that each mound represents the rocky tomb where Jesus' body was laid. **Read Matt. 27:65-66.** Put cookie sheet in the oven. Close the door and turn the oven OFF. Give each child a piece of tape and seal the oven door. Explain that Jesus' tomb was sealed. **Read Matt. 27:65-66. Go to bed!** Explain to the children that they may feel sad to leave the cookies in the oven overnight. Jesus' followers were in despair when the tomb was sealed. **Read John 16:20 and 22.** On Resurrection Morning, open the oven and give everyone a cookie! Notice the cracked surface and take a bite. The cookies are hollow! On the first Resurrection Day, Jesus' followers were amazed to find the tomb open and empty. **Read Matt. 28:1-9. He has risen! Hallelujah!**

Divinity

Nancy Moore

2 cups sugar
½ cup white corn syrup

⅓ cup water
2 egg whites

1 teaspoon vanilla
1 cup chopped nuts (optional)

Place sugar, syrup and water in saucepan over low heat. Stir until sugar is dissolved, then cook WITHOUT stirring till the temperature reaches 255; or a small drop in cold water forms a hard ball. Remove from heat and pour, beating CONSTANTLY in a FINE stream into the egg whites stiffly beaten. Continue beating until mixture holds its shape and loses its gloss. Drop quickly from tip of spoon onto waxed paper, or spread in a buttered pan and cut into 1" squares. Divinity does better on a bright sunny day, not a cloudy or overcast day.

Fudge

Nancy Moore

4 cups sugar	1 can marshmallow crème
1 stick oleo	1 teaspoon vanilla
1 can Milnot	1 cup chopped nuts (optional)
1 - 12oz package of chocolate chips	

In a Dutch oven on the stove top, cook the sugar, oleo and Milnot until it reaches the soft ball stage on your candy thermometer. Using an electric hand mixer, beat in the chocolate chips, marshmallow crème, vanilla and nuts. Beat this mixture until thoroughly mixed and batter starts to show a shine. Pour into a buttered 13x9 pan. Use can use a cookie sheet with sides if you want thinner pieces of candy. The secret to this fudge is to NOT scorch and to cook to the soft ball stage and whip it well.

Fudge Pudding Pie

Sue Harp

3 tablespoons cocoa	2 eggs
1 stick oleo	1 teaspoon vanilla
1 cup sugar	½ cup nuts or chocolate chips (optional)
½ cup flour	

Cream the cocoa, oleo and sugar. Add the flour, eggs and vanilla. Mix in the nuts or chocolate chips. Bake on 350° in greased pan for 25 minutes. Serve warm with Cool Whip or ice cream.

Peanut Butter Fudge Candy

Ann Dennis

2 cups sugar	½ cup cream (can use Carnation canned milk)
½ cup white corn syrup	1 cup creamy peanut butter

Boil the sugar, syrup and cream to very soft ball stage (225°); then remove from heat and add the peanut butter. Beat until cooled with big spoon. Pour into greased 8 or 9 inch pan. Let set completely cooled before cutting.

I've had this recipe since 1949. It's a favorite in my family.

Peanut Butter Fudge

Connie Harp

1 ½ cups chunky peanut butter
2 sticks margarine

1 box powdered sugar
1 package graham crackers - crushed

Mix together the above ingredients. Spread evenly onto a greased cookie sheet. Melt 12 oz chocolate chips and pour over the top and cool.

Chocolate Zucchini Brownies

Rhonda Little

¾ cup oil
1 ¼ cup sugar
2 teaspoons vanilla

2 cups flour
1 teaspoon salt
1 ½ teaspoons soda

½ cup cocoa
2 cups grated zucchini

Mix all ingredients together and pour into 9 x 13 pan and bake at 350° for 35 minutes. You can also add ½ cup chopped nuts.

This recipe was given to my mother by a family friend Admittedly I'm not a big fan of zucchini, but now if it is available this is the only way I will make brownies. They are incredibly moist!

Cream Cheese Brownies

Marilyn Allen

1 pkg. Betty Crocker super moist German Chocolate cake mix
1 pkg. (8 oz.) Cream Cheese; softened
1 Egg

½ cup Sugar
½ cup Milk Chocolate Chips

Heat oven to 350° - Grease & flour jelly roll pan, 15 ½ x 10 ½ x 1. Prepare cake mix as directed on package. Pour batter into pan. Mix remaining ingredients. Drop by teaspoonfuls onto batter. Cut through batter with knife several times for marbled effect. Sprinkle with additional chocolate chips & chopped nuts if desired. Bake until cake springs back when touched lightly in center. Bake 25 to 30 minutes.

Originally from Brenda & Ralph Garvin - 1986 (Allen)

Speedy Brownies

Marilyn Allen

2 Squares Unsweetened Chocolate
1 cup Shortening or butter
4 Eggs (well beaten)
2 cups Sugar

1½ cups Flour
½ teaspoon Salt
1½ teaspoons Baking Powder
1 cup Chopped Nuts

Melt chocolate & shortening together on low heat - cool slightly - blend eggs, sugar & salt. Stir in flour & baking powder. Add chocolate mixture & beat well add nuts. Pour into greased & floured 9 x 13 pan & bake for 30 min. in preheated oven of 350°.

History: Originally from Deloris Ann (Bean) Eberlin

Cocoa Brownies

Jordan Allen

1 cup all-purpose flour, plus extra for the pan
¾ cup unsweetened cocoa powder, sifted
½ teaspoon baking powder
½ teaspoon salt
2 cups sugar

4 large eggs, at room temperature
2 teaspoons vanilla extract
2 sticks unsalted butter, plus additional for the pan, at room temperature

Position the rack in the lower third of the oven. Preheat the oven to 350°. Butter and flour a 9 x 13-inch baking pan; set it aside. In a medium bowl, whisk the flour, cocoa powder, baking powder, and salt until well combined. Set aside. In a large bowl, cream the butter and sugar with an electric mixer at medium speed; continue beating until pale yellow and thick, about 5 minutes. Beat in the eggs one at a time, making sure each is thoroughly incorporated before adding the next. After beating in the fourth egg for 1 minute, stir in the vanilla. With a wooden spoon or a rubber spatula, stir in the flour mixture just until combined. Do not beat, although the batter will be quite thick. Spoon batter into the prepared pan, spreading it gently to the corners. Bake for 27 minutes, or until a toothpick or cake tester comes out dry. Set the pan on a wire rack to cool for at least 1 hour.

Walnut Brownies

Sandy Ingram

½ cup shortening (oleo)	1 cup sugar	½ teaspoon baking powder
6 tablespoons baking cocoa	½ teaspoon vanilla extract	¼ teaspoon salt
2 eggs	1 cup all purpose flour	½ cup chopped walnuts

Cream shortening and baking cocoa and sugar. Beat in eggs and vanilla; combine dry ingredients and gradually add to the creamed mixture. Mix by hand or beat on low speed until thoroughly combined. Stir in chopped walnuts; pour into a greased 9 x 9 inch pan; bake at 350° for 20-25 minutes; or until a toothpick inserted near the center comes out clean. Frosting is optional; this is rich tasting enough without it.

Banana Pudding

Nancy Moore

1 large package of instant vanilla pudding mix (sugar free is just as good)	
½ cup milk	Vanilla Wafers
1 carton Cool Whip	Bananas (sliced)

Prepare the instant pudding with milk. Add 1 carton of Cool Whip and mix well. Line the serving bowl with Vanilla Wafers, then sliced bananas on top of this, then more Vanilla Wafers on top of this; then pour ½ of the pudding into the bowl. Layer more bananas and wafers, then pour in the remaining pudding. Top with crushed wafers.

Berkshire Pudding

Opal L. Martin

1 cup sugar	1 teaspoon vanilla
¾ cup butter or oleo (1 ½ sticks)	½ to 1 cup chopped nuts
3 squares chocolate; melted	Graham crackers; crumbled
4 eggs	

Cream butter & sugar, add melted chocolate, then add eggs one at a time beating well after each. Add vanilla and nuts. (use electric mixer) Put graham crackers crumbled in bottom of square pan, then top with graham crackers crumbled. Chill. This will keep for 1 to 2 weeks. Cut in squares and serve; but whipped cream on top if desired.

Homemade Chocolate Pudding

Rhonda Little

$\frac{2}{3}$ cup sugar	$\frac{1}{4}$ teaspoon salt	
$\frac{1}{4}$ cup corn starch	2 $\frac{3}{4}$ cups milk	1 teaspoon vanilla
3 tablespoons baking cocoa	2 tablespoons butter	

Combine first 5 ingredients together in a large saucepan over medium high heat, stirring constantly. Bring to a boil. Remove from heat and stir in remaining ingredients. We like to layer this together with cool whip and bananas, making a parfait.

Lemon Pudding Cake

Marilyn Allen

1 package lemon instant pudding	$\frac{3}{4}$ cup water
1 package lemon supreme cake mix	$\frac{3}{4}$ cup oil
4 eggs	

Mix 2 minutes. Bake according to cake mix directions at 350°. While cake is hot, punch top full of holes with fork or toothpick. While hot pour mixture of $\frac{1}{3}$ cup orange juice and 2 cups powdered sugar over top of cake.

Originally from Wanda Sell

Lemon Pudding

Nell Stine

2 tablespoons flour	1 tablespoon butter	1 cup milk
$\frac{3}{4}$ cup sugar	2 egg yolks	2 beaten egg whites
$\frac{1}{2}$ teaspoon salt	$\frac{1}{4}$ cup lemon juice	

Mix together the above ingredients except the egg whites. Beat the egg whites stiff and fold into the mixture. Put in baking dish which has been set in hot water. Bake 35 minutes at 375°.

Lemon Pudding

Rayma Young

4 egg yolks; beaten
1 cups sugar

3 tablespoons lemon juice
Pinch of salt

Beat the eggs, then add the sugar, salt and lemon juice. After beating this mixture, cook in a double boiler until mixture thickens. Add 1 tablespoon gelatin $\frac{1}{2}$ cup cold water. Add gelatin to custard mixture while it is still hot. Beat 4 egg whites, add 1 cup sugar. Add custard mixture to egg whites. Crush 12 vanilla wafers and mix with 2 tablespoons melted butter; pat down on bottom of pan crush 12 more vanilla wafers, use for top. Serves eight. If desired, serve with whipped cream and cherries.

Persimmon Pudding

Mrs. C.R Turner (Mildred)

3 pints persimmons
 $\frac{1}{2}$ cup butter
1 teaspoon cinnamon

1 $\frac{1}{2}$ pints flour
3 teaspoons baking powder
1 pint milk

$\frac{2}{3}$ cup sugar
1 teaspoon allspice
3 eggs

Knead together persimmons and milk until seeds are clean. Then run through colander to avoid lumps. Add the rest of the ingredients. Mix well and bake in moderate oven for 1 hour.

Pudding in a Cloud

Connie Harp

2 cups thawed Cool Whip
2 cups cold milk

1 package instant Jell-O pudding

Spoon $\frac{1}{3}$ cup Cool Whip into each dessert dish. Using a spoon spread into bottom and up on the sides. Pour milk into mixing bowl, add instant pudding. Beat with a wire whisk for 1 to 2 minutes or until well blended. Let stand 5 minutes. Spoon pudding into "cloud". Refrigerate until ready to eat.

Chocolate Chip Cookie Dough Ice Cream

Lauren Allen

Chocolate chips:

3 tablespoons unsweetened cocoa powder
2 tablespoons Crisco

½ teaspoon vanilla extract
1-1 ½ cups of powdered sugar
½ -1 tablespoon water

Cookie Dough:

¾ cup brown sugar
¼ cup butter, softened
¼ cup milk

¼ teaspoon vanilla extract
1 cup flour
½ cup chocolate chips

Ice Cream:

¾ cup sugar
1 cup milk

2 cups of heavy whipping cream
2 teaspoons vanilla extract

Chocolate chips: Put the Crisco and cocoa powder in a bowl and put in microwave for 2 minutes. Then stir and put back in the microwave for 2 more minutes on medium power. Take out and then stir in the powdered sugar, vanilla extract and water. The texture should be like play dough. If it's too runny then add more powdered sugar. If it's too powdery then add water. Spread the dough on a cutting board and freeze in the freezer for a half hour. Break or cut into chips when done.

Cookie Dough: Mix together the brown sugar and butter until smooth. Stir in vanilla and milk. Then mix in flour and the chocolate chips. Then spread on cutting board and freeze for about 30 minutes to an hour.

Ice Cream: Whisk sugar and milk together for 2 minutes and then add the heavy whipping cream and vanilla extract. Put into an ice cream machine and churn for about 30 minutes.

After the ice cream is out of the machine, chunk the cookie dough into about teaspoon sized pieces and add to the ice cream. Freeze for about 1 hour for the ice cream to fully harden

Homemade Ice Cream

Linda Rogers

1 cup sugar
½ can evaporated milk
1 pkg instant pudding (your choice of flavor)

½ can evaporated milk
1 can Eagle brand sweetened condensed milk

Mix sugar and 1st ½ can of evaporated milk to dissolve sugar. Mix instant pudding and 2nd ½ can of evaporated milk. Combine and add can of sweetened condensed milk. Pour into freezer, and enough milk or half & half to fill up to a gallon; and freeze.

Originally from Myra Herndon

Homemade Ice Cream

Oleta Aven

2 ½ cups sugar
2 rounded tablespoons flour
¼ teaspoon salt
4-5 eggs
2 rounded tablespoons cocoa (for chocolate ice cream)

3 cups milk
2 tablespoons vanilla
1 pint whipping cream

Mix together in cooking pan the sugar, flour, salt and cocoa. Make a well in the middle and add eggs. Start beating eggs bringing in the dry mixture until all is well mixed. Then add milk. Cook until mixture thickens, stirring constantly. cool in refrigerator and add vanilla and whipping cream. Pour into freezer, adding enough milk to fill line. May have to add more sugar to suit taste. Sometimes we add chocolate syrup to add more flavor to chocolate ice cream. For fruit ice cream leave out chocolate and add fruits. Our age old favorite is 3 bananas and 1 can crushed pineapple in heavy syrup, juice and all.

Homemade ice cream has been an all time favorite in the Aven Family for generations. On their river bottom farm early in the 20th century, there was no store nearby to run to nor was there any refrigerator or freezer in the home. Ice was cut from the James River in the winter and buried in the barn under several feet of sawdust to be used in the good old summertime. On one occasion Oleta remembers her mother-in-law (Grace Aven) mixing up the sugar and salt. it was a sultry, hot day down on the farm and this ice cream looked so delicious until they tasted it. On another ice cream day, Oleta remembers a family member getting vanilla and worm medicine mixed up. After everyone finished their ice cream she announced that they had all been wormed. Oleta's special ice cream recipe has been tried and devoured by the gallons with great appreciation for many decades. it has been passed down to the next generation.

Homemade Ice Cream

LuAnna Baysinger

2 cups sugar	1 large egg; white and yolk	2 rounded tablespoons cocoa
¼ teaspoon salt	2 teaspoons vanilla	3 cups milk
3 large egg yolks	2 rounded tablespoons flour	1 pint whipping cream

Mix together in a cooking pan the sugar, flour, salt and cocoa. Make a well in the middle and add egg yolks and 1 large egg. Using a mixer, start beating eggs bringing in the dry mixture until all is well mixed. Whip this very well until light and airy. Add milk. Beat again with the mixer. Cook until mixture thickens, stirring constantly. Strain. Cool in refrigerator and then beat in vanilla and whipping cream. Pour into freezer, adding enough milk to fill line. You may add more sugar to taste. Or, add chocolate syrup for more flavor. For Banana-Pineapple Ice Cream, leave out cocoa and syrup. Add 3 bananas finely chopped and 1 can crushed pineapples in heavy syrup, juice and all.

Crunchy Pecan Ring

Sandy Ingram

1 cup coarsely chopped pecans	¼ cup syrup
1 cup firmly packed brown sugar	2 (10 oz) cans refrigerated flakey biscuits
½ cup butter or oleo	

Preheat oven to 350°; combine pecans, brown sugar, butter and syrup in a sauce pan. Cook over low heat until butter melts; stirring occasionally. Spoon ¼ of the mixture into a well greased Bundt pan. Separate biscuits and arrange in pan, standing each on edge and slightly overlapping. Spoon remaining brown sugar mixture over biscuits. Bake 30-35 minutes; cool in pan for 10 minutes. Invert onto platter and serve immediately.

Date Roll

Rayma Young

1 package dates	1 cup nuts
1 pound graham crackers	1 cup Daricraft Milk
1 package marshmallows (¼ pound)	

Combine all the ingredients and shape into a loaf. Place in ice box and slice when cold.

Fried Home-made Donuts

Norma Griffin

2 cups flour	2 tablespoons baking powder	1 tablespoon melted oleo
¼ teaspoon salt	½ cup milk	1 teaspoon vanilla
½ cup sugar	1 egg	

Mix flour, salt, sugar and baking powder. Then add eggs, milk, oleo and vanilla; and beat well. Put out on floured board and roll to ¼ inch thick. Cut out with round biscuit cutter; drop in hot fat (lard is best); and fry until brown; turn and brown on a paper towel, then coat both sides with sugar. Best when eaten warm.

Originally from Nancy Skinner Atwood. This was Nancy's mother and grandmother's recipe; Alice Croy Skinner and Susie McNeely Croy.

Funnel Cakes

Nancy Moore

2 eggs	½ teaspoon salt
2 tablespoons sugar	Milk (enough to make runny batter)
2 cups flour	2 cups oil
1 teaspoon baking powder	Powdered Sugar

Heat oil in pan until hot, then drop batter into the hot oil with a funnel. Use a small funnel and hold finger over bottom hole and swirl batter as you let it out fry until light brown. Remove to a paper towel covered plate and sprinkle with powdered sugar. Serve Warm.

Marshmallow Dessert

Dixie Little & LuAnna Baysinger

1 package chocolate sandwich cookies, crushed (reserve ½ cup)	
1 package marshmallows	
1 cup milk	nuts
jar of maraschino cherries (cut up)	1 cup whipping cream

Line pan with crushed cookies. Melt together marshmallows and milk. When cooled add cherries, nuts and whipping cream. Pour on top of crushed cookies. Garnish with reserved cookies. Refrigerate.

Appetizers and such

Matthew 3:4 “Now John himself was clothed in camels hair, with a leather belt around his waist; and his food was locusts and wild honey.” NKJV

Exodus 30:22-25 “Moreover the Lord spoke to Moses, saying: Also take for yourself quality spices five hundred shekels of liquid myrrh, half as much sweet-smelling cinnamon (two hundred and fifty shekels), two hundred and fifty shekels of sweet-smelling cane, five hundred shekels of cassia, according to the shekel of the sanctuary, and a hin of olive oil. And you shall make from these a holy anointing oil, an ointment compounded according to the art of the perfumer. It shall be a holy anointing oil.” NKJV

“Safe” Stovetop Granola

Lauren Allen

1 tablespoon olive oil	1/3 cup packed brown sugar
2 cups old fashioned oats (whole oats)	1-2 tablespoons wheat germ (optional)
1/3 cup butter	1-2 tablespoons flax seed meal (optional)
2 tablespoons honey	

Heat the oil in a large skillet over medium-high heat. Add oats and stir until they start browning and getting crisp; about 5 minutes. Towards the end of cooking time, add wheat germ and flax seed meal (Be careful not to burn oats! It happens quickly!) Remove from heat and spread out on a cookie sheet to cool. Melt the butter in the same pan over medium heat. Stir in the honey and brown sugar; cook, stirring constantly, until bubbly. Return the oats to the pan. Cook and stir for another 5 minutes or so. Pour out onto the cookie sheet and spread to cool. Once cool, transfer to an air tight container. You can also add dried fruit (raisins, Craisins, etc) at this time, too.

Chex Party Mix

Nancy Moore

2 Cups wheat Chex	1 small package pretzels
2 Cups rice Chex	6 tablespoons of Oleo
2 Cups Corn Chex or Cheerios	Worcestershire sauce
1 Cup salted nuts	garlic or seasoned salt

Heat oven to 250. In a large mixing bowl place ingredients. Melt the oleo and pour over cereal mixture. Sprinkle with Worcestershire sauce and garlic / seasoned salt. Mix well, pour on cookie sheet, heat for 45 minutes, stirring every 15 minutes. Cool and put in zip lock bags.

Garlic Cheese Roll

Nancy Moore

12 oz cream cheese	1 tablespoon Worcestershire sauce
1 jar Roka blue cheese	Parsley flakes
1 jar old English sharp cheese	Chopped pecans
2 tablespoon chopped onion	

Instructions: Mix ingredients together, form into a large ball or a roll. Chill. Roll in the parsley flakes and chopped pecans.

Originally from Oleta Aven

Spicy Crackers

Pam Young

1 box saltine crackers	2 tablespoons red pepper flakes
1 ½ cup canola oil	2-3 tablespoons dill weed
1 tablespoons garlic powder	1 package ranch dressing mix

Place crackers, standing on end in container with lid. Mix remaining ingredients well. Pour over crackers. Placed lid on and flip container every 15 minutes for 1 hour.

Ham and Swiss Party Rolls

Nancy Moore

2 sticks oleo	4 tablespoons brown sugar
1 tablespoon Worcestershire Sauce	Sliced ham
2 tablespoons salad mustard	Sliced Swiss cheese
2 tablespoons poppy seeds	

Melt the butter, Worcestershire Sauce, salad mustard, poppy seeds and brown sugar. Bring to a boil stirring occasionally. Make sandwiches by layering buns, sliced ham, cheese; layer meat and cheese twice. Place sandwiches on cookie sheet (with sides on it) close together and bake 350° for 10-15 minutes. Remove from oven and spoon butter mixture over sandwiches; then bake again approximately 10 more minutes. Serve hot. Poke holes in top of rolls with small fork or toothpick so that the butter mixture penetrates surface of rolls.

Originally from Sue Long

Chili Salsa

Marilyn Allen

1 Can (8 oz.) Tomato Sauce	¼ Clove Garlic (crushed)
1 Medium Onion (chopped)	1-3 Jalapeno Peppers (finely chopped)
1 teaspoon Salt	¼ teaspoon Ground Cumin

Mix all ingredients in sauce pan. Heat to boiling, stirring constantly; reduce heat. Simmer uncovered, stirring occasionally 10 minutes.

Originally from Nancy Davidson Cooper

Louie Dip

Judy Moore

½ cup Miracle Whip
2 tablespoons sour cream
2 tablespoons chili sauce
2 tablespoons chopped green peppers
2 tablespoons chopped green onion

1 tablespoons chopped stuffed olive
½ teaspoon lemon juice
2 hardboiled egg whites, chopped
salt and pepper

Mix together and chill. Serve with a variety of raw vegetables

Crab Dip

Nancy Moore

8 oz of lite cream cheese
4 oz of lite mayonnaise
¼ lb of imitation crab meat
3 chopped green onions

½ tablespoon of garlic
½ tablespoon of Tabasco Sauce
¼ to ½ tablespoon of horseradish
Seasoned Salt

Cream together the cream cheese and mayo. Add the crab meat, onions, garlic, Tabasco & horseradish. Add seasoned salt to taste. Serve with crackers.

Originally from Cindy Moore

Mexican Layered Dip

Karen Carmichael

In this order Combine:

1 can refried beans - spread on
1 carton guacamole dip
1 carton of sour cream - mix in one package of taco seasoning
8 ounces cheddar cheese or Mexican blend
1 can sliced black olives
Onions (optional)
1 jar salsa

Onion Dip

Nancy Moore

1 envelope of Lipton onion soup mix

1 (16 oz) container of sour cream

In a medium bowl, blend and chill ingredients. Serve with raw veggies and/or crackers.

Salsa Dip

Nancy Moore

1 envelope of Lipton onion soup mix

½ cup of salsa

1 (16 oz) container of sour cream

In a medium bowl, blend and chill ingredients. Serve with raw veggies and/or crackers.

Coca-Cola Barbecue Sauce

Marilyn Allen

2 medium onions

2 tablespoons Worcestershire sauce

¾ cup Coca-Cola

½ teaspoon chili powder

¾ cup ketchup

½ teaspoon salt

2 tablespoons vinegar

Shred or blender chop onions. Combine all ingredients. Bring to a boil; cover pan. Reduce heat and simmer about 45 minutes until sauce is very thick. Stir occasionally; makes about 2 cups.

Cocktail Sauce for Seafood

Nancy Moore

1 cup catsup

1 tablespoon Worcestershire Sauce

3 tablespoons horseradish

Pepper

1 tablespoon lemon juice

Mix all ingredients; chill before serving

Coffee Punch

Linda Rogers

5 tablespoons instant coffee
½ teaspoon salt
1 cup sugar
2 cups hot water
½ teaspoon almond extract

6 cups cold water
1 small carton half & half
1 half gallon vanilla ice cream
1 half gallon chocolate ice cream

Mix coffee, salt and sugar in large heat resistant container (can be 4-cup Pyrex measure or metal saucepan). Add hot water and stir until dissolved. (I do this next step because it is easier to transport.) Add almond extract and cold water to clean 2-liter soda bottle. Add coffee mixture. Replace cap and chill overnight. To serve, take ice cream out of freezer for a few minutes to soften. Place ice cream in punch bowl (we use two wooden spoons to mush the ice cream - kind of like cutting in shortening into flour). Add half & half; this aids in softening the ice cream as well. Add the coffee mixture; stir until blended (you'll still have lumps of ice cream).

Wedding Punch

Marilyn Allen

64 oz apple juice
64 oz white grape juice
2 (46 oz) cans pineapple juice
3 packages Lemon Kool-Aid

5 cups sugar
3 cups water
1 (1 liter) bottle of Ginger Ale; chilled

Dissolve sugar in warm water, add juice and mix well. Place in large container in freezer. Keep stirred from sides until slushy. When served, place in punch bowl and add ginger ale; stir and serve.

Crunchy Punch

Marilyn Allen

3 small packages Jell-o
3 cups sugar
1 (6 oz) can frozen lemonade

9 cups water
2 (46 oz) cans pineapple juice
4 quarts 7-up

Dissolve Jell-o in 3 cups hot water; stir in juices. Add 6 cups cold water. Pour into 4 half gallon milk cartons and freeze. Thaw 2-3 hours before serving and add 7-up. Makes 4 punch bowls.

Originally from Reba Lee

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