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
1 cup crushed saltine crackers
2 tablespoons diced onions (can use dried)
1 cup milk
Salt & Pepper
⅓ cup vinegar
¾ cup brown sugar
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:
1 chopped onion
3 tablespoons fat
1 no. 2 can or 2 ½ cups tomatoes or juice
2 (6 oz) can tomato paste
2 cups water
1 teaspoon salt
½ teaspoon pepper
1 tablespoon sugar
1 bay leaf

Meatballs:
½ cup milk
2 eggs (well beaten)
¼ lb. ground beef
¼ lb. ground pork
1 cup bread crumbs or you can use oatmeal
½ cup Parmesan cheese
1 sprig parsley (chopped) or can use dry
1 clove garlic (chopped) or you can use dry

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 McClease

9 strips of lasagna noodles
1 carton cottage cheese
1 egg
1 tablespoon parsley
8 oz shredded mozzarella
1-2 lbs ground beef
1 (28 oz) jar spaghetti sauce
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 (16 ounces) can tomato paste
2 teaspoons oregano
1 teaspoon sweet basil
1 teaspoon garlic salt
1 teaspoon minced garlic
1 package lasagna noodles (cooked)
1 pint cottage cheese
1 tablespoon parsley
½ pound mozzarella cheese, grated
1 cup parmesan cheese, grated
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 diced  
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 ½ teaspoons mustard seed  
½ teaspoon garlic powder  
2 teaspoons lemon pepper

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**

- ½ cup all-purpose flour
- ¼ teaspoon paprika
- ¼ teaspoon cayenne pepper
- ¼ teaspoon salt

10 chicken wings

- oil for deep frying

Frank's Buffalo Sauce

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.

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**Cashew Chicken**

- 2 whole chicken breasts
- ¼ cup milk per egg
- 1 egg per pound of chicken

flour, salt, pepper

deep fat fryer

Oyster Sauce:
- 4 chicken bouillon cubes
- 4 cups water
- 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 corn 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   

Glaze:   
½ cup soy sauce   
½ cup honey   
½ cup flour   
¼ teaspoon pepper   
of oil for frying   
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   

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

¾ 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.
**Scallopded 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*

½ cup butter  
½ 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
- 1 cup diced celery
- 2 cans cream of chicken soup
- 1 cup diced onion
- 1 cup fat free Milnot
- 4 tablespoons oleo
- 1 cup Velveeta cheese
- 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
- 1 (10 oz) package frozen broccoli
- 2 cans cream of chicken soup
- 1 ½ cups mayonnaise
- ½ cup half & half
- ½ cup cheddar cheese
- ½ teaspoon curry
- 1 cup fine bread crumbs
- ½ teaspoon lemon juice
- 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
- 6 Slices Bread, cubed
- ½ inch pieces (include crust)
- 1 pound of Rice’s Sausage (cooked & crumbed)
- 2 cups Milk
- 1 cup Sharp Cheddar Cheese, grated
- 1 teaspoon Salt
- 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
- 8 oz taco sauce (½ jar)
- 6 - 8" flour tortillas cut into 1 inch pieces
- 1 to 1 ½ cups cheddar cheese
- 1 can tomato soup
- 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 large onion  
1 can chili beans in chili sauce  
1 can tomatoes  
2-4 potatoes  
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 medium chopped onion  
1 teaspoon garlic  
1 can cream of mushroom soup  
1 can cream of chicken soup  
1 can Rotel tomatoes  
1 can corn, drained  
1 lb Velveeta cheese, cubed  
½ cup black olives, chopped (optional)  
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 ½ lb ground beef
1 package taco seasoning mix
½ cup water
2 tablespoons dried minced onion
1 (8 oz) can tomato sauce
2 cups grated Monterey Jack cheese
1 large tomato, cut into wedges
6 stuffed green olives, sliced
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
1 lb ground Beef
¾ cup Chopped Onion
1 tablespoon Butter or Meat Drippings
2 ¼ cup Water
1 Beef Bouillon Cube
¼ cup Tomato Paste
1 ½ teaspoons Salt
½ teaspoon Pepper
1 teaspoon Chili Powder
½ lb Cheddar Cheese (cubed)

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

Combine soups, half the cheese, Rotel tomatoes, and sour cream, mixing well. Put ¼ 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 cup Chopped Onion  
1 cup Chopped Sweet Pepper  
1 Can Tomato Sauce  
1 tablespoon Chili Powder  
1 teaspoon Ground Cumin  
1 teaspoon Salt  
½ teaspoon Pepper  
2 Refrigerated folded pie crusts

**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  
½ lb Jack cheese; grated  
½ lb Cheddar cheese; grated  
4 eggs  
3 tablespoons flour  
1 large can evaporated milk  
1 small can tomato sauce

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 ¾ 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 milk
½ cup grated parmesan cheese
2 teaspoons seasoned salt
¼ teaspoon pepper
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)
2 pounds ground beef
8 hamburger buns
1 small green bell pepper, chopped; about ½ cup

1 package (1.25 oz) taco seasoning mix
8 slices hot pepper cheese
½ cup sour cream
½ cup chunky salsa

Finely chop onion and green pepper. Combine onion, green pepper, taco seasoning and beef; mix well. Form 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
Salad mustard
Flour

Eggs
Crushed corn flakes

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

Main Dishes - 14
**Fried Shrimp**

*Nancy Moore*

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<th>Ingredient</th>
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<tr>
<td>Shrimp</td>
<td>2 cups ice water</td>
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<tr>
<td>2 eggs</td>
<td>2 cups flour</td>
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Combine the eggs and ice water, dip the shrimp in this and then dip in the flour. Fry till done.

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**Salmon and Macaroni Loaf**

*Maxine Allen*

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<tr>
<td>½ cup macaroni</td>
<td>2 cups bread crumbs</td>
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<tr>
<td>2 eggs</td>
<td>1 teaspoon salt</td>
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<tr>
<td>1 cup milk</td>
<td>2 cups salmon</td>
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<td>2 tablespoons cream</td>
<td>2 tablespoons butter</td>
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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.

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**Shrimp Scampi**

*Rhonda Little*

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<tr>
<td>3-4 garlic cloves, minced or ½ teaspoon garlic powder</td>
<td>½ teaspoon pepper</td>
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<tr>
<td>¼ cup butter</td>
<td>¼ teaspoon oregano</td>
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<tr>
<td>1 pound shrimp, peeled and deveined</td>
<td>½ cup Parmesan cheese</td>
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<tr>
<td>¼ cup lemon juice</td>
<td>3-4 teaspoons dried parsley</td>
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<td>Angel Hair Pasta, cooked</td>
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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 lb ground fresh pork (lean)
- 1 cup cracker crumbs (fine)
- 1 teaspoon black pepper
- 2 eggs; beaten
- 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
- 1 egg
- ¼ cup cornstarch
- ¼ cup flour
- ¼ cup chicken broth
- ½ teaspoon salt
- 1 large diced green pepper
- ½ cup thinly sliced carrots
- 1 clove of garlic
- 2 tablespoon oil
- 1 cup chicken broth
- ½ cup sugar
- ½ cup red wine vinegar
- 2 teaspoon soy sauce
- ¼ cup cold water
- 2 tablespoon corn 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 ¼ 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 Rueben**  
*Nancy Moore*

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

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.

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**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.

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

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
1 Large Onion (chopped)
1 Large Can Tomatoes
1 Chili Pepper Pod (or) 1 teaspoon Chili Powder

Juice of one lemon
Ham Hock (optional)
Salt & pepper to taste

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
10 stalks celery
1 bushel potatoes
50 carrots

25 onions
1 box salt
30 peppercorns
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 tablespoon chili powder  
2 teaspoons onion powder  
2 teaspoons garlic powder  
1 teaspoon sugar  
1 teaspoon paprika  
1 teaspoon salt  
¼ to ½ teaspoon cayenne pepper  
3 ½ pounds red potatoes, cut into wedges

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

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  
3 boiled eggs  
1 onion  
3 tablespoons mustard  
¾ cup sugar app  
3 tablespoons Miracle Whip  
sweet pickles  
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

**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
⅞ cup soft oleo

Topping:
1 cup brown sugar                 ¼ stick oleo

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

2 cups flour
3 eggs
⅓ 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 ⅛ 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

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

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

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  
½ 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  Mustard  Mayo
Salt  Cider vinegar
Sugar  Sour cream

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  1 can butter beans  ½ teaspoon chili powder
½ lb bacon  (baby ones best)  1 tablespoon mustard
1 chopped onion  ½ cup brown sugar  2 teaspoons molasses
1 can pork & beans  ½ cup barbecue sauce  Salt & pepper
1 can red kidney beans  ½ cup catsup

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
- 3 tablespoons catsup
- 2 tablespoons brown sugar
- 3 tablespoons molasses
- 3 teaspoons taco seasoning
- 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

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**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 vinegar
- ½ cup oil
- ¾ cup sugar
- 2 teaspoons dry mustard
- 1 cup chopped onion
- ¼ cup vinegar
- 1 teaspoon celery seed
- 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

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**Four Bean Salad**

*LuAnna Baysinger*

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

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  
1 #2 can wax beans  
1 #2 can red kidney beans  
2 green peppers, cut in Julienne strips  
2 onions sliced into thin rings  
½ cup vinegar  
¼ cup sugar  
1 teaspoon salt  
⅓ cup salad oil  
½ 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 McClease

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

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 McClease. Since then, I haven't bought a head of iceberg lettuce at all!

**Copper Pennies**

Sandy Ingram

2 lbs. carrots  
½ cup sugar  
½ cup vinegar  
½ cup cooking oil  
1 onion  
1 bell pepper  
1 can tomato bisque or tomato soup  
(10 ¾ 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 large Vidalia onion, sliced into rings  
1 cup sugar  
1 cup cider vinegar  
Salt and pepper  
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  
3 carrots  
2 onions  
2 stalks celery  
2 sweet green or red peppers  
2 teaspoons salt  
2 cups sugar  
1 teaspoon mustard seed  
1 cup white vinegar  
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 cup chopped celery  
1 - 10 oz. pkg. frozen peas  
1 can water chestnuts  
1 pkg. cauliflower, cut bite size  
1 can bean sprouts  
1 bunch green onions

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

Dressing:  
¾ cup sugar  
½ cup oil  
½ cup vinegar  
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  
½ teaspoon dried basil  
¼ teaspoon dried mint  
¾ cup thinly sliced celery  
1 qrt shredded green cabbage  
1 teaspoon chicken bouillon  
½ teaspoon sugar  
1 tablespoon water  
1 cup chopped black olives  
½ cup thinly sliced carrots  
½ cup green pepper strips  
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  
½ cup red wine vinegar  
¼ cup sugar  
2 cloves of garlic - chopped  
½ teaspoon paprika  
¼ teaspoon pepper  
½ teaspoon salt

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:**

½ cup sugar  
¼ cup vegetable oil  
2 tablespoon apple cider vinegar  
1 green onion, finely chopped (optional)  
⅛ tsp Worcestershire sauce

**Salad:**

½ pint strawberries, sliced  
8 ounces fresh mushrooms, sliced  
½ small red onion, sliced (optional)  
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  
1 egg; beaten  
1 teaspoon mustard  
Juice from 1 medium size can pineapple tidbits  
4 bananas; sliced  
½ jar maraschino cherries  
1 ½ cups miniature marshmallows  
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  
1 small package orange Jell-o  
2 cups boiling water  
1 ½ cups cold water  
1 #2 can crushed pineapple, drained / save juice  
3 bananas, chopped  
2 cups miniature marshmallows  
1 beaten egg  
2 tablespoons butter  
2 tablespoons flour  
½ cup sugar  
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 ½ cups sugar  
1 ½ cups red vinegar  
1 teaspoon salt  
1 tablespoon pepper  
1 teaspoon garlic salt  
1 teaspoon accent  
1 tablespoon mustard  
1 tablespoon mayonnaise  
Pinch of parsley

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

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
1 (8 oz) cream cheese  2 tablespoons sugar
1 small Cool Whip  ½ cup sugar
2 cups miniature marshmallows
2 (8 oz) boxes strawberries
2 cups boiling water

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  ¼ 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**

⅔ cup water  
1 package dry yeast  
2 tablespoons sugar  
½ teaspoon salt  
¼ cup shortening  
1 ⅔ cup flour, divided  
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 ½ 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  
2 eggs  
1 teaspoon salt  
3-4 cups flour  
¼ cup warm water  
½ cup boiling water  
¼ cup sugar  
¼ cup solid shortening

Dissolve yeast in ¼ 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 ½ cups Warm Water  
2 packages Dry Yeast  
4 cups Flour  
¼ cup Sugar  
½ cup shortening  
1 teaspoon Salt  
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  
½ cup shortening (margarine)  
½ cup sugar

1 ¼ teaspoon salt  
2 packages dry yeast  
3 eggs; beaten

5 cups flour

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  
2 ½ cups flour  
2 eggs; well beaten  
2 cups buttermilk

1 cup bran buds (100% bran)  
1 cup boiling water  
½ cup salad oil (Crisco)  
2 ½ teaspoons baking soda

½ cup raisins / dates; (I use more)

½ teaspoon salt  
2 cups All Bran (Kellogg’s)

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 lines 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  
1 cup mashed bananas  
¼ cup soft shortening  
2 ½ teaspoons baking powder  
½ cup sugar  
¼ cup milk  
1 egg  
1 cup flour  
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  
½ cup butter  
1 tablespoon vanilla  
2 eggs  
1 ½ cup flour  
1 teaspoon soda  
½ teaspoon salt  
½ cup sour cream  
½ cup nuts (optional  
1 cup mashed bananas;

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  
¼ cup shortening  
2 eggs; slightly beaten  
1 cup crushed ripe banana (2 medium)  
2 cups Bisquick baking mix  
½ 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 ¾ cup flour  
2 ripe bananas (1 cup)  
1 ½ cup sugar  
½ cup oil  
1 teaspoon soda

1/4 cup + 1 tablespoon buttermilk  
½ teaspoon salt  
1 teaspoon vanilla  
2 eggs  
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  
½ cup butter  
2 eggs  
1 teaspoon vanilla  
1 ½ cup flour  
1 teaspoon soda

1 teaspoon vanilla  
½ teaspoon salt  
1 cup mashed bananas  
½ 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  
2 teaspoons cinnamon  
1 teaspoon baking powder  
½ teaspoon soda

½ teaspoon salt  
¼ cup brown sugar  
½ cup oil  
1 egg

1 teaspoon vanilla  
1 ½ cup applesauce

Combine together dry ingredients. Add rest of ingredients and stir until moist. Fill cupcake liners in muffin pan ¾ 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, greats 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 teaspoon salt  
1 package yeast  
½ cup sugar  
½ cup shortening  
¾ cup boiling water  
2 eggs  
1 cup milk

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  
½ cup sugar  
2 teaspoons salt  
½ cup Crisco or oleo  
3 ½ cups quite warm water  
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  
4 Eggs  
½ cup Water  
3 cups Sugar  
2 cups (1 lb or 16 oz) Pumpkin  
3 ½ cups Flour (sifted)  
1 teaspoon Salt  
1 tablespoon Cinnamon  
½ teaspoon Nutmeg  
½ teaspoon Cloves  
2 teaspoons Baking Soda  
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

Sauce:
¾ cup melted butter

1 cup sugar
1 teaspoon nutmeg
2 teaspoons cinnamon
¾ 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
½ teaspoon salt

4 teaspoons baking powder
2 tablespoons shortening

¾ cup milk & 1 cup milk
Chicken broth

Make pastry dough with flour, salt, baking powder, shortening and ¾ 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
¾ cup warm water
1 ¼ cup milk

2 ½ tablespoons sugar
1 ½ teaspoon salt
¼ cup sold shortening

4 ½ 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  
⅛ teaspoon dill weed  
⅛ teaspoon garlic powder

⅓ cup canola oil  
¼ teaspoon lemon pepper

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.

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**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.

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**Communion Bread**

*Marilyn Allen*

1 ¼ cups plain flour  
⅝ 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 store 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
2 cups flour; sift and measure  1/2 cup vegetable oil
3/4 teaspoon salt  1/4 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 1/2 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

2 cups flour  1/2 cup ice water
1 cup solid shortening (Crisco)

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 1/2 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
**Apple Crisp, Quick**

Sandy Ingram

5 Granny Smith apples (or whichever you prefer) peeled cored and sliced  
1 package (9 oz) yellow cake mix  
2 tablespoons sugar

1 tablespoon cinnamon  
¼ cup butter or oleo, melted

Preheat oven to 350°. Peel, core and slice apples. Place apples in lightly buttered deep-dish pan. Sprinkle dry cake mix over apples. Combine sugar and cinnamon. Sprinkle over cake mix. Drizzle with melted butter or oleo. Bake 30-35 min. Serve warm. You may wish to top with favorite ice cream. Variations: Add ¼ to ½ cup raisins, nuts or oats as desired. Serves 8-12.

This recipe I had lost. Now that I have found it again I thought I would share it. It is really quick and so tasty.

**Tin Can Pie**

Marilyn Allen

1 can Borden’s Eagle brand milk  
2 large or 3 small bananas

1 graham cracker crust

Completely cover can of milk in a pot with hot water. Boil this unopened can of milk for 3 hours. You will need to add more water occasionally to keep the can covered. Refrigerate the unopened can overnight. The next day, make graham cracker crust. Bake in over for 7 minutes at 350°. Next, open both ends of the can. Ingredients will be solid. Slice a layer of milk into the crust, then a layer of bananas, etc; until crust is full. Serve with whipped cream on top.

**Fruit Cocktail Pie**

Marilyn Allen

1 Can Eagle Brand milk  
½ cup Lemon Juice

1 Can Fruit Cocktail (large) - drain  
1 package dream whip (prepared)

Add milk & lemon juice - fold in dream whip and fruit cocktail - spoon into graham cracker crusts - Chill (makes 2 pies - Very good!)

Originally from Dixie Allen Baker
**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:
- 2 eggs
- 1 cup sour cream
- 1 cup sugar
- 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

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amount</th>
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<tbody>
<tr>
<td>Baked 9&quot; pie shell</td>
<td>6 tablespoons cornstarch</td>
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<tr>
<td>3 egg yolks</td>
<td>1 teaspoon grated lemon peel</td>
</tr>
<tr>
<td>1 ½ cups sugar</td>
<td>1 tablespoon flour</td>
</tr>
<tr>
<td>1 tablespoon butter/margarine</td>
<td>6 tablespoons lemon juice</td>
</tr>
<tr>
<td>6 tablespoons cornstarch</td>
<td>1 teaspoon salt</td>
</tr>
<tr>
<td>1 ½ cups sugar</td>
<td>3 egg whites</td>
</tr>
<tr>
<td>1 tablespoon butter/margarine</td>
<td>2 ¼ cups boiling water</td>
</tr>
<tr>
<td>6 tablespoons cornstarch</td>
<td>6 tablespoons sugar</td>
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</table>

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

<table>
<thead>
<tr>
<th>Ingredients</th>
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<tbody>
<tr>
<td>3 egg whites</td>
<td>5 tablespoons sugar</td>
</tr>
<tr>
<td>¼ teaspoon cream of tarter</td>
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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

<table>
<thead>
<tr>
<th>Ingredients</th>
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<tbody>
<tr>
<td>¼ cup sugar</td>
<td>2 eggs</td>
</tr>
<tr>
<td>½ cup buttermilk baking mix</td>
<td>1 can (16 oz) pumpkin</td>
</tr>
<tr>
<td>2 tablespoons butter or margarine</td>
<td>1 ½ teaspoons pumpkin pie spice</td>
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<tr>
<td>1 can (13 oz) evaporated milk</td>
<td>2 teaspoons vanilla</td>
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</tbody>
</table>

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
⅛ 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 ½ 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*

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>4 cups zucchini</td>
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<tr>
<td>1 ¼ cups sugar</td>
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<tr>
<td>2 tablespoons flour</td>
<td></td>
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<tr>
<td>½ teaspoon cinnamon</td>
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<tr>
<td>1 ½ tablespoons cream of tartar</td>
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<th>Ingredients</th>
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<tr>
<td>2 tablespoons lemon juice</td>
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<tr>
<td>½ teaspoon salt</td>
<td></td>
</tr>
<tr>
<td>1 tablespoon butter (oleo)</td>
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<tr>
<td>Pie crust</td>
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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*

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>2 Large Eggs (beaten)</td>
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<tr>
<td>1 cup Sugar</td>
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<tr>
<td>¾ cup White Corn Syrup</td>
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<th>Ingredients</th>
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<tr>
<td>¾ teaspoon Salt</td>
<td></td>
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<tr>
<td>1 teaspoon Vanilla</td>
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<tr>
<td>¼ cup Melted Oleo</td>
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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*

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>1 cup white corn syrup</td>
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<tr>
<td>½ cup melted butter</td>
<td></td>
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<tr>
<td>3 whole eggs</td>
<td></td>
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<tr>
<td>pinch of salt</td>
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<table>
<thead>
<tr>
<th>Ingredients</th>
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<tbody>
<tr>
<td>1 cup dark brown sugar</td>
<td></td>
</tr>
<tr>
<td>1 heaping cup shelled pecans</td>
<td></td>
</tr>
<tr>
<td>dash of vanilla</td>
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</table>

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
4 tablespoons butter, softened
¾ cup light brown sugar, firmly packed
3 large eggs
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
¾ cup corn syrup
¼ cup butter
3 eggs
1 cup chopped pecans
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
2 tablespoons flour
⅛ teaspoon salt
1 teaspoon vanilla
1 stick melted margarine
2 cups sugar
½ 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 teaspoon vanilla
1 (14oz) Eagle brand sweetened condensed milk
1 can cherry pie filling
1 package cream cheese
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
¾ cup sugar
2 squares chocolate melted
1 teaspoon vanilla
2 eggs
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
3 tablespoons cornstarch
3 tablespoons cocoa
3 small or 2 large eggs, separated
2 cups milk
dash salt
1 tablespoon butter
1 teaspoon vanilla

Chocolate Pie

LuAnna Baysinger

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

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

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

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

1st Layer:
1 Cup Flour
1 Stick Butter (softened)
¼ 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  
⅓ teaspoon cream of tartar  
1 cup sugar  
1 teaspoon vanilla  
1 cup saltine cracker crumbs  
⅓ cup chopped nuts  
1 small carton Cool Whip  
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  
1 cup 7-up  
1 small can pineapple; drained and crushed (save juice)  
1 banana thinly sliced  
¼ cup sugar  
1 tablespoon flour  
1 egg; beaten  
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  
2 tablespoons lemon juice  
large can crushed pineapple  
1 cup chopped nuts  
4 bananas  
½ cup sugar  
small can sliced peaches  
8 oz jar maraschino cherries

Mix well and freeze. Serves 20.
**Fruit Punch Bowl**  
*Marilyn Allen*

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

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

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

Scald milk - cool to lukewarm. Dissolve yeast in warm water. Add yeast to milk, stir in ½ 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 (4 oz) package instant vanilla pudding
1 (20 oz) can pineapple chunks; drained  1 (8 oz) package Cool Whip
1 (4 oz) package soft cream cheese

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  ½ cup white sugar  1 tablespoon cinnamon
3 beaten eggs  ½ cup brown sugar  ½ teaspoon sugar
1 (13 oz) can evaporated milk  ½ teaspoon salt  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 large Cool Whip
1 package frozen strawberries  1 (8 oz) cream cheese
1 large package strawberry Jell-o  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
- ¼ cup brown sugar, packed
- 2 egg whites
- 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
- ½ cup chopped walnuts
- ½ cup butter or margarine, melted
- 2 tablespoons lemon juice

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

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  
1 cup boiling water  
1 can crushed pineapples, reserve juice  
3 mashed bananas  
1 (8 oz) package cream cheese  
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)  
1 cup Sugar  
¼ cup un-sifted Flour  
½ teaspoon Cinnamon  
½ cup Water

Topping  
1 cup Flour (sifted)  
½ cup Rolled Oats  
1 cup Brown Sugar  
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  
1 ½ cups oil  
2 eggs  
2 teaspoons vanilla  
2 cups sugar  
3 cups flour  
1 teaspoon soda  
1 teaspoon salt  
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

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)

You may also add any of the following:
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

1 ½ cups oil
3 eggs
3 cup flour
1 teaspoon cinnamon

3 cups peeled and chopped apples
1 cup coconut or raisins
1 cup nuts

2 cups sugar
2 teaspoons vanilla
1 teaspoon soda
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  
2 cups white sugar  
2 eggs, beaten together  
3 cups flour

1 teaspoon soda  
1 teaspoon cinnamon  
1 teaspoon salt  
2 teaspoons vanilla

3 cups diced Jonathan apples  
1 cup pecans

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 lb. butter or oleo  
6 egg yolks  
1 ½ oz. (1 ½ tablespoon) lemon extract  
2 cups flour

1 teaspoon baking powder  
1 lb (3-4 cups) pecans or walnuts; chopped  
½ lb candied pineapple; chopped  
½ lb candied cherries; chopped  
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  
Halved Peaches  
1 cup Flour  
1 ½ teaspoons Baking Powder  
¾ cup Brown Sugar  
3 Eggs

1 cup Sugar  
4 tablespoons Water  
1 teaspoon vanilla  
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
**Pineapple Cake**

Marilyn Allen

1 ½ cups sugar (white) 2 teaspoons baking soda
2 cups flour 1 teaspoon salt
1 lb 4 oz’s crushed pineapple (20 oz can) 1 teaspoon vanilla
2 eggs

Topping:
½ cup brown sugar ½ cup pecans (can use more)

Frosting:
½ cup Milnot ¾ cup white sugar
½ cup margarine Dash salt

Mix ingredients by hand, and pour into large loaf pan (sheet cake pan). Before baking, sprinkle top with brown sugar and pecans. Bake at 350° for 30-45 minutes. Frosting: Bring ingredients to boil; for about 3 ½ minutes. When cake is done, while hot, put frosting on; it melts into cake.

Originally from Barbara Norman

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**Pineapple Sheet Cake**

Marilyn Allen

2 cups Sugar ½ cup Nuts (optional)
2 cups Flour ½ teaspoon Vanilla
2 Eggs 1 - 16 or 20 oz Can Crushed pineapple
2 teaspoons Soda

Frosting:
1 - 8 oz. Cream Cheese 1 ¾ cups Powdered Sugar
½ stick Oleo

Bake 350° for 25 min. in pan 1 x 10 ½ x 15 ½ or similar. Frosting: Soften cheese & oleo, beat in powdered sugar. No mistake in cake recipe - it has no shortening - can be mixed by hand.

Originally from Rosemary Walp (Dubus)
**Strawberry Cake**

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

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**Cake Flour**

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

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**Frosting**

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 cup white syrup  
1 teaspoon vanilla

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.

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**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.

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**Earthquake Cake**  
*Sandy Ingram*

1 box German chocolate cake mix  
1 (3 ½ oz) can of sweetened flaked coconut  
1 cup chopped nuts  
⅛ 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 McClease

2 cups sugar  
1 teaspoon salt  
1 cup oil (canola)  
2 cups sugar  
1 teaspoon salt  
1 cup oil (canola)  

2 tablespoons vinegar  
3 cups flour  
2 teaspoons baking soda  
½ cup cocoa  
2 cups water  
2 teaspoons vanilla  

Cocoa Frosting:

¼ cup oil (canola)  
¼ teaspoon salt  
½ cup cocoa  
⅓ cup milk  
1 ½ teaspoons vanilla  
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 McClease. 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.

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**Oatmeal Cake**

Marilyn Allen

Cake:

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

Topping:

6 tablespoons Melted Butter  
⅔ cup Brown Sugar  
⅓ cup Chopped Nuts  
6 tablespoons Cream  
1 cup Coconut  
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 ⅔ cup) 1 cup nuts
1 lb marshmallows, diced ½ 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 ¼ teaspoon salt 1 tablespoon Butter
1 cup Sugar 1 cup Flour 1 teaspoon Vanilla
1 teaspoon Baking Powder ½ cup Milk

Topping:
5 tablespoons Brown Sugar 3 tablespoons Cream ½ cup Coconut
3 tablespoons Butter ½ 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 ¼ cup water

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 oats uncooked  
½ cup margarine (softened)  
1 cup sugar

1 cup brown sugar  
1 teaspoon vanilla  
½ cup brown sugar  
2 eggs  
½ teaspoon salt

1 teaspoon baking soda  
¾ teaspoon cinnamon  
¾ cup sugar  
¼ teaspoon nutmeg  
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  
3/4 cup Sugar  
1/2 teaspoon Soda  
2 tablespoons Vinegar

1 cup sugar  
1 cup sour cream  
1 teaspoon vanilla  
2 eggs

1 teaspoon Salt  
2 cups Flour & (½ cup Flour for rolling)  
1 teaspoon Vanilla

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 ½ cups sugar  
2 eggs

1 cup sour cream  
1 teaspoon vanilla  
2 cups flour

½ teaspoon soda  
1 teaspoon baking powder

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  
1 package instant pudding  
½ cup vegetable oil  
1 cup water  
4 eggs  
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 small can cream of coconut  
1 can Eagle brand condensed milk  
1 (16 oz) can crushed pineapple  
1 package frozen coconut  
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 cup shortening  
2 eggs  
1 teaspoon salt  
1 tablespoon vanilla  
1 teaspoon soda  
3 tablespoons cocoa  
1 ½ cups sugar  
2 ¼ cups flour  
1 cup buttermilk  
1 tablespoon vinegar

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 ½ cups sugar
- 2 eggs
- 2 oz red food coloring

1 teaspoon vanilla  
2 tablespoons cocoa  
1 teaspoon salt  
1 cup buttermilk

2 ½ cups cake flour  
1 teaspoon baking powder  
1 teaspoon vinegar  
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.

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**Salad dressing cake**  
*Connie Harp*

- 1 cup sugar
- 2 cups flour
- 1 ½ teaspoons baking powder
- 4 tablespoons cocoa
- 1 ½ teaspoon soda
- 1 ½ teaspoon soda

1 cup mayonnaise  
1 cup warm water  
2 teaspoons vanilla

Frosting:  
½ cup cocoa  
¾ cup milk  
½ cup margarine  
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.

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**Angel Food Cake Deluxe**  
*LuAnna Baysinger*

- 1 cup cake flour
- 1 ½ cup powdered sugar
- 1 ½ cup egg whites (12)

1 cup sugar  
¼ teaspoon salt  
1 ½ teaspoon cream of tartar

1 ½ teaspoon vanilla  
½ teaspoon almond extract

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 hand until cool.
**Angel Food Cake**

Marilyn Allen

1 ¼ cups flour (minus 2 tablespoons)
1 ¼ cups sugar (minus 2 ½ tablespoons)
1 cups egg whites (about 14)

1 teaspoons cream of tarter
¼ teaspoon salt (full)
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
¾ cup oil

1 cup sour cream
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 ½ of the brown sugar mixture in greased floured tube pan. Add ½ of the batter, then ½ of brown sugar mixture, then the rest of the batter, with the remaining ½ 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**

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

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**

2 ⅓ cups flour  
1 cup sugar  
1 teaspoon soda  
1 teaspoon salt  
1 ½ teaspoon cinnamon  
¼ teaspoon nutmeg  
½ teaspoon cloves  
1 cup brown sugar  
⅛ cup shortening  
1 cup buttermilk  
½ to ⅓ cup unbeaten eggs (3)  
½ cup nuts; cut up  
½ cup seeded raisins; cut up

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**

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

<table>
<thead>
<tr>
<th>Use any yellow cake mix</th>
<th>½ cup sugar</th>
<th>2 tablespoons flour</th>
</tr>
</thead>
<tbody>
<tr>
<td>¾ cup milk</td>
<td>1 egg</td>
<td>Vanilla</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>1 egg</th>
<th>1 cup flour</th>
<th>1 teaspoon vanilla</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet cream / Carnation milk</td>
<td>1 teaspoon baking powder</td>
<td>3 tablespoons cocoa</td>
</tr>
<tr>
<td>1 cup sugar</td>
<td>Pinch of salt</td>
<td>(optional)</td>
</tr>
</tbody>
</table>

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*

<table>
<thead>
<tr>
<th>Scripture Reference</th>
<th>Ingredient</th>
</tr>
</thead>
<tbody>
<tr>
<td>Luke 14:15 (the last part)</td>
<td>oven - 325°</td>
</tr>
<tr>
<td>¼ cup Psalms 55:21a (½ cup shortening, ¼ cup oil)</td>
<td>1 tablespoon Judges 14:18 (honey)</td>
</tr>
<tr>
<td>1 cup Jeremiah 6:20 (sugar)</td>
<td>¼ teaspoon 2nd Chronicles 9:9 (nutmeg)</td>
</tr>
<tr>
<td>2 of Isaiah 10:14 (eggs)</td>
<td>1 teaspoon 2nd Chronicles 9:9 (allspice)</td>
</tr>
<tr>
<td>2 ¼ cups 1st Kings 4:22a (flour)</td>
<td>2 teaspoons 2nd Chronicles 9:9 (cinnamon)</td>
</tr>
<tr>
<td>1 teaspoon 1st Corinthians 5:6 (baking powder)</td>
<td>1 teaspoon 2nd Chronicles 9:9 (cloves)</td>
</tr>
<tr>
<td>Pinch of Matthew 5:13 (salt)</td>
<td>1 cup 2nd Samuel 16:1b (raisins)</td>
</tr>
<tr>
<td>1 ¼ cup Judges 4:19b (milk)</td>
<td>1 cup Song of Solomon 2:13a (figs or dates)</td>
</tr>
<tr>
<td>1 cup 2nd Samuel 16:1b (raisins)</td>
<td>1 cup Numbers 17:8 (almonds, chopped)</td>
</tr>
</tbody>
</table>

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*

<table>
<thead>
<tr>
<th>Ingredient</th>
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</thead>
<tbody>
<tr>
<td>1 ½ cups graham cracker crumbs</td>
</tr>
<tr>
<td>½ cup cocoa</td>
</tr>
<tr>
<td>½ cup butter or margarine, melted</td>
</tr>
<tr>
<td>3 packages (8 oz each) cream cheese, softened</td>
</tr>
<tr>
<td>1 can (14 oz) sweetened condensed milk</td>
</tr>
<tr>
<td>3 eggs</td>
</tr>
<tr>
<td>2 teaspoons vanilla extract</td>
</tr>
<tr>
<td>1 cup mini chips - semi sweet chocolate, divided</td>
</tr>
<tr>
<td>1 teaspoon all-purpose flour</td>
</tr>
</tbody>
</table>

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 teaspoon Vanilla
½ cup Sugar  2 Eggs

Topping:
1 pint Sour Cream  4 tablespoons Sugar

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 ½ cups butter, at room temperature
1 cup chocolate milk  6 cups confectioners' sugar, from 2 (1-lb.) pkgs.
1 container (8 oz.) sour cream  ½ cup milk
3 eggs  2 teaspoons vanilla extract
1 cup mini chocolate chips  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 3/4 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
1 ½ cups boiling water
½ cup shortening
1 ½ cups sugar

2 eggs
1 cup sifted flour
½ cup cocoa
1 teaspoon baking soda

½ teaspoon salt
1 teaspoon vanilla

Icing:
1 cup powdered sugar
2-3 cups coconut
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 think; about 4 minutes.

Easy Chocolate Wacky Cake

Ann Dennis

1 ½ cup flour
1 cup sugar
6 tablespoons oil or melted shortening

3 tablespoons slightly rounded cocoa
1 tablespoon vinegar
1 teaspoon vanilla

1 teaspoon soda
½ teaspoon salt

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 stick margarine
1 can Milnot

1 package chocolate chips
1 jar marshmallow cream
1 cup nuts (optional)

1 tablespoon vanilla

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**

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**

**Crust:**  
½ cup melted oleo  
1 cup flour

2 ½ tablespoons sugar  
¼ cup nuts

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

Layer 1: Crumble cookies into large bowl. Reserve ½ cup crumbles for topping. Pour melted butter over crumbs 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
¼ cup warm water
4 teaspoons instant coffee granules
1 ¼ cups cold milk
2 cups frozen whipped topping, thawed
2 pkgs (3.4 oz) white chocolate instant pudding
3 toffee bars (1.5 oz), coarsely chopped

**Cocoa and Biscuits**

DeAnna Maples

\[
\begin{align*}
\frac{3}{4} \text{ cup sugar} & \quad 2 \text{ tablespoons cocoa} & \quad 1 \text{ tablespoon butter} \\
4 \text{ tablespoons flour} & \quad \text{pinch of salt} & \quad 1 \text{ tablespoon vanilla}
\end{align*}
\]

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 1 8 oz. carton Cool Whip 2 - 3 oz. pkgs. instant French Vanilla Pudding 1 8 oz. carton Cool Whip Frosting: 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)


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

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.  
1 cup shortening  
2 cups sugar  
4 egg yolks  
1 teaspoon vanilla  
2 ½ cups sifted cake flour  
1 teaspoon soda  
½ teaspoon salt  
1 cup buttermilk

Frosting:  
1 cup sugar  
3 egg yolks  
½ teaspoon vanilla  
1 cup milk (half & half)  
1 cup coconut  
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 (8 oz) package cream cheese, softened  
1 (24 oz) package white almond bark

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

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:
½ stick margarine  2 tablespoons cocoa
2 cups sugar  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

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

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

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**

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<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>½ cup oleo (1 stick)</td>
<td></td>
</tr>
<tr>
<td>1 ½ cups brown sugar</td>
<td></td>
</tr>
<tr>
<td>(packed into cup)</td>
<td></td>
</tr>
<tr>
<td>2 ½ cups flour</td>
<td></td>
</tr>
<tr>
<td>½ teaspoon salt</td>
<td></td>
</tr>
<tr>
<td>½ teaspoon baking powder</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon baking soda</td>
<td></td>
</tr>
<tr>
<td>2 eggs</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon vanilla</td>
<td></td>
</tr>
<tr>
<td>1 cup sour cream</td>
<td></td>
</tr>
<tr>
<td>1 cup chopped nuts (optional)</td>
<td></td>
</tr>
<tr>
<td>2 (6 oz) packages of chocolate chips</td>
<td></td>
</tr>
</tbody>
</table>

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.

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**Whole Wheat Chocolate Chip Cookies**

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<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 sticks butter</td>
<td></td>
</tr>
<tr>
<td>¾ cup sugar</td>
<td></td>
</tr>
<tr>
<td>¾ cup brown sugar</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon vanilla</td>
<td></td>
</tr>
<tr>
<td>1 cup all purpose flour</td>
<td></td>
</tr>
<tr>
<td>1 cup whole wheat flour</td>
<td></td>
</tr>
<tr>
<td>½ teaspoon baking powder</td>
<td></td>
</tr>
<tr>
<td>¼ teaspoon salt</td>
<td></td>
</tr>
<tr>
<td>2 cups chocolate chips</td>
<td></td>
</tr>
</tbody>
</table>

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 to creamed mixture, mixing well. Stir in chocolate chips. Bake at 375° on an ungreased cookie sheet for 8-10 minutes.

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**English Cookies**

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<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup sugar</td>
<td></td>
</tr>
<tr>
<td>1 cup brown sugar</td>
<td></td>
</tr>
<tr>
<td>½ cup butter</td>
<td></td>
</tr>
<tr>
<td>½ cup lard</td>
<td></td>
</tr>
<tr>
<td>2 eggs</td>
<td></td>
</tr>
<tr>
<td>½ cup cold coffee</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon nutmeg</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon cinnamon</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon baking powder</td>
<td></td>
</tr>
<tr>
<td>3 cups flour</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon soda</td>
<td></td>
</tr>
<tr>
<td>2 cups raisin</td>
<td></td>
</tr>
</tbody>
</table>

Mix all the above ingredients together. Drop off spoon and bake quickly.
**Chocolate Chip Sensation**

Shelly Allen

1 package (16 oz) refrigerated chocolate chip cookie dough
1 package (8 oz) cream cheese, softened
⅓ cup sugar
1 pint half & half
1 package (3.9 oz) instant chocolate pudding

Preheat oven to 375°, roll cookie dough into a ball and flatten. Dip Dough and roller in flour and roll cookie out into a 13 inch circle on a 15 inch baking stone. Bake cookie for 12-15 minutes or until browned. Let cool 10 minutes. Run knife or spatula under crust to loosen from stone. Cool completely. Combine cream cheese and sugar; set aside. In bowl combine half & half and instant pudding with whisk. Let set until firm, about 5 minutes. Spread cream cheese mixture on thoroughly cooled cookie base. Layer pudding mixture over cream cheese layer. Chop nuts and sprinkle over cookie. Chill until served and cut with pizza cutter.

**Chocolate Chip Treasure Cookies**

Sandy Ingram

1 ½ cups graham cracker crumbs
½ cup all-purpose flour
2 teaspoons baking powder
1 (14 oz) can Eagle brand sweetened condensed milk (not evaporated milk)
½ cup oleo or butter
1 (3 ½ oz) pkg flaked coconut (about 1 ½ cups)
1 (12 oz) pkg semi-sweet choc. chips (2 cups)
1 cup walnuts

Heat oven to 375°. In small bowl, mix graham cracker crumbs, flour and baking powder. In large bowl beat sweetened condensed milk and oleo until smooth. Add graham cracker crumb mixture; mix well. Stir in coconut, chocolate chips and walnuts. Drop by rounded tablespoons on ungreased cookie sheet. Bake for 9 to 10 minutes; or until lightly browned. Store loosely covered at room temperature. Makes about 3 dozen.

**Jeanne's Cookies**

Karen Carmichael

1 stick butter
1 stick margarine
½ cup white sugar
1 package graham crackers

Bring butter, margarine, sugar to boil. Boil for 2 minutes. Have package of graham crackers spread out in cookie sheet. Pour mixture over crackers. Bake at 325° for 10 minutes. I like to sprinkle pecans on top before baking. Sprinkle pecans on top before baking. Remove immediately to wax paper.
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 ¼ 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  1 cup sugar  1 pinch of salt
3 egg whites  1 teaspoon vinegar

You Need:
Mixing bowl  Cookie sheet
Zipper baggie  Bible
Wax paper  Wooden spoon
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 water  1 teaspoon vanilla
½ cup white corn syrup  2 egg whites  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 stick oleo
1 can Milnot
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
1 stick oleo
1 cup sugar
½ cup flour
2 eggs
1 teaspoon vanilla
½ cup nuts or chocolate chips (optional)

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 white corn syrup
½ cup cream (can use Carnation canned milk)
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

- ½ cup oil
- 2 cups flour
- ½ cup cocoa
- 1 ¼ cup sugar
- 1 teaspoon salt
- 2 cups grated zucchini
- 2 teaspoons vanilla
- 1 ½ teaspoons soda
- ½ cup 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
- ½ cup Sugar
- 1 Egg
- 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


**History:** Originally from Deloris Ann (Bean) Eberlin

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**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)  
6 tablespoons baking cocoa  
2 eggs  
1 cup sugar  
½ teaspoon baking powder  
½ teaspoon vanilla extract  
¼ teaspoon salt  
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  
1 carton Cool Whip  
Vanilla Wafers  
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  
¼ cup butter or oleo (1 ½ sticks)  
3 squares chocolate; melted  
4 eggs  
1 teaspoon vanilla  
½ to 1 cup chopped nuts  
Graham crackers; crumbled

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

⅔ cup sugar  ¼ teaspoon salt
¼ cup corn starch  2 ¾ 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  ⅔ cup water
1 package lemon supreme cake mix  ¾ 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 ⅓ 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
⅔ cup sugar  2 egg yolks  2 beaten egg whites
½ teaspoon salt  ¼ 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 ½ 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
- ½ cup butter
- 1 teaspoon cinnamon
- 1 ½ pints flour
- 3 teaspoons baking powder
- 1 pint milk
- ⅔ 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 ½ 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: | ½ teaspoon vanilla extract |
| 3 tablespoons unsweetened cocoa powder | 1-1 ½ cups of powdered sugar |
| 2 tablespoons Crisco | ½ -1 tablespoon water |

**Cookie Dough:**
- ¾ cup brown sugar
- ¼ cup butter, softened
- ¼ cup milk
- ⅛ 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 powered 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
½ can evaporated milk
1 pkg instant pudding (your choice of flavor)
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
¾ 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
- \( \frac{1}{4} \) teaspoon salt
- 3 large egg yolks
- 1 large egg, white and yolk
- 2 rounded tablespoons flour
- 2 rounded tablespoons cocoa
- 2 teaspoons vanilla
- 3 cups milk
- 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
- 1 cup firmly packed brown sugar
- \( \frac{1}{2} \) cup butter or oleo
- \( \frac{1}{4} \) cup syrup
- 2 (10 oz) cans refrigerated flakey biscuits

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 \( \frac{1}{4} \) 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 pound graham crackers
- 1 package marshmallows (\( \frac{1}{4} \) pound)
- 1 cup nuts
- 1 cup Daricraft Milk

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

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  
2 tablespoons sugar  
2 cups flour  
1 teaspoon baking powder  
½ teaspoon salt  
Milk (enough to make runny batter)  
2 cups oil  
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  
jar of maraschino cherries (cut up)  
nuts  
1 cup whipping cream

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
2 cups old fashioned oats (whole oats)
½ cup butter
2 tablespoons honey
½ cup packed brown sugar
1-2 tablespoons wheat germ (optional)
1-2 tablespoons flax seed meal (optional)

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
2 Cups rice Chex
2 Cups Corn Chex or Cheerios
1 Cup salted nuts
1 small package pretzels
6 tablespoons of Oleo
Worcestershire sauce
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 jar Roka blue cheese
1 jar old English sharp cheese
2 tablespoon chopped onion
1 tablespoon Worcestershire sauce
Parsley flakes
Chopped pecans

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
1 ½ cup canola oil
1 tablespoons garlic powder

2 tablespoons red pepper flakes
2-3 tablespoons dill weed
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
1 tablespoon Worcestershire Sauce
2 tablespoons salad mustard
2 tablespoons poppy seeds

4 tablespoons brown sugar
Sliced ham
Sliced Swiss cheese

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
1 Medium Onion (chopped)
1 teaspoon Salt

⅛ Clove Garlic (crushed)
1-3 Jalapeno Peppers (finely chopped)
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 tablespoon 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  
1 (16 oz) container of sour cream  
½ cup of salsa

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

**Coca-Cola Barbecue Sauce**

Marilyn Allen

2 medium onions  
¾ cup Coca-Cola  
¾ cup ketchup  
2 tablespoons vinegar  
2 tablespoons Worcestershire sauce  
½ teaspoon chili powder  
½ teaspoon salt

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  
3 tablespoons horseradish  
1 tablespoon lemon juice  
1 tablespoon Worcestershire Sauce  
Pepper

Mix all ingredients; chill before serving.
Coffee Punch

Linda Rogers

5 tablespoons instant coffee  6 cups cold water
½ teaspoon salt  1 small carton half & half
1 cup sugar  1 half gallon vanilla ice cream
2 cups hot water  1 half gallon chocolate ice cream
½ teaspoon almond extract

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 our 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  5 cups sugar
64 oz white grape juice  3 cups water
2 (46 oz) cans pineapple juice  1 (1 liter) bottle of Ginger Ale; chilled
3 packages Lemon Kool-Aid

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  9 cups water
3 cups sugar  2 (46 oz) cans pineapple juice
1 (6 oz) can frozen lemonade  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.

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