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## 7 layer Cookies

Teresa (Taylor) Betz

350 degrees

9x13

1	stick	margarine or butter	
2	pkgs	graham crackers	crushed
6	oz pkg	semi-sweet chocolate chips	
6	oz pkg	peanut butter chips	
6	oz pkg	toffee bits	
1	small pkg	pecan pieces	
1	can	Eagle brand sweetened condensed Milk	

Melt butter, sprinkle in graham cracker crumbs. Lay on the rest of the ingredients in order, drizzle the can of condensed milk over the top. Bake at 350 degrees for 20 minutes

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## Amish Tapioca

Virginia Hakes

1	can	fruit cocktail with juice	drained, save juice
1	can	mandarin oranges	drained, save juice
1	can	crushed pineapple	drained, save juice
1/2 - 3/4	cup	pearl tapioca	soak in water overnight
1	cup	sugar	
6	oz pkg	Orange Jell-O	
1 or 2	pkgs	Dream Whip	

Combine juices from fruit and add water to make 6 cups. Add soaked pearl tapioca and cook until clear and thick. Add Jell-O and sugar, stir until dissolved. Cool. Add fruit and dream whip, mixed according to package.

I heard this recipe over a mid-morning show on WBCL. My kids said, Mom just forget the fruit and dream whip because we could eat just the thicken tapioca.

## Angel Food Cake

Susie J. Taylor

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350 degrees		Angel Food Cake Pan	
1 1/2	cups	powdered sugar	sifted
1	cup	cake flour	sifted
1 1/2	cups	egg whites	11 or 12
1 1/2	tsp	cream of tartar	
1	tsp	vanilla	
1	cup	sugar	
1/4	tsp	salt	

Sift together powdered sugar and flour, sift twice more. In mixer bowl with wire whip beat egg whites, cream of tartar, vanilla and salt at medium speed until soft peaks form. Gradually add remaining sugar 2 Tbls at a time, beat until stiff peaks. Fold in flour mixture and gently put into ungreased Angel Food Cake pan. Bake on lowest rack at 350 degrees for 40 minutes. Invert pan and allow to cool completely.

Scott uses this cake to make Tiramisu, which he brought to Steph while she was in the Hospital with Anna. Scott always doubles the Tiramisu recipe to get enough egg whites to make this cake.

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## Apple Dumplings

Brenda Berres

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375

			SYRUP:
2	cups		sugar
2	cups		water
1/4	tsp		cinnamon
1/4	cup		butter
			DOUGH
2	cups		flour
1	tsp		salt
2	tsp		baking powder
3/4	cup		shortening
1/2	cup		milk

Heat syrup ingredients until sugar is dissolved. Set aside. Stir together flour, salt and baking powder. Cut in shortening. Add milk all at once and stir until moistened. Divide dough into 4-6 equal balls. Roll out each ball to about 1/4 in. thick. Top dough circles with sliced apples and sprinkle with additional sugar, cinnamon and a pat of butter. Fold edges of dough circle over the top of the apples and fasten with a toothpick. Pour syrup over apples and bake for 35 minutes at 375. Baste occasionally.

This has been a favorite of my daughters and I for many years. It's a meal in itself. Julie still threatens that she's not coming over for dinner unless we're having apple dumplings!!

## Apple Macaroons

Doris Taylor

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350 degrees		8" Or 9" pan	
1/2	cup	flour	
1/2	cup	sugar	
1/4	tsp	salt	
1 1/2	tsp	baking powder	
1/2	cup	coconut	
2	Tbsp	butter	melted
4	cups	apples	sliced
Topping:			
1/3	cup	sugar	
1/2	tsp	cinnamon	

Mix above ingredients. Arrange 4 cups sliced apples in a 8" or 9" pan. Put 1/3 cup sugar and 1/2 tsp. Cinnamon over apples. Spread mixture over apples and bake 30 - 35 minutes at 350 degrees.

A very good and simple dessert.

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## Apple Stuff

Elva Perry

350 degrees

2	cups	flour	
2	tsp	baking powder	
1	tsp	salt	
3	Tbsp	shortening	
7/8	cup	milk	
2	Tbsp	butter	melted
1/2	cup	brown sugar	
6 - 8		apples	chopped
SAUCE			
1	cup	sugar	
1	Tbsp	flour	
1/2	tsp	salt	
1	cup	boiling water	
1	tsp	lemon juice	

Mix flour, baking powder and salt. Work in shortening, add milk and mix well. Roll into a rectangle 1/4" thick. Spread with butter brown sugar and chopped apples. Sprinkle with cinnamon. Roll longer side into a log shape (like a jellyroll). Cut into slices 1 1/2 inches thick. Place in pan cut side up. SAUCE: Mix sugar, flour and salt into saucepan. Add boiling water. Bring to full boil. Flavor with lemon or cinnamon. Pour over "apple stuff" and bake.

The full recipe title is... A Favorite Recipe that My Father Often Had Me Make. He Called It "Apple Stuff"

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## Apricot Cream Pie

Diane Perry

3	oz pkg	Apricot Jell-O	
2/3	cup	boiling water	
2	cups	ice cubes	remove when Jell-O sets
8	ozs	Cool Whip	
2/3	cup	diced apricots	well drained

Fill baked pie shell

## Bacardi Pie

Arlene Williamson

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6	oz	frozen Bacardi Concentrate	Strawberry Daquiri Mix
8	oz	Cool Whip	
1	can	Eagle brand sweetened condensed Milk	

Mix well with spoon. Pour into Graham Cracker Pie Crust. Chill

Kandi Saunier made this for us and it is yummy. Also wonderful for those who like the taste of strawberries but can't have the seeds.

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## Banana Split Cake

Peggy Meyer

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9 x 13

1 1/2	cups	graham crackers	crushed
1 1/4	cups	sugar	divided
1/2	cup	butter	melted
2	pkgs	cream cheese	softened
1	can	pineapple	crushed and drained
6	medium	bananas	sliced
2	cups	milk	
2	pkgs	vanilla pudding	4 oz boxes
2	cups	Cool Whip	divided
1	cup	pecans	chopped

Mix graham crackers, 1/4 c sugar and butter, press into pan. Freeze 10 mins.

Beat cream cheese and remaining 1 cup sugar into bowl until well blended. Carefully spread cream cheese over crust; top with pineapple. Arrange 4 bananas sliced over pineapple.

Mix milk and pudding together with wire whisk until well blended. Stir in 1 cup cool whip; spread over banana layer. Top with remaining cool whip. Sprinkle pecans on top. Refrigerate 5 hours. Just before serving slice the remaining bananas, arrange on top.

I use a little bit of the pineapple juice to mix into the cream cheese mixture to help it spread easier. I also put sliced strawberries and drizzle chocolate on top. It really makes it taste just like a banana split.

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## Basic Chocolate Cake

Mildred Jones

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350 degrees		8 or 9" round cake pans	
2	cups	all purpose flour	
1 1/4	tsp	baking soda	
1/2	tsp	salt	
1 1/2	cups	sugar	
1/2	cup	margarine or butter	softened
1	tsp	vanilla	
2		eggs	
4	ozs	unsweetened chocolate	melted
1	cup	milk	

### FROSTING

2	cups	brown sugar
6	Tbsp	butter
6	Tbsp	cream
1	tsp	vanilla

Heat oven to 350 degrees. Grease and flour two 8 or 9-inch round cake pans. In medium bowl, combine flour, baking soda and salt. In large bowl, beat sugar and margarine until light and fluffy. Beat in vanilla and eggs. Stir in chocolate. Alternately add dry ingredients and milk, beating well after each addition. Spread batter evenly in greased and floured pans. Bake at 350 degrees for 27 - 35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool completely.

### FROSTING:

Put all ingredients in a pan and boil and stir to soft ball stage (240 degrees). Let stand to 160 degrees. Add vanilla and beat.

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## Bread Pudding

Diane Perry

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1/4	cup	brown sugar	
3	slices	bread, buttered & cubed	
		handful raisins	
2	cups	milk	
3		eggs	slightly beaten
1/4	tsp	salt	
1	tsp	cinnamon	
1	tsp	vanilla	

Add to the brown sugar, the bread and raisins. Mix together milk and the slightly beaten eggs, then add: salt, cinnamon and vanilla. Add to bread mixture. Cook over boiling water for 1 hour. Reduce heat when water boiling. Invert on plate. Best eating when warm.

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## Brock's Chocolate Chip Cookies

Louise Perry

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350 - 375 degrees

2	cups	Crisco	
1	cup	sugar	
2	cups	brown sugar	
2	tsp	vanilla	
4		eggs	
5	cups	flour	
2	tsp	baking soda	
12	oz pkg	chocolate chips	

Cream together shortening and sugar. Add eggs and vanilla. Stir in dry ingredients. Mix well and add chocolate chips. Bake at 350-375 for 10 minutes.

## Bumble Bees

Diane Perry

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left over pie crust  
mixture of sugar &  
cinnamon  
butter

With left over pie crust, roll out, spread with butter and sprinkle with mixture of sugar and cinnamon. Roll up like a jelly-roll and cut in 1" pieces and bake.

Great-Grandma Perry showed Kayla how to do this. Fun time.

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## Butter Lemon Bars

Carol Smith

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350 degrees

9 x 13

Crust:

1	cup	oleo
2	cups	flour
1/2	cup	powdered sugar

FILLING:

1/3	cup	flour
4		eggs
2	cups	sugar
6	Tbsp	lemon juice
1	tsp	baking powder

Crust:

Beat oleo and sugar until creamy, beat in flour. Spread in a 9 x 13 inch greased pan. Bake 20 minutes at 350 degrees.

FILLING: Beat eggs till light. Add sugar, beat well. Add lemon juice, 1/3 c. flour and baking powder. Beat well.

Spread over crust, return to oven. Bake 15 - 20 minutes longer.

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## Butter Pecan Ice Cream

Sabina Gaskill

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1	cup	white sugar	
1	cup	brown sugar	
4		eggs	
1	can	Carnation Evaporated Milk	
1 1/2	cups	pecans	chopped
1	stick	butter	
		maple flavor to taste	
1	pint	half and half	

Sauté chopped pecans and 1 stick butter until lightly toasted. Set aside to cool. Beat eggs and sugars together, add can milk and 2 cups milk, heat until hot - about 160 degrees - stirring constantly. DO NOT BOIL remove from burner - add pecans and flavoring. Cool. After mixture is cold - put into freezer - add 1 pint of half & half - enough milk to fill freezer half full. Freeze.

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## Butterscotch Bars

Kim Perry

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1/2	cup	margarine	
1 1/2	cups	brown sugar	
2		eggs	
1 1/2	cups	flour	
2	tsp	baking powder	
1	cup	pecans	chopped
1	tsp	vanilla	

Melt margarine in saucepan. Add sugar and bring to a boil over low heat stirring constantly. Cool slightly, drop in eggs, one at a time. Mix well. Add vanilla and dry ingredients. Stir in pecans. Pour into greased 9x13 pan. Bake at 350 for 30 minutes. Cut into bars when cooled.

## Candied Pineapple and Cherries

Rheba Eichhorn

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1	can	pineapple	drained
1 1/2	cups	sugar	
1/4	cup	light corn syrup	

Drain pineapple in strainer about 1 1/2 hours. There should be about 3/4 cup of juice. Combine the pineapple syrup, sugar and corn syrup in heavy sauce pan. Cook over medium heat stirring constantly until mixture reaches 234 degrees. Add pineapple slices. Bring to a full boil, reduce heat and simmer until pineapple becomes transparent around the edges about 25 to 30 minutes. Stir occasionally. Remove pineapple and drain on rack. Let dry at room temp. 24 hours. Refrigerate if want to keep longer than a couple days, will be stickier than the store bought ones but taste better. Do pineapple slices in 2 batches and turn slices once while cooking.

Large can use 2 cups sugar, 1/2 cup light corn syrup and 1 cup pineapple syrup or cherry juice.

Use the same recipe for the candied maraschino cherry as the pineapple. Just use the juice from the cherries. It will take 3 or 4 - 16 oz. Jars of Maraschino cherries. Weigh the fruit after you have candied them.

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# Cannoli

Scott & Stephanie Taylor

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		Deep fryer or Waffle Cone Maker	Cannoli forms
1	lb	ricotta cheese	
1	lb	mascarpone cheese	
2	cups	powdered sugar	
1	bag	mini chocolate chips	
1	tsp	vanilla	
1		egg	beaten
1/8	cup	Marsala Wine	
1	cup	flour	
1	Tbsp	vanilla	
1	tsp	cinnamon	
1/2	cup	butter	melted
1	tsp	baking powder	
3/4	cup	sugar	

Mix cheeses, powdered sugar, vanilla and chips. Refrigerate.

## Shell

Sift together flour, cinnamon and baking powder, add sugar, egg, butter and wine, this should make a medium thick batter. If batter is too thick to pour add more wine to thin. Heat waffle cone maker and grease lightly. Pour batter on to waffle cone maker and cook according to manufacturers directions. Remove shell and wrap around cannoli form to cool.

Fill shells with Ricotta cheese mixture just before serving.

Christmas isn't Christmas without Cannoli, Anna and Emilia are definitely our "Cannoli Girls!"

## Caramel Frosting

Staci Jones

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1	cup	brown sugar
1	tsp	vanilla
5	Tbsp	oleo
1 - 1 1/2	cups	powdered sugar
1/4	cup	milk

Bring brown sugar, oleo, and milk to boil. Cook for 3 minutes cool to Luke warm temp. and add vanilla and powder sugar. If it is to running thicken by adding more powder sugar. Be sure to cool only to a Luke warm temp. This is excellent on a chocolate cake of a size of 9 by 13 pan.

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## Carmel Frosting

Susie J. Taylor

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			Double recipe for frosting cake
2	Tbsp	butter	melted
2/3	cup	brown sugar	
1/8	tsp	salt	
1/3	cup	whipping cream	
1 - 2	cups	powdered sugar	
1/2	tsp	vanilla	

Melt butter in pan, add brown sugar, salt and whipping cream and heat mixture until boiling, stirring constantly.

Cool to lukewarm and stir in vanilla and powdered sugar to correct consistency for frosting.

Use a double recipe for frosting a hickory nut cake.

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## Carol's Cookies

Carol Smith

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350 degrees

4		eggs
2	cups	white sugar
1/2	cup	butter
1/2	cup	shortening
1	cup	sour cream
1	tsp	baking soda
1	tsp	baking powder
1	tsp	nutmeg
4 1/2	cups	flour
2	tsp	vanilla
1	lb	powdered sugar
1/2	cup	butter or oleo
3	Tbsp	Crisco
2	tsp	vanilla
1	tsp	almond extract
		milk

Mix first 8 ingredients. Chill for 2 hrs, Roll out 1/4 inch thick and cut with cookie cutter. Place on greased cookie sheet. Bake at 350 degrees for 8 minutes or until lightly golden brown. Store in a covered container and place in a cool place. Frosting with a butter frosting.

Frosting:

Mix powdered sugar, oleo and Crisco. Stir in milk and flavorings. Beat until smooth and spreading consistency.

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## Carrot Cake

Cyndi Mehta

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350 degrees

2	cups	flour	
1 1/2	tsp	baking soda	
1	tsp	baking powder	
1/4	tsp	salt	
2	cups	sugar	
1 1/4	tsp	cinnamon	
3/4	tsp	ginger	
3/4	tsp	nutmeg	
1 1/4	cups	vegetable oil	
4		eggs	
2 1/2	cups	shredded carrots	divided
1/2	cup	pecans	chopped
1	tsp	vanilla	
8	oz	cream cheese	
1/2	cup	butter	softened
16	oz	confectioners' sugar	
2	tsp	vanilla	
1 - 2	tsp	milk	

Grease, flour 3 cake pans, line with waxed paper. Combine first 8 ingredients. Add oil & (beaten) eggs. Beat well with mixer at medium speed. Stir in 2 c carrots, pecans & vanilla. Bake at 350 degrees 30 to 35 minutes. Allow to cool. Remove cake, spread with cream cheese frosting between each (3) layers. Frost top and sides of layered cake. Take remaining shredded carrots and pat onto the top and sides of the frosted cake.

### Cream Cheese Frosting:

Cream cheese & butter. Add sugar, mixing well. Stir in vanilla. Add just enough milk to make mixture spread able.

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## Cheese Cake

Sabina Gaskill

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	350 degrees		9 x 13
2	cups	graham cracker crumbs	
1	stick	margarine	
1/2	cup	sugar	
2		eggs	
1/2	cup	sugar	
2	8 oz pkgs	Philadelphia Cream Cheese	

Mix together graham cracker crumbs, margarine and sugar. Press firm in bottom of 9 x 13 inch pan. Beat together the eggs, sugar and cream cheese. Mix well. Pour over crust and bake at 350 degrees about 20 minutes or until set - DON'T let it get brown. (COOL). On top put fruit filling - cherry - blueberry - any kind you like.

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## Cherry Cheese Pie

Joy Taylor

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1	9 inch	graham cracker crumb crust	
8	oz pkg	cream cheese	softened
14	oz can	Eagle brand sweetened condensed Milk	
1/3	cup	Real Lemon Juice	
1	tsp	vanilla	
1	can	pie filling	cherry, blueberry or strawberry

In large mixer bowl, beat cheese until fluffy. Beat in Eagle brand milk until smooth. Stir in Real lemon juice and vanilla. Pour into crust. Chill 3 hours or until set. Top with desired amount of pie filling before serving. Refrigerator leftovers.

## Cherry Delight

Kae Taylor

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1/2	stick	butter or margarine	melted
1/2	box	cinnamon graham crackers	crushed
1/2	cup	powdered sugar	
2	Tbsp	milk	
8	oz pkg	Philadelphia Cream Cheese	
1	cup	nut meats	chopped
1	pkg	Dream Whip	whipped
1	can	Thank You Cherry Pie Filling	

Mix together the melted butter and crushed graham crackers. Put in square baking dish sprinkle with a little cinnamon. Bake at 350 degrees for 5 - 10 minutes. Cool.

Mix together with Mixer the powdered sugar, milk and cream cheese. Spread this on crumb crust and sprinkle with 1 cup chopped nuts. Set in refrigerator for 1 hour or until firm. Whip 1 pkg. Dream Whip, according to package, and spread on the cheese filling. Put in refrigerator for 1 hour. Then spread on a can of "Thank You" Cherry Pie Filling.

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## Cherry Dessert

Opal Roat Perry

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3	ozs	cherry gelatin	
1	can	cherry pie filling	
1	cup	crushed pineapple	partially drained
1	cup	hot water	
8	ozs	cream cheese	

Thoroughly dissolve the cherry gelatin in hot water, stir in cherry pie filling and pour into a 7 x 11 pan. Chill until firm. Mix the softened cream cheese and pineapple together and spread on top of firm gelatin. Return to refrigerator for a couple of hours until topping is set.

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## Cherry Jell-O

Kae Taylor

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6	oz pkg	Cherry Jell-o	
2	cups	hot water	
21	oz can	cherry pie filling	
8	oz can	crushed pineapple	
1/2	cup	nut meats	chopped

Place Jell-O in dish and add 2 cups of hot water to dissolve. After it is dissolved add can of pie filling and stir until it is dissolved. Then add can of pineapple and nuts. Stir thoroughly. Place in refrigerator until set. Before serving stir thoroughly.

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## Cherry Pie

Scott &amp; Stephanie Taylor

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375		pie pan	
2	16 oz cans	cherries	can use frozen
1 1/2	cups	sugar	
1/3	cup	cornstarch	
1	dash	salt	
1	Tbsp	butter	
4	drops	almond extract	
10	drops	red food coloring	

Drain cherries, reserving 1 cup liquid. (cherry liquid can also be made if using frozen cherries by boiling a handful of cherries in water until for 5 minutes)

In a large saucepan mix 3/4 cup sugar, cornstarch and salt, stir in reserved cherry liquid.

Cook over medium heat until the mixture is thick and bubbly, stir 1 minute more.

Remove from heat and stir in the 3/4 cup sugar, butter almond extract and food coloring, then stir in the cherries and let stand for 5-10 minutes.

Fill an unbaked pie shell.

Bake at 375 for 25 minutes with foil covering the pie.

Remove foil and bake until crust is golden brown, 25 -30 more minutes.

It's a good thing this pie is so good, it's the only cherry pie Steph's mom gets to eat.

## Chocolate Cake

Rheba Eichhorn

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350 degrees

1 2/3	cups	flour
1	cup	sugar
1/3	cup	cocoa powder
1	tsp	baking soda
1/2	tsp	salt
1/3	cup	oil
1	tsp	vinegar
1/2	tsp	vanilla
1	cup	water

Mix flour, sugar, cocoa, soda and salt with a fork. Add oil. Add vinegar, vanilla and water. Mix well. Bake at 350 degrees in greased and floured pan for 30 - 40 minutes.

Herb can have this cake because there are no eggs in it.

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## Chocolate Chip Cake

Julie DuCheney

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350 degrees

2	sticks	butter
1	cup	sugar
2		eggs
2	cups	flour
1 1/2	tsp	baking powder
1	tsp	soda
1	cup	sour cream
1	tsp	vanilla

### TOPPING:

1/2	cup	sugar
1	tsp	cinnamon
1	small pkg	chocolate chips

Cream butter and sugar together. Add eggs and mix well. Sift together flour, baking powder and soda. Add flour mixture alternately with sour cream, vanilla, and creamed butter and sugar. Pour half of the batter in greased 9x13 pan. Spread half the topping mixture and some of the chocolate chips on top. Spread remaining batter over the top and add chocolate chips and remaining topping. Bake at 350 degrees for 25 - 30 minutes.

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## Chocolate Chip Cookies

Scott & Stephanie Taylor

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375		Cookie Sheet	
10	Tbsp	butter	
10	Tbsp	butter flavored shortening	
1 1/2	cups	brown sugar	288 grams
1/4	cup	corn syrup	
2		eggs	
2	Tbsp	vanilla	
3	cups	cake or pastry flour	360 grams
1 1/2	tsp	salt	
1	Tbsp	baking powder	
12	ozs	mini chocolate chips	

Follow the creaming method

Cream the butter, shortening and sugar, scrape the bowl and beat in the corn syrup. Beat in the eggs scraping the bowl between each one, beat in vanilla.

Mix together flour, salt and baking powder, mix into butter sugar mixture just til combined. Scrape bowl and stir in remaining flour by hand. Stir in chocolate chips.

Measure cookies with a number 40 disher onto parchment paper. Bake 7 minutes turn and bake 5 more.

Measure out dough onto parchment paper and freeze then put in Ziploc bag. When ready for warm chocolate chip cookies, pull out a few and place on parchment on a cookie sheet and let warm while preheating oven. Bake as directed. This keeps you from eating the entire batch in one sitting.

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## Chocolate Chip Cookies

Virginia Hakes

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1	cup	brown sugar
1	cup	sugar
1	cup	shortening
2		eggs
2	cups	flour
2	cups	oatmeal
1	tsp	salt
1	tsp	soda
1	tsp	baking powder
		chocolate chips
		nuts (optional)

In mixing bowl, cream shortening, brown sugar and sugar. Beat in eggs and vanilla. Combine flour, oats, baking soda, baking powder and salt: gradually add to the creamed mixture. Stir in chips. Drop by rounded tablespoonfuls 2" apart onto ungreased baking sheet. Bake at 350 degrees for 10 -12 minutes.

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## Chocolate Chip/Oatmeal/Peanut Butter Bars/Cookies

Sabina Megan Johnson

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350		9x13
1/2	cup	margarine
1/2	cup	peanut butter
1/2	tsp	vanilla
3/4	cup	brown sugar
1/4	cup	water
1	cup	flour
1/2	tsp	baking soda
1/2	tsp	salt
1	cup	oatmeal
1	cup	chocolate chips

Cream margarine, peanut butter and vanilla; add brown sugar; stir: add flour, baking soda and salt, alternating with water. Add oatmeal and chocolate chips last. Can add 1/2 chopped walnut if you like. Press into 9x13 ungreased pan; bake at 350 for 15 -20 minutes, or until lightly brown. Or you can roll into one inch balls and bake for 10 minutes.

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## Chocolate Drop Cookies

Mildred Jones

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350 degrees

1/4	cup	butter	
1 3/4	cups	flour	
1/4	cup	Crisco	
1/2	tsp	soda	
3/4	cup	sugar	
1	tsp	vanilla	
1		egg	
1/2	cup	milk	
3	squares	chocolate	melted
1/2	cup	nuts	chopped
	Frosting		
2 - 3	Tbsp	butter	
1 1/2	cups	powdered sugar	
2	Tbsp	milk	
2	Tbsp	vanilla	

Cream butter and Crisco, add sugar. Add egg and beat. Stir in melted choc. Sift dry ingredients. Add alternately with milk

Frosting: beat ingredients to frosting consistency.

Made this in Home Ec. Class at Blue Creek School.

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## Chocolate Nemesis

Aleda Hale

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1/2	cup	water	
1	cup	sugar	
1	lb	bittersweet chocolate	chips
2	sticks	margarine	
7		large eggs	at room temp
		whipped cream	
		rasberries	

in 4 qt saucepan, heat water and 1/2 c sugar over med high heat until sugar dissolves, stirring occasionally. Add chocolate and butter (dairy free chocolate and butter work as well); stir until melted, cool about 30 min. In a lg bowl with mixer on high, beat eggs with remaining 1/2 c sugar 6-8 minutes until it thickens and triples in volume. With a wire whisk, fold in chocolate mixture .

Grease 9 inch spring form pan, line bottom with parchment or waxed paper. Dust side with flour. set pan on a wide sheet of heavy-duty foil and tightly wrap outside of pan to prevent water leaking in. place pan in roasting pan and set on rack. Pour in enough boiling water to come halfway up the side of the spring form pan. Bake until edge begins to set and thin crust forms on top. Remove pan from water. Cool to room temp and refrigerate over night. 30 min. before serving, run a sharp knife around the edge, remove foil and side of pan, invert onto waxed paper, peel off parchment, turn right side up onto platter.

A friend developed celiac disease and can't have any gluten or dairy. Desserts are hard to find and this one is good enough that their church friends ask them to bring it to carry-ins.

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## Chocolate Raspberry Dessert Cups

Deb Schnepf

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350 degrees		grease 8 of 12 standard size muffin pan, set aside
1/2	cup	butter
1/3 cup	+ 1 Tbsp	Ghirardelli unsweetened cocoa
1	cup	sugar
2		eggs
1	tsp	vanilla
3/4	cup	flour
1/2	tsp	baking powder
1/2	tsp	salt
2/3	cup	Ghirardelli 60% Cocoa      divided Bittersweet Chocolate Chips
1/3	cup	Ghirardelli Classic White Chips
2	Tbsp	raspberry jam Chocolate Mousse (for chocolate lovers) or Whip Cream

In a medium size saucepan, melt butter. Mix in cocoa, stir until smooth. Add sugar, eggs and vanilla; mix well. In a small bowl, mix together flour, baking powder and salt. Add flour mixture to cocoa mixture, mix just until flour is coated – do not over mix. Divide among the 8 greased muffin cups. Bake 15 to 20 minutes, until set firm but the center is still slightly soft. Remove and place on a cooling rack. Using a teaspoon, press the center of each chocolate cup to make a well. While the chocolate cups are cooling, melt a 1/3-cup of bittersweet chocolate and white chocolate in a microwave bowl. Once melted, add the raspberry jam, stir until smooth. Divide among the chocolate cups. Just before serving, crush the remaining bittersweet chocolate chips. Top each chocolate cup with chocolate mousse or whip cream and a sprinkle of crushed chocolate chips.

I won 3rd place in the Ghirardelli bake off with this recipe. \$150 worth of Ghirardelli chocolate, good thing it was mostly baking chocolate.

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## Cinnamon-Almond Cookies

Kim Perry

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350 degrees

3	cups	flour	
1	tsp	cinnamon	
1/2	tsp	baking soda	
1	cup	unsalted butter	softened
3/4	cup	white sugar	
3/4	cup	brown sugar	
1	large	egg	
1	large	egg yolk	
1	tsp	vanilla	
	pinch	salt	
1 3/4	cups	slivered almonds	

Beat butter until fluffy. Add sugars and vanilla. Mix well. Stir in dry ingredients and almonds. Knead dough until mixed well. Divide dough roll into four logs about 1 1/2" in diameter. Wrap with plastic wrap and chill overnight. Slice into 1/4" rounds. Bake at 350 for about 12 minutes or until light golden brown. Cool and enjoy!

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## Cinnamon-Lime-Pistachio Cookies

Cyndi Mehta

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375 degrees

2	cups	flour	
1 1/2	tsp	baking powder	
1/2	tsp	salt	
2/3	cup	butter	
1	cup	sugar	
1		egg	
1	tsp	vanilla	
1	Tbsp	cinnamon*	
1	Tbsp	lime peel	chopped
1	cup	pistachio nut	chopped

1. Cream butter at medium speed until light. Add sugar, egg, vanilla, cinnamon & lime peel. Beat until fluffy. 2. At low speed, add dry (sifted) ingredients. 3. Mix in chopped nuts by hand. 4. Divide dough in half: roll each half in waxed paper to 6-7 inch long cylinders. Refrigerate for about 8 hours. 5. Slice dough about 1/4" thick. Place on ungreased cookie sheet & bake. Bake at 375 degrees for 8 - 10 minutes

These are rather 'different' looking cookies, and although not too sweet, have a very pleasant taste. Someone even told me they deserved an award!

\*Originally, this recipe called for 3 T cinnamon basil. But that is rather difficult to find, so here I substituted a lesser measure of just cinnamon.

## Classic Pecan Pie

Kae Taylor

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400 degrees		9 inch pie pan	
3		eggs	lightly beaten
1	cup	sugar	
2	Tbsp	all purpose flour	
1	cup	Karo Light Corn Syrup	
2	Tbsp	butter	melted
1	tsp	vanilla	
1	9 inch	unbaked pie shell	
1 1/2	cups	pecans	chopped

Heat oven to 400 degrees. Combine eggs, sugar, flour, corn syrup, butter and vanilla: blend well. Pour into unbaked pie shell; arrange pecans on top. Bake in lower third of oven at 400 degrees for 15 minutes. Reduce oven temperature to 350 degrees; bake an additional 35 min. To 45 min. Or until center appears set. Cool completely.

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## Cookie Cake Snicker Bars

Debby Taylor

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350 degrees		9 x 13 pan ungreased	
1	box	yellow cake mix	
2		eggs	
1/2	cup	brown sugar	
1	stick	oleo	melted
3		Snickers Bars	

Mix the first 4 ingredients all together. Cut up 3 snicker bars and stir into mixture. Do not grease 9 x 13 pan. Bake at 350 degrees for 30 - 35 minutes. Check.

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## Cookie Sheet Cake

Teresa (Taylor) Betz

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400 degrees		large rimmed cookie sheet 10x15	
2	cups	flour	
2	cups	sugar	
1	stick	oleo or butter	
1/2	cup	shortening	
4	Tbsp	cocoa	
1	cup	cold water	
1/2	cup	buttermilk	
1	tsp	vanilla	
1	tsp	cinnamon	
1	tsp	soda	
1/4	tsp	salt	
2		eggs	
		FROSTING:	
1	stick	oleo or butter	
4	Tbsp	cocoa	
5	Tbsp	milk	
1	tsp	vanilla	
1	cup	nuts	chopped
1	lb	powdered sugar	

Sift flour and sugar in large mixing bowl. In saucepan bring to boil oleo, shortening, cocoa and cold water. Pour over flour and sugar. Mix well. Add buttermilk, vanilla, cinnamon, soda salt and eggs and mix. Pour into large rimmed cookie sheet (10x15). Bake 20 minutes at 400 degrees. Last 5 minutes of baking time start frosting. In a saucepan bring to boil 1 stick oleo, 4 Tbsp cocoa, 5 Tbsp milk. Add 1 tsp vanilla, 1 cup nuts (optional) and 1 lb powdered sugar. Beat until smooth and spread on cake immediately after coming out of oven.

This is a very easy to make and tasty cake, that really is a lot like a brownie.

## Cranberry Pie

Arlene Williamson

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350 degrees

1/2	cup	sugar	
1/2	cup	nuts	
1	cup	cranberries	cut up and spread in pie plate.
1/2	cup	butter	
1/2	cup	shortening	
1/4	cup	oil	
2		eggs	
1	cup	sugar	
1	cup	flour	

Mix together 1/2 cup sugar, nuts and cranberries place in pie plate. Mix together butter, shortening, and oil. Beat together eggs and 1 cup sugar, add to butter mixture. Then add 1 cup flour. Pour the cranberry mixture, Bake at 350 degrees for 45 minutes.

This is Cyndi's way of getting me to eat cranberries. Yum

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## Cream Pie

Opal Roat Perry

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350 to 375

Large Pie Pan

1	pint	cream	
1 1/2	cups	brown sugar	
3	Tbsp	flour	
3		eggs	separated
1	tsp	vanilla	

Combine 3 tbsp brown sugar, and the 3 tbsp flour. Beat egg whites til stiff and add sugar flour mixture to them. Combine remaining brown sugar and cream. Beat egg yolks and add to sugar and cream. Fold this into egg white mixture. Use a large pie pan. Pour mixture into unbaked pie shell and bake at 350 to 375 degrees usually about 45 minutes.

This recipe came from the old Colonial Restaurant of Van Wert.

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## Crème Brulee from Le Cirque

Scott & Stephanie Taylor

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300 degrees		Ramekins or Tea Cups	13 x 9 pan for water bath
4	cups	heavy cream	
1		vanilla bean	split lengthwise
	pinch	salt	
8		egg yolks	
7/8	cup	sugar	3/4 cup + 2 Tbl
		Turbinado sugar	for caramelizing

Preheat the oven to 300 degrees. In a medium saucepan cook the cream with the vanilla bean and salt over moderate heat until the surface begins to shimmer.

In a large heatproof bowl, blend the egg yolks and granulated sugar with a wooden spoon. Slowly add the hot cream mixture, stirring gently. Strain the custard into a large measuring cup; skim off any bubbles.

Arrange 8 shallow 4 1/2-inch wide ramekins in a roasting pan (see note). Slowly pour the custard into the ramekins, filling them almost to the top. Set the roasting pan in the center of the oven and carefully pour in enough hot water to reach halfway up the sides of the ramekins. Cover the pan loosely with foil and bake for about 1 hour, or until the custards are firm at the edges, but still a bit wobbly in the center.

Transfer the ramekins to a wire rack to cool completely. Cover and refrigerate until cold, at least 3 hours or up to 2 days.

Preheat the broiler. Set the ramekins on a baking sheet and blot the surfaces of the custards to remove any condensation. Using a small sieve, sift 2 teaspoons of the turbinado sugar over each custard in a thin, even layer. Broil the custards as close to the heat as possible until the sugar is evenly caramelized, 30 seconds to 2 minutes. Let cool slightly and serve at once.

NOTE: If using deeper 3/4-cup ramekins, bake the custards for about 20 minutes longer and reduce the sugar topping to 1 teaspoon per custard.

Recipe from Foodnetwork.com

Scott likes this served with a propane torch and sugar on the side. Josh and Brandon agree!

## Crème De Menthe Brownies

Joy Taylor

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1	box	brownie mix	prepared
2	cups	confectioners' sugar	
1	stick	oleo	
2	Tbsp	green crème de menthe	
1	cup	chocolate chips	
6	Tbsp	margarine	

1. Bake Brownies
2. Mix next 3 ingredients. Spread on cooled Brownies
3. Melt Chocolate chips and 6 tablespoons margarine and then frosting this glaze over the cooled brownies.

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## Crisp Apple Pie

Scott & Stephanie Taylor

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450		deep dish pie pan	
6	cups	apples	sliced
1/2	cup	sugar	
1	tsp	cinnamon	
3/4	cup	flour	
1/2	cup	sugar	
1/2	cup	butter	
1/2	tsp	cinnamon	

Toss together apples, 1/2 cup sugar and 1 tsp cinnamon and place them in an unbaked pie shell.

Mix together flour, 1/2 cup sugar, butter and 1/2 tsp cinnamon until crumbly and place over top of pie.

Bake at 450 for 10 minutes then reduce the heat to 350 and bake an additional 40-50 minutes until golden brown.

The topping combination is great for stuffing apples to bake or to place into a hog for a hog roast.

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## Date Bars

Louise Perry

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3		eggs	lightly beaten
1	cup	sugar	
1	tsp	margarine	melted
2	tsp	vanilla	
1	cup	pecans	chopped
1	lb	dates	chopped
1	cup	flour	
2	tsp	baking powder	

Put in mixing bowl in the order given. Bake in a jelly roll pan or long cake pan at 350 for 25-30 minutes. Cool in pan and cut into strips. Roll in powdered sugar.

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## Death By Chocolate

Julie DuCheney

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1	box	brownie mix	prepared
1	pkg	mousse	prepared
		Cool Whip	
		Heath bars	
		nuts	

Make brownies and mousse as directed on box. Break up brownies in bite size pieces. Layer brownie, mousse, and cool whip in dish. Crunch 4 heath bars and sprinkle on top with nuts.

This is what my mother in law makes me for my birthday!! It is YUMMY!!!!

## Dish of Dirt

Isaiah Boaz

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14		OREO cookies	finely crushed (about 1 cup of crumbs, divided)
1	pint	chocolate ice cream	
1/4	cup	chocolate syrup	
		gummy worms for garnish	

In each of 4 dessert dishes, place 2 tbs. cookie crumbs. Top each with 1/2 cup ice cream, remaining 2 tbs. cookies crumbs and 1 tbs. Syrup. Garnish with gummy worms.

This is Isaiah's favorite.

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## Double-Layered Pumpkin Cheesecake

Brenda Berres

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2	8 oz pkgs	Philadelphia Cream Cheese
1/2	cup	sugar
1/2	tsp	vanilla
2		eggs
1/2	cup	canned pumpkin
1/2	tsp	cinnamon
dash		cloves
dash		nutmeg
1	ready to use	graham cracker crust

1) Mix cream cheese, sugar and vanilla with electric mixer until well blended. Add eggs and mix. Remove 1 cup of batter and stir in with the pumpkin and spices. 2) Pour remaining plain cream cheese batter into the crust. Top with the pumpkin batter. 3) Bake at 350 for 40 minutes or until center is almost set. Cool. 4) Refrigerate 3 hours or overnight. Garnish with cool whip.

This is a great fall recipe. Very Good!!

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## Eggless Spice Cake

Doris Taylor

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375 degrees

2 - 9" cake pans

3	cups	flour
2	cups	sugar
1/4	tsp	salt
1	tsp	cinnamon
1	tsp	cloves
1	tsp	allspice
1/2	cup	shortening
2	level tsp	baking soda
2	cups	buttermilk

Sift first 6 ingredients, cut in shortening until mix is crumbly. Dissolve soda in buttermilk, add to dry ingredients. Beat until well mixed. Grease and flour 2 9" cake pans. Bake 30 - 35 minutes, turn out and cool. Frost as desired.

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## Five-Chip Cookies

Virginia Hakes

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350 degrees

1	cup	butter or margarine	softened
1	cup	peanut butter	
1	cup	sugar	
2/3	cup	packed brown sugar	
2		eggs	
1	tsp	vanilla	
2	cups	all purpose flour	
1	cup	old-fashioned oats	
2	tsp	soda	
1/2	tsp	salt	
2/3	cup	semi-sweet chocolate chips	
2/3	cup	peanut butter chips	
2/3	cup	vanilla chips	
2/3	cup	butterscotch chips	
2/3	cup	milk chocolate chips	

In a mixing bowl, cream butter, peanut butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine, flour, oats, baking soda and salt: gradually add to the creamed mixture. Stir in chips. Drop by rounded tablespoonfuls 2 " apart onto ungreased baking sheets. Bake at 350 degrees for 10 - 12 minutes or until lightly browned. Cool 1 minutes before removing to wire racks. Yield: 4 1/2 dozen.

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## Fluffy Tapioca Pudding

Teresa (Taylor) Betz

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3	Tbsp	Minute Tapioca
3	Tbsp	sugar
1		egg yolk
2	tsp	sugar
1/8	tsp	salt
2	cups	milk
1		egg white
3/4	tsp	vanilla

Mix tapioca, salt, 3 Tbsp sugar, milk and yolk in a saucepan. let stand 5 minutes. Beat egg whites until foamy, gradually beat in 2 tsp sugar, beating to soft peak. Set aside. cook tapioca mixture to a full boil stirring constantly for 6-8 minutes. Gradually add to beaten whites stirring quickly just until blended. Stir in vanilla. Cool or serve warm

I loved this pudding when grandma made this. so when I got married I made this pudding for my new husband. I thought maybe he would really like it since it was one of my favorites. When Richard tasted it he said " This pudding has lumps in it !" I said it is suppose to because it was tapioca pudding. Richard does not like tapioca pudding. So I did not make this recipe much any more

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## Frozen Strawberry Dessert

Cyndi Mehta

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1	cup	flour	
1/4	cup	brown sugar	
1/2	cup	butter	melted
1/4	cup	nuts	
2		egg whites	
1	cup	sugar	
1	pkg	frozen strawberries	
1	pkg	Dream Whip	

Combine first 4 ingredients. Spread into a 12 x 18 inch glass baking dish. (Save some for topping) Bake at 350 for 15 minutes. Beat egg whites until foamy. Add sugar and strawberries. Beat at high speed for 15 minutes. Fold in mixed Dream Whip Pour into dish over baked mixture, top with mixture that was set aside. Freeze overnight, and serve frozen

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## Fruit Newtons

Rheba Eichhorn

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375 degrees

1/2	cup	butter or margarine	softened
1/2	cup	granulated sugar	
1/2	cup	brown sugar	firmly packed
2		eggs	
1/2	tsp	vanilla	
2 1/2	cups	flour	
1/4	tsp	salt	
1/4	tsp	baking soda	
		Filling	
1	lb	dried figs	about 2 cups
1/2	cup	walnuts	or almonds
1/3	cup	sugar	
1/2	cup	water	
1	tsp	lemon peel	grated
2	Tbsp	lemon juice	

## Dessert

In large bowl of an electric mix, beat butter and sugars until creamy. Beat in eggs and vanilla. In another bowl, stir together flour, salt and baking soda; gradually add to butter mixture, blending thoroughly. Cover dough tightly with plastic wrap and refrigerate until easy to handle (at least 1 hour) or until next day.

Meanwhile, prepare fruit filling of your choice; set aside.

Divide dough into 2 equal portions. Return one portion to refrigerator. On a floured board, roll out other portion to a straight-edged 9 x 15 inch rectangle: cut lengthwise into three strips. Divide cooled fruit filling into 6 equal portions and evenly distribute one portion down center of each strip, bringing it out to ends. Use a long spatula to lift sides of each dough strip over filling, overlapping edges slightly on top. Press together lightly. Cut strips in half crosswise: lift and invert onto greased baking sheets. (seam side should be down). Brush off excess flour. Refrigerate for about 15 minutes. Meanwhile, repeat rolling and filling the remaining dough. Bake in a 375 degrees oven for 15 - 20 minutes or until browned. Let cool on baking sheets on a rack for about 10 minutes; then cut each strip crosswise into 4 pieces. Transfer cookies to rack and let cool completely. Store covered. Makes 4 dozens.

**FILLING:** Using a food processor or food chopper fitted with a medium blade, grind together figs and nuts. Turn into medium-size pan and add sugar, water, lemon peel and lemon juice. Place over medium heat and cook, stirring, until mixture boils and becomes very thick (5 to 8 mins.) Let cool completely:

For APRICOT FILLING; substitute 3 cups lightly packed DRIED APRICOT for Figs and use 1 tsp grated ORANGE PEEL in place of LEMON PEEL. For DATE FILLING, substitute 1 lb. PITTED DATES for figs and increase LEMON PEEL to 2 tsp. For PRUNE FILLING: Substitute 2 cups lightly packed MOIST PACK PITTED PRUNES for figs and add 3/4 tsp GROUND CINNAMON with SUGAR.

For each of these fillings, follow directions for the Fig filling, just make the substitutes as stated.

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# Fruitcake

Rheba Eichhorn

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275 degrees		Spring Form pan or loaf	
1 1/2	lbs	dates	diced
1	lb	candied pineapple	diced
1	lb	candied whole cherries	
2	lbs	pecans	whole
2	cups	flour	sifted
2	tsp	baking powder	
1/2	tsp	salt	
4		eggs	
1	cup	sugar	
		white Karo	

Have all ingredients at room temperature. Line bottom of 9x5 loaf pan or 2 9" spring pans with 2 layer of greased parchment (baking paper) Line bottom and sides with baking paper extending 1" above the pan. Cut dates and pineapple into chunks in bowl. Add cherries. Sift flour and measure flour with baking powder and salt over candied fruit and dates. Mix with finger so all the fruit will be well coated with flour. Beat eggs until foamy. Add sugar gradually. Add to fruit mix. Add pecans and mix evenly until all batter is mix evenly. Pack into pans. Press down with palm of hands, if necessary, rearrange fruit and fill in holes. Decorate with fruit. Bake 275 degrees for 1 1/2 hours for loaf pan. 1 1/4 hours for spring pan. Cool on rack 5 minutes. Brush the top with Karo syrup. Cool. Wrap in plastic wrap. Store in refrigerator. (Will be dry but not brown when done.)

See the recipe for Candied Pineapple and Cherries. I use this recipe for my fruit instead of buying the candied fruit. It is so much better.

## Fudge Brownies

Arlene Williamson

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	325 degrees		8x8x2 inch greased
1/2	cup		butter or margarine
1	cup		sugar
1	tsp		vanilla
2			eggs
4	Tbsp		cocoa powder
1/2	cup		flour
1/2	cup		walnuts
1 1/2	cups		powdered sugar
1 1/2	Tbsp		cocoa
3	Tbsp		butter
			milk

Cream butter, sugar and vanilla; add eggs and beat well. Blend in cocoa. Stir in flour and nuts.

FROSTING: beat together powdered sugar, cocoa and butter Stir in enough milk for spreading

This is from one of my best friends and she is a wonderful cook. I believe this is a yummy recipe

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## Fudge Oatmeal Cookies

Kae Taylor

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2	cups		sugar
1/2	cup		milk
1/4	lb		butter
3	Tbsp		cocoa powder
1/4	tsp		salt
1	tsp		vanilla
1/2	cup		peanut butter (nutty)
3	cups		oats

Combine sugar, milk, butter and cocoa. Bring to a full boil for 1 minute, timing it. Add salt and vanilla. Blend in peanut butter and oats. Mix well. Drop by teaspoons on wax paper to firm in 15 minutes.

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## Fudge Sundae Pie

Diane Perry

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1/4	cup	white corn syrup	
2	Tbsp	brown sugar	firmly packed
3	Tbsp	margarine	
2 1/2	cups	Rice Krispies	
1/4	cup	peanut butter	
1/4	cup	fudge sauce	
3	Tbsp	white corn syrup	
1	quart	vanilla ice cream	

Combine and melt over low heat, the 1/4 cup white corn syrup, brown sugar and margarine, until mixture begins to boil. Pour over the Rice Krispies. Mix and press into a 9" pie plate.

Stir together the 1/4 cup peanut, 1/4 cup fudge sauce and 3 Tbsp. White corn syrup. Spread half of mixture over cereal mixture. Freeze until firm. Put 1 quart vanilla ice cream over mixture, drizzle remaining peanut butter sauce over ice cream. Freeze. Serve when ready.

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## German's Sweet Chocolate Cake

Peggy Meyer

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350 degrees		3 8" or 9" cake pans	
1	pkg	Baker's German Sweet Chocolate	
1/2	cup	boiling water	
1	cup	margarine	
2	cups	sugar	
4		egg yolks	unbeaten
1	tsp	vanilla	
2 1/2	cups	sifted cake flour	
1	tsp	baking soda	
1/2	tsp	salt	
1	cup	buttermilk	
4		egg whites	stiffly beaten
	Frosting		
1	cup	evaporated milk	
1	cup	sugar	
3		egg yolks	slightly beaten
1/2	cup	margarine	
1	tsp	vanilla	
1 1/3	cups	Baker's Coconut	
1	cup	pecans	chopped

Melt chocolate in 1/2 cup of boiling water. Cool. Cream butter and sugar until light & fluffy. Add egg yolks, one at a time, beating after each. Add vanilla and melted chocolate and mix until blended. Sift flour with soda and salt. Add sifted dry ingredients alternately with buttermilk, beating after each addition until batter is smooth. Fold in stiffly beaten egg whites. Pour batter into three 8 or 9 inch round layers, lined on bottom with greased and floured wax paper. Bake in moderate oven (350 degree) for 35 to 40 minutes for 9 inch layers or until cake springs back when lightly pressed. Cool. (This delicate cake will have a flat contour and a slightly sugary top crust which tends to crack. Frost top & between layers with Coconut- Pecan Filling & Frosting.

#### COCONUT-PECAN FROSTING:

Combine milk, sugar, eggs yolks, margarine and vanilla in a sauce pan. Cook over medium heat, stirring constantly, until mixture thickens, about 12 minutes. Remove from heat. Add coconut and pecans. Beat until cool and of spreading consistency. Makes 2 1/2 cups, or enough to cover tops of three 8 or 9 inch layers.

I remember mom making German Choc. Cake for my dad's birthday. We always doubled the recipe for a two layer cake. This was my dad's favorite cake.

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## Gram's Applesauce

Scott & Stephanie Taylor

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2	lbs	apples	Golden Delicious and Paula Reds
1	cup	water	
3/4	cup	sugar	
1	tsp	cinnamon	

Peel and core about 8 apples. Slice thickly. Put in medium sauce pan in 1 cup water. Cook until apples are soft but not mushy. Add sugar and cinnamon. Cook until sugar dissolves. (Can use 2 Tablespoons red hots with or instead of cinnamon)

This is a family favorite of Stephanie's side that has definitely spilled over to the rest of the Taylor's.

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## Grandma Brenda's Chocolate Chip Cookies

Allyson Evans & Marissa Miller

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350 degrees

2/3	cup	shortening	
2/3	cup	butter	softened
1	cup	sugar	
1	cup	brown sugar	packed
2		eggs	
2	tsp	vanilla	
3	cups	flour	
1	tsp	soda	
1	tsp	salt	
1	cup	pecans, (opt)	chopped
12	oz bag	chocolate chips	

Mix altogether. Bake at 350 degrees or 8 - 10 minutes or until light brown.

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## Grandma High's Sugar Cookies

Mildred Jones

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350 degrees

1 3/4	cups	sugar	
1/2	tsp	salt	
1	cup	Crisco	
2		whole eggs	
1	tsp	vanilla	
		Beat together until creamy	
		Mix together:	
1	cup	buttermilk	
1	tsp	soda	
		sifted together:	
3	cups	flour	
2	tsp	baking powder	

Cream sugar, salt, Crisco, and vanilla. Add eggs. Add 1/2 buttermilk mixture-stir. Add 1/2 flour mixture. Stir. Repeat. Bake at 350 degrees for 10 minutes or until done.

This dough can be refrigerated 3 or 4 days.

This is Kent's Grandma High's recipe. It is over 100 years old.

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## Grandma Opal's Caramel Icing

Brenda Berres

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4	Tbsp	water
1 1/2	Tbsp	butter
1	cup	brown sugar
1	tsp	vanilla
		powdered sugar

Merely bring to boil until all sugar is melted. Cool. Add vanilla and enough powdered sugar to spread

Grandma used to frost her chocolate cakes and cupcakes with this frosting. It is soooo yummy! (we used to swipecupcakes out of the freezer too!)

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## Grandma Opal's Date Pinwheel Cookies

Brenda Berres

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		BOIL UNTIL THICK:	
1	cup	dates	finely chopped
1/2	cup	water	
1/2	cup	brown sugar	
		Mix together:	
1	cup	brown sugar	
1	cup	white sugar	
1	cup	shortening	
3		eggs	
1/2	tsp	salt	
1	tsp	soda	
1	tsp	vanilla	
4	cups	flour	

Knead dough until smooth. Divide and roll out 1/2 inch thick. Spread cooled date mixture on dough. Roll dough in jelly roll fashion. Refrigerate overnight. Slice cookies and bake at 350 for 10-12 minutes.

Grandma's cookies were always the best and these were my very favorite! I always bake them during the holidays and they've become a favorite of my family too!

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## Grandma Opal's Sugar Cookies

Brenda Berres

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350 degrees

1 1/2	cups	white sugar	
1	cup	Crisco	
1	cup	buttermilk	
2 - 3		eggs	
2	tsp	vanilla	
2	tsp	baking powder	
1	tsp	soda	
3 1/4	cups	flour	
		Frosting	
1	lb	powdered sugar	
2 - 3	Tbsp	butter	softened
1	tsp	vanilla	
		milk	

Mix as usual. Drop by teaspoon on cookie sheet. Bake 10 minutes at 350. Let cool and frost.

FROSTING: mix together sugar butter and vanilla, add enough milk for right spreading consistency.

Just another wonderful cookie recipe from Grandma. She would put these in the freezer layered with waxed paper. That freezer door opened quite often when us grandkids were around!!

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## Grandma Reid's Raisin Cookies

Ruby Hale

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350 degrees

2	cups	brown sugar
2		eggs
1/2	cup	sour cream or sour milk
1	cup	butter
1	tsp	soda
1	tsp	baking powder
4	cups	flour
1	cup	raisins

Cream sugar and butter. Add eggs. Stir well. Add sour cream or milk with soda added to it. Add raisin floured with 2 Tbsp of the flour. Mix well. Add baking powder and flour to make a soft dough. Toss on well floured board and roll out to 1/4" thick. Cut with cookie cutter and place on greased cookie sheet. Bake at 350 degrees for 15 minutes.

+White sugar can replace brown sugar for a plain sugar cookie.

Vivian Hale adds

The recipe as given to me didn't even have raisins listed. I just add raisins till it looks right. (I noticed that it wasn't uncommon to get a recipe with a missing ingredient from Grandma Susie; I guess we're supposed to be good cooks so we don't need minor details.) And I suspect that the sour cream in the recipe isn't the commercial brand we use now, but real cream that had been soured. Just add a couple of tablespoons of vinegar or lemon juice to a cup of cream or milk to get sour cream or sour milk.

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## Grandma Taylor's Ginger Cookies

Aleda Hale

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350 degrees		cookie sheet	
3/4	cup	shortening	
1	cup	brown sugar	
1/4	cup	Brer Rabbit Molasses	
1		egg	
2 cups	plus 2 Tbsp	flour	
2	tsp	soda	
1/2	tsp	cloves	ground
1 1/2	tsp	ginger	
1	tsp	cinnamon	
1/2	tsp	salt	

Cream shortening and sugars, beat in molasses and egg. Sift flour, salt and spices together 3 times, add to other mixture and beat well. Chill for at least 1 hour. Roll into 1 in balls, roll in granulated sugar. Bake at 350 degrees for 8 minutes.

My favorite recipe from Grandma

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## Grandma's Hickory Nut Cake

James Taylor

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325 degrees		9 x 13 or 2 -8" round pan	
2	cups	sugar	
2/3	cup	butter	
3		eggs	beaten
1/8	tsp	salt	
2	tsp	baking powder	
2 1/2	cups	flour	
1	cup	milk	
1	tsp	vanilla	
1	cup	hickory nuts	chopped
		hickory nut halves	for garnish

Cream together sugar and butter for cake. Add eggs; beat on medium speed with mixer for 2 minutes. Mix dry ingredients together with fork. Add dry ingredients alternately with milk. Mix well. Stir in vanilla and nuts. Pour into greased and floured pans

This cake is good with Penuche frosting.

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## Handy Cake

Ruby Hale

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1/2 to 3/4	cup	sugar	
2	Tbsp	butter	
1		egg	
1 1/2	cups	flour	
1/4	tsp	salt	
2	tsp	baking powder	
1	tsp	vanilla	
		milk	

Break egg in cup measure, fill with milk. Pour milk, egg and the rest of the ingredients in a bowl and mix well. Bake in 8 x8 pan until done.

Floyd's sister Bernice gave me this recipe. I use this as shortcake with fresh fruit poured over it.

## Holiday Wreath

Laura (Jones) Menzie

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30		marshmallows
1/2	cup	butter
1	tsp	vanilla
2	tsp	green food color
3 1/2	cups	cornflakes

Combine marshmallow, butter, vanilla and food color. (2 tsp. Is correct) in top of a double boiler. Heat over water until marshmallows and butter are melted, stirring frequently, Gradually stir in cornflakes. Drop from teaspoon onto waxed paper; with hands, shape into a 9" wreath.

Grandma Elva would make this treat for me at Christmas.

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## Homemade Ice Cream

Diane Perry

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2 1/2	cups	sugar	
6 - 10		eggs	beaten well
2	cans	Carnation Evaporated Milk	
5	Tbsp	vanilla	
2	boxes	junket powder	

Put above ingredients in freezer can. Finish filling the can with whole milk until it is 4 or 5 inches from top of 2 gal. can.

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## Ice Cream Base

Scott & Stephanie Taylor

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2	cups	half and half
1	cup	heavy whipping cream
1	cup	sugar
1	whole	vanilla bean

Combine all ingredients (including the bean and its pulp) in a large saucepan and place over medium heat. Stirring occasionally bring the mixture to 170 F. (to just barely a simmer, removing it from the heat as soon as a bubble hits the surface, don't let it boil) Remove from heat, allow to cool slightly. Remove the hull of the vanilla bean, pour mixture into lidded container and refrigerate mixture overnight to mellow flavors and texture. Freeze mixture in a freezer until soft serve consistency, spoon back into lidded container and let harden in the freezer for at least one hour.

Different flavors can be made by adding 1 tsp of flavoring or liquor to the base.

Also any jams or jellies can be used for fruit flavor by a 1 to 1 substitution with sugar. Mostly 2 tablespoons less sugar and 2 tablespoons of jams.

Quick, simple and yummy homemade ice cream recipe.

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## Lemon Cake Pie

Diane Perry

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1	cup	sugar	
1/4	cup	flour	
1/4	cup	oleo or butter	melted
1/8	tsp	salt	
2		eggs	separated
2		lemons	juice & grated peel
1	cup	milk	
1		9" pie shell	unbaked

Combine sugar, flour, oleo, salt, and egg yolks. Beat until smooth. Beat in Lemon. Add milk, beating slowly. Beat egg whites until stiff, but not dry. Fold into first mixture. Bake pie shell at 350 for 5 minutes. Pour filling in pie shell

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## Lemon Cheese Cake

Victoria Gaskill

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9" - 10" Spring Pan

24	ozs (3 block	Philadelphia Cream Cheese	room temperature
10	oz jar	Lemon Curd	
1		lemon	
1	stick	butter	softened
2	small pkgs	instant lemon pudding	
2	envelopes	Dream Whip	
2 1/2	cups	milk	
10 - 14	ozs	graham cracker crumbs	preferred crust thickness
1	Tbsp	lemon flavoring	
1/2	cup	sugar	
	zest	of 1 lemon	

Crust: Mix graham cracker crumbs, stick of softened butter, and  $\frac{1}{4}$  cup of sugar together. Press and form crumbs into bottom of spring pan, and bake @ 350° for 5-8 min. Let Cool!!!

Filling: In a large mixing bowl, add cream cheese and  $\frac{1}{4}$  sugar, mix until smooth. Next, in a separate bowl, combine 2 packages of lemon pudding, one envelope of dream whip, and 1  $\frac{1}{2}$  cups of milk. Mix on high until creamy. Once creamy, add cream cheese mixture, 10 oz. lemon curd, and lemon flavoring. Mix until well blended, and immediately pour mixture a top cooled crust.

Topping Mix 1 envelope of dream whip and 1 cup of milk together. Once mixed add the zest of 1 lemon and mix. Spread whipped topping over cheesecake, and refrigerate for at least 2 hours before serving.

No Story, It's Just Good!!!!

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## Lemon Dessert

Taylor Betz

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375

9 X 13

1	cup	flour	
1	stick	margarine	
1/2	cup	peanuts	chopped
1	cup	powdered sugar	
8	ozs	cream cheese	
1	container	Cool Whip	
2	boxes	lemon pudding	or your favorite
3	cups	milk	

Mix flour, margarine and peanuts together, press into 9x13 pan Cool. Mix together powdered sugar, cream cheese and 1/2 container of cool whip, and spread over baked. Mix pudding with 3 cups of milk and spread over that and finish with remaining cool whip. Chill thoroughly before serving.

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## Lemon/Coconut Squares

Susie J. Taylor

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275 degrees then 350

13 x 9

1 1/2	cups	flour	sifted
1/2	cup	brown sugar	firmly packed
1/2	cup	margarine	
2		eggs	beaten
1	cup	brown sugar	
1 1/2	cups	coconut	shredded
1	cup	nuts	chopped
2	Tbsp	flour	
1/2	tsp	baking soda	
1/4	tsp	salt	
1/2	tsp	vanilla	
1	cup	powdered sugar	
	juice of	lemon	
1	Tbsp	margarine	

### Cookie Dough Crust

Mix together 1 1/2 cups flour, 1/2 cup brown sugar and 1/2 cup margarine. Pat dough down well in buttered 13 x 9 x 2 pan. Bake in a very slow oven, 275 degrees, for 10 minutes.

### Filling

Combine eggs, brown sugar, coconut, nuts, flour, baking powder, salt and vanilla. Bake in moderate oven, 350 degrees, for 20 minutes. While still warm spread with frosting made with powdered sugar, melted margarine and lemon juice. Cool slightly and cut in 2" squares. Complete cooling on cake rack.

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## Maple Nut Ice Cream

James Taylor

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1	quart	milk	
4		eggs	
1/3	cup	cornstarch	
1	cup	sugar	
1/2	cup	brown sugar	
1	pinch	salt	
1	cup	Eagle brand sweetened condensed Milk	
2	Tbsp	vanilla	
1	tsp	maple extract (flavoring)	
1/2	cup	pecans	finely chopped
		milk	

In a 4 quart pan heat 1 quart of milk to boiling, stirring constantly. (Rinse pan in cold water first so it won't stick) In the meantime beat eggs in a bowl. Then add cornstarch, sugar, brown sugar and salt and mix well. Add to boiling milk and keep boiling and beating with beater until it bubbles up. Pour into 1 gallon ice cream freezer and add sweetened condensed milk, vanilla, maple flavoring, pecans and enough additional milk to fill freezer 2 inches from the top.

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## Marbled Chocolate Bars

Kim Perry

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	350 degrees		9 x 13	
1	box	German Chocolate cake mix		
8	oz pkg	Philadelphia Cream Cheese	softened	
1/2	cup	sugar		
3/4	cup	milk		
		chocolate chips	divided	

Prepare cake batter according to cake directions. Pour into a greased 9x13 baking dish. In a small mixing bowl, beat cream cheese and sugar. Stir in 1/4 c. chocolate chips. Drop by tablespoon over the batter. Cut through the batter with a knife to swirl the cream cheese throughout the cake batter. Sprinkle with the remaining chocolate chips. Bake at 350 for 25-30 minutes or until an inserted toothpick comes out clean. Cool on a wire rack and cut into bars. Very tasty and they don't need frosting!!

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## Merry Berry Cobbler

Sandra Gaskll

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400 degrees		4 qt. Casserole	
1 1/2	cups	granulated sugar	
1/2	cup	cornstarch	
4	cups	fresh or frozen raspberries	
4	cups	fresh or frozen blueberries	
4	cups	fresh or frozen blackberries	
1/4	cup	lemon juice	
1 1/2	cups	all purpose flour	
1/2	cup	brown sugar	packed
1 1/2	tsp	baking powder	
1/2	tsp	salt	
1/2	tsp	ground nutmeg	
1/2	cup	butter or margarine	
1/3	cup	hot water	
		whipping cream or ice cream	if desired
		orange peel	if desired

1. Heat oven to 400 degrees. Grease 4-quart casserole. Stir together sugar and cornstarch in Dutch oven. Add berries and lemon juice: toss until evenly coated. Heat to boiling. Boil one minute, stirring constantly. Spoon into casserole.

2. Stir together flour, brown sugar, baking powder, salt and nutmeg in large bowl. Cut in butter, using pastry blender or crisscrossing 2 knives, until mixture look like coarse crumbs. Spoon dough onto berry mixture.

3. Bake in a 400 degrees oven for 35 to 45 minutes or until top is golden brown. Serve warm with whipped cream or ice cream. Garnish with orange peel. 12 servings.

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## Midnight Cake

Diane Perry

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350 degrees

1	cup	shortening
2 1/2	cups	sugar
4		eggs
2	cups	hot water
1	cup	cocoa powder
3	cups	flour
1	tsp	salt
2	tsp	soda
2	tsp	baking powder
1	tsp	vanilla

Cream sugar and shortening. Add eggs, beat well. Sift cocoa, flour, salt and baking powder. Add alternating to cream mixture. Dissolve soda in hot water (1 tsp. in each cup) (3 layers or 2 large layers and 8 cupcakes)

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## Molasses Cookies

Ruby Hale

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1/2	cup	lard or oleo
2		eggs
1	cup	sugar
1/2	cup	sorghum
4 1/2	cups	flour
1	tsp	soda
1/2	tsp	cinnamon
1/2	tsp	cloves
pinch		salt
1/2	tsp	ginger
1/2	tsp	allspice
1/2	cup	sour milk

Sift together: Flour, soda, cinnamon, cloves, salt, ginger, and allspice.  
Cream together: oleo, eggs, sugar and sorghum. Than add dry ingredients, alternately with 1/2 cup sour milk to the cream mixture ending with dry ingredients. Chill: Roll out and cut into cookies. Bake 7 - 10 minutes at 370 degrees.

Mom use to bake these cookies in the morning, so we would have fresh cookies for our school lunches.

## Molasses Cookies

Kayla Meyer

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350 degrees

3/4	cup	shortening	melted
1	cup	sugar	
1/4	cup	molasses	
1		egg	
2	cups	flour	
2	tsp	soda	
1/2	tsp	salt	
1/2	tsp	cloves	
1/2	tsp	ginger	
1	tsp	cinnamon	

Melt shortening, leave cool. Mix shortening, sugar, molasses and egg together. Sift twice all dry ingredients. Mix with wet ingredients. Add dry ingredients a little at a time. Let chill for 1 hour. Drop by medium size cookie dropper. Roll in sugar. Bake 350 degrees for 12 minutes.

Two generations have taken this recipe to the State Fair, Kayla and Terri Sue.

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## Molasses Crinkle Cookies

Doris Taylor

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2 1/4	cups	flour
1	tsp	ground ginger
1	tsp	ground cinnamon
1/2	tsp	ground cloves
2	tsp	baking soda
1/4	tsp	salt
1	cup	brown sugar
1/4	cup	light molasses, mild
3/4	cup	shortening
1	large	egg

Mix shortening, sugar, egg and molasses. Mix dry ingredients add to sugar mix. Chill dough. Roll into balls (size of walnuts) dip in sugar Bake 375 degrees (10 – 12 minutes) Don't over bake!

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## Mom's Bread Dough Cake

Rheba Eichhorn

350 degrees

2	cups	brown sugar	
1	cup	shortening	
2		eggs	
3	cups	bread sponge	1 cake yeast
1	tsp	baking soda	dissolve in 1 Tbsp water
		flour to thicken	about 3 cups
1	tsp	cinnamon	
1	tsp	allspice	
about 1	tsp	cloves	
1	tsp	salt	

Cream together shortening and brown sugar. Stir in the eggs. Add bread sponge and mix well. Mix together 1 cup flour, all the spices and the salt. Stir into the sponge-sugar-shortening mixture. Stir in the baking soda dissolved in water. Add additional flour to thicken. Pour into a well greased pan - the dough should only fill the pan 1/2 full. Let rise in warm place until doubled. Bake 350 degrees until cake tests done.

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## Mom's Dutch Apple Pie

Maurice Perry

1	Tbsp	butter
5	cups	sliced apples
3/4	cup	white sugar
1/4	tsp	salt
1 1/2	Tbsp	flour
1/2	tsp	cinnamon

Mix altogether and put in unbaked pie shell. Topping: 1 T. Crisco 1 T. brown sugar 3 T. flour 1/4 t. salt. Lightly mix together until crumbly. Sprinkle crumbs on top of apples and bake at 350 for 30-45 minutes.

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## Mom's Fruit Cocktail Cookies

Brenda Berres

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350 degrees

1	cup	Crisco	
1	cup	brown sugar	packed
1	cup	white sugar	
3		eggs	
4	cups	flour	
1	tsp	baking powder	
1	tsp	cinnamon	
1	tsp	soda	
1	lg can	fruit cocktail with juice	
1	cup	nut meats	chopped

Mix altogether and bake at 350 for 10-12 minutes

This is a cookie my mom has made for years and the whole family loves 'em!  
They smell great baking, too!

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## Mom's Ice Cream

Virginia Hakes

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4 1/2	Tbsp	cornstarch	
2	cups	sugar	
1	tsp	salt	
4 1/2	cups	milk	
5		eggs	slightly beaten
3	tsp	vanilla	
2	cans	Pet milk, low fat	
1	can	Borden's condensed milk, low fat	

Combine cornstarch, sugar, salt and milk in a saucepan. Cook until hot: then pour hot mixture into eggs. Cook until slightly thickened, about 5 minutes. Strain. Cool. Pour chilled custard mixture into freezer can. Add Pet milk, Borden's condensed milk, vanilla, and enough milk to fill the can no more than 2/3 full. Freeze and enjoy.

Mom found this recipe in one of her magazine, and it has been a favorite family treat.

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## Mom's Old Fashioned Sugar Cookie

Maurice Perry

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2	cups	sugar
1	tsp	nutmeg
1/2	cup	Butter Flavored Crisco
1	tsp	lemon extract
1/2	cup	margarine
1	tsp	vanilla
2		eggs
1	tsp	baking soda
		dash of salt
1	cup	buttermilk
2	tsp	baking powder
4	cups	flour

Cream together sugar, Crisco and margarine. Add eggs. Mix well. Dissolve baking soda in buttermilk and stir into sugar mixture. Add dry ingredients. Stir until blended well. Refrigerate 2 hours. Drop by teaspoon on cookie sheet. Bake at 350 for 8-10 minutes. Frost with powdered sugar frosting sprinkled with colored sugar

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## Mom's Pumpkin Pie

Rheba Eichhorn

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2	cups	pumpkin	mashed
3/4	cup	light brown sugar	
1	tsp	cinnamon	
1/8	tsp	allspice	
1/8	tsp	cloves	
3/4	tsp	salt	
2	Tbsp	flour	
1 1/2	cups	milk	

Combine all ingredients and pour into an unbaked pie shell. Bake 425 degrees for 10 -15 minutes. Lower heat to 350 degrees and bake for 45 minutes longer or until knife inserted in the middle comes out clean.

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## Neiman Marcus Cookies

Kathy St Laurent

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	350 degrees		9 x 13
1	box	Duncan Hines Butter Cake	
2		eggs	
3/4	cup	nut meats	chopped
1	stick	butter	melted
		TOPPING:	
8	ozs	cream cheese	
2		eggs	
1	lb	powdered sugar	

Mix all of the top ingredients together and put in a 9 x 13 pan well greased and floured. Then mix the topping ingredients together and place on top of the cake mix. Bake at 350 degrees for 45 minutes.

Cake will rise and fall. Once cooled - can cut up in the pan or put in cupcake holders on a platter for easier serving

This is a recipe my sister-in-law gave me and I became famous for on the east coast. There is not a holiday or Super Bowl that I can go to without these cookies.

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## New York Style Cheesecake

Julie DuCheney

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325 degrees		9 inch spring form	
1	cup	graham crackers	
1 1/4	cups	sugar	divided
3	Tbsp	butter	melted
4	ozs	plain yogurt	
2	Tbsp	flour	
1	Tbsp	cornstarch	
4	8 oz pkgs	cream cheese	softened
4		eggs	
2	tsp	lemon juice	
1/2	tsp	lemon peel	finely grated
1 1/2	tsp	vanilla	
8	ozs	sour cream	

Preheat oven to 325 degrees. Spray sides of 9 inch spring form pan. In medium bowl combine graham cracker crumbs, 2 tbsp sugar and butter. Press into bottom of pan. In large bowl combine yogurt, flour, and cornstarch. Add cream cheese and beat well. Add 1 c. sugar, eggs, lemon juice, lemon peel, and vanilla. Mix well. Pour over crust and bake 60 minutes. Turn off oven for 30 minutes. In small bowl, blend sour cream and remaining 2 tbsp sugar. Spread over top of cake. Return to warm oven until set. Refrigerate before serving.

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## Opal's Duchess Cream

Arlene Williamson

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1 cup tapioca soak overnight  
1 cup sugar  
about 2 cups water  
juice from 1 can of  
pineapple  
juice from 2 lemons  
juice from 2 oranges  
opt pinch of salt

cook this and cool

Then add: Pineapple--walnuts is the best 3/4 package marshmallows 1 pt.  
whipped cream--(sweeten & flavor)

This is the recipe that she was famous for at the Perry Reunions.

Vicki Profit added this story to her copy of her Grandma's recipe...

This was my FAVORITE dessert recipe that Grandma would make!! This was usually the first thing I would go looking for on the table when we would have family dinners together!! Next to the Pumpkin Pie & the Noodles that is!!

Please note that I didn't have too detailed of a recipe from her but I think you all can figure it out!! :)GOOD LUCK & ENJOY!! P.S. I LOVE YOU GRANDMA!!

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## Orange Dessert

Louise Perry

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1 box Orange Jell-O  
1 box instant vanilla pudding  
1 box instant tapioca pudding  
8 oz can mandarin oranges drained  
8 oz can crushed pineapple drained  
8 ozs Cool Whip

Boil 2 cups water, add pudding, Jell-O and tapioca. Blend together in a large bowl and let cool completely. Add oranges, pineapple and cool whip. Chill at least 2 hours before serving.

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## Orange Pineapple Cake

Louise Perry

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1	box	yellow cake mix	
11	oz can	mandarin oranges	with juice
1/3	cup	Crisco Oil	
3		eggs	
1	box	instant vanilla pudding	
21	oz can	crushed pineapple	with juice
8	ozs	Cool Whip	
		pecans	

Mix together the first four ingredients with mixer. Bake in 9x13 pan or baking dish at 350 for 30 minutes. Cool.

TOPPING: Mix together the instant pudding, pineapple and cool whip and spread on cooled cake. Sprinkle with chopped pecans if desired. Keep cake refrigerated.

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## Oreo Cookie Dessert

Deb Schnepf

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9 X 13 pan

1	pkg	OREO cookies	
1	pkg	cream cheese	
2	boxes	chocolate pudding	Instructions on box
1	cup	powdered sugar	
1	lg tub	Cool Whip	

Crust: Crush OREO cookies to line the bottom of a 9 x 13 pan, save a half a cup of cookies.

First Layer: Mix together 1 package cream cheese, 1 cup powdered sugar, milk if needed, and 1/2 tub of Cool Whip. Spread onto crust.

Second Layer: Spread on Chocolate Pudding

Third Layer: Top with the rest of the Cool Whip. Sprinkle with reserved OREO Cookie Crumbs

One of Deb's first Original Recipes.

## OREO Cookie Dessert

Staci Jones

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22		OREO cookies	crushed
1	cup	milk	
8	ozs	cream cheese	
2	cups	powdered sugar	
2/3	cup	peanut butter	
16	ozs	Cool Whip	

Cream together sugar and cream cheese, beat in peanut butter then mix in cool whip. Placed crushed Oreos in the bottom of a 13 by 9 inch pan. Pour mixture over crushed cookies. Sprinkle a few of the remaining Oreos on top and place in freezer.

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## Our Dream Pie Dessert

Louise Perry

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350 degrees

9 x 13

		Crust:	
1 1/2	cups	vanilla wafers	crushed
1/3	cup	margarine	melted
		FILLING:	
16	large	marshmallows	
1/3	cup	warm milk	120 - 130 degrees
8	ozs	Cool Whip	
3		Clark Bars or Butterfingers	crumbled

Mix together crust ingredients and press into a 9x13 baking dish. Bake 5-8 minutes at 350. Dissolve marshmallows in milk. Let cool. Fold in Cool Whip and candy bars. Save some candy crumbs to sprinkle across the top. Refrigerate dessert overnight.

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## Payday Chewy Bars (3 layers)

Virginia Hakes

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9 x 13

3/4	cup	white sugar	
1	cup	white Karo	
3/4	cup	crunchy peanut butter	
4 1/2	cups	Special K Cereal	use up to 5 1/2 cups
3 - 4	cups	miniature marshmallows	
3/4	cup	Karo Light Corn Syrup	
1/4	cup	margarine	
2	tsp	vanilla	
12	oz pkg	Reese's peanut butter chips	
1	cup	Rice Krispies	not crushed
1	lb	salted peanuts	no skins

1st Layer: Heat 3/4 cup sugar and 1 cup karo until sugar is dissolved. (DO NOT BOIL). Add 3/4 cup crunchy peanut butter - remove from heat and stir till blended well. Add 4 1/2 - 5 1/2 cups Special K Cereal ( do not crush before measuring). (It may take cup or so more of cereal). Mix all together well and press into 9 x 13 x 1 buttered cookie sheet. (Be sure to press this down real firm.)

2nd Layer: Over the above base mix (1st layer) (while it is still warm) spread 3 - 4 cups of miniature marshmallows.....spread evenly.....bake in 250 - 275 degree oven just until marshmallows puff up and begin to melt (about 5 mins.) ...don't let them brown. While this is still warm put the following topping over the marshmallows.

3rd. Layer: (Mix the 3/4 c. karo, 1/4 c. margarine, 2 tsp. Vanilla and the peanut butter chips and heat over medium heat in heavy saucepan....until all is well mixed and chips are dissolved....then add nuts (except 1 cup) and cereal and spread on marshmallow layer. (sprinkle remaining nuts over top and sort of press into mix.)

Cool and cut into squares. (These freeze very well and will keep frozen for several months....if you can stay out of them!)

This is a very good cookies.

## Peach Freeze

Louise Perry

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2	cups	vanilla ice cream	softened
1 1/3	cups	frozen unsweetened peach slices	
1/8	tsp	cinnamon	
1/8	tsp	vanilla	

In a blender, combine the ice cream, peaches, cinnamon and vanilla. Process until smooth. Pour into small freezer safe dessert dishes, cover and freeze until serving. Serves 4.

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## Peaches 'N Cream Pie

Kimmy Meyer

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300 degrees		9" pie pan	
3	cups	peaches	sliced
1	cup	sugar	
1/3	cup	butter	
1		egg	
1/3	cup	flour	
1	tsp	vanilla	

Place peaches on the bottom of your pie crust. Cream together sugar and butter, add egg, flour and vanilla. Mix well. Spread over top of peaches.

\*\*Recipe for pie dough

1 cup flour

1/2 tsp. Salt

6 Tbsp. Shortening

2 -3 Tbsp COLD water

Mix together. DO NOT OVER MIX you will get a hard crust.

---

## Peanut Butter Cookies

Ruby Hale

375 degrees

1	cup	sugar	
1	cup	brown sugar	
1	cup	shortening	
2		eggs	beaten
1	cup	peanut butter	
1	tsp	vanilla	
1/2	tsp	salt	
1	tsp	baking soda	
2 1/2	cups	flour	

Cream together sugar, brown sugar and shortening. Add beaten eggs. Beat in peanut butter, vanilla, salt, and baking soda. Add flour and mix well. Drop on cookies sheet with teaspoon and flatten with fork to make little ridges.

Bake a 375 degrees for 10-12 minutes.

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## Peanut Butter Cookies

Aleda Hale

350 degrees

Cookie sheet

1	cup	peanut butter	smooth or creamy
1	cup	sugar	or Spenda
1		egg	
1	tsp	vanilla	

Mix all together, roll into balls and mark with a fork. Bake at 350 degrees 10 - 12 minutes.

Another gluten free recipe that tastes like the real thing

## Peanut Butter Cream Pie

Louise Perry

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1/3	cup	peanut butter	
3/4	cup	powdered sugar	
1/3	cup	flour	
1/2	cup	sugar	
1/8	tsp	salt	
2	cups	scalded milk	
3		egg yolks	slightly beaten
2	Tbsp	butter	
2	Tbsp	peanut butter	
1/2	tsp	vanilla	
		9" baked pie shell	

Blend peanut butter and powdered sugar until crumbly. Sprinkle 2/3 of the mixture over the baked crust. Mix flour, sugar, salt, gradually add the milk. Cover and cook over medium heat stirring constantly until thickened. Stir a small amount into the beaten egg yolks, then back into the hot mixture. Cook 2-3 minutes. Add butter, peanut butter and vanilla. Cool. Pour into the pie shell. Top with cool whip. Sprinkle with remaining crumbs.

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## Peanutbutter Chocolate Swirls

Susie J. Taylor

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350 degrees

1/2	cup	shortening
1/2	cup	sugar
1/2	cup	brown sugar
1/2	cup	peanut butter
1 1/2	cups	flour
1/2	tsp	salt
1	cup	chocolate chips
2		eggs
1/2	tsp	soda

Cream together shortening sugars and peanutbutter. Add eggs and mix well. Sift together the flour and salt and add to creamed mixture. Melt chocolate chips and cool slightly. Spread out cookie dough with rolling pin. Spread melted chocolate chips. Then roll like date swirls. Refrigerate for a few hours. Slice and bake at 350 degrees for 10 minutes.

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## Pecan Pie

Teresa (Taylor) Betz

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400 degrees

2		eggs	beaten
1	cup	Karo Light Corn Syrup	
1	tsp	vanilla	
1	cup	sugar	
2	Tbsp	butter	melted
1/8	tsp	salt	
2	cups	whole pecans	

Mix ingredients together adding pecans last. Pour into pie shell. then reduce heat to 350 degrees for 30-35 minutes. or until a knife inserted comes out clean.

## Pecan Surprise

Arlene Williamson

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350 degrees

9 x13

1	pkg	crescent tube rolls	
		FILLING:	
1/2	cup	sugar	
1/2	cup	white corn syrup	
1/2	tsp	vanilla	
1	tsp	margarine	
1		egg	
1	cup	pecans	chopped

Roll out the crescent rolls in a 13 x 9 inch pan. Pat out real thin and up part way of the side of pan. Bake 5 minutes at 350 degrees.

FILLING: Mix well - sugar, corn syrup, vanilla, margarine and egg. Then add pecans. Mix well. Pour over crust. Bake at 350 degrees for 20 minutes.

I received this recipe from my Niece. It is very good.

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## Penuche Frosting

James Taylor

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1/2	cup	butter
1	cup	brown sugar
1/4	cup	milk or cream
2	cups	confectioners' sugar
1	tsp	vanilla

Melt butter in medium saucepan. Add brown sugar. Boil for 2 minutes. Add milk bring to boil. Remove from heat. Cool to lukewarm. Beat in confectioners' sugar and vanilla. May add 1/2 cup chopped hickory nuts if desired

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## Persimmon Cookies

Rheba Eichhorn

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350 degrees

1	cup	persimmon puree	
1	tsp	soda	
2 1/4	cups	all purpose flour	or whole wheat flour
1/2	tsp	ground cinnamon	
1/2	tsp	ground nutmeg	
1/4	tsp	salt	
1	cup	sugar	
1/2	cup	butter, margarine, or solid vegetable shortening	
1		egg	
1	cup	chopped nuts	
1	cup	raisins	
1	cup	chocolate chips (optional)	

Stir 1 teaspoon soda into 1 cup fresh or thawed frozen persimmon puree. Let stand 5 minutes. In a small bowl, combine 2 1/4 cups all purpose or whole wheat flour, 1/2 teaspoon each ground cinnamon and nutmeg, and 1/4 teaspoon salt. Set aside.

In large bowl of an electric mixer, beat together until creamy 1 cup sugar and 1/2 cup (1/4 lb.) butter, margarine, or solid vegetable shortening. Add 1 egg and beat until light and fluffy. Stir in persimmon mixture.

Stir in flour mixture to form a moist dough. Add 1 cup each chopped nuts and raisins or semi-sweet chocolate baking chips and stir to mix.

Drop by rounded tablespoons onto ungreased cookie sheet, placing cookies 2 inch apart. Bake in a 350 degrees oven for 12 - 15 minutes or until edges are golden and centers spring back when touched. Cool on wire rack. Make about 48 cookies.

To make persimmon puree. You'll need fully ripe pointed tip persimmons--pulp should be soft and jellylike. Cut fruit in half and scoop out pulp with a spoon. Discard skin, seeds, and stem. In a blender or food processor, whirl pulp, a portion at a time, until smooth (you'll need 2 or 3 medium-size persimmons for 1 cup puree). For each cup puree, thoroughly stir in 1 1/2 teaspoons lemon juice. To store, freeze in 1-cup batches in rigid containers: thaw, covered, at room temperature.

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## Pfeffernuesse

Scott & Stephanie Taylor

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375 Degrees		Cookie Sheets	Extra Large Mixing Bowl
2	lbs	lard	
2	lbs	brown sugar	
4	cups	white sugar	
3	tsp	cinnamon	
2 1/2	tsp	cloves	
2 1/2	tsp	allspice	
2	tsp	nutmeg	
10	cents worth	cassia buds	
10	cents worth	cardamom seed	
10	cents worth	anise seed	
10	cents worth	orange peel	usually omitted
2	cups	black walnuts	
2	tsp	soda	dissolve in water
1	Tbsp	warm water	
3	cups	black coffee (cold)	
1	handful	salt	
5	lbs	flour	
		powdered sugar	

Mix lard with sugars, add spices. Add nuts, mix flour salt and add alternating with coffee and soda water. Dough will be stiff. Roll into small balls. Bake at 375 for 10 - 15 minutes. Roll in powdered sugar when cool. Let age

Note: 10 cents cardamom (ground) is about 2 Tblsp

10 cents anise equals 2 Tblsp

Cassia buds have cinnamon flavor so you may increase the cinnamon by 1 tsp. Orange peel may be omitted. Half coffee and half Mogen David wine may be used.

This is the recipe that started Stephanie's family cookbook. It is a Christmas staple, the spices are the smell of Christmas. These are nothing like what Archway calls Pfeffernuesse.

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## Pie Crust

Rheba Eichhorn

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2	cups	flour	
1	tsp	salt	
1	tsp	sugar	
1/2	cup	oil	put in freezer to cool
4	tsp	milk	

Mix flour, salt and sugar together. Mix milk and oil together and add to the flour mixture. Toss with fork until the flour is moist. Roll out between two pieces of 18" plastic wrap. Remove top piece of plastic wrap and lift the second piece with the pie dough on to your pie pan. It will break up if you try to lift it up like regular pie dough.

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## Pie Dough

Susie J. Taylor

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2	cups	flour	
1	tsp	salt	
1/3	cup	shortening	
1/3	cup	lard	
6 - 7	Tbsp	water	

In a mixing bowl stir flour and salt together.

Cut in chilled shortening and lard.

Sprinkle 1 Tablespoon water over mixture and mix together by tossing and pushing mixture onto the side of the bowl with a fork.

Continue to add 1 Tablespoon of water at a time and mixing until the dough is at the desired consistency.

Roll out dough on floured surface.

This was the pie dough recipe Grandma Susie used.

One of the treats that Grandma made with the leftover pie dough was called bumble bees. She rolled out the dough, buttered the surface and sprinkled cinnamon sugar on top. She would then roll up the dough and slice off 1/2 inch pieces and bake them with the pies. They would look like little cinnamon rolls. This was a little treat to eat right away since the baking pies always made one hungry.

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## Pineapple Cake

Maurice Perry

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	350 degrees		9 x 13 baking dish	
20	oz can	crushed pineapple		undrained
2	cups	flour		
2	cups	sugar		
2		eggs		
		dash of salt		
1	tsp	soda		
1	tsp	vanilla		
1	lb	powdered sugar		
8	oz	cream cheese		
1	stick	margarine		softened
1	tsp	vanilla		

Mix together pineapple, flour, sugar, eggs, salt, soda and vanilla. Bake in a greased 9x13 baking dish at 350 for 30-35 minutes. Cool. FROSTING: Mix with hand mixer powdered sugar, cream cheese, margarine and vanilla. Spread on cake. Keep in refrigerator.

This recipe is a family favorite. Very good!!

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## Pineapple Cookies

Peggy Meyer

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	370 degrees		cookie sheet	
3 1/2	cups	flour		
1 1/2	cups	sugar		
1	tsp	baking soda		
	pinch	salt		
2/3	cup	butter		melted
8	oz can	pineapple		not drained
2		eggs		
1	tsp	vanilla		

Place flour, sugar, soda and salt in large mixing bowl. Make well in center, Melt butter and pour in well. Add pineapple, eggs and vanilla. Beat with electric mixer. The dough will be wet.

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## Pineapple Orange Cheesecake

Deb Schnepf

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1 1/2	cups	shortbread pecan cookies	15 cookies crushed
1/4	cup	butter	melted
3	8 oz pkgs	Philadelphia Cream Cheese	softened
3		eggs	
1 1/2	cups	Domino white sugar	
2	tsp	vanilla	
		ORANGE PINEAPPLE GLAZE	
1 1/4	cups	Florida's Natural Orange Juice	
3/4	cup	crushed pineapple in heavy syrup	
2 1/2	Tbsp	cornstarch	
3/4	cup	sugar	
		GARNISHES:	
		sweetened whip cream	
		chopped pecans	

Spray the bottom and sides of a 9" spring form pan with non-stick cooking spray, set aside. Mix cookie crumbs and melted butter together. Press crumbs on the bottom of the spring form pan. Bake 8 to 10 minutes; until lightly brown. Remove from oven; set aside. Turn oven down to 300F. Beat cream cheese in a large mixing bowl or food processor until smooth. Add sugar gradually, beating until fluffy. Add vanilla. Beat in 1 egg at a time. Once mixture is silky smooth, pour mixture over cookie crumbs. Bake until center is firm, about 1 hour. Cool to room temperature. Refrigerate at least 3 hours before serving. To prepare glaze: In a 2-quart saucepan, mix together the sugar and cornstarch. Gradually stir in the orange juice and pineapple until smooth. Over medium heat, bring to a boil, stirring constantly, mixture will become thickened. Boil for 1 minute. Remove the pan from the heat and cool completely. Glaze is best at room temperature for serving. To Serve: loosen edge of cheesecake with a knife before removing the side of the spring form pan. Cut into 12 slices; top with orange pineapple glaze, sweetened whip cream and pecans.

This recipe was entered in the Southern Living Contest and we'll all know this fall how well it did.

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## Pineapple Upside Down Cake

Sabina Gaskill

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350 degrees		10" pan or skillet	
3		eggs	
1	cup	brown sugar	packed
1	tsp	vanilla	
1/4	tsp	salt	
3	Tbsp	pineapple juice	
1	cup	flour	
3	tsp	baking powder	

Spread 1/4 cup margarine over bottom of 10" pan or skillet, sprinkle 1 cup brown sugar, lay pineapple slices over brown sugar. Set aside.

Beat 3 eggs, add packed brown sugar, vanilla, salt, pineapple juice, flour and baking powder. Mix about 2 to 3 minutes with electric mix. Pour over the pineapple slices and bake at 350 degrees - about 45 minutes - test for doneness. Turn upside down on plate - Cool.

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## Pineapple Upside-Down Cake

Kae Taylor

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350 degrees			
1/4	cup	butter	melted
1	8 oz can	crushed pineapple	drained
1	box	Jiffy cake mix	
3/4	cup	brown sugar	
		maraschino cherries	
1/2	cup	pecans	chopped

Mix butter and brown sugar in cake pan or iron skillet. Spread the drained pineapple evenly over mixture. Decorate with cherries and nuts. Make Jiffy cake mix and fill pan or skillet 2/3 full. Bake at 350 degrees for 50 to 60 minutes. Let stand 5 minutes before turning upside down on plate. Serve warm with whipped cream.

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## Pistachio Dessert

Carol Smith

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2	pkgs	pistachio Instant Pudding	
1	medium siz	white angel food cake	
8	ozs	Cool Whip	
4		Heath bars	crumbled

Put small broken pieces of cake into a bowl. Mix pudding accordingly to direction on box and add to cake pieces, add crumbled candy. Top with cool whip and some of the crumbled candy on top..

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## Pumpkin Cookies

Julie DuCheney

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	375 degrees		cookie sheet
1/2	cup	shortening	
1	cup	brown sugar	
1	cup	sugar	
2		eggs	
1/2	cup	milk	
1	cup	pumpkin	
3	cups	flour	
4	tsp	baking powder	
1/4	tsp	salt	
1	cup	nuts	chopped
1	tsp	maple extract	
1/2	cup	margarine	
1	cup	brown sugar	
1/4	cup	milk	
1 3/4	cups	powdered sugar	

Cream together shortening, sugars. Add eggs, milk, pumpkin. Sift flour, baking powder, salt and mix into previous mixture. Add nuts and maple extract. Drop by teaspoonful onto greased cookie sheet. Bake at 375 degrees 10 - 12 minutes.

### Frosting

Beat together last 4 ingredients - margarine, brown sugar, milk and powdered sugar until spreading consistency.

Can bake in greased 9x12 pan at 350 for 30-45 minutes as cake.

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## Pumpkin Gems or Puffs

Sabrina Gaskill

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	350 degrees		muffin pans
1	box	yellow cake mix	
3		eggs	
1/2	cup	oil	
1	tsp	baking soda	
2	tsp	cinnamon	
1/8	tsp	cloves	
1/4	tsp	ginger	
20	oz can	pumpkin	

Mix all ingredients for 2 minutes or until well mixed. Put in small muffin pans. Bake 350 degrees until done. Frost with cream cheese frosting.

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## Pumpkin Ice Cream

Scott &amp; Stephanie Taylor

Ice Cream Maker

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1	cup	milk	
7/8	cup	pumpkin	
1	cup	sugar	
1	tsp	cinnamon	
1	Tbsp	vanilla	
1/4	tsp	allspice	ground
1/4	tsp	cloves	ground
1/4	tsp	ginger	ground
1/4	tsp	nutmeg	ground
2	cups	heavy cream	

Combine all ingredients except cream and whisk till sugar is dissolved. Add cream and refrigerate 6 hours to overnight. Strain and freeze according to your ice cream freezers directions.

Put into a graham cracker crust for the most incredible Pumpkin Pie you've ever had!

## Raisin Pie

James Taylor

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1 1/2	cups	raisins
2	cups	water
1	Tbsp	butter
1	cup	sugar
2	Tbsp	clear jel
1/2	tsp	lemon juice

Cook Raisins, water and butter together. Make a thickening, with sugar, clear jel, lemon juice and a little water cook 1 minute. Cool a few minutes and pour into pie shell and bake

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## Rhubarb Cream Pie

Kae Taylor

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2 1/2	cups	rhubarb
1 1/4	cups	sugar
1/3	cup + 1 Tbs	flour
1	cup	coffee cream
1/4	tsp	salt
1		9" unbaked crust

Mix sugar, flour and salt, add coffee cream. Put rhubarb in crust and pour other mixture on top.

Bake 30 minutes at 375 degrees, reduce heat to 350 degrees and bake until set.

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## Rhubarb Custard Pie

Kathy St Laurent

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4	cups	cut rhubarb	
1 1/2	cups	sugar	
1/8	tsp	salt	
1/4	tsp	nutmeg	
1 1/2	Tbsp	flour	
3		eggs	slightly beaten
2/3	cup	evaporated milk	

Mix above ingredients and pour into unbaked pie crust. Top with crust or lattice. Bake at 450 degrees for 10 minutes. After 10 min lower oven to 350 for additional 35 minutes

This was one of my favorite pies that my mother used to make when we were young and now I make in the springtime.

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## Ritzy Dessert

Louise Perry

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3		egg whites	
1	cup	sugar	
1	cup	pecan	chopped
about 28		Ritz Crackers	crushed fine
1	can	crushed pineapple	drained
8	ozs	Cool Whip	
8	oz pkg	Philadelphia Cream Cheese	softened

Roll crackers fine. Beat egg whites stiff, add sugar and the pecans. Mix altogether. Pat this mixture into a 9x13 baking dish and bake at 350 for 20 minutes. Cool. Mix drained pineapple, cool whip and softened cream cheese until mixed well. Spread mixture on top of the cooled crust. Refrigerate. Cut into squares and serve.

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## Scott's Spice Cake

Scott & Stephanie Taylor

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350		9x13 pan	Frost with Carmel frosting
1/2	cup	shortening	softened
2	cups	sugar	
1	jumbo	egg	at least 1/3 cup
1 1/2	cups	Gram's Applesauce	
2 7/8	cups	Softasilk cake flour	sifted
1 1/2	tsp	baking soda	
1 1/2	tsp	salt	
3/4	tsp	cinnamon	
1/2	tsp	cloves	whole
1/2	tsp	allspice	whole
1/2	cup	water	
1/2	cup	walnuts	chopped

Preheat oven to 350

Cream shortening and sugar, beat in egg, stir in applesauce.

Grind cloves and allspice and add to mixture with cinnamon.

Sift flour, baking soda and salt and stir into mixture.

Add water. Stir in finely chopped walnuts.

Pour into grease and floured 9x13 baking pan.

Bake 45-50 minutes

The whole spices freshly ground are what brings the aroma and taste of this cake to it's pinnacle. Grams applesauce adds the flavor and moisture.

Make this the day ahead for best flavor

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## Shirley's basic moist sweet cake

Scott & Stephanie Taylor

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350

1 9 inch cake pan

2	large	eggs	
3	large	egg yolks	
6	Tbsp	buttermilk	
2	Tbsp	buttermilk	
1	tsp	vanilla	
1 1/2	cups	cake flour	
1 1/3	cups	sugar	
1 1/2	tsp	baking powder	
1/2	tsp	salt	
1/4	lb	unsalted butter	1 stick
1/3	cup	vegetable oil	

Bring all ingredients to room temperature

Put shelf in top of bottom third of oven. Grease and flour cake pan, line bottom with parchment paper and grease and flour. (Trick - grease the pan, using a little extra on the bottom. Cut the parchment circle and rub in the bottom of the pan. Remove the parchment and flour the pan as usual. Replace the parchment greasy side up and re-flour the pan.)

Mix together the eggs, yolks, 6 Tbl buttermilk and vanilla in a bowl, set aside. Put flour, sugar, baking powder and salt in mixer and whisk for 30 seconds to combine. Add softened butter and 2 Tbl buttermilk, and oil, mix on low to moisten the on medium for 1.5 minutes.

Scrape down the sides and add 1/3 of the egg mixture, beat for 20 seconds. Repeat for the remaining egg mixture. Pour batter into the pan and bake for 35 minutes or until a tooth pick inserted 1 inch from the center comes out clean.

Cool 10 minutes before removing from the pan.

This is the cake for all Taylor household birthdays, it's just as easy and much better than a box. From Cookwise by Shirley O. Corriher.

## Shoo-Fly Cake

Kim Perry

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4	cups	flour
2	cups	brown sugar
3/4	cup	Crisco
		dash of salt
3/4	cup	table molasses
1/4	cup	dark molasses
2	cups	boiling water
1	Tbsp	baking soda

Blend first four ingredients. Reserve 1 cup crumbs for topping. To the remaining crumbs, add last four ingredients and stir until blended. Sprinkle with reserved crumbs and bake 1 hour at 350

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## Soft Drop Sugar Cookies

Diane Perry

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375 degrees

1	cup	brown sugar
1	cup	white sugar
1	cup	shortening
2		eggs
1	cup	buttermilk
1	tsp	soda
1	tsp	baking powder
1/2	tsp	salt
3 1/2	cups	flour
1	tsp	vanilla

Cream shortening, add 1 egg at a time. Add soda to buttermilk and beat together with shortening mixture. Sift dry ingredients and alternately add this to the shortening.

Frost while warm with powdered sugar, butter and milk

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## Southern Pecan Bars

Mildred Jones

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350 degrees		10 minutes	
1/3	cup	butter	
1/2	cup	brown sugar	
		Sift together:	
1 1/3	cups	flour	
1/2	tsp	baking powder	
1/4	cup	pecans	chopped
	Topping		
2		eggs	beaten
3/4	cup	corn syrup	
1/4	cup	brown sugar	
3	Tbsp	flour	
1/2	tsp	salt	
1	tsp	vanilla	
3/4	cup	pecans	chopped
		powdered sugar	

Cream butter and sugar, add the dry ingredients. Mix. Stir in the pecans and mix well. Pat firmly into bottom of greased 12x8x2 pan. Bake a 350 degrees for 10 minutes.

PECAN TOPPING; Beat eggs until foamy, add corn syrup, brown sugar, flour, salt, vanilla, and chopped pecans. Mix thoroughly. Pour over partially baked crust. Bake 350 for 25-30 min. Let cool in pan. Cut into bars and roll in pwd. sugar.

Got this from a gal that I worked with at the Central Mutual Insurance Company

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## Strawberry Carrot Cake

Opal Roat Perry

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350 degrees		12 cup bundt pan	
2 1/2	cups	all purpose flour	
1 1/4	cups	brown sugar	packed
1	cup	carrots	finely shredded
1/2	cup	vegetable oil	
1/2	cup	low fat plain yogurt	
1/3	cup	water	
1/2	cup	pecans	chopped
2	tsp	baking powder	
1	tsp	cinnamon	ground
1	tsp	nutmeg	ground
1/2	tsp	baking soda	
1/2	tsp	salt	
2		eggs	
1	cup	strawberries	finely chopped

Heat oven to 350 degrees, grease and flour 12 cup bundt cake pan. Beat all ingredients, except strawberries, in large bowl on low speed 45 seconds, scraping bowl constantly. Beat on medium speed 2 minutes scraping bowl occasionally. Fold in strawberries; pour into pan. Bake 45 - 55 minutes or until wooden pick inserted in center comes out clean.

Cool 5 minutes, remove from pan. Cool completely, prepare strawberry cream cheese glaze, spoon onto cake. Refrigerate any remaining cake.

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## Strawberry Cream Cheese Glaze

Opal Roat Perry

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2	ozs	light cream cheese	softened
1	Tbsp	strawberries	mashed
1/4	tsp	vanilla	
3/4	cup	powdered sugar	

Beat 2 ounces Light cream softened, 1 Tbsp mashed strawberries, and 1/2 tsp vanilla in a small bowl on low speed until blended. Gradually beat in 3/4 cup powdered sugar until blended.

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## Strawberry Pie

Virginia Hakes

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1 1/2	quarts	strawberries	whole
1	cup	sugar	
2	Tbsp	lemon juice	
3	Tbsp	cornstarch	
1 1/2	quarts	strawberries	mashed

Cook mashed strawberries, sugar, cornstarch and lemon juice until clear. Cool. Pour over whole strawberries, which have been place in a baked pie shell.

Mom made me this strawberry pie every year for my birthday. Also, this was President Eisenhower favorite strawberry pie.

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## Susie's Duchess Cream

James Taylor

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1/2	cup	pearl tapioca
1	# 2 can	pineapple
3		oranges
1	cup	sugar
		whipped cream
1/2	cup	nuts
3/4	cup	minature marshmallows

Soak tapioca in water over night. Drain pineapple and reserve juice. Juice Oranges, mix with pineapple juice sugar and drained tapioca. Cook until clear, cool thoroughly. Mix with pineapple, marshmallows and nuts. Whip cream and fold into mixture.

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## The Best Chocolate Chip Cookies

Dirk DuCheney

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375 degrees

1/2	cup	butter
1/2	cup	shortening
1/2	cup	granulated sugar
1	cup	brown sugar
1/2	tsp	baking powder
1/2	tsp	soda
1/2	tsp	salt
2		eggs
2	tsp	vanilla
2 1/2	cups	flour

Beat butter and shortening 30 seconds then add sugars, baking powder, baking soda and salt. Mix well, then add eggs and vanilla. Stir in flour, then add chocolate chips. Bake at 375 degrees for 10 minutes

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# Tiramisu

Scott & Stephanie Taylor

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Large glass bowl

6		egg yolks
1 1/4	cups	sugar
1 1/4	cups	mascarpone cheese*
1 3/4	cups	whipping cream
2	pkgs	ladyfingers
1/3	cup	*coffee espresso or Kahlua
		cocoa powder
		chocolate curls
1/2	cup	whipping cream
1	Tbsp	confectioners' sugar
1/4	tsp	vanilla extract
1	pkg	Knox Gelatin

Combine egg yolks and sugar: whip until thick and lemon colored, about 2-3 minutes. Place in top of double boiler over boiling water. Reduce heat to low and cook 8- 10 minutes, stirring constantly. Remove from heat. Add mascarpone cheese, beating well. Refrigerate mixture overnight.

Mix approx. 1 tsp of the Knox gelatin in 1 Tbls hot water and set aside. Whip 1 3/4 cup cream until stiff peaks form, add the Knox gelatin mixture and continue to whip for 1 minute. Fold into refrigerated egg yolk mixture; set aside. Line bottom a dish with lady finger halves (or angel food cake slices). Brush with espresso. Spoon egg yoke-cream mixture onto ladyfinger (angel food cake slices) to cover. Repeat ladyfingers (angel food cake slices), espresso, and cream layers. Garnish with Sweetened whipped cream (Whip together 1/2 cup cream, 1 Tbl powdered sugar, 1 tsp vanilla and Knox gelatin mixture as above) , cocoa and chocolate curls. Cover and refrigerate several hours.

Scott worked long and hard to perfect his Tiramisu recipe to fulfill Steph's desire to have it when Anna was born, releasing her from sugar restrictions. When Steph said we need to go to the hospital, Scott replied "Do I have time to put the Tiramisu together?"

## Waldorf Astoria Red Cake

Opal Roat Perry

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350 degrees

1/2	cup	shortening
1 1/2	cups	sugar
2		eggs
2	ozs	red food coloring
1	Tbsp	vinegar
1	tsp	salt
1	cup	buttermilk
2 1/2	cups	flour
1	tsp	vanilla
2	Tbsp	cocoa
1	tsp	soda

Cream shortening and sugar. Add whole eggs and coloring. Sift together flour, salt, cocoa. Add alternately with buttermilk. Beat after addition. Add vanilla. Mix and stir. Fold in vinegar and soda. Bake 350 for half an hour.

Mom made this cake and Dean loved it.

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## Weezie's Whoopies

Vicki Profit

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425 degrees

		MIX:
6	Tbsp	Crisco
1	cup	sugar
1		egg
1	cup	milk
1	tsp	vanilla
		SIFT:
2	cups	flour
1 1/2	tsp	soda
		ADD;
5	Tbsp	cocoa powder
1	tsp	salt
		Mix above together & bake at 425 degrees for 6 or 7 minutes.
		CREAM MIXTURE:
3/4	cup	Crisco
3/4	cup	powdered sugar
6	Tbsp	marshmallow cream
3	drops	vanilla
1	Tbsp	milk

Spoon out Cocoa mixture onto cookie sheet & bake at 425 degrees for 6-7 minutes. When cool add cream mixture onto cookie & press together to make cookie sandwiches!! YUMMY!!

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## Zack's Peanut Butter Cookies

Louise Perry

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350 degrees

1	cup	peanut butter
1	cup	Butter Flavored Crisco
1	cup	brown sugar
1	cup	white sugar
2	large	eggs
3	cups	flour
1	tsp	baking powder
1	tsp	baking soda
1	tsp	vanilla
1/2	tsp	salt

Combine sugars, peanut butter and Crisco. Add eggs and vanilla. Add dry ingredients. Form into balls and flatten with a fork on the cookie sheet. Bake at 350 for 10-12 minutes or until golden brown.

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## Zucchini Pie

Brenda Berres

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425 degrees 10 mins. 350  
degrees

1	cup	zucchini	cooked, peeled, & shredded
1	cup	sugar	
1	cup	Carnation Evaporated Milk	
2	Tbsp	flour, heaping	
1 1/2	Tbsp	butter	melted
1	large	egg	
1	tsp	vanilla	

Slice zucchini long way in half. Peel and boil for about 8 minutes or until soft. Boil with seeds. Cool and spoon out seeds. Put all ingredients in blender or food processor and blend until smooth. Pour into an unbaked pie shell and sprinkle with cinnamon. Bake 10 minutes at 425. Reduce heat to 350 and bake for 25-30 minutes. Pie is done when inserted knife comes out clean.