1960 Recipes

Brookings County
Women's Extension Club
Christmas Breads

Christmas Fruit Bread
Sinai Sparklers

1/4 cup shortening
1 cup sugar
2 eggs
3 bananas (mashed)
2 cups flour

1/4 tsp. salt
1 tsp. soda
1/4 cup nut meats
1/4 cup maraschino cherries
1/4 cup chocolate chips

1. Cream shortening and sugar. 2. Add eggs and beat well. 3. Add bananas. 4. Sift dry ingredients together, add nuts, cherries and chocolate chips which have been chopped. 5. Pour into greased 10x5x2 1/2 loaf pan. Bake 1 hour at 350°F oven.

Cherry Muffins — (with yeast)
Sioux River Sues

1/3 cup sugar
1/4 cup shortening
1 1/2 tsp. salt
1 cup scalded milk
1/4 cup warm water

2 pkgs. active dry or compressed yeast
1 egg beaten
3 1/2 cups sifted all purpose flour
Cinnamon
4 Tbsp. red cherry preserves

Put first 4 ingredients in a mixing bowl; stir until shortening melts. Cool to lukewarm; add yeast to warm water. Add egg and yeast to lukewarm milk mixture; blend. Add 2/3 flour and beat until smooth, about 2 minutes. Add remaining flour and mix well; cover and let rise in warm place until double in size; about 30 minutes. Stir batter down beating thoroughly about 1 minute. Spoon half the dough into 12 large greased muffin cups. Sprinkle with cinnamon. Top with remaining dough. Let rise until double in size (about 30 minutes). With scissors cut a small hole 1/2" deep x 1/2" wide in top of each muffin. Fill with red cherry preserves. Bake in hot oven 400°F for 15-20 minutes. Serve warm.

Mincemeat Meat Bread
Home Mixers Club

1 pkg. (9-oz.) mincemeat
1/4 cup water
1 egg, beaten
1 cup brown sugar firmly packed
1 cup sour cream
2 Tbsp. orange juice

2 cups sifted flour
1 tsp. soda
1/2 tsp. salt
1/2 tsp. baking powder
1/2 cup chopped nuts

Cook mincemeat with water until no liquid shows, set aside. Combine eggs and sugar, beat until smooth. Stir in sour cream and orange juice. Blend in dry ingredients which have been sifted together. Fold in mincemeat and nuts. Spread into greased 9 1/4 x 5 1/4 x 2 1/4 loaf pan. Bake in moderate oven for 1 hour.
Cheery Cherry Christmas Bread
Beaver Extension Club

Cream:  \(\frac{1}{4}\) cup butter (or oleo), 1 cup sugar.
Add:  2 eggs and beat well.
Add:  3 crushed bananas and beat, 2 cups sifted flour
Add:  1 tsp. soda.
To above mixture add:
\(\frac{1}{4}\) cup chopped nuts
\(\frac{1}{4}\) cup chocolate chips
Recipe will make 2 medium size loaves. Bake 1 hour at 350°.

Swedish Limpa Bread
Better Half

Boil rinds of 2 oranges in water to cover, for 10 minutes. Remove white; shred peel. Put in sauce-pan with 1 cup sorghum (2/3 cup syrup and 1/3 cup molasses). Boil over low heat about 10 minutes. Cool. Dissolve 2 cakes yeast in 1 cup lukewarm water. Add 1 tsp. sugar and enough flour to make sponge.

\[
\begin{align*}
2\frac{1}{2} \text{ cups lukewarm water} & & 1 \text{ tsp. anise seed} \\
1 \text{ Tbsp. salt} & & \frac{1}{3} \text{ tsp. ground cardamon} \\
1 \text{ cup sugar} & & \frac{1}{3} \text{ cup shortening} \\
1 \text{ Tbsp. fennel seed} & & 6 \text{ cups rye flour}
\end{align*}
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Add sponge. Knead in white flour because this dough will be sticky. Let rise until double in bulk; punch down; let rise again. Shape into round loaves and let rise. Bake 1 hour 10 minutes at 350°. Using piece of cheesecloth, baste each loaf several times while baking with 1 cup coffee, 2 tsp. sugar and 1 tsp. butter.

Bishop Nut Bread
Prestonites

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\begin{align*}
3 \text{ eggs} & & 1 \text{ cup brazil nuts} \\
1 \text{ cup sugar} & & 1 \text{ cup dates} \\
1\frac{1}{2} \text{ cups flour} & & 1 \text{ cup maraschino cherries} \\
1\frac{1}{2} \text{ tsp. baking powder} & & 1 \text{ bar sweet chocolate} \\
1 \text{ cup walnuts} & &
\end{align*}
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Leave fruit and nuts whole and break chocolate into chunks. Beat eggs and add sugar and flour with baking powder and combine with fruit and nuts. Bake 1 hour and 25 minutes in a 350° oven. Bake bread in pan lined with wax paper. Keep loaf covered with wax paper while rising in the oven.

Cranberry Bread

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\begin{align*}
2 \text{ cups flour, sifted} & & 1 \text{ cup sugar} \\
1\frac{1}{2} \text{ tsp. baking powder} & & 1 \text{ cup sliced cranberries} \\
1\frac{1}{2} \text{ tsp. soda} & & 1 \text{ cup chopped walnuts} \\
1\frac{1}{2} \text{ tsp. salt} & &
\end{align*}
\]

Mix the above and add: 1 egg and 2 Tbsp. melted butter and enough hot water to make \(\frac{3}{4}\) cup liquid.
Mix and put in a loaf pan. Bake 350° for 1 hour.
Dutch Apple Bread  
Trenton Troopers

Cream ⅓ cup shortening and 1 cup sugar. Add 2 beaten eggs, 1 cup coarsely chopped apples, 2 cups flour, 1 cup nuts, 1½ Tbsp. sour milk, and 1 tsp. soda. Then add ¼ tsp. salt and 1 tsp. vanilla. Place batter in 2 4x8 pans and top with 2 tsp. sugar and 1 tsp. cinnamon mixed. Nuts may be added to topping. Bake at 350° for 1 hour.

Apple-Nut Bread  
Brookings Extension Club No. 1

Combine and mix:
⅓ cup shortening  
2/3 cup sugar  
2 eggs  

Combine in sifter; then sift into above mix:
2 cups flour  
⅓ tsp. salt  

Bake 50 to 60 minutes at 350°.

Orange Nut Loaf  
Triple T Club

1 large orange  
1 cup dates or raisins  
1 cup sugar  
1 tsp. vanilla  
2 cups flour  
⅓ tsp. salt

Boiling water  
2 Tbsp. shortening  
1 egg, beaten  
1 tsp. baking powder  
⅓ cup chopped nuts  
⅓ tsp. soda

Juice of orange — add boiling water to equal one cup. Put orange peel through food chopper — add dates or raisins to equal one cup. Combine mixtures in bowl, stir in soda, then sugar and melted shortening, vanilla and egg. Sift flour with baking powder and salt — add to mixture — beat — stir in nuts. Bake at 350° for 40 to 50 minutes.

Two-Fruit Nut Loaf  
DDT Club

1 lb. fresh cranberries  
2 medium oranges, seeded  
2 cups sugar  
4 cups sifted all purpose flour  
2 tsp. soda  
2 tsp. baking powder

⅓ tsp. salt  
2 Tbsp. melted butter  
2 eggs beaten  
2 tsp. vanilla  
1 cup chopped walnuts

Coarsely grind cranberries and oranges. Add sugar and let stand for 2 hours. Line 2 greased 9x5 inch loaf pans with greased wax paper. Sift dry ingredients together into large mixing bowl. Combine remaining ingredients with fruit mixture and add to dry ingredients. Mix just until flour is moistened. Turn into prepared pans. Cover with aluminum foil to help prevent loaves from cracking on top. Bake in moderate oven 350° for 20 minutes. Uncover and bake 40 minutes more. Turn out immediately. Peel off wax paper and cool.
**Orange Marmalade Bread**
Joe College Jills

2½ cups flour  
3 tsp. baking powder  
½ tsp. salt  
¼ cup sugar  
¼ cup marmalade

½ cup chopped nuts  
1 Tbsp. grated orange peel  
1 beaten egg  
1 cup milk


**Orange Slice Bread**
Northview

To 1½ cups cultured buttermilk add 1 tsp. soda and mix. To this add 1 lb. of dates (cut in chunks). Cream 2 cups sugar with 1 cup shortening and add 4 eggs and 1 tsp. vanilla. Cut 1 lb. of orange slice candy in chunks. Dredge orange slices with 4 cups flour and mix all together. 1 cup chopped nutmeats may be added. Bake in two loaf pans for 1 hour at 325° F. Keeps well in plastic bags.

**Swedish Tea Wreath**
Volga Homemakers

Recipe makes two. One for you, one to say Merry Christmas to your neighbor down the street —

1½ cups milk, scalded  
¼ cup shortening  
¼ cup sugar  
2 tsp. salt  
2 cakes fresh or 2 pkgs. granular yeast  
½ cup lukewarm water  
2 well beaten eggs  
7 to 8 cups enriched flour

Combine milk, shortening, sugar, and salt. Cool to lukewarm. Add yeast softened in warm water. Add eggs; mix thoroughly. Add flour gradually; beat smooth. Knead on lightly floured surface until smooth and elastic. Place in greased bowl; cover with damp cloth. Let rise in warm place until double. Punch down. Divide into 2 equal parts. Roll in ¼-inch thick rectangles. Brush with melted shortening; sprinkle each with ½ cup sugar, 1 Tbsp. cinnamon, and (if desired) ½ cup seedless raisins. Roll. Shape in rings on greased baking sheets. Snip at ½-inch intervals. Cover and let rise until double. Bake in moderate oven (350°) 35 minutes. Glaze with powdered sugar frosting. Top with walnut halves and halves of red maraschino cherries. Makes 2 tea rings or 1 tea ring and a pan of rolls.

**Nut Brown Bread**
Young Homemakers

1 cup brown sugar  
2¾ cups sour milk or buttermilk  
2 tsp. soda  
2 tsp. baking powder  
1½ tsp. salt  
4 cups whole wheat flour  
1 cup ground raisins  
1 cup chopped walnuts

Sift dry ingredients, then add milk, raisins and nuts. Makes 2 loaves. Bake 1 hour at 350°.
**Cinnamon Twists**  
Lake Campbell Do & Learn

Heat to lukewarm in large saucepan: 1 cup sour cream.

Remove from heat and stir in: 2 Tbsp. sugar, 1/8 tsp. soda, 1 tsp. salt.

Crumble into mixture: 1 cake compressed yeast.

Stir until dissolved. Then add: 1 egg, 2 Tbsp. soft shortening, 3 cups sifted flour.

Mix well. Turn dough onto floured board and fold over several times until it is smooth. Then roll into an oblong 24x6-inch pan. Spread with 2 Tbsp. soft butter. Sprinkle half of dough with a mixture of 1/3 cup brown sugar and 1 tsp. cinnamon. Fold other half over. Cut into 24 strips 1” wide. Hold strip at both ends and twist (opposite directions.) Place on greased baking sheet 2” apart. Press both ends of twist to baking sheet. Cover and let rise until light (about 1 hour). Bake at 375° F. for 12 to 15 minutes.

**Christmas Bread**  
Medary Extension

Measure into mixing bowl: ¾ cup warm water (not hot — 110° to 115°). Add, stirring to dissolve: 1 pkg. active dry yeast.

Stir in:

- ¾ cup lukewarm milk
- ¼ cup sugar
- ½ tsp. salt
- ½ tsp. powdered cardamom
- 1 egg

Mix with spoon until smooth. Add rest of flour until easy to handle. Mix with hand. Turn onto lightly floured board; knead until smooth and elastic. Round up in greased bowl; cover and let rise until double (about 1½ hours). Punch down; let rise again (about 45 minutes). Shape into round loaf; place in greased 8” or 9” round pan. Cover, let rise (45 minutes), brush with egg yolk glaze. Bake until brown (from 30 to 40 minutes) 350° moderate oven.

**Egg Yolk Glaze**

Mix with fork: 1 egg yolk, 2 Tbsp. cold water.
Extra Special Fruit Cake
Friendly Neighbors Club

1 lb. Brazil nuts (1½ cups)
1 lb. walnuts (2½ cups)
1 lb. dates (3 cups)
1½ cups sugar
1½ cups cake flour
1 tsp. baking powder
Pinch of salt
2 medium (3 or 3⅛-oz.) bottles of maraschino cherries (2 red or 1 red and 1 green)
4 eggs

Do not chop nuts or dates; leave whole. Pour sugar over nuts and dates. Sift together and add cake flour, baking powder and salt. Add red or green cherries and juice. Separate 4 eggs and add beaten egg yolks. Fold in stiffly beaten egg whites last. Bake at 350° F. for 1 hour, 15 minutes. Makes 2 loaf sized cakes.

Ice Box Fruit Cake
Winsor Wives

⅔ cup milk
1 lb. marshmallows
1 lb. graham crackers
1 lb. raisins
1 pt. mixed fruit (candied)
4 cups chopped nuts
Chopped dates may be added

Scald milk. Add marshmallows and cook until smooth. Mix raisins, candied fruit, nuts, and finely crushed graham crackers. Pour marshmallow mixture over graham-fruit mixture and blend. Line molding pan with wax paper and press cake mixture evenly into it. Decorate top with nuts and fruit. Chill. Wrap and age at least 1 month. Sprinkle once or twice with fruit juice.

Yule Cake
Young Matrons

⅔ cups shelled whole Brazil nuts
1⅓ cups walnut halves
1 pkg. 8-oz. pitted dates
2/3 cup candied orange peel
¾ cup red maraschino cherries (drained)
⅛ cup green maraschino cherries (drained)
⅓ cup raisins
2/3 cup sifted flour (bread flour)
1 cup sugar
⅓ tsp. baking powder
⅓ tsp. salt
3 eggs
1 tsp. vanilla

Grease bottom and sides of pan. Line bottom with wax paper and grease. Place nuts, dates, orange peel, red and green cherries in large bowl. Measure flour, sugar, salt and baking powder into sifter. Sift over nuts and fruit and mix well. Beat eggs until fluffy in small bowl. Add vanilla. Blend into next mixture, batter is to be stiff. Bake at 270° for 1½ hours. (You may bake in coffee can).
Fruit Cake
Social Circle Club

1 lb. butter
1 lb. brown sugar
12 eggs
1 cup molasses
4 lbs. raisins
1 lb. currants
1 pt. strawberry or apricot jam
1 glass apple juice
1 level tsp. soda in a little cold water

Bake 3 hours at 250° F. Makes 9 lbs. of cake. Keeps well and freezes.

Fruit Cake
Happy Hour Club

Sift together:
1⅔ cups cake flour
1 tsp. baking powder
pinch of salt
Stir in:
1⅔ cups sugar
2 maraschino cherries
1 green - 8 oz.
1 red - 8 oz.

Bake 325° oven for 1 hour and 15 minutes. Bake in a well greased and wax paper lined round angel food tin.

Date Nut Cake
Shermaniters

4 eggs unbeaten
1 cup sugar
½ cup oil
1 tsp. salt

Combine eggs, sugar and oil. Beat well. Add remaining ingredients and mix well. Place in greased and floured 9x5x3 loaf pan. Bake 300° for 2 hours. Cake must be started in cold oven. Makes 1 3-lb. loaf.

Fruit Cake
Livewires Extension

60 red maraschino (whole) cherries
or 2 jars
4 eggs
3 lbs. fresh whole dates

Mix together these ingredients:
1⅔ cups sugar
1⅔ cups flour
1½ Tbsp. baking powder
¼ tsp. salt

Pour above over fruit and add flour and well beaten eggs. Put about two inches thick in pan. Bake one hour in moderate oven. Makes 3 loaves.
**Knobby Apple Cake**

Wild Rose

Cream: 3 Tbsp. butter or margarine, 1 cup sugar.
Add and mix well 1 beaten egg.

Sift together:
- 1 tsp. cinnamon
- ½ tsp. nutmeg
- ½ tsp. salt

Add to creamed mixture.

Stir in:
- 3 cups diced apples
- ¼ cup chopped nuts

(Apples should hold shape when cooked). Bake in 9” square greased cake pan at 350°F. for 40-45 minutes. May be served plain or with whipped cream.

**Apple Sauce Fruit Cake**

Up and At It

| ½ cup soft shortening | ½ tsp. allspice |
| 2 cups sugar | ½ cup water |
| 1 large egg | ½ cup walnuts, cut |
| 1 ¼ cups apple sauce | ½ cup raisins, cut |
| 2 ½ cups sifted flour | ½ cup finely cut dates |
| 1 ½ tsp. soda | ¼ cup cut candied cherries |
| 1 ½ tsp. salt | ¼ cup cut candied pineapple |
| ½ tsp. cinnamon | 1/8 cup cut candied lemon peel |
| ½ tsp. cloves | |

I use ⅔ cup mixed candied fruit. Pre-heat oven at 350°. Grease and flour three loaf pans. Cream together shortening and sugar until fluffy. Beat in egg and apple sauce. Sift and measure flour, reserving ¼ cup to flour fruit. Add remaining dry ingredients and sift into first mixture. Mix, add water and beat until smooth. Mix fruit and nuts together; add remaining flour and toss until all pieces are coated. Add to batter and fold evenly. Pour into pans and bake. Remove from oven and sift confectioners sugar over the top through a lace doily to give decorative effect. Baking time: 35-40 minutes or until done.

**Variety Fruit Cake**

Mayflower Club

Mix:
- 1 cup cooking oil (Wesson)
- 1½ cups sugar
- 4 eggs beaten
- 2 cups sifted flour
- 2 tsp. baking powder
- 2 tsp. salt
- 1 cup of pineapple or apple juice
- 1 cup sifted flour
- 1 cup thinly sliced citron
- ½ cup thinly sliced candied lemon peel
- 1 cup candied pineapple
- 1 ½ cups whole candied cherries
- 3 cups seedless white raisins
- 2 cups nut meats in large pieces

Bake slowly in moderate 300° oven about 1½ hours.
Date Cake
Alton Extension

1 cup chopped dates
1 tsp. soda
1 cup hot water
2 Tbsp. butter
1 cup sugar
1 egg

1 1/2 cups flour
1 tsp. baking powder
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 cup chopped walnut meats

Mix dates with soda and hot water, let stand while combining sugar, butter, egg, flour, baking powder, spices and walnuts. Stir into the first mixture. Pour into greased pan 13”x9” and bake in pre-heated oven 350° for 35 to 40 minutes. When cake is removed from oven put over cake the topping which has been made by cooking until thick.

Topping

1/2 cup sugar
1/2 cup water
1/2 cup chopped dates

1/2 cup chopped nutmeats
2 Tbsp. butter

Chocolate Chip Date Cake
Jolly Neighbors

1 cup dates — cut up
1 cup boiling water

1 tsp. soda

Add boiling water to dates and soda and let cool.
Cream: 1 cup sugar, 1 cup butter or margarine.
Beat in 2 eggs.
Add the date mixture.
Beat in:
1 1/2 cups flour
1 1/2 Tbsp. cocoa

1 tsp. vanilla

Mix well. Add 1/2 pkg. chocolate chips. Pour batter in large pan. Sprinkle 1 cup chopped nuts and remaining chocolate chips over top. Bake 35 minutes at 350°. Cut in squares to serve and top with whipped cream. (This recipe may also be used for cookies by baking in a flat pan — cut in squares or bars).
Desserts

Ritz Cracker Dessert
Tri-Vie Extension Club

60 Ritz crackers — rolled fine
Add 2/3 cup butter, melted
Then cook until thickened:
8 egg yolks
1/2 cup sugar
2 1/2 cups crushed pineapple undrained

Creole Christmas Pudding
Argo Farmerettes

2 cups brown sugar
1 cup light cake crumbs
(3 cup cakes)
1 cup pecans or walnuts
1 cup raisins
1/2 cup orange juice
1/2 cup water

Combine all ingredients in order given and turn mixture into a buttered casserole. Bake at 350° for 15 or 20 minutes. Decorate top of the pudding with red and green candied fruit and serve with whipped cream.

Holiday Mincemeat Dessert
Sterling Extension Club

(Makes 6 servings)

1 1/2 cups pineapple juice
1 pkg. lemon flavored gelatin
1 cup mincemeat pie mix

Heat 1 cup pineapple juice and stir into gelatin until dissolved, add remaining juice. Chill slightly and add mincemeat. Put in 1-qt. mold or pour over vanilla crumbs in cake pan 8"x8". When ready to serve, top with whipped cream or hard sauce.

Blueberry Torte
Sioux Valley

Crush 20 graham crackers. Melt 1/4 cup butter. Add 1/4 cup brown sugar. Mix together and pat in 9x13 pan.
Cream: 8-oz. pkg. cream cheese, 1/4 cup sugar.
Add: 2 eggs, one at a time; 2 Tbsp. lemon juice.
Pour over crumbs and bake 20 minutes at 350° F. Cool. Spread 1 can blueberry pie filling on top, chill. Cut in squares and serve with whipped cream.
Cherry Pie Mix Dessert
Busy Finger Club

Make a crust of:

1 1/4 cups graham cracker crumbs
1/4 cup sugar

Heat in double boiler:

1 lb. marshmallows
1/4 cup milk

When marshmallows are dissolved, pour into cracker crust. Cool. Add 1 can of cherry pie mix and refrigerate. May be served with whipped cream topping.

Rhubarb Dessert
Ster Eka

1 cup flour
1/2 cup oatmeal
1/2 cup melted butter

Mix this well and press one-half of it into a 9" by 9" pan. Add 4 cups of diced rhubarb and 6 slices of orange candy. (optional)

Cover this with the following:

1 cup water
1 cup white sugar
3 Tbsp. cornstarch
1 tsp. vanilla

These ingredients are cooked until thickened. After pouring this over the rhubarb, top with the rest of the crumbs. Bake at 350° F. about an hour. Serve warm or cold with whipped cream. Serves 6-8.

Cherry Dessert
Simplicity Club

Make a crust of the following:

1/4 cup butter
1 1/4 cups flour

Bake in 8"x8" pan for 20 minutes at 375° F. Cool.

Make 1 pkg. vanilla pudding – reducing milk to 1 1/2 cups. Cool and put into crust. When set add 1 can of cherry pie filling. Chill. Serve in squares.

Apricot Delight Dessert

1 can apricot pie filling
2 cups flour
1 1/2 cups crushed soda crackers
1 cup brown sugar
2 cups shredded coconut
1/3 Tbsp. baking powder
1 cup margarine (melted) or butter

Combine flour, cracker crumbs, brown sugar, coconut and baking powder. Mix well, add melted margarine and mix until crumbly. Pat 2/3 mixture in bottom of baking pan. Carefully spoon filling over crumbs. Sprinkle remaining crumbs over top. Bake in moderate oven about 30 minutes until lightly browned. Serve with whipped cream. (You may use apricot, blueberry, peach or pineapple filling).
Hydrox Dessert
Campanile Extension Club

\[ \frac{1}{2} \text{ lb. Hydrox cookies – crushed and place half in loaf pan (large) or 2 8' or 9' pie tins.} \]

Boil until spind thread:

- 1 cup sugar
- \( \frac{1}{4} \) cup water

Pour over 2 beaten egg whites and beat like frosting.

Cool and add:

- 2 tsp. almond flavoring
- 1 tsp. green food coloring
- \( \frac{1}{2} \) cup chopped nuts

Whip 2 cups cream and add to above. Pour over crumbs and add balance of crumbs on top. Freeze. (Keeps long time in deep freeze). Serve frozen.

Jello Dessert

\[ 4 \text{ pkgs. jello} – 1 \text{ yellow, 1 red,} \]
\[ 1 \text{ orange, 1 green} \]
\[ 1 \text{ can pineapple tidbits} \]

Dissolve each package of jello in 1 1/2 cups of water. Let set. Drain off juice of pineapple tidbits and heat. Dissolve gelatin in 1/4 cup water and add to pineapple juice. Dissolve marshmallows in pineapple juice and gelatin. Let stand until cool and set. Whip cream, do not sweeten whipped cream, fold in marshmallow mixture. Cube the jello. Put a layer of marshmallow mixture, then a layer of pineapple tidbits and cubed jello, then a layer of marshmallow mixture ending with the cubed jello. Put dessert in a 13” x 9” cake pan.

Cherry Delight Dessert
Club LaSoiree

Line 9-in. square pan with graham cracker crumbs.

- 2 cups whipping cream (whipped)
- 3 cups miniature marshmallows
- 4 Tbsp. powdered sugar

Combine above 3 ingredients. Spread 1/2 of mixture on crumbs. Spread 1 can prepared cherry pie mix on, then cover with crumb mixture. Garnish with nuts. Chill 24 hours.

Orange Sherbet Dessert
Young Matrons and Peppy Pals

- 2 pkgs. orange jello. Dissolve in 2 cups hot water (use juice from oranges for part of liquid).
- 1 can Mandarin oranges
- 1 pt. orange sherbet

Add sherbet to hot jello mixture. Cool until set, then whip jello. Add whipped cream and orange sections and marshmallows. Mold in a cake pan. Serves 12.
Chocolate Ice Box Dessert  
T. N. T. Club

30 vanilla wafers (crushed) — Put half of them in bottom of 9” square buttered pan. ½ cup butter (creamed).

Add:
1 cup powdered sugar 3 egg yolks, add one at a time & beat
2 sq. melted chocolate ½ cup nuts
Fold in 3 beaten egg whites — pour this over crumbs in pan.
Crush ¾ lb. mints (after dinner) ¼ cup nuts
10 marshmallows (cut fine)
   green preferred 1 cup cream (whipped)
Fold all together and put on top of chocolate mixture. Put rest of crumbs on top. Put in refrigerator overnight.

Pineapple Date Christmas Pudding  
Tetonkaha Extension Club

1 cup drained pineapple tidbits 1 cup dates cut in half
1 cup walnut meats cut in large pieces
Sift together:
½ cup flour ½ cup sugar
1 tsp. baking powder ½ tsp. salt
Beat 3 egg yolks well and fold into first and dry ingredients. Then beat whites stiff and fold in with 1 tsp. vanilla. Bake in 9x13 pan 30 minutes at 325° F.

Sauce for Topping
1 cup pineapple juice 1 Tbsp. cornstarch
2 Tbsp. orange juice 1 Tbsp. butter
¼ cup sugar
Stir and boil until thick. Put a spoon of whipped cream on each serving and a spoon of sauce worked down in center of cream. Top with maraschino cherries.

Chocolate Roll  
49'ers Extension Club

Butter Filling
3 eggs 4 Tbsp. butter
½ cup sugar 7-8 Tbsp. powdered sugar
8 Tbsp. cornstarch 1 egg yolk, optional
1 tsp. baking powder
2 Tbsp. cocoa
Beat eggs and sugar until thick. Sift cornstarch, baking powder and cocoa together. Add to the egg mixture. Pour on a jellyroll pan which has been lined with waxed paper. Bake at 475-500° F. for 5 minutes. Turn out on waxed paper. When the cake is cool spread with the butter filling and roll.
To serve: Slice and decorate with whipped cream. For self-serving the roll may also be decorated with any icing desired to form a log.
Priscilla Dessert
Brookings Jolly Bunch and Aftonite

2 pkgs. of orange jello
2 cups hot water
Let stand until almost set — may whip if desire.

Add following:
1 banana — mashed
1 cup finely grated carrots
1 cup crushed pineapple — use
juice with cold water
½ cup grape-nuts

Mold.

Plum Duff
Medary Extension

Beat well 2 eggs.
Blend in:
1 cup brown sugar (packed)
½ cup shortening, melted
Sift together and stir in:
1 cup sifted flour
½ tsp. salt
Pour into well greased 1-qt. mold. Steam 1 hour. Serve with creamy sauce.

Creamy Sauce
Beat 1 egg until foamy. Blend in 1/3 cup melted butter, 1 ½ cups (sifted) confectioners’ sugar, and 1 tsp. vanilla. Fold in 1 cup whipping cream, whipped stiff.

Mort’s Sno
Du-Cum

1 Tbsp. Knox gelatin (fresh)
½ cup cold water
½ cup boiling water
½ cup lemon juice
1/3 cup sugar
1/8 tsp. salt
1 cup cream, whipped
Cherries (chopped)
Nutmeats (chopped)

Soak gelatin in cold water 5 minutes. Dissolve in hot water. Add lemon juice, salt, sugar, and let stand until it begins to set. Then beat until light and fluffy and fold in cream, fruit and nuts. Chill and serve with whipped cream or red berry juice poured over it.

Directions
1. WHITE — Morts Sno recipe in bell molds.
2. RED — Dishes of frozen raspberries or strawberries, thawed and crushed for topping.
3. RED — Christmas poinsetta candy for decoration.
4. GREEN — Ribbons for big bow.
5. SILVER — Large aluminum foil covered cookie sheet.
Cherry Pie Delight
Golden Moments Club

Pie crust can be either plain crust or graham cracker crust.

**Filling**
- 8 oz. pkg. Philadelphia cream cheese
- 1 cup whipping cream
- 1 cup powdered sugar

**Topping**
- 1 can sour cherries
- 2 scant Tbsp. cornstarch
- 1 cup sugar
- Almond flavoring or lemon juice

Prepare: Cream cheese in mixer until soft. Add powdered sugar and beat, next add cream which has been whipped. Put in pie shell and refrigerate for several hours or more. Serve with cherry filling for topping. Drain cherries and thicken juice and add sugar flavoring. Add cherries. Cool, spread on top of pie. May serve a spoon of whipped cream if you care to.

Lemon Torte
V. T. Club

2 cups flour (all purpose) 2 Tbsp. sugar
½ lb. butter

Crumble these ingredients like a pie crust. Pat down lightly and put in a 10"x12" pan. Bake 20 minutes in a 325° oven. Cool before putting in the filling. Makes 2 crusts for this filling recipe.

**Filling**
- (enough for 2 10"x12" pans)
- 8 eggs — separate
- 2 envelopes Knox gelatin dissolved
- 2 cups sugar
- in ¾ cup cold water
- Juice of 2 lemons
- 1 pt. cream

Beat the 8 egg yolks. Add 1 cup sugar. Beat well. Then add the other cup of sugar and beat. Add the lemon juice. Cook in double boiler until thickened. Remove from fire. Add gelatin mixture immediately. Stir until dissolved. Cool, stirring occasionally. When it starts to congeal, add beaten egg whites. Put in cooled crust. Spread with whipped cream, sweetened with powdered sugar as desired. Let stand in refrigerator 12 hours or over night. Garnish with nuts or maraschino cherries.

Fruit Cocktail Cake
Twilight Trotters

1½ cups brown or white sugar 1 tsp. soda
½ cup butter ½ tsp. salt
2 eggs 1 tsp. vanilla
1 can fruit cocktail (juice included) Nut meats if desired
2½ cups flour with ½ tsp. baking powder

Mix the sugar and butter real well until creamy. Add eggs and beat until well mixed. Add fruit cocktail and juice, flour, salt and vanilla. Cream all together. Bake in a 9x13-inch pan. Bake at 350° F. for 30 to 35 minutes.
**Frozen Raspberry Dessert**  
Coterie Club

Graham crackers
1 pkg. frozen raspberries
1 1/2 tsp. lemon juice
1 1/2 cup sugar

1 envelope Knox gelatin
1/4 cup cold water
1 cup whipped cream

Rolled graham cracker crumbs to cover bottom of large cake pan. Soak gelatin in the 1/4 cup cold water 5 minutes. Add lemon juice. Add water to make 1 1/2 cups liquid. Put juice and sugar mixture into small saucepan and heat until just below boiling point. Add soaked gelatin and stir to dissolve. Remove from heat and allow to set until beginning to congeal. Then add drained raspberries and whipped cream. Sprinkle cracker crumbs over top. Refrigerate.

**Graham Cracker Nut Roll**  
Merry Mixers

1/2 lb. graham crackers
1/2 lb. dates — cut
1/2 lb. marshmallows

1/2 cup nutmeats
1/2 cup cream — not whipped
cherries (if preferred)

Mix the above all together, make into a roll, and put in wax paper. To serve — cut in slices and serve with whipped cream.