

Christmas at Our House!



*Plant Science Department
Career Service Ladies
December 1995*

ROASTER SPICE CAKE

JoAnne Reeves

- | | |
|----------------------------|-------------------------------------|
| 2 c sugar | 3 c boiling water |
| 1 c shortening (margarine) | pinch of salt |
| 2 c raisins <u>OR</u> | 1 quart flour |
| 1 c raisins & 1 c dates | 1 slightly rounded t baking
soda |
| 2 t cinnamon | 1 c chopped walnuts |
| ½ t allspice | |
| ½ t nutmeg | |

Combine sugar, shortening, raisins, dates, cinnamon, allspice and nutmeg in saucepan. Blend in boiling water. Bring mixture to a boil; cook at a rolling boil for 10 minutes. Let cool. (Can be cooked then refrigerated overnight if you wish.) When mixture is completely cool, add 1 T water. Mix flour with soda, and then blend into cooked mixture until smooth. Add nuts.

Pour batter (will be quite thick) into well greased and floured roaster. (Dr. Reeves says the smaller size roaster.) Put the lid on the roaster. Bake in preheated 350° oven for one hour, 5 minutes. **DO NOT REMOVE LID DURING BAKING.** When done, remove from oven and let cool in roaster. **DO NOT REMOVE LID FROM ROASTER** until the roaster is completely cool to the touch.



LAYERED MINT CHOCOLATE FUDGE

Pat Wieland

- 1 (12 -ounce) package semi-sweet chocolate chips
- 1 (14-ounce) can Eagle Brand Sweetened Condensed Milk (NOT evaporated milk)
- 2 teaspoons vanilla extract
- 1 cup white confectioners' deluxe baking pieces or, use 6 ounces white confectioners' coating
- 1 tablespoon peppermint extract
- 1 drop green or red food coloring, optional

In heavy saucepan, over low heat, melt chocolate chips with 1 cup sweetened condensed milk; add vanilla. Spread half the mixture into wax paper-lined 8- or 9-inch square pan; chill 10 minutes or until firm. Hold remaining chocolate mixture at room temperature. In heavy saucepan, over low heat, melt white baking pieces (mixture will be thick). Add peppermint extract and food coloring. Spread on chilled chocolate layer; chill 10 minutes longer or until firm. Spread reserved chocolate mixture on mint layer. Chill 2 hours or until firm. Makes about 1 3/4 pounds.

HOMEMADE BUBBLE MIX

Keri Skroch

- 6 c water
- 1 c Lemon Joy
- 3/4 c white Karo syrup

Store in an old milk jug to make it easy for kids to get themselves. Try blowing these bubbles in the winter and watch them crystallize!

Archives

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CHRISTMAS FRUIT BARS

Paulette Heesch

- | | |
|---|---------------------|
| 1 cup shortening | 1 teaspoon soda |
| 2 cups brown sugar | 1 teaspoon salt |
| 2 eggs | 1 teaspoon cinnamon |
| ½ cup sour milk | 1 teaspoon vanilla |
| 3 ½ cups flour | 1 cup raisins |
| 1 medium size bottle maraschino cherries, chopped | |
| 1 small package dates, chopped | 1 cup nuts, chopped |

Cream shortening and sugar. Add eggs, vanilla and sour milk. Reserve ½ cup flour and mix with fruits and nuts. Add dry ingredients to creamed mixture and beat well. Mix in fruits and nuts. Spread on 2 well-greased cookie sheets that have sides ½" deep. Bake at 325° for 20 minutes or until lightly browned. When cool, frost with your favorite powdered sugar frosting; tint frosting with red or green food coloring to provide a more festive look.

CHEESE BALL

Paulette Heesch

- | | |
|-------------------------------------|-------------------------|
| 8 oz. softened cream cheese | 1 t prepared mustard |
| ½ lb. cheddar cheese, finely grated | ½ t onion salt |
| 2/3 c olive pieces | 1 small can deviled ham |
| 1 teaspoon Worcestershire sauce | |

Mix all ingredients and make into a ball. Roll in parsley flakes or walnut/pecan pieces. Serve with assorted crackers.

PRETZEL SALAD

Vi Jongeling

8 oz or $2\frac{2}{3}$ c crushed pretzels
3 T sugar
1 pkg Dream Whip
1 6oz pkg strawberry Jell-O
2

1½ sticks margarine
1 8oz pkg cream cheese
1 c sugar
10oz pkg frozen strawberries

Mix pretzels, margarine and sugar. Put in a 9x13 pan. Bake 10 minutes in a 350° oven. Cool. Mix together softened cream cheese, whipped dream whip and sugar. Spread over the cooled crust. Dissolve Jell-O in 3 c boiling water. Drop the frozen strawberries into the Jell-O. Carefully pour over the cream cheese mixture after Jell-O has slightly thickened. Refrigerate until firm. Sprinkle with crushed pretzels.

PIZZA BURGERS

LuAnn Anderson

1 lb hamburger
1¼ c cheddar cheese
1 can tomato soup

¼ t oregano
1 small onion, chopped

Brown hamburger and onion. Drain excess grease. Add tomato soup and oregano, and mix well. Add cheese and heat through, just until cheese melts. Put large spoonful of mixture on open bun, sprinkle with Mozzarella cheese. Broil 3-5 minutes. (When mozzarella is melted and starting to brown - do not burn!)

SOUR CREAM SUGAR COOKIES

Peggy Egeberg

1 c butter	¼ c dairy sour cream
3 c flour	1½ t ground cardamom or ½ t nutmeg
1 c sugar	1 t vanilla
2 egg yolks	½ t baking soda

Powdered sugar icing, colored sugar, or decorator frosting

Beat butter in a large mixing bowl 30 seconds, or until softened. Add half of the flour, the sugar, egg yolks, sour cream, cardamom, vanilla, baking soda, and ¼ t salt. Beat until well combined, scraping bowl. Beat or stir in remaining flour. Divide dough in half. If necessary cover and chill until easy to handle.

Roll half the dough at a time on lightly floured surface to ⅛" thickness. Cut with desired cookie cutters. Place on ungreased cookie sheet. Bake at 350° for 5-7 minutes or until edges are firm and bottoms are lightly browned. Transfer to wire racks; cool.

POWDERED SUGAR ICING: Combine 4 c sifted powdered sugar, 1 t vanilla. Stir in ¼ c milk, 1 T at a time, until smooth and of glazing consistency.

DECORATOR FROSTING: Stir together 4 c powdered sugar, 1 T shortening, and ¼ t almond extract. Beat in 2-4 t milk to make of piping consistency. Tint with food coloring if desired. Spoon into decorating bag fitted with desired tip. Makes ½ cup.

FROZEN SALAD

Evelyn Kahler

1 8oz. cream cheese	2 chopped bananas
$\frac{3}{4}$ c sugar	10 oz. pkg frozen strawberries
20 oz. crushed pineapple	1 8 oz. container Cool Whip

Soften cream cheese with mixer, and whip in sugar. Mix in pineapple, bananas and strawberries. Fold in Cool Whip. Pour into 9x13 pan and freeze.

PUMPKIN DESSERT

Evelyn Kahler

Crust: 1 c flour $\frac{1}{2}$ c oatmeal
 $\frac{1}{2}$ c oleo or butter $\frac{1}{2}$ c brown sugar

Mix well and press into greased pan. Bake at 350°, 15 min.

Filling: 2 c pumpkin $\frac{1}{2}$ tsp salt
 1 c condensed milk 1 tsp cinnamon
 2 eggs $\frac{1}{2}$ tsp ginger
 $\frac{3}{4}$ c white sugar $\frac{1}{4}$ tsp cloves

Heat filling well and then pour into baked crust. Bake another 20 minutes (at °).

Topping: $\frac{1}{2}$ c pecans or walnuts, chopped
 $\frac{1}{2}$ c brown sugar
 2 T oleo

Mix and crumble over top of baked filling. Bake 15-20 minutes more at 325°.

Serve with whipped cream or Cool Whip.

NEVER FAIL PEANUT BRITTLE VernaMae Van Maanen

2 c white sugar ½ c water
1 c white syrup

Stir only until dissolved. Bring to boil and hard ball stage. Add 2 c peanuts, and stir constantly until golden brown. Remove from fire and add 2 T butter, 1 T vanilla and 2 t soda. Mix well and pour into buttered cookie sheet. Do Not Spread. Chill and break into pie)

CHOCOLATE-DOTTED PEPPERMINT KISSES

VernaMae Van Maanen

2 egg whites ½ t peppermint extract
⅛ t salt ¾ c sugar
⅛ t cream of tartar 1 pkg chocolate chips

Beat egg whites, salt, cream of tartar, and flavoring until soft peaks form. Add sugar gradually, beating until stiff. Fold in chocolate chips; save some for the top of each. Bake at 300° for 25 minutes on brown paper covering cookie sheet. Remove from paper while slightly warm.

RICE KRISPIE BALLS

Judy Ekanger

1 lb. package marshmallows; Rice Krispies
Melt: a 14 oz. package of Kraft caramels
1 can sweetened condensed milk
1 stick margarine

Leave mixture on low heat. Dip marshmallows in mixture and roll in Rice Krispies.

STRAWBERRY YOGURT SALAD

Keri Skroch

1 pkg instant vanilla pudding

1 6oz can crushed pineapple

1 cup strawberry yogurt

Mix these three together.

Blend in 8 oz Cool Whip and 1 bag of whole frozen strawberries.

RED PUNCH (pretty for Christmas!)
(18 servings)

JoAnne Reeves

1 quart Cranberry Juice Cocktail

1 six ounce can undiluted frozen orange juice

1 six ounce can undiluted frozen lemonade

2 c water

When ready to serve, add 2 seven ounce bottles club soda.

YELLOW PUNCH
(100 servings)

JoAnne Reeves

4 pkgs (3 oz. each) lemon jello

4 c boiling water

4 c cold water

Dissolve jello in boiling water; add cold water and stir until completely dissolved.

Add: 2 - 46 ounce (ea) pineapple juice

1 - 16 ounce bottle Realemon Juice. Chill well.

When ready to serve, stir well and add

1 - 1 ounce bottle almond extract

4 - 1 quart bottles Ginger Ale

Pour over ice ring in punch bowl.

BUTTERNUT BARS

Mindy Filholm

½c margarine, melted

1½ c flour

2 eggs

½ t salt

2 c brown sugar

1 c chopped nuts

1 t vanilla

Beat eggs until light and foamy. Beat in sugar, vanilla and margarine until creamy. Add remaining ingredients. Mixture will be stiff. Pour into greased 9x13 pan. Bake in preheated 350° oven for 25-30 minutes, until brown.

7-UP CAKE

Nancy Kleinjan

1 lemon cake mix

1 cup 7 UP

1 3 oz package of lemon jello

1 small container

1 small package instant lemon pudding

whipped topping

Bake cake mix as directed in a 9x13 pan. Make the pudding as directed. Dissolve jello in 1 cup hot water and add 1 cup 7 UP. Cool cake for 10 minutes. Polk full of holes with a meat fork. Pour jello over the baked cake. Refrigerate for about 3 hours. Mix pudding and cool whip and spread over the cake and refrigerate.

LIME SALAD

Cindy Silva

- 1 pkg lemon pudding (not instant)
- 1 pkg lime Jell-O
- 1 can crushed pineapple

Make pudding according to directions. Add Jell-O dry. Add pineapple (do not drain). Let set.

CABBAGE AND PORK CHOP CASSEROLE

Nancy Kleinjan

In a large casserole:

1. Cover the bottom with a deep layer of shredded cabbage.
2. Cover the shredded cabbage layer with a layer of sliced potatoes and onion.
3. Fry pork chops brown and place on top of the 2 previous layers.
4. Add 1 can cream of mushroom soup and 1/2 soup can of water. Add salt and pepper to the soup, heat and pour over the top of pork chops.
5. Cover and bake at 300 degrees until the potatoes are done.

7-UP SALAD

Cindy Silva

Boil 1 can 7-Up. Pour over 1 pkg lime Jell-O. Add 1 more can 7-Up. Let cool until slightly thick. Add 2 (3 oz.) pkg cream cheese, 1 c cream, whipped, 1 small can pineapple (drained), 1/2 c nuts. Add a few cherries for color. Whip all together and chill until set.

BEST EVER BANANA BREAD

Bev Heylens

1¾ c flour
1½ c sugar

1 t soda
½ t salt

Combine in large mixer bowl.

2 eggs
2 ripe bananas (1 cup)
½ c oil

¼ c + 1T buttermilk
1 t vanilla
1 c nuts (chopped)

Combine in small mixer bowl, and add to flour mixture, stirring just until combined. Fold in nuts. Bake in loaf pan at 325° for 1 hour, 20 minutes or until toothpick comes out clean. (I use baby aluminum pans and decrease baking time.)

WILD RICE & CHICKEN

Linda Whitaker

1 pkg wild rice mix with herbs, cooked to directions on pkg
1 c diced celery
1 can mushroom soup
1 c sour cream
2 c chicken, cooked and cut up

1 small onion, chopped
1 can water chestnuts, sliced
½ c cheddar cheese, grated

Combine and place in buttered cooking dish. Slivered almonds may be added. Bake at 350° for 1 hour. Serves 4-6.

LEMON CHEESECAKE

Marcia Males

2 c graham cracker crumbs	2 T sugar
¼ c + 2T butter, melted	
3 (8 oz.) pkgs cream cheese, softened	¼ c lemon juice
¾ c sugar	2 t vanilla
3 eggs	
2 c commercial sour cream	1 t vanilla
3 T sugar	

Combine crumbs, 2T sugar and butter. Press into bottom and up sides of 9" springform pan. Bake at 350° for 5 min. Cool. Beat cream cheese with electric mixer until light and fluffy. Gradually add ¾ c sugar, mixing well. Add eggs, one at a time, beating well after each. Stir in lemon juice and 2 t vanilla. Pour into pan, and bake another 35 minutes at 350°. Combine sour cream, 3 T sugar and 1 t vanilla. Spread over baked cheesecake and bake an additional 10 minutes. Cool on a wire rack for 30 minutes. Spread lemon glaze over, cover, and refrigerate 8 hours. To serve, remove sides of pan and garnish as desired.

Lemon glaze: Combine ½ c sugar, 1½ T cornstarch, ¼ t salt in a small saucepan. Combine ¾ c water, ⅓ c lemon juice and 1 egg yolk, stirring well; add to sugar mixture. Cook over low heat, stirring constantly, until mixture comes to a boil and thickens. Stir in 1 T butter, 2-3 drops yellow food coloring (optional). Let cool slightly. Spread over cheesecake.

MARINATED MUSHROOMS

Marcia Males

Bring to a boil 1 jar of prepared Good Seasons Italian salad dressing in a large skillet. Stir in up to 1½ lbs of cleaned mushrooms (whole or cut in half if large). Simmer until heated through. Cool and refrigerate entire mixture. Drain before serving.

BELGIAN WAFFLE COOKIES

LuAnn Anderson

1 lb butter
5 c sugar (2 brown/3 white)
5 large eggs
1 t salt
1 small glass brandy, wine or whiskey
1 T vanilla
7-8 c flour

You need a Belgian waffle iron to make these cookies. Cream butter and sugars together. Add eggs, one at a time, and cream into mixture well. Add rest of ingredients and mix well. Shape dough into walnut sized balls and place on hot waffle iron. Brown on both sides until a delicate light brown.

CINNAMON ORNAMENTS

Carolyn Hoffman

Mix $\frac{3}{4}$ -1 cup applesauce with a 4.12 oz bottle of ground cinnamon to form a stiff dough. Roll out to a $\frac{1}{4}$ " thickness. Cut with cookie cutters. Make a hole for the ribbon. Carefully put on rack to dry. Let air dry several days, turning occasionally. Makes 12 sweet smelling ornaments.

ALMOND COOKIES

Marge VanderWa.

1 c shortening ($\frac{1}{2}$ butter)
 $\frac{1}{3}$ c sugar
2 $\frac{1}{3}$ c ground, blanched almonds (slivered almonds)

1 $\frac{2}{3}$ c flour
 $\frac{1}{4}$ t salt

Mix shortening, sugar and almonds. Work in flour and salt. Chill. Roll in small balls and bake on ungreased cookie sheet in 325° oven 14-16 minutes. Roll while warm in mixture of $\frac{1}{2}$ t cinnamon and $\frac{1}{2}$ c powdered sugar.

BROCCOLI DIP

1 stick margarine
3 sticks celery, chopped
1 medium onion, chopped
4 oz. can mushrooms
1 (10 oz) pkg frozen, chopped
broccoli, thawed and squeezed
dry
approx. 4 oz. Velveeta cheese

Saute onion, celery and mushrooms in margarine until tender - not brown. Carefully stir in bits of cheese until melted; add broccoli. Serve in chafing dish with corn chips. Good way to get kids to eat broccoli!

LEMON RICE

$\frac{1}{3}$ c margarine
1 c sliced celery
1 small onion (chopped)
2 c fresh mushrooms (sliced)
 $\frac{1}{4}$ t thyme
 $1\frac{1}{2}$ t salt
 $\frac{1}{8}$ t pepper
 $\frac{1}{4}$ c lemon juice
 $1\frac{1}{3}$ c water
 $1\frac{1}{4}$ c Minute Rice

Heat margarine in frying pan. Add celery, onion and mushrooms; saute about 5 minutes. Add seasonings, lemon and water. Bring to a boil. Mix in the rice; remove from heat; let stand 5 minutes. Good served with salmon.

CRAB QUICHE

1 unbaked pie shell
 $\frac{1}{2}$ c mayonnaise + 2 T flour + 2 eggs + $\frac{1}{2}$ c milk (mixture #1)
 $1\frac{2}{3}$ c crabmeat (1 or 2 cans) + 8 oz. grated Swiss cheese + $\frac{1}{3}$ c sliced green onions (mixture #2)

Combine mixture #1 with mixture #2. Pour into pie shell. Bake at 350° for 40-45 minutes, until evenly browned.

PAM'S PASTA SALAD

Pam Gallenberg

- 8 oz. corkscrew macaroni (multi-colored)
- 1 recipe Parmesan Dressing
- 10 oz. fresh spinach, torn
- 8 oz. mozzarella cheese, shredded
- 8 oz. cooked ham, cubed
- 4 oz. diced chili peppers (optional)

Cook macaroni and drain. Toss with dressing. Add remaining ingredients. Chill. Sprinkle additional Parmesan cheese over each serving.

Parmesan dressing:

Blend 1 egg five seconds in blender. With blender running, slowly add 1 cup salad oil until thick, followed by ½ c grated Parmesan cheese, ¼ cup white wine vinegar, ½ to 1 tsp pepper, ½ tsp salt, ¼ tsp ground cloves, and 1-2 minced garlic cloves. Blend until smooth.

“We may live without poetry, music or art,
We may live without conscience,
We may live without heart;
We may live without friends,
We may live without books.
But civilized man cannot live without cooks!”

- from the 1895 Newton Cook Book, by the
Ladies of the Baptist Church of Newton, Iowa

CLAM CHOWDER

Cathy Cholick

- 24 steamer clams or 2 8 oz cans of chopped clams
- 2 c juice from steaming the clams or juice from canned clams and enough water to make 2 cups
- 2 onions, chopped
- 4 T butter
- 2 potatoes, peeled and diced in 1/4" cubes
- 2 slices bacon, cut in 1/8" pieces (fried)
- 2 carrots, peeled and sliced thin
- 1 t salt
- black pepper to taste
- 1 T soy sauce (optional)
- a 13 oz. can evaporated milk or 1 1/2 c fresh milk

Steam open the clams and remove them from the shells, saving the juice and supplementing it with water if necessary. Or open the 2 cans of chopped clams, save the liquid and supplement with water. Saute the onions in a tablespoon of the butter in your chowder pot or Dutch oven. When the onions are transparent, add the clam juice, potatoes, bacon, carrots, salt, pepper and soy sauce. Simmer until the carrots are just tender. Add the milk, clams and remaining butter to the pot. Bring the chowder almost to a boil, take it off the heat, and let it set for 5 minutes. Yield: 4 generous servings or 6 if this is only a first course.

To expand the recipe you can add more clams and milk, a 4 oz. can of mushrooms, lightly sauteed, a 16 oz. can of corn, 1 c celery, chopped fine and sauteed with the onions, 1 c chopped ham added to the pot when juice is added, heavy cream instead of milk. Cathy doubles the recipe, uses 1/2 pound of bacon, more potatoes, fewer carrots, etc. A wonderful recipe to adapt to your family!

CHRISTMAS RIBBON SALAD

3 oz. pkg lime Jell-O	8 oz. cream cheese
3 oz. pkg lemon Jell-O	1 c Cool Whip
3 oz. pkg red Jell-O	1 c mayonnaise
20 oz. can crushed pineapple	

Prepare green Jell-O according to directions. Pour into 13x9 pan and refrigerate. It should be very firm before adding anything else.

Dissolve lemon Jell-O in 1 c boiling water and stir. Drain pineapple juice, and add juice to the Jell-O. Add softened cream cheese, and blend well with mixer. When well blended, stir in the pineapple, cool whip and mayonnaise. Chill until it will just pour over the green Jell-O. Let set.

Prepare red Jell-O according to directions. Let set until syrupy, and pour over the second layer. Refrigerate.

GREEN PEA SALAD

a 16 oz. pkg frozen peas (thawed)	1 can smokey almonds,
½ t curry powder	chopped
1 grated carrot	¾ c Miracle Whip
4-6 onions with tops	½ c grated cheddar cheese

Mix all together, using only half of the cheese. Sprinkle the rest of the cheese on top. Let chill several hours before serving.

FILLED COFFEE CAKE

Bev Heylens

8 oz cream cheese

½ c butter

1¼ c sugar

2 eggs

¼ c milk

1 t vanilla

2 c flour

1 t baking powder

½ t soda

¼ t salt

Blend cream cheese, butter and sugar. Add eggs, milk and vanilla gradually. Add flour, baking powder, soda and salt, mixing until well blended. Pour ½ of batter into greased 9x13 pan. Cover with filling. Top with remaining batter. Bake at 350° 35-40 minutes.

Filling: can be apricot or peach preserves; 3 peeled and finely chopped apples; applesauce or strawberry preserves; pie filling; or whatever one has on hand. Also ½ c chopped pecans, 2 T brown sugar, 1 t cinnamon combined.

Topping: 2 c coconut, 1 t cinnamon, ⅔ c brown sugar and ⅓ c melted butter. Combine and spread on cake. Broil until golden brown.

LEFSE

Cindy Silva

Peel and slice enough potatoes to boil in 4½ quart pot. Cook and drain. Mix with rice into an extra large mixing bowl, over 1½ sticks of butter.

Add 4 t sugar, 2 t salt. Add 8 t extra heavy cream. Mix thoroughly. Chill. Add 4 c flour and make balls. Chill one hour. Roll out and bake at 500° on lefsa grill.

SWEET AND SOUR PORK

Nancy Kleinjan

1 ½ lb. pork shoulder steak cut into ½" x 2" strips
hot fat for browning the meat
½ cup or more water
1 #2 can of pineapple chunks or slices
1/4 cup brown sugar
2 T. corn starch
1/4 to 1/3 cup vinegar
1 to 3 T. soysauce (to your taste)
½ tea. salt
1 green pepper, cut into strips
½ cup thinly sliced onion
3 carrots, sliced and cooked
1 small can mushrooms (optional)

Brown pork in small amount of hot fat. Add water; cover and simmer until tender (about 1 hour). Drain pineapple, reserving syrup. Combine the sugar and cornstarch; add the pineapple syrup, vinegar, soysauce and salt. Cook until the above gravy thickens. Add the pineapple, green pepper, onion, carrots and mushrooms. Cook until the pepper and onions are done (the vegetables should remain a little crisp). Serve over hot rice. 7 servings.

B-B-1 HAM

Nancy Kleinjan

1 shaved ham
2 cups catchup
2 cups water
2 T WORCESTERSHIRE sauce
6 T brown sugar
4 T vinegar
1 T onion

Simmer above ingredients for 10 minutes and then pour over ham and simmer in a crock pot. Keep warm in the crock pot until ready to serve in buns.

CHOCOLATE COOKIES

Bev Heylens

1 c sugar (white or brown)
½ c shortening
1 egg (beaten)
1½ c flour
4 T cocoa
½ t soda
Q t salt ½ tsp
vanilla and nut meats

Mix in the order given.
Bake in 375° oven.
(I usually let the dough set
in refrigerator for a couple
hours or overnight. Drop
from teaspoon, about the
size of a walnut. Bake 8-
10 min. - don't overbake!)

Frost with chocolate frosting while still warm: 1 c sugar, ¼ c butter, ¼ c milk. Bring to a boil, boil hard for 1 minute. Add ½ c chocolate chips. Stir until smooth and of spreading consistency.

WHITE PATTERN COOKIES

Bev Heylens

1 c shortening (half butter)
1 egg (beaten)
1 c powdered sugar
Q t cream of tartar 1 tsp
1 t soda
2 c flour
1 t salt
2 t vanilla

Q Cream sugar, shortening; add egg and vanilla and mix. Stir in dry ingredients. Refrigerate overnight.

Variations: roll out for cutout cookies; roll in ball and then sugar; just drop by spoonful onto cookie sheet, frost or whatever. I make Christmas cutout cookies with this recipe. Frost while warm with a powdered sugar frosting made with butter and cream or hot coffee, add vanilla, almond or lemon flavoring, coloring or whatever. Sprinkle with colored sugar.

COCONUT JOYS

Linda Whitaker

- ½ c butter or margarine
- 2 c powdered sugar
- 2 squares (2 oz.) unsweetened chocolate, melted.
- 3 c coconut (8 oz.)

Melt butter. Add sugar and coconut. Mix well. Shape rounded tsp of mixture into balls. Make indent in center of each. Fill centers with melted chocolate. Chill until firm. Store in refrigerator. Makes 3 dozen.

CHOCOLATE BALLS

Cindy Silva

- 12 oz crunchy peanut butter
 - 2 T melted butter
 - 2 c powdered sugar
 - 1 lb ground dates
- Mix well and form into balls. Refrigerate until chilled well; dip into following mixture. Return to refrigerator.

Dipping Mixture: Melt in double boiler 1 package of chocolate chips and ⅓ bar paraffin wax.

APPLESAUCE-RED HOTS SALAD

Cindy Silva

- 3 T red hots
- 1 c boiling water
- 1 pkg strawberry Jell-O
- 2 T lemon juice
- 1 c applesauce

Melt candy in water; add Jell-O. Stir until dissolved. Add remaining ingredients. Looks pretty at Christmas!

MUD HEN BARS

9 x 13 pan

350° oven

Nancy Kleinjan

30-40 minutes

1/2 c. shortening

1 c. sugar

1 whole egg

2 eggs separated

1 1/2 c flour

Op. baking powder 1 tsp

1/4 tsp salt

1/2 c. chocolate chips

1/2 c. nuts

1 c. small marshmallows

1 c. packed brown sugar

Cream sugar and shortening. Beat in whole egg and 2 egg yolks. Sift flour, baking powder and salt, combine two mixtures together and blend thoroughly. Spread in 9x13 pan. Sprinkle chips and marshmallows over the top of batter. Beat 2 egg yolks stiff and fold into the brown sugar. Spread over the top of bars. Bake 30-40 mins.

SNACK CRACKERS

Nancy Kleinjan

2 packages (12 oz. each) oyster crackers

Oup salad oil 1 cup

1 pkg HIDDEN VALLEY dressing mix (1 qt. size - buttermilk recipe)

1 teaspoon dill weed

1/2 teaspoon garlic salt

1/2 teaspoon lemon pepper (optional)

Mix and pour over crackers and let set for 20 minutes before it is ready to eat. Keeps a long time in a covered container or bag.

APPLE WALNUT CAKE

Marcia Males

4 c coarsely chopped peeled apples	2 c flour
2 c sugar	2 t baking soda
2 eggs	1 t salt
½ c oil	2 t cinnamon
2 t vanilla	½ c chopped walnuts

Preheat oven to 350°. Combine apples and sugar; set aside. In a large mixing bowl, beat eggs slightly. Add oil and vanilla. Beat one minute at medium speed. Add combined dry ingredients alternately with apple mixture. Stir in walnuts. Pour batter into greased and floured 9x13 pan. Bake at 350° for 45-50 minutes, until cake tests done with a toothpick. When cool, cover top of cake with lemon glaze.

Lemon glaze

1 c 10X sugar	½ t vanilla
1½ T lemon juice	1 T corn syrup

Blend all ingredients until smooth in a small bowl. Drizzle over cooled cake.

BAKED CRANBERRY PUDDING

VernaMae Van Maanen

Sift 2 c flour, 1 c sugar, 2½ t baking powder. Add 3 T melted shortening, ⅔ c milk, 1 egg. Beat 2 minutes. Stir in 2 c cranberries. Bake in 9" pan at 350° for 35-40 min.

Sauce: ½ c butter, 1 c sugar, ¼ c light cream.

Melt butter in double boiler, add the rest. Serve warm.

BON BON COOKIES

VernaMae Van Maanen

½ c soft butter

3 t food coloring (if desired)

¾ c sifted powdered sugar

1½ c sifted flour

1 t vanilla

¼ t salt

Mix butter, sugar, vanilla and coloring. Blend in flour and salt with hands; if dough is dry, add 1-2 T cream. Wrap 1 T dough around filling such as cherry, nut, date, choc. candy, etc. Bake on

Oiled cookie sheet at 350° for 20-25 minutes.

CHERRY NUT BREAD

VernaMae Van Maanen

1½ c sugar

1 c chopped nuts

½ c shortening

3 eggs

¼ c cherry juice

½ c cherries, cut fine

2½ c flour

2 t baking powder

½ c milk

1 t vanilla

Cream together sugar and shortening; add eggs. Combine juice and milk; sift dry ingredients and add alternately with liquid. Fold in cherries and nuts, vanilla. Makes one small loaf pan and 4 soup cans. Bake at 350° for one hour.

OIL PEANUT BLOSSOMS

Vi Jongeling

⅓ c peanut butter

½ c butter

½ c sugar

½ c brown sugar

Cream these four ingredients. Add 1 egg and 1 tsp vanilla. Sift 1¾ c flour, ½ tsp salt and 1 tsp soda together, and then combine with other mixture. Shape into balls and dip in white sugar. Bake at 375° for 8 minutes. Press in candy kisses and return to bake for 2-5 minutes.

CHEESE & POTATO WILD RICE SOUP Carolyn Hoffman

½ c wild rice, uncooked	1 quart milk
1½ c water	2 cans cream of potato soup diluted with ½ can water,
½ lb bacon, cut in pieces	½ can milk
¼ c chopped onion	
carrot curls (optional)	2½ c grated American cheese

Combine wild rice and water in saucepan and cook over low heat for 45 minutes. Drain. Fry bacon and onion until bacon is crisp, and drain on paper towel. In larger pan, dilute soup as directed above. Stir in milk, bacon, onion, cheese and cooked rice. Stir until the cheese is melted. Garnish with carrot curls.

PEANUT BRITTLE

Judy Ekanger

3 c sugar	½ t salt
1 c light corn syrup	3 c salted peanuts
½ c water	2 t baking soda

In a heavy saucepan, stir together the salt, sugar, syrup and water. Cook over medium heat, stirring constantly until sugar is dissolved and mixture comes to a boil. Continue cooking, without stirring until temperature reaches 280. Stir in peanuts gradually, cooking until temperature reaches 300. It should not stop boiling - stir and watch closely. Remove from heat. Add baking soda; stir in gently but quickly. Pour immediately onto 2 greased cookie sheets. Try to pour thin layer so you don't need to spread. Cool and break.

STREUSEL SPICE CAKE

Peggy Egeberg

1 pkg Pillsbury Plus yellow cake mix

$\frac{3}{4}$ c milk

$\frac{1}{4}$ c margarine or butter, softened

3 eggs

$\frac{1}{4}$ c coconut

$\frac{1}{4}$ c chopped nuts

Q unsweetened chocolate, melted

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Heat oven to 350°. Grease and flour 10" tube or 12 c Bundt pan. In large bowl, combine cake mix, milk, margarine and eggs at low speed until moistened; beat 2 min at high speed. Stir in coconut and nuts. With spoon, marble chocolate through batter. Pour half of batter (2 c) into greased and floured pan.

FILLING: $\frac{1}{2}$ c coconut, $\frac{1}{2}$ c chopped nuts, $\frac{1}{2}$ c firmly packed brown sugar, 2 T flour, 2 t cinnamon. Combine and reserve $\frac{1}{2}$ cup.

Qinkle filling over batter in pan, and cover with remaining batter. Sprinkle with reserved filling. Bake at 350° for 45 to 55 minutes, or until toothpick inserted near the center comes out clean. Remove from pan. Cool completely.

In small bowl, blend 1 c powdered sugar, 1 T margarine or butter (softened) and 2-3 T milk until smooth, adding enough milk for desired drizzling consistency. Drizzle over cake.

BANANA CRUNCH CAKE

Peggy Egeberg

½ c flour
1 c coconut
1 c rolled oats
¾ firmly packed brown sugar
½ c chopped pecans
½ c margarine or butter

1½ c (2 large) sliced, very ripe bananas
½ c dairy sour cream
4 eggs

1 pkg Pillsbury Plus yellow cake mix

Heat oven to 350°. Grease and flour 10" tube pan. Lightly spoon flour into measuring cup; level off. In medium bowl, combine flour, coconut, oats, sugar, and pecans; mix well. Using fork or pastry blender, cut in margarine until crumbly; set aside.

In large bowl, combine bananas, sour cream and eggs; blend until smooth. Add cake mix; beat 2 minutes at high speed. Spread ⅓ of batter in greased and floured pan; sprinkle with ⅓ of coconut mixture. Repeat layers twice more using remaining batter and coconut mixture, ending with coconut mixture.

Bake for 50 to 60 minutes or until toothpick inserted near center comes out clean. Cool upright in pan 15 minutes; remove from pan. Place on serving plate, coconut side up. Cool completely.

APRICOT BREAD

Paulette Heesch

1 cup snipped dried apricots
2 cups warm water
1 cup sugar
2 Tablespoons margarine, softened
1 egg
3/4 cup orange juice

2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1 teaspoon salt
3/4 cup chopped nuts

Q Soak apricots in warm water for 30 minutes. Cream sugar, margarine, and egg. Stir in orange juice. Combine flour, baking powder, baking soda and salt. Stir into creamed mixture just until combined. Drain apricots well; add to batter with nuts. Pour into a greased 9x5x3 inch loaf pan. Bake at 350 degrees for 55 minutes. Cool 10 minutes before taking from pan.

MICROWAVE FUDGE

Carolyn Hoffman

3 c sugar
a 5oz can evaporated milk
3/4 c butter or margarine
2oz pkg chocolate chips

7 oz pkg marshmallows
(8-9 oz works fine)
1 c chopped nuts
1 t vanilla

Q In large bowl, combine sugar, butter, and milk. Cook uncovered in microwave on high 8-9 minutes (11 min. with cold butter). Stir occasionally. Take out of microwave and add marshmallows, chocolate chips, vanilla and nuts. Mix until well blended. Pour into greased 9x13 pan.

PEANUT BRITTLE

Pat Wieland

The key to "BRITTLENESS" is "THINNESS". To ensure this quality, be sure to spread the candy mixture carefully and thinly.

1 ½ tsp. soda	1 cup water
1 tsp. water	1 cup light corn syrup
1 tsp. vanilla	3 TBSP butter
1 ½ cups sugar	1 lb. shelled unroasted peanuts

Butter 2 baking sheets, each 15 ½ x 12"; keep warm. Combine soda, 1 tsp. water, and the vanilla; set aside.

Combine sugar, 1 cup water and the corn syrup in a large saucepan. Cook over medium heat, stirring occasionally, to 240° on candy thermometer (or until small amount of syrup dropped into very cold water forms a soft ball which flattens when removed from water).

Stir in butter and peanuts. Cook, stirring constantly to 300° (or until small amount of mixture dropped into very cold water separates into threads which are hard and brittle). Watch carefully so mixture does not burn. Immediately remove from heat; stir in soda mixture thoroughly. Pour half the candy mixture onto each warm baking sheet and quickly spread evenly about 1/4 inch thick (about 1 peanut thick). Cool; break candy into pieces.

Note: it helps if there are two people spreading the mixture, one for each pan.

ROCKY ROAD FUDGE BARS

Cathy Cholick

Base: ½ c butter
1 oz. (1 square) unsweetened chocolate
1 t baking powder
1 c flour
1 c sugar
¾ c chopped nuts
1 t vanilla
2 eggs

Filling: 8 oz cream cheese, softened (reserve 2 oz. for frosting)
¼ c butter, softened
2 T all purpose flour
1 egg
6 oz pkg semi-sweet chocolate chips, if desired
½ c sugar
½ t vanilla
¼ c chopped nuts

Frosting: 2 c miniature marshmallows
¼ c margarine or butter
1 oz. (1 square) unsweetened chocolate
¼ c milk
3 c powdered sugar
1 t vanilla

Heat oven to 350°. Grease and flour 13x9 pan. In large saucepan, over low heat, melt margarine and chocolate. Add remaining base ingredients, mix well. Spread in prepared pan. In small bowl, combine all filling ingredients except nuts and chips. Beat at medium speed until smooth and fluffy; stir in nuts. Spread over choc. mixture. Sprinkle evenly with chocolate chips. Bake at 350° for 25 to 35 minutes or until toothpick inserted in center comes out clean. Immediately sprinkle marshmallows over top. Return to oven; bake 2 minutes more. In large saucepan over low heat, melt ¼ c margarine, 1 oz. chocolate, reserved 2 oz. cream cheese and milk. Remove from heat; stir in remaining frosting ingredients until smooth. Immediately pour over marshmallows and lightly swirl with knife to marble. Chill until firm; cut into bars. 36 bars.

Plant Science Department Career Service Women
December 1995

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