Food Gifts at Christmas

Rena Wills

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by RENA WILLS
Extension Nutritionist

In this Christmas greeting from all our homes to your home, favorite recipes of South Dakota families are compiled as suggestions for Christmas gifts. Some of the recipes are rich in family tradition, some are typical Christmas foods, some are unusual, and some are included because they are so good that they just could not be left out.

Space does not permit including any more of the recipes in this circular. The recipes were submitted by home demonstration club members of South Dakota to share with you.

All recipes are for foods which may be prepared in advance for Christmas giving. Frozen storage will lengthen the time of holding many of these foods.

Fruit Cakes and Cakes

HOLIDAY FRUIT CAKE

1½ C. figs, chopped
1½ C. candied orange peel
½ C. cooked prunes, pitted, cut in pieces
1½ C. dates, chopped
1½ C. cooked apricots, cut in pieces
1½ C. raisins
1½ C. currants
2 C. honey
1. Mix above ingredients and let stand 1 week.
2. Then add the following ingredients:
   ¼ C. candied pineapple
   ¼ C. shaved citron
   ¼ C. candied cherries, cut in pieces
   ¾ C. pecans, coarsely chopped
   ¾ C. walnuts, coarsely broken
3. Prepare cake mixture as follows:
   1 C. shortening
   3 eggs
   ½ C. strong coffee
   3½ C. flour
   ¼ tsp. cloves
   ¼ tsp. nutmeg
   ¼ tsp. allspice
   ¾ tsp. cinnamon
   ½ tsp. soda
   2 tsp. baking powder

Cream shortening. Add fruit mixture, well beaten eggs, and coffee. Sift flour and remaining dry ingredients and add to fruit mixture. Line 4 greased, 4” x 8” x 2½” pans with 2 thicknesses of brown paper, grease again. Place a shallow pan, containing an inch of water, in the bottom of the oven. Bake cakes in a 250°F. oven for 2½ hours. Remove pan of water for last 30 minutes of baking.

MRS. MELVIN STOVER
Clear Lake, Deuel County
DARK FRUIT CAKE

2 lb. currants
2 lb. seedless raisins
½ lb. candied pineapple
2 lb. chopped candied cherries
1 lb. chopped candied citron
2 C. fruit juice or sherry
4 C. sifted flour
1 tbsp. cinnamon
2 tsp. allspice
½ tsp. nutmeg
2 tsp. cloves
2 tsp. salt
2 C. shortening
2 C. sugar
¾ C. grape jelly
2 tbsp. vanilla extract
12 eggs
1 lb. chopped blanched almonds
1½ lb. broken pecans
1. Combine fruits and add fruit juice or sherry. Cover and let stand overnight.
2. Sift flour, spices, and salt together.
3. Cream shortening and sugar until fluffy.
4. Add jelly and vanilla to creamed shortening and sugar and mix thoroughly.
5. Add beaten eggs.
6. Add flour mixture.
7. Add nuts and fruit, a small amount at a time.
8. Bake in greased, paper-lined loaf pans in a 300°F. oven. Place a shallow pan, containing an inch of water, in the bottom of the oven. Bake approximately three hours. Makes four loaves, using 9¾” x 5½” x 2¾” loaf pans. (Note: 2¾” x 4” loaf bakes in approximately one hour.)
9. After cakes are cool, remove from pans. Garnish with fruits and nuts if desired.

MRS. NORVAL HEPLER
Platte, Charles Mix County

DARK FRUIT CAKE
(without candied fruits)

½ C. butter
1 C. sugar
½ C. grape jelly
2 eggs
1 tsp. cinnamon
1 tsp. cloves
2½ C. flour
½ tsp. soda
¾ C. cold coffee
1 lb. raisins
1 lb. currants
¾ lb. dates, chopped
¾ C. nutmeats
1. Cream butter and sugar.
2. Combine jelly and well beaten eggs with butter and sugar mixture.
3. Sift spices with flour.
4. Dissolve soda in cold coffee.
5. To the creamed mixture, add the liquid alternately with the flour.
6. Blend in the fruits and nuts.
7. Bake in 2 oiled loaf tins, 4” x 8¾” x 2¾”, in a 325°F. oven for about 1½ hours. Place a shallow pan, containing an inch of water, in the bottom of the oven.
8. Cool in baking pans.

HELEN KRELL
Gordon, Nebraska
Bennett County, South Dakota

RICH CHOCOLATE FRUIT CAKE

4 sq. (4 oz.) unsweetened chocolate
3 C. candied fruits
1 C. seedless raisins
1 C. broken walnut meats
2 C. sifted flour
3 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
½ C. shortening
1 C. sugar
3 eggs
¼ C. cold tea
1. Melt chocolate over hot water.
2. Toss fruits and nuts together with sifted dry ingredients.
3. Cream shortening and sugar thoroughly. Beat in eggs, one at a time. Then stir in melted chocolate.
4. Fold in combined fruits, nuts and dry ingredients alternately with tea.
5. Makes a 9¾” x 5½” x 2¼” loaf. To prepare pan, grease, then line with heavy brown paper and grease again lightly. Bake 2¼ hours in a 300°F. oven. Place a shallow pan, containing an inch of water, in the bottom of the oven.
6. Cool in baking pan.

MRS. KENNETH DEJONG
Yankton, Yankton County

MRS. NELS CHRISTENSEN
Lake Andes, Charles Mix County
WHITE FRUIT CAKE

1 C. butter  
2 C. sugar  
3 C. flour  
3 tsp. baking powder  
½ C. walnut meats  
½ C. almonds  
¾ C. shredded coconut  
1 C. raisins  
½ C. candied pineapple  
½ C. candied cherries  
½ C. candied orange peel  
½ C. citron  
½ C. fruit juice  
8 egg whites

1. Cream the shortening. Add sugar gradually and cream well.
2. Sift baking powder with flour.
3. Dredge fruit and nuts with sifted flour.
4. Add fruit and flour mixture to creamed shortening and sugar alternately with fruit juice.
5. Fold in beaten egg whites.
6. Turn batter into 2 loaf pans, 9½” x 5½” x 2¾”, which have been greased, lined with 2 thicknesses of brown paper, and greased again.
7. Bake at 300°F. for 2½ hours. While baking, have a shallow pan, containing an inch of water, in the bottom of the oven.

ICE BOX FRUIT CAKE

¾ C. milk  
1 lb. marshmallows  
1 lb. graham crackers  
1 lb. raisins  
1 pt. mixed fruit (candied)  
4 C. chopped nuts  
Chopped dates may be added.

2. Mix raisins, candied fruit, nuts and finely crushed graham crackers.
3. Pour marshmallow mixture over graham cracker-fruit mixture and blend.
4. Line molding pan with wax paper and press cake mixture evenly into it.
5. Decorate top with nuts and fruit.
6. Chill.
7. Wrap and age at least one month. Sprinkle once or twice with fruit juice.

CHOCOLATE SPONGE CAKE

¾ C. sifted cake flour  
¼ tsp. salt  
4 tbsp. cocoa  
5 eggs, separated  
1 C. sifted sugar  
1 tsp. vanilla  
1. Sift cake flour, salt and cocoa together.
2. Beat egg yolks until thick and lemon colored.
3. Beat egg whites until stiff.
4. Fold sugar into whites.
5. Fold in beaten egg yolks.
6. Fold in gradually.
7. Bake in ungreased 10” tube pan in 350°F. oven for 50 minutes.
8. Invert pan to cool.

CHOCOLATE CHIP CAKE

1 C. dates, chopped  
1 C. hot water  
1 tsp. soda  
½ C. shortening  
1 C. sugar  
2 eggs  
1 tsp. vanilla  
1¾ C. flour  
1 tbsp. cocoa  
¾ tsp. salt  
1 bag chocolate chips  
Nuts, chopped

1. Dissolve soda in hot water and pour over chopped dates. Cool.
2. Cream shortening and sugar. Add beaten eggs and vanilla.
3. Sift cocoa and salt with flour and add to creamed mixture alternately with date mixture.
4. Spread in 9” x 13” pan which has been oiled on the bottom.
5. Sprinkle nuts and chips over top of cake mixture.
7. May be served with whipped cream if desired.

OLGA HECKENLAIBLE  
Redfield, Spink County

ETHEL MONTGOMERY  
Custer, Custer County

MRS. HOLLIS ALLCOTT  
Belle Fourche, Butte County

MRS. MERL MOECKLY  
Britton, Marshall County
Food Gifts at Christmas

CHERRY NUT ANGEL FOOD

1 C. cake flour
1 1/2 C. sugar
1 1/2 C. egg whites
1 1/4 tsp. cream of tartar
1/2 tsp. salt
1 tsp. vanilla
1/2 to 1 C. pecans, chopped
1/2 C. maraschino cherries, chopped

1. Sift flour, measure, sift 7 times with 1/2 the sugar.
2. Sift remainder of the sugar.
3. Whip egg whites until foamy. Add salt and cream of tartar and whip until whites barely hold a peak.
4. Fold sugar gradually into beaten whites.
5. Add flavoring.
6. Fold in flour, 2 tbsp. at a time.
7. Fold in nut meats and cherries.
8. Bake in ungreased 10" tube pan, 375°F. for 35 minutes or 325°F. for 60 minutes.
9. Invert pan to cool.
10. Ice and decorate with maraschino cherries or serve with whipped cream.

MRS. EARL HEDEN
Beresford, Union County

ANGEL SPICE CAKE

In above recipe for Cherry Nut Angel Food, omit the cherries and nuts and sift the following ingredients with the flour:
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. allspice
1/4 tsp. cloves

Vanilla may be omitted.
Serve with whipped cream or a brown sugar icing decorated with walnut halves.

MRS. ROLAND MAY
Brookings, Brookings County

MARSHMALLOW DATE FUDGE CAKE

1/2 C. shortening
1 1/4 C. brown sugar
2 eggs
3 sq. chocolate, melted
1 tsp. vanilla
1 3/4 C. flour
1 tsp. baking soda
1/2 tsp. salt
1 C. milk
1 C. dates, chopped
1/2 C. cut up marshmallows

1. Cream shortening and brown sugar.
2. Add eggs one at a time, beating well after each addition.
3. Add melted chocolate and the vanilla.
4. Sift 1 1/4 C. of the flour with the baking soda and salt 3 times.
5. Add sifted dry ingredients alternately with the liquid.
6. Mix dates and marshmallows with the remaining 1/4 C. of flour. Add to cake batter.
7. Bake in two 1 lb. waxed paper lined, greased coffee cans or one 8¾" tube cake pan in a 350°F. oven for 1 to 1 1/2 hours.

MRS. WALTER DALE
Tuthill, Bennett County

PORK CAKE

1 1/2 C. salt pork (not all fat) ground fine
2 C. boiling water
7 C. flour
1 tsp. nutmeg
1/2 tsp. cloves
2 tsp. cinnamon
2 tsp. soda
1 tsp. cream of tartar
3 C. brown sugar
1 C. molasses
1 lb. raisins
1 C. currants

Nuts if desired

1. Pour boiling water over ground pork fat.
2. Sift dry ingredients together.
3. Add brown sugar and molasses to pork mixture.
5. Pour into 4 loaf tins, 4' x 8 3/4' x 2 1/2', which have been lined with wax paper.
6. Bake in a 325°F. oven approximately 1 1/4 hours. Place a shallow pan, containing an inch of water, in the bottom of the oven.
7. Cool in baking pan.
Note: If desired, add candied fruits for a fruit cake.

MRS. BERT ERTZ
Ipswich, Edmunds County
RAW APPLE SPICE CAKE

½ C. shortening
1 C. sugar
2 eggs
½ tsp. cloves
1 tsp. cinnamon
½ tsp. salt
1 ½ C. sifted flour
½ C. hot coffee
1 tsp. soda
½ C. chopped raisins
½ C. finely chopped apples
½ C. chopped nut meats

1. Cream the shortening. Add sugar and mix well.
2. Add beaten eggs to creamed mixture.
3. Sift spices with flour.
4. Reserve some of the flour mixture to sprinkle over raisins. Add remainder of flour mixture alternately with the hot coffee in which the soda has been dissolved.
5. Add floured raisins, chopped apples, and nut meats.
6. Pour in a large loaf bread pan (9½” x 5½” x 2¾” which has been oiled on the bottom.
7. Bake in a 325°F. oven for 1 to 1½ hours.
8. Let cake partially cool before removing from the pan.
9. Frost with the following icing:
   1 C. brown sugar
   ½ C. cream
   1 tsp. vanilla
   1 tbsp. butter
Cook brown sugar and cream to a firm ball. Cool without stirring until bottom of pan feels comfortably hot to the hand. Add vanilla and butter. Beat. Spread on cake. Cool before wrapping for freezing.

MRS. WELBY MOECKLY
Britton, Marshall County

GUM DROP CAKE

1 C. butter
2 C. sugar
2 eggs
4 C. flour
½ tsp. salt
1 tsp. cinnamon
¼ tsp. cloves
¼ tsp. nutmeg
1½ C. applesauce
1 tsp. soda
1 tbsp. hot water
1 tsp. vanilla
1 lb. raisins
1 lb. gum drops
1 C. nut meats
1. Cream butter. Add sugar gradually and cream well.
2. Beat eggs and add to creamed shortening and sugar.
3. Sift flour with salt and spices. Use some of flour to dredge raisins and gumdrops.
4. Alternate additions of dry ingredients and applesauce to the creamed mixture.
5. Dissolve soda in hot water and add to batter. Add flavoring.
6. Add the dredged fruit, gumdrops, and nuts to the batter.
7. Turn batter into 2 loaf pans, 9½” x 5½” x 2¾”, which have been greased, lined with brown paper, and greased again.
8. Bake at 300°F. for 2½ hours.

MRS. JOHN HAYNIE
Lead, Lawrence County

MRS. VINCE NOVAK
Yankton, Yankton County

Steamed Puddings

MOTHER’S STEAMED PUDDING

1 C. sugar
1 C. ground suet
2 C. seedless raisins
1 C. grated carrots
1 C. ground apples
1½ C. flour
1 tsp. cinnamon
½ tsp. cloves
½ tsp. salt
1 tsp. soda
¼ C. apple juice
1. Combine dry ingredients.
2. Add suet and fruits and mix.
3. Fill greased pudding molds, baking powder cans, or wide mouth pint jars only ¾ full. Put on lids. Fills 4 pint jars ¾ full.
4. Place molds on a rack in a kettle with more than 1 inch of boiling water. Cover kettle and steam 2½ hours or steam 1 hour under 15 lbs pressure.
5. Serve warm with hard sauce, lemon sauce, or Mother’s Favorite Sauce.

MRS. HERMAN CARLSON
Britton, Marshall County
Food Gifts at Christmas

MOTHER'S FAVORITE SAUCE

½ C. butter, melted
2 C. powdered sugar
1 C. whipping cream
1 tsp. vanilla (or a jigger of brandy)
1. Combine all ingredients except flavoring.
2. Keep hot in top of double boiler. Add flavoring when ready to serve. Pour hot sauce over steamed pudding which has been reheated.

MRS. HERMAN CARLSON
Britton, Marshall County

GRANDMOTHER'S PLUM PUDDING

1 C. flour
½ tsp. salt
1 tsp. cinnamon
½ tsp. cloves
½ tsp. allspice
1 C. brown sugar
1 pt. dry bread crumbs
½ lb. or 1 C. suet, ground
1 C. raisins
1 C. currants
1/2 lb. citron or glazed mixed fruits
1 lemon, juice and grated rind
3 eggs, beaten
½ C. molasses
1 tsp. soda
2 tbsp. hot water
¼ C. milk
1. Combine flour, salt, spices, sugar and bread crumbs.
2. Add suet and fruit.
3. Add molasses and lemon juice to beaten eggs.
4. Dissolve soda in hot water and add to molasses and egg mixture.
5. Combine all liquid ingredients with dry ingredients.
6. Fill greased pudding molds not more than 2/3 full. Put on lids. Fills 3 1-lb. coffee cans a little more than half full.
7. Place molds on a rack in a kettle with more than 1 inch of boiling water. Cover kettle and steam 3 to 4 hours.
8. Serve warm with hard sauce, lemon sauce, or Mother's Favorite Sauce.

MRS. J. M. LYFTOGT
Lane, Jerauld County

CARROT PUDDING

½ C. butter
½ C. sugar
1 egg, beaten
1 C. grated carrots
1 C. grated potatoes
2 tbsp. molasses
1 tsp. soda
¼ tsp. nutmeg
½ tsp. cinnamon
1 ½ C. flour, sifted
1 C. seedless raisins
1. Cream butter and sugar.
2. Add egg, carrots, potatoes, and molasses.
3. Sift soda, nutmeg, and cinnamon with the flour. Add raisins.
4. Combine the two mixtures.
5. Fill greased molds not more than 2/3 full (1½ qt. mold.) Cover.
6. Steam for 2½ hours.
7. Serve hot with following sauce.
1 C. brown sugar
2 eggs
½ C. butter
1 C. heavy cream, whipped
Combine sugar, egg, and butter in double boiler. Stir and cook for 15 minutes. Fold in whipped cream just before serving.

MRS. CAROLINE POTAS
Brookings, Brookings County

Quick Breads

CHRISTMAS FRUIT BREAD

½ C. shortening
1 C. sugar
2 eggs
3 bananas, mashed
2 C. flour
¼ tsp. salt
1 tsp. soda
¼ C. nut meats
¼ C. maraschino cherries, cut
¼ C. chocolate chips
1. Cream shortening and sugar.
2. Add eggs and beat well.
3. Add bananas.
4. Sift dry ingredients together and add with the nuts, cherries, and chocolate chips.
5. Pour in greased 9½” x 5½” x 2½” loaf pan and bake 1 hour in a 350° F. oven.

MRS. ERNEST HUBBART
Fedora, Miner County
CANDY BREAD

3. Sift dry ingredients together. Reserve ½ C. of the flour to dredge the raisins, nuts, and gumdrops.
4. Add the remainder of the dry ingredients alternately with the liquid. Add the dredged raisins, nuts meats, and gumdrops last and stir until just barely mixed.
5. Bake in two 9½” x 5½” x 2¾” loaf pans which have been greased and lined with wax paper.

MRS. FRANCIS KREMER
Yankton, Yankton County

APPLESAUCE NUT BREAD

2. Combine beaten egg, applesauce, and oil.
3. Add the liquid ingredients to the dry ingredients and stir just enough to combine.
4. Bake in a greased 5" x 9" loaf pan at 350 ° F. for 50 minutes.
Note: ½ tsp. cinnamon may be substituted for the nutmeg if desired.

MRS. IRMA KLOCK
Spearfish, Lawrence County

BRAZIL NUT BREAD

3. Add vanilla to beaten eggs and mix with flour-fruit mixture.
4. Line a greased 9½” x 5½” x 2¾” loaf pan with brown paper. Grease again.
5. Bake at 300°F. for 1½ to 2 hours.
Note: Put Brazil nuts in cold water, bring to boil and boil 3 minutes. Plunge them into cold water. They will come out of the shell whole and easily.

MRS. W. D. THOELKE
White, Brookings County

DARLEEN KURTZ
Redfield, Spink County

ORANGE-APRICOT NUT BREAD

1. Pour hot water over apricots. Soak ½ hour.
2. Sift the dry ingredients together.
3. Drain soaked apricots, put through food grinder, add grated orange rind.
4. Combine egg, orange juice, sugar, melted shortening, and vanilla.
5. Add liquid ingredients to dry ingredients and stir only enough to combine.
6. Fold in fruit and nuts.
7. Pour in greased loaf pan 8” x 4” x 3”. Bake at 325° F. for 50 minutes.

MRS. EARL GAVER
St. Onge, Butte County
Food Gifts at Christmas

BISHOP’S BREAD

3 eggs
1 C. sugar
1½ C. flour
1½ tsp. baking powder
¼ tsp. salt
½ C. walnuts
¾ C. Brazil nuts
¾ C. dates
4 oz. bottle maraschino cherries, drained
4 sq. semi-sweet chocolate, broken in pieces

1. Leave nuts and fruits whole.
2. Beat eggs and sugar thoroughly.
3. Sift dry ingredients together. Add to egg and sugar mixture and stir until just barely mixed.
4. Add fruit, nuts and chocolate.
5. Pour into a loaf pan, 9¼” x 5¼” x 2¼”, which has been greased and lined on the bottom with wax paper.
6. Bake at 275 ° F. for 1½ hours.
7. Serve like fruit cake.

Mrs. E. Streufert
Aberdeen, Brown County
Mrs. J. E. Schlatter
Deadwood, Lawrence County

Yeast Breads

ANADAMA BREAD

½ C. corn meal
2 C. boiling water
2 tbsp. shortening
½ C. molasses
3 tsp. salt
2 pkg. yeast
½ C. lukewarm water
5 to 6 C. sifted flour

1. Gradually add corn meal to boiling water, stirring constantly.
2. Add shortening, molasses, and salt to corn meal mixture and cool to lukewarm.
3. Soften yeast in lukewarm water.
4. Stir softened yeast into corn-meal mixture.
5. Add flour to make a stiff dough. Knead well.
6. Place in a greased bowl. Cover and let rise in a warm place until double in bulk.
7. Punch dough down with finger tips. Cover. Let rise again 45 minutes.
8. Toss onto a lightly floured board. Knead well. More flour may be added if necessary. Shape into 2 loaves. Place into greased loaf pans, 9¾” x 5¼” x 2¾”. Cover.
9. Let rise until double in bulk.
11. Remove bread from oven. Brush crust with melted butter.
12. Remove bread from pans at once. Place on rack to cool.

Mrs. Anna D. Walker
Brookings, Brookings County

JULE KAGE
Scandinavian Christmas Bread

1½ C. milk
¼ C. butter
1 pkg. yeast
½ C. lukewarm water
6 tbsp. sugar
1 tsp. salt
1 egg, beaten
¼ C. currants
¼ C. citron, chopped
6 tbsp. raisins
¼ C. candied cherries, chopped

Approximately 6 C. flour

2. Dissolve yeast in lukewarm water.
3. Combine milk and yeast mixtures. Add sugar and salt and mix well.
4. Stir in 1½ C. sifted flour, beaten egg, and the fruit.
5. Add about 4½ C. sifted flour gradually to make a soft dough. Knead until smooth. Place in greased bowl. Cover.
6. Let rise until double in bulk.
7. Punch down and let rise again until double.
8. Shape into 2 loaves. Put into greased 9¾” x 5¼” x 2¾” pans.
9. Let rise again until almost double.
10. Bake at 350°F. for 45 minutes.
11. Brush top of loaves with butter when they come from the oven.
12. Remove from pans and place on cooling racks.
13. Frost if desired.

Mrs. Julius C. Johnson
Britton, Marshall County
KUCHEN
German Cottage Cheese Bread
Sweet Roll Dough
1 C. milk, scalded
2 tbsp. shortening
¼ C. sugar
1 tsp. salt
1 pkg. yeast
¼ C. lukewarm water
1 egg, well beaten
3½ C. flour (approximate)

1. Combine scalded milk, shortening, sugar and salt. Cool to lukewarm.
2. Dissolve yeast in lukewarm water.
3. Add yeast and egg to first mixture.
4. Gradually mix in enough flour to form soft dough. Beat vigorously, cover and let rise in warm place until double in bulk.
5. Punch down and let rise again until double.
6. Use a piece of dough about 4 inches in diameter. Roll to about ¼ inch thick.
7. Line nine-inch pie plate with dough. Let rise.
8. Prick with a fork. Then cover center with cottage cheese filling.
9. Sprinkle sugar and cinnamon over the top.

Cottage Cheese Filling
2 C. cottage cheese (dry)
2 eggs, well beaten
½ C. sugar
½ C. cream
¼ tsp. salt

1. Sieve cottage cheese and spread on bread dough.
2. Add sugar, cream and salt to well beaten eggs. Pour this sauce over the cottage cheese.
Note: Fruit, such as prunes or peaches, may be used instead of cottage cheese.

Mrs. C. Krnan
Aberdeen, Brown County

PRUNE BREAD
1½ C. boiling water
1½ C. sugar
9 tbsp. shortening
1¼ tsp. salt
2 pkg. yeast
1½ C. pitted prunes, chopped
½ C. orange juice
2 eggs
⅔ C. nut meats, chopped
7 C. flour (approximate)

1. Add the sugar, salt, and shortening to the boiling water. Cool to lukewarm.
2. Add yeast, orange juice, and eggs.
3. Mix in about 2 C. of the flour.
4. Then add prunes and nuts and beat until the batter darkens from the prunes.
5. Add remainder of flour to make a not too stiff dough. (If refrigerated overnight, the dough need not be quite as stiff.) Place in greased bowl and brush with shortening. Cover and let rise.
6. When doubled in bulk, shape into 3 loaves. Place in greased bread pans, 9½” x 5½” x 2½”. Let rise about 1 hour or until center is slightly higher than edge of pan.
7. Bake at 400°F about 50 minutes.
8. Remove bread from pans.

Mrs. Gilbert Behm
Howard, Miner County

Cookies
GINGERSNAPS
1 C. sugar
¾ C. shortening
1 egg
¼ C. molasses
2 C. flour, sifted
½ tsp. salt
1 tsp. cinnamon
1 tsp. ginger
2 tsp. soda
1. Sift all dry ingredients together.
2. Cream shortening and sugar.
3. Add egg to creamed mixture and mix well.
4. Add molasses.
5. Stir in dry ingredients.
6. Form into small balls and roll in sugar.
7. Space on cooky sheet to allow for spreading.
8. Bake 12 to 15 minutes in a 375°F oven until brown and flat with cracks on top.

Mrs. Olaf Bren
Toronto, Deuel County
MOLASSES-COCONUT CHEWS
2 C. cake flour, sifted
¼ tsp. soda
¼ tsp. salt
1 C. sugar
¼ tsp. vanilla
1 C. molasses
¼ C. shortening, melted
½ C. egg whites, unbeaten
1½ C. shredded coconut

1. Line two 8” square pans with waxed paper; grease well.
2. Sift all dry ingredients except sugar.
3. Combine sugar, vanilla, molasses, and shortening.
4. Quickly beat in egg whites.
5. Add sifted dry ingredients at one time.
7. Pour batter in pans.
8. Bake 35 minutes at 350°F.
9. Immediately turn out on wire rack and remove paper.
10. Cool cake 5 minutes. Turn right side up.
11. When cold, cut each cake into 24 squares.
Yield: 48 squares.

FLAT BROD
½ C. graham flour
1½ C. white flour
½ tsp. salt
¾ tsp. soda
¼ C. shortening
2 tbsp. corn syrup
Approximately 1 C. buttermilk
Corn meal, if desired
1. Sift flour, salt, and soda together.
2. Add graham flour, shortening, and corn syrup.
3. Add just enough buttermilk to make a very stiff dough.
4. Roll very, very thin. If desired, use corn meal on the bread board instead of flour when rolling the dough.
5. Cut in diamonds, triangles, or squares.
6. Bake on ungreased cooky sheet in a 350°F. oven until crisp and light brown color (10 to 15 minutes).

TOFFEE SQUARES
1 C. shortening
1 C. brown sugar
¼ tsp. salt
1 tsp. vanilla
1 egg yolk
2 C. flour
1 pkg. semi-sweet chocolate drops

Nut meats
1. Combine shortening, brown sugar, salt, and vanilla, and cream well.
2. Beat in egg yolk.
3. Mix in flour.
4. Spread in a thin layer in a large baking pan which has been greased. Dough should not be more than ¼ inch thick.
5. Bake 15 to 20 minutes in a 350°F. oven.
7. Cut in squares while still warm.

VANILLA STICKS
1¼ lb. powdered sugar, sifted
5 egg whites
1 lb. almonds
1 tsp. vanilla
1. Beat the egg whites until stiff.
2. Add the 1¼ lb. of powdered sugar. Beat 30 minutes.
3. Blanch almonds (may leave ½ the almonds unblanched, if desired.) Then grind the almonds.
4. Divide meringue in two parts. Add the ground almonds to ½ the meringue.
5. Spread almond-meringue mixture on wax paper which has been heavily sifted with powdered sugar. Use hands to pat the almond-meringue mixture into an oblong shape and about ½ inch thick. It will be about the size of an average cooky sheet.
6. To the other ½ of the meringue, add the vanilla.
7. Spread vanilla meringue on the almond-meringue mixture.
8. Cut into 1" to 1½" squares or ¼"x 2" sticks.
9. Place on well oiled cooky sheet.
10. Bake in 275-300°F. oven for 10 minutes or until meringue is firm.
11. Store in airtight container when cool. Avoid holding these longer than a couple weeks. Yield: 90 to 100 squares.
MAULTASCHENS
Cooky Purses

1 C. butter
1 C. sugar
5 egg yolks
3 egg whites
3 C. flour
¼ C. almonds, ground
1 C. powdered sugar
2 drops almond extract

1. Cream sugar and butter.
2. Beat in egg yolks.
3. Add flour.
4. Knead well.
5. Chill the cooky dough.
6. Beat egg whites until stiff.
7. Add powdered sugar and flavoring.
8. Beat to form a meringue.
9. Add ground almonds.
10. Roll cooky dough to ¼" or less.
11. Cut dough into 2"-3" squares.
12. Put a spoonful of the almond meringue filling into the center of each square.
13. Fold the 4 corners of each square together to meet at the center and pinch slightly to hold it together. These will look like tiny square envelopes.
15. Store in an airtight container when cool. Avoid keeping longer than a couple weeks.

Mrs. Kay Sharp Nelson
Brookings, Brookings County

PINEAPPLE DROP COOKIES

½ C. shortening
¾ C. sugar
2 eggs
1 C. crushed pineapple, well drained
2 C. flour
2 tsp. baking powder
¼ tsp. salt
¼ tsp. soda
½ C. nut meats, chopped

1. Cream shortening and sugar together.
2. Add eggs one at a time and beat after each addition.
3. Add pineapple.
4. Sift dry ingredients together and stir into creamed mixture.
5. Add nuts.
6. Drop from teaspoon onto greased cooky sheet.
7. Bake about 10 minutes at 375° F.
8. Ice with Browned Butter Frosting.

Mrs. John Faulk
Denby, Bennett County

BROWNEO BUTTER FROSTING

6 tbsp. butter
1 ½ C. powdered sugar
1 tsp. vanilla
3 tbsp. hot pineapple juice

Brown butter until golden color. Combine all ingredients. Spread frosting on Pineapple Drop Cookies before they are completely cold.

Mrs. Roland May
Brookings, Brookings County

DANISH COOKIES

handling. Roll thin.
4. Sprinkle nut meats and sugar over top.
Roll to make the nut meats stay on the dough.
5. Spread one beaten egg white over the top.
7. Bake 8 to 10 minutes in a 375° F. oven.

Mrs. Norman Overby
Clear Lake, Deuel County

HEDGEHOGS

2 C. walnuts, ground
1 C. dates, ground
2 C. coconut
1 C. brown sugar
2 eggs, unbeaten

1. Combine all ingredients and mix well.
2. Shape into small rolls about 1½ inches long.
3. Roll in additional ground nut meats.
4. Place on greased cooky sheet.
5. Bake 350° F. for 12 to 15 minutes.

Mrs. Edward J. Williamson
Brookings, Brookings County
**HOLIDAY GOODIES**

**Cooky Crust**

1 C. flour
2 tbsp. brown sugar
½ C. butter

2 eggs
1 C. brown sugar
¼ C. flour
½ tsp. baking powder
½ tsp. vanilla
1 C. shredded coconut
¼ C. candied cherries
1 6-oz. pkg. semi-sweet chocolate bits

1. To prepare the cooky crust, mix the flour and brown sugar. Cut the butter in with a pastry blender.

2. Smooth mixture into the bottom of a 9” x 12” greased baking pan.


4. While the crust is baking, beat the eggs and stir in the sugar gradually.

5. Sift the flour with the baking powder and add to egg and sugar mixture.

6. Add vanilla.

7. Fold in the coconut, cherries, and chocolate bits.

8. Pour filling over the partially baked crust (baked 15 minutes) and continue baking 40 minutes.

9. When cool, cut in squares or diamonds.

**Filling**

13

ORANGE COCONUT CRISPS

1/2 C. butter
1/2 C. sugar
1 egg, separated
Grated rind of 1 orange
1 C. flour
Coconut

1. Cream butter and sugar.

2. Add egg yolk and grated orange rind.

3. Add flour and mix thoroughly.

4. Form dough into small balls.

5. Dip balls into egg white which has been beaten slightly, roll in shredded coconut.

6. Place on greased cookie sheet.

7. Bake in a 350°F. oven about 15 minutes.

FIRESIDE FRUIT BARS

3 C. shortening
1/2 C. sugar
1 tsp. grated orange rind
2 C. flour
1/2 tsp. soda
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 C. evaporated milk
1/2 C. orange juice
1/2 C. mixed candied fruit, chopped
1/2 C. nut meats, chopped

1. Cream shortening. Add sugar and cream until light and fluffy.

2. Add orange rind to creamed mixture.

3. Sift dry ingredients together.

4. Combine evaporated milk and orange juice.

5. To the creamed mixture, add the dry ingredients alternately with the liquid ingredients, beginning and ending with dry ingredients.

6. Blend in nuts and candied fruit.

7. Spread in greased and floured 15” x 10” shallow pan.

8. Bake in a 350°F. oven for 15 to 20 minutes.

9. When still slightly warm, frost over with Orange Frosting.


**Orange Frosting**

21/2 C. confectioners’ sugar
1/2 tsp. grated orange rind
2 tbsp. orange juice
2 tbsp. evaporated milk

Combine all ingredients and beat until smooth. Spread on bars while still warm.

**Mrs. Otto Lanz**

Britton, Marshall County

PEANUT BUTTER COOKIES

1 1/2 C. peanut butter
1 1/2 C. dates, chopped
3/4 C. (6-7) egg whites, unbeaten
2 1/4 C. powdered sugar

1. Add powdered sugar to the unbeaten egg whites. Mix.

2. Add peanut butter and chopped dates.

3. Drop from a teaspoon onto a greased baking sheet, and bake in a moderate oven at 350°F. for 15 minutes.

Yield: 5 dozen 2 1/4” cookies.

**Dr. Frances Hettler**

Brookings, Brookings County
ANISE CORNSTARCH COOKIES

1 C. butter
1 C. sugar
4 eggs
1¾ C. flour
1¼ C. cornstarch
¼ tsp. salt
½ tsp. anise oil
Anise seed

1. Cream shortening and sugar.
2. Add eggs and mix well.
3. Mix in dry ingredients.
4. Add anise oil.
5. Chill dough for ease in handling.
6. Form into 1 inch rolls and roll in anise seed, then slice. Or, if desired, push from teaspoon onto baking sheet, flatten to desired shape, sprinkle with anise seed.
7. Bake on well oiled cooky sheet in a 375°F. oven.
8. Store in airtight container.

BERTHA H. AISENBRREY
Menno, Hutchinson County

Candies and Snacks

FRUIT BELL-RINGERS

1 C. dates
1 C. uncooked prunes or figs
¾ C. dried apricots or peaches
¾ C. raisins
1 C. nuts
1 tbsp. maple sirup
2 tbsp. undiluted frozen orange juice
½ C. powdered sugar

1. Grind fruit and nuts.
2. Mix all ingredients (use hands).
3. Shape into balls.
4. Roll in chopped coconut or ground nuts or in softened semi-sweet chocolate.
5. Chill.

MRS. OTTO SCHICK
Eureka, Campbell County

PEANUT BUTTER PINWHEELS

½ C. potato, mashed
¼ tsp. salt
About 1 lb. sifted confectioners’ sugar
½ tsp. vanilla extract
½ C. peanut butter
1. Cook potato. Mash. (Do not add any liquid.)
2. Stir in salt and enough confectioners’ sugar to form an easily handled dough.
3. Add vanilla.
4. Roll one-half of mixture on a board lightly sugared with confectioners’ sugar.
5. Roll into a rectangle ¼” thick.
6. Spread with one-half of the peanut butter.
7. Roll up like a jelly roll.
8. Chill.

MRS. J. E. SCHLATTER
Deadwood, Lawrence County

CHRISTMAS BALLS

1 lb. figs
1 lb. dates
1 lb. English walnuts
¼ C. honey
1 tbsp. orange juice
1. Put figs, dates and English walnuts through the food chopper.
2. Mix all ingredients. (Use hands.)
3. Form into small balls.
4. Roll in ground nuts or granulated sugar or in softened semi-sweet chocolate.
5. Chill.

MRS. ROLAND MAY
Brookings, Brookings County

ANISE CANDY

2 C. sugar
½ C. water
½ C. white corn syrup
¼ tsp. salt
½ tsp. anise flavoring
Red food coloring
1. Mix sugar, water, syrup, and salt.
2. Heat mixture slowly, stirring constantly until sugar is dissolved.
4. Pour in buttered pan.
5. Cut in squares before entirely cold.

MRS. RAY SHAW
Canova, Miner County
**COFFEE CARAMELS**

2 C. sugar  
½ C. light corn syrup  
½ C. strong coffee (dissolve 1 tbsp. instant coffee in ½ C. boiling water)  
1⅔ C. heavy cream  
2 tbsp. butter  
⅛ tsp. salt  
1 tsp. vanilla

1. Use a 3 qt. sauce pan. This is important because the candy boils over very readily during the first part of the cooking period.  
2. Combine sugar, corn syrup, coffee, and ¾ the cream.  
3. Cook over medium heat for about 15 minutes. Stir until the sugar is dissolved.  
4. Add remaining cream, the butter, and the salt.  
5. Cook to 250°F. (hard ball stage.)  
7. Pour into buttered 8” square pan.  
8. Cool completely. Cut in squares. The candy is easily cut if lifted out of the pan and cut with kitchen scissors.  
9. Wrap in wax paper or put in foil cups.

**COCONUT SLICES**

2 C. sugar  
¼ C. white corn syrup  
½ C. cream  
1 tbsp. butter  
1/8 tsp. salt  
1 tsp. vanilla  
1 C. coconut  
4 oz. semi-sweet chocolate

1. Mix sugar, syrup, and cream. Cook over low heat, stirring only until sugar is dissolved.  
2. Cook to 240°F. (softball stage.)  
3. Remove from burner and add butter. Do not stir.  
4. Cool to lukewarm. Add vanilla and salt, and beat candy until it is creamy and holds its shape.  
5. Add coconut and knead candy with hands until it is smooth and pliable.  
6. Shape into rolls about ½ inch in diameter.  
7. Place rolls on wax paper and let stand an hour or so.  
8. Frost with melted semi-sweet chocolate. May turn rolls over and frost bottom also. Let chocolate harden at room temperature.  
9. Wrap in foil for storage. Slice in ½ inch slices to serve.

**Pralines**

3½ C. sugar  
1 tsp. salt  
2 C. cream  
3 C. pecans

1. Mix 3 C. of the sugar, the salt and cream. Heat slowly, stirring constantly until sugar is dissolved.  
2. Heat the remaining ½ C. of sugar in a heavy skillet until the sugar is melted and a light golden brown color.  
3. Begin immediately to add the browned sugar slowly to the boiling candy mixture.  
4. Stir to mix thoroughly.  
5. Cook to 232°F.  
6. Pour in bowl to cool.  
7. When bowl feels comfortably warm to the hands, beat candy until thickened and very creamy.  
8. Add nuts. If desired, you may save some to stick on the pieces of candy before they harden.  
9. Drop by spoonfuls on waxed paper.

**Wintergreen Wafers**

1 tsp. gelatine  
2 tsp. cold water  
3 tsp. boiling water  
Few drops oil of wintergreen  
Powdered sugar (about 1½ C.)

1. Soak gelatine in cold water for 5 minutes.  
2. Add boiling water. Stir to dissolve gelatine.  
3. Strain dissolved gelatine.  
4. Add flavoring.  
5. Add powdered sugar to form a stiff dough.  
7. Roll candy very thin on board well dredged with powdered sugar.  
8. Cut in small squares, circles, or fancy shapes.  
9. Let stand until dry and brittle.
CANDIED GRAPEFRUIT PEEL

Peel of 2 grapefruit
1½ tsp. salt
2½ C. sugar
2 C. water
1. Cut peel from each washed grapefruit into 4 lengthwise sections. Leave white membrane intact unless very thick.
2. Cover peel with cold water. Add salt. Bring to boil and boil 10 minutes. Drain.
3. Repeat 3 times, only do not add salt.
4. Combine sugar and water and stir over medium heat until sugar is dissolved.
5. Add grapefruit peel.
6. Cook slowly to 228°F. (syrup sheets off the spoon.)
7. Drain peel on rack.
8. Roll pieces of peel in granulated sugar.
9. Let dry thoroughly before storing in covered container.

MRS. JOE MUSILEK
Geddes, Charles Mix County

SUGARED NUTS

1 C. sugar
1 tbsp. corn syrup
½ tsp. salt
½ C. water
6 marshmallows
3 drops oil of peppermint or spearmint or ½ tsp. essence of peppermint
3 C. walnuts or pecans
1. Combine sugar, corn syrup, salt, and water.
2. Heat mixture slowly, stirring constantly until sugar is dissolved.
3. Bring to a rapid boil. Cook to 220°F. (not quite soft ball stage.)
4. Add marshmallows and stir until melted.
5. Add flavoring.
6. Add nuts. Stir gently until every nut is coated and mixture hardens.
7. Turn onto greased platter and separate nuts to cool.

MRS. T. O. LABSON
Platte, Charles Mix County

PARTY SNAX

“Gizzies”

1 6-oz. pkg. thin pretzel sticks
1 pkg. Rice Chex
1 pkg. Wheat Chex
1 lb. salted nuts
2 tbsp. Worcestershire sauce
1 tsp. Tobasco sauce (optional)
2 tsp. celery salt
½ tsp. garlic salt
1 C. salad oil
½ C. butter
1. Melt butter. Add oil and seasonings.
2. Pour oil mixture over the mixed cereals and nuts.
3. Bake in a 200° F. oven ½ hours, stirring occasionally.
4. When cool, store in airtight containers.
(Note: Other combinations of cereals may be used.)

MRS. A. O. JONES
Hartford, Minnehaha County
MRS. EVVA DENISON
Tuthill, Bennett County

MARSHMALLOW CANDIES

1 pkg. marshmallows
1 C. finely chopped nuts
1 C. cream
2. Dip marshmallows into hot cream, then 3. Chill until set.

MRS. F. TRIPPLER
Canova, Miner County

These recipes were tested by Mrs. Roland May, Brookings, and by Rena Wills, Extension Nutritionist, South Dakota State College.

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