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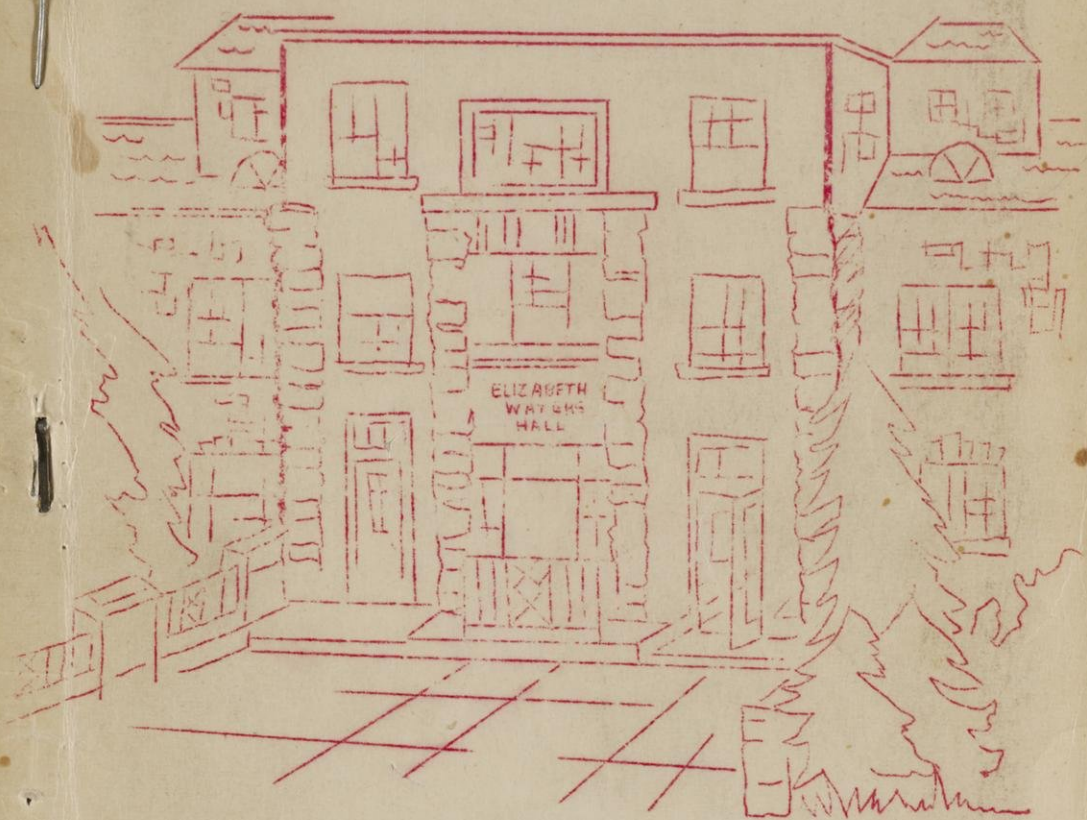
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VF-~~COOKERY~~
AMERICAN
MADISON

ELIZABETH
WATERS



COOKBOOK

From
The Cookbook
Collection
of
Rheta M^cCutchin, R.D.
University
of
Wisconsin-Madison



E-10-581

Foreward

This recipe book has been compiled for all girls of Liz who will wish to recapture an important part of dorm life--mealtime. We are grateful to Mrs. Hunt and Mrs. Feggstad who have revised their recipes and made them available to us. Good luck on your adventure in cooking.

Dining Room Committee

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June 1955

COCKTAILSLIME SHERBERT COCKTAIL

1 pt. Lime sherbert
1 qt. White soda or gingerale
2 to 4 qts. pineapple juice
 (grapefruit and/or orange juice may be
 used for part of the pineapple juice.)
A little lemon juice may be added.

ORANGE SHERBERT COCKTAIL

1 pt. Orange sherbert
1 qt. White soda or gingerale
2 to 4 qts. pineapple juice
 (grapefruit and/or orange juice may be
 used for part of the pineapple juice.)
A little lemon juice may be added.

Part lemon sherbert may be used in either recipe.

Canned, frozen or fresh juices may be used.

SALADSIMPERIAL JELLO SALAD

- 1 pkg. lemon jello
- 1 cup boiling water
- 1 cup pineapple juice
- $\frac{1}{2}$ cup stuffed olives, sliced
- 1 cup crushed pineapple, drained
- $\frac{1}{2}$ cup celery, cut fine

PROCEDURE: Dissolve jello in 1 cup boiling water. Add pineapple juice. When this begins to thicken, add other ingredients. Pour into mold or pan.

BING CHERRY JELLO SALAD

- 1 pkg. cherry jello
- 1 cup boiling water
- 1 cup cherry juice
- 1 to 2 cups Bing cherries, pitted

PROCEDURE: Dissolve jello in boiling water. Add cherry juice. When slightly thick, add cherries. Pour in mold or pan.

UNDER-THE-SEA JELLO SALADBottom Layer

1 pkg. lime jello
 1 cup boiling water
 1 cup pineapple juice

PROCEDURE: Dissolve jello in boiling water. Add pineapple juice. Pour into mold or pan. When it becomes slightly firm, add top layer.

Top Layer

$\frac{1}{2}$ pkg. lime jello
 $\frac{1}{2}$ pkg. lemon jello, or 1 pkg. either kind
 1 cup boiling water
 1 cup cold water
 1 pkg. cream cheese ($\frac{1}{2}$ to 1 cup)
 Pears, cut fine (1 to 2 cups)

PROCEDURE: Dissolve jello in boiling water. Add cold water. When cool, add to well-beaten cream cheese. Continue beating until well blended. Add pears and pour mixture over bottom layer when the bottom layer has become slightly firm.

24-HOUR FRUIT SALAD

- 1 cup peaches, cut medium
- 1 cup pears, cut medium
- 1 cup Royal Ann cherries, pitted
- 1 cup pineapple chunks
- $\frac{1}{2}$ cup marshmallows, cut fine
- $\frac{1}{3}$ cup nuts
- $\frac{1}{4}$ cup maraschino cherries
- 1 cup whipping cream
- 1 cup Fruit Salad Dressing

PROCEDURE: Whip cream and mix well with dressing. Combine with fruit and marshmallows. Sprinkle nuts and cherries over top. Place in refrigerator for about 24 hours. (Canned fruit is usually used.)

ADIRONDACK SALAD

- 1 cup celery, cut fine
- $\frac{1}{2}$ cup cheese, cut in small pieces
- $\frac{1}{2}$ cup peas, drained
- $\frac{1}{3}$ cup sweet pickles, cut fine
- 1 pimiento cut fine
- $\frac{1}{2}$ head lettuce, cut medium

Dressing

- $\frac{1}{3}$ cup mayonnaise
- $\frac{1}{4}$ cup crisp green dressing

PROCEDURE: Combine ingredients and mix well with dressing.

TOSSED SALAD

1 head lettuce
 3 tomatoes
 6 radishes
 1 carrot
 $\frac{1}{2}$ cup sliced cauliflower
 1 green pepper
 $\frac{1}{2}$ cup cucumbers

PROCEDURE: Cut lettuce and tomatoes in salad size pieces. Slice radishes. Cut peppers in small strips. Cut or grate carrots. Toss all the vegetables together. Keep cold. When ready to serve mix vegetables with French dressing or Crisp Green Salad Dressing.

BORDEAUX SALAD

1 head lettuce
 1 cup celery
 $\frac{1}{4}$ hard boiled eggs
 $\frac{1}{2}$ green pepper
 $\frac{1}{2}$ pimienta

PROCEDURE: Shred lettuce rather coarse. Cut celery into small pieces. Grate eggs. Chop pimienta and green peppers and combine with eggs. Add salt and pepper to taste. Place on top of mixed lettuce and celery which has been combined with $\frac{2}{3}$ mayonnaise and $\frac{1}{3}$ Tossed Green Dressing.

SALAD DRESSINGSFRUIT SALAD DRESSING

1 qt. pineapple juice
1/3 cup lemon juice
1/8 lb. butter
1/4 pkg. cornstarch
2 tsp. salt
1 tsp. prepared mustard
1 cup egg yolks
1 cup sugar

PROCEDURE: Heat juice and butter to boiling point. Reserve 1/3 cup cold juice and mix with cornstarch. Add to slowly boiling juice. Cook well. Mix other dry ingredients and add to egg yolks and mustard. Continue cooking for a few minutes.

1000 ISLAND DRESSING

1 cup mayonnaise
1/3 cup chile sauce
1/4 cup sweet pickles, cut fine
2 hard boiled eggs, cut medium
1 tsp. grated onion
1/2 tsp. salt

PROCEDURE: Mix above ingredients well.

MAYONNAISE

1 qt. oil
 4/5 cup vinegar
 2 T. sugar
 1/4 T. salt
 1/4 T. dry mustard
 2/5 cup egg yolks
 1/2 tsp. yellow coloring
 2 1/2 cups hot water
 1/3 pkg. corn starch
 1/3 cup cold water

PROCEDURE: Combine dry ingredients. Add egg yolks and color. Mix well. Heat water to simmering point. Add cornstarch, which has been mixed with the cold water. Cook well. While hot, pour over egg yolk mixture. Beat well. Add oil slowly while beating. Discontinue adding oil when 3/4 gone. Slowly add vinegar while beating. Then continue adding balance of oil.

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TOMATO DRESSING

- 1 pt. Mayonnaise
- 2 to 4 tomatoes, cut in small pieces
- 1 T. grated onion
- $\frac{1}{2}$ tsp. salt

PROCEDURE: Mix well together.

CRISP GREEN DRESSING

- 1 cup sugar
- 1 T. salt
- $\frac{1}{3}$ cup celery seed
- 2 tsp. dry mustard
- 1 cup vinegar
- 2 cups salad oil
- 2 T. grated onion
- 2 cloves garlic
- 1 egg

PROCEDURE: Mix dry ingredients, add vinegar and stir well. Add oil slowly and keep beating. Strain oil before using. Add beaten egg; then add grated onion. Slice garlic, add to oil and let stand several days before using the oil.

ROQUEFORT CHEESE DRESSING

- 1 cup French dressing
- 1/4 to 1/3 cup Mayonnaise
- 1/2 cup Roquefort (Blue cheese)

PROCEDURE: Break cheese into small pieces and combine all the ingredients.

FRENCH DRESSING

- 1 cup sugar
- 1 tsp. dry mustard
- 1 tsp. salt
- 1 cup catsup
- 1 cup vinegar
- 2 cups salad oil
- 1 T. grated onion
- 1/3 cup tomato soup may be added

PROCEDURE: Mix dry ingredients; add catsup and onion. Stir well. Add oil slowly and keep beating. Add vinegar slowly and continue beating. If garlic flavor is desired, slice garlic clove in oil several days before using, then strain oil before adding to the other ingredients.

SOUPSVEGETABLE SOUP

3-4 lb. beef soup bone
2 qts. cold water
1 small onion, quartered
2 teaspoons salt
2 cups tomatoes
3 carrots, diced
 $\frac{1}{2}$ cup chopped celery
2 cups cabbage, chopped
 $\frac{1}{4}$ cup rice or barley

PROCEDURE: Add soup bone to cold water and cook slowly for 2 to 3 hours. Add vegetables, cut fine, and cook until done. Serves 8.

FRENCH ONION SOUP

1 T. butter
2 cups sliced onions
 $4\frac{1}{2}$ cups beef broth
salt & pepper
Worchestershire sauce

PROCEDURE: Heat butter; add onion, simmer about 10 minutes, or until soft and lightly browned. Add beef broth and bring to a boil; simmer 10 minutes. Season to taste with salt and pepper and Worchestershire sauce. Serves 6.

SPLIT PEA SOUP

1# dried split peas
3 quarts cold water
1 ham bone
1 small onion, cut fine
2 tablespoons butter
2 teaspoons salt
 $\frac{1}{2}$ teaspoon pepper
2 tablespoons flour

PROCEDURE: Pick over and wash peas. Soak in cold water over night. Drain, place in soup kettle with ham bone and add cold water. Boil slowly for at least 3 hours or until peas are tender. When done, take flour and make a thin paste and add to soup. Serves 6.

CASSEROLES, MAIN DISHESHAMBURGER CASSEROLE

1 8-oz. pkg. noodles
1 lb. hamburger
2 small onions, chopped
2 cups celery, diced
1 small green pepper, chopped
salt and pepper
1 10-oz. can condensed tomato soup
 $\frac{1}{2}$ cup grated American Cheese

PROCEDURE: Cook noodles in boiling salted water and drain. Rinse with cold water. Brown meat in hot fat. Add onions, celery green pepper. Sauté until tender. Dilute soup with one can cold water and heat. Add noodles, meat and seasonings. Pour into greased casserole and sprinkle with grated cheese. Bake in moderate oven 325°F. for 45 minutes. Serves 8.

RAINBOW CASSEROLE

1 lb. hamburger
1 onion, sliced thin
1 small can peas
3 medium sized potatoes
1 small can tomato soup
salt and pepper

PROCEDURE: Brown hamburger. Place a layer in the bottom of pan, then a layer of raw potatoes, onion and peas. Alternate the layers until all the ingredients are used. Dilute tomato soup with one can of water. Pour over top and bake 1 hour in 350°F. oven.

CHOP SUEY

$\frac{1}{2}$ lb. pork, cubed or Julienne strips
 $\frac{1}{2}$ lb. veal, " " " "
 1 cup onions, quartered
 2 cups celery, cut in $\frac{1}{4}$ inch pieces
 2 tablespoons Bead Molasses
 $\frac{1}{4}$ tablespoons Soy Sauce
 $\frac{1}{2}$ cup water or Stock
 1 teaspoon salt
 1 No. 2 can Bean Sprouts
 (Thicken with 1 tablespoon cornstarch
 dissolved in $\frac{1}{4}$ cup cold water, if necessary)

PROCEDURE: Brown meat in oven. Cook celery
 and onions in water until almost done. Add
 meat and seasonings. Thicken with cornstarch
 if necessary. Drain Bean Sprouts and add
 last. Serves 6.

ITALIENNE SPAGHETTI

1 lb. ground beef
 4 medium onions and $\frac{1}{2}$ cup celery, chopped
 3-4 cups tomatoes
 1 small can tomato paste
 1 small can tomato purée
 1 lb. spaghetti
 2 teaspoons salt
 $\frac{1}{4}$ teaspoon pepper

PROCEDURE: Brown meat in a pan. Braise onions and celery in fat; add tomatoes and seasonings. Cook slowly for $\frac{1}{2}$ hour. Cook the spaghetti and drain. Pour the sauce over the spaghetti and add the browned meat.

GARLIC FRENCH BREAD

Mince one small clove of garlic real fine. Take $\frac{1}{4}$ lb. soft butter and add minced garlic and a pinch of salt. Spread on bread and heat in oven.

CHILI CON CARNE

2 teaspoons fat
 1 lb. hamburger
 1 large onion, chopped
 1 green pepper, chopped
 1 No. 2 $\frac{1}{2}$ can tomatoes
 1 cup water
 1 No. 2 can red kidney beans
 1-2 tablespoons chili powder
 1/8 teaspoon cayenne pepper
 salt and pepper to taste
 1/3 teaspoon paprika, if desired for color

PROCEDURE: Brown meat in hot fat. Add onions
 chili powder, green pepper, water, cayenne
 pepper and tomatoes. Cook for about 1 hour.
 Add kidney beans last. If not thick enough,
 thicken with flour and water. Serves 6.

BARBECUE SAUCE

2 tablespoons butter
 1 clove garlic
 $\frac{1}{2}$ cup chopped celery
 1 green pepper, chopped
 3/4 cup water
 1 cup catsup
 2 tablespoons Worcestershire sauce
 2 tablespoons vinegar
 2 tablespoons brown sugar
 1 teaspoon dry mustard
 1 teaspoon salt
 $\frac{1}{4}$ teaspoon pepper

PROCEDURE: Melt butter, add onion and cook
 until browned. Add the remaining ingredients
 and cook for 30 minutes. Makes 2 $\frac{1}{4}$ cups or
 enough for 3 pounds of meat.

FRIED CHICKEN

Clean chicken and cut in serving pieces. Roll in flour which has been seasoned with salt and pepper. Brown on both sides in $\frac{1}{2}$ cup hot fat. Reduce heat and cook slowly about 1 hour, turning the pieces from time to time so that they will brown evenly on all sides, or finish cooking in a moderately slow oven 325°F.

VEAL BIRDS

Cut $1\frac{1}{2}$ lb. veal steak into 3x5 inch strips. Spread with dressing. Roll and place on baking sheet. Brush with melted fat and bake in 350°F. oven for 1 hour. Sprinkle with salt and pepper and rebrush with fat if they become dry. Makes 6 birds.

DRESSING:

3 cups bread cubes
 $\frac{1}{4}$ cup chopped onion
 $\frac{1}{4}$ cup chopped celery
 $\frac{1}{4}$ cup minced parsley
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
 $\frac{3}{4}$ teaspoon sage
 $\frac{1}{4}$ cup stock or water

PROCEDURE:

Braise celery and onion in fat. Then add stock or water. Add seasonings. Pour over bread cubes. Mix and spread on veal strips and roll up. Taste for seasoning.

MANHATTAN MEAT ROLL

1 lb. hamburger
 $\frac{1}{2}$ cup minced onion
 $\frac{1}{4}$ cup minced green pepper
 $\frac{1}{4}$ cup minced celery

PROCEDURE:

Brown the hamburger. Braise the minced onion, minced green pepper, and minced celery. Add to browned meat. Mix with a little brown gravy to hold meat together.

DOUGH:

2 cups flour
 3 teaspoons baking powder
 1 teaspoon salt
 $\frac{1}{4}$ tablespoons shortening
 $\frac{1}{2}$ cup milk

PROCEDURE: Make a baking powder biscuit dough and roll into an oblong strip about 12 inches long and $\frac{1}{4}$ inch thick. Spread with the filling and roll up like a jelly roll. Cut into 1 inch slices and place cut side down on a baking sheet. Bake in a hot oven at 400°F. for 25 minutes, or until golden brown. Makes 12 pinwheels. Serve with a creamed vegetable sauce.

TUNA FISH SALAD

3 seven-ounce cans tuna fish
 1 cup celery, cut fine
 2 apples, diced
 About $\frac{1}{2}$ cup mayonnaise

PROCEDURE: Mix the above ingredients just enough to distribute the mayonnaise evenly and serve on a crisp lettuce leaf. Serves 6.

APPLE CRISP

Slice apples (as for pie) in buttered pan. Use plenty of apples. Sprinkle over apples:

- 1 cup sugar
- 1 teaspoon cinnamon

TOPPING

Sift together:

- 1 cup flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 cup sugar

Then add 4 tablespoons soft butter (half shortening may be used), and mix like pie crust. Place this topping over the apples and bake in 350°F. oven until apples are done.

PEACH CRISP

Place peaches in buttered pan or baking dish. If canned sliced peaches are used, drain the juice. If fresh peaches are used, just peel and slice.

Add:

- $\frac{1}{4}$ teaspoon almond extract
- 2 tablespoons lemon juice
- $\frac{1}{8}$ teaspoon nutmeg

Add sugar to make as sweet as desired (fresh peaches, 1 cup; canned peaches, $\frac{3}{2}$ cup). Use topping as for apple crisp.

CAKESPRINCESS CAKE

Cream until fluffy and sugar grains have almost disappeared:

2/3 cup soft shortening (half butter for flavor)

3/4 teaspoon salt

1-3/4 cups sugar

2 teaspoons vanilla (or 1/4 teaspoon almond extract added to vanilla)

Sift together:

3 cups cake flour (sifted)

3-1/2 teaspoons baking powder

1-1/3 cups liquid (1/2 milk, 1/2 water)

4 egg whites (1/2 cup), stiffly beaten

PROCEDURE: Cream the shortening, sugar, salt, and flavoring very well. Add flour and baking powder and liquid alternately. Mix until smooth, mixing as little as possible. Fold in beaten egg whites. Bake two nine-inch layers in 350°F. oven for 30-35 minutes. If you use a loaf pan, instead of two layers, use a 13" by 9" pan and bake for 35-40 minutes.

CHOCOLATE CAKENo. I

1-1/4 cups sugar
 1/2 cup shortening (half butter for flavor)
 1 tablespoon salt
 1/2 teaspoon soda

No. II

3/4 cup whole eggs

No. III

3/4 cup sugar
 1-1/4 cups milk
 2 teaspoons vanilla

No. IV

Sift together:
 2-1/2 cups sifted cake flour
 1 tablespoon baking powder

No. V

3/4 cup melted chocolate

No. VI

3/4 cup milk

PROCEDURE: Cream No. I lightly and add No. II in four portions. Cream until light and fluffy. Do not over cream. Add No. III and IV alternately and mix until smooth. Add No. V. Warm chocolate slightly and mix until well blended. Add No. VI gradually and mix slowly for two minutes. Bake in two layers or a loaf pan in 360° to 370°F. oven. Frost with chocolate, boiled frosting or any mixture of your own choosing.

MARBLE CAKE

Yield: two eight-inch round layers

Sift together:

1-3/4 cups sifted reg. flour

3 teaspoons baking powder

1 teaspoon salt

1-1/4 cups sugar

Add:

1/2 cup soft shortening

3/4 cup milk

Beat the above ingredients for two minutes on low speed until batter is well blended; then for two minutes more on medium speed.

Add:

2 eggs, unbeaten

1 teaspoon vanilla

1/2 teaspoon almond extract

Beat for one minute. Divide the batter in half.

Combine one square (or one ounce) of chocolate (melted), 1/4 teaspoon soda, and 3 tablespoons boiling water. Blend into 1/2 of the batter.

Spoon white and chocolate batters alternately into well-greased and floured cake tins. Bake at 350°F. for 30-35 minutes. Cool and frost as desired.

LAZY DAISY CAKE

Sift together:

2-3/4 cups sifted reg. flour
 4-1/2 teaspoons baking powder
 1 teaspoon salt
 3/4 cup granulated sugar

Add:

3/4 cup firmly packed brown sugar
 1 cup milk

Beat for two minutes on low speed, then on medium speed for two minutes.

Add:

1/4 cup milk
 3 eggs, unbeaten
 1 teaspoon vanilla

PROCEDURE: Beat for two minutes and pour into well-greased pan, 13" by 9" by 2". Bake at 350°F. for 40-50 minutes.

TOPPING

Combine:

1/4 cup melted butter
 1/2 cup firmly packed brown sugar
 3/4 cup shredded cocoanut
 3 tablespoons cream

Spread on warm cake. Place under broiler and brown lightly.

CHOCOLATE DROP COOKIES

Yield: 24 cookies

$\frac{1}{2}$ cup shortening
1 cup brown sugar
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup sour milk

Sift together:

1-2/3 cups reg. flour (sifted)
 $\frac{1}{2}$ teaspoon soda

2 squares chocolate (melted)
1 teaspoon vanilla

PROCEDURE: Cream the shortening, sugar, salt and vanilla. Add **one** egg. Beat until fluffy and add the melted chocolate. Then add the dry ingredients and sour milk alternately. Drop by spoonfuls on greased and floured cookie sheet. Bake in 350°F. oven until the cookie springs back when touched by the finger. Frost while still hot, with chocolate glaze.

CHOCOLATE GLAZE

1 egg yolk, well beaten
1 square (1 ounce) chocolate (melted and partially cooled)
1 tablespoon cream
1 cup sifted powdered sugar

PROCEDURE: Combine egg yolk, chocolate and cream. Blend thoroughly. Then add sugar. Mix well. Frost while cookies are still hot.

PEANUT CRUNCHIES

Sift together:

- 1-1/2 cups sifted reg. flour
- 3/4 teaspoon soda
- 3/4 teaspoon salt

Add:

- 1-1/2 cups oatmeal
- Add: (well creamed together)
- 3/4 cup butter and shortening
- 1 cup and 2 tablespoons brown sugar (packed firmly in the cup)

Add:

- 3/4 cup peanut butter
- 1-1/2 cups chopped peanuts
- 1 teaspoon vanilla

(2 eggs)

Add: Dry ingredients and mix until smooth.
Drop by spoonful onto greased cookie sheet and press down with a fork. Bake at 350°F. 8-10 minutes. Yield 4 dozen.

BARSBROWNIES

Cream well:

- 1-7/8 cups granulated sugar
- 1/2 cup butter
- 6 tablespoons shortening

Add:

- 3 egg yls, beaten until fluffy
- 2-1/2 oz. melted chocolate
- 1-1/3 cups sifted cake flour
- 1/2 teaspoon vanilla
- 2/3 cup chopped nuts
- 1/4 teaspoon salt

BROWNIES (cont.)

PROCEDURE: Beat 3 egg whites stiff and fold into chocolate mixture. Place in greased pan 10" x 14" and bake at 350°F. for 25-30 minutes. Do not over-bake as they will be hard when cold.

SPICE BARS

Cream well:

$\frac{1}{2}$ cup shortening

$\frac{1}{2}$ cup sugar

1 teaspoon salt

Add:

one egg and beat until fluffy

Add: (sifted together)

$2\frac{1}{2}$ cups sifted reg. flour

$2\frac{1}{4}$ teaspoons cinnamon

$\frac{1}{2}$ teaspoon cloves

1 teaspoon soda

Add:

1 cup raisons

$\frac{1}{2}$ cup molasses

$\frac{1}{2}$ cup hot water

(Chopped nuts may be added.)

PROCEDURE: Spread in greased pan about 12" by 14" and bake at 350°F. until done. (About 25 minutes). Frost while still hot.

Frosting:

1 cup sugar

1 teaspoon corn syrup (white)

Mix with enough hot milk to make a thin frosting.

TOFFEE BARSBottom layer

- $\frac{1}{2}$ cup shortening (half butter)
- $\frac{1}{2}$ cup brown sugar
- 1 cup sifted reg. flour

PROCEDURE: Mix thoroughly (as for pie crust) and press in 13" by 9" oblong pan. Bake ten minutes, then spread with topping.

Topping

2 eggs, well beaten

Add and beaten:

- 1 cup brown sugar
- 1 teaspoon vanilla

Sift together and stir in:

- 2 tablespoons reg. flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt

Mix in:

- 1 cup shredded cocoanut
- 1 cup chopped nuts

PROCEDURE: Return to oven and bake at 350°F. for about 25 minutes. Watch oven closely, as they brown quickly. Cut in bars when cold.

PIES AND TARTSPASTRY FOR TWO CRUST PIE

Mix together:

1-1/2 cups sifted reg. flour

3/4 teaspoon salt

Add:

1/2 cup lard (if shortening is used, add 2 table-
spoons extra). Cut fat into flour with a blender
or with your hands, leaving lard in pieces as
large as peas. Then add 3 tablespoons ice water
(sprinkle over mixture and press lightly together).
Bake pastry shells in 425°F. oven.

TARTS

Mix crust for pie mixture. Roll and cut in round
circles to fit over the bottom of muffin pans.
Pinch four corners to shape. Bake in 425°F. oven
until nicely browned. Cool and fill with any
desired filling. Top with whipped cream and
serve.

Suggested fillings:

Lemon or lime chiffon

Lemon pie filling

Chocolate pie filling

In using canned fruit, drain off juice, heat, and
thicken with cornstarch. Then add to the drained
fruit.

Suggested fruit fillings:

Cherry

Apricot

Blueberry

Peach

Strawberry

Pineapple

Boysenberry

APPLE PIE

Make pastry for two-crust pie. Line nine inch pan. Mix:

3/4 to 1 cup sugar (depending on tartness of apples)

1 teaspoon cinnamon or 1/2 teaspoon nutmeg

6 cups sliced apples

PROCEDURE: Place the apples in the crust and put sugar and cinnamon on top. Add one heaping teaspoon butter. Add one tablespoon flour to sugar if apples are juicy. Bake apple pie in 375°F. oven.

PECAN PIE

Filling for nine inch pie.

Beat the following ingredients together with a rotary beater:

3 eggs

2/3 cup sugar

1/3 teaspoon salt

1/3 cup melted butter

1 cup dark corn syrup

Add 1 cup pecan halves and mix.

PROCEDURE: Pour into pastry-lined pie pan. Bake in 375°F. oven until set, and the pastry is nicely browned (40-50 minutes). Serve cold or slightly warm, with or without whipped cream.

LEMON CHIFFON PIE

Mix together in same pan:

3 large egg yolks
6 tablespoons sugar
1/4 teaspoon salt

Then add:

1/4 cup unstrained lemon juice
1 teaspoon grated lemon rind

Cook over low heat, stirring mixture, until it boils. Remove from heat.

Add: (let soak while mixing first part)

1 tablespoon gelatin (plain)
1/3 cup cold water

Cool. When mixture is partially set, heat until smooth. Fold meringue made from:

3 egg whites (1/2 cup)
1/4 teaspoon cream of tartar
6 tablespoons sugar

Place in nine-inch baked pastry shell. Serve with whipped cream.

LIME CHIFFON PIE

Make the same as lemon chiffon pie but substitute grated lime rind and lime juice for lemon and use a little green coloring.

WASHINGTON CREAM PIE

Cream the following ingredients well:

1/2 cup shortening

1 cup sugar

1/2 teaspoon salt

1 teaspoon vanilla

To this mixture add two eggs and beat until fluffy. Sift together:

2 cups sifted cake flour

1-1/2 teaspoons baking powder

Add the sifted ingredients alternately with 3/4 cup milk to the above mixture. Place in a greased pie tin and bake at 350°F. After the cake is cool, take it out of the pan and split in two thin layers. Place cooled vanilla pudding between layers. (Use 1/2 the amount of filling for graham cracker torte.)

FROSTING FOR WASHINGTON CREAM PIE

Combine and beat until like meringue:

2 egg whites

1/4 cup powdered sugar

Add slowly: (combined and boiled until it spins a "thread")

1 cup sugar

3/4 cup hot water

Beat entire mixture until thick and creamy.

Add:

1/3 cup powdered sugar

1 teaspoon vanilla

Add: more powdered sugar if necessary. Spread on Washington Cream Pie and drip melted chocolate over top.

GRAHAM CRACKER TORTE

Mix together:

16 graham crackers (rolled fine)

$\frac{1}{2}$ cup butter or margarine melted (half butter and half shortening may be used)

$\frac{1}{2}$ cup sugar

Reserve $\frac{1}{2}$ cup of the above mixture for topping.

Pat the remainder into a deep 9" pie pan. Bake at 300°F. for 10 minutes. Pour cooled vanilla pie filling into the cooled crust. Spread with whipped cream and sprinkle crumbs over the top.

VANILLA FILLING FOR GRAHAM CRACKER TORTE

Mix:

$\frac{2}{3}$ cup sugar

3 cups milk

$\frac{1}{2}$ teaspoon salt

3 egg yolks

$2\frac{1}{2}$ tablespoons cornstarch

1 talbespoon butter

1 tablespoon flour

$1\frac{1}{2}$ teaspoons vanilla

PROCEDURE: Mix sugar, salt, cornstarch, and flour in a saucepan. Stir milk gradually into sugar mixture. Cook over moderate heat, stirring constantly, until mixture thickens and boils. Boil one minute, then remove from heat. Stir half of mixture into the egg yolks (beaten slightly). Then mix all together and boil one minute more, stirring constantly. Remove from heat. Add the butter and vanilla. Cool. Meringue may be used instead of whipped cream for top. (See page 33.)

MERINGUE

- 3 egg whites, beaten stiff
- $\frac{1}{4}$ teaspoon cream of tartar
- $\frac{1}{2}$ cup sugar, beaten in gradually

Spread the meringue over cold filling and place in 400°F. oven, 8-10 minutes, until nicely browned. Serve cold.

CHOCOLATE CHIP PIE OR TORTE

- 2 beaten egg yolks
- $2\frac{1}{2}$ tablespoons sugar
- $\frac{2}{3}$ cup milk
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon vanilla
- 1 tablespoon gelatin (dissolve in $\frac{1}{4}$ cup cold water)
- 2 beaten egg whites
- $2\frac{1}{2}$ tablespoons sugar
- $\frac{1}{2}$ cup coarsely chopped semi-sweet chocolate
- 1 cup heavy cream, whipped

PROCEDURE: Beat egg yolks and sugar; add milk and salt. Cook in a double boiler until thick. Then add vanilla and gelatin, which has been soaked in cold water. Chill until partly set. Beat egg whites with $2\frac{1}{2}$ tablespoons sugar. Fold into the chocolate mixture. Pour into graham cracker crust, chill, and serve with whipped cream. Sprinkle grated chocolate over top.

ENGLISH CREAM PUDDING

1 box Zwieback (7 oz. package)
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup melted butter (part shortening may be used)

PROCEDURE: Roll the Zwieback fine. Mix the above ingredients well. (The mixture should stick together.) Press well into an eight or nine inch loaf cake pan or pie pan. (Save one cup crumbs for top of pudding.) Place in 350°F. oven for a few minutes or until it browns a little. Cool. Prepare custard in a double boiler.

CUSTARD:

Mix:

3 tablespoons sugar
 2 tablespoons cornstarch
 Pinch of salt
 2 cups milk
 4 egg yolks
 $1\frac{1}{2}$ teaspoons vanilla

PROCEDURE: Mix dry ingredients and add to milk. Then add beaten egg yolks and the vanilla last. Cook until thick; then cool. When the mixture is cold, place in Zwieback crust and top with:

4 egg whites (beaten stiff)
 $\frac{1}{2}$ cup sugar

(Above combination should be beaten well.) Spread over the custard. Then sprinkle remaining crumbs over top of meringue. A few chopped nuts may also be sprinkled over the top. Brown in 350°F. oven. Keep in refrigerator until ready to serve.

CHOCOLATE ICE BOX CAKE

Bring to a boil:

3/4 cup sugar

3 tablespoons cocoa

1 cup water

Add 1/4 pound of marshmallows (cut up). Stir until marshmallows are melted.

Then add:

1 tablespoon plain gelatin

1/2 cup cold water

(Let this mixture soak awhile)

PROCEDURE: Add soaked gelatin to hot mixture and stir until gelatin is dissolved. Allow to cool. When the mixture thickens, add one pint of whipped cream. Pour over the angel food cake which has been broken up into pieces about the size of a walnut. Mix with a spoon and see that each piece of cake is covered well with the chocolate mixture. Place in layer cake pan to set. Serve with or without whipped cream. (This should be made the day before it is to be used.)

MISCELLANEOUSCOFFEE CAKE

1/3 cup shortening
 2/3 cup sugar
 2 eggs
 2 cups sifted regular flour
 2 teaspoons baking powder
 1 teaspoon salt
 3/4 cup milk

1/2 tsp vanilla

PROCEDURE: Cream shortening and sugar. Add eggs and beat until fluffy. Add vanilla. Sift flour, baking powder and salt. Add dry ingredients alternately with milk to egg mixture until well blended. Place in a 10" x 10" greased pan. Brush the top with melted butter and add topping.

TOPPING

1/2 cup brown sugar
 2 tablespoons flour
 2 teaspoons cinnamon
 2 tablespoons melted butter

PROCEDURE: Mix sugar, flour and cinnamon together. Add melted butter and mix well. Spread over top of coffee cake and bake in 350°F. oven about 25 to 30 minutes until nicely browned.

APPLE KUCHEN

Sift together:

$1\frac{1}{2}$ cups sifted regular flour

2 teaspoons baking powder

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup sugar

1 egg, beaten

$\frac{1}{2}$ cup milk

3 tablespoons melted shortening or salad oil

2-3 medium sized apples, peeled and cut in slices

PROCEDURE: Sift flour, baking powder, salt and sugar. Combine the egg, milk, and shortening; add to the flour mixture and stir until smooth. Pour into a greased, nine inch, round pan. Place the apple slices on the coffee cake. Brush with melted butter and sprinkle with the cinnamon and sugar mixture. Bake in 400°F. oven, 30-35 minutes, until apples are tender when pricked with a fork. (Note: Place apple slices in concentric circles.)

PLAIN MUFFINS

(Basic recipe)

1/3 cup shortening
3 tablespoons sugar
1 teaspoon salt
1 egg, beaten until fluffy
2 cups sifted cake flour
2½ teaspoons baking powder
2/3 cup milk

PROCEDURE: Cream shortening, sugar and salt together. Add egg. Sift together flour and baking powder and add alternately with milk. Grease muffin tins and fill two-thirds full. Bake in 400°F. oven.

DATE MUFFINS

Chop 1 lb. dates fine and add last to basic recipe.

BLUEBERRY MUFFINS

Drain 1 small can of blueberries and fold in basic recipe.

CORNFLAKE MUFFINS

Crush corn flakes and sprinkle over the top. Use basic recipe for plain muffins.

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