

RIBBON CAKE

Lemon & Chocolate Layers

1/2 cup Shortening
 2 Eggs 2 1/4 cups Cake Flour
 2 1/2 tsp Baking Powder
 1 cup + 2 tbsp Milk
 1 tbsp Milk

1 1/2 cups Sugar
 1 tsp Salt
 1/2 tsp Lemon Extract
 1 1/2 squares (1 1/2 oz)
 Unsweetened Chocolate

Thoroughly cream shortening & sugar. Add eggs. Beat until fluffy. Sift together dry ingredients & add alternately to egg mixture with 1 cup + 2 tbsp milk. Pour half the batter into another bowl. Add lemon extract to half the batter & set aside. Mix slightly cooled, melted chocolate with 1 tbsp milk. Blend into other half of batter. Pour each batter into a lightly greased, paper-lined 10" round pan. Bake at 375° (moderate oven) for 25 minutes or until done.

Silver & Pink Layers

5 Egg Whites
 2/3 cup Shortening
 1 tsp Vanilla
 3 tsp Baking Powder
 1 cup Milk
 Few drops Red Food Coloring

1/2 cup Sugar
 1 1/4 cups Sugar
 2 2/3 cups Cake Flour
 1 tsp Salt
 1/8 tsp Peppermint Extract
 Ribbon Cake Frosting (recipe below)

Beat egg whites until foamy. Add 1/2 cup sugar gradually, beating until meringue holds up in soft peaks. Thoroughly cream shortening, gradually adding the other 1 1/4 cups sugar & vanilla. To this well-creamed mixture, add sifted dry ingredients alternately with milk. Blend in meringue. Pour half of batter into separate bowl & set aside. Flavor half the batter with peppermint extract. Tint with red food coloring to make the batter a delicate pink. Pour each batter into lightly greased, paper-lined 10" round pan. Bake in moderately hot oven, 375°, for 30 minutes or until done. When all layers are cool, frost between layers & on top & sides with ribbon cake frosting. Place cooled chocolate layer on bottom, then add lemon-flavored, pink & silver layers.

Yield: 20 servings
Ribbon Cake Frosting

4 cups Sugar
 1 1/2 cups Water
 2 tsp Vanilla

1 tsp Cream of Tartar
 4 stiffly beaten Egg Whites
 Few drops Red Food Coloring

Combine sugar, cream of tartar & water in saucepan. Boil, covered, for 3 minutes. Uncover & cook to between a soft & firm ball, 240°. Pour syrup slowly into beaten egg whites, beating constantly with electric beater or wooden spoon. Add vanilla & red coloring to give the desired shade of pink, but keep color delicate. Beat until of spreading consistency.

Yield: enough to fill & frost four 10" layers

Faye Oak Hunter

SOUR CREAM CAKE

3 cups sifted Flour
1/2 pint Sour Cream
1 cup Butter

3 cups Sugar
1/4 tsp Baking Soda
6 Eggs, separated

Cream butter & sugar thoroughly. Add egg yolks, one by one. Sift flour twice more, with the soda. Add flour & sour cream alternately to butter-sugar mixture. Beat egg whites stiff & fold in. Bake in a greased & floured, large-size pan at 300° for about 2 1/2 hours. It should have nice brown crust on top. Turn cake out of pan immediately on taking from oven. No icing or flavoring is needed. *"AND DO THE MEN GO FOR THIS CAKE."*

Faye Oak Hunter

SPANISH CREAM CAKE

Cake

2 cups Sugar
1/2 cup Margarine
1 tsp Vanilla
1 cup Buttermilk
1/2 tsp Salt
2 cups Coconut

1 1/4 cups Oil
5 Egg Yolks
5 Egg Whites
2 cups Flour, sifted (plain)
1 tsp Soda
1 cup chopped Pecans

Beat shortening, sugar & margarine till fluffy, then add egg yolks & vanilla. Beat well, add dry ingredients & then add buttermilk, stir in coconut & pecans. Beat egg whites till stiff; then fold into mixture. Put in 3 layer pans. Bake at 350° for 30 minutes. (13x9" pan 325° for 25 minutes)

Icing

1/2 cup Margarine
1 lb box Powdered Sugar
1 tsp Vanilla

2 tbsp Coconut
1 8-oz pkg Cream Cheese

Beat margarine & cheese together; add vanilla, sugar & coconut. Beat well. *"P.S. You can use coconut flavoring."*

Ora Calvert Oak

STRAWBERRY CAKE

Cake

1 box White Cake Mix
1/2 cup Oil
1/2 box Strawberries, thawed

4 Eggs (add 1 at a time)
1/2 cup Water

Mix all ingredients thoroughly. Bake at 350° for 45 minutes.

Frosting

1 stick Butter
1 box Powdered Sugar

1/2 box strawberries, thawed

Mix well & frost. *"Recipe stolen from Betty Ruth (Hall family). I like to add extra strawberries so the frosting is more a sauce & spoon it over slices of cake."*

Judy Oak Teeas

STRAWBERRY CAKE

Cake

1 small Strawberry Jello	1/2 cup Oil
1/2 cup Water	1/2 cup Frozen Unsweetened
4 Eggs	Strawberries, thawed

Mix all ingredients together for 2-3 minutes. Bake at 350° for 35-40 minutes, until done.

Icing

1/2 stick Margarine	1/3-1/2 cup Strawberries, thawed
3/4-1 lb 10x Sugar	

Combine ingredients, beating until smooth. Frost cooled layers.

Joyce Owengs Ziegler

STRAWBERRY CLOUD CAKE

1 pkg White Cake Mix	1 3-oz pkg Strawberry Gelatin
4 Eggs 2/3 cup Crisco	
1/3 cup Water	1 cup or 8-oz box Frozen
	Strawberries, slightly thawed

Beat 1st 5 ingredients together for 4 minutes. Fold in strawberries. Bake in 13x9" pan at 350° for 40 minutes or until done. Serve plain or with whipped topping.

Hilda Oak Ziegler

SWEET POTATO CAKE

Cake

1 1/2 cups Salad Oil	2 cups Sugar
4 Eggs, separated	4 tbsp hot Water
2 1/2 cups Cake Flour	3 tsp Baking Powder
1/4 tsp Salt	1 tsp ground Cinnamon
1 tsp ground Nutmeg	1 1/2 cups grated raw Sweet Potato
1 cup chopped Pecans	1 tsp Vanilla Extract

Coconut filling (recipe follows)

Combine oil & sugar in a large mixing bowl; beat until smooth. Add egg yolks; beat well. Stir in hot water. Combine dry ingredients; blend into sugar mixture. Stir in potatoes, pecans & vanilla, blending thoroughly. Beat egg whites until stiff; fold into batter. Spoon mixture into three greased 8" cake pans. Bake at 350° for 25-30 minutes. Remove from pans; cool on wire racks. Spread coconut filling between layers & on top of cake.

Yield: 3-layer cake

Coconut Filling

1 13-oz can Evaporated Milk	1 cup Sugar
1/2 cup Butter or Margarine	3 tbsp All-Purpose Flour
1 tsp Vanilla Extract	1 3 1/2-oz can or 1 1/3 cups Flaked Coconut

Combine milk, sugar, butter, flour & vanilla in saucepan. Cook; stir constantly, over medium heat until thickened, about 12 minutes. Remove from heat; stir in coconut. Beat until thickened & cooled.

Yield: enough to fill & top 3-layer cake

Faye Oak Hunter

TEXAS TORNADO CAKE

Cake

1 1/2 cups Sugar	2 Eggs
2 cups Fruit Cocktail, including juice	2 tsp Soda
2 cups Flour	1/4 cup Brown Sugar
	1 cup chopped Nuts

Mix & cream together sugar, eggs, fruit cocktail, soda & flour. Pour into a lightly greased & floured 13x9x2" cake pan. Mix brown sugar & nuts together & sprinkle over cake. Bake at 325° for 40 minutes.

Icing

1 stick Butter	3/4 cup Sugar
1/2 can Canned Milk	1 cup Flaked Coconut

Boil sugar, milk & butter for 2 minutes. Add coconut. Spoon icing on cake while still hot. Cool, cut in squares & serve.

Faye Oak Hunter

VANILLA WAFER CAKE

1 stick Margarine or Butter
6 Eggs 1 regular-size box Vanilla Wafers
1/2 cup Milk
1 cup chopped Nuts

2 cups Sugar
7 oz Flaked Coconut

Grease & flour bundt pan. Mix butter & sugar until creamy. Add eggs, 1 at a time & beat. Chop wafers in blender. Add to mixture. Pour into pan, alternating wafer mixture & milk. Add coconut & nuts. Bake at 325° for 1 1/2 hours.

Dottie Arnsparger Brockman

PIE

APPLE PIE

4 cups diced Apples (lightly cooked)
1/4 cup Flour
Pinch Nutmeg

1 cup Sugar
1/4 tsp Cinnamon
3/4 stick Butter or Margarine

Mix all ingredients except butter together.

1/8 cup Flour
Put in bottom of unbaked pie shell & smear with fingers; put apple mixture in; then dot with butter. Put crust on top & crimp edges good. Cut slits in top of crust & brush with milk. Bake at 350° until done; should be golden brown on top.

Louise Felker Hunter

SUGAR-FREE APPLE PIE

4 cups peeled & sliced Apples
("I use Golden Delicious.")
1 1/2 tsp Flour or Cornstarch
1 tsp Cinnamon

1/2 cup Frozen Apple Juice,
undiluted
1/2 tsp Lemon Juice
1 tsp Nutmeg

2 Pie Crusts for 8 or 9" pan

Mix apples, juice, thickener & spices. Stir until coated. Pour into pie shells. Seal edges & cut slits in top crust. Bake at 350° for 40-45 minutes. *"This recipe is great for people who cannot have sugar. For diabetics, the exchange is 1 1/2 fruit, 1 bread, 2 fats. Calorie count is 220."*

Yield: 2 pies

Nellena Adams Adcock

APPLESAUCE CHEESE PIE

1 8-oz pkg Cream Cheese
3 Eggs 3 tbsp Flour
1/2 cup Applesauce
1 6-oz Graham Cracker Crust

1/2 cup Sugar
1 tbsp Lemon Juice

In large bowl with mixer at medium speed beat cream cheese until smooth; gradually beat in sugar. Beat in eggs, one at a time; beat in flour, juice & applesauce. Pour into pie crust; place on cookie sheet. Bake at 350° for 50 minutes or until set. Chill 4 hours.

Faye Oak Hunter

BOSTON CREAM PIE

1 2 Layer Yellow Cake Mix Creamy Custard Filling
Prepare cake mix as label directs using 2 round cake pans. Cool. Meanwhile, prepare creamy custard pie filling.

1/2 cup Sugar
Dash Salt 1 cup Milk
2 Eggs 1 tsp Vanilla

2 tbsp Cornstarch

In a saucepan, stir sugar, salt & cornstarch with milk until smooth. Over medium heat cook until mixture is thick & boils, about 5 minutes stirring constantly. In a small bowl, with fork, beat eggs slightly. Into eggs, beat a small amount of hot mixture. Reduce heat to low. Slowly pour egg mixture back into milk mixture, stirring rapidly to prevent lumping. Cook stirring, until thickened. Do not boil. Stir in vanilla. Cover surface with wax paper. Cool completely. On a plate, place 1/2 of layer cut side up. Spread evenly with cold custard. Top with second half. Beat 2 egg whites, add 2 tbsp sugar. Spread on top of cake & brown in oven.

Myrtle Tague Oak
Submitted by
Helen Oak Adcock

BUTTERMILK PIE

1 cup Butter
1 cup Buttermilk
1/2 tsp Salt
1/2 cup Flour

6 Eggs
1 tsp Vanilla
3 3/4 cups Sugar
2 Deep Dish Pie Shells

Mix ingredients together & pour into pie shells. *"These pies are nice after a hearty meal because they are not just real sweet. You can add juice from one lemon or sprinkle with nutmeg for a change. This almost got me a man."*

Judy Oak Teeas

FRENCH SILK PIE

1 cup Butter or Margarine
3 oz melted Chocolate
2 tsp Vanilla
4 Eggs

1 1/2 cups Sugar

2 baked Pie Shells

Cream butter & gradually add sugar. Blend in chocolate & vanilla. Add eggs, 1 at a time, beating each 5 minutes. Pour into shells & cool for 1 hour in refrigerator before serving.

Louise Felker Hunter

FRIED PIES

1 cup Sour Milk (1 tbsp Vinegar in Milk)

1 tsp Baking Soda

1/4 tsp Salt

2 tbsp Shortening

2 1/2 cups Flour, approx

Cut shortening into dry ingredients. Mix in milk. Roll dough out a gob at a time, according to size you want. Cut 3-4 slits. Fry in deep fat, donut temperature. Top with 1 of the following or use your own ideas: Applesauce Powdered Sugar Cinnamon Sugar Jelly

Stella Adcock Caudill

FRUIT SALAD PIE

Basic Pie Recipe

1 cup Sugar

2 tbsp Cornstarch

1/4 tsp Salt

Mix ingredients well.

2 cups Milk

Add milk to above a little at a time.

2 Eggs, well beaten

Add eggs to above. Stir until thick in double boiler.

1 tsp Vanilla

1 tbsp Butter, if making chocolate

Add to above. Cool.

1 cup Crushed Pineapple, drained

1 cup Flaked Coconut

1 Apple, diced

Mix above in custard.

1 cup Nuts, chopped

3 sliced Bananas

Add at serving time.

This goes in a baked pie crust. Top with whipped cream.

Grace Stethen Robinson

BEST EVER LEMON PIE

1 baked Pie Shell

Filling

1 1/4 cups Sugar	6 tbsp Cornstarch
2 cups Water	1/3 cup Lemon Juice
3 Eggs, separated	3 tbsp Butter
1 1/2 tsp Lemon Extract	2 tsp Vinegar

Mix sugar & cornstarch together in top of double boiler. Add water. Combine egg yolks with juice & beat. Add to rest of mixture. Cook until thick over boiling water 25 minutes. This does away with the starchy taste. Now add the butter, lemon extract & vinegar & stir thoroughly. Pour into baked pie shell & let cool. Cover with meringue & brown in oven.

Meringue

1 tbsp Cornstarch	2 tbsp cold Water
1/2 cup boiling Water	3 Egg Whites
6 tbsp Sugar	1 tsp Vanilla
Pinch Salt	

Blend cornstarch & cold water in saucepan. Add boiling water & cook, stirring until clear & thickened. Let stand until completely cold. With electric beater at high speed, beat egg whites until foamy. Gradually add sugar until stiff, not dry. Turn mixer to low speed; add salt & vanilla. Gradually add cornstarch mixture. Turn again to high speed & beat well. Spread meringue on cooled pie filling. Bake at 350° for 10 minutes.

Faye Oak Hunter

JEWEL'S LEMON PIE

3 Pies

3 cups	Sugar
2/3 cup	Flour
6	Egg Yolks
4	Juice Lemons
2 1/2 pints	Hot Water

Mix sugar & flour. Add lemon juice. Add water if not enough juice. Add egg yolks, beaten. Add hot water & cook until thick. Fill crusts.

2 Pies

2 cups
1/2 cup
4
2
1 1/2 pints

Myrtle Tague Oak

(In Myrtle's handwriting & submitted by:

Faye Oak Hunter

LEMONADE PIE

1 can Eagle Brand Milk	1 Large Container Cool Whip
1 can Lemonade	1 Graham Cracker Crust

Mix milk, Cool Whip & lemonade until creamy; pour into crust. You are ready to eat. Pink lemonade will make the pie look nice, but red food coloring will do the same.

Judy Oak Teeas

PEACH PIE

Cookie Crust

1/4 cup Sugar
2 tsp beaten Egg
1/2 cup cold Butter in pieces
1 cup + 2 tbsp All-Purpose White
Flour

Using 2 forks or a pastry fork, mix sugar with butter. Add egg & mix until just combined. Add flour & mix until pastry resembles coarse cornmeal. Form into a ball, then flatten into a disc. Wrap in plastic & chill at least 30 minutes. (You can make the dough a day ahead & refrigerate it, but if you do, let it come to room temperature before the next step.) On a heavily floured board, roll dough out to fit a 9" pie pan. Dust off as much excess flour as possible & transfer to pan. If dough breaks (*"mine always does"*), just pat pieces back together & press to fit pan. Crimp edges. Cut a disc of aluminum foil to fit the bottom of pan, butter one side & place on pie crust. Gently pour dry beans or place pie weights on top. Bake at 350° for 10 minutes or until crust sides are firm & begin to turn golden. Take crust from oven & carefully remove weights & foil, prick the dough all over with fork tines & return to oven for about 7 minutes, until golden brown. Let cool. When crust is cooled, make filling.

Filling

1 cup Sugar
1/8 tsp Salt
4 cups chopped Peaches
3 tbsp Cornstarch
1 cup Water
1 tbsp Butter

Mix sugar, cornstarch & salt in a heavy saucepan. Blend water with 1 cup peaches to make watery puree. Add to sugar mix over medium heat, stirring to keep cornstarch from lumping & mixture from sticking. Heat until very thick. Add butter & stir until melted. Add remaining peaches, mix well & pour into pie crust. Chill until filling is set. Serve with unsweetened whipped cream or sour cream.

Faye Oak Hunter

PAPER BAG PEACH PIE

1 Pie Shell

Filling

4-5 cups sliced Peaches
1/2 tsp Cinnamon
1/2 cup Sugar
2 tsp Flour
2 tbsp Lemon Juice

Drain peaches. Combine sugar, flour & cinnamon; add to peaches. Spoon in pie shell. Drizzle with lemon juice.

Topping

1/2 cup Sugar
1/2 cup Butter or Oleo
1/2 cup Flour

Combine sugar & flour. Cut in butter. Sprinkle over peaches. Slide into a paper bag. Fold open end twice; fasten with paper clips. Place on cookie sheet. Bake at 425 ° for 1 hour. Slit bag open & cool on rack. *"Also can use apples. I slit the bag; grease it & close after I have put the pie in it."*

Hilda Oak Ziegler

PEANUT BUTTER PIE

1/2 cup Butter or Oleo
1/2 cup Peanut Butter
2 Eggs
Graham Cracker Crust
Dream Whip or Whipped Cream

1 1/4 cups Confectioners' Sugar
1 tsp Vanilla

Blend butter, peanut butter, sugar & vanilla well in Whoomper. Add eggs & blend. Pour into crust. Top with cream or Dream Whip. *"For a full pie with bought crust use a recipe & a half for Chuck. This was before his sugar days."*

Hilda Oak Ziegler

PIE CRUST (No-Bake/No-Roll Out)

1 cup Flour in Pie Pan
1/3 cup Salad Oil
1 tsp Vanilla in Milk

1/2 tsp Salt
2 tbsp Milk (may be a little more)

Swish around & arrange with fingers in same pie pan you mix it in.

Faye Oak Hunter

PIE SHELL (MICROWAVE)

1 cup All-Purpose Flour
6 tbsp Shortening (*"I use Oleo."*)

1 tsp Salt
2 tbsp Ice Water or a little more

Put flour & salt in bowl; with pastry blender or 2 knives, blend in shortening until it resembles small peas. Add water. Stir with fork to form a ball. Roll out on floured board to about a 12" circle. Fit into 9" glass pie plate. Trim & flute edge. Prick with fork. Cook on high for 6-7 minutes. Pastry is done when it looks blistered & not doughy. Cool. Add filling.

Hilda Oak Ziegler

PINEAPPLE TART

1 9" Pie Crust, baked & cooled
1 15 1/2-oz can Pineapple Tidbits
1/2 cup Apricot Preserves
1/3 cup Pecan halves

1 8-oz pkg Cream Cheese, softened
1/3 cup Candied Red Cherries (*"For Christmas, I use both Red & Green."*)

Drain pineapple (reserve juice). Beat 3 tbsp juice, cream cheese & 1/4 cup apricot preserves until well blended. Arrange fruit over cheese mixture. In a sauce pan, combine remaining 1/4 cup preserves with 1 tsp reserved juice. Spoon over fruit & nuts. Chill until ready to serve.

Hilda Oak Ziegler

SOUR CREAM PIE

2 Eggs, beaten
1/2 cup Sugar
2 tbsp All-Purpose Flour
1 tsp grated Lemon Rind
2 1/2 cups peeled & cooked Apples
1 9" Unbaked Pastry Shell
1/2 cup All-Purpose Flour
1/4 tsp Nutmeg

1 8-oz carton commercial Sour
Cream
1 tbsp Lemon Juice
1/4 tsp Salt
Raisins
1/3 cup Sugar
3 tbsp Butter or Oleo

Combine eggs, sour cream, 1/2 cup sugar, lemon juice, 2 tbsp flour, lemon rind & salt. Beat until blended. Add apples & raisins. Pour into pastry shell. Bake at 400° for 10 minutes. Combine 1/2 cup flour, 1/3 cup sugar & nutmeg. Cut in oleo with pastry blender until resembles cornmeal. Sprinkle over pie. Bake an additional 30-35 minutes or until top is brown. Chill.

Hilda Oak Ziegler

STRAWBERRY CHEESE TARTS

3/4 cup Sugar
1 tsp Vanilla
Vanilla Wafers
Strawberry Topping

2 Eggs
16 oz Philadelphia Cream Cheese
Cup Cake Papers

Mix 1st 4 ingredients with mixer until creamy. Use cup cake papers. Place vanilla wafer in cup, flat side down. Fill 3/4 full with mix. Bake at 375° for 10-20 minutes or until dry & cracking. Cool. Top with strawberry topping.

Myrna Arnsparger Lane

GRILLED TURNOVERS

2 Pie Crust Sticks, crumbled
1 tbsp + 1 tsp Nonfat Dry Milk

1/4 cup Water
1 can (21 oz) Cherry, Blueberry,
or Apple Pie Filling

Mix pie crust sticks, dry milk & water until dough loses stickiness & cleans bowl. Remove label from unopened can of pie filling; lightly flour side of can. Divide dough into 6 equal parts; roll each part on aluminum foil into 6" circle, using floured can as rolling pin. Place scant 2 tbsp pie filling on each pastry circle; fold pastry over filling & press edges with fork to seal. Place on grill over medium coals. Cook 10 minutes on each side or until pastry is delicate brown.

Yield: 6 servings.

Hilda Oak Ziegler

VINEGAR PIE

2 cups boiling Water
1/4 cup Vinegar
1 cup Sugar
3 tbsp Flour

3 Eggs
1 tsp Lemon Flavoring
1/3 tsp Salt
3 tbsp Sugar

Beat egg yolks until thick. Add 1 cup sugar, flour & salt. Mix thoroughly. Add boiling water, stirring constantly. Add vinegar. Cook over hot water until thick & smooth. Add salt & flavoring. Pour into baked pastry shell. Cover with meringue made of egg whites & 3 tbsp sugar. Bake at 325° (slow oven) for 20 minutes.

Hilda Oak Ziegler

ZUCCHINI PIE

3 cups Zucchini, cubed
1 1/4 cups Bisquick
3 Eggs

1/2 cup Parmesan Cheese
1/4 cup Oil

Salt, pepper, garlic powder, parsley. Meat if you want. Bake at 375° for 50 minutes-1 hour.

Beverly Oak Kern

JUST DESSERT

BANANA & BLUEBERRY DELIGHT

1 3 or 3 1/4-oz pkg reg Vanilla
Pudding
1 pint Blueberries

2 cup Skimmed Milk
1 medium Banana

About 8 hours before serving in medium saucepan, prepare pudding mix as directed--but use skimmed milk. Cover surface with wax paper & refrigerate just until cool. Slice banana; fold banana slices & blueberries into cooled pudding. Spoon into 6 dessert dishes or custard cups. Refrigerate until cold.

Cathy Ziegler Anderson

BLUEBERRY PUDDING

Pudding Batter

1/3 cup Granulated Sugar
 1/3 cup firmly packed Brown Sugar
 2 tbsp Minute Tapioca
 1/4 tsp Salt
 3/4 cup Water
 2 tbsp Lemon Juice
 1 tbsp Butter or Margarine

1 cup Biscuit Mix
 1/3 cup Granulated Sugar
 1 Egg
 1/3 cup Milk
 2 tbsp Butter or Margarine
 2 tsp Vanilla
 1 pint (2 cups) fresh or frozen

Blueberries

Combine pudding sugars, tapioca, salt & water in medium-size saucepan. Cook, stirring constantly, until mixture comes to boiling. Remove from heat; stir in lemon juice, butter & blueberries; pour into greased 1 1/2 quart shallow baking dish. Combine batter ingredients in medium-size bowl. Beat with electric mixer at low speed just until blended, about 30 seconds. Beat at medium speed for 4 minutes, scrape bowl often. Spoon batter over warm blueberry mixture, spreading evenly. Bake at 350° (moderate oven) for 35 minutes or until cake is golden brown & center springs back when lightly pressed with fingertip. Serve warm with cream, if you wish.

Yield: 8 servings @ \$.27 ea

Faye Oak Hunter

HIGH-FIBER HOLIDAY BREAD PUDDING

12 slices Day-Old (or Dried) Light
 (Calorie-Reduced) Wheat Bread
 1/2 cup Raisins
 4 Eggs (or equivalent Egg
 Substitute)
 1 tsp Vanilla Extract
 Nutmeg

2 Apples, unpeeled, very thinly
 sliced
 3 cups Fresh Skim Milk
 1/3 cup 80-Proof Brandy (or Rum)
 1/4 tsp Salt (or to taste)
 4 tbsp Sugar (or 8-9 pkg Low-Freshly grated
 Calorie Sweetener to taste)

Bread should be dry; cut it in cubes or break it up. Layer bread cubes with apple slices & raisins in loaf pan. Beat together milk, eggs, brandy, vanilla & salt; add sugar, if used, but not low-calorie sweetener. Pour this mixture over bread & fruit. Cover pan with foil & bake at 300° for 1 1/4 hours. Uncover pan & raise temperature to 400°. Bake for 15-20 minutes more, just until top is crisp. Remove from oven; sprinkle evenly with nutmeg & sweetener, if used. Serve warm or chilled. 130 calories each serving; 20 calories less with egg substitute; 15 calories more with sugar.

Yield: 12 servings

Faye Oak Hunter

PIÑA COLADA BREAD PUDDING

6 slices Bread (White or Wheat)
1/2 cup Raisins
1 8-oz can Crushed Pineapple with
Juice
1 tsp Vanilla or Rum Extract

2 cups Milk
1/2 cup Coconut
3/4 cup Oleo or Butter
2 Eggs, well beaten

Break bread in small pieces in bowl. Add milk, soak for a few seconds. Use hands to squeeze & crush well. Add other ingredients. Mix well. Pour into well greased casserole. Bake at 325° for 45 minutes or until very firm & slightly brown. Serve with whipped topping.

Hilda Oak Ziegler

CRANBERRIES JUBILEE

2 cups Fresh Cranberries
3/4 tsp grated Orange Peel
1/2 cup Orange Juice
2 cups Sugar

1 tsp Cornstarch
1/2 cup Cognac or Brandy
1 quart Vanilla Ice Cream

Wash cranberries; drain & remove stems. Set aside. In medium saucepan, combine orange peel, orange juice & sugar with 1/2 cup water; stir over low heat to dissolve sugar. Add cranberries; bring to boiling. Reduce heat; simmer, covered 5 minutes, or until cranberries start to pop. In small bowl, combine cornstarch with 2 tbsp water. Stir into cranberry mixture; bring to boiling, stirring. Reduce heat & simmer 1 minute. Mixture will be slightly thickened & translucent. Pour into a metal serving bowl. In small saucepan, heat cognac over very low heat. Pour over cranberry mixture; light with match. Pass flaming cranberry sauce to serve over ice cream.

Yield: 3 cups sauce-6 servings

Faye Oak Hunter

CRANBERRY-APPLE DISH

3-4 cups unpeeled, chopped Apples
3/4 cup Sugar
1/3 cup Flour
1/4 cup Nuts

2 cups Whole Raw Cranberries
1 cup Oatmeal
1/2 cup Brown Sugar
1 stick melted Oleo

Toss together: apples, cranberries & sugar & put into baking dish. Sprinkle with topping: oleo, flour, nuts, oatmeal & brown sugar. Cook uncovered at 350° for 1 hour.

Judy Oak Teeas

CREAM PUFFS

Pastry

1 cup Water
1 stick Butter
1 tsp Sugar

1/4 tsp Salt
1 cup Flour
4 Large Eggs

Heat water, butter, sugar & salt to a rolling boil in a large saucepan. Add flour all at once. Stir vigorously with wooden spoon until mixture forms a thick, smooth ball that leaves the sides of the pan clean. Remove from heat; add eggs, 1 at a time, beating well after each with wooden spoon or electric mixer until shiny & smooth. Drop by tbsp into 12 even mounds, on ungreased cookie sheet. Bake at 400° for 40 minutes or until puffed & brown. Remove to wire rack, cool completely. Cut a slice from top & fill with custard.

Custard

2 1/2 cups Milk
5 Eggs
3/4 cup Sugar

2/3 cup sifted Flour
2 tbsp Butter
1 tbsp Vanilla

Heat milk in heavy saucepan until bubbles appear around edge. Beat egg yolks & sugar in large bowl with mixer until pale yellow & thick. Beat in flour until well mixed. Gradually beat in hot milk; pour all back into saucepan. Cook, stirring constantly over moderately high heat until mixture thickens & comes to boil. Lower heat, continue cooking & stirring 2-3 minutes. Mixture will be quite thick. Remove from heat (mixture will be lumpy in the beginning, but lumps will disappear during cooking). Stir in butter & vanilla. Place a piece of wax paper on surface of filling to prevent skim from forming. Cool slightly before filling puffs.

Janet Oak Peel

DATE PUDDING

2 Eggs
1 cup Sugar
1 tbsp Flour
1 tsp Vanilla

1 cup English Walnuts, chopped
1 tbsp Baking Powder
1 cup chopped Dates

Beat eggs well, add sugar & vanilla & beat. Add flour, nuts, dates & baking powder & mix well. Grease & flour 10x8" pan. Bake 20-25 minutes. Serve with whip cream.

Cora Oak Wainscott

MANGO ICE CREAM

Pulp from 2 large Mangoes (use a "stringless" variety such as Rose, Julie, Grham or Calabash)
1 can Condensed Milk
1 1/2 cans Evaporated Milk
1/2 cup Granulated Sugar
1 tbsp Unflavored Gelatin, dissolved according to directions on pkg
1 tsp grated Orange Peel
Mash pulp either in a blender or a coarse strainer. Add grated orange peel & set aside, covered. Dissolve sugar in evaporated milk, stir in condensed milk and, finally, the soaked gelatin. Blend in mango pulp, & when thoroughly mixed, pour in can of either an electrically operated or hand-cranked freezer & churn according to directions supplied by the manufacturer. Garnish with sprigs of mint before serving.

Simone Hunter

LEMON 4-LAYER DESSERT

1 cup Flour
1/2 cup chopped Pecans, optional
1 stick Margarine
Mix. Pat in bottom of pan, 12x8" approx. Sprinkle pecans on top. Bake at 350 ° for 10 minutes.
1 8-oz pkg Cream Cheese
1 cup Cool Whip (or 2 cups if you like)
1 cup Powdered Sugar
Mix well & spread on 1st layer.
2 3-oz pkg Instant Lemon Pudding
3 cups Milk
1/2 cup chopped Pecans, optional
Mix well & spread on 2nd layer. Spread remaining Cool Whip on top & sprinkle with pecans."Can use other flavors of instant pudding instead of lemon."

Linda Wrenn Hunter

PEACH DUMPLINGS

Dumplings

2 cups Whole-Wheat Flour	2 1/2 level tsp Baking Powder
1 tsp Salt	6 tbsp Brown Sugar
2 cups chopped Peaches	1/2 cup chopped Pecans
2 tbsp Vegetable Oil	2 cups Buttermilk

Mix flour, baking powder, salt & brown sugar in large bowl. Add peaches & pecans & mix well. Mix oil with buttermilk & add to flour & peach mixture, mixing until just blended. Refrigerate while you make sauce.

Sauce

3 cups chopped Peaches	2 cups Water
1 1/2 cups Sugar	3 tbsp Cornstarch
1/4 tsp Salt	

Blend peaches & water to make a watery puree with some peach lumps in it. In heavy saucepan, mix sugar, cornstarch & salt. Add peach puree & stir over medium heat until blended well. Don't let the cornstarch lump. Heat until mixture just begins to thicken. Pour puree into a 13x9" baking dish. Drop dumplings into puree using a large serving spoon. They can nest close to one another, but shouldn't touch. Bake at 375° for 30-35 minutes until dumplings are firm & golden brown. Serve warm topped with brown-sugar whipped cream.

Topping

1 cup Whipping Cream	2 tbsp Brown Sugar
1 tsp Vanilla	

Whip cream with brown sugar & vanilla until stiff.

Yield: about 1 dozen dumplings

Faye Oak Hunter

PEACH RICE PUDDING

1 can (16 oz) Cling Peach Halves	1/4 tsp Salt
1 cup Uncooked Instant Rice	1/4 tsp Allspice
1/2 cup Water	1/2 cup diced Dates
6 Maraschino Cherries	

Drain peaches; reserve 1/2 cup syrup. In 9" foil pan, mix thoroughly reserved peach syrup, the rice, water, salt & allspice. Sprinkle dates on mixture. Top with peach halves cut sides up; place maraschino cherry in each cavity. Cover pan with heavy-duty aluminum foil. Place on grill 4" from medium coals. Cook 30 minutes.

Yield: 4 servings.

Hilda Oak Ziegler

PINEAPPLE DELIGHT

Crust

Vanilla Wafers, crushed

Center

2 cups Powdered Sugar
1 tsp Vanilla
1 stick Margarine,
softened
2 Eggs

Top

1/2 pint Whipping
Cream
1 small can Crushed
Pineapple, drained

Place crumbs in bottom of glass baking dish. Mix center ingredients & pour over crust. Mix top ingredients & pour over center. Sprinkle a few vanilla wafer crumbs on top.

Bernice Oak Houser

POOR MAN'S COBBLER

2 cups Berries or Peaches
1/2 cup Water
1 cup Self-Rising Flour
1/2 tsp Vanilla
1/2 cup Sugar

1 cup Sugar
1 stick Butter or Margarine
1/2 cup Milk
1 cup Water

Cook berries or peaches with 1 cup sugar & 1/2 cup water just to boil. Melt margarine in baking dish (13x9"). Make batter with flour, sugar, milk & vanilla. Pour batter over melted margarine. Do not stir. Spoon fruit over batter. Do not stir. Pour boiling water over all. Do not stir. Bake at 325° for 30-40 minutes. *"Also can use blueberries."*

Nellena Adams Adcock

ROBERT REDFORD SPECIAL

1 cup Flour
1/2 cup chopped Nuts

1 cup Butter or Oleo

Mix to form crust. Bake at 350° for 30 minutes. Cool.

1 8-oz pkg Cream Cheese
Mix well.

1 cup Sugar

1 13-oz Cool Whip
Add 1/2 to cheese mixture. Place in crust.

2 pkg Chocolate Instant Pudding

3 cups Milk

Mix according to directions. Place on top in crust. Put on remaining Cool Whip & some nuts on top. Refrigerate. *"Rich but good."*

Hilda Oak Ziegler