



GRANDMA'S RECIPES

From my aunt



AROUND 2015

COMPOSED BY BRITTANY BUNK (BB)

Sent to BB from my aunt (except the Snappy Turtle Cookie recipe)

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Basics:
<i>Ingredients:</i>
• Milk
• Eggs
• Sugar
• Water
• Oil
• Flour
• Salt
• <i>Lesser:</i>
• Vanilla
• baking soda
• baking powder

Equipment:

- Fridge
- Stove
- Oven

Appliances:

- Blender
- Mixer - with multiple speeds (high, medium)

Kitchenware:

- Mixing bowl
- Dishes:
 - Casserole
 - Serving
- Pots - heavy
- Pans:
 - Cake
 - Frying
- Baking sheet
- Sifter
- Colander
- Cutting Board
- Wire racks

Accessories:

- Spatula
- Wire whisk (if not using a mixer)
- Rolling pin
- Grater
- Measuring
 - Cups
 - Spoons
- Masher

Utensils:

- Wooden spoon (use back as stirrer)
- Wooden toothpick
- Knife
- Fork

Coverings:

- Baking paper
- Foil
- Plastic wrap



Bread

Banana Cake

Use Mrs. Cicio's Icing on cake

Ingredients:

- 2 cups sifted cake flour
- 1 tsp baking powder
- 1 tsp salt
- 1 1/3 cups sugar
- 1/2 cup butter or vegetable shortening
- 1 tsp vanilla
- 1 cup mashed fully ripe bananas
- 2 eggs unbeaten
- Shortening (room temperature)
- 1 cup sour milk (juice of 1/2 lemon (1 tbsp) and 1/2 cup sweet milk. Let stand.) or buttermilk (with butter or margarine: use 1/2 cup minus 2 tbsp sour milk. With vegetable or other shortening: use 1/2 cup sour milk or buttermilk)

Equipment:

- 2 round, greased, 9" layer pans
- Oven
- Sifter
- Mixing bowl
- Mixer (some version)
- Racks
- Baking paper
- Spatula

Instructions:

1. Preheat the oven to 375F
2. Measure into the sifter: cake flour, baking powder, salt, and sugar
3. Measure into the mixing bowl: butter
4. Mix sour milk and vanilla
5. In a separate bowl, stir the shortening just to soften.
6. Sift in dry ingredients.
7. Add 1/4 cup of the milk, the mashed bananas, and mix until all flour is dampened.
8. Beat 2 minutes.
9. Add eggs and remaining milk.
10. Beat 1 minute.
11. Turn batter into pans. Bake in moderate oven (375F) 25 minutes, or until done.
12. Cool cake in pans on racks for 5 minutes.
13. Loosen from sides with spatula, turn out, remove paper, and turn right side up on racks to cool completely.

Bananaberry Bread

Serving: 1 loaf

Ingredients:

- 1 ¼ cups sugar
- ½ cup (1 stick) margarine or butter, softened
- 2 eggs
- 1 ½ cups mashed ripe bananas (3 to 4 medium)
- ½ cup buttermilk
- 2 ½ cups Gold Medal all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup fresh or frozen blueberries

Equipment:

- Oven
- 9" loaf pan
- Large bowl

Instructions:

1. Heat oven to 350F.
2. Grease just the bottom of the pan.
3. Stir sugar, margarine, eggs, bananas and buttermilk in large bowl until mixed.
4. Stir in flour, baking soda, and salt just until moistened.
5. Stir in blueberries.
6. Pour batter into pan.
7. Bake about 1 hour 15 minutes or until toothpick poked in center comes out clean.
8. Cool 5 minutes.
9. Loosen sides of loaf from pan and take bread out of pan.
10. Cool completely.

Source:

- Betty Crocker, <https://www.bettycrocker.com/recipes/bananaberry-bread/fe3f6186-f57f-4216-9c66-b10b5aef55d>
- <https://www1.maine.gov/dhhs/mecdc/population-health/odh/documents/tasty-treats-teeth.pdf> or http://cuisinedocbox.com/American_Cuisine/76798861-Watch-your-mouth-crossword-puzzle.html

Queenie Zucchini Bread

Serving: 1 loaf

Ingredients:

- 3 medium zucchini, shredded (3 cups)
- 1 2/3 cups sugar
- 2/3 cup vegetable oil
- 2 tsp vanilla
- 4 eggs
- 3 cups Gold Medal all-purpose or whole wheat flour
- 2 tsp baking soda
- 1 tsp salt
- ½ tsp baking powder
- 1 ¼ tsp ground allspice

Equipment:

- Oven
- 9" loaf pan
- Large bowl
- Wooden toothpick

Instructions:

1. Heat oven to 350F.
2. Grease just the bottom of the pan.
3. Stir in the zucchini, sugar, oil, vanilla, and eggs in a large bowl until mixed.
4. Stir in the other ingredients until mixed.
5. Pour the batter into pan.
6. Bake for 1 hour and 10 minutes to 1 hour and 20 minutes or until a toothpick poked into the center comes out clean.
7. Cool 10 minutes.
8. Loosen sides of loaf from pan, and take bread out of pan.
9. Cool completely.

Source:

- Possibly Betty Crocker?
- <https://www1.maine.gov/dhhs/mecdc/population-health/odh/documents/tasty-treats-teeth.pdf> or http://cuisinedocbox.com/American_Cuisine/76798861-Watch-your-mouth-crossword-puzzle.html



Appetizers

Baked Stuffed Eggs with Cheese Sauce

Ingredients:

- 8 hard-cooked eggs
- ½ cup (4 oz) deviled ham
- 1 tsp prepared mustard
- 1 tsp grated onions
- Salt and pepper to taste
- 2 cups medium white sauce
- ¼ lb (1 cup) grated American cheese

Equipment:

- Large spoon
- Casserole dish
- Stove
- Oven

Instructions:

1. Remove shells from eggs and cut them in halves, lengthwise.
2. Mash yolks and add ham (may be finely ground ham), mustard, onion, and salt and pepper to taste.
3. Heap stuffing into the whites.
4. Arrange eggs into a greased casserole form.
5. Add cheese to white sauce and stir over low heat until cheese is melted.
6. Season to taste with salt and pepper.
7. Pour sauce over eggs and bake in a moderate oven, 350F, for about 20 minutes or until piping hot and lightly browned on top.

Italian Antipasto Squares

Patti Chialastri - West Haven, CT - 41st Bake-Off® Contest, 2004

There's a whole antipasto tray baked in the tender crust of these crescent squares, served as either an appetizer or main dish.

Time (minutes):

- Prep: 20
- Total: 1 hr 25

Servings: 24 appetizer or 12 main-dish

Ingredients:

- 2 8 oz cans Pillsbury® Refrigerated Crescent Dinner Rolls
- ¼ lb. thinly sliced salami
- ¼ lb. thinly sliced Swiss cheese
- ¼ lb. thinly sliced pepperoni
- ¼ lb. thinly sliced American cheese
- ¼ lb. thinly sliced capocollo (cured Italian ham) or cooked ham
- ¼ lb. thinly sliced provolone cheese
- 2 eggs
- ½ tsp garlic powder
- ½ tsp pepper
- 1 12 oz jar roasted red bell peppers, drained
- 1 2.25 oz can sliced ripe olives, drained
- 1 egg yolk, beaten
- Butter or cooking spray

Equipment:

- Oven
- 13x9-inch pan
- Small bowl
- Wire whisk
- Rolling pin
- Foil

Instructions:

1. Heat oven to 350°F.
2. Lightly butter the pan or spray it with cooking spray.
3. Unroll 1 can of dough into 1 large rectangle.
4. Place into a buttered pan.
5. Press into the bottom and ¾" up the sides of the pan to form the crust, firmly pressing at the perforations to seal them.
6. Layer all the meats and cheeses in order listed over the dough.
7. In a small bowl, beat in 2 eggs, garlic powder, and pepper with a wire whisk until well blended.
8. Pour over the meat and cheese layers.
9. Layer roasted peppers and olives over the top of it.
10. Unroll the second can of dough into 1 large rectangle.
11. Press into 13x9-inch rectangle, firmly pressing perforations to seal.
12. Place over the top of the layered ingredients.
13. Pinch edges to seal.
14. Brush a beaten egg yolk over the dough.
15. Cover with foil.
16. Bake at 350°F for 30 minutes.
17. Remove the foil.
18. Bake an additional 15 to 20 minutes or until deep golden brown.
19. Cool for 15 minutes before serving.
20. Cut into squares.
21. Serve warm.

High Altitude (3500-6500 ft):

1. Bake at 350°F for 30 minutes.
2. Remove the foil.
3. Bake for an additional 20 to 25 minutes.

Source: <https://www.pillsbury.com/bakeoff/recipesearch/showPrintall.aspx?rid=14466>





Entrées

Chicken Divan

Book: 300 Years of Carolina Cooking

Author: The Junior League of Greenville, South Carolina

Servings: 6-8

Ingredients:

- 3 whole chicken breasts
- 2 10 oz packages frozen broccoli
- 2 10 ³/₄ oz cans condensed cream of chicken soup
- ¹/₂ pint sour cream
- 1 cup mayonnaise
- 1 cup shredded sharp cheddar cheese
- 1 tbsp lemon juice
- 1 tsp curry (or less to taste)
- Salt and pepper to taste
- Grated Parmesan cheese
- Paprika
- Butter

Equipment:

- Stove
- Spoon
- Pot
- Drainer (like a colander)
- Flat greased, 3-quart casserole dish
- Bowl

Instructions:

1. Cook chicken breasts. (Can simmer in water with onion, celery, carrot, bay leaf, peppercorns, salt, etc.)
2. Cook broccoli.
3. Mix soup, sour cream, mayonnaise, grated cheddar cheese, lemon juice, and seasonings.
4. Drain the broccoli
5. Arrange broccoli in the bottom of the casserole dish.
6. Sprinkle generously with Parmesan cheese.
7. Remove skin from the chicken
8. Take the chicken from bone, pulling part into pieces
9. Spread over the broccoli.
10. Sprinkle again with Parmesan cheese.
11. Pour sauce over all it.
12. Sprinkle with Parmesan and paprika.
13. Dot with butter.
14. Bake for 30-40 minutes at 350°F or until bubbly and hot through.
15. This can be made ahead and refrigerated or frozen and cooked later.
16. Good with tomato aspic for luncheon or buffet supper or with baked stuffed tomatoes and green salad.

Lasagna Spinach Roll-Ups

Make these ahead and put them in the oven half an hour before dinnertime.

Time (minutes):

- **Preparation:** 45
- **Cooking:** 30-35

Servings: 4

Level: Intermediate

Ingredients:

- 10-12 lasagna noodles 10-12
- 1 package fresh or frozen spinach 1 package
- 500g ricotta or cottage cheese 1 lb
- 375mL shredded mozzarella cheese 1 ½ cups
- 125mL grated Parmesan cheese ½ cup
- 2mL salt ½ tsp
- 1mL peppery ¼ tsp
- 750mL Tomato Sauce (page 216) 3 cups

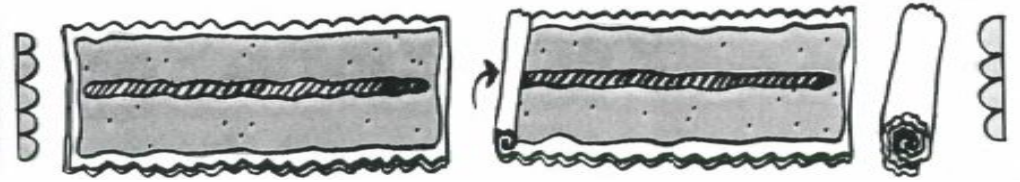
Equipment:

- Large pot
- Colander
- Grater
- Chef's knife
- 33cm x 23cm (13in x 9in) baking dish
- Wooden spoon
- Large mixing bowl
- Measuring cup and spoons

Instructions:

1. Heat the oven to (400F?. Place the lasagna noodles into a large pot with water?).
2. Cook the lasagna
3. Follow the instructions until they are tender but firm.
4. Drain.
5. Put them back in the pot and cover with cold water.
6. Thaw frozen or cook fresh spinach.
 - a. Thaw
 - i. Place it in a steamer.
 - ii. Place the steamer in a pot with a little water.
 - iii. Boil, covered, for 5 minutes.
 - b. Cook
 - i. Rinse the spinach
 - ii. Place in a pot with the water clinging to the leaves.
 - iii. Cover and cook for a couple of minutes or until the spinach wilts.)
7. Squeeze the water from the spinach and chop it.
8. Place the chopped spinach into a large mixing bowl.
9. Add the ricotta, 250mL (1 cup) of the mozzarella, the Parmesan, salt and pepper and mix well.
10. Spread 125mL (1/2 cup) of the tomato sauce in the bottom of a baking dish.
11. Drain the noodles and dry them on paper towels.
12. Place them on a cutting board.
13. Spread a little of the cheese and spinach mixture on each lasagna noodle — just enough to coat the noodle.
14. Spoon 15mL (1 tbsp.) of the tomato sauce down the middle of each coated noodle.
15. Roll up the lasagna noodles from the short end and place them seam side down in the baking dish.
16. Spoon the remaining tomato sauce over the rolls.
17. Sprinkle with the remaining mozzarella.
18. Bake for 30 to 35 minutes or until hot and bubbly.

Source: possibly the 3097 Mushroom Recipes cookbook



Noodles & Mushroom Sauce - Book

Author: Mrs. Stanley Bunk

Servings: 10-12

Ingredients:

- 1 lb box thin noodles
- 2 lbs mushrooms
- Water
- Salt
- ~½ lb butter or margarine
- 1 loaf (from stuffing bread) of breadcrumbs, finely shredded

Equipment:

- Stove
- Pot
- Frying pan
- Casserole dish

Instructions:

1. Cook thin noodles in boiling salted water for 5 minutes.
 2. Strain.
 3. While noodles are cooking, put butter into a frying pan.
 4. Add in bread crumbs.
 5. Stir slowly until brown.
 6. Put ½ cup of the buttered brown crumbs into the noodles and stir lightly.
 7. Save the rest for decorating the top of the noodles.
 8. Put into a casserole form and keep warm until ready to use.
-

Sauce for Noodles

Ingredients:

- Mushroom (peels and body)
- 3 cups water
- Butter
- ~4 tbsp flour
- 1 pint heavy cream
- Sherry
- Salt and pepper to taste

Equipment:

- Pot
- Frying pan

Instructions:

1. Put the peels of the mushrooms into the water and boil for ½ hour.
2. Cut mushrooms fine, fry in butter until done.
3. Mix flour into the mushrooms.
4. Add in heavy cream, strained peel juice (not too much: only so it looks like cream sauce and not very runny), and sherry and salt and pepper according to one's taste.
5. Very good with turkey.

Noodles & Mushroom Sauce

Ingredients:

Noodles:

- Noodles
- Butter
- Salt
- 1 loaf bread crumbs

Mushrooms:

- 1 lb mushrooms (peels and peeled part cut fine)
- 1 ½ cups water
- Plenty butter
- Flour
- ½ pint cream
- Sherry

Equipment:

Noodles:

- Pot
- Strainer
- Frying pan
- Oven

Mushrooms:

- Pot
- Frying pan

Instructions:

Noodles:

1. Pk. (package?) noodles
2. Cook 5 minutes.
3. Strain
4. Butter
5. Salt.
6. Heat breadcrumbs slowly in butter until brown in frying pan.
7. Put half into the noodles.
8. Stir
9. Let rest.
10. Decorate the top.
11. Heat in oven when ready to serve.

Mushrooms:

1. Cook mushroom skins quickly for ½ hr. in water.
2. Fry mushrooms in plenty of butter until done.
3. Snip flour into them
4. Add cream
5. Add the peel juice (not too much just so it isn't very runny)
6. Add sherry.

Pirohy's

Ingredients:

Dough:

- 2 cups flour
- 2 eggs
- ½ tsp salt
- ¼ tsp baking powder
- ¼ cup water

Filling:

- 2 cups mashed potatoes
- Milk
- ½ lb butter
- Salt and pepper to taste
- 1 chopped onion
- 8 oz cottage cheese

Equipment:

Filling:

- Pan

Dough:

- Board
- Large pot
- Cutter

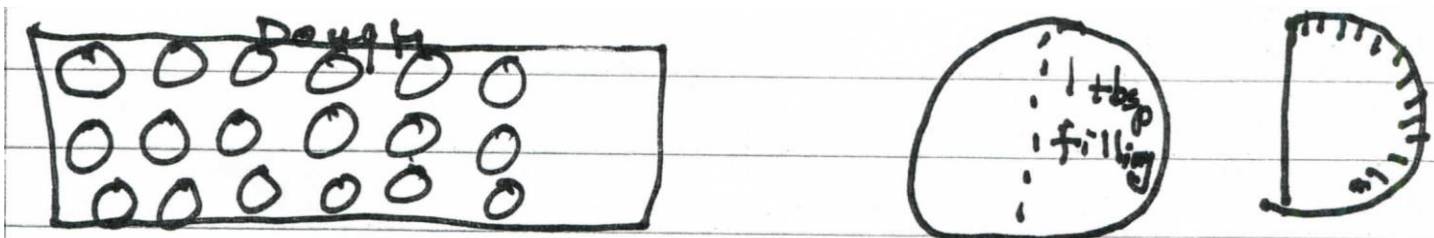
Instructions:

Filling (cook first):

1. Add milk, butter, salt, and pepper to the mashed potatoes
2. In pan, sauté onion in butter.
3. To this, add the mashed potatoes - cook together 1 minute.
4. Add in the cottage cheese.
5. Mix.
6. May need more salt & pepper at this time. Add it in as desired.
7. Remove from heat.
8. Set aside.

Dough:

1. Sift the dry ingredients together.
2. Put on the board.
3. Make a well in the middle.
4. Add in the eggs and mix.
5. Add in the water if needed.
6. Knead the dough.
7. Roll out into a pie crust thickness.
8. Cut into circles.
9. Fill in ½ of a circle
10. Fold over dough.
11. Seal in the edges with a fork.
12. Cook the pirohy's in a large pot of boiling water for 10-15 minutes.
13. Fry onion in butter.
14. Add in pirohy's.
15. Fry until golden brown.



Spaghetti

Author: Charlotte Yula

Ingredients:

- 2 lbs ground meat (1 ½ lb beef, ¼ lb pork, ¼ lb veal)
- ½ cup parsley chopped fine, garlic salt, or minced garlic
- 2 eggs
- ½ cup fresh grated parmesan cheese
- Salt and pepper to taste
- ~½ cup olive oil
- No. 2 ½ can tomato puree (or strain tomatoes with 1 can of paste)
- ½ can of water
- 2 tsp fennel seed
- Optional: ¾ lb hot Italian sausage
- Cooked spaghetti
- 5 slices bread
- Milk

Equipment:

- Large bowl
- 2 large heavy pots
- stove

Instructions:

1. Combine in a large bowl: bread soaked in enough milk to cover.
2. Shape first 5 ingredients (with the bread and milk) into balls and set aside.
3. In large heavy pot, put olive oil and several cut up cloves of garlic together.
4. Brown garlic and remove.
5. Add meat balls, browning lightly.
6. Add tomato puree and water together
7. Sprinkle with fennel seed.
8. Cook slowly for 2 hours.
9. For a tastier sauce, sauté sausage into the pot before adding the meat balls and cook along with them. This may be prepared the day before and reheated.
10. Don't overcook the spaghetti that this sauce is to be served on.
11. Serve with green salad and garlic bread.
12. Have fresh fruit for dessert with black coffee.



Sides

Macaroni Salad

Ingredients:

- Elbow macaroni (cooked in salted water)
- Mayonnaise
- Salt and pepper to taste
- Two diced sweet pickles
- 1 tsp Mazola oil

Equipment:

- Mixing bowl
- Serving plate

Instructions:

1. Mix above ingredients.
2. Serve.

Potato Salad

Ingredients:

- Potatoes (boiled)
- Mayonnaise
- Salt and pepper to taste
- Celery (stalk diced)
- Parsley (chopped)
- ½ tsp diced onion
- ½ diced cucumber if desired

Equipment:

- Mixing bowl
- Serving plate

Instructions:

3. Mix above mixture.
4. Serve.



Sauces

Onion Cheese Sauce for Spaghetti

Tired of the regular spaghetti sauce? Try this for a change.

Ingredients:

- 3 large onions, sliced
- ¼ cup margarine
- 1 tsp salt and pepper
- ½ lb cooked spaghetti
- ½ cup grated cheese

Equipment:

- Pot
- Frying pan

Instructions:

1. Sauté onions in butter very slowly until golden brown and tender.
2. Add salt and pepper.
3. Combine onions with hot spaghetti.
4. Stir in cheese
5. Serve at once.

White Sauce

Sauces make an ordinary cooked vegetable special.

Time (minutes):

- Preparation: 5
- Cooking: 5

Serving: 250mL (1 cup)

Ingredients:

- 25 mL butter or margarine 2 tbsp
- 25 mL all-purpose flour 2 tbsp
- 250 mL milk 1 cup
- salt and pepper to taste

Equipment:

- Measuring cup and spoons
- Wooden spoon or whisk
- Small saucepan

Instructions:

1. Heat the butter in a small saucepan over medium-high heat until it foams.
2. Add the flour slowly, while stirring, until thoroughly mixed.
3. Remove the pan from the heat.
4. Add the milk slowly, while stirring.
5. Stir until there are no lumps.
6. With the salt and pepper, cook over medium-high heat, stirring constantly, until the sauce has thickened.
7. Add salt and pepper.
8. Reduce heat and simmer for 3 minutes.
9. Serving suggestions
10. White sauce makes any vegetable creamy. Stir in cooked peas, green beans, boiled onions, corn, or chopped spinach, or use it as the base for other sauces.

Alternatives:

- *Cheese sauce:* with the salt and pepper, add 50mL (1/4 cup) grated cheese
- *Parsley sauce:* before serving, add 25 mL (2 tsp) chopped fresh parsley and 25 ml (2 tbsp.) lemon juice.



Desserts

3 Layer Orange Nectar Cake

Ingredients:

- $\frac{3}{4}$ cup Crisco
- 1 $\frac{1}{2}$ cup sugar
- 3 eggs
- 1 orange: $\frac{1}{2}$ cup juice and grated rind
- 1 tbsp lemon juice
- 3 cups flour
- 4 tsp baking powder
- $\frac{3}{4}$ tsp salt
- $\frac{1}{2}$ cup water

Equipment:

- Mixing bowl
- Beater (like a whisk)
- Sifter
- Oven

Instructions:

1. Beat the Crisco, sugar, and eggs together until light
 2. Beat in the orange rind and fruit juices
 3. Add in the sifted dry ingredients.
 4. Alternately \bar{c} water.
 5. Blend well.
 6. Bake 375F for 20 minutes.
-

7 Minute Icing

Ingredients:

- 1 $\frac{1}{2}$ cups sugar
- 2 egg whites
- $\frac{1}{2}$ cup water
- $\frac{1}{2}$ tsp vanilla

Equipment:

- Pot
- Beater (like a whisk)
- Stove

Instructions:

1. Put sugar, egg whites, and water together to cook over boiling water.
2. Beat 7 minutes or until frosting becomes thick.
3. Remove from hot water, add vanilla.
4. Continue beating until it's cool.

Cherry Winks - v1

Serving: ~5 dozen, 2" diameter

Ingredients:

- 5 cups Kellogg's Corn Flakes
- 2 ¼ cups sifted regular all-purpose flour
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- ¾ cup regular margarine or butter, softened
- 1 cup sugar
- 2 eggs
- 1 tsp vanilla flavoring
- 1 cup chopped nuts (optional)
- 1 cup finely cut, pitted dates
- 1/3 cup finely cut maraschino cherries
- 15 maraschino cherries, cut in quarters

Equipment:

- Sifter
- Large mixing bowl
- Beater (like a whisk)
- Tablespoon
- Mixer (like a spoon)
- Baking sheet
- Oven
- Wire racks

Instructions:

1. Measure out the corn flakes.
2. Crush into coarse crumbs.
3. Sift together: flour, baking powder, soda, and salt.
4. Measure out the margarine and sugar into a large mixing bowl.
5. Beat until very light and fluffy.
6. Add eggs and vanilla.
7. Beat well.
8. Add in the sifted dry ingredients.
9. Mix until combined.
10. Stir in the nuts, dates, and finely cut cherries.
11. Shape level measuring-tbsp of dough into balls; roll in crushed corn flakes.
12. Place on greased baking sheets
13. Top each cookie with a cherry quarter.
14. Bake in moderate oven (375° F.) about 12 minutes or until lightly browned.
15. Remove immediately from baking sheets
16. Cool on wire racks.

Cherry Winks - v2

Ingredients:

- 2 2/3 corn flakes
- 2 1/4 flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 2 eggs
- 1 tsp vanilla
- 1/2 tsp salt
- 3/4 cup margarine
- 1 cup sugar
- 2 tbsp milk

Equipment:

- Oven
- Baking sheet

Instructions:

1. Bake at 375F for 12 minutes

Crisco Cocoa Cake

Favorite recipes category. Don't worry if you've never made a cake this way. Measure exactly...follow directions carefully.

Ingredients:

- 2 cups cake flour
- 2 cups sugar
- ¾ cup Crisco
- 1 tsp salt
- 2/3 cup cocoa
- 1 ½ tsp baking soda
- ¾ cup milk
- ¾ tsp double-action baking powder
- ½ cup milk
- 3 eggs (unbeaten)
- 1 tsp. vanilla
- No-stick cooking spray

Equipment:

- Mixing bowl
- Beater (like a whisk or a medium speed mixer)
- Stirrer (like a spoon)
- Blender (like a medium speed mixer)
- 9" round (3.5 L) layer prepared (no-stick cooking spray with flour lined) pans
- Wooden pick (like a toothpick)
- Wire rack

Instructions:

1. Measure into mixing bowl (all measurements level) the first 7 ingredients.
2. Beat vigorously by hand or with mixer (medium speed) for 2 minutes.
3. Stir in (yes, all by itself) the baking powder.
4. Add the rest of the ingredients.
5. Blend by hand or in mixer (medium speed) for 2 minutes. The batter will be smooth and thin.
6. Pour into 2 (the rest from <https://www.criscoCanada.com/Recipes/Desserts/Chocolate-Cake>) 9" round (3.5 L) layer prepared (no-stick cooking spray with flour lined) pans.
7. Bake the oblong or layer cakes for 25 to 30 minutes or until wooden pick inserted in center comes out clean.
8. Cool layers on wire rack for 15 minutes and remove from pans to cool completely.
9. Frost as desired.

Source: <https://www.criscoCanada.com/Recipes/Desserts/Chocolate-Cake>

Happy Day Cake (Yellow)

Ingredients:

- 2 ½ cups cake flour
- 1 ½ cups sugar
- 3 tsp baking powder
- 1 tsp salt
- ½ cup shortening
- 1 cup milk
- 1 tsp vanilla
- 3 eggs (unbeaten)

Equipment:

- High speed mixer
- Oven

Instructions:

1. Mix the first 6 ingredients together for 1 minute
2. Add eggs and vanilla.
3. Mix at high speed for 1 minute.
4. Bake in 350°F oven for 25-30 minutes.

Peanut Butter Cookie

Ingredients:

- ½ cup margarine
- ½ cup peanut butter (room temperature)
- ½ cup sugar
- ¾ tsp baking soda
- ¼ tsp salt
- ½ cup brown sugar
- 1 egg
- 1 ¼ flour
- ½ tsp baking powder
- Walnut halves

Equipment:

- Masher
- Mixer
- Cookie sheet
- Fork
- Bowl
- Refrigerator

Instructions:

1. Mash the butter until it becomes the viscosity of cream.
2. Add in the sugar and mix.
3. Add in the egg and mix.
4. Add in the peanut butter and mix.
5. Add in the dry ingredients and mix.
6. Drop on the cookie sheet 1 tbsp at a time.
7. Dip fork into glass of cold water (each time for each cookie).
8. Use dipped fork to flatten the cookies (but not too flat).
9. Chill for 15 minutes.
10. Add a walnut on top of each cookie.

Peanut Butter Cookies

Ingredients:

- ½ cup margarine
- ½ cup peanut butter
- ½ cup sugar
- ¾ tsp baking soda
- ¼ tsp salt
- ½ cup brown sugar
- 1 egg
- 1 ¼ flour
- ½ tsp baking powder

Pumpkin Bars

Ingredients:

- 4 eggs
- 1 2/3 cup granulated sugar
- 1 cup cooking oil
- 15 oz pumpkin (canned)
- 2 cups all-purpose flour
- 2 1/2 tsp baking powder
- 2 tsp ground cinnamon
- 1/8 tsp allspice
- 1 tsp salt

Equipment:

- Mixer
- 2 bowls
- Cookie sheet

Instructions:

1. With a mixer, beat: eggs, sugar, oil, and pumpkin until light and fluffy.
 2. In separate bowl, mix together: flour, baking powder, cinnamon, allspice, and salt.
 3. Add dry ingredients to pumpkin mixture (a little at a time - while mixing with beaters).
 4. Spread onto an ungreased cookie sheet 15" x 10" x 1".
 5. Bake for 350F for 25 to 30 minutes.
 6. Let cool.
 7. Frost.
-

Frosting

Ingredients:

- 3 oz cream cheese (softened)
- 1/2 cup butter (softened)
- 1 tsp vanilla
- 2 cups sifted powdered sugar

Equipment:

- Mixer
- Stirrer
- Cutter

Instructions:

1. In a mixer, cream - butter & cream cheese together.
2. Stir in vanilla.
3. Add powdered sugar (a little at a time until smooth. You may add more if the consistency is not thick enough.)
4. Cut into bars.
5. Frost.
6. These can be made ahead of time and frozen (do not frost before freezing).

Snappy Turtle Cookies

Author: Pillsbury®

Snappy Turtle Cookies are turtle shaped sugar cookies with pecans and a creamy chocolate frosting on top. Just like mom used to make.

Time (minutes):

- Prep: 20
- Cook: 12
- Total: 32

Servings: 42, in reality: 24

Ingredients:

Cookies:

- ½ cup firmly packed brown sugar
- ½ cup margarine or butter softened
- ¼ tsp vanilla
- 1/8 tsp imitation maple flavor if desired
- 2 eggs: 1 regular, 1 separated
- 1 ½ cups Pillsbury BEST® all purpose flour or unbleached flour
- ¼ tsp baking soda
- ¼ tsp salt
- 1 cup pecan halves, split lengthwise

Frosting:

- 1/3 cup semisweet chocolate chips
- 3 tbsp milk
- 1 tbsp margarine or butter
- 1 cup powdered sugar

Equipment:

- Large bowl
- Plastic wrap
- Beater (like mixer)
- Oven
- Cookie sheet
- Small bowl
- Saucepan

Instructions:

1. In a large bowl, combine brown sugar and ½ cup of margarine.
2. Beat until light and fluffy.
3. Add in vanilla, maple flavor, 1 whole egg, and 1 egg yolk.
4. Beat well.
5. Lightly spoon flour into a measuring cup.
6. Level off.
7. Stir in flour, baking soda and salt.
8. Mix well.
9. Cover with plastic wrap
10. Refrigerate for about 1 hour for easier handling.
11. Heat oven to 350°F.
12. Grease cookie sheets.
13. Arrange pecan pieces in groups of 5 on greased cookie sheets to resemble head and legs of turtle.
14. In a small bowl, beat the egg white.
15. Shape the dough into 1-inch balls.
16. Dip the bottoms into beaten egg white.
17. Press lightly onto pecans. (Tips of pecans should show.)
18. Bake at 350°F. for 10 to 12 minutes or until edges are light golden brown.
19. Immediately remove from the cookie sheets.
20. Cool for 15 minutes or until completely cooled.
21. In a small saucepan, combine: chocolate chips, milk, and 1 tbsp margarine.
22. Cook over low heat
23. Stir constantly until melted and smooth.
24. Remove from heat
25. Stir in powdered sugar.
26. If necessary, add additional powdered sugar for desired spreading consistency.
27. Frost cooled cookies.
28. Let frosting set before storing.
29. Store in tightly covered container.

Nutrition - 1 serving:

- Calories: 87kcal
- Carbohydrates: 10g



- Protein: 1g
- Fat: 5g
- Saturated Fat: 2g
- Cholesterol: 15mg
- Sodium: 46mg
- Potassium: 30mg
- Fiber: 1g
- Sugar: 6g
- Vitamin A: 90IU
- Vitamin C: 1mg
- Calcium: 8mg
- Iron: 1mg

Source: <https://www.momlovesbaking.com/snappy-turtle-cookies/>

Sugar Cookies

Ingredients:

- 2 ½ cup flour
- ¾ cup sugar
- 1 tsp vanilla
- 1 egg
- ½ tsp baking powder
- ½ lb butter (2 sticks margarine or butter)
- ¼ tsp salt

Equipment:

- Mixer
- Cookie press
- Baking sheet
- Oven

Instructions:

1. Cream the butter (room temperature).
2. Add sugar and mix.
3. Add egg and mix thoroughly.
4. Add vanilla and mix.
5. Add the rest of the ingredients and mix well.
6. Using a cookie press: mold - use dough.
7. Top cookie with sprinkles, etc.
8. Bake at 375F for 10-12 minutes or until the edges are brown.



Dessert - Part

Crisco White Icing

Ingredients:

- 2 ½ tbsp Softasilk Cake Flour
- ½ cup milk
- ½ cup Crisco
- ½ butter or margarine
- ¼ tsp salt
- ½ tsp vanilla
- ½ cup granulated sugar
- Optional: chopped nuts

Equipment:

- Blender or bowl + spoon
- Mixer with 7+ speeds
- Pot
- Beater (like a whisk)
- Spoon

Instructions:

1. Gradually blend the milk into the Softasilk Cake Flour.
2. Cook to a very thick paste (about 10 minutes), stirring constantly.
3. Cool to lukewarm.
4. Mix cream the shortening (half butter) with granulated sugar and salt using a mixer at no. 7 speed.
5. Add in the lukewarm paste.
6. Beat until fluffy.
7. Fold in vanilla
8. Beat for 1 minute.
9. Add chopped nuts.

Fluffy White Icing

Ingredients:

- 1 cup Karo light syrup
- 2 egg whites (stiffly beaten)
- pinch of salt
- 1 tsp vanilla

Equipment:

- Pot
- Beater (like a whisk)

Instructions:

1. Boil Karo syrup until bubbles cover all of the syrup.
2. Pour over beaten egg whites (salt added to egg whites) a little at a time, beating the mixture constantly. (It is very important to be beating the egg whites as you add the boiled syrup very slowly).
3. Keep beating until you cannot beat mixture any longer
4. Add vanilla
5. Beat more.
6. Spread on cake.