

Mom's
Favorite
Recipes



1994

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Mom's Beef Stew

1 pounds stew meat
1 small onions, diced large
6 Idaho potatoes, cut in chunks
4 large carrots, cut in chunks
1 stem celery, sliced
2 cups water
2 cans Campbell's Beefy Mushroom Soup
1 teaspoon salt
1/2 teaspoon pepper
Makes 3 quarts.

Brown stew meat;, add vegetables seasoning, and water, simmer covered 45 minutes. Add undiluted soup and simmer 15 minutes before serving.

Keeps well 1 week in sealed contained.

Mom's Tropical Cole Slaw

1/2 head cabbage, shredded fine
3 carrots, shredded fine
1 small onion, chopped fine
1 jar Marzetti's Cole Slaw Dressing
1 can crushed unsweetened pineapple
3 cups miniature marshmallows
1/2 teaspoon salt
1/4 teaspoon pepper
2 teaspoons white vinegar

Makes 1/2 gallon.

Mix vegetables, seasonings, dressing, and vinegar thoroughly in large bowl. Add pineapple and marshmallows. Put in sealed glass or plastic container and let set in refrigerator for at least 4 hours before serving, to blend flavor.

Keeps up to 3 weeks in refrigerator.

Fortune Cookies

5 to 6 egg whites (3/4 cup)
1 2/3 cups sugar
1/4 teaspoon of salt
1 cup unsalted butter, melted
1 cup flour
3/4 cup finely chopped blanched almonds
1/2 teaspoon vanilla

48 fortunes written on 3 X 3/4 inch strips of paper

Preheat oven 350°. Mix first 3 ingredients, one at a time, until well blended. Drop dough by level teaspoonfuls onto ungreased baking sheet; allow 6 cookies per sheet, spacing well apart. Bake 10 minutes or until edges are golden brown. Remove cookies, one at a time, from baking sheet. Place 1 fortune in the center of each cookie; fold cookie in half; pinch sides together. Work quickly before cookies cool and harden. Makes 48.

Preparation Time: 15 minutes; 10 minutes to bake.

Shepard's Pie

- 1 1/2 pounds ground chuck
- 1 medium onion, sliced or chopped
- 2 can tomato sauce
- 2 cans favorite vegetables, drained
- 2 quarts prepared mashed potatoes
- 1 small package shredded cheese
- 2 quart casserole dish

Set oven to 350 degrees. Cook and drain hamburger and onions, salt and pepper; mix in tomato sauce. Put vegetables in bottom layer of dish. Put hamburger mix on top of vegetables for the second layer. Spread mashed potatoes over hamburger mix for third layer. Sprinkle cheese on top and bake for 30 to 45 minutes until potatoes are lightly crusted and cheese is melted. Potatoes can be instant or leftover. Serve hot.

Fried Chicken and Gravy

package chicken
salt pepper
Crisco shortening
Flour
1-2 quarts milk

Prepare chicken for frying. Salt and pepper chicken on both sides; coat with flour. Start pan heating over medium heat. When hot put chicken in pan and cover with lid until flour on top of chicken is wet looking and bottom is browned; turn chicken and let bottom brown. When chicken is done, remove from pan. Pour off the top shortening and wipe down side of pan to prevent fire. Return pan to low heat and pour in a half cup of milk, add 2 to 3 tablespoons flour; blend quickly until smooth and add rest of milk. Let simmer uncovered until thickened. If it doesn't thicken enough to suit you, take a cup of the mixture and blend in another tablespoon of flour then return to mixture and blend in quickly. Remember, gravy thickens more as it cools.

Tuna Pot Pie

pie crust for top & bottom (deep dish)
2 cans mixed vegetables
1 medium onion, diced
1/2 cup flour
2 1/2 cups milk
5 T. butter
1 cup water
1 t. salt
1/4 t. pepper
1 package onion soup mix
2 large cans tuna
1 can golden mushroom soup
1 beaten egg

In 4 quart saucepan, cook onion and butter over med. heat until onions are tender and limp. Stir in flour for about 1 min, gradually start pouring in milk while stirring, then water. Add salt, pepper and soup mix until slightly thickened. Remove from fire. Add vegetables and tuna. Dump in pie shell and cover with crust. Make air vent slashes for steam, brush top with egg white. Bake at 350 degrees for 45 minutes, until crust is golden brown. Serve hot.

Chesscake

1 yellow cake mix
1 egg
1/2 cup butter, softened

Mix and pat into 9x13 cake pan.

1 pound powdered sugar
2 eggs
1-8oz. cream cheese, softened

Mix and whip until fluffy. Pour over cake mixture.

Bake at 350 degrees for 20 minutes.

Lemon Squares

Mix well:

Preheat oven to 350 degrees.

2 cups flour

1 cup oleo

1/2 cup powdered sugar

Press into 9x13 baking pan and bake for 20 minutes.

Beat:

4 eggs

3 T. flour

1 t. baking powder

1/4 cup ReaLemon

1/2 to 1 cup sugar

Pour over baked pastry, bake 20 minutes more. Cool completely, cut and serve.

Sour Cream Potato Casserole

1 bag frozen tater tots
1-8 oz. carton sour cream
1 stick margarine
salt, pepper, garlic powder
1 can chicken mushroom soup
1 can cream of celery soup

Mix all ingredients in a large bowl and pour into a buttered casserole dish, covered. Bake at 350 degrees for 45 minutes, remove cover (optional: sprinkle shredded on top at this point), and bake 15 minutes more.

Watergate Salad

- 1 package instant pistachio pudding mix
- 1 large box Cool Whip
- 1 can crushed, unsweetened pineapple
- 1/2 bag miniature marshmallows
- 1 small bag pecan chips

Soften Cool Whip. Blend in pudding mix. Add drained pineapple, marshmallows, and pecans. Stir and refrigerate for at least an hour.

Cottage Cheese Salad

- 1 can unsweetened, crushed pineapple
- 1 pound cottage cheese
- 1 medium box Cool Whip
- 1 small bag black walnut chips

Soften Cool Whip, add cheese, pineapple, and black walnuts.
Stir well; refrigerate at least one hour.

Steamed, Creamed Cabbage

1/2 head cabbage, shredded
1 cup water
2 T. margarine
1 cup milk
1 T. flour
1/2 t. salt
dash pepper
dash nutmeg (optional)

Med skillet-med.hi heat. Bring cabbage, water and margarine to a boil. Partially cover and cook 5 minutes until most of the water is gone and cabbage is crisp-tender. Blend milk into flour; add seasonings. Stir into cabbage; cook until sauce thickens.

Never Fail Chocolate Cake

2 cups sugar
2 cups flour
2 t. baking soda
2 eggs
1/2 cup cocoa
dash salt
1 cup oil
1 cup water
1 cup buttermilk
1 teaspoon vanilla

Mix well. Pour into greased 9x13 baking pan. Bake at 350 degrees for 40 minutes.

Fudge Frosting

1/2 stick oleo
1/4 cup cocoa
1 cup sugar
1/4 cup milk
1/2 t. vanilla

Bring to boil and boil 1 minute; remove from heat. Stir in vanilla. Beat until thick enough to spread on the cake.

Sugar Cookies

1½ cups powdered sugar
1 cup margarine or butter
1 teaspoon vanilla
½ teaspoon almond extract
1 egg
2½ cups all-purpose flour*
1 teaspoon baking soda
1 teaspoon cream of tartar
Granulated Sugar

Mix powdered sugar, margarine, vanilla, almond extract and egg. Stir in remaining ingredients except granulated sugar. Cover and refrigerate at least 2 hours.

Heat oven to 375°F. Grease cookie sheet lightly. Divide dough in half. Roll each half ¼ inch thick on lightly floured surface. Cut into desired shapes with 2- to 2½-inch cookie cutter. Bake 7 to 8 minutes or until edges are light brown; cool.

*If using self-rising flour, omit baking soda and cream of tartar.

Impossible Pumpkin Pie

3/4 cup sugar
1/2 cup Bisquick baking mix
2 T. margarine
1-13 oz. can evaporated milk
2 eggs
1-16 oz. can pumpkin
2 1/2 t. pumpkin pie spice
2 t. vanilla

Preheat oven to 350 degrees. Grease large size pie pan. Beat all ingredients until smooth, about 1 min. in blender or 2 min. by mixer. Pour into pie plate. Bake until knife inserted in center comes out clean ...
about 40 to 45 minutes.

Tuna Casserole

1 can tuna
1 cup peas, drained
1/2 cup Milnot
few grains salt
1 1/3 cups crushed potato chips
1 can cream of mushroom soup

Mix tuna, peas, Milnot and salt.

Layer chips and mixture starting and ending with chips.

Bake at 350 degrees for 25 minutes.

Aunt Darla's Dishpan Cookies

2 c. brown sugar
2 c. sugar
2 c. oil
4 eggs
2 t. vanilla
4 c. flour
2 t. baking soda
1 t. salt
1 1/2 c. quick cook oats
4 c. rice Krispies
1 1/2 c. chopped nuts
4 c. coconut

Mix liquid ingredients; mix dry ingredients. In dishpan, blend mixtures together. Drop by heaping teaspoonfuls on cookie sheet. Bake 8 to 10 minutes at 350 degrees. Makes 5 to 6 dozen.

*Mandarian Cake
&
Pineapple Fluff Topping*

*1 Duncan Hines Yellow Butter cake mix
3 eggs
1 stick oleo
1 sm. can Mandarian oranges & juice*

Mix together and bake in oblong pan at 350 degrees for 30-40 minutes.

Topping

*1 can unsweetened, crushed pineapple
1 pkg. vanilla instant pudding mix
1 large container Cool Whip*

Mix together and spread over cooled butter cake.

Double Cornbread

4 large onions, sauteed in butter
2 eggs
2 pkg cornbread mix
1 can creamed corn
4 to 8 oz shredded cheese
4 to 8 oz sour cream

Drain butter from onions into 9x13 pan. Mix cornbread mix, creamed corn, and 2 eggs. Pat into buttered pan. Spread onions over mixture; then cheese; then sour cream. Bake in 425 degree oven for 15 to 20 minutes.

Surprise Cupcakes

Use 1 cake mix, according to directions.

Filling:

- 1 8 oz cream cheese
- 1/3 cup sugar
- 1 egg
- 1 6 oz semisweet pieces

Beat until smooth.

Fill tins 2/3 full of batter, drop heaping teaspoon of filling on top of each cupcake. Bake 15 to 20 minutes at 350 degree.

Coconut Kiss Macroons

1 1/3 sweetened condensed milk (1 can)
1 teaspoon vanilla
3 cup (3/4#) shredded coconut
1/8 teaspoon salt

Combine and drop by teaspoonfuls onto baking sheet (ungreased). Bake at 375 degrees for 10 minutes. Remove from sheet while still hot. Makes about 30.

White Bread

2 package dry yeast
3/4 cup warm water, not hot
2/3 cup warm water
1/4 cup sugar
1 Tablespoon salt
3 Tablespoon shortening
6-9 cups flour.

Preheat oven to 425 degrees. Mix 5 cups of the flour with other ingredients. Add flour little by little until dough can be wiped clean from the bowl. Put flour on table and start kneading until dough is no longer sticky. Grease ball of dough and put into greased bowl, cover with towel and set in warm (not hot) place to rise until double in bulk, about an hour to an hour and a half. When doubled, turn back onto floured surface. {Punch center with fist (get mad!), fold, punch, fold, punch}. Knead in this manner until air bubbles are broken up. Divide in two, shape and put into greased loaf pans. Bake at 350 degrees for about 30 minutes, until golden brown.

Mom's Ham Salad

3# chunk bologna, chunked
1 large onion, cut up
12 boiled eggs, peeled
6 to 8 Tablespoons pickle relish

2/3 to 1 quart salad dressing
2 1/2 teaspoons salt
2 teaspoon pepper
1 teaspoon garlic powder

Grind first four ingredients and mix together. Mix last four ingredients. Blend dressing into meat mix. Chill a couple hours. Sandwich spread for plenty!

Mom's Cheese Salad

2# box Velveeta, chunked
6 Tablespoons pickle relish
1/2 quart salad dressing
1 teaspoon pepper
1 teaspoon salt

Grind cheese and pickle relish. Stir in dressing, salt and pepper. Use more or less salad dressing to obtain desired spreading consistency. Sandwich spread for bread or toast.

Pizza Dough

2 cups flour
dash salt
1 Tablespoon oil
1 pkg dry yeast
1 cup warm (not hot) water

Dissolve yeast in water and let set until bubbles begin to appear. Mix 2 cups flour, salt and oil. Yeast mixture should be ready, mix it into bowl with fork. When sticking together, turn out onto a floured surface and begin to knead until dough is no longer sticky. Let set in warm place 5 to 10 minutes, then roll out for oiled pizza pan. Oil top of crust for better browning, then add toppings: Tomato sauce, other toppings and top with Mozzarella cheese and bake for 10 minutes in oven preheated to 500 degrees.

Cheddar Rice

3 cups minute rice
2 cups Campbell's Cheddar Cheese Soup
3 cups water
1 T. curry powder
1 t. MonDeau seasoning (optional)
1 t. celery salt
1 T. salt
1 T. pepper
8 Oz shredded cheddar cheese

Mix in bowl and let stand until rice absorbs liquid. Pour into buttered casserole. Bake in 350 degree oven for 30 minutes.

Optional suggestion: lay four skinned, boned, salt and peppered chicken breast strips on top of rice mixture and sprinkle with some of the shredded cheese. Make sure chicken breasts are not full size.

Green Bean Casserole

1 quart green beans:
1 can cream of mushroom soup
1\2 t. salt and pepper
small bag frozen onion rings

Mix beans, soup, salt and pepper in bowl. Pour into greased baking dish. Layer onions on top. Bake at 350 to 375 degrees until heated through and top of onion rings are crisp.

Pineapple Cream Pie

2 1/2 T. cornstarch
1/2 cup water
1 cup pineapple juice
3/4 cup sugar
1 cup drained, crushed pineapple
3 egg whites
1/4 t. salt
1 chocolate cookie pie shell
whipped cream topping

Blend cornstarch and water, add pineapple juice and 1/2 cup sugar; cook slowly until thickened, stirring constantly. Add pineapple and cook few minutes longer. Combine egg whites and salt, beat until foamy; add remaining sugar gradually to egg mixture and continue beating until stiff. Fold egg mixture into pineapple mixture then pour into pie shell. Cool. Spread with whipped cream.

Mom's Cornbread

Blend:

- 1/2 t. chili powder
- 1/4 to 1/2 cup sugar
- 4 t. baking powder
- 1 t. salt
- 1 t. pepper
- 2 cups milk
- 1/2 cup oil
- 2 beaten eggs

Mix in:

- 1 huge onion, sliced thin
- 2 1/2 cups flour
- 1 1/2 cup cornmeal

Stir ingredients together and put into oiled baking pan.
Bake in 400 degree oven for 45 to 60 minutes.

Mom's Stuffed Cabbage Casserole

- 1 large solid head cabbage, chopped or shredded
- 1 # ground chuck, browned
- 2 cups cooked rice
- 1 quart marinara sauce

Mix beef and rice. Layer 1/3 of cabbage in baking dish, layer 1/2 hamburger mix over cabbage, then another 1/3 of cabbage, then rest of meat, then rest of cabbage. Pour sauce over all. Cover and bake at 350 degrees for 1 hour.

Easy Baked Beans

1 gal. drained pork n' beans
1 bottle Maull's Smokey BBQ Sauce
1 large chopped onion
2 T. Clover honey

Mix beans, sauce, and onion in bowl. Pour mix into buttered baking pan. Lace honey over the top. Bake at 350 degrees for 45 minutes.

Marinara Sauce

2 quart tomato juice
2 or 3 diced tomatoes
1 large chopped onion
1 t. garlic powder
2 T. olive oil
1 1/2 t. sugar
1 t. salt
1 tsp. oregano
1/4 t. pepper
1/8 t. red pepper, crushed

Mix and simmer over low fire, covered until all ingredients are tender and limp. Can be put into blender for smoother sauce.

Aunt Doris' Coconut Macaroons

*3 cups flaked coconut
3/quarters cup sweetened condensed
milk
1 tsp. vanilla
3 quarters cup chopped nuts*

Grease cookie sheet. Preheat oven to 350 degrees. Mix ingredients and drop by teaspoonfuls, 1 inch apart on cookie sheet. Bake 10 minutes or until golden brown. Remove from cookie sheet at once to wax paper to cool.

Store in airtight container.

Chop Suey Cake

2 c. flour
2 c. sugar
2 eggs
2 t. soda
1 t. vanilla
1 can crushed pineapple
1 c. chopped pecans

Cream eggs, sugar and vanilla. Stir in flour, soda, pineapple and nuts. Bake in greased 9x13 pan for 30 to 35 minutes at 350 degrees(top will be bubbly).

Mix frosting and pour over hot cake.

Frosting:

8 oz cream cheese
1 stick butter
1 3/4 c. powdered sugar
1 t. vanilla
1/2 c. chopped nuts

Angel Biscuits

5 c. flour
3/4 c. shortening
3 t. baking powder
1 t. baking soda
1 t. salt
3 T. sugar
1 pkg dry yeast
1/2 c. warm water
2 c. buttermilk

Dissolve yeast in water, let set. Sift dry ingredients together. Cut in shortening, add buttermilk and yeast. Mix with spoon until flour is moistened. Do not over mix. Place in covered greased bowl. (Can be refrigerated for weeks at this point)

To use:

Roll dough on floured surface to 1/2 or 3/4 inch thick and cut. Let rise in warm place about 2 hours. Preheat oven to 400 degrees. Bake on lightly greased baking sheet 20 to 30 minutes until lightly golden.

Bread Pudding & Lemon Sauce

1 loaf sandwich bread, torn in half
3 pints milk
2 t. vanilla
1/2 cup sugar
1 T. cinnamon
1/4 t. nutmeg
1/4 t. grated lemon peel
3 eggs
1/2 stick butter

Tear bread in half diagonally and stack torn edge down into buttered 9X13 pan. Gently squeeze all bread into pan laying it all directions. Mix all ingredients except butter until thoroughly blended. Slowly pour over the bread and allow bread to soak up the liquid. Cut butter into pieces and layer over the top. Bake in a 350 degree oven for 60 minutes

~~minutes~~ Sauce
1 1/2 cup lemon juice
1/2 cup sugar
2 T. corn starch
2 T. butter
dash of salt

Blend all ingredients in small saucepan. Over medium high heat, stir until thickened, stirring constantly. Set aside to drizzle over bread pudding serving.

Easy WOK

*4 cups cooked, seasoned rice
2 package cole slaw mix
1 yellow squash cubes
Broccoli and Cauliflower florets
4 cans Beefy Mushroom Soup, undiluted*

*Steam cook all vegetables until crispy tender, not mushy. Drain.
Pour soup over vegetables. Serve vegetable mixture over rice.*

Italian Cabbage Rolls

1 head green cabbage
1 cup cooked rice
1 lb. lean pork sausage
1/2 lb. ground chuck
1/2 cup diced onion
1 tsp. Italian herb seasoning
1 tsp oregano
1 tsp. garlic powder
1 tsp. ground pepper
1 tsp. salt
2 16-oz. cans whole tomatoes

10-12 servings.

In large Dutch oven, bring four quarts water to a boil. Core cabbage and submerge in boiling water. Boil 10 minutes and drain. When cool enough to handle, separate leaves.

In a bowl, combine rice, sausage, beef, onions and 1/2 tsp. of each seasoning. Drain 1 can tomatoes, reserving fluid. Chop tomatoes and add to rice mixture.

Divide mixture and place on 10-12 cabbage leaves. Fold in ends and roll up. Place cabbage rolls in a greased glass baking dish.

In a bowl, combine the other can of tomatoes, reserved tomato liquid and the rest of the seasoning. Cut up tomatoes. Pour over cabbage rolls. Cover tightly with foil. Bake at 375 degrees for 1 hour.

Mom's Chili

1 pounds ground chuck
1 small onion
1 46 ounce cans tomato juice
1 tall can chili hot beans
1/4 cup chili powder
2 teaspoons salt
1/2 teaspoon pepper
pinch of garlic salt

Makes 3 quarts.

Brown beef in gallon kettle, drain any grease off. Add seasonings. Puree chopped onion in tomato juice; add to meat. Allow to simmer 45 minutes with lid on. Add beans and juice. Let simmer at least 15 minutes before serving.

Keeps well in covered container up to 2 weeks.

Secret Salad

Dressing

6 T. Parmesan Cheese
4 t. Red Wine Vinegar
4 t. Lemon Juice
1 C. Salad Oil
2 t. Salt
1/2 t. Pepper
2 t. Sugar
1 t. Dry Mustard
1/2 t. Garlic Powder

Salad

1 med. Red Onion
4 T. Pimentos, drained
1 can Artichoke Hearts or Heart of Palm
Lettuce (Bibb, Romaine, Boston, Iceberg)

Mix dressing and add drained hearts. Let stand in refrigerator one hour. Mix salad and dressing; let marinate about 15 minutes in refrigerator. Options are mushrooms, tomatoes, etc.

Sour Dough Starter Bread

Pour starter into mixing bowl. **RENEW:** add 1 1/2 cups flour and 1 1/2 cups water; beat thoroughly. Let set overnight. Scald starter jar to clean and allow to air dry.

Next day: Pour 2 cups of batter back into starter jar, put in refrigerator until the next time you want to use it.

Recipe for 4 loaves:

1/2 cup warm water

1 teaspoon sugar

1/2 teaspoon ginger

1 package dry yeast

Mix and set in a warm place until foaming nicely.

2 cups starter

1 cup dried skim milk powder

4 tablespoons sugar

3 cups white flour

Beat thoroughly. Add

yeast mixture, beat, & add:

4 tablespoons soft shortening

3 teaspoons salt

3 1/2 cups white flour.....Stir until dough

clears bowl.

Pour remaining flour onto board. Put dough on flour and knead using just enough flour to make the dough non-sticky. Return to bowl, grease top of dough, cover and set in warm place to rise (about 1 hour) until doubled in bulk. Turn out dough. Knead thoroughly, using no more flour than necessary. Divide and shape. Place in greased pans. Butter tops. Cover, let rise until double. Bake 45 minutes at 375 degrees. Makes 4 loaves.

Amish Friendship Bread

1 cup starter (do not refrigerate)

Use wooden spoon to stir

Do not use self-rising flour

Day 1 Do nothing.

Day 2 Stir.

Day 3 Stir.

Day 4 Stir.

Day 5 Add 1 cup each: milk, flour and sugar; stir.

Day 6 Stir.

Day 7 Stir.

Day 8 Stir.

Day 9 Stir.

Day 10 Add 1 cup each: milk, flour and sugar; stir.

Pour 1 cup of batter in each of 3 containers to give away with recipe.

Recipe:

2 cups starter

2/3 cup oil

3 eggs

1 teaspoon vanilla

2 cups flour

1 cup sugar

1 1/4 teaspoon baking powder

1 teaspoon cinnamon

1/2 teaspoon baking soda

1/2 teaspoon salt

Mix with wooden spoon.

Add:

1 box instant vanilla pudding

1 cup chopped nuts

Mix well. Pour into greased and floured pans 1/2 full. Sprinkle tops with sugar. Bake 40-45 minutes at 350 degrees. Cool 10 minutes before removing from pans. Cooking times may vary. Makes 4 small or two large loaves.

French Breakfast Puffs

1/3 cup Crisco
1/2 cup sugar
1 egg
1 1/2 cup flour
1 1/2 t baking powder
1/2 t nutmeg
1/2 cup milk
1/2 cup sugar
1 t cinnamon
1/2 cup margarine

Heat oven to 350 degrees. Grease 15 muffin cups. Mix well, Crisco, 1/2 cup sugar and 1 egg. Stir in flour, baking powder, salt and nutmeg alternating with milk. Fill muffin cups 2/3 full. Bake until brown 20-25 minutes. Combine 1/2 cup sugar, and cinnamon. Dip each muffin into melted butter and then in cinnamon mixture.

Mom s Macaroni Salad

1 pound garden macaroni spirals
½ to ●ffjar Miracle Whip
1 can large pitted black olives, sliced
2 6 oz. cans peas & carrots
salt & pepper to taste

Cook macaroni until tender. Immediately pour macaroni into colander to drain and cover with cold water to stop cooking process. Let set to drain a few minutes.

Put macaroni into extremely large bowl, add salt and pepper to taste. Add ½ quart jar of Miracle Whip and stir in gently until all macaroni is coated. Add in drained, sliced black olives and drained peas & carrots. Stir gently to coat. Add more Miracle Whip per your preference. Chill for a half hour or until ready to serve.

Recipe can be cut in half by using small can of sliced black olives, 1 small can peas & carrots, half the pound box of macaroni, and 2 cups Miracle Whip.

Cinnamon Sunrise Bread

regular loaf

$\frac{3}{4}$ cup water
2 $\frac{1}{4}$ cups bread flour
1 T. Dry milk
2 $\frac{1}{2}$ T. brown Sugar
 $\frac{3}{4}$ t. Salt
2 T. Butter
1 $\frac{1}{2}$ t. Cinnamon
●-chopped pecans
1 $\frac{1}{4}$ t. Yeast

large loaf

1 ●-cup water
3 ●-cups water
1 $\frac{1}{2}$ T. Dry milk
3 T. Brown Sugar
1 t. Salt
 $\frac{1}{4}$ cup butter
2 t. Cinnamon
 $\frac{1}{2}$ cup pecans
2 t. Yeast

Put all liquids in bread machine, then butter and spices, then flour. Make well in center of flour and put yeast in center. Start machine. After loaf is cooled but still slightly warm - drizzle with glaze made of 1 t. Butter and 1 cup powdered sugar mixed with enough warm water to make a thick liquid.

Jello Jigglers

2½ cups boiling water or (boiling apple juice)

Do **NOT** add cold water.

2 packages (8 serving size) JELLO , any flavor

Stir boiling water or juice into gelatin in large bowl at least 3 minutes until completely dissolved. Pour into 13x9-inch pan.

Refrigerate at least 3 hours or until firm. Dip bottom of pan in water about 15 seconds. Cut into decorative shapes with cookie cutters all the way through gelatin. Lift from pan. Makes about 24 pieces.

Southern Pecan Pie

3 eggs, well beaten
1 cup dark Karo syrup
½ c sugar
1 c. pecan halves
a T. butter, melted
1 t. vanilla
¼ t. salt

Combine all ingredients and place in unbaked pastry shell. Bake 45 minutes at 350 degrees.

Peach Spice Cake

1 can peaches (#2.5 size)
2/3 cup shortening
1.5 cups sugar
2 1/3 cup flour
3 t. baking powder
1 tsp. baking soda
1 tsp. salt
2 tsp ginger spice
1 tsp cloves
3 beaten eggs

Drain and mash peaches. Cream shortening, add sugar and mix well. Add dry ingredients and beat well. Turn into tube pan. Bake at 375 degrees.

This is good plain, with a powdered sugar glaze or a cream cheese icing.

From Aunt Doris' friends, Steve & Nancy

Peach Spice Bread Pudding

3 eggs
1 cup milk
1/4 tsp. salt
1/2 tsp. vanilla
1/2 tsp. nutmeg (optional)
1 tsp. cinnamon
1/2 cup raisins (optional)
2-3 cups Peach Spice cake pieces

Heavily butter baking dish. Deep sides works best for me, but it can be any shape. Beat all ingredients, except raisins and cake. Fold cake and raisins into liquid mix, and pour into baking dish. Bake at 350 degrees for 30 minutes, or until top is golden brown and center is cooked.

Aunt Doris creation.

Cocoa Fudge

2 cups sugar
2/3 cup cocoa
1 cup milk

Blend and cook over medium heat to 232 degrees. Turn off heat. Cool to 110 degrees.

Add: 1/4 cup butter (1/2 stick)
1 tsp. Vanilla

Stir until blended and fudge has lost its gloss then pour into a buttered pie plate.

Marshmallows

2 T. unflavored gelatin
1/2 c. cold water
2 c. granulated sugar
3/4 c. light corn syrup
3/4 c. hot water
2 t. vanilla
1/4 c. powdered sugar
1/4 c. cornstarch

Before you begin, line an 8x8 square pan with parchment paper.

1. Combine gelatin and ½ cup cold water in large mixer bowl. Let stand while you cook syrup.
2. Combine sugar, corn syrup and hot water in 3 quart heavy saucepan. Place over high heat and stir constantly with a wooden spoon until all sugar crystals are dissolved. Wash down sides of pan with a pastry brush dipped in hot water, then clip on thermometer. Cook without stirring to 245 degrees, about 10 minutes. Wash down sides of pan twice more while mixture cooks. Remove from heat.
3. Set mixer at highest speed. Slowly pour hot syrup mixture in a thin stream over gelatin in bowl. Continue beating for about 15 minutes, or until ribbons drop off the beater and retain their shape on the surface of the mixture. Add vanilla toward end of beating. Use a rubber scraper to remove mixture from bowl into prepared pan. Swirl from center to edges of pan to level. Let firm overnight at room temperature.
4. Mix cornstarch and powdered sugar, then sift into a cookie sheet with 1 inch sides. Loosen sides of marshmallow with a small spatula dipped in cold water and turn out onto cookie sheet. Lay a damp folded towel on paper for a few minutes, then peel off paper. Heap cornstarch mixture on marshmallow, then cut in 1 inch strips with serrated knife dipped in cold water. Roll strips in cornstarch mixture, then cut each into 8 1 inch cubes with scissors dipped in cold water. Tumble cubes in cornstarch mixture and let stand for about an hour to dry. Brush away excess cornstarch mixture with a clean, dry pastry brush.

Store at room temperature in an airtight container for up to 3 weeks.

I used just a few drops of food coloring in the measuring glass and then brought the hot water up to the 3/4 cup mark to color each batch of marshmallows. Marshmallows were very light and soft, unlike commercial marshmallows.

30 Day Friendship Cake Starter

This takes 30 days to prepare the fruit for the cake but it's worth it. It's delicious. If you are lucky, a friend will give you 16 ounces of starter and a piece of cake so you won't have to go to all the trouble of preparing a starter. Once you have a starter, you can freeze it until it's used. Original recipe makes 2 9x13 inch cakes (48 servings). Recipe has been scaled to make 48 servings.

Starter:

1 can pineapple chunks (20 oz.), drained
1 can apricot halves (15 oz), drained
1 can sliced peaches (15 Oz), drained
1 jar Maraschino cherries (10 oz), drained
1¼ cups brandy
6¾ cups white sugar

Put all ingredients in a 1 gal glass jar. Stir gently with a wooden spoon. Cover and let stand at room temperature for 3 weeks, stirring at least twice a week.

30 Day Friendship Cake

30 Day Steps

Day 1:

In a large glass jar or bowl combine:

1 pint starter

1 can sliced peaches (15 oz) with juice, each slice of peach quartered

2½ cups white sugar

*Stir once a day with wooden spoon for 10 days.

KEEP JAR COVERED with a paper towel, foil or loose lid when not stirring.

Don't refrigerate or use airtight cover. A pan of water under the jar will keep ants out. It's normal for color to change over time and for mixture to foam when stirred.

Day 10:

Add:

1 can chunk pineapple (16 oz) with juice, cut each chunk in half

½ cup white sugar

Repeat*

Day 20:

Add:

2 jars Maraschino cherries (10 oz), drained, each cherry halved

2½ cups white sugar

Repeat*

Day 30:

Remove fruit from jar and set aside. Pour liquid into 3 glass or ceramic pint jars. One for your own starter and 2 for friends. Cake must be started within 3 days after receiving the starter or you should freeze the starter to use at a later date. DO NOT use plastic or metal containers to store the starter.

30 Day Friendship Cake Cake

Preheat oven to 325 . Grease and flour 2 9x13 baking pans.
Best to mix the two cakes separately.

2 yellow cake mixes
2 pkg instant vanilla pudding mix
1 ½-cups vegetable oil (half = 1 cup)
8 eggs
2 cups golden raisins
2 cups chopped walnuts
2 cups flaked coconut

Combine cake mix, pudding mix, oil, eggs; stir, then add half of the reserved fruit from the starter. Stir, add raisins, nuts and coconut. Stir until all ingredients are combined. The batter will be stiff. Pour batter into the prepared pan.

Bake cakes at 325 for 55 to 65 minutes.

French Toast- Peach Cobbler

12 large ripe peaches
1 cup granulated sugar, divided
1/3 cup all-purpose flour
Cooking spray
1 teaspoon grated orange rind
1/3 cup fresh orange juice
1/4 cup butter or stick margarine, melted
1/4 teaspoon ground cinnamon
3 large egg whites
8 (1.5 ounce) slices hearty white bread
2 tablespoons sugar (Turbinado)

- 1 Cut an X on the bottom of peaches, carefully cutting just through the skin. Fill a large Dutch oven with water and bring to a boil. Immerse the peaches for 20 seconds, remove with a slotted spoon, and plunge into ice water. Slip skins off peaches using a paring knife (skin will be very loose). Cut peaches in half; remove pits. Slice peaches to yield 12 cups.
- 2 Preheat oven to 350 degrees
- 3 Combine peaches 3/4 cup granulated sugar, and flour in a 13x9- inch baking dish coated with cooking spray, and let stand 30 minutes, stirring occasionally.
- 4 Combine 1/4 cup granulated sugar, orange rind, butter, cinnamon, and egg whites in a shallow bowl, stirring with a whisk, Trim crusts from bread; cut each slice into 2 triangles. Dip bread triangles into the orange juice mixture. Arrange on top of peach mixture. Sprinkle turbinado sugar over bread. Bake at 350° for 45 minutes or until golden. 10 servings.

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