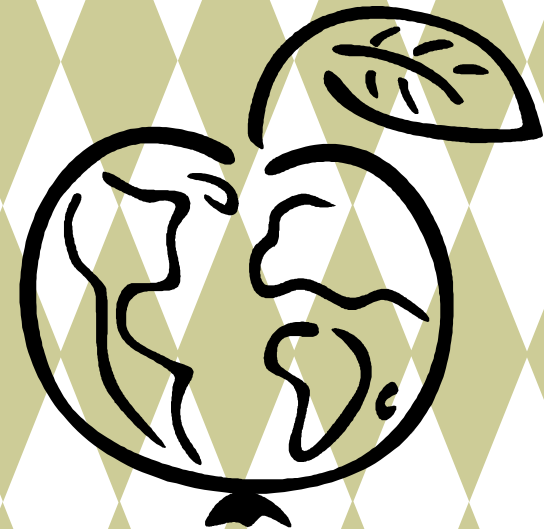




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UW - Madison Waisman Center
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2007 DIVERSITY FEST COOKBOOK



VOLUME 2:
BREADS, SWEETS,
BEVERAGES AND CRAFTS

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Cinnamon Christmas Ornaments

~

1/2 cup ground cinnamon
1/3 cup apple sauce
1 Tbsp Elmer's Glue

Mix in bowl and work well with your hands. If too dry, add more apple sauce. If too wet, more cinnamon.

Press dough flat and use cookie cutters to cut and shape dough. Remember to poke a hole if you want to hang it as an ornament.

You can air dry the cut outs for 2 days or bake slowly at 275°.

You can also add nutmeg or ground cloves to the mix if you like those scents.

Kids Ornaments to Bake

~

4 cups flour
1 cup salt
1-1/2 cups water

Mix these in a bowl by hand (adding a little more water if too dry). Break into pieces and shape.

Bake at 350° for an hour or longer.

You can either use dye on them before baking, or paint them after they cool.

Punch a hole through them, pull through a ribbon and hang from your tree!

CRAFTS

Cinnamon Christmas Ornaments

Kids Ornaments to Bake

BRUNCH

The Crepe: (Latvian Pancakes)

Flavored Grapes

Spinach & Mushroom Quiche

The Crepe: (Latvian Pancakes)



(Makes about 15 pancakes, 8-in diameter)

1-1/2 cups flour
1 tsp salt
2 tsp double-acting baking powder
1 Tbsp sugar
4 eggs
1-1/3 cups milk
2/3 cup water
1/2 tsp vanilla

- 1) Sift dry ingredients together.
- 2) Create a moat in the dry mix and add wet ingredients, whisk together getting as many lumps out as possible.
- 3) Refrigerate at least 1/2 hour.

Note: If the batter gets too thick to your liking you can thin it down with water.

Cook until slightly brown/toasted on both sides.

Add any toppings... my favorite is lightly buttered with cinnamon and sugar.

Try:
Jelly, or PB&J
Syrup
Traditionally they are made with meat, veggies, and sour cream.

My family is from Latvia and this is one of my favorite recipes.

Andrea Zirba

Brandy Slush



Boil 7 cups water. Steep 4 green tea bags in hot water. Dissolve 2 cups of sugar in the hot water. Cool. Add one 12 oz. can frozen lemonade, one 12 oz can frozen orange juice (both undiluted) and 1 fifth brandy (the whole thing, no sips gone!). Stir until all juice is melted. Freeze for 24 hours.

To serve: Fill 1/2 glass with slush, 1/2 7-Up, 50:50 or other lemon-lime soda.

Lemon Lime Brandy Slush



12 oz can each of orange and lemon juice
4 green tea bags
1-1/2 cups of sugar
2 cups of boiling water
brandy (or vodka)

Put the tea bags and sugar into the boiling water and steep. Discard the tea bags.

When the liquid is cool add it to the orange juice and lemon juice (that you've made from directions from the cans, and combined into an old plastic ice cream tub or large Tupperware sealable bowl.)

Add the brandy (or vodka) to taste—one to four cups, depending on how strong you want it. Put the sealed mixture in the freezer, stirring occasionally as it hardens.

TO MAKE DRINKS: Using an ice cream scooper, scoop out enough of the frozen mixture to fill a glass. Then pour 7-Up, Sprite, or whatever your favorite clear soda is on top and mix with a spoon.

Serving it with a spoon is always a good thing with this drink.

BEVERAGES

Brandy Slush

Lemon Lime Brandy Slush

Flavored Grapes

~

2 lb green grapes	1/2 cup white sugar
2 lb red grapes	1 tsp vanilla
8 oz cream cheese	4 oz chopped pecans
8 oz sour cream	2 Tbsp brown sugar

Wash and dry grapes. Mix cream cheese, sour cream, sugar and vanilla. Add grapes and mix. Pour into a 9x13 inch pan. Sprinkle with brown sugar and nuts.

Note: If grapes are not dried well, the cream cheese mixture will get thin.

Joanie Drake

Spinach & Mushroom Quiche

~

1 unbaked 9" pie crust*
1 (10 oz) pkg frozen chopped spinach
– thawed, drained and squeezed dry
garlic salt, to taste
3 Tbsp chopped onion
2 oz fresh mushrooms – sliced and
lightly salted (I microwave mine a bit
to soften)
3/4 cup shredded cheddar cheese
3/4 cup shredded Swiss cheese

Egg Mixture:

4 eggs – slightly beaten
3/4 cup. milk
3 Tbsp evaporated milk
1/4 tsp salt
Pinch of pepper

Preheat oven to 375°. Sprinkle garlic salt over spinach. Spread evenly over pie crust. Sprinkle evenly with chopped onion, then mushrooms, then cheddar & Swiss cheeses. Pour egg mixture over all and bake in 375° oven, 35-40 minutes or until knife inserted in center comes out clean.

Lynn Sankey

BREADS/ MUFFINS

Banana Nut Bread

Cranberry Bread

Kreplach: A Jewish Dumpling

Morning Glory Muffins

Pumpkin Bread

Pumpkin Bread/Muffins

Wheat Germ Muffins

Raspberry Pretzel Dessert

~

Ingredients:

2 cups crushed pretzels	6 oz raspberry sugarless Jell-O
2 Tbsp + 1/2 cup sugar	1-1/2 cups boiling water
3/4 cup melted butter	1/2 cup ice
8 oz Lite Cool Whip	

1. Mix pretzels, 2 Tbsp of sugar and melted butter and press into 9 by 13" cake pan. Cook at 350° in oven for ten minutes. Let cool.
2. Mix cream cheese and 1/2 cup of sugar together, then gently fold in thawed Cool Whip. Spread over cooled pretzels. Refrigerate for half hour until firm.
3. Mix 1-1/2 cups boiling water with Jell-O. Add 1/2 cup of ice and stir until Jell-O cools a bit. Pour over cream cheese layer. Keep refrigerated.

Megan Lusk

Strawberry Banana Dessert

~

3 firm bananas, sliced
1 (16 oz) angel food cake, cut in 1" cubes
1 pint strawberries, halved
1 (0.6 oz) pkg sugar-free strawberry Jell-O
2 cups boiling water
1-1/2 cups cold water
1 carton (8 oz) Cool Whip

Layer banana slices and cake cubes in 9x13 inch dish coated with cooking spray. Place strawberries over cake and press down. Mix Jell-O and hot water until dissolved, add cold water – pour over strawberries. Refrigerate 3 hours or until set. Frost with Cool Whip.



Joanie Drake

Noodle Kugel

~

(Yes, noodles as dessert!)

8 oz wide egg noodles
5 to 8 Tbsp of butter (to taste)
1 lb low fat sour cream
8 oz low fat sour cream
1/2 cup of sugar
3 eggs, separated

Cook noodles in boiling water, drain, and let the butter melt over them. Beat the sugar and egg yolks until light. Mix in the cottage cheese and sour cream. Beat the egg whites until peaks form. When noodles are ready, mix them into the sugar/yolk/cheese mixture. Fold in the whipped egg whites. Pour all of this into a buttered 9x12 inch baking dish and bake at 350° for 45 minutes to 1 hour.

Breakstone cottage cheese and sour cream are the best to use, if you can find them.

Amy Fruchtman

Pineapple Cream Cheese Salad

~

Cream together:

8 oz cream cheese, softened
1/2 cup sugar
12 oz Cool Whip
20 oz crushed pineapple,
drained well

Topping choices:

1/2 cup crushed pretzels
1/4 stick melted butter
1/8 cup sugar

Spread on pan and toast in oven at 200°. Cook and sprinkle on salad just before serving. Or 1/2 to 1 cup chopped peanuts. Sprinkle just before serving. Or 1/2 cup chopped maraschino cherries, drained. About 5 servings.

Florence Schmitt

Banana Nut Bread

~

1 cup sugar
1/2 cup shortening
2 eggs 1/2 tsp salt
2 cups flour
1 tsp baking soda
4 mashed ripe bananas
1/4 cup nuts
1/2 tsp vanilla

Mix together sugar, shortening and eggs. Mix flour, salt and baking soda together. Mash bananas. Mix into shortening mixture, fold in flour mixture, a little at a time. Add nuts and vanilla. Bake in loaf pan at 350° for 1 hour.

Mary Bollerud

Cranberry Bread

~

4 cups flour
2 cups sugar
3 tsp baking powder
2 tsp salt
3/4 tsp baking soda
1/2 cup butter
2 tsp grated orange peel
1/2 cup Triple Sec
1 cup orange juice
2 well beaten eggs
2 cups sliced cranberries
1 cup chopped nuts

Mix dry ingredients together. Cut in the butter. Combine the peel, liquids, and eggs. Fold this into the dry mixture until it's moistened. Fold in the cranberries and nuts. Pour into two loaf pans that have been greased. Bake at 350° for 55 minutes.

Kreplach

~

A Jewish Dumpling
(put in chicken soup when done)

Dough:

2 cups flour
1/4 cup cold water
2 eggs
1/4 tsp salt

Filling:

2 cups cooked ground meat
1 egg
1 chopped cooked onion
salt
pepper

Make a well in the flour, add eggs, salt and water. Make a soft dough. Knead until smooth, roll out thick. Cut into 2 inch strips, then into squares. Place spoonful of filling on each square. Fold to make three-cornered pocket. Press edges firmly. Boil for 20-30 minutes in salt water. Drain and blanch in cold water.

Wendy Kaplan

Morning Glory Muffins

~

2 cups flour	1-1/2 cups sugar
2 tsp baking soda	2 tsp cinnamon
1/2 tsp salt	2 cups grated carrots
1/2 cup raisins	1/2 up shredded coconut
1/2 cup chopped pecans	3 eggs
1 cup vegetable oil	1 apple, cored and shredded
2 tsp vanilla extract	

In large mixing bowl, combine flour, sugar, baking soda, cinnamon and salt. Stir in carrots, raisins, coconut and pecans. In separate bowl, combine eggs, oil, apple and vanilla. Add to flour mixture. Stir in only until combined. Spoon into greased or lined muffin tins. Bake at 350° for 15-18 minutes.

Teri Fisher

Grasshopper Pie

~

2 cups crushed chocolate cookie wafers
1/2 cup melted butter

Mix these together and press down into a pie pan (reserving a handful for sprinkling on top).

Melt 24 large marshmallows in 1/2 cup of milk in a double boiler (or smaller pan in a larger pan of heated water) and let cool.

Add 1 oz of white Crème de Cocoa and 1 oz green Crème de Menthe.

Fold in 1/2 pint of real cream (whipped stiff). Pour mixture onto the crust and sprinkle the reserved bit of crushed wafer on top. Chill in refrigerator.

Noodle Kugel

~

(Jewish Dessert)

1 lb package wide egg noodles	4 heaping Tbsp sour cream
1 stick butter or margarine	4 eggs
1 8 ounce bar cream cheese	1 cup sugar
1 cup milk	crushed corn flakes (optional)

Cook noodles, drain. Return noodles to pan. Add remainder of ingredients except corn flakes. Stir. Place in large baking dish. Sprinkle corn flakes on top. Bake 30 to 60 minutes at 350°.

May put into 2 smaller containers to cook and freeze one. If putting into smaller containers, cook for 20-30 minutes.

Wendy Kaplan

Cream Cheese Torte

~

1 small pkg lemon Jell-O
1/2 cup hot water
Dissolve Jell-O in hot water Set aside to cool.

1 (8 oz) cream cheese
1 cup sugar
Mix well.

Add small can crushed pineapple (drained)
Add Jell-O, fold into cheese mixture.

Roll 26 graham crackers into small crumbs. Add 1/2 cup sugar, 1/2 cup melted butter, mix together. Line a long cake pan with cracker crust mixture, saving some for the top.

Beat 1 small can pet milk until very stiff. (Pet milk must be very cold) and fold in last. Put in refrigerator for several hours or overnight.

Mary Bollerud

Fruit Cocktail Torte

~

1 cup flour	1 cup brown sugar (not packed)
1 cup sugar	1/2 to 3/4 cup chopped pecans
1 tsp baking soda	1 can fruit cocktail, well drained
1/4 tsp salt	1 small can pineapple, well drained
1 egg	

Mix flour, white sugar, baking soda, salt, egg and fruit. Pour into greased (not floured) 9" x 13" pan. In another bowl, mix brown sugar and chopped nuts. Sprinkle over batter. Bake at 350° for 45 minutes. Cool. Spread with Cool Whip.

Everett DeGross

Pumpkin Bread

~

Mix together:

1 1/2 cup white sugar
1/4 tsp baking powder
1 tsp baking soda
1/2 tsp cinnamon
3/4 tsp salt
1/2 tsp cloves
1 2/3 cups unsifted flour
1/2 tsp nutmeg

Mix together and add to dry ingredients:

1/2 cup salad oil
2 eggs, beaten
1 cup canned pumpkin

May add 1/3 cup nuts or raisins

Put batter into 2 small loaf pans (fruit cake size) Bake at 350° for 50 minutes.

Florence Schmitt

Pumpkin Bread/Muffins

~

Preheat oven to 350°.

3-1/2 cups flour	1 cup chopped pecans
2 tsp baking soda	4 eggs
1-1/2 tsp salt	1-1/2 cups canned pumpkin
1 tsp cinnamon	1 cup salad oil
1 tsp nutmeg	2/3 cup water
3 cups sugar	

Mix and sift together the dry ingredients. Add the nuts. Put the eggs in a bowl and beat slightly. Then add the oil, pumpkin, and water and mix. Pour the wet mixture into the dry mixture blend lightly until combined. Bake in two greased loaf pans at 350° for 1 hour. Poke a toothpick into the loaves to assure they are done in the middle before removing from oven. Also makes great muffins.

Wheat Germ Muffins

~

1/2 cup oil
1 cup brown sugar
2 eggs
1 cup flour
1/2 tsp salt
1 tsp baking powder
1 tsp soda
1 cup buttermilk or sour cream
1 cup wheat germ

Cream oil and sugar, beat in eggs. Mix dry ingredients, add to creamed mixture. Mix in buttermilk or sour cream, fold in wheat germ. Fill greased muffin pans or baking cups 2/3 full. Bake at 350° for 20 to 30 minutes. Yield: 2 dozen.

Brian Sime



Blueberry/Cherry Dessert

~

1 (20 oz) can crushed pineapple	1 stick oleo, melted
3 cups blueberries or 2 cans cherry pie filling	1 cup sugar, divided (if using fresh fruit) use only 1/4 cup sugar if using pie filling
1 Duncan Hines (18 1/2 oz) Moist Deluxe Butter Recipe Golden Cake Mix	1 cup chopped pecans for topping

Grease 9x13 inch pan. Spread pineapple with juice in bottom of pan, sprinkle layer of blueberries or cherries. Add 3/4 cup sugar if using fresh fruit. Sprinkle dry cake mix over top. Bake at 350° for 40 to 45 minutes or until done. Can easily make half of recipe.

Helen Hoepker

Chocolate Torte

~

1 box graham crackers
2 packages instant French vanilla pudding
3 cups milk
8 oz Cool Whip

Butter a 9x13 inch cake pan. Line with crackers. Mix pudding and milk together, then fold in Cool Whip. Spread 1/2 mixture on crackers, another layer of crackers, remaining pudding and final layer of crackers.

In a bowl, blend the following:

6 Tbsp cocoa	2 Tbsp white Karo Syrup
2 Tbsp oil	3 Tbsp softened butter
1 1/2 cup powdered sugar	1 tsp vanilla
3 Tbsp milk	

Spread on top of crackers. Chill and serve.

Linda Lockwood

Apple Dessert

~

4 cups sliced apples

2 cups sugar

Mix apples and sugar in a large bowl. Let stand about 30 minutes.

2 cups sifted flour

1-1/2 tsp baking soda

1 tsp salt

2 tsp cinnamon

2 eggs, well beaten

1/2 cup salad oil

2 tsp vanilla

1 cup chopped nuts

Sift dry ingredients, mix with apples, add eggs, oil, vanilla and nuts. Mix thoroughly with a spoon. Pour mixture into greased 9x13 inch pan. Bake at 350° for 35 minutes or until done.

Mary Bollerud

Apple Rhubarb Crisp

~

Filling

4 cups golden delicious apples,
peeled, cored, and diced

3 cups rhubarb, cut into 1/2"
pieces

3 Tbsp Splenda or sugar

2 tsp flour

1 tsp vanilla

Topping

1/2 cup flour

1/2 cup brown sugar

1/3 cup rolled oats

1/2 tsp cinnamon

1/4 tsp nutmeg

5 Tbsp butter or margarine

1/2 cup chopped walnuts,
optional

Preheat oven to 400°. Butter a 7 x 11 inch baking pan. In a large bowl, combine all filling ingredients. Spoon into baking pan. Using the same bowl, combine all topping ingredients. Cut butter into flour mixture until coarse clumps form. Sprinkle on top of apples and rhubarb. Bake for 45 - 50 minutes or until lightly brown on top and fruit is tender.

Note: The rhubarb can be omitted if desired. Follow the same recipe but use 6 cups of apples.

Teri Fisher

CAKES

3 Cities of Spain Cheesecake

David's Cheese Cake

Lemon Cake

Never Fail Johnny Cake

Orange Cake

Sour Cream Coffee Cake Grandmere

Stripe It Rich Cake

3 Cities of Spain Cheesecake

~

Crust:

1-1/2 cup graham crackers (salerno crumbs)
1/3 cup butter, softened
1/3 cup sugar
1/8 tsp salt

Filling:

3 (8 oz) blocks cream cheese, softened
4 large eggs, beaten slightly
1 tsp vanilla
1 cup sugar

Topping:

1 (16 oz) container sour cream
1 Tbsp sugar
1 tsp vanilla
Stir together.

Directions:

Stir crust ingredients together. Sprinkle half near sides of a buttered 9 1/2" spring form pan and press rest on bottom.

With electric mixer, beat cream cheese until fluffy and add eggs a little at a time, beating on low until just combined. Beat in sugar and vanilla on low until just combined.

Pour into crust. Bake 45 min. Cool on rack 5 minutes (will not be set in the middle but will set as it cools). Drop spoonfuls of topping around edges and spread over center, smoothing center. Bake 10 minutes more. Cool on wire rack completely. Chill in pan covered overnight in refrigerator. Remove sides and move to plate. Let stand 30 minutes.

Top with strawberries.

Rosemary Heus

DESSERTS

Apple Dessert

Apple Rhubarb Crisp

Blueberry/Cherry Dessert

Chocolate Torte

Cream Cheese Torte

Fruit Cocktail Torte

Grasshopper Pie

Noodle Kugel

Noodle Kugel

Pineapple Cream Cheese Salad

Raspberry Pretzel Dessert

Strawberry Banana Dessert

Yummy Rhubarb Bars



Fits into a 9 x 13 inch baking pan.
Preheat oven to 375°.

In a pot on the stove combine:

2-1/2 to 3 cups of rhubarb, cut up into chunks
1 pound of strawberries, cleaned and sliced
1-1/2 c of sugar
2 Tbsp of cornstarch (dissolved in small amount of water)
1 tsp of vanilla
1/4 cup of water

When it's all together, heat on medium (make sure it doesn't burn) until mushy, and then use a potato masher to get it even more smushed down.

For the crust, combine until crumbly:

1-1/2 to 2 cups of oatmeal (not instant)
1-1/2 cups of flour (white)
1 cup of brown sugar
1/2 tsp baking soda
1 cup of butter (soft)
1/2 cup of nuts (optional)

Pat 3/4 of mix into the pan to cover the bottom, pour the cooked strawberry/rhubarb mixture on top, then sprinkle the last 1/4 of the mix on top.

Bake 30-35 minutes.

Enjoy!



David's Cheese Cake



Prepare in a 9x12 inch microwavable pan:

Crust:

2 cups crushed graham cracker
1/4 cup sugar
1/2 cup butter
1 tsp cinnamon

Press crust mixture onto bottom of pan. Microwave 3-4 minutes. Cool.

Filling:

3 (8 oz) blocks cream cheese
5 eggs
1/2 cup sugar
1 cup sour cream
1/2 tsp vanilla

In a medium bowl, beat cream cheese gradually with eggs, add sugar and other ingredients. Pour over crust. Microwave about 8 minutes till firm.

Topping:

1 cup sour cream
1/4 cup powdered sugar

In a separate bowl, mix topping. Pour over filling. Microwave an additional 3 minutes. Cool.

Very tasty!

Victoria Peetz



Lemon Cake

~

1 box lemon cake mix
1 (3 oz) box lemon Jell-O
Mix above ingredients.

Add:

3/4 cup vegetable oil
3/4 cup water
4 eggs (add one at a time and beat 1/2 minute after each additional egg).

Grease and flour a 9x13 inch cake pan. Pour batter into pan and bake according to cake mix instructions. While the cake bakes, grate 2 lemon rinds, cut lemons in half and squeeze juice to equal 2 lemons.

Mix juice and zest with 2 cups powdered sugar. Have this ready when cake is done. Take cake out when done and poke holes in warm cake. Pour or spoon frosting glaze over warm cake.

Jean Cullen

Never Fail Johnny Cake

~

Cream together:

1 scant cup sugar
1/2 cup oleo or butter

Add:

3 Eggs
1 cup milk

Combine and add:

1 cup cornmeal
1-1/2 cups flour
1/2 tsp salt
3 tsp baking powder

Bake 25-30 minutes at 350°.

Gerry Stoner

Triple Layer Cookie Bars

~

1/2 cup of butter
1 1/2 cups of crushed graham crackers
1 (7 oz) coconut
1 (14 oz) can of sweetened condensed milk
1 (12 oz) semisweet chocolate chips
1/2 cup of creamy peanut butter

Preparation:

Preheat oven to 350° (325° for glass). In 13 x 9 x 2-inch baking pan, melt butter in oven. Sprinkle crumbs evenly over melted butter. Top evenly with coconut, then pour the sweetened condensed milk evenly over the coconut. Bake for 25 minutes or until lightly browned. In a small saucepan, over low heat melt chocolate chips and peanut butter together. Spread evenly over hot coconut layer.

Cool 30 minutes then chill. Cut into bars. Store bars loosely covered at room temperature.

Jodi Schehr



Rocky Road

~

2 lbs almond bark
1 tsp oil
2 cups peanut butter
2 cups rice crispies
2 cups mini marshmallows
1 cup dry roasted peanuts
1 cup cashews

Melt almond bark and oil in microwave 90 seconds or so. Add remaining ingredients. Spread on cookie sheet. When cool, break into service pieces. Great holiday treats.

Jayn Wittenmyer

Sugar Cookies

~

(Small batch)

1/4 cup of shortening	2-2/3 cups of flour
1/4 cup of butter	1 tsp of baking soda
1 cup of sugar	1/2 tsp of salt
1 egg	1/4 tsp of nutmeg
1 tsp of vanilla	1/2 cup of sour cream

Preheat oven to 375°.

Wet bowl: Mix shortening, butter, sugar, vanilla, and egg together in one bowl.

Dry bowl: Mix the salt, nutmeg, baking soda and flour together in one bowl.

Gradually combine the 'wet' bowl with the 'dry' bowl, including the sour cream. Press flat, cut out cookies, and bake for 8-10 minutes. Often, this recipe is doubled or tripled for a larger batch.

Decorate!

Grandma (Margaret Pater) Schears

Orange Cake

~

(Croatian)

The Cake

Grind 1 cup walnuts.
Separate 6 eggs that are at room temperature.
Add a little salt to the egg whites.

Combine 1/4 cup flour
 the 1 cup ground walnuts
 1/3 cup plain dry breadcrumbs

Add 1 teaspoon vanilla

Combine 1/4 cup sugar and egg whites. Beat until stiff, but do not over beat.

Add 1/2 cup sugar to the egg yolks. Beat until thickened and a pale yellow.

Now add the dry crumb mixture to the egg yolks and stir until well-combined.

Fold in egg whites until you see no white.

Grease a 9-inch spring form pan with butter and dust with flour.

Pour batter into pan.

Bake for 40 minutes. Use a cake tester to make sure it's done.

Cool.

Orange Cream Filling

In the top of a double boiler:

Add 3 tablespoons of flour and 3/4 cup sugar together and mix well (no lumps).

Add the juice of one orange to the sugar/flour mixture.

Add 1 egg and the zest of 1 orange.

Cool over simmering water until thick. Whisk frequently to avoid lumps.

Continued on next page.

Orange Cake, continued

Cool completely (place in refrigerator while cake is baking).

Whip 2 cups cold whipping cream in a cold bowl.

When cream filling is cool, fold a little of the whipped cream into the filling (if the whipped cream has been sitting awhile, beat it a little to fluff it up again). Then add rest of the whipped cream and beat together. It should be stiff.

To Finish

Orange rind garnish: Prepare sliced rind of 1 orange. Boil it for just a couple of minutes in plain water (eliminates bitterness). Then combine 1/4 cup sugar with 1/2 water and boil. Add rind and cook until translucent.

Cut the cake into thirds horizontally.

Spread first layer with 1 cup of the orange cream filling. Top with second layer. Spread second layer with 1 cup filling. Top with third layer, and use the rest of the filling to frost top and sides of cake, reserving about 1/2 cup filling. Pipe reserve around top edge of the cake and garnish the piping with the orange rind.

Serve with Turkish coffee.

Maya Fairchild



Peppermint Meringue Cookies

~

1/2 cup white sugar	4 peppermint candies, either red or green, crushed
2 egg whites (large eggs)	1/8 tsp peppermint extract
1/8 tsp salt	
1/8 tsp cream of tartar	

In a bowl, beat egg whites until foamy, sprinkle with salt, cream of tartar and beat until soft peaks form. Gradually add sugar, beating until stiff peaks form (about 7 minutes). Drop by teaspoonfuls onto ungreased tin foil on baking sheet. Sprinkle with crushed candy. Bake at 225° for 1-1/2 hours. Turn heat off, leave cookies in the oven with door ajar for about 1 hour. Store in airtight container. Very pretty during Christmas time and soo good with coffee.

Everett DeGroff

Pumpkin Bars

~

2 cups flour	<u>Frosting:</u>
2 tsp baking powder	3 oz pkg cream cheese
1 tsp baking soda	6 Tbsp butter
1/4 tsp salt	1 tsp vanilla
2 tsp cinnamon	2 cups powdered sugar, sifted
1 tsp pumpkin pie spice (optional)	1 tsp milk
2 cups sugar	Beat above ingredients until smooth, add more milk if necessary.
1 cup chopped nuts	
1 cup salad oil	
4 eggs	
1 can (16 oz) pumpkin	

Combine all ingredients in large mixing bowl and mix until well blended. Pour into lightly greased 11x17x3/4 inch baking sheet. Bake in moderate oven, 350°, for 20-25 minutes until top springs back at touch. When partially cool, top with frosting or use frosting mix. Yield: 25-30 bars.

Mary Bollerud

No Bake Cookies



2 Tbsp peanut butter
1/2 cup butter
2 cups sugar
2 Tbsp cocoa
1/2 cup milk
1-1/2 tsp vanilla
3 cups quick oats
1/2 cup nuts

Put peanut butter, butter, sugar, cocoa, milk and vanilla in sauce pan and bring to a boil. Boil for 2 minutes. Remove from stove. Add oats and nuts. Mix until well blended and cooled a little. Drop by teaspoons onto wax paper. Makes a lot.

Jayn Wittenmyer

Peanut Butter Balls



1 cup of peanut butter (smooth)
1 cup of crushed graham crackers
1 stick of butter (1/4 lb)
1 cup of brown sugar

Melt the butter in the microwave, mix in the other ingredients and chill in the fridge. Once the dough is chilled, scoop into small 1-1/2 inch balls.

Melt half a bag of chocolate chips in the microwave (more if you run out of coating), then dip the dough balls into melted chocolate on one half and put on wax paper and chill, then dip the other half.

They freeze well, and are very addictive!

Sour Cream Coffee Cake Grandmere



1/2 cup butter
1 cup sugar
2 eggs
2 cups all purpose flour
1 tsp baking soda
1 tsp baking powder
1/2 tsp salt
1 cup sour cream
1 tsp vanilla

Topping and filling:
(Combine and add as directed)
1/3 cup brown sugar
1/4 cup sugar
1 tsp cinnamon
1/4 cup finely chopped pecans
(optional)

Cream butter until soft, add sugar and cream mixture until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir the dry ingredients together. Add the dry ingredients to the creamed mixture, alternating with sour cream, beginning and ending with the flour mixture. Stir in the vanilla. Pour half of the batter into a tube pan, coated with cooking spray. Cover with half the cinnamon mixture. Pour remaining batter over the filling and top with the remainder of the cinnamon mixture. Bake at 350° for 35 to 40 minutes.

Rona Malofsky

Stripe It Rich Cake



1 box cake mix
2 small instant pudding
1 cup powdered sugar
4 cups cold milk

Prepare cake as directed and bake. Poke holes at once down through the cake with handle of wooden spoon 1 inch apart. Combine pudding with sugar in large bowl. Gradually stir in milk. Beat on low speed for not more than 1 minute. (Do not over beat.) Quickly, before pudding thickens, pour about one half of the thin pudding over warm cake and into holes. Allow remaining pudding to thicken slightly, then spoon over cake swirling to frost cake. Chill at least one hour. Store cake in refrigerator.

Colleen Meyers

COOKIES, BARS & CANDY

Carmel Corn
Cowgirl Cookies
Good Cookies
Kari's Favorite Bars
Krumk Kalse (Norwegian Cookies)
Lace Cookies
Lemon Bars
Magic Cookie Bars
No Bake Cookies
Peanut Butter Balls
Peppermint Meringue Cookies
Pumpkin Bars
Rocky Road
Sugar Cookies
Triple Layer Cookie Bars
Yummy Rhubarb Bars

Lemon Bars

~

2 cups flour	4 eggs
1/4 cup flour	2 cups sugar
1/2 tsp salt	1/3 cup lemon juice
1/2 lb unsalted butter	1/2 tsp baking powder
1/2 cup powdered sugar	

Mix 2 cups of flour, powdered sugar, and salt in a bowl, then cut in the butter. Press this into a 9x13 baking pan. Bake at 350° for 25 minutes.

Beat eggs, 2 cups of sugar, and lemon juice. Fold in the 1/4 cup of flour and baking powder. Pour this over the baked bottom crust. Bake this for another 25 minutes. Sprinkle the pan with powdered sugar once the bars have cooled. Keep covered.

Lynn Sankey

Magic Cookie Bars

~

Preheat oven to 350°

1/2 cup butter
1-1/3 cups flaked coconut
1-1/2 cups graham cracker crumbs
1 can (14 oz) Sweetened Condensed Milk
1 cup semi-sweet chocolate chips

Melt butter in a 13x9 inch glass pan in the oven. Do not let burn. Sprinkle the cracker crumbs on top of the melted butter and form a bottom crust. Spread the coconut flakes over the crust. Pour the Sweetened Condensed Milk over the coconut, and sprinkle the chocolate chips on top. You can garnish the dish with a little more coconut if you want.

Bake for 25 minutes. Put on cooling rack, let cool, cut into squares.

Krumk Kalse



(Norwegian Cookies)

1/2 cup melted butter
1 cup sugar
1 cup sweet cream (half and half)
3 eggs, well beaten
1/4 tsp cardamom seed
2 cups sifted flour

In a bowl, cream the butter and sugar together; add the eggs and mix using a wooden spoon. Add sifted flour and cardamom alternately with cream. Beat until smooth. Drop by teaspoonsful on Krumkaka iron. Close iron and press tightly together. Bake until light brown on both sides. Roll as soon as removed from iron as they crisp at once.

Dorothy Koch

Lace Cookies



Preheat oven to 350°.

1-1/2 cups uncooked oatmeal (not instant)	2/3 cup melted butter
1-1/2 cups light-brown sugar	1 egg, lightly beaten
2 Tbsp flour	1/2 tsp vanilla
1/2 tsp salt	

Mix together the dry ingredients. Then stir in the melted butter, then add the egg and vanilla.

Put batter in 1/2 teaspoon blobs on an ungreased cookie sheet. Bake until lightly browned (about 5 minutes). Cool slightly, removing cookies from baking sheets with spatula as soon as they are firm. If they become too hard, put in oven briefly to soften.

Carmel Corn



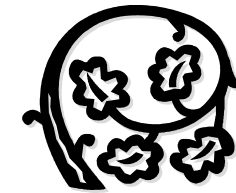
8 cups popped popcorn
3 Cup brown sugar
6 Tbsp butter
2 Tbsp light corn syrup
1/4 tsp baking soda
1/4 tsp vanilla
pinch of salt

Bring the butter, syrup, sugar and salt to a low boil for 5 minutes without stirring.
Take off of heat.

Add 1/4 tsp baking soda and 1/4 tsp vanilla and stir.

Pour mixture over the popcorn and mix it around. Put the coated corn on a baking sheet and put into a 350° oven for 15 minutes.

Take out and stir. If needed, put back in oven for another 5 minutes. You can also add peanuts or other nuts while coating the popcorn.



Cowgirl Cookies



Yes—no butter, white flour/sugar, or eggs—it's Vegan and yet delicious!

(This is a 1/3 batch...makes about 2 dozen cookies.)

3-1/3 cups of whole wheat pastry flour
2 cups of rolled oats
1 cup of dried coconut (shredded)
1/3 (or a little less) tsp of salt
1/2 tsp of baking soda
1-1/3 cups of chocolate chips (or to taste)

Combine dry ingredients.

Then mix together:

1 cup of canola oil
1 cup of real maple syrup
1/2 Tbsp of vanilla (real)

Slowly add the wet mixture to the dry ingredients, stirring to combine.

Oven temp is 350°.

On a cookie sheet or pizza pan (lightly sprayed with non-stick cooking spray) put cookies at desired size...works best if you flatten them slightly, to avoid any raw areas in the center.

Bake 10-15 minutes, depending on the size and thickness of the cookies you created.

Let cool completely before storing in a ziplock bag or Tupperware.

~From Alisha and Bryce...who got it from the Willy St. Co-op

Good Cookies



Does not need heating in the oven!

1/2 cup of milk	2 cups of white sugar
1/4 pound of butter	4 Tbsp of bakers cocoa
3 cups of Old Fashioned oatmeal	1/2 cup of nuts (optional)
1 tsp of vanilla	

In a pan on your range top, combine sugar, milk and cocoa and mix well. Bring to a boil for exactly one minute, stirring constantly!

Take off the heat and add the butter (cut into small pats) and vanilla. Mix.

Slowly stir in the dry oatmeal (and nuts if you want). Add a little more oatmeal if mixture seems wet.

Spoon out onto wax paper, let 'dry' for an hour or so.

Store in ziplock bags or Tupperware to keep fresh. Very Yummy!

Grandma (Margaret Pater) Schears

Kari's Favorite Bars



3 cups crispy rice cereal
1 cup butterscotch chips
1/2 cup peanut butter
1 cup chocolate chips

Melt butterscotch chips and peanut butter; pour over the cereal. Stir until evenly coated. Press into a buttered 9x9" pan; chill till firm. Melt chocolate chips and spread over bars; chill again till chocolate is firm. Cut into squares. Makes 36.

Kari Elsner