

In a bowl, sprinkle yeast over water. Then mix all ingredients well. Spoon into well greased muffin pans. Bake at 400° F. until golden brown. Brush with butter. Mixture can be stored in a covered bowl up to 1 week. Up to 3 tablespoons sugar can be used for sweeter rolls.

Annetta M.

POPOVERS

2 eggs	½ tsp. salt
1 c. milk	1 Tbsp. salad oil
1 c. sifted flour	

Place eggs in bowl. Add milk, flour and salt. Beat 1½ minutes with rotary beater or electric mixer. Add salad oil. Do not overbeat. Fill 6 well greased custard cups ½ full. Bake at 475° for 15 minutes. Reduce heat to 350° and bake 25 minutes longer, or till golden brown. Prick each popover with fork and let steam escape. For drier popovers, leave them in turned off oven 30 minutes with door ajar. Serves 6.

Stephan M.

POPOVERS MY WAY

2 eggs	½ tsp. salt
1 c. milk	1 Tbsp. salad oil
1 c. all-purpose flour	

Place eggs in bowl; add milk, sifted flour and salt. Beat 1½ minutes with rotary or electric beater. Add salad oil (optional 2 tablespoons, suggest trying both ways). Do not overbeat. May also be beaten by hand for 5 minutes using a whisk. Fill 6 well greased custard cups ½ full. Bake in very hot oven at 475° for 15 minutes. Reduce heat to moderate at 350° and bake for 25 to 30 minutes, or until browned and firm. A few minutes before removing from oven, prick each popover with a fork to let steam escape. If you like a popover dry inside, turn off oven and leave them in 30 minutes with door ajar. Serve hot in basket. Makes 6 popovers.

Stephan M.

PINEAPPLE STUFFING

¼ lb. margarine, melted	1 (20 oz.) can crushed pineapple
½ c. sugar	10 to 11 slices day old bread, cut in
4 eggs, beaten	cubes

Mix ingredients together. Add bread. Bake at 350°, covered, for 1 hour and then bake, uncovered, for 15 minutes longer. This is good served with ham. Serves 6 to 8.

Ginny LeR.

PIES

PERFECT PIE CRUST

4 c. unsifted flour (spoon lightly)	1 Tbsp. cider vinegar
1 Tbsp. sugar	1 large egg
2 tsp. salt	½ c. water
1¾ c. shortening	

Put first 4 ingredients in a large bowl. Mix well with a fork until crumbly. In a small bowl, beat together with a fork the water, egg and vinegar. Combine the 2 mixes, stirring with a fork until all ingredients are moistened. Chill at least ½ hour before rolling. May be kept refrigerated up to 30 days. May be re-rolled and still be flaky. Store in plastic bag. Makes 4 (2 crust) pies.

Sue T.

PIE CRUST-NEVER FAIL

3 c. flour	1 egg
1 Tbsp. salt	5 Tbsp. cold water
1¼ c. Crisco	1 Tbsp. white vinegar

Mix flour, salt and Crisco with 2 table knives until mix is texture of small pebbles. Add egg and stir with fork. Mix cold water and white vinegar together and pour into flour mixture. Mix well with fork and knead well with hands and separate into 2 balls. Roll out. Yields 2 (9 inch) pie crusts.

Joanne E.

NO FAIL PASTRY

Double Crust:

2 c. flour	½ c. Wesson oil
1½ Tbsp. salt	¼ c. cold milk

Single Crust:

1½ c. flour	⅓ c. Wesson oil
1 Tbsp. salt	3 Tbsp. cold milk

Mix flour and salt. Pour Wesson oil and milk into one measuring cup (but don't mix). Add all at once to flour. Stir until mixed (add more drops of milk if too dry). Press into smooth ball. Cut in halves; flatten slightly.

Hint: Try rolling ½ between 2 sheets of waxed paper. Dampen countertop to prevent slipping. Roll out gently to edges of paper. Peel off top paper. If dough tears, mend without moistening. Place paper side up in pie pan. Peel off paper.

Sharon M.

BUTTER AND SUGAR CRUST

½ c. margarine	1 c. sifted flour
¼ c. brown sugar	½ c. chopped nuts

Mix all ingredients and spread into 13½ x 9½ inch dish and bake 15 minutes at 400° F. Crumble immediately and fit into pie pan. Save ¾ for top of pie. This is a delicious addition to a cream pie.

Nancy H.

NUT COOKIE CRUST FOR PUMPKIN PIE

½ c. margarine or butter, room temperature	½ c. chopped nuts
⅓ c. packed brown sugar	½ tsp. vanilla
1 ¼ c. all-purpose or whole wheat flour	¼ tsp. salt
	¼ tsp. baking soda

Mix margarine and brown sugar in large bowl. Stir in remaining ingredients just until crumbly. Press mixture against bottom and sides of ungreased 9 inch pie pan, building up ½ inch edge (flute if desired).

Lee and Wilma McE.

SWEDISH APPLE PIE

6 to 8 cooking apples	½ c. chopped nuts (walnuts or pecans)
¼ tsp. nutmeg	½ tsp. cinnamon
¾ c. melted butter	1 Tbsp. sugar
1 c. sugar	1 tsp. cinnamon
Pinch of salt	1 prepared 9 inch deep dish pie crust
1 egg	
1 c. flour	

Peel and slice apples. In a deep dish pie crust, place sliced cooking apples ⅔ full. Sprinkle 1 tablespoon sugar and 1 teaspoon cinnamon over apples. Mix together all other ingredients and spread over apples. Bake at 350° F. for 1 hour.

Beverly

APPLE CRUMB PIE

5 to 7 tart apples or 2 (No. 2) cans (5 c.) sliced pie apples, drained	1 tsp. cinnamon
1 (9 inch) unbaked pie shell	¾ c. enriched flour
1 c. sugar	⅓ c. butter

Pare apples, cut in eighths. Arrange in unbaked pie shell. Mix ½ cup sugar with cinnamon; sprinkle over apples. Mix ½ cup sugar with the flour; cut in butter till crumbly. Sprinkle over apples. Bake in hot oven at 350° F. for 45 minutes, or till done. Cool. Spoon whipped cream on top; sprinkle with cinnamon-sugar mixture. Delicious.

Norma

MAPLE APPLE PIE WITH LEMON GLAZE

2 (9 inch) pie shells	½ tsp. cinnamon
6 c. sliced, pared apples	½ tsp. nutmeg
½ c. raisins	1 Tbsp. butter
½ c. light brown sugar	½ c. confectioners sugar
½ c. maple syrup	½ tsp. grated lemon rind
2 Tbsp. all-purpose flour	1 Tbsp. lemon juice

Preheat oven to 400°. Combine apples, raisins, brown sugar, flour, syrup, cinnamon and nutmeg in medium size bowl; toss lightly to mix. Spoon into pie shell; dot with butter. Cover with 1 pie shell, seal and flute edges (use ice water to seal edges). Cut slits. Bake 35 to 40 minutes. Mix confectioners sugar, lemon juice and rind; spoon over the top of the pie. Bake 5 to 10 minutes longer. Makes 1 pie. Serves 6 to 8.

Betty W.

APPLE PIE

6 apples	2 Tbsp. flour
1 c. sugar	1 Tbsp. butter
¼ tsp. salt	1 double pie crust recipe

Line pie pan with ½ of pastry. Peel and slice apples. Mix together sugar, salt and flour and toss with apples. Fill pie pan. Dot with butter and cover with top crust. Bake in hot oven at 450° F. for 15 minutes. Reduce temperature to 350° F. and bake 45 minutes longer. Makes 8 to 10 servings.

Variations: Add ¼ teaspoon mace or 1 teaspoon cinnamon to dry ingredients. Substitute brown sugar or maple sugar for granulated sugar.

Winston G.

FRENCH APPLE PIE

6 to 8 tart juicy apples	½ c. butter
½ to ¾ c. sugar	½ c. brown sugar
1 tsp. cinnamon or nutmeg	1 c. flour
2 Tbsp. Gold Medal flour	Prepared 9 inch crust
2 Tbsp. butter	

Pare and core apples, slice thinly. Mix together sugar, cinnamon and 2 tablespoons flour. Mix with apples. Place in pie shell. If apples are not juicy, sprinkle with a few drops of water. Dot with 2 tablespoons butter. Blend together ½ cup soft butter and brown sugar. Sift flour before measuring, then work into butter and sugar. Make this into a crumb mixture and sprinkle over top of pie. Bake at 450° F. for first 15 minutes, reducing heat to 350° F. to finish baking (total baking time, 35 to 45 minutes). Makes 1 (9 inch) pie, serves 8.

Bonnie R.

BEST APPLE PIE EVER BAKED

Filling:

1/3 c. granulated sugar
1/3 c. firmly packed light brown sugar
3 Tbsp. flour
1 tsp. ground cinnamon

6 large tart apples, pared, quartered, cored, sliced (Granny Smith or Rome Beauty)
2 Tbsp. butter or margarine

Topping:

1 c. lightly spooned all-purpose flour
1/2 c. firmly packed light brown sugar

1 tsp. ground cinnamon
1/2 c. (1 stick) butter
9 inch unbaked pie shell

Filling: Combine sugar, brown sugar, flour and cinnamon in a large mixing bowl, pressing out any lumps. Add sliced apples and toss well to mix. Fill pastry shell with mixture. Dot with 2 tablespoons butter.

Topping: Combine flour, brown sugar and cinnamon in a small bowl. Cut in butter until mixture is crumbly. Scatter topping thickly over apple pie filling. Bake in hot oven at 400° F. for 30 minutes, or until crust and topping are nicely browned. Cool pie on wire rack before cutting. Dust with confectioners sugar if desired.

Eileen F.

QUICK BLUEBERRY DREAM PIE

1 (8 oz.) pkg. cream cheese
2 Tbsp. milk
1 (2 oz.) pkg. Dream Whip
1 (1 lb. 5 oz.) can blueberry pie filling

1 (9 inch) graham cracker crumb crust

Beat cream cheese and milk. Prepare topping whip according to directions. Fold into cream cheese mixture. Turn into graham cracker crust. Spoon on blueberry filling. Chill till firm. Serves 8.

Mabelle C.

FRESH BLUEBERRY PIE

3/4 c. sugar
3 Tbsp. cornstarch
Dash of salt
1/4 c. water

1 qt. blueberries, divided
1 Tbsp. butter
1 Tbsp. lemon juice
9 inch baked pastry shell

In saucepan, combine sugar, cornstarch and salt. Add water and 2 cups blueberries. Cook over medium heat, stirring constantly, until mixture boils and is thickened and clear. Remove from heat; stir in butter and lemon juice. Cool. Spread rest of berries in pie shell and cover with cooked berry mixture. Chill. Serves 8.

Mary Helen G.

CHERRY SUPREME PIE

Crust:

1 prepared 9 inch pie crust

½ c. slivered almonds

Filling:

1 c. Eagle Brand milk

1 tsp. almond extract

⅓ c. lemon juice

½ c. whipped cream

1 tsp. vanilla extract

Topping:

**1 medium can sour cherries
(reserve ⅔ c. juice)**

1 Tbsp. cornstarch

2 to 3 drops red food coloring

¼ c. sugar

Crust: Press ½ cup slivered almonds into crust. Bake according to directions.

Filling: Combine filling ingredients and pour into cooked crust.

Topping: Drain cherries, reserving ⅔ cup juice. Set cherries aside. Combine juice, sugar and cornstarch. Cook for 2 to 3 minutes, or until thick. Add food coloring if desired. Add cherries and carefully spread topping over filling in pie shell.

CHERRY PIE

Crust:

1½ c. graham cracker crumbs

¼ c. melted butter

2 Tbsp. sugar

Filling:

½ c. powdered sugar

1 pkg. Dream Whip

1 tsp. vanilla

1 can cherry pie filling

8 oz. cream cheese

Crust: Combine crust ingredients. Press into 9 inch pie pan. Chill.

Filling: Soften cream cheese. Prepare Dream Whip according to directions on package. Combine sugar, vanilla and cheese with mixer. Fold carefully into Dream Whip. Pour into crust. Top with cherry pie filling.

Casey McN.

CHOCOLATE CREAM CHEESE PIE

1 c. flour

**1 small box instant chocolate
pudding**

1 stick butter, softened

1 small box instant vanilla pudding

½ c. pecans, chopped

2 c. cold milk

1 c. confectioners sugar

Hershey's bar, frozen

1 (8 oz.) pkg. cream cheese

Cool Whip for garnish

1 c. Cool Whip

Mix together flour, butter and pecans. Press into 9x13 inch baking pan. Bake at 350° F. for 20 minutes. Cool. Meanwhile, combine confectioners sugar, cream cheese and 1 cup Cool Whip. Carefully spread over crust. Crust should not crumble. Beat to-

gether instant puddings and milk until thick. Spread over cream cheese layer. Spread Cool Whip on top and sprinkle with grated Hershey's bar. Refrigerate and serve cold. Makes 24 to 36 servings.

CREAM CHEESE PIE

1 graham cracker pie crust	1 large ctn. Cool Whip
1 (8 oz.) pkg. cream cheese	1 can sweetened condensed milk
1 small can frozen lemonade	

Combine last 4 ingredients and beat together until smooth. Pour into pie crust and cool in refrigerator for 2 to 3 hours. Serves 6 to 8.

Dorothy B.

PINEAPPLE CHEESE PIE

1 (8 oz.) pkg. soft cream cheese	1 ½ c. drained, crushed pineapple
¼ c. sugar	(No. 2 or 1 lb. 4 oz. can)
1 c. whipping cream, whipped	1 (9 inch) graham cracker pie shell

Whip softened cream cheese and sugar together well. Fold in whipped cream. Add pineapple. Spoon into pie shell. Chill thoroughly, about 2 hours, until set. Quick and easy to fix, especially on a hot summer day. Serves 6 to 8.

KEY LIME OR LEMON PIE

1 (9 inch) pie shell, baked	½ c. lime or lemon juice (if using
1 can condensed milk	lemon, grate in 1 tsp. rind)
3 egg yolks	

Meringue Topping:

3 egg whites	¼ tsp. salt
3 Tbsp. sugar	

Beat milk and egg yolks together. Add juice and rind. Bake in shell 10 minutes at 350°. Cover with meringue. Brown meringue about 5 to 10 minutes. Cool and refrigerate pie.

Meringue: Beat 3 egg whites; gradually add 3 tablespoons sugar and ¼ teaspoon salt. Beat until stiff peaks form.

Julia S.

FUDGE SUNDAE PIE

1 c. evaporated milk	¼ tsp. salt
6 oz. pkg. semi-sweet chocolate morsels	Vanilla wafers
1 c. mini marshmallows	1 qt. vanilla ice cream, softened
	1 c. pecans, chopped

Combine evaporated milk, chocolate chips, marshmallows and salt in saucepan. Melt over medium heat. Stir until combined. Mixture will be thick. Cool to room temperature. Line bottom and sides of 9 inch pie pan with vanilla wafers. Spoon ½ of

ice cream over wafers. Cover with 1/2 of chocolate mixture. Repeat with remaining ice cream and chocolate. Sprinkle pecans on top. Freeze for 3 to 5 hours. Serves 8 to 10.

Note: Chocolate mixture can be used as fudge sauce.

Chris K.

FRUIT PIE

1 c. flour	1/2 tsp. salt
1 stick butter or margarine	3/4 c. milk
1 1/2 tsp. baking powder	3/4 c. fresh fruit
1 c. sugar	1 c. sugar

Melt butter in 7 to 8 inch pie pan. Combine fruit and 1 cup of sugar. Set aside. Mix together flour, baking powder, 1 cup sugar, salt and milk. Pour mixture in pie pan. Spoon fruit and juice on top of batter. Bake at 350° F. for 40 minutes. Serves 6.

Carolyn W.

TRANSPARENT PIE

3 eggs	3 Tbsp. flour
2 c. sugar	1 tsp. vanilla
1/2 c. margarine, melted	Pinch of salt
1 c. cream	

Beat eggs slightly. Add sugar, flour and salt. Add melted margarine and then cream and vanilla. Mix until blended. Bake at 400° F. for 15 minutes. Reduce heat to 350° F. and bake 25 to 30 minutes longer. Makes 2 (9 inch) pies.

Charlotte H.

MOCHA CREAM PIE

8 oz. Cool Whip	1 c. Dannon coffee yogurt
4 Tbsp. chocolate mix (for cocoa mix like Nestle's, you may want more to make it more chocolaty)	1 graham cracker pie crust

Mix Cool Whip, cocoa mix and yogurt. Put in pie crust. Put in freezer section of refrigerator. Freeze. Thaw slightly before serving (time varies according to preference).

QUICK AND EASY FROZEN DESSERT-MOCHA PIE

8 oz. ctn. Cool Whip	4 to 6 Tbsp. chocolate drink mix
8 oz. Dannon yogurt (coffee flavor)	1 graham cracker pie crust

Mix Cool Whip, yogurt and chocolate drink mix until mixture is smooth and of uniform consistency. Put it in the pie crust. Freeze about 4 hours. Serve frozen or partially thawed, according to preference. For lemon pie, use Dannon lemon yogurt and substitute 1 to 2 tablespoons lemon juice (fresh or reconstituted) for chocolate. Serves 6 to 8.

Louise A.

MOM'S CHOCOLATE PIE

2 baked 9 inch pie shells
2 c. sugar
3 Tbsp. cornstarch
4 Tbsp. flour
½ c. cocoa
1 tsp. salt

3 c. whole milk
1 can Carnation evaporated milk
6 egg yolks
2 Tbsp. margarine
1 tsp. vanilla

Meringue:

6 egg whites

½ c. sugar

Combine all dry ingredients. Mix thoroughly in saucepan. Add egg yolks and Carnation milk. Gradually add whole milk, stirring *constantly*. Cook over medium heat until thickened. Remove from heat; add margarine and vanilla. Pour into baked pie shells and cover with meringue. Bake at 300° F. for 15 minutes, or until lightly browned. Makes 2 (9 inch) pies.

Meringue: Beat egg whites to soft peak stage. Gradually add ½ cup sugar. Continue beating until stiff peak stage.

Merry S.

STRAWBERRY PIE

¾ c. sugar
1 c. boiling water
2 c. strawberries

Red food coloring (optional)
2 Tbsp. cornstarch
Baked pie shell

Stir sugar and cornstarch together and gradually add boiling water. Bring to boil again and boil 1 to 2 minutes. Mix with about 2 cups strawberries; put in baked pie shell. Add red food coloring before strawberries if you wish.

Gail E.

VELVET NUT FUDGE PIE

1 c. chopped nuts (pecans or walnuts)
1 (4 oz.) pkg. chocolate pudding mix (not instant)
¾ c. evaporated milk (not condensed)

1 egg, slightly beaten
½ c. chocolate chips
¾ c. light corn syrup
8 or 9 inch unbaked pie shell

Blend all ingredients. Pour into pie shell and bake at 375° F. for 45 minutes, until top is firm and cracks. Cool 4 hours. Easy, heavenly, very rich. Freezes well. Serves 8 to 10.

Karmen L.

WHITE CHRISTMAS PIE

1 baked 9 inch pie shell	¼ tsp. almond flavoring
½ c. sugar	3 egg whites
¼ c. flour	¼ tsp. cream of tartar
1 env. unflavored gelatin	½ c. sugar
½ tsp. salt	½ c. whipping cream, whipped
1 ¾ c. milk	1 c. moist coconut
¾ tsp. vanilla	

Blend dry ingredients in saucepan. Gradually stir in milk. Cook over medium heat until mixture boils, stirring constantly. Boil 1 minute. Remove from heat and place pan in cold water. Cool until mixture mounds slightly when dropped from spoon. Blend in flavorings. Meanwhile, beat egg white with salt and cream of tartar to soft peak stage. Gradually add ½ cup sugar. Beat until stiff. Carefully fold cooled mixture into egg whites. Whip cream until stiff, then gently fold meringue mixture into cream. Fold in coconut. Pile into pie shell. Chill until set. Serve cold. Beautiful and delicious topped with crushed strawberries or raspberries. Makes 8 to 10 servings.

Carolyn M.

VINEGAR PIE

1 (8 inch) unbaked pie crust	2 eggs
1 stick margarine	3 tsp. vinegar
1 c. sugar	1 tsp. vanilla

Melt butter. Remove from heat. Add remaining ingredients. Pour into 8 inch unbaked pie shell. Bake 45 minutes at 350° F.

FROZEN LAYERED PUMPKIN PIE

1 pie crust stick	1 tsp. pumpkin pie spice
1 pt. vanilla ice cream	½ tsp. ginger
2 to 3 Tbsp. chopped crystallized ginger	½ tsp. salt
2 c. mashed pumpkin	½ c. chopped walnuts
1 ½ c. sugar	1 c. whipping cream, whipped

Prepare 9 inch baked pie shell. Cool. Stir ice cream to soften. Quickly fold in crystallized ginger and spread in pie shell. Freeze until ice cream is solid. Stir together pumpkin, sugar, pumpkin pie spice, ginger, salt and walnuts. Fold in whipped cream. Pour over ice cream in pie shell. Freeze several hours. Just before serving, remove from freezer and place in refrigerator for about 5 minutes. Serves 6 to 8.

Pat R.

PUMPKIN PECAN PIE

1 unbaked 9 inch pie shell	1 tsp. vanilla
4 eggs, slightly beaten	½ tsp. cinnamon
2 c. canned or cooked pumpkin	¼ tsp. salt
1 c. sugar	1 c. chopped pecans
½ c. dark corn syrup	

Combine ingredients, except pecans. Pour into pie shell. Top with pecans. Bake at 350° F. for 40 minutes, or until set.

Nancy Reagan

EASY PUMPKIN CREAM PIE (No Bake)

1 (6 oz.) pkg. Jell-O brand vanilla pudding and pie filling (not instant)	1 (13 oz.) can evaporated milk
3 Tbsp. sugar	1 egg, slightly beaten
1 tsp. pumpkin pie spice	1 c. canned pumpkin
	1 baked 9 inch pie shell or graham cracker shell

Combine pie filling mix, sugar, spices, milk, egg and pumpkin in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Cool 5 minutes, stirring twice. Pour into a baked shell and chill 4 hours. Garnish with thawed Cool Whip or chopped nuts, if desired.

Gail E.

PECAN CHOCOLATE PIE (Family Favorite)

½ c. chopped pecans	1 tsp. vanilla
½ c. margarine, melted	¼ tsp. salt
1 c. sugar	½ c. chocolate chips
3 eggs	1 (9 inch) pie crust
¾ c. Mrs. Butterworth's syrup (no substitutions)	

In mixing bowl, beat melted butter, sugar and eggs until fluffy. Blend in syrup, vanilla and salt. Add chocolate chips. Pour filling into pie crust (deep pie pan). Sprinkle with pecans. Bake at 375° for 45 to 55 minutes. Serves 8.

PECAN PIE

½ c. light or dark Karo syrup	¼ tsp. salt
3 eggs	1 ½ c. pecan halves
¾ c. sugar	1 (8 or 9 inch) unbaked pie shell
½ c. butter, melted	

Bake crust at 450° F. for 5 minutes. Remove and reduce oven temperature to 425° F. Beat eggs and salt until lemon colored. Beat in sugar gradually. Fold in butter and syrup. Gently stir in pecans just until coated. Bake pie for 10 minutes; reduce temperature to 325° F. and bake 35 minutes longer.

Betty M.

PECAN PIE

1 c. Karo all-purpose syrup	1 c. sugar
3 eggs, slightly beaten	2 Tbsp. margarine, melted
1/8 Tbsp. salt	1 c. pecans
1 Tbsp. vanilla	1 unbaked 9 inch pastry shell

Mix all ingredients for filling together, adding pecans last. Pour into pastry shell. Bake in 400° F. oven for 15 minutes. Reduce heat to 350° F. for 30 to 35 minutes longer. When pecan pie is done, outer edges should be set, center slightly soft. Serves 8.

Sharon M.

SOUTHERN PECAN PIE

1 (9 inch) unbaked pie shell	1/3 c. melted butter
1 c. white corn syrup	1 tsp. vanilla
1 c. dark brown sugar	3 eggs
1/3 tsp. salt	1 c. pecans or walnuts

Mix together syrup, sugar, salt, butter and vanilla. Mix in slightly beaten eggs. Pour into 9 inch unbaked pie shell. Sprinkle pecans over filling. Bake in 350° F. oven for approximately 45 minutes, or until knife inserted in center comes out clean. Serves 8.

Janet B.

IMPOSSIBLE PUMPKIN PIE

3/4 c. sugar	2 eggs
1/2 c. Bisquick	1 (16 oz.) can pumpkin
2 Tbsp. butter	2 1/2 tsp. pumpkin pie spice
1 c. evaporated milk	2 tsp. vanilla

Beat all ingredients about 1 minute in a blender on high or 2 minutes with a hand beater. Pour into buttered 9 or 10 inch pie pan. Bake at 350° F. for 50 to 55 minutes. Pie is done when knife inserted in center comes out clean.

Carolyn B.

Cakes

Cookies

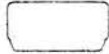







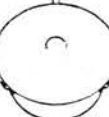


Desserts



HANDY CHART OF KITCHEN MATH

(Size of Pans and Baking Dishes)

Cooking need never become a crisis, when you use our handy charts. Need a 4 or 6-cup baking dish? Will your fancy mold be the right size for the recipe? See below for the answers.

COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR:	
          	<p>4-cup baking dish: 9-inch pie plate 8x1$\frac{1}{4}$-inch layer cake pan—C 7 $\frac{3}{8}$ x 3 $\frac{5}{8}$ x 2$\frac{1}{4}$-inch loaf pan—A</p> <p>6-cup baking dish: 8 or 9x1$\frac{1}{2}$-inch layer cake pan—C 10-inch pie plate 8$\frac{1}{2}$ x 3 $\frac{5}{8}$ x 2 $\frac{5}{8}$ inch loaf pan—A</p> <p>8-cup baking dish: 8x8x2-inch square pan—D 11x7x1$\frac{1}{2}$-inch baking pan 9x5x3-inch loaf pan—A</p> <p>10-cup baking dish: 9x9x2-inch square pan—D 11$\frac{1}{4}$x7$\frac{1}{2}$x1$\frac{1}{4}$-inch baking pan 15x10x1-inch jelly-roll pan</p> <p>12-cup baking dish and over: 13$\frac{1}{2}$x8$\frac{1}{2}$x2-inch glass baking pan 12 cups 13x9x2-inch metal baking pan 15 cups 14x10$\frac{1}{2}$x2$\frac{1}{2}$-inch roasting pan 19 cups</p>
TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS	
	<p>Tube Pans: 7$\frac{1}{2}$x3-inch "Bundt" tube pan—K 6 cups 9x3$\frac{1}{2}$-inch fancy tube or "Bundt" pan J or K 9 cups 9x3$\frac{1}{2}$-inch angel cake pan—I 12 cups 10x3$\frac{3}{4}$-inch "Bundt" or "Crownburst" pan—K 12 cups 9x3$\frac{1}{2}$-inch fancy tube mold—J 12 cups 10x4-inch fancy tube mold (Kugelhupf)—J 16 cups 10x4-inch angel cake pan—I 18 cups</p> <p>Melon Mold: 7x5$\frac{1}{2}$x4-inch mold—H 6 cups</p> <p>Spring-Form Pans: 8x3-inch pan—B 12 cups 9x3-inch pan—B 16 cups</p> <p>Ring Molds: 8$\frac{1}{2}$x2$\frac{1}{4}$-inch mold—E 4$\frac{1}{2}$ cups 9$\frac{1}{4}$x2$\frac{3}{4}$-inch mold—E 8 cups</p> <p>Charlotte Mold: 6x4$\frac{1}{4}$-inch mold—G 7$\frac{1}{2}$ cups</p> <p>Brioche Pan: 9$\frac{1}{2}$x3$\frac{1}{4}$-inch pan—F 8 cups</p>

CAKES, COOKIES, DESSERTS

CAKES

APPLE NUT CAKE

4 c. apples, chopped
2 eggs, beaten
1 c. oil
2 c. sugar
2½ c. flour, sifted

1 tsp. salt
2 tsp. baking soda
1 tsp. cinnamon
½ c. walnuts, chopped

Mix eggs, sugar and oil. Pour over apples and let stand while mixing other ingredients. Sift together flour, salt, soda and cinnamon. Add to apple mixture and stir until well mixed. Add nuts. Pour into greased Bundt pan. Bake at 350° F. for 1 hour.

Billie C.

APPLE NUT CAKE

1¼ c. oil
2 c. sugar
3 eggs
1 c. nuts, chopped
3 c. flour

1 tsp. cinnamon
1 tsp. baking soda
1 tsp. salt
1 tsp. vanilla
3 c. apples, thinly sliced

Icing:

1 stick butter
1 c. brown sugar

¼ c. milk

Mix all ingredients together. Pour into greased 9x13 inch pan. Bake at 350° F. for 45 minutes. Do *not* preheat oven.

Icing: Combine icing ingredients and boil 1 minute. Pour over warm cake.

Joanne E.

AUSTRIAN APPLE CAKE

½ c. plus 2 Tbsp. butter
⅔ c. sugar
2 eggs
Grated rind of 1 lemon
1 c. all-purpose flour

1 tsp. baking powder
4 medium apples, firm and juicy
1 tsp. sugar
¼ tsp. cinnamon

Preheat oven to 350°. Butter and flour 9 to 10 inch round spring form pan. Peel apples, cut each in 8 slices and remove core. Use electric hand mixer to cream butter; add sugar and eggs and mix for 2 minutes. Add lemon rind. Put baking powder in flour and add to mixture. Mix with wooden spoon until smooth. Spread into pan evenly. Place apples around and in center. Mix sugar and cinnamon and sprinkle over top. Bake at 350° for 45 to 55 minutes on bottom rack. Cool. Sprinkle with powdered sugar. Serve.

Other fresh fruits to be used are small plums, apricots (remove stone and place open side up). Sprinkle with sugar only. Fresh sweet cherries can be used whole, no sugar. Serves 8 to 12.

Eva H.

FRESH APPLE CAKE

4 c. apples, peeled
2 c. sugar
2 eggs
1 c. salad oil

2 tsp. vanilla
2 c. flour
2 tsp. baking soda
Pinch of salt

Icing:

1 c. nuts, chopped
1 c. shredded coconut
 $\frac{2}{3}$ c. brown sugar

2 Tbsp. evaporated milk
1 stick margarine

Grate apples and sprinkle with sugar. Set aside for 30 minutes. Add remaining ingredients in order given. Bake in greased and lightly floured 8 or 9 inch round pan at 350° F. for 30 to 40 minutes. Combine icing ingredients, except nuts and coconut, and boil for 3 minutes. Stir in nuts and coconut. Spread on cake and broil until bubbly.

Betty M.

GERMAN APPLE CAKE

2 large or 3 small eggs
1 c. salad oil
2 c. sugar
1 tsp. vanilla
2 c. flour

2 tsp. cinnamon
1 tsp. baking soda
 $\frac{1}{2}$ tsp. salt
4 c. apples, sliced, peeled

Beat eggs and oil until creamy. Add sugar and vanilla. Mix well. Sift and add flour, cinnamon, baking soda and salt. Add apples. Batter will be very thick. Bake at 350° F. in an ungreased 9x13x2 inch pan for 50 to 55 minutes.

Caryl McV.

RAW APPLE CAKE (Family Favorite)

2 c. sugar
2 eggs
1 $\frac{1}{4}$ c. salad oil
3 c. flour
1 tsp. salt

1 tsp. soda
1 tsp. cinnamon
1 tsp. vanilla
3 c. peeled, sliced apples
1 c. chopped nuts

Glaze:

1 c. confectioners sugar

2 Tbsp. milk

Mix together thoroughly, sugar, eggs and salad oil. In a separate bowl, sift together dry ingredients and add to sugar mixture. Fold in vanilla, apples and nuts. Pour into well greased 9x5 inch loaf pan or 9 inch tube pan. Bake at 350° F. for 45 to 60 minutes.

Glaze: Combine ingredients and pour over warm cake.

WASHINGTON APPLE CAKE

3 eggs
2 c. sugar
1 c. cooking oil
2 c. all-purpose flour
2 tsp. cinnamon

1 tsp. baking soda
½ tsp. salt
1 tsp. vanilla
1 c. chopped walnuts
4 c. thinly sliced apples

Frosting:

2 (3 oz.) pkg. cream cheese
¼ c. melted butter

1 tsp. lemon juice
2 c. powdered sugar

Beat eggs until thick and light. Combine sugar and oil and pour into eggs with mixer on medium speed. Stir together flour, cinnamon, soda and salt. Add to egg mixture with vanilla. Stir in walnuts. Spread apples in a buttered 13x9x2 inch pan. Pour batter over apples. Bake at 350° for 1 hour. Remove from oven and cool. Spread with Cream Cheese Frosting.

Cream Cheese Frosting: Soften cream cheese. Beat until fluffy. Beat in butter, then beat in powdered sugar and lemon juice. Spread over cooled cake and refrigerate. Makes 12 to 15 servings.

Pierrette A.

APPLESAUCE CAKE ROLL

Cake:

3 eggs
¾ c. sugar
1 c. plus 2 Tbsp. sifted cake flour
½ tsp. baking powder
¼ tsp. salt

¼ tsp. baking soda
½ tsp. cinnamon
¼ tsp. cloves
½ c. applesauce

Filling:

⅓ c. applesauce
2 (3 oz.) pkg. cream cheese
3 Tbsp. sugar

¼ tsp. cinnamon
¼ tsp. cloves

Beat eggs until thick and lemon colored; gradually beat in sugar. Add applesauce and dry ingredients. Pour into 10x15 inch pan lined with wax paper. Bake 20 minutes at 375° F. Loosen sides and turn into a towel sprinkled lightly with powdered sugar. Remove paper. Roll as for jelly roll. Cool. Meanwhile, blend filling ingredients. Unroll cake, spread with filling and roll again. Slice and serve plain or with whipped cream.

Alice H.

CHOCOLATE WALNUT APPLESauce CAKE

½ c. butter or margarine
2 eggs
½ c. broken walnuts, shelled
1¾ c. cake flour
1½ tsp. baking powder
1 c. applesauce

1 c. sugar
2 env. "no melt" unsweetened chocolate
½ tsp. baking soda
½ tsp. salt
2 tsp. vanilla extract

Cream butter until consistency of mayonnaise. Add sugar gradually while creaming. Add eggs, one at a time, beating well after each egg. Blend in chocolate; stir in nuts. Mix dry ingredients together and stir into batter alternately with applesauce. Stir in vanilla. Bake in greased and floured (instead of floured pan, use cocoa) loaf pan, 9x5x3 inches at 325° F. for 1 hour and 15 minutes, or until cake tester comes out clean.

Carole N.

BANANA RIPPLE CAKE

1/2 c. semi-sweet chocolate morsels	1 1/2 c. sugar
1/4 c. water	2 eggs, separated
2 c. flour	1 c. (2 medium) mashed ripe bananas
3/4 tsp. soda	1/3 c. sour cream
1/2 tsp. salt	1 tsp. vanilla extract
1/4 tsp. baking powder	1/3 c. cut maraschino cherries
1/2 c. butter	

Grease and flour bottom of 9 or 10 inch tube pan. Melt chocolate morsels in water over low heat. Cool. Combine flour with soda, salt and baking powder. Cream butter in large mixing bowl. Gradually add 1 cup sugar; cream at high speed of mixer until light and fluffy. Add egg yolks; beat well. Combine bananas, sour cream and vanilla extract. At low speed, add alternately with dry ingredients to the creamed mixture. Begin and end with dry ingredients. Blend well after each addition. Stir in cherries. Beat egg whites until soft mounds form. Gradually add 1/2 cup sugar, beating until stiff. Fold into batter.

Place 1/3 of batter in pan. Drizzle 1/2 of chocolate mixture over batter. Repeat with the remaining batter and chocolate, ending with batter. Bake at 350° F. for 50 to 60 minutes, until cake springs back when touched lightly. Do not invert. Cool. If desired, glaze top of cake, allowing to drip down sides.

Brown Butter Glaze: Brown 2 tablespoons butter in saucepan. Blend 1 cup sifted confectioners sugar with 1/2 teaspoon vanilla and 2 to 3 tablespoons milk to produce glaze consistency.

Gail

BANANA SPLIT CAKE

3 sticks butter	6 bananas
2 c. graham cracker crumbs	1 (No. 2) can crushed pineapple, drained
2 eggs	
2 c. confectioners sugar	1 large ctn. Cool Whip

Mix 1 stick butter with cracker crumbs. Put into 13x9 inch pan. Bake in 350° F. oven for 10 to 12 minutes. Beat remaining 2 sticks of butter, eggs and confectioners sugar for 5 minutes with electric mixer. Spread over cooled cracker crumbs. Slice bananas and place on top. Pour pineapple over this and cover with Cool Whip. Let stand overnight in refrigerator or at least 4 hours. Slice and serve.

Bobbie K.

BANANA SPLIT CAKE (Family Favorite)

2 c. graham cracker crumbs 1 stick margarine, melted 2 c. confectioners sugar 1 stick margarine, room temperature 1 (16 oz.) can crushed pineapple, drained	3 to 5 bananas 8 to 12 oz. ctn. Cool Whip Maraschino cherries Nuts
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Combine graham cracker crumbs and melted margarine. Pat into bottom of 13x9 inch pan. Bake at 350° F. for 8 minutes. Meanwhile, combine margarine and confectioners sugar and beat until light and fluffy, at least 5 minutes. Slice bananas on top of cool crust. Spread margarine and confectioners sugar mixture on top. Layer pineapple on top. Spread with Cool Whip. Sprinkle with nuts and decorate with cherries. Serves 8 to 10.

BLACKBERRY JAM CAKE

1 c. butter 2 c. brown sugar 6 eggs 4 c. flour 1 tsp. cloves	1 Tbsp. cinnamon 1 Tbsp. nutmeg 1 c. buttermilk 1½ tsp. baking soda 2 c. jam
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Frosting:

3 c. sugar
 1½ c. cream
 ½ tsp. maple flavoring

Chopped dates
 Chopped nuts

Cream butter and sugar; add eggs and mix well. Add spices to flour. Add baking soda to milk, then add alternately with flour to creamed mixture. Stir in jam. Turn into 3 (8 inch) layer pans. Bake in preheated 375° F. oven for 35 to 40 minutes.

Frosting: Combine sugar and cream in saucepan. Cook to soft ball stage at 238° F. Cool slightly and add maple flavoring. Add chopped dates and nuts and use between layers of Jam Cake.

Pat R.

BLACK MAGIC CAKE WITH FUDGE FROSTING

1¾ c. flour 2 c. sugar ¾ c. cocoa 2 tsp. baking soda 1 c. buttermilk 1 tsp. vanilla	1 tsp. baking powder 1 tsp. salt 2 eggs 1 c. strong black coffee ½ c. vegetable oil
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Fudge Frosting:

2 c. sugar ¼ c. corn syrup ½ c. milk	½ c. margarine 6 Tbsp. cocoa ¼ tsp. salt
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Combine flour, sugar, cocoa, baking soda, baking powder and salt. Add eggs, coffee, buttermilk, oil and vanilla. Beat 2 minutes (batter will be thin). Pour into greased and floured 13x9x2 inch pan. Bake at 350° F. for 35 to 40 minutes. Top with Fudge Frosting.

Fudge Frosting: Combine ingredients in saucepan. Cook slowly, stirring constantly. Bring to a boil. Remove from heat; beat for a few minutes. Cool. Stir in the vanilla and pour over cake.

Glenda M.

BLUEBERRY WALNUT CAKE

Cake:

1 c. blueberries
1 ¼ c. whipping cream
2 tsp. vanilla
3 eggs
1 ½ c. all-purpose flour

1 ½ c. sugar
1 c. ground walnuts
2 tsp. baking powder
¼ tsp. salt

Lemon Filling:

½ c. butter, softened
1 ½ c. powdered sugar
1 Tbsp. lemon juice

1 tsp. vanilla
2 egg yolks

Beat whipping cream and vanilla in chilled bowl until stiff. Beat eggs until thickened and lemon color. Fold eggs into whipped cream. Mix flour, granulated sugar, walnuts, baking powder and salt. Fold gently into cream mixture. Fold in blueberries (fresh or frozen, thawed). Pour batter into 3 greased and floured cake pans. Bake at 350° F. for 25 to 30 minutes. Remove from pans and cool thoroughly on racks.

Lemon Filling: Prepare lemon filling while cake is cooling. Beat butter, sugar, lemon juice and vanilla. Beat in eggs until mixture is light in color and fluffy. Spread ½ of lemon filling between layers. Add third layer. Sprinkle top with powdered sugar or decorate with whip cream puffs and add a blueberry in each puff. Refrigerate until serving time. This is a special cake for company.

Anita M.

PINEAPPLE WALNUT CAKE

Cake:

2 eggs
20 oz. can crushed pineapple,
undrained
2 c. flour

1 c. sugar
1 c. brown sugar
2 tsp. baking soda
1 c. walnuts

Cream Cheese Frosting:

3 oz. cream cheese
¼ c. butter
1 tsp. vanilla

2 c. powdered sugar
½ tsp. ground ginger

Cake: Preheat oven to 350° F. Beat eggs until light and fluffy. Mix in remaining ingredients by hand. Spread in ungreased 13x9x2 inch pan. Bake for 45 to 50 minutes.

Cream Cheese Frosting: Beat together cream cheese, butter and vanilla. Gradually beat in powdered sugar and ground ginger until smooth. Frost cake when cool and cut into squares.

Cheryl P.

CAKE FOR A CREW

Cake:

2 c. sugar
2 c. flour
2 sticks margarine
¼ c. cocoa
1 c. water

½ c. buttermilk
1 tsp. soda
1½ tsp. vanilla
2 slightly beaten eggs

Icing:

1 stick margarine
¼ c. cocoa
6 Tbsp. milk

1 lb. powdered sugar
1 tsp. vanilla
½ c. chopped nuts (optional)

Cake: Put in bowl, sugar and flour. Bring to boil in saucepan, 2 sticks margarine, cocoa and water. Add to flour and sugar. Mix well. Add and mix well buttermilk, soda, vanilla and slightly beaten eggs. Bake in 400° F. oven for 20 minutes in greased and floured 10½ x 15½ inch pan.

Icing: Combine ingredients and bring to a boil in saucepan. Spread over cake while cake and icing are still warm.

Kay M.

CARROT CAKE I

3 c. grated carrots
2 c. sugar
1¼ c. salad oil
4 eggs
1 c. chopped nuts
1 c. raisins
3 c. flour

2 tsp. baking powder
1 tsp. baking soda
¼ tsp. salt
2 tsp. cinnamon
½ tsp. nutmeg
¼ tsp. cloves
¼ tsp. allspice

Mix together carrots, sugar, oil and eggs. Sift dry ingredients together and add to carrot mixture. Stir in nuts and raisins. Bake in greased 10 inch tube pan at 300° F. for 1¼ hours.

Marian T.

CARROT CAKE II (Tropical)

2 c. flour
2 tsp. baking powder
1 tsp. soda
½ tsp. salt
1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. allspice
2 c. grated raw carrots

4 eggs
2 c. sugar
1 ¼ c. salad oil
½ c. flaked coconut
1 c. raisins (optional)
1 c. chopped walnuts
1 (8½ oz.) can crushed pineapple,
drained

Grease and flour 9 inch tube pan. Beat eggs lightly. Add sugar, oil, carrots and pineapple. Sift dry ingredients together and add to mixture. Stir in walnuts, raisins and coconut. Spread evenly in pan and bake at 325° for about 60 minutes, or until sides shrink slightly and top springs back when touched. Cool 10 minutes before turning out of pan. Frost with Cream Cheese Frosting when completely cool.

Cream Cheese Frosting:

1 (8 oz.) pkg. cream cheese,
softened
1 stick margarine

1 lb. confectioners sugar (about 4
c.)
2 tsp. vanilla

Cream cheese and margarine. Add sugar and vanilla and mix well. Spread on cooled cake. Add chopped nuts on top.

Marian T.

COBB'S CARROT CAKE

4 eggs
2 c. sugar
1 ½ c. cooking oil
2 c. flour
2 ½ tsp. baking powder
½ tsp. salt

1 tsp. cinnamon
3 c. grated carrots
1 c. chopped walnuts
1 (8 oz.) can crushed pineapple,
drained
1 tsp. vanilla

Beat eggs until fluffy. Beat in sugar gradually. Add oil, beating to blend. In a separate bowl, sift together flour, baking powder, cinnamon and salt. Blend into egg mixture, then mix in carrots, nuts, pineapple and vanilla. Grease and flour a 9x13 inch pan. Bake 1 ½ hours at 350° F. Cool 20 minutes.

Beverly

GRETA'S CARROT CAKE

1 ¾ c. granulated sugar
1 ¼ c. vegetable oil
4 eggs
2 c. flour
2 tsp. baking powder
2 tsp. baking soda

1 tsp. salt
2 tsp. cinnamon
3 c. grated carrots
½ c. chopped walnuts
1 (10 oz.) can crushed pineapple

Icing:

1 (8 oz.) pkg. cream cheese
2 Tbsp. vanilla

1 (16 oz.) box confectioners sugar
½ stick butter

Blend sugar and oil. Cream in eggs, one at a time. Sift and add dry ingredients. Mix well. Fold in carrots and walnuts. Bake in 3 (8 inch) pans at 350° F. until done, about 30 minutes. When cooled, put pineapple between layers of cake. Ice with Cream Cheese Icing.

Icing: Blend all ingredients well.

Pat W.

ORANGE CARROT CAKE

1 c. soft butter or margarine	1/3 c. orange juice
1 tsp. cinnamon	2 c. sugar
1 Tbsp. grated orange rind	1/2 tsp. nutmeg
1 1/2 c. grated carrots	4 eggs
2/3 c. finely chopped walnuts or pecans	3 c. flour
3 tsp. baking powder	1/2 tsp. salt

Glaze:

1 1/2 c. confectioners sugar	1/2 tsp. grated orange rind
1 Tbsp. butter	2 to 3 Tbsp. orange juice

Cake: In bowl, cream butter and sugar. Add cinnamon, nutmeg and orange rind. Beat in eggs, one at a time and add carrots and nuts. Combine flour, baking powder and salt. Add alternately with orange juice to first mixture. Pour into 10 inch greased and floured tube pan. Bake at 350° F. for 60 to 65 minutes.

Glaze: Beat ingredients together. Ice when cake is cool.

Janet B.

CHEESE CAKE SURPRISE

2 (8 oz.) pkg. cream cheese	2/3 c. sugar
3 eggs	1/8 tsp. almond extract

Topping:

8 oz. dairy sour cream	1 tsp. vanilla
3 Tbsp. sugar	Strawberries or shaved chocolate

Grease 9 inch pie pan. Soften cream cheese to room temperature. Beat cream cheese and eggs till creamy and smooth. Then beat in sugar and almond extract. Pour into greased pan and bake for 50 minutes at 325° F. Allow pie to cool 20 minutes.

Topping: Stir sour cream, sugar and vanilla extract together; spread over pie. Return to oven and bake 15 minutes longer. Cool and refrigerate. Garnish with strawberries or shaved chocolate. Serves 6 to 8.

Chris K.

BLUEBERRY CHEESECAKE (Family Favorite)

Crust:

**1 ½ c. cinnamon crisp cracker
crumbs**

**¼ c. finely chopped nuts
½ c. butter or margarine, softened**

Filling:

**2 (8 oz.) pkg. cream cheese
3 eggs
1 c. sugar
¼ tsp. salt**

**2 tsp. vanilla
½ tsp. almond extract
3 c. sour cream
1 (16 oz.) can blueberry pie filling**

Combine crust ingredients and blend well. Press on bottom and sides of 9 inch spring form pan or 9x13 inch baking pan. Beat cream cheese, eggs, sugar, salt and flavorings. Blend in sour cream. Pour over crust. Bake at 350° F. for 30 to 35 minutes, or until set. Cool. Spread with blueberry filling and chill.

GREAT CHEESECAKE (Family Favorite)

**3 (8 oz.) pkg. cream cheese
5 eggs**

**1 c. sugar
1 tsp. vanilla**

Topping:

**8 oz. sour cream
3 tsp. sugar**

1 tsp. vanilla

Beat together cream cheese, eggs, sugar and vanilla. Pour into buttered 8 inch round or square pan or 9x2 inch pie pan. Bake at 350° F. for 40 to 45 minutes. Cool 15 minutes. Combine topping ingredients. Spread on top of cake. Bake 5 minutes more. Cool and refrigerate. Best when made 24 hours ahead.

HEARTY CHEESECAKE

**3 (8 oz.) pkg. Philly cream cheese
3 eggs**

**3 Tbsp. flour
1 Tbsp. vanilla**

Graham Cracker Crust:

**1 c. graham cracker crumbs
3 Tbsp. sugar**

3 Tbsp. margarine, melted

Crust: Combine ingredients. Press into bottom of a 9 inch spring form pan. Bake at 350° F. for 10 minutes. Blend first 4 ingredients at medium speed. Put into crust. Bake at 450° F. for 10 minutes; then at 250° F. for 30 minutes.

Variation: Chocolate Cheesecake - Use 1 ounce square of unsweetened chocolate (melted). Add it to 1 cup of cheesecake batter before baking. Blend together. Spread on top of cheesecake in pan. Bake as previously instructed. Use ready to use graham cracker crust, if desired.

Beverly

MINIATURE CHEESECAKE

12 oz. cream cheese
½ c. sugar

2 eggs
¾ tsp. vanilla

Topping:

1 c. sour cream
¼ c. sugar

½ tsp. vanilla
Strawberry or pineapple preserves

Beat cream cheese until soft. Add sugar and beat. Add eggs, one at a time, beating well. Add vanilla. Line miniature muffin tins (1 ¾ inches across) with small paper liners. (These are available at most kitchenware shops. Standard size muffin tins can be used by filling ½ full and decreasing baking time.) Fill about ⅔ full. Bake at 300° F. for 20 to 25 minutes. Place ½ teaspoon topping on each cheesecake. Top with small amount of preserves. Bake an additional 10 minutes. Makes 3 dozen.

Linda L.

PETITE CHERRY CHEESECAKES

2 (8 oz.) pkg. cream cheese,
softened
¾ c. sugar
2 large eggs

1 Tbsp. lemon juice
1 tsp. vanilla
24 vanilla wafers
1 (21 oz.) can cherry pie filling

Beat cream cheese, sugar, eggs, lemon juice and vanilla until light and fluffy. Line small muffin pans with paper bake cups and place a vanilla wafer in bottom of each cup. Fill the cups ⅔ full with cream cheese mixture. Bake in 275° F. oven for 15 to 20 minutes, or set. Top with a teaspoon of pie filling. Chill.

ROYAL MARBLE CHEESECAKE

6 oz. pkg. (1 c.) semi-sweet
chocolate morsels
1 c. flour
2 Tbsp. plus 1 c. sugar
¼ tsp. salt
¼ c. butter

3 (8 oz.) pkg. cream cheese, room
temperature
2 tsp. vanilla extract
6 eggs, separated
1 c. dairy sour cream

Melt chocolate morsels in top of double boiler over hot water. Combine ¾ cup flour, 2 tablespoons sugar and salt. Cut in butter until particles are fine. Stir in 2 tablespoons chocolate. Press into bottom of 9 inch spring form pan. Bake at 400° F. for 10 minutes. Soften cream cheese with 1 cup sugar in mixing bowl. Blend in ¼ cup flour and vanilla extract. Add egg yolks; beat well. Blend in sour cream. Beat egg whites until soft peaks form. Fold into cheese mixture very thoroughly. Combine remaining chocolate with 1 ¾ cups of cheese mixture. Pour ½ of plain mixture over baked crust. Top with spoonfuls of ½ the chocolate mixture. Cover with remaining plain mixture, then with chocolate mixture. Cut through batter with spatula to marble. Place in 400° oven. Immediately set at 300° and bake for 1 hour. Turn off oven; let remain in closed oven for 1 hour. Cool away from drafts for 2 to 3 hours. Chill at least 8 hours before serving.

Gail G.

WORLD'S BEST CHEESECAKE

Crust:

1½ c. graham cracker crumbs ½ c. melted butter

Filling:

1½ lb. cream cheese 1 Tbsp. vanilla
1 c. sugar 6 eggs

Topping:

1 c. sour cream ½ tsp. vanilla
1 Tbsp. sugar

Fruit Sauce:

10 oz. frozen raspberries 3 Tbsp. cornstarch
2 Tbsp. sugar ½ c. orange juice

Crust: Press crust ingredients on bottom and sides of 10 inch spring form pan.

Filling: Mix softened cream cheese, sugar and vanilla until well blended. Beat in 1 egg at a time. Pour mixture into crust and bake at 350° F. for 45 minutes, or until set in center. Turn off heat and cool cake in oven with door open, approximately 1 hour.

Topping: Combine topping ingredients and spread over cake in pan. Return to preheated 425° F. oven and bake for 5 minutes only. Cool again.

Fruit Sauce: Combine sauce ingredients in saucepan. Cook over medium heat until thickened. Cool until just warm. Spread over chilled cheesecake in pan. Thoroughly chill before serving.

Maggy F.

CHESS CAKE

Crust:

1 box yellow or lemon cake mix 1 stick margarine
1 egg

Filling:

1 (8 oz.) pkg. cream cheese 1 lb. confectioners sugar
2 eggs

Combine cake mix, 1 egg and margarine. Pat into 9x12 inch pan. Mix cream cheese, 2 eggs and sugar in mixer. Pour into pan and bake at 350° F. for 35 minutes.

Glenda M.

CHOCOLATE CAKE

1¾ c. sugar 1 c. sour milk
½ c. lard or butter 2 c. flour
2 egg yolks 2 egg whites, beaten stiffly

Chocolate Mix - Mix together:

½ c. cocoa
2 tsp. soda

½ c. water

Mix the sugar, lard and egg yolks; add flour and sour milk slowly. Fold in beaten egg whites, then carefully add the chocolate mixture. Bake at 350° F. for approximately 30 minutes.

Claralois A.

CHOCOLATE ECLAIR CAKE

2 small pkg. instant vanilla pudding mix
3 c. milk
1 (9 oz.) ctn. Cool Whip

1 box graham crackers
1 (16 oz.) ctn. ready made chocolate frosting

Mix instant pudding and milk; fold in Cool Whip. Lay whole graham crackers in bottom of 9x13 inch baking dish to cover bottom. Spread with ½ pudding mixture. Add another layer of graham crackers; spread with remaining pudding mixture. Top with another layer of graham crackers. Warm frosting until thin enough to pour. Pour quickly over top layer of graham crackers. Refrigerate at least 8 hours (or overnight) before serving. Serves 12.

Marian T.

CHOCOLATE POUND CAKE

3 c. sifted flour
1 Tbsp. double acting baking powder
¼ tsp. salt
½ lb. (1 c.) butter
1 Tbsp. vanilla extract
½ tsp. almond extract

2 Tbsp. instant coffee
3 c. sugar
3 eggs
1 c. strained, powdered, unsweetened cocoa
1¾ c. milk

Icing:

9 oz. semi-sweet chocolate

9 Tbsp. butter

Preheat oven to 350° F. Butter and line 10 inch tube pan with wax paper. Butter paper and dust with flour. Sift together flour, baking powder and salt; set aside. In large bowl, cream butter. Add vanilla and almond, coffee and gradually add sugar. Beat in eggs, one at a time until incorporated. On lowest speed, gradually add cocoa. Alternately add milk and dry ingredients, each in 3 additions, starting with milk. Beat only until smooth after each addition. Turn into pan and shake briskly several times to level top. Bake 1½ hours, or until top springs back when touched lightly. Let cake cool in pan 10 to 15 minutes. Cover with a rack and invert. Remove pan and paper. Cover with another rack and invert again to finish cooling right side up.

Icing: Melt chocolate in double boiler. When melted, add butter, 1 to 2 tablespoons at a time, stirring with a whisk until smooth after each addition. Icing will thicken with first additions of butter then will thin out. Place bowl over ice water to cool and stir briefly until icing thickens slightly. Should be semi-fluid so it will pour. Pour icing over top and sides of cake quickly.

Gail G.

CHOCOLATE UPSIDE DOWN CAKE

Cake:

1 c. flour
¼ tsp. salt
1 Tbsp. cocoa
¾ c. sugar
2 tsp. baking powder

½ c. milk
2 Tbsp. melted butter
1 tsp. vanilla
½ c. chopped nuts

Topping:

½ c. granulated sugar
½ c. brown sugar

5 Tbsp. cocoa
1 c. boiling water

Cake: Sift dry ingredients. Add milk, butter and mix well. Stir in nuts and vanilla. Pour into angel food cake pan. Cover with topping. Bake 30 to 40 minutes at 350° F. Leave in pan for 5 to 10 minutes before removing.

Topping: Combine all ingredients; stir until smooth and sugar is dissolved.

Mary Helen G.

COCONUT CAKE

1 box Pillsbury Plus cake mix (white or yellow)
1 can Eagle Brand sweetened condensed milk

1 (8 oz.) can cream of coconut
1 small ctn. whipping cream
1 small pkg. frozen fresh coconut

Bake cake in 9x13 inch pan according to directions on box. Remove from oven and prick cake with knitting needle while still warm. Mix milk with cream of coconut and pour over warm cake. Cool and refrigerate. Whip the whipping cream and use for icing and top with coconut sprinkled on top of whipped cream icing. Keep refrigerated. Keeps well in refrigerator for several days.

Marilyn C.

COCONUT AND FRUIT COCKTAIL CAKE (Family Favorite)

2 c. flour
2½ c. sugar
½ tsp. baking soda
1 tsp. salt
2 eggs, beaten
1 (16 oz.) can fruit cocktail

⅓ c. packed light brown sugar
⅓ c. flaked coconut
⅓ c. chopped nuts
¼ c. margarine
½ c. evaporated milk (whole milk may be used)

Put flour, 1½ cups sugar, the soda and salt in bowl. Add eggs and fruit cocktail, including syrup, stirring lightly until all ingredients are moist. Pour into greased 13x9x2 inch pan. Sprinkle top with mixture of brown sugar, coconut and nuts and bake in moderate oven at 350° F. for 40 minutes. Meanwhile, heat margarine, milk and remaining sugar in saucepan until margarine melts and sugar dissolves. Pour warm sauce on cake while still hot and serve. Serves 12.

DANISH STRAWBERRY SHORTCAKE

1 qt. strawberries	1 egg yolk
¼ c. currant jelly (red)	3 drops vanilla
1 c. flour	1 c. whipping cream
6 Tbsp. butter	2 Tbsp. sugar
⅓ c. confectioners sugar	

Hull strawberries. Melt jelly over gentle heat. Sift sugar and add to flour along with other ingredients. Work into a smooth paste, using fingertips of one hand. Chill 30 minutes. Pat out to an 8 inch round and place in a tart pan. Bake blind (see note below) in a 375° F. oven for 20 minutes. Cool. Cover with whole strawberries. Brush berries with currant jelly glaze. Decorate with whipped cream that has been sweetened with sugar. Serves 8 to 10.

Note: Cover pastry with aluminum foil. Sprinkle with dried beans or rice. This prevents pastry from puffing.

Eva H.

DUMP CAKE (Family Favorite)

1 large can crushed pineapple	¾ c. butter, melted
1 large can cherry or apple pie filling	1 c. nuts, chopped
1 box yellow cake mix	

Grease 13x9x2 inch pan. Dump pineapple over entire bottom of pan. Dump can of pie filling over pineapple. Dump cake mix (dry) evenly over pie filling. Pour melted butter over top. Sprinkle nuts over top. Bake in 350° F. oven for 1 hour. Leave in pan. Serve with Cool Whip or ice cream. Serves 8 to 12.

ECLAIR CAKE (Make Ahead)

1 lb. box graham crackers	4 c. cold milk
2 boxes instant French vanilla pudding	8 oz. Cool Whip
	Nuts (optional)

Frosting:

2 sq. melted chocolate	2 Tbsp. corn syrup
1½ c. confectioners sugar	3 Tbsp. melted margarine
1 tsp. vanilla	3 Tbsp. milk

Blend pudding, milk and Cool Whip. Layer whole graham crackers in 9x13 inch pan. Spread with ⅓ pudding mixture. Repeat until 3 layers of pudding. End with graham crackers. Spread frosting on top of graham crackers (fill all holes with frosting). Store in refrigerator for 2 days before serving.

Sherry M.

FABULOUS FRUIT CAKE

½ lb. butter
1 c. sugar
1 tsp. vanilla
5 eggs
2 c. flour

1 lb. candied pineapple, diced
1 lb. red and green candied
cherries, halved
4 c. chopped walnuts

Cream sugar and butter together. Add vanilla and eggs, one at a time, beating well after each. Add flour, fruits and nuts. Bake 2½ to 3 hours in greased and floured 9 to 10 inch tube pan or several smaller pans at 250° F.

Carolyn M.

MEXICAN FRUIT CAKE

Cake:

2 c. flour
2 c. sugar
2 tsp. soda

2 eggs
1 c. chopped nuts (optional)
1 (20 oz.) can crushed pineapple

Frosting:

2 c. powdered sugar
1 (8 oz.) pkg. cream cheese

1 stick (½ c.) margarine
1 tsp. vanilla

Cake: Mix flour, sugar, soda, pineapple, eggs and nuts together; mix well. Pour into greased 9x13 inch pan. Bake at 350° F. for 35 to 45 minutes.

Frosting: Cream margarine and cream cheese together and add powdered sugar. Beat until smooth. Stir in vanilla. Frost cake while still warm.

Donna P.

FAST FIXIN' FRUIT 'N CAKE

1 yellow cake mix
¼ c. oil
2 eggs

½ c. water
1 can pie filling (any kind)

Pour oil into 9x13 inch pan, tilt pan to spread evenly. Put cake mix, eggs and water into pan. Mix with spoon about 2 minutes. Spread batter in pan. Spoon filling into batter; use fork to fold into batter just enough to create a marbled effect. Bake at 350° F. for 40 to 50 minutes. Cooled cake may be sprinkled with powdered sugar. Eat cold or warm. Serve plain, with ice cream or whipped cream.

Sherry M.

FRUIT COCKTAIL CAKE

2 c. flour
1½ c. sugar
2 tsp. baking soda
½ tsp. salt

1 c. nuts, chopped
1 (16 oz.) can fruit cocktail, not
drained

Mix all ingredients together in a bowl and pour into a greased and lightly floured oblong baking pan. Bake 45 minutes in 325° oven until done. Use German chocolate icing.

Billie C.

FRUIT COCKTAIL CAKE

1 (1 lb. 1 oz.) can fruit cocktail	1 tsp. baking soda
1 c. flour	1 egg
1 c. sugar	

Mix all ingredients. Pour into 8x8 inch square pan. Bake at 350° F. for about ½ hour. Serves 8 to 9.

Claralois A.

HERSHEY BAR CAKE

Cake:

1 stick margarine	1 c. flour
1 c. sugar	1 tsp. vanilla
4 eggs	1 large can Hershey's syrup

Frosting:

1 c. sugar	3 oz. evaporated milk
1 stick margarine	6 Hershey's bars

Cake: Cream margarine and sugar together. Add eggs, one at a time. Add flour, vanilla and syrup. Beat well. Bake at 350° F. for 30 minutes in a greased 9x13x2 inch pan.

Frosting: Combine sugar, margarine and evaporated milk in saucepan. Boil 2 to 3 minutes. Remove from heat and stir in Hershey's bars. Spread over cooled cake.

Judy S.

HUMMINGBIRD CAKE

Cake:

3 c. flour	2 tsp. pure vanilla extract
2 c. granulated sugar	1 (8 oz.) can crushed pineapple, undrained
1 tsp. salt	¾ c. pecans
1 tsp. baking soda	¼ c. black walnuts
1 tsp. cinnamon	2 c. chopped bananas
3 eggs, well beaten	
1 ¼ c. salad oil	

Icing:

2 (8 oz.) pkg. cream cheese	2 (14 oz.) boxes powdered sugar
1 c. butter	1 c. chopped pecans

Cake: Combine all dry ingredients in a large mixing bowl. Add eggs and salad oil, stirring until dry ingredients are moistened. Do not actually beat with a mixer. Stir in vanilla, pineapple and nuts. Finally add the bananas. Spoon batter into 3 well greased

and floured 9 inch round cake pans. Bake in a preheated 350° F. oven for 25 to 30 minutes, until cake tests done. Cool in pan 10 minutes, then turn out onto cooling racks. Cool completely before frosting.

Frosting: Combine softened cream cheese and butter. Cream until smooth. Add powdered sugar, beating with an electric mixer until light and fluffy. Stir in vanilla. Frost the tops of all 3 layers, stack and then frost the edges. Carefully draw a circle on the top layer with a toothpick. Fill in that circle with the chopped pecans.

Margaret B.

ITALIAN CREAM CAKE

½ c. margarine
½ c. shortening
2 c. sugar
5 egg yolks
2 c. cake flour
1 Tbsp. baking soda

1 c. buttermilk
2 Tbsp. vanilla
¼ Tbsp. salt
5 egg whites, beaten stiff
1 c. coconut
1 c. nuts

Icing:

1 (8 oz.) pkg. cream cheese
¼ c. margarine
1 lb. confectioners sugar

1 Tbsp. vanilla
1 c. nuts

Cream margarine, shortening; add sugar. Beat until smooth. Add egg yolks and beat well. Sift flour together with salt and baking soda. Add to the shortening and sugar mixture alternately with the buttermilk. Beat well after each addition. Add vanilla, coconut and nuts. Fold in the stiffly beaten egg whites. Bake at 350° F. until light brown. If using a 13x9x2 inch greased pan, bake 35 to 40 minutes. If using 2 (9 inch) round pans bake 25 to 30 minutes.

Icing: Combine cream cheese and margarine, creaming together. Add vanilla and confectioners sugar. Beat until creamy. Add nuts. Spread on cake when it is cool. Serves 16 to 20.

FUNNEL CAKES

2 eggs, beaten
1½ c. milk
2 c. flour

1 tsp. baking powder
2 c. cooking oil
Equipment (1 kitchen funnel)

Suggested Toppings:

Confectioners sugar
Honey

Syrup

In mixing bowl, combine eggs and milk. Sift flour and baking powder. Add to egg mixture; beat until smooth with rotary beater. (Test mixture to see if it flows through funnel. If too thin, add flour. If too thick, add milk.) In an 8 inch skillet, heat oil to 360°. Cover bottom of funnel. Pour generous ½ cup of batter through funnel, forming spiral shape in hot oil. Fry till golden, about 3 minutes, using tongs and spatula to turn cakes carefully. Cook 1 minute longer. Drain on paper toweling. Sprinkle jelly, confectioners sugar, honey, syrup, etc. on top. Serve hot.

Anna K.

BUTTERMILK LEMON CAKE

Finely grated rind of 2 large lemons	½ lb. (1 c.) butter
3 Tbsp. lemon juice	3 c. sugar
3 c. all-purpose flour, sifted	5 eggs
½ tsp. baking soda	1 c. buttermilk
½ tsp. salt	

Glaze:

¼ c. plus 1 Tbsp. lemon juice	½ c. sugar
1 Tbsp. water	

Preheat oven to 325° F. Butter and line 10 inch tube pan with wax paper. Butter the paper also and dust with flour or dry bread crumbs. Mix lemon rind and juice and set aside. Sift together flour, baking soda, salt and set aside. Cream butter in large bowl. Gradually add sugar and beat 2 to 3 minutes. Add eggs, one at a time, beating after each addition until thoroughly incorporated. Beat an additional 2 to 3 minutes on lowest speed of mixer. Alternately add the sifted dry ingredients in 3 additions and the buttermilk in 2 additions, beating only until smooth. Remove from mixer and stir in lemon rind and juice. Turn into pan and level batter. Bake 1½ hours or until cake tester comes out dry.

Glaze: Mix together and let stand while cake is baking. When cake is done, remove and let stand for 5 minutes. Cover with a rack and invert over foil or wax paper. Remove pan and paper, leaving cake upside down. With pastry brush, brush glaze all over hot cake until absorbed. Let stand until cool.

Gail G.

LEMON CAKE

Cake:

1 box lemon cake mix	¾ c. apricot nectar
1 pkg. lemon Jello	2 tsp. lemon Jello
¾ c. cooking oil	4 eggs

Topping:

2 c. confectioners sugar	Juice of 1 orange (or enough to
Juice of 2 lemons	liquefy topping)

Cake: Mix all of the ingredients together. Bake either in sheet cake or angel food cake pan at 350° F. for 30 to 35 minutes. Test for doneness with straw.

Meanwhile, mix topping ingredients together. When cake comes out, poke top full of holes with fork. Pour liquid topping into holes. Cool.

S. Family