

# Bars & Brownies

## Almond Brittle Bars

- 1 cup butter (no substitutes)
- 4 ounces unsweetened chocolate
- 2 cups sugar
- 4 eggs
- 2 teaspoons vanilla
- 1 1/2 cups flour
- 1 1/2 cups almond brittle chips
- 1 cup miniature semisweet chocolate chips

Melt butter and unsweetened chocolate together over low heat until melted; remove from heat. Beat in sugar, eggs and vanilla with a wooden spoon until combined. Do not over mix. Stir in flour. Spread batter into a greased jelly-roll pan. Sprinkle with almond brittle and chocolate chips. Bake at 350 degrees for 30 minutes. Cool; cut into bars. Makes 4 dozen. Can be frozen.

Ellen Harrington, Ft. Wayne, Ind.

## Apricot Bar Cookies

- 1/3 cup honey
- 1/3 cup molasses
- 1/3 cup oil
- 1/4 cup orange juice
- 1 1/2 cups oatmeal
- 1 cup flour
- 1 cup snipped dried apricots
- 1 cup raisins
- 1/2 cup toasted wheat germ
- Pinch salt

Beat honey, molasses, oil and juice. In separate bowl, mix together oatmeal, flour, apricots, raisins, wheat germ and

salt; add honey mixture and stir just until dry ingredients are moistened. Press mixture into well-greased 9-inch square pan. Bake at 375 degrees for 20–25 minutes or until firm to touch. Cool and cut into squares.

Dana Collins, Indianapolis, Ind.

## Brownies

- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 3 tablespoons cocoa
- 1/2 cup flour
- 1/2 cup chopped nuts

Cream butter and sugar. Add eggs and vanilla and beat until light and fluffy. Add cocoa, flour and nuts. Bake in 8-inch greased pan at 325 degrees for 30–35 minutes.

Laura Scott, Ft. Wayne, Ind.

## Candied Orange Slice Bars

- 4 eggs
- 2 cups brown sugar
- 1 tablespoon water
- 1/4 teaspoon salt
- 1/2 teaspoon vanilla
- 2 cups flour
- 1/4 cup nuts
- 1 (8-ounce) package candied orange slices

Icing (recipe follows)

Beat eggs well; add sugar and

blend. Stir in water, salt and vanilla. Fold in 1 cup of flour. With remaining flour, coat nuts and orange pieces and fold into mixture. Pour into greased 9x13-inch pan lined with waxed paper. Bake at 350 degrees for 30 minutes. Turn out on board; peel off paper. Allow to cool and ice. Cut into bars.

#### Icing:

- 1 1/2 cups confectioners' sugar
- 1 tablespoon lemon juice
- 4 tablespoons melted butter

Mix together sugar, juice and butter until smooth.

Elaine Schaefer, Indianapolis, Ind.

### Cocoa Brownies

- 1 cup sugar
- 2 eggs
- 1/4 cup oil
- 2 teaspoons vanilla
- 1/2 cup cocoa
- 1/2 teaspoon salt
- 1/2 cup flour

Mix together sugar and eggs; add oil and vanilla. Stir in cocoa, salt and flour; mix well. Bake in greased 8-inch pan at 300 degrees for 30–35 minutes.

Rachel Venish, Ft. Wayne, Ind.

### Cranberry Cheese Bars

- 2 cups flour
- 1 1/2 cups regular (not instant) oatmeal
- 3/4 cup plus 1 tablespoon brown sugar
- 1 cup margarine or butter, softened

- 1 (8-ounce) package cream cheese, softened
- 1 (14-ounce) can sweetened condensed milk
- 1/4 cup lemon juice
- 2 tablespoons cornstarch
- 1 (16-ounce) can whole berry cranberry sauce

Combine flour, oats and 3/4 cup sugar; cut margarine into dry mixture with pastry blender until crumbly, reserving 1 1/2 cups of crumb mixture. Press remainder firmly in bottom of greased 9x13-inch baking pan. Bake at 350 degrees for 15 minutes.

Beat cream cheese until fluffy. Gradually beat in condensed milk until smooth; stir in lemon juice. Spread evenly over prepared crust. Combine remaining 1 tablespoon sugar and corn starch; stir in cranberry sauce. Spoon evenly over cheese layer. Top with reserved crumbs. Bake at 350 degrees for 40 minutes or until golden brown. Cool; store in refrigerator.

Linda Keeney, Indianapolis, Ind.

### Dream Bars

#### Bottom Layer:

- 1/4 cup butter
- 1/2 cup brown sugar
- 1 cup flour

Mix together butter, sugar and flour. Press into a greased 9x13-inch pan. Bake at 350 degrees for 8–10 minutes.

#### Top Layer:

- 2 eggs
- 1 cup brown sugar
- 1 teaspoon vanilla

- 1/4 teaspoon salt
- 1 cup shredded coconut
- 1 cup corn flakes
- 1 cup chopped nuts

Beat eggs until light; add sugar and vanilla. Stir in salt, coconut, corn flakes and nuts. Spread on top of baked crust and bake at 350 degrees for 25 minutes. (Substitute 2–3 tablespoons flour for corn flakes, if desired.)

Wilma Weisz, Ft. Wayne, Ind.

### French Lemon Bars

- 1 1/2 cups flour
- 3/4 cup butter or margarine
- 1/3 cup confectioners' sugar
- 3 eggs, well beaten
- 1 tablespoon flour
- 1 1/2 cups sugar
- 3 tablespoons lemon juice
- Confectioners' sugar

Mix together flour, butter and confectioners' sugar; pat into greased 9x9-inch pan. Bake at 350 degrees for 20 minutes. Mix together eggs, flour, sugar and lemon juice; pour over baked crust. Bake at 350 degrees for 20 minutes. Lightly sift confectioners' sugar over top after removing from oven.

Janet Borton, Ft. Wayne, Ind.

### Layered Cookie Bars

- 1 cup flour
- 1 cup oatmeal
- 1/2 cup butter or margarine
- 3/4 cup brown sugar
- 1–1 1/2 cups coconut
- 1 (8-ounce) package chocolate chips
- 1 (8-ounce) package butterscotch

- chips
- 1 cup nuts
- 1 can eagle brand milk

Mix together flour, oatmeal, butter and sugar; press into a 9x13-inch baking dish. Sprinkle coconut, chocolate chips, butterscotch chips and nuts over crust. Drizzle milk over top and bake at 350 degrees for 25 minutes.

Janet Borton, Ft. Wayne, Ind.

### Peanut Butter Oatmeal Chewies

*Even better when made a day or two ahead!*

- 1/2 cup butter or margarine
- 1 1/2 cups brown sugar
- 2 eggs
- 1/2 cup chunky peanut butter
- 1 1/2 cups oatmeal
- 1 cup flour
- Pinch salt

Cream together butter and brown sugar; blend in eggs and peanut butter. Add oatmeal, flour and salt. Place in greased 13x9-inch pan. Bake at 325 degrees for 35 minutes. Cut into bars when cooled.

Patty Jones, Indianapolis, Ind.

### Pecan Pie Bars

- 1 cup flour
- 1/2 cup quick oats
- 1/4 cup brown sugar
- 1/2 cup butter
- 3 eggs
- 3/4 cup light corn syrup
- 1 cup chopped pecans

- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 1/2 cup brown sugar
- 1 tablespoon flour

Combine 1 cup flour, oats and 1/4 cup brown sugar. Cut in butter until mixture resembles coarse crumbs. Bake at 350 degrees for about 12–15 minutes. Beat eggs slightly; add corn syrup, pecans, vanilla, salt 1/2 cup brown sugar and 1 tablespoon flour; blend well. Pour over the partially baked crust. Bake at 350 degrees for 25 minutes.

Wilma Weisz, Ft. Wayne, Ind.

### Quick Chewy Cherry Bars

- 1 (2-crust) pie crust mix
- 1 (3 1/2-ounces) can Angel Flake coconut
- 1 cup chopped pecans
- 1/4 cup flour
- 1/4 cup light brown sugar
- 2 tablespoons butter, melted
- 1 can cherry pie filling
- 1 can sweetened condensed milk

Prepare pie crust until crumbly. Pat on bottom of ungreased 13x9-inch pan. Bake at 450 degrees for 8–10 minutes until lightly browned; cool. Reduce oven temperature to 350 degrees.

Combine coconut, nuts, flour, sugar and butter. Pour pie filling evenly over baked crust. Pour sweetened condensed milk evenly over pie filling. Sprinkle coconut mixture on top. Bake at 350 degrees for 45–50 minutes until lightly browned. Cool before cutting; loosely cover leftovers. Makes 12–15 bars.

Marge Dostal, Indianapolis, Ind.

### Raspberry Bars

- 2 cups flour
- 1/2 cup sugar
- 3/4 cup butter
- 1/4 teaspoon salt
- 1/2 teaspoon vanilla
- 1/2 cup chopped pecans
- 12 ounces raspberry preserves
- 1/2 cup chopped pecans

Combine flour, sugar, butter, salt and vanilla. Beat at low speed, until well combined and mixture resembles small peas. Stir in 1/2 cup pecans; set aside 3/4 cup of this mixture. Press remaining crumb mixture in 9-inch square pan. Spread preserves over crumb mixture. Sprinkle with remaining 1/2 cup pecans and reserved crumbs. Bake at 350 degrees for 35–40 minutes or until crumb mixture is lightly browned and preserves are bubbly. Allow to cool completely. Makes 36 bars.

Elaine Schaefer, Indianapolis, Ind.

### Rhubarb Dream Bars

- 2 cups flour
- 3/4 cup confectioners' sugar
- 1 cup butter or margarine
- 4 eggs
- 2 cups sugar
- 1/2 cup flour
- Dash salt
- 4 cups finely diced rhubarb
- Vanilla ice cream

Combine 2 cups flour and confectioners' sugar; cut in butter until crumbs form. Press in 15x10x2-inch jelly roll pan. Bake at 350 degrees for

15 minutes. Blend together eggs, sugar, 1/2 cup flour and salt; fold in rhubarb. Spread rhubarb mixture over hot crust and bake at 350 degrees about 45 minutes until filling is lightly browned. Serve with vanilla ice cream.

Peggy Moss, Ft. Wayne, Ind.

### Toffee Bars

- 1 cup butter
- 1 cup brown or raw sugar
- 1 egg
- Pinch salt
- 1 teaspoon vanilla
- 2 cups flour
- 1 1/2 cups chocolate chips

Cream together butter and sugar. Stir in egg, salt, vanilla and flour; mix well. Pat into a greased jelly roll pan. Bake at 350 degrees for 15 minutes and remove from oven. Pour chocolate chips on top. When melted spread evenly over the top. Let cool. Cut into bars when chocolate starts to harden, usually an hour or more.

Laura Scott, Ft. Wayne, Ind.

### Unleavened Fudge Brownies

- 4 eggs
- 2 cups sugar
- 2/3 cup oil
- 2 teaspoons vanilla
- 1 1/2 cups flour
- 2/3 cup cocoa
- 1 teaspoon salt
- Fudge sauce
- Vanilla ice cream

Mix together eggs and sugar; add oil and vanilla. Stir in flour, cocoa and salt. Place in greased 13x9-inch pan and bake at 350 degrees for 25 minutes. Serve with warmed fudge sauce and vanilla ice cream.

Peggy Moss, Ft. Wayne, Ind.

### Yum Yum Bars

- 3 cups flour
- 1 1/2 teaspoons salt
- 1 cup butter or margarine
- 2 cups brown sugar
- 3 eggs
- 3 teaspoons vanilla
- 1 package butterscotch chips
- 1 cup chopped walnuts

Sift flour and salt together. Mix butter, sugar, eggs and vanilla until smooth and creamy. Add flour and salt mixture gradually, stirring after each addition. Stir in half of the butterscotch chips and half of walnuts. Pour into a greased 9x13-inch pan. Top with remaining chips and nuts. Bake at 350 degrees for 25 minutes. Cool completely before cutting.

Cynthia McClain, Indianapolis, Ind.

# Breads & Crackers

## Boxty Bread

- 1 pound raw potatoes, peeled
- 2 cups cooked mashed potatoes
- 1/4 cup melted butter
- 4 cups flour
- Salt and pepper to taste

Grate raw potatoes into a clean cloth. Wring them tightly over a bowl, catching the liquid. Place grated potatoes into another bowl and spread with mashed potatoes. When starch has sunk to the bottom of the raw potato liquid, pour off water and scrape starch onto potatoes. Combine flour, salt and pepper; mix well. Sift over potatoes. Add melted butter. Mix, then knead and roll out dough on a floured board. Shape into four round flat cakes. Make an X over each so that when baked it will divide into sections. Bake on greased baking sheet at 300 degrees for 40 minutes. Split in two; serve hot with butter.

Linda Keeney, Indianapolis, Ind.

## Cheese Bread

- 1/2 pound medium cheddar cheese, grated
- 1/2 pound Monterey jack cheese, grated
- 1 cup flour
- 1 teaspoon salt
- 3 eggs
- 1 1/3 cups milk
- 1/2 cup melted butter or margarine
- Combine cheese, flour and salt. Beat

eggs and add to cheese mixture. Stir in milk and then melted butter. Spoon into a greased 9x13-inch pan and bake at 350 degrees for 45 minutes. Serve warm.

Cynthia McClain, Indianapolis, Ind.

## Cheese-Chili Puffs

- 1 3/4 cups flour
- 1/2 teaspoon seasoned salt
- 1/2 teaspoon garlic salt
- 1/2 cup butter or margarine
- 1/2 cup sour cream
- 1 cup grated sharp cheddar cheese
- 1/4 cup chopped green chilies, drained

Combine flour and salts; cut in butter until mixture is crumbly. Stir in sour cream until mixture holds together. Stir in cheese and chilies. Shape into a ball. Cover and refrigerate six hours or overnight.

Roll out dough on lightly floured board to 1/4-inch thick. Cut into 1 1/2-inch circles or into fancy shapes with cookie cutters. Bake on ungreased baking sheet at 375 degrees for 14–18 minutes until puffed and golden. Serve immediately. Makes 60.

Ellen Harrington, Ft. Wayne, Ind.

## Cheese Cookies

- 1 cup butter
- 2 cups grated cheddar cheese
- 2 cups flour

- 3/4 teaspoon salt
- Dash cayenne pepper
- 2 cups crispy rice cereal

Cream together butter and cheese. Combine flour, salt and cayenne pepper; add to butter mixture. Stir in cereal. Shape into small balls. Press flat with tines of fork. Bake at 375 degrees for 8–10 minutes.

Debbie Bailey Smith, Dallas, Texas  
Yolanda Bailey, Big Sandy, Texas

## Cheesies Crackers

- 2 cups grated Swiss cheese
- 1/2 cup Parmesan cheese
- 1/2 cup butter
- 3/4 cup flour
- 1/2 teaspoon salt
- 1/8 teaspoon cayenne pepper
- 1/4 teaspoon nutmeg
- 1 egg
- 1 teaspoon water
- Paprika

Knead together (or use food processor) 1 1/2 cups Swiss cheese, Parmesan cheese, butter, flour, salt, cayenne pepper and nutmeg. Form into a ball, chill 15 minutes. Make small balls using a tablespoon. Arrange on ungreased baking sheet. Flatten each with a glass dipped in flour into a 1/4-inch thick circle. Brush with egg beaten with water. Sprinkle on a little remaining Swiss cheese. Bake until puffed and lightly browned at 425 degrees for 10 minutes. Cool; sprinkle with paprika and store in airtight container. These freeze well. Makes about 3 dozen.

Debbie McNeely, Indianapolis, Ind.

## Cheese Napoleons

- 1 cup flour
- 1/2 teaspoon salt
- 1/4 cup oil
- 2 tablespoons milk
- 1 cup grated cheddar cheese

Mix together flour and salt; slowly add oil, tossing mixture with a fork. Add milk and cheese. Stir until dough clings together, adding a little more milk if dough seems too dry. Press into ungreased cookie sheet; cut into squares. Bake at 425 degrees for 10–12 minutes or until brown.

Ellen Harrington, Ft. Wayne, Ind.

## Cheese Pretzels

- 1/2 cup grated sharp cheddar cheese
- 1/4 cup cream cheese, softened
- 1/4 cup butter, cut into pieces
- 2/3 cup flour
- 1/4 teaspoon salt
- Pinch paprika
- Pinch cayenne
- 1 large egg
- 1 teaspoon water
- 2/3 cup grated Parmesan cheese

In food processor or mixer blend cheddar cheese, cream cheese and butter until smooth. Add flour, salt, paprika and cayenne; mix until just combined. Roll dough into a 12-inch log. Wrap in waxed paper and chill for one hour.

Cut roll into 1-inch pieces and roll each piece into a 12-inch rope on lightly floured surface. Transfer ropes to waxed paper. Lightly beat egg with water; brush dough with egg mixture; roll in Parmesan cheese that has been

spread out on waxed paper.

Form ropes into pretzels, pressing ends down lightly to secure them. Arrange pretzels on a baking sheet lined with parchment paper and chill for one hour. Bake at 375 degrees for 12–15 minutes until golden. Leave on baking sheet for two minutes and then transfer to rack to cool. Makes 12 pretzels.

Ellen Harrington, Ft. Wayne, Ind

---

### Cheese Twists

- 1 cup flour
- 1/4 teaspoon garlic powder
- 1/8 teaspoon salt
- 1/8 teaspoon ground red pepper
- 1 cup finely shredded cheddar cheese
- 1/4 cup margarine or butter
- 3–5 tablespoons cold water
- 1 egg, beaten
- 2 tablespoons toasted sesame seeds

Combine flour, garlic powder, salt and red pepper. Cut in cheese and margarine until the size of small peas. Sprinkle with 1 tablespoon water; gently toss with fork. Push to side of bowl. Repeat until all off flour mixture is moistened. Shape dough into ball.

Flatten dough on lightly floured surface. Roll out dough from center to edges, forming a 10-inch square. Brush with egg. Sprinkle with sesame seeds. Cut dough into 5 x 1/2-inch strips. Twist each strip. Bake on lightly greased baking sheets at 400 degrees for 10–12 minutes or until golden brown. Makes 40.

Ellen Harrington, Ft. Wayne, Ind.

### Cinnamon Muffins

- 1 cup butter, softened
- 1 cup sugar
- 1 1/2 cups flour
- 6 eggs
- 1 tablespoon cinnamon

Beat together butter, sugar and 2 tablespoons flour until light and fluffy. Beat in eggs, one at a time. Combine remaining flour and cinnamon and sift them slowly over the mixture, beating batter until smooth. Ladle batter into two paper-lined muffin tins (the bottom of cups should measure about 2 1/2-inches in diameter across bottom), filling each about half full. Bake at 350 degrees for 15 minutes or until tops of muffins are golden brown and firm to the touch. Makes 20.

Ellen Harrington, Ft. Wayne, Ind.

---

### Corn Fritters

- 3 eggs
- 1/4 cup flour
- 1/8 teaspoon pepper
- 1 (16-ounce) can creamed corn
- 1/2 teaspoon salt
- 6 tablespoons oil

Combine eggs, flour, pepper, corn, salt and oil; mix well. Fry like pancakes on lightly greased hot griddle. Makes 18 (4-inch) fritters.

Indianapolis, Ind., Congregation

---

### Cottage Cheese Rolls

- 1 cup butter softened
- 2 cups small-curd cottage cheese
- 1 cup flour

- 1 cup whole-wheat flour
- 1/2 teaspoon salt

Cream butter until smooth; stir in cottage cheese; set aside. Mix together flours and salt; add to butter mixture and stir until flour and butter are evenly distributed. Dough will be sticky.

Divide dough into four equal pieces; shape into balls using a little extra flour to keep from sticking to hands. Chill dough at least 3 hours.

Slightly flatten each ball and lightly dust with flour. Place between two sheets of plastic wrap; roll into circles 1/4-inch thick. Cut into pie-shaped wedges (6–8 wedges per circle); roll each up starting at the wide end to form crescent-shaped pastries.

Bake at 350 degrees until lightly browned, about 30–35 minutes. Makes 2 dozen.

Ellen Harrington, Ft. Wayne, Ind.

---

### Delicious Unleavened Bread

- 3 cups flour
- 3 eggs
- 1/8 cup vegetable oil
- Salt
- Water

Combine flour (if you use whole-wheat flour add an extra egg), eggs, oil and salt. Add enough water to make it easy to pour. Pour onto well-greased cookie sheet with edges. Bake at 450 degrees for 15–20 minutes.

Twila Artman, Indianapolis, Ind.

### East Indian Puri Bread

- 2 1/2 cups flour
- 1 teaspoon salt
- 1/2 cup shortening
- 1 1/3 cups plain yogurt

Combine flour, salt, shortening and yogurt; mix well. Roll to 1/8-inch thickness and cut into rounds with a biscuit cutter. Fry in hot oil (350 degrees) until puffed and brown. Drain on absorbant paper. Makes 36 rounds.

Indianapolis, Ind., Congregation

---

### Egg & Onion Matzos

- 2 cups whole-wheat flour
- 3/4 teaspoon salt
- 1/3 cup butter
- 1 egg
- 2 1/2 teaspoons onion powder
- 1/2 cup milk

Combine flour and salt; cut in butter until it resembles meal. Combine egg, onion powder and milk; add to flour mixture and stir until ball forms. Add more flour if too sticky but avoid overworking to keep crackers tender.

Divide dough into thirds and roll each out on well-floured surface, adding more flour as needed to keep dough from sticking to rolling pin or surface. Roll until thin.

Cut into desired shapes and place on greased cookie sheet. Prick with fork; bake at 450 degrees for 5 minutes until crackers begin turning light golden brown. Makes 6 dozen.

Ellen Harrington, Ft. Wayne, Ind.

---

### German Roll Kuchen

- 2 2/3 cups flour
- 2 teaspoons salt
- 1/2 cup melted shortening or oil
- 1/2 cup milk
- 2 eggs, beaten

Combine flour and salt. Make a well in the center of flour; add shortening, milk and eggs. Beat until flour is blended. Toss dough on lightly floured bread board; knead smooth. Add more flour if necessary. Roll dough to 1/8-inch thickness. Cut into 3x5-inch strips. Puncture each strip with tip of a table knife several times to make a puffer cruller when frying. Fry in hot oil until brown on one side. Turn and brown other side. Drain and eat warm.

Indianapolis, Ind., Congregation

### Highland Crackers

- 1/2 cup plus 1 tablespoon whole-wheat flour
- 1/2 teaspoon salt
- Pinch cayenne
- 3 tablespoons oil
- 1/4 cup sharp cheddar cheese
- 1/2 cup quick-cooking rolled oats
- 1/4 cup cold water
- Paprika

Combine flour, salt and cayenne; cut in oil until particles are tiny. Stir in cheese and oats. Sprinkle water over mixture, stirring with fork.

Form into a ball; roll into 12x7 1/2-inch rectangle. Cut into 1 1/2-inch squares. Bake on ungreased cookie sheets at 425 degrees for 12–15 minutes. A few minutes before removing, sprinkle with paprika.

Ellen Harrington, Ft. Wayne, Ind.

### Jewish Almond Bread

- 4 eggs
- 1 cup sugar
- 3/4 cup butter
- 3 cups flour
- 3/4 cup slivered almonds
- 1 teaspoon almond extract
- 1/2 teaspoon vanilla

Mix together eggs, sugar and butter; stir in flour, 1/2 cup almonds, and extracts. Place in two greased loaf pans. Top with remaining almonds. Bake at 350 degrees for 30 minutes.

Twila Artman, Freda Carlson, Elaine Schaefer, Indianapolis, Ind.

### Maple-Nut Butterhorns

- 2 cups whole-wheat flour
- 1/4 teaspoon salt
- 1/3 cup butter
- 1 egg yolk
- 1 cup sour cream
- 1 teaspoon vanilla
- 1/4 cup melted butter
- 1 1/2 cups honey
- 2 1/2 teaspoons maple flavoring
- 3/4 teaspoon cinnamon
- Chopped nuts

Combine flour and salt; cut in butter until coarse mixture forms. Stir in egg yolk, sour cream and vanilla; knead. If dough seems too dry, sprinkle with water and knead. Shape into ball; cover and chill overnight.

Divide dough into three parts; roll each into 12-inch circles. Spread with butter. Combine honey and maple

flavoring; spread over circles. Sprinkle with cinnamon and nuts and cut into 12 pie-shaped wedges. Starting at wide edge, roll up. Tuck point underneath and bake on greased baking sheet at 375 degrees for 20–30 minutes. Makes 3 dozen.

Ellen Harrington, Ft. Wayne, Ind.

### Mary's Unleavened Bread

- 5 cups flour
- 1 2/3 sticks butter
- 1 pint whipping cream

Mix together flour, butter and cream. Knead until mixed. Press into cookie sheet and bake at 450 degrees for 15 minutes or until lightly golden.

Mary Hanson, Cincinnati, Ohio

### Popovers

- 2 eggs
- 1 cup flour
- 1/2 teaspoon salt
- 1 cup milk

Beat eggs a little with a spoon. Add flour and salt and a little milk at a time. Spray muffin pans and heat a little. Bake at 350 degrees for 22–25 minutes. Slit 1/2-inch on each one and bake five more minutes.

Wilma Weisz, Ft. Wayne, Ind.

### Popovers

- 1 egg
- 1/2 teaspoon salt
- 1 cup milk
- 1 cup flour
- 1 teaspoon sugar

- 1/2 teaspoon oil

Preheat oven for 10 minutes at 450 degrees; grease and heat muffin tins for 3–4 minutes in oven before filling. Combine egg, salt, milk, flour, sugar and oil. Fill muffin tins half full and bake 15 minutes; lower temperature to 350 degrees and bake another 15 minutes.

Helen Turner, Indianapolis, Ind.

### Savory Oat Crackers

- 2 cups oats
- 3/4 cup flour
- 1/2 cup wheat germ
- 1/4 cup sesame seeds
- 2 tablespoons sugar
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons oregano
- 1 teaspoon thyme
- 1/2 teaspoon onion powder
- 3 eggs
- 2/3 cup oil

Mix together oats, flour, wheat germ, sesame seeds, sugar, salt, oregano, thyme and onion powder. In separate bowl mix together eggs and oil. Add liquid ingredients to dry ingredients; mix well. Press into ungreased 10x15-inch pan. Bake at 400 degrees for 20 minutes.

Becky May, Ft. Wayne, Ind.

### Snacking Crackers

- 2 cups whole-wheat flour
- 1 teaspoon salt
- 1/2 cup sesame seeds
- 1/4 cup raw wheat germ
- 1/4 cup oil
- 1/2 cup cold water

Combine flour, salt, sesame seeds and wheat germ; add oil and mix well with fork. Stir in water until dough is workable. Knead 10 minutes. Roll small pieces until thin. Bake at 400 degrees until light brown and turn to other side and bake until brown.

Jayne Schumaker, Indianapolis, Ind.

---

## Unleavened Festival Bread

2 cups whole-wheat flour  
1 teaspoon salt  
2 teaspoons sugar  
3/4 cup butter  
Ice water  
1 egg

Blend flour, salt and sugar. Cut in butter until crumbs form. Add 2 tablespoons ice water to beaten egg and combine with flour and butter mixture. (Add more ice water as needed to hold dough together.) Roll out dough to desired thickness (thin is best). Cut into desired shapes and place on ungreased baking sheet. Prick with fork. Bake at 400 degrees for 10 minutes.

Elaine Schaefer, Indianapolis, Ind.

# Breakfast

## Baked Peach Pancakes

2 cups fresh or frozen sliced peeled peaches  
4 teaspoons sugar  
1 teaspoon lemon juice  
3 eggs  
1/2 cup flour  
1/2 cup milk  
1/2 teaspoon salt  
2 tablespoons butter or margarine  
Nutmeg  
Sour cream, optional

Combine peaches with sugar and lemon juice; set aside. Beat eggs until fluffy. Add flour, milk and salt; beat until smooth. Place butter in a 10-inch skillet; bake at 400 degrees for 3–5 minutes. Immediately pour batter into hot skillet. Bake for 20–25 minutes until pancake has risen and is puffed all over. Fill with peach slices and sprinkle with nutmeg. Serve immediately with sour cream. Makes 4–6 servings.

Kathy Lausted, Menomonie, Wis.

---

## Banana Pancakes

1 cup flour  
1/4 cup confectioners' sugar  
1 cup milk  
2 eggs  
3 tablespoons butter or margarine, melted  
1 teaspoon vanilla extract  
1/4 teaspoon salt

Combine flour and sugar; add milk, eggs, butter, vanilla and salt; beat

until smooth. Heat a lightly greased 6-inch skillet; add 3 tablespoons batter, spreading to almost cover bottom of skillet. Cook until lightly browned; turn and brown other side. Remove to wire rack. Repeat with remaining batter greasing skillet as needed.

### Filling:

1/4 cup butter or margarine  
1/4 cup brown sugar  
1/4 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1/4 cup light cream  
5–6 firm bananas, halved lengthwise  
Whipped cream  
Cinnamon

Melt butter in large skillet. Stir in brown sugar, cinnamon and nutmeg. Stir in cream and cook until slightly thickened. Add half of the bananas at a time to skillet; heat for 2–3 minutes, spooning sauce over them. Remove from heat. Roll a pancake around each banana half and place on a serving platter. Spoon sauce over pancakes. Top with whipped cream and a dash of cinnamon. Makes 5–6 servings.

Kathy Lausted, Menomonie, Wis.

---

## Breakfast Puffs

5 eggs  
1 1/2 cups milk  
1 1/2 cups whole-wheat flour  
3/4 teaspoon salt  
3 teaspoons oil  
Butter

Syrup or honey

Beat eggs with electric mixer about one minute. Add milk, flour, salt and oil; beat until smooth and blended, about one minute. Pour into well-buttered 9x13-inch baking dish and bake at 375 degrees–400 degrees for about 20 minutes. When high peaks form and surface begins to brown slightly, remove from oven and cut in squares. Puffs will collapse. Serve with butter, if desired and syrup or honey.

Elaine Schaefer, Indianapolis, Ind.

---

### Cottage Cheese Pancakes

1 cup cottage cheese  
6 eggs  
1/2 cup flour  
1/2 teaspoon vanilla  
1/4 cup oil  
1/4 cup milk  
1/4 teaspoon salt

Place cottage cheese, eggs, flour, vanilla, oil, milk and salt in blender. Blend for one minute. Cook on griddle using 1/2 cup per pancake.

Alice Robinson, Ft. Wayne, Ind.

---

### Dutch Apple Pancake

3 tablespoons margarine  
3 baking apples, peeled and sliced  
1/2 teaspoon cinnamon  
1/2 cup flour  
1/2 cup milk  
2 eggs  
Confectioners' sugar

Over medium heat in 10-inch ovenproof skillet; melt margarine; add

apples and cook until tender. Sprinkle with cinnamon. With mixer beat flour, eggs and milk for two minutes until smooth. Pour over apples. Bake on lowest rack in oven at 450 degrees for 10 minutes. Reduce heat to 350 degrees and bake an additional 10–15 minutes or until brown and fluffy. Sprinkle with confectioners' sugar.

Geraldine Beyer, Ft. Wayne, Ind.

---

### German Pancakes

6 eggs  
1 cup milk  
1 cup flour  
1/2 teaspoon salt  
2 tablespoons butter or margarine,  
melted  
Syrup

Blend eggs, milk, flour and salt in blender until smooth. Pour butter into 13x9x2-inch baking dish; add batter. Bake uncovered at 400 degrees for 20 minutes. Serve with syrup. Makes 8 servings.

Kathy Lausted, Menomonie, Wis.

---

### Tender Dutch Baby

3 eggs  
6 tablespoons flour  
1 tablespoon sugar  
6 tablespoons milk  
3 tablespoons butter  
Lemon wedges  
Confectioners' Sugar

Using a blender, blend eggs, flour, sugar and milk until smooth. Place butter in a 10-inch ovenproof skillet; melt

and tilt to coat bottom and sides of skillet. Quickly pour in batter; return pan to oven and bake at 425 degrees until pancake is puffed and golden, about 15 minutes. Sprinkle with confectioners' sugar; squeeze on lemon to taste

Ft. Wayne, Ind., 1990 UB Cookbook,

---

### Unleavened Pancakes

1 1/2 cups flour  
1/4 cup wheat germ (optional)  
1/2 teaspoon salt  
2 eggs  
2 cups milk

Combine flour, wheat germ, salt, eggs and milk; beat with electric mixer until smooth. Place 2 tablespoons batter on greased hot griddle; spread with back of spoon forming 5-inch pancakes. Brown on both sides. Makes 30 pancakes

Sue Elzey, Ft. Wayne, Ind.

# Cakes & Candy

## Butter Poundcake

- 2 cups butter, softened
- 1 (1-pound) package confectioners' sugar
- 6 eggs
- 2 cups flour

Beat butter and sugar together until light and fluffy. Add eggs, one at a time, beating well after each addition. Add flour, mixing only until smooth. Spoon into greased 9x13-inch pan and bake at 325 degrees for 1 hour 15 minutes or until cake springs back lightly to touch. Cool before turning out on wire rack to cool completely.

Cynthia McClain, Indianapolis, Ind.

## Cream Cheese Pound Cake

- 1 1/2 cups butter, softened
- 1 (8-ounce) package cream cheese, softened
- 3 cups sugar
- 6 large eggs
- 1 1/2 teaspoons vanilla extract
- 3 cups flour
- 1/8 teaspoon salt

Beat butter and cream cheese together at medium speed with an electric mixer for 2 minutes or until creamy. Gradually add sugar, beating 5–7 minutes. Add eggs, one at a time, until well mixed.; add vanilla; mix well. Combine flour and salt; gradually add to butter mixture, beating at low speed just until blended. Pour into greased

and floured 10-inch tube pan. Fill a 2-cup, ovenproof measuring cup with water; place in oven with tube pan. Bake at 300 degrees for 1 hour 30 minutes or until wooden pick inserted in center of cake comes out clean. Cool in pan on wire rack 10–15 minutes; remove from pan. Cool completely on wire rack. Makes 1 cake.

Peggy Moss, Ft. Wayne, Ind.

## Fudge

- 3 cups sugar
- 3/4 cup butter
- 2/3 cup evaporated milk
- 1 (12-ounce) package chocolate chips
- 1 (7-ounce) jar marshmallow creme
- 1 teaspoon vanilla
- 1 1/4 cups nuts, chopped

Bring to a boil on high heat, sugar, butter and milk. Turn heat to medium and boil, stirring constantly, for 5 minutes; remove from heat. Stir in chocolate chips until melted. Add marshmallow creme, vanilla and nuts. Spread in buttered dish; cool and serve.

Peggy Moss, Ft. Wayne, Ind.

## Matzo English Toffee

- 3–4 plain matzos
- 1 cup butter
- 1 cup brown sugar
- 1 1/4 cups chopped pecans
- 1 (12-ounce) package milk chocolate chips

Use foil to line a baking sheet with sides; coat with non-stick cooking spray. Arrange matzos and pieces to cover bottom of baking sheet; break to fit. Melt butter and brown sugar together; boil for three minutes. Pour over matzos and spread to cover. Bake at 400 degrees for six minutes. Remove from oven and distribute nuts and then chocolate chips over top. Bake an additional 1–2 minutes to melt chips. Remove from oven and spread to cover matzos in pan. Place in freezer 20 minutes. Remove toffee from pan and break into pieces. Store frozen in airtight container.

Bess Gabriel, Akron, Ohio

## Pound Cake

- 1 1/2 cups butter
- 1 box confectioners' sugar
- 6 eggs
- 1 tablespoon vanilla
- 1 1/2 cups flour
- 1 1/2 cups whole-wheat pastry flour

Cream butter and sugar; add eggs, one at a time, then vanilla. Stir in flour a little at a time. Pour into two greased and floured loaf pans. Bake at 325 degrees for 1 hour.

Lillie Mahone, Indianapolis, Ind.

## Rum Cake

- 1 cup butter
- 1/2 cup shortening
- 3 cups sugar
- 5 eggs
- 1 cup milk
- 1 teaspoon coconut extract
- 2 teaspoons rum extract

- 1 teaspoon vanilla
- 3 cups flour
- 1/2 teaspoon salt
- Glaze (recipe follows)

Cream together butter, shortening and sugar. Add eggs one at a time. Stir in milk and extracts. Slowly add flour and salt to liquid ingredients. Bake at 300 degrees in tube pan for 1 hour 15 minutes. Glaze.

## Glaze:

- 2 teaspoons butter, melted
- 6 tablespoons undiluted orange juice concentrate
- 1 cup confectioners' sugar

Mix together butter, orange juice concentrate and sugar. Glaze cake.

Becky May, Ft. Wayne, Ind.

## 7-up Cake

- 1 1/2 cups margarine or butter
- 3 cups sugar
- 5 eggs
- 3 cups flour
- 2 tablespoons lemon extract
- 3/4 cup 7-up
- Confectioners' sugar

Cream together butter and sugar until fluffy. Add eggs, one at a time and beat well. Add flour; beat in lemon extract and 7-up. Pour batter into a well-greased and floured 10-inch bundt or tube pan. Bake at 325 degrees for 1 to 1 1/4 hour or until cake tests done. After baking, let cool at room temperature 15 minutes before turning out on plate. Sprinkle with confectioners' sugar or drizzle with glaze.

Twila Artman, Indianapolis, Ind.

# Cookies

## Applesauce Cookies

- 1 cup brown sugar
- 3/4 cup oil
- 1 cup thick applesauce
- 1/2 cup nuts
- 1 egg
- 1/2 teaspoon vanilla
- 1/2 teaspoon salt
- 4 cups rolled oats
- 1/2 cup flour
- 1/2 cup coconut

Beat brown sugar and oil until well blended. Add applesauce, nuts, egg, vanilla, salt, oats, flour and coconut; mix well. Drop from teaspoon onto oiled baking sheet. Bake at 375 degrees for 20–25 minutes or until well browned. Cool on baking sheet. Makes 5 dozen.

Ellen Harrington, Ft. Wayne, Ind.

## Butter Balls

- 1 cup butter, softened
- 1/3 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon almond extract
- 2 cups flour
- 1 3/4 cups ground walnuts
- Confectioners sugar

Mix together butter, sugar, salt, almond extract, flour and walnuts. Refrigerate one hour. Shape dough into 1-inch balls and bake at 350 degrees on ungreased cookie sheet 12–15 minutes. Balls should not be brown on the bottom. While still warm, roll in confectioners' sugar.

Laura Scott, Ft. Wayne, Ind.

## Butter Pecan Turtle Cookies

### Crust:

- 2 cups flour
- 1 cup brown sugar
- 1/2 cup butter
- 1 cup pecans halves

Combine flour, sugar and butter; mix at medium speed for 2–3 minutes until fine. Pat crust into ungreased 13x9x2-inch pan. Sprinkle crust with pecans.

### Top Layer:

- 2/3 cup butter
- 1/2 cup sugar
- Chocolate chips

Combine butter and sugar; cook until boiling (one minute). Pour over pecans. Bake at 350 degrees for 18–22 minutes. Sprinkle with chocolate chips which should melt slightly. Cool completely before cutting. Makes 3–4 dozen bars.

Freda Carlson, Indianapolis, Ind.

## Chocolate Butter Cookies

- 1/2 cup sugar
- 3/4 cup butter, softened
- 1 egg yolk
- 1 teaspoon almond extract
- 1 1/2 cups flour
- 1/4 cup cocoa

Combine sugar, butter, egg yolk and almond extract; beat until light and fluffy. Gradually add flour and cocoa until well mixed. Shape by rounded teaspoonfuls; place one inch apart on cookie sheets. Bake at 375 degrees for

7–9 minutes until set. Cool. Decorate cookies if desired. Makes 3 dozen.

Peggy Moss, Ft. Wayne, Ind.

## Coconut Meltaways

- 1/2 cup butter
- 1 1/2 cups sugar
- 1/4 teaspoon salt
- 2 eggs
- 1/2 teaspoon vanilla
- 1/2 teaspoon almond extract
- 1 3/4 cups flour
- 1/2–1 cup flaked coconut

Cream butter and sugar; add salt, eggs and extracts. Beat until fluffy. Add flour and coconut to taste. Roll into 1-inch balls and roll in more coconut. Bake on lightly greased cookie sheet at 400 degrees for 12–15 minutes. Cookies will flatten.

Laura Scott, Ft. Wayne, Ind.

## Cream Cheese Cookie Sandwiches

- 1 (8-ounce) package cream cheese, softened
- 3 tablespoons sugar
- 2 tablespoons coffee liqueur
- 1/2 cup chopped almonds
- Shortbread cookies
- Chopped nuts or sprinkles

Beat together cream cheese, sugar and liqueur until smooth. Fold in chopped nuts. Spread 1 tablespoon filling between two shortbread cookies. Roll edges of cookies in chopped nuts or sprinkles. Makes enough filling for 16 sandwich cookies.

Peggy Moss, Ft. Wayne, Ind.

## Easy Cookies

- 2 bananas, pureed to make 1 cup
- 1/2 cup chopped dates
- 1/3 cup chopped almonds
- 1 teaspoon vanilla
- 1 1/2 cups oatmeal

Combine banana, dates, almonds, vanilla and oatmeal; mix well. Drop by tablespoon onto a cookie sheet sprayed with non-stick cooking spray. Bake at 350 degrees for 18–20 minutes.

Pauline Dobbs, Indianapolis, Ind.

## Fudgy Unbaked Cookies

- 1/2 cup shortening
- 2 cups sugar
- 1/2 cup milk
- 6 tablespoons cocoa or carob
- 3 cups oats
- 1 tablespoon vanilla
- 1/2 cup coconut or 1/2 cup peanut butter

Bring to boil shortening, sugar, milk and cocoa; boil for one minute or soft ball stage. Stir in oats, vanilla and coconut or peanut butter. Drop by teaspoon onto waxed paper. Let cool. Should be served the next day or later if possible. Suggestion: use both the coconut and peanut butter instead of creamy peanut butter.

Twila Artman, Indianapolis, Ind.

## Mexican Wedding Cakes

- 1 cup butter

- 1 1/2 cups confectioners' sugar
- 1 teaspoon vanilla
- 2 cups flour
- 1 cup chopped pecans

Cream butter; add 1 cup confectioners' sugar and vanilla. Stir in flour a small amount at a time; mix well. Add pecans. Roll mixture into small balls and place on a cookie sheet. Bake at 350 degrees until lightly browned, about 20–25 minutes. Roll in confectioners' sugar. Cool before serving.

Lillie Mahone, Indianapolis, Ind.

### No-Bake Cookies

- 2 cups sugar
- 1/4 cup cocoa
- 1/2 cup milk
- 1 teaspoon vanilla
- 1/2 cup margarine
- 1/2 cup peanut butter
- 3 cups oatmeal

Bring to a boil over medium heat sugar, cocoa, milk and vanilla. Allow to boil for just a minute. Remove from heat and add margarine, peanut butter and oatmeal. Stir and drop by teaspoon onto waxed paper. Allow to cool.

Susan Keeney, Indianapolis, Ind.

### Orange Macadamia Nut Cookies

- 1 cup butter, softened
- 1 cup confectioners' sugar
- 1 egg yolk
- 2 tablespoons orange juice
- 2 teaspoons grated orange peel
- 2 cups flour

- 1 teaspoon cornstarch
- 1/2 cup chopped macadamia nuts or blanched almonds
- Frosting (recipe follows)

Cream butter and sugar; add egg yolk, orange juice and peel; mix well. Combine flour and cornstarch; add to creamed mixture; mix well. Stir in nuts. Roll into 1 1/2-inch balls; place two inches apart on ungreased baking sheets. Gently flatten with the bottom of a glass dipped in sugar. Bake at 350 degrees for 12–15 minutes or until edges begin to brown. Cool. Frost.

#### Frosting:

- 1 cup confectioners' sugar
- 4 teaspoons butter, softened
- 1 tablespoon orange juice
- 1/2 teaspoon grated orange peel

Combine sugar, butter, orange juice and orange peel; beat until smooth. Frost cookies. Makes 3 1/2 dozen.

Peggy Moss, Ft. Wayne, Ind.

### Peanut Butter Blossoms

- 3/4 cup butter
- 3/4 cup creamy peanut butter
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 egg
- 1 teaspoon vanilla
- 2 cups flour
- Sugar
- Chocolate Kisses

Cream butter and peanut butter; add sugars and beat until light and fluffy. Add egg and vanilla; beat well. Stir in flour to make a stiff dough. Shape into 1-inch balls. Roll in granulated sugar.

Bake on ungreased baking sheet at 350 degrees for 10 minutes or until lightly browned. Immediately place kiss on each cookie, pressing down so cookie cracks around edges. Remove to wire rack to cool. Makes about 4 dozen.

Debbie McNeely, Indianapolis, Ind.

### Peanut Butter Cookies

- 1 cup peanut butter
- 1 cup sugar
- 1 egg

Combine peanut butter, sugar and egg; mix well. Shape into small balls; press flat with fork. Bake at 400 degrees for 10 minutes.

Debbie Bailey Smith, Dallas, Texas  
Yolanda Bailey, Big Sandy, Texas

### Pizza Cookies

- 1/2 cup sugar
- 1/2 cup brown sugar
- 1/2 cup butter or margarine
- 1/2 cup peanut butter
- 1/2 tablespoon vanilla
- 1 beaten egg
- 1 1/2 cups flour
- 2 cups miniature marshmallows
- 1 (6-ounce) package chocolate chips

Combine sugars, butter, peanut butter, vanilla, egg and flour; spread on greased pizza pan. Bake at 375 degrees for 10 minutes. Top with marshmallows and chocolate chips. Bake 5–8 minutes more.

Barb Hancock, Ft. Wayne, Ind.

### Proverb Cookies

- 2 egg whites
- 1/2 cup honey or sugar

- 1/8 teaspoon salt
- 1/3 cup flour
- 2 teaspoons instant tea powder
- 2 teaspoons water (may substitute 2 teaspoons very strong tea for powder and water)

Prepare proverbs or funny sayings on small pieces of paper (approximately 1/2x2 inches) and set aside. Combine egg whites, honey, salt, flour, tea powder and water to make a batter. Lightly grease two small cookie sheets. Spread 1 teaspoon batter on sheet to make a 3-inch circle.

Leave two inches between cookies. (Do not bake more than five at a time.) Bake at 350 degrees for five minutes. Working quickly while cookies are hot, turn cookies over. Lay proverbs in center of cookie; fold in half and insert toothpick to hold. Then press backwards over edges of muffin pan to hold shape while they cool.

Elaine Schaefer, Indianapolis, Ind.

### Raglach Cookie (Jewish)

- 1 (8-ounce) package cream cheese
- 1 cup butter or margarine
- 2 cups flour
- 1 teaspoon vanilla
- Melted butter
- Cinnamon
- Sugar
- Raisins
- Nuts
- Jam

Cream together cream cheese and butter; blend in flour and vanilla. Knead well and leave in refrigerator overnight.

Divide into quarters. Roll one quarter on floured board into a round circle, cut into 8 wedges; spread with melted butter; sprinkle with cinnamon and sugar, raisins, nuts or jam. Roll up from wide end and pinch closed. Sprinkle top with sugar and cinnamon. Bake at 350 degrees for 20 minutes.

Margaret Dick, Ft. Wayne, Ind.

---

### Russian Tea Cakes

- 1 cup butter
- 1/2 cup confectioners' sugar
- 1 teaspoon vanilla
- 2 1/4 cups sifted flour
- 1/4 teaspoon salt
- 3/4 cup finely chopped nuts

Mix together butter, sugar and vanilla. Stir in flour, salt and nuts. Chill; roll into 1-inch balls. Place on ungreased cookie sheet. Bake at 400 degrees for 10–12 minutes. While still warm, roll in confectioners' sugar; roll again. Makes 4 dozen 1-inch cookies.

Barb Hancock, Ft. Wayne, Ind.

---

### Unleavened Lemon Meltaways

- 1/2 cup butter
- 1/4 cup confectioners' sugar
- Finely grated rind of 1/2 lemon
- 1 cup flour
- Apricot jam
- Glaze (recipe follows)

Beat butter with wooden spoon until creamy; add sifted confectioners' sugar and continue beating until mixture is pale and fluffy. Stir in lemon rind and

flour to make a soft dough. Spoon mixture into a pastry bag with a medium tube and pipe 20 shapes onto buttered cookie sheets. (May use a teaspoonful instead of pastry bag.) Chill for 30 minutes in refrigerator. Bake at 325 degrees for about 25 minutes. Glaze.

#### Glaze:

- 2 tablespoons confectioners' sugar
- 2 teaspoons lemon juice

Combine sugar and the amount of lemon juice needed for a glaze. Leave baked cookies on cookie sheet; brush with apricot jam and then with lemon glaze. Return to oven for five minutes, then set on wire rack to cool and crisp. Makes 20 cookies.

Marge Dostal, Indianapolis, Ind.

## Desserts

### Apple Crisp

- 1 1/2 quarts sliced apples
- 1/2 cup sugar
- 3 tablespoons flour

Mix together sugar and flour; coat apples. Place in a greased 8-inch pan.

#### Topping:

- 1/2 cup brown sugar
- 1/2 teaspoon cinnamon
- 1/4 cup flour
- 1/4 cup butter
- 1/2 cup quick oats

Mix together sugar, cinnamon, flour and butter with pastry blender. Add quick oats; mix. Sprinkle over apples. Bake at 350 degrees for 40–45 minutes.

Wilma Weisz, Ft. Wayne, Ind.

---

### Cherry Refrigerator Dessert

#### First Layer:

- 2 cups flour
- 2 tablespoons sugar
- 1 cup butter or margarine

Combine flour, sugar and butter; press into a 9x13-inch pan. Bake at 350 degrees for 15 minutes; cool.

#### Second Layer,

- 1 (8-ounce) package cream cheese, softened
- 2/3 cup confectioners' sugar
- 1 (9-ounce) carton non-dairy whipped topping

- 1 can cherry pie filling

Beat together cream cheese, sugar and whipped topping. Spread over cooled baked crust; chill. Spoon pie filling over cream cheese mixture. Keep refrigerated

Peggy Moss, Ft. Wayne, Ind.

---

### Cherry Squares

- 1 cup butter
- 1 1/2 cups sugar
- 4 eggs, beaten
- 1 teaspoon vanilla
- 1 teaspoon lemon extract
- 2 cups flour
- 1 (15-ounce) can cherry pie filling
- Confectioners' sugar

Cream together butter and sugar. Add eggs and extracts; beat until fluffy. Stir in flour; mix well. Spread batter in greased 10x15-inch or 12x15-inch pan and mark into 24 squares with a knife. Drop 3–4 cherries in the center of each square. Bake at 350 degrees for 40 minutes. Cool. Sprinkle with confectioners' sugar; cut into 24 squares.

Laura Scott, Ft. Wayne, Ind.

---

### English Trifle

- 1 (4-serving size) package custard
- Pound cake (See Butter Poundcake recipe in Cakes and Candy section)
- 4 ounces sherry
- 2 ounces brandy
- Grated lemon rind

- 2 ounces slivered almonds
- 1 cup raspberry preserves
- 1 (16-ounce) can chunk pineapple, drained
- 12 macaroons, crushed
- 1 pint heavy cream,
- 1 tablespoon sugar

Prepare custard according to package directions; refrigerate until set. Pour custard into the bottom of a trifle dish or other deep bowl. Slice pound cake into 1x3-inch slices and arrange over the custard and against the sides of the bowl. Moisten with sherry and brandy. Sprinkle with lemon rind and almonds. Spoon preserves on top of that and arrange crushed macaroons and pineapple over preserves. Whip cream with sugar and spoon on the top. Sprinkle with additional almonds, if desired.

Cynthia McClain, Indianapolis, Ind.

## Hazelnut Frangelico Cheesecake

### Crust:

- 1 cup flour
- 2 tablespoons chopped toasted hazelnuts (see note)
- 2 tablespoons sugar
- 1/4 teaspoon salt
- 1/3 cup butter or margarine, softened
- 2 tablespoons milk

Mix together flour, nuts, sugar and salt; cut in butter until mixture resembles coarse crumbs. Sprinkle with milk and stir until mixture clumps together to form a dough. Form into a ball, flatten, then press evenly over bottom and up two inches of sides of springform

pan. Refrigerate at least 30 minutes.

### Filling:

- 2 (8-ounce) packages cream cheese, softened
- 1/2 cup sour cream
- 3 large eggs
- 3/4 cup sugar
- 1/4 cup chopped toasted hazelnuts
- 2 tablespoons Frangelico (hazelnut liqueur)
- 1 teaspoon fresh lemon juice

Beat cream cheese with electric mixer on medium speed until smooth and creamy. Add sour cream, eggs, sugar, nuts, liqueur and lemon juice; beat until thoroughly blended. Pour into pastry-lined pan. Bake at 350 degrees for 50 minutes until firm to the touch. Remove from oven and leave at room temperature five minutes.

### Topping:

- 1 cup sour cream
- 1/4 cup confectioners' sugar
- 1 tablespoon Frangelico
- 1 teaspoon fresh lemon juice
- Whole hazelnuts

Mix together sour cream, sugar, Frangelico and lemon juice. Spread evenly over cheesecake. Return to oven and bake five minutes. Cool on rack 20 minutes, then refrigerate until cold before removing insides of pan. Garnish with whole hazelnuts. Makes 12 servings.

### Note:

To toast nuts, spread in shallow baking pan. Bake at 350 degrees for 8–10 minutes until skins start to brown. Turn out onto clean kitchen towel. Wrap and

let stand one minute. Rub off most of skins. Cool before chopping.

Mary Hanson, Cincinnati, Ohio

## Ice-Cream-Filled Cream Puffs

- 1 cup water
- 1/2 cup margarine or butter
- 1 cup flour
- 4 eggs
- Ice cream or vanilla pudding
- Chocolate Fudge Sauce or Chocolate Icing (recipes follow)

Heat water and margarine to rolling boil. Mix in flour; stir vigorously over low heat until mixture forms a ball (about one minute). Remove from heat and cool for 10 minutes. Beat in eggs all at once. Continue beating until smooth. Drop dough by scant 1/4 cupfuls three inches apart on ungreased cookie sheet. Bake at 400 degrees until puffed and golden, 35–40 minutes. Cool away from drafts. Cut off tops. Pull out any filaments of soft dough. Fill puffs with ice cream. Replace tops. Drizzle with Chocolate Fudge Sauce or if filling with pudding, drizzle with Chocolate Icing.

### Chocolate Fudge Sauce:

- 1 package chocolate chips
- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup half and half (or evaporated milk)

Heat chocolate, sugar and water over low heat, stirring constantly until chocolate and sugar are melted. Remove from heat. Stir in half and half. Drizzle over ice-cream-filled cream puffs.

## Chocolate Icing:

- 1 ounce chocolate
- 1 teaspoon butter, melted
- 2 tablespoons boiling water
- 1 cup confectioners' sugar

Melt chocolate and butter together. Blend in water and sugar. Beat only until smooth, not stiff. Drizzle over pudding-filled cream puffs.

Marge Dostal, Indianapolis, Ind.

## Knee Patches

- 3 eggs
- 1 cup whipping cream
- 4 cups flour
- 1/2 teaspoon salt
- Confectioners' sugar

Beat eggs; add cream. Sift together flour and salt; stir into egg mixture making a soft dough. Take a piece of dough (the size of a marble) and roll out as thin as possible. Fry in hot oil (375 degrees) until brown. Drain and dust with confectioners' sugar

Indianapolis, Ind. Congregation

## Lemon Layered Dessert

### First Layer:

- 1 cup flour
- 1/2 cup margarine, melted
- 1/2 cup chopped nuts (optional)

Mix together flour, margarine and nuts; press into oblong baking dish. Bake at 350 degrees for 15–20 minutes; cool.

### Second Layer:

- 1 cup confectioners' sugar
- 1 cup non-dairy whipped topping,

thawed

1 (8-ounce) package cream cheese, softened

Mix together sugar, whipped topping and cream cheese; spread on first layer.

#### Third Layer:

2 small packages of instant lemon (or preferred) pudding

3 cups milk

Non-dairy whipped topping

Make pudding with milk; spread on second layer; top with whipped topping.

Rowena Goad, Ft. Wayne, Ind.

### Miniature Cherry Cheesecakes

1 cup flour

1/3 cup sugar

1/4 cup cocoa

1/2 cup cold butter or margarine

2 tablespoons cold water

Combine flour, sugar and cocoa; cut in butter until crumbly. Gradually add water, tossing with a fork until dough forms a ball. Shape into 24 balls. Place in greased miniature muffin cups; press dough onto bottom and up sides of each cup.

#### Filling:

2 (3-ounce) packages cream cheese, softened

1/4 cup sugar

2 tablespoons milk

1 teaspoon vanilla

1 egg

1 (21-ounce) can cherry pie filling

Beat cream cheese and sugar until

smooth. Mix in milk and vanilla; add egg and beat on low just until combined. Spoon about 1 tablespoon into each cup. Bake at 325 degrees for 15–18 minutes or until set. Cool for 30 minutes. Carefully remove from pans; cool completely. Top with pie filling. Store in refrigerator. Makes 2 dozen.

Kathy Lausted, Menomonie, Wis.

### Peanut Butter de Marbelous

#### Crust:

1/2 cup brown sugar

1/2 cup peanut butter

1/4 cup butter

1 cup flour

Cream together brown sugar, peanut butter and butter. Add flour to make crumbs. Place in a 13x9-inch pan. Bake at 350 degrees for 10–15 minutes. Remove 1/2 cup for topping; press rest in pan.

#### Filling:

1 (8-ounce) package cream cheese

1/2 cup sugar

1/4 cup peanut butter

1 teaspoon vanilla

2 eggs

1 cup whipped cream

1 cup chocolate chips

2 tablespoons corn syrup

Combine cream cheese, sugar, peanut butter and vanilla. Beat until creamy. Add eggs, one at a time; mix well. Fold in whipped cream; set aside. Melt chocolate; stir in corn syrup. Pour cream cheese filling over crumb crust. Drizzle chocolate over filling. Sprinkle with reserved crumbs. Freeze at least

two hours before serving.

Rachel Venish, Ft. Wayne, Ind.

### Quick Apple Squares

1 cup whole-wheat flour

1/4 cup soy flour

1 teaspoon cinnamon

1/2 cup honey

Pinch nutmeg

1/4 cup butter, softened or oil

2 cups chopped apples

1/2 cup coarsely chopped nuts

2 eggs

Whipped cream

Combine flours, cinnamon, honey, nutmeg, butter, apples and nuts. Batter will be very stiff. Separate eggs and beat whites very stiff. Without washing beaters, beat yolks until fluffy. Fold yolks into whites, then gently fold egg mixture into flour mixture so as to not deflate the stiff whites. Bake in a greased 13x9-inch baking dish at 350 degrees for 30 minutes or until nicely browned. Cut into squares and top with whipped cream.

Elaine Schaefer, Indianapolis, Ind.

### Rhubarb Crunch

1 cup flour

1 cup brown sugar

1 cup oatmeal

1/2 cup melted butter or margarine

1 teaspoon cinnamon

1/4 teaspoon salt

4 cups finely diced rhubarb

1 cup sugar

2 tablespoons corn starch

1 cup water

1 teaspoon vanilla

Mix together flour, brown sugar, oatmeal, butter, cinnamon and salt. Place half on the bottom of a greased 9x9-inch baking dish. Add the rhubarb. In a saucepan, combine sugar, corn starch, water and vanilla; cook until hot. Pour over rhubarb. Top with remaining oatmeal mixture and bake at 350 degrees for 45–60 minutes.

Peggy Moss, Ft. Wayne, Ind.

### Whole Grain Cherry Crisp

1 can cherry (or desired) pie filling

1/2 cup whole-wheat flour

1/2 cup rolled oats

2 tablespoons wheat germ plus 2

tablespoons Millers Bran (can use

another 1/4 cup of rolled oats as a substitute for wheat germ and bran)

1/4 cup sugar

1/3 cup butter or margarine

Pour pie filling into a 9-inch pan. Combine flour, oats, wheat germ, bran, sugar and butter. Process in food processor or by hand until mixture is crumbly. Pat topping evenly and lightly over cherries. Bake at 350 degrees for 35–40 minutes or in microwave on high power for 8 minutes rotating once after 4 minutes.

Barb Hancock, Ft. Wayne, Ind.

# Main Dishes & Appetizers

## Beef-Mushroom Quiche

- 1 unbaked pie shell
- 1/2 pound ground beef
- 2 tablespoons chopped onion
- 1 can cream of mushroom soup
- 2 eggs, slightly beaten
- 1/2 cup milk
- 1/4 teaspoon salt
- Dash pepper
- 3/4 cup shredded Swiss cheese
- 1 (4-ounce) can mushrooms

Prick bottom and sides of pie shell and bake at 450 degrees for 12–15 minutes; remove. Reduce oven to 350 degrees.

Brown beef and onion; drain. Mix in soup, eggs, milk, spices, cheese and mushrooms. Pour into partially baked pie shell. Cover edges of pie shell with foil. Bake for 60 minutes until knife inserted in center comes out clean.

Janice McKee, Big Sandy, Texas

## Chicken in Puff Pastry

*This can be made ahead and refrigerated. Simply prepare and assemble chicken, but do not bake. Put in oven just before guests arrive, so it finishes baking right at dinner time.*

- 1 package frozen puff pastry sheets (2 sheets)
- 4 ounces cream cheese, softened
- 2–3 tablespoons dijon mustard
- 1 cup sliced fresh mushrooms

- 1/2 cup chopped onion
- 1/2 cup chopped parsley
- 2 tablespoons oil, divided
- 4 boneless, skinless chicken breasts, cut in half
- Salt, pepper and thyme to taste

Slightly thaw puff pastry. Combine cream cheese and mustard in small bowl; set aside. Saute mushrooms, onion and parsley in 1 tablespoon oil until soft; set aside. Season chicken with salt, pepper and thyme. Saute chicken in 1 tablespoon oil until brown, approximately 2–3 minutes. Allow to cool slightly.

Unfold one slightly frozen puff pastry sheet on waxed paper. If pastry becomes too thawed while working with it, place in refrigerator for a couple of minutes. Cut pastry into four pieces. Place one piece between two sheets of waxed paper and roll out slightly. Remove top sheet of waxed paper. To fill puff pastry, place 1–2 tablespoons cream cheese mixture and 1 tablespoon mushroom mixture on the center of the pastry sheet. Place chicken on top of fillings and fold puff pastry over chicken, sealing the seams. Place chicken on baking sheet, seam side down. Continue filling the remaining three pieces with filling and chicken. Repeat using remaining puff pastry sheet to make a total of 8 servings. Bake at 375 degrees for 25 minutes. Serve warm.

Cynthia McClain, Indianapolis, Ind.

## Chicken Quesadillas

- 2 skinless, boneless chicken breast halves, cubed
- 1 (10 3/4-ounce) can cheddar cheese soup
- 1/4 cup thick and chunky salsa
- 8 (8-inch) unleavened Chapati flour tortillas (found in health food stores)

On medium high heat, cook chicken for five minutes until no longer pink. Add soup and salsa. Heat to a boil, stirring occasionally. Place tortillas on two baking sheets. Top half of each tortilla with 1/4 cup soup mixture. Spread to within 1/2-inch of edge. Moisten edges of tortilla with water. Fold over and press edges together. Bake at 425 degrees for 5 minutes or until hot. Makes 4 servings.

Kathy Lausted, Menomonie, Wis.

## Chili Pizza

- 1 pound ground beef
- 1 (1.25-ounce) package chili seasoning
- 1 (14 1/2-ounce) can stewed tomatoes, cut up
- 8 large unleavened Chapati flour tortillas (found in health food stores)
- 1 (14 1/2-ounce) can pinto beans
- 2 cups shredded cheddar cheese
- 1 (4-ounce) can sliced black olives

Brown beef; drain. Stir in chili seasoning and tomatoes; cook 5–10 minutes. Arrange tortillas in a circle on a 12-inch pizza pan, overlapping edges where needed. Spoon ground beef mixture and pinto beans onto tortillas. Top with cheese and olives. Bake at 400 degrees for 5–10 minutes or until

cheese is melted.

Kathy Lausted, Menomonie, Wis.

## Hot Mushroom Turnovers

- 3 (3-ounce) packages cream cheese, softened
- 1 1/2 cups plus 2 tablespoons flour
- 1/2 cup plus 3 tablespoons softened butter
- 1/2 pound mushrooms, minced
- 1 large minced onion
- 1 teaspoon salt
- 1/4 teaspoon thyme
- 1/4 cup sour cream
- 1 egg, beaten

On medium speed, beat cream cheese, 1 1/2 cups flour and 1/2 cup butter. Wrap dough and chill one hour.

Melt remaining 3 tablespoons butter over medium-low heat. Cook mushrooms and onion until tender. Stir in salt and thyme and remaining 2 tablespoons flour until blended. Turn off heat and stir in sour cream.

On floured surface, thinly roll out half of dough. With cookie cutter, cut 20 (2 3/4-inch) circles. Roll scraps into a ball and chill. On one half of each circle, place a teaspoonful of mushroom mixture. Brush edges with beaten egg. Fold dough over filling and with fork, press edges together. Prick tops. Place on ungreased cookie sheets. Repeat with remaining dough and filling. Brush with egg. Cover and chill. When ready to serve, bake at 450 degrees for 12 minutes until golden. Serve warm.

Ft. Wayne, Ind. 1990 UB Cookbook

## Supper Popovers

- 1 pound ground beef
- 1 (15-ounce) can tomato sauce
- 1/4 cup chopped green pepper
- 2 tablespoons flour
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 teaspoon parsley flakes
- 2 cups shredded cheddar cheese
- 2 eggs
- 1 cup milk
- 1 tablespoon oil
- 1 cup flour
- 1/2 teaspoon salt
- 2 tablespoons chopped green onion

Brown ground beef; drain; stir in tomato sauce, green pepper, 2 tablespoons flour, 1/2 teaspoon salt, pepper and parsley. Heat to boiling; boil and stir 1 minute. Pour into ungreased 13x9-inch baking dish. Sprinkle with cheese.

Beat eggs, milk, oil, 1 cup flour and 1/2 teaspoon salt with hand beater; pour over cheese. Sprinkle with onions. Bake at 425 degrees for 25–30 minutes.

Debbie McNeely, Indianapolis, Ind.

### Tortilla Pinwheels

- 1 (8-ounce) container sour cream
- 1 (8-ounce) package cream cheese, softened
- 1 (4-ounce) can diced green chilies, well drained
- 1 (4-ounce) can chopped black olives, drained
- 1 cup grated cheddar cheese
- 1/2 cup chopped green onion
- Garlic powder to taste

- Seasoned salt to taste
- 5 (10-inch) unleavened Chapati flour tortillas (found in health food stores)
- Fresh parsley
- Salsa

Combine sour cream, cream cheese, chilies, black olives, cheddar cheese, green onion, garlic powder and salt; mix thoroughly. Divide filling and spread evenly over tortillas. Roll up tortillas. Cover tightly with plastic wrap, twisting ends; refrigerate for several hours. Unwrap; cut in 1/2-inch slices. Garnish with parsley and serve with salsa.

Kathy Lausted, Menomonie, Wis.

### Unleavened Crumb Coating for Chicken

- 1/2 cup crushed corn flakes
- 1 cup flour
- 1 teaspoon poultry seasoning
- 1/2 teaspoon garlic powder
- 1/2 teaspoon pepper
- 1/2 teaspoon salt or to taste

Combine corn flakes, flour, seasoning, powder, pepper and salt in plastic bag; shake well. Pour off about a quarter of the contents into another plastic bag. Shake two or three pieces of chicken at a time in the second bag until well coated. Fry or bake as usual. Makes enough to coat two good sized chickens, cut up.

Linda Keeney, Indianapolis, Ind.

## Pies & Pastries

### Brownie Bottom Pudding Pie

- 4 squares semisweet chocolate
- 1/4 cup butter
- 3/4 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1/2 cup flour
- 1/2 cup chopped nuts
- 2 (4-serving size) packages Jell-O instant chocolate pudding
- Non-dairy whipped topping, thawed
- Shaved chocolate, optional

Melt chocolate squares and butter. Stir in sugar, eggs and vanilla. Mix in flour and nuts. Spread in 9-inch pie pan that is greased on bottom and sides; Bake at 350 degrees for 25–30 minutes. Cool.

Mix pudding according to directions. Let stand two minutes. Spread on top of brownie crust. Top with whipped topping. Garnish with shaved chocolate, if desired. Makes 8 servings.

Janice McKee, Big Sandy, Texas

### Chocolate Mousse Pie

**Crust:**

- 3 cups crumbled Pepperidge Farms Chocolate Laced Pirouettes
- 1/2 cup butter, melted

Combine crumbs and butter. Press on bottom and completely up the sides of a 10-inch springform pan. Refrigerate for 30 minutes.

**Filling:**

- 3/4 pound semisweet chocolate
- 2 eggs plus 4 egg yolks (save egg whites)
- 3 cups whipping cream
- 6 tablespoons confectioners' sugar
- 4 reserved egg whites, room temperature

Soften chocolate in top of double boiler. Cool to lukewarm. Add whole eggs and mix well. Add yolks and mix thoroughly. Whip cream with confectioners' sugar until soft peaks form. Beat egg whites until soft but not dry. Stir in a little of the cream and egg whites into chocolate mixture to lighten; fold in remaining cream and whites until completely mixed. Turn into crust and chill for at least six hours or preferably overnight.

May top with additional whipped cream and shaved chocolate.

Kris Vincen, Indianapolis, Ind.

### Danish Puff Pastry

- 1/2 cup butter or margarine
- 1 cup flour
- 2 tablespoons water
- 1/2 cup butter or margarine
- 1 cup water
- 1 teaspoon almond extract
- 1 cup flour
- 3 eggs

Cut 1/2 cup butter into 1 cup flour. Sprinkle 2 tablespoons water over flour mixture and mix. Round into a ball and

then divide in half. On greased baking sheet, pat each half into a strip 12x3-inches. Strips should be three inches apart. Heat the other 1/2 cup butter and 1 cup water until a rolling boil. Remove from heat and quickly stir in almond extract and 1 cup flour. Stir vigorously over low heat until mixture forms a ball (about one minute). Remove from heat. Beat in eggs (all at once) until smooth and glossy. Divide in half and spread each half evenly over strips. Bake at 350 degrees for 60 minutes.

**Glaze:**

- 1 1/2 cups confectioners' sugar
- 2 tablespoons butter
- 1 1/2 teaspoons vanilla
- 1-2 tablespoons warm water
- Chopped nuts

Mix together sugar, butter, vanilla and water until smooth. Spread or drizzle over pastry; top with chopped nuts.

Debbie McNeely, Indianapolis, Ind.

---

### Mini Pecan Dreams

**Dough:**

- 1 (3-ounce) package cream cheese
- 1/2 cup butter or margarine
- 1 cup flour

Mix together cream cheese, butter and flour into a dough; chill two hours. Press into muffin tins.

**Filling:**

- 1 egg, beaten
- 3/4 cup brown sugar
- 1 teaspoon vanilla
- 1 tablespoon melted butter or margarine

**Chopped pecans**

Beat together egg, brown sugar, vanilla and butter until foamy. Fill shells 2/3 full. Sprinkle tops with chopped pecans. Bake at 350 degrees for 15 minutes, then reduce heat to 250 degrees for 10 minutes. Let stand a few minutes before removing.

Janet Borton, Ft. Wayne, Ind.

---

### Strawberry Pie

- 1 baked pie crust
- 1 (3-ounce) package strawberry  
Jell-O
- 1 cup sugar
- 3 tablespoons corn starch
- 1 cup water
- Strawberries
- Non-dairy whipped topping

Combine Jell-O, sugar, corn starch and water in a sauce pan; bring to a boil. Boil about five minutes and cool. Place strawberries in baked pie crust. Pour sauce over strawberries; refrigerate. Before serving, top with whipped topping.

Claren Goad, Ft. Wayne, Ind.

---

### Swiss Butterhorns

**Butterhorns:**

- 2 cups flour
- 1/4 teaspoon salt
- 2/3 cup butter
- 1 egg yolk
- 3/4 cup sour cream
- 1/2 cup sugar
- 1/2 cup finely chopped nuts
- 3/4 teaspoon cinnamon

Measure flour and salt into a bowl. Cut in butter and margarine. Stir in egg yolk and sour cream; mix well. Shape dough into a ball and wrap in waxed paper. Chill at least one hour or overnight.

Divide dough into three parts. On lightly floured board, roll each into 12-inch circles, then cut in 12 pie-shaped wedges.

Blend sugar, nuts and cinnamon. Sprinkle each wedge with sugar mixture. Starting at wide edge, roll up. Place on greased baking sheet with point tucked underneath. Bake at 375 degrees 20-25 minutes. Remove from oven. Frost while warm.

**Frosting:**

- 1 cup confectioners' sugar
- 2 tablespoons hot water
- 1/4 teaspoon vanilla

Blend together sugar, water and vanilla; spread or drizzle on warm Butterhorns.

Peggy Moss, Ft. Wayne, Ind.

---

### Winners Pie

- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1/2 cup flour
- 1 cup chocolate chips
- 1 cup chopped pecans

Mix together butter, sugar and eggs; stir in vanilla. Add flour and then the chips and nuts. Spread in a 9-inch unbaked pie crust. Bake at 350 degrees

for 30-40 minutes until done.

**Pie Crust:**

- 1 cup flour
- 1/2 teaspoon salt
- 1/3 cup shortening
- 5 tablespoons cold water

Combine flour and salt; cut in shortening. Stir in 4 or 5 tablespoons water with fork until dough forms; roll into crust.

Peggy Moss, Ft. Wayne, Ind.

## Bars & Brownies

Almond Brittle Bars .....	1
Apricot Bar Cookies.....	1
Brownies .....	1
Candied Orange Slice Bars .....	1
Cocoa Brownies .....	2
Cranberry Cheese Bars.....	2
Dream Bars .....	2
French Lemon Bars .....	3
Layered Cookie Bars .....	3
Peanut Butter	
Oatmeal Chewies.....	3
Pecan Pie Bars .....	3
Quick Chewy Cherry Bars .....	4
Raspberry Bars.....	4
Rhubarb Dream Bars.....	4
Toffee Bars.....	5
Unleavened Fudge Brownies ...	5
Yum Yum Bars .....	5

## Breads & Crackers

Boxty Bread.....	6
Cheese Bread .....	6
Cheese-Chili Puffs.....	6
Cheese Cookies.....	6
Cheesies Crackers.....	7
Cheese Napoleons.....	7
Cheese Pretzels .....	7
Cheese Twists.....	8
Cinnamon Muffins.....	8
Corn Fritters .....	8
Cottage Cheese Rolls .....	8
Delicious Unleavened Bread.....	9
East Indian Puri Bread.....	9
Egg & Onion Matzos.....	9

German Roll Kuchen.....	10
Highland Crackers .....	10
Jewish Almond Bread.....	10
Maple-Nut Butterhorns .....	10
Mary's Unleavened Bread.....	11
Popovers .....	11
Savory Oat Crackers .....	11
Snacking Crackers .....	11
Unleavened Festival Bread.....	12

## Breakfast

Baked Peach Pancakes.....	13
Banana Pancakes .....	13
Breakfast Puffs.....	13
Cottage Cheese Pancakes .....	14
Dutch Apple Pancake.....	14
German Pancakes .....	14
Tender Dutch Baby .....	14
Unleavened Pancakes .....	15

## Cakes & Candy

Butter Poundcake .....	16
Cream Cheese Pound Cake ...	16
Fudge .....	18
Matzo English Toffee.....	18
Pound Cake.....	17
Rum Cake.....	17
7-up Cake.....	17

## Cookies

Applesauce Cookies .....	18
Butter Balls .....	18
Butter Pecan Turtle Cookies....	18
Chocolate Butter Cookies .....	18

Coconut Meltaways.....	19
Cream Cheese	
Cookie Sandwiches.....	19
Easy Cookies.....	19
Fudgy Unbaked Cookies.....	19
Mexican Wedding Cakes.....	20
No-Bake Cookies.....	20
Orange Macadamia	
Nut Cookies .....	20
Peanut Butter Blossoms .....	20
Peanut Butter Cookies .....	21
Pizza Cookies .....	21
Proverb Cookies .....	21
Raglach Cookie (Jewish).....	21
Russian Tea Cakes.....	22
Unleavened Lemon Meltaways	22

## Desserts

Apple Crisp .....	23
Cherry Refrigerator Dessert....	23
Cherry Squares .....	23
English Trifle .....	23
Hazelnut	
Frangelico Cheesecake.....	24
Ice-Cream-Filled Cream Puffs ..	25
Knee Patches .....	25
Lemon Layered Dessert.....	25
Miniature Cherry Cheesecakes.	26
Peanut Butter de Marbelous ...	26
Quick Apple Squares .....	27
Rhubarb Crunch.....	27
Whole Grain Cherry Crisp.....	27

## Main Dishes & Appetizers

Beef-Mushroom Quiche .....	28
----------------------------	----

Chicken in Puff Pastry.....	28
Chicken Quesadillas .....	29
Chili Pizza.....	29
Hot Mushroom Turnovers .....	29
Supper Popovers .....	30
Tortilla Pinwheels.....	30
Unleavened Crumb	
Coating for Chicken.....	30

## Pies & Pastries

Brownie Bottom Pudding Pie ..	31
Chocolate Mousse Pie .....	31
Danish Puff Pastry .....	31
Mini Pecan Dreams .....	32
Strawberry Pie .....	32
Swiss Butterhorns.....	32
Winners Pie.....	33

[www.ucg-ftwayne.org](http://www.ucg-ftwayne.org)  
[www.ucgindy.org](http://www.ucgindy.org)

The recipes in this booklet were compiled in early 1999 predominantly from among the personal favorites of members of the Fort Wayne and Indianapolis, Ind., congregations of the United Church of God. This booklet is not to be sold, but may be freely copied. While every effort has been made to accurately reproduce these recipes from the handwritten submissions, obviously no results can be guaranteed.