

### **ITALIAN DREAM CAKE**

**1/2 cup shortening**  
**1 stick butter**  
**2 cups sugar**  
**2 cups flour**  
**1 teaspoon soda**  
**1 cup buttermilk**  
**5 eggs, separated**  
**1 cup chopped nuts**  
**1 cup coconut**  
**1 teaspoon vanilla**

Cream shortening, butter and sugar together. Sift together the dry ingredients. Add alternately with buttermilk and egg yolks to creamed mixture.

Add nuts, coconut and vanilla. After thoroughly mixing, fold in beaten egg whites. Pour into three 8-inch layer pans and bake at 350° for 30-35 minutes.

### **ICING**

**8 ounces cream cheese**  
**1/2 stick butter**  
**1 box confectioners sugar**  
**1 teaspoon vanilla**

Soften cream cheese and butter; beat until creamy. Beat in sugar and vanilla. Spread on cooled cake. Sprinkle iced cake with nuts.

## Chocolate Chess Pie

$1\frac{1}{2}$  C. sugar

3 T. cocoa

$\frac{1}{2}$  C. butter, melted

2 eggs

1 Sm. can evap. milk

1 t. vanilla

dash salt

Mix sugar & cocoa. Add butter and eggs one at a time. Add rest of ingredients - mix well. Bake 45 min.  $350^{\circ}$



**SWEET POTATO CASSEROLE** .....Ruby Griggs

- |                              |                 |
|------------------------------|-----------------|
| 2 Cups hashed Sweet Potatoes | 1½ Cups Sugar   |
| 2 Eggs, well beaten          | 1 Cup milk      |
| ½ tsp. Nutmeg                | ½ tsp. cinnamon |

Mix all together - place in buttered 8 x 8" casserole and bake for 30 minutes at 350°.

Melt ½ cup butter, add ½ cup brown sugar, ¾ cup corn flakes or rice crispies. Spread on casserole. Place ½ cup nuts and bake for 15 minutes longer.

**ASPARAGUS CASSEROLE** .....Autumn Griggs Byars

- |   |                             |
|---|-----------------------------|
| 1-14½ oz. Can Asparagus, drained            | 3 Hard Boiled Eggs, chopped |
| 6 Pieces of Bacon, fried crisp and crumbled | ½ Cup Slivered Almonds      |
| 1 Can Cream of Mushroom Soup                | Salt and Pepper to taste    |
| 1 Cup grated American Cheese                | ½ Cup bread crumbs          |

Place asparagus in flat baking dish 8 x 8". Scatter with bacon, eggs, and almonds. Sprinkle with salt and pepper. Cover with soup and cheese. Top with bread crumbs. Bake for 30 minutes at 400° or until brown.


**BROCCOLI CASSEROLE** .....Mildred McKinney

8 oz. pkg. frozen broccoli - cook according to directions, drain well and place in greased casserole.

- |                         |                        |
|-------------------------|------------------------|
| 2 Lg. Pkg. Cream Cheese | 1 Lg. Pkg. Blue Cheese |
| 4 Cups Milk             |                        |

In double boiler, heat milk and cheese together until cheese is dissolved. Pour over broccoli. Place in over (350°) for 20 minutes. Remove from over and cover with ritz cracker crumbs. Then return to over for 10 minutes.

Printing instructions are at the bottom of the page

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### Pumpkin Pound Cake

Prep Time: 20 minutes

Source: Better Homes and Gardens

File Under:

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BHG.com*

#### Ingredients

- 1 cup granulated sugar
- 1 cup packed brown sugar
- 3/4 cup shortening
- 2 eggs
- 2-1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 1 15-ounce can pumpkin
- 1 cup raisins
- 1 cup chopped pecans or other nuts
- 1 cup chopped maraschino cherries
- Orange juice (optional)
- Coarse sugar (optional)
- Maraschino cherries (optional)



#### Directions:

1. In a large mixing bowl beat granulated sugar, brown sugar, shortening, and eggs with an electric mixer on medium speed for 2 minutes, scraping bowl occasionally. In a medium mixing bowl stir together flour, baking soda, cinnamon, cloves, nutmeg, and salt. Add flour mixture and pumpkin alternately to shortening mixture, beating on low speed after each addition until combined. Stir in raisins, nuts, and cherries.
  2. Turn batter into a greased and floured 10-inch fluted tube pan. Bake in a 350 degree F oven about 1 hour or until a toothpick inserted near center comes out clean. Cool on a wire rack for 10 minutes. Remove from pan. Cool completely on wire rack. Brush with orange juice and sprinkle with coarse sugar, if desired. Garnish with maraschino cherries, if desired. Makes 14 to 16 servings.
- Make-Ahead Tip:** Refrigerate cake, covered, up to 3 days. Or freeze, wrapped in foil, up to 2 months.

**From :** "Mark Byers" <mark.byers@erols.com>  
**To :** "Granny Byers" <granny\_byers@hotmail.com>  
**Subject :** Pumpkin Creme Caramel  
**Date :** Thu, 6 Nov 2003 20:07:36 -0500

**Pumpkin Creme Caramel**

Source: Better Homes and Gardens

Ingredients

- 1-1/3 cups sugar
- 6 eggs, beaten
- 1-1/2 cups canned pumpkin
- 2 5-ounce cans (1-1/3 cups) evaporated milk
- 1/2 cup sugar
- 2 teaspoons pumpkin pie spice
- 2 teaspoons finely shredded orange peel
- 2 teaspoons vanilla
- Pomegranate seeds (optional)

Directions

1. Preheat oven to 325 degree F.
2. To caramelize sugar, melt the 1-1/3 cups sugar in a heavy large skillet over medium-high heat, shaking the skillet occasionally. When the sugar starts to melt, reduce heat to low. Cook, stirring frequently with a wooden spoon, until sugar is golden brown. Remove skillet from heat; immediately pour the caramelized sugar into eight ungreased 6-ounce custard cups. Holding cups with pot holders, quickly tilt to evenly coat bottoms of cups.
3. Place cups in two 2-quart square baking dishes. Stir together eggs, pumpkin, evaporated milk, the 1/2 cup sugar, pumpkin pie spice, orange peel, and vanilla in a large mixing bowl. Pour the pumpkin mixture over caramelized sugar in cups. Place the baking dishes on the oven rack. Pour boiling water into the baking dishes around cups to a depth of 1 inch.
4. Bake in the preheated oven for 40 to 45 minutes or until a knife inserted near the centers comes out clean. Remove cups from water. Cool slightly on wire rack. Cover and chill for 4 to 24 hours.
5. To serve, loosen edges of custards with a knife, slipping the point of a knife down the sides to let in air. Invert a dessert plate over each custard, turn cup and plate over together. Scrape the caramelized sugar that remains in cup onto the custard. If desired, garnish with pomegranate seeds. Makes 8 servings.

Nutritional Information

Nutritional facts per serving

calories: 294, total fat: 7g, saturated fat: 3g, cholesterol: 170mg, sodium: 88mg, carbohydrate: 52g, fiber: 1g, protein: 8g, vitamin A: 209%, vitamin C: 6%, iron: 8%

**From :** "Mark Byers" <mark.byers@erols.com>

**To :** "Granny Byers" <granny\_byers@hotmail.com>

**Subject :** Low-Calorie Pumpkin Custards

**Date :** Thu, 6 Nov 2003 20:05:47 -0500

**Low-Calorie Pumpkin Custards**

Source: Better Homes and Gardens

Ingredients

- 1 envelope unflavored gelatin
- 4 teaspoons cornstarch
- 3/4 teaspoon pumpkin pie spice
- 1/8 teaspoon salt
- 1 15-ounce can pumpkin
- 1 12-ounce can evaporated fat-free milk
- 2 beaten eggs or 1/2 cup refrigerated or frozen egg product thawed
- 14 packets heat-stable low-calorie sweetener
- 6 gingersnaps
- Frozen fat-free whipped dessert topping, thawed (optional)
- Ground nutmeg

Directions

In a large saucepan combine gelatin, cornstarch, pumpkin pie spice, and salt. Stir in pumpkin and evaporated milk. Let stand 5 minutes to soften gelatin.

Cook and stir over medium heat until mixture bubbles; cook and stir 2 minutes more. Remove from heat. Gradually stir 1 cup hot mixture into eggs; return all egg mixture to saucepan. Cook and stir over low heat for 2 minutes. Do not boil. Remove from heat. Stir in sweetener.

Place a gingersnap into the bottom of six 6-ounce custard cups. Spoon pumpkin mixture into custard cups. Cover and chill for at least 6 hours or up to 24 hours. Garnish with frozen whipped topping, if desired. Sprinkle with nutmeg before serving. Makes 6 servings.

## Cobbler

1 qt. fruit - sugared  
 $\frac{1}{4}$  # butter - melted in pan.

1 cup flour

$1\frac{1}{2}$  t. baking pud.

$\frac{1}{4}$  t. salt

1 c sugar

$\frac{3}{4}$  c milk

stir. Bake  $425^{\circ}$  15 min.

$350^{\circ}$  25 min.