

## Green Peppers + Cucumbers Relish

Grind: 1 gal. Cucumbers - after taking seeds out  
6 peppers

Soak for 3 hours in:  $2\frac{1}{2}$  qts Water +  $\frac{1}{2}$  Cup Salt  
Drain. Let soak 1 hr in:  
1 teaspoon powdered Alum dissolved  
in 2 qts Water. Drain

Syrup:

3 cups White Vinegar	4 tsp Mustard Seed
$\frac{1}{2}$ Cup water	2 tsp Celery Seed
$\frac{1}{2}$ teaspoon turmeric	4 cups Sugar
	(Over)

Boil syrup gently 5 mins,  
Pour over mixture  
Bring Back to boiling  
Can in hot jars

Makes 7 pts.

RELISH

5 cups ground cucumbers  
2 cups each of red, yellow, green  
ground mangoes  
2 cups ground onions

Sprinkle 1 T tumbric over mixture.  
 $\frac{1}{2}$  c salt dissolved in 8 c water &  
pour over mixture, let stand 3-4 hrs.  
Pour off; cover with clear water for  
15 min. Pour off.

4 c vinegar  
3-3 $\frac{1}{2}$  c sugar

2 sticks cinnamon ) Tie in bag  
2 t ground cloves ) Bring to boil  
2 t ground allspice) in vinegar &  
sugar.

Pour hot over ground ingredients.  
Add 1 t mustard seed & 2 t celery  
seed. Let stand for 12-18 hrs.

Heat through. Can.

# Pumpkin Roll

1 C. Sugar  
3 eggs  
 $\frac{2}{3}$  C. Pumpkin  
3 C. Plain Flour  
 $\frac{1}{4}$  Tsp. Cinn  
1 Tsp. Soda

Mix everything except Flour,  
Cinn, Soda add them last  
Bake on Cookie sheet 1/2 in  
with Reynolds wrap spray with  
Pam 350° 10 to 15 min. let  
cool completely

## Filling

1-8oz. Cream Cheese  
2 Tabs. Butter  
3 Tsp vanilla  
 $\frac{1}{4}$  C. Ix Sugar  
mix Cheese, Butter  
and vanilla  
slowly add  
P. Sugar  
spread on roll  
up.

## Special Cinnamon Rolls

2 packages (1/4 ounce each) active dry yeast  
1/2 cup warm water (110° to 115°)  
8 cups all-purpose flour  
1 package (3.4 ounces) instant vanilla pudding mix  
2 cups warm milk (110° to 115°)  
2 eggs, lightly beaten  
1/2 cup sugar  
1/2 cup vegetable oil  
2 teaspoons salt

1/4 cup butter or margarine, melted  
**FILLING:**

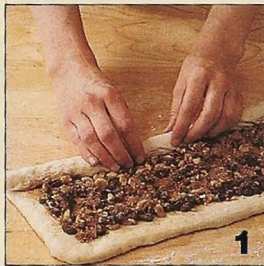
1 cup packed brown sugar  
2 teaspoons ground cinnamon  
1 cup raisins  
1 cup chopped walnuts

**GLAZE:**

1 cup confectioners' sugar  
1 to 2 tablespoons milk  
1/4 teaspoon vanilla extract

In a mixing bowl, dissolve yeast in water. Add the next seven ingredients; mix well (do not knead). Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Turn onto a floured surface; divide in half. Roll each half into a 12-in. x 8-in. rectangle; brush with butter. Combine filling ingredients; sprinkle over dough. Roll up from long side; pinch seam to seal. Slice each roll into 12 rolls; place cut side down in two greased 13-in. x 9-in. x 2-in. baking pans. Cover and let rise until nearly doubled, 45 minutes. Bake at 350° for 25-30 minutes or until golden brown. Combine glaze ingredients; drizzle over rolls. Cool in pans on wire racks. Yield: 2 dozen.

### Shaping Cinnamon Rolls



**1** Roll the dough into two rectangles. Brush each with butter; sprinkle with filling. Roll up, starting from the long end, and pinch the seam to seal.



**2** Slice into 1-in. rolls. Place each roll cut side down in a greased pan.



**3** Cover and let rise until doubled as shown. Rolls will begin to touch.



**4** After baking, combine the glaze ingredients; spoon in a thin stream over warm rolls.

## Pumpkin Cake

1 1/4 C white sugar

1/2 C shortening

2 eggs

2 C flour

3 tsp b.p

1/2 tsp salt

1/2 t soda

1/2 t nutmeg

1/2 t ginger

1/2 t cinnamon

1 C pumpkin

3/4 C milk

1/2 C nuts

Sift together

Add milk + pumpkin

Cream sh + sugar until fluffy. Add eggs beat thoroughly.

Add dry alternately w/pumpkin. beat well.

Stir in nuts.

9x13

30'

350°

1 lb Phil cheese

2 t vanilla

1 T Cream or rich milk

Blend + add enough powdered sugar to make frosting spread.

Soften cheese white or L.

Add 2 T powdered sugar. Mix well add vanilla + cream.



Recipe: Rhubarb Pie

From: \_\_\_\_\_

Makes: \_\_\_\_\_

Mix together

{  $1\frac{1}{2}$  - 2 cups sugar  
6 tsp. flour

Mix through

4 C cut up rhubarb

Add 1

1 beaten egg

Pour into pastry lined pan - dot with butter  
Add lattice crust.

Bake  $425^{\circ}$  40 to 50 min



### CARAMEL PIE

Place one 14-oz unopened can of sweetened Eagle Brand milk in a big pan of water (enough not to boil dry) and boil for 3 hours and 15 minutes. Remove from water, let cool, open and spread in prepared graham cracker crust. Top with whipped topping and garnish as desired.



GRAHAM CRACKER CRUST

~~1~~ CUPS CRUMBS 1½  
3 T butter  
2 T sugar

Mix and bake 8 minutes

For BIG camp pan  
9 cups crumbs  
1½ C butter  
1 C sugar



Prep: 10 minutes plus refrigerating

- 2/3 cup boiling water
- 1 pkg. (4-serving size) JELL-O Brand Sugar Free Low Calorie Gelatin, any flavor
- 1/2 cup cold water
- 1 tub (8 oz.) COOL WHIP LITE Whipped Topping, thawed
- 1 ready-to-use reduced fat graham cracker crumb crust (6 oz.)

STIR boiling water into gelatin in large bowl at least 2 minutes until completely dissolved. Add enough ice to cold water to measure 1 cup. Add to gelatin; stir until ice is completely melted. ADD whipped topping; stir with wire whisk until well blended. Refrigerate 15 to 20 minutes or until mixture is very thick and will mound. Spoon into crust. REFRIGERATE at least 4 hours or overnight. Makes 8 servings.

**NUTRITION INFORMATION PER SERVING:** 160 calories, 7g total fat, 4g saturated fat, 0mg cholesterol, 150mg sodium, 23g carbohydrate, 0g dietary fiber, 11g sugars, 3g protein. (Original version has 230 calories and 11g fat per serving).