



Recipe: Cream Pie

From: 9" pie

Makes:

$\frac{2}{3}$  C sugar

$\frac{1}{2}$  t salt

$2\frac{1}{2}$  T cornstarch

1 T flour

Mix in  
Sauce pan

Stir in 3 c. milk

Cook until mixture thickens and boils. Boil 1 min.

Slowly stir  $\frac{1}{2}$  mixture into

3 beaten egg yolks

Blend into hot mixture, Boil 1 min. Remove from  
heat. Blend in 1 T butter

$1\frac{1}{2}$  t vanilla

3 egg whites

$\frac{1}{4}$  t cream of tartar

6 T sugar

$\frac{1}{2}$  t flavoring, if desired

Beat until frothy

Add sugar, a little at a time

Continue beating until stiff and glossy.

Pile onto filling - seal edges.

Bake until delicately browned.  $400^{\circ}$  8-10 min.

## Pumpkin layer cake

### For the cake:

- 2 cups all-purpose flour
- 2 cups sugar
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon ground cloves
- ½ teaspoon nutmeg
- 1 cup canola oil
- 4 eggs
- 2 cups pumpkin (not pie filling)

### For the frosting:

- 2 8-ounce packages cream cheese
- 1 cup unsalted butter
- 2 teaspoons vanilla
- 2 pounds confectioners' sugar
- ½ cup black walnuts

Preheat the oven to 350 degrees. Grease and flour three 9-inch round cake pans.

In a large mixing bowl, whisk together the flour, sugar, baking powder, salt, cinnamon, cloves and nutmeg. Form a well in the center of the dry ingredients, and add the oil and the eggs. Thoroughly whisk together the oil and eggs and then incorporate the flour and

pumpkin. Stir until well mixed. Pour into the pans.

Bake for 30 minutes, or until a toothpick inserted into the center comes out clean. Cool on racks for 10 minutes. With a spatula, cut around the edges, invert, and remove the cakes from the pans. Cool 1 hour.

Prepare the frosting: If your cream cheese and butter are not soft enough to beat with a mixer, warm them slightly in your microwave oven. Using a high-powered mixer, beat together the cream cheese, butter and vanilla. Slowly sift and stir in the sugar until smooth. Frost the cake one layer at a time, stacking the layers as you go. Then, frost the top and sides of the cake. Garnish the sides of the cake with black walnuts, sticking them on one nut at a time. Refrigerate. Makes 12 servings. (From *Mountain Country Cooking* by Mark Sohn.)

### Eggnog poundcake

- 2 tablespoons soft butter or margarine
- ½ cup slivered almonds
- 1 package yellow cake mix
- ¼ teaspoon nutmeg
- 1½ cups commercial eggnog
- 2 eggs, separated
- ¼ cup butter or margarine, melted
- 2 tablespoons rum or ¼ teaspoon rum flavoring

Generously grease a 10-inch tube or bundt pan with soft butter. Press almonds against buttered sides and bottom; set pan aside.

Combine cake mix, nutmeg, egg yolks, eggnog, melted butter and rum in large mixing bowl until blended. Beat batter until smooth and creamy. Beat egg whites separately until stiff but not dry. Carefully fold batter into whites.

Pour batter into prepared pan. Bake in a 350-degree oven for 45 to 55 minutes or until wooden pick inserted in the thickest portion comes out clean. Cool in pan 10 minutes, invert onto rack and cool thoroughly. Drizzle with glaze made with ½ cup confectioners' sugar and 2 or 3 tablespoons eggnog.

Here's what's cookin': Zucchini Bread

Recipe from the kitchen of: \_\_\_\_\_ Serves: 2 loaves

Beat until fluffy: 3 eggs

Add + mix well

- 1/2 c. sugar
- 1 c. oil
- 3 t. vanilla
- 2 c. grated zucchini (raw)
- 3 c. flour
- 1 tsp. baking powder
- 1 tsp. soda
- 1 tsp. salt
- 3 tsp. cinnamon
- 1/2 c. raisins
- 1 c. walnuts
- 8 oz. drained crushed pineapple



Add dry ingredients

(over)



Pour into 2 loaf pans or 1 bundt pan.  
Bake at 325° 1 hour for loaves or  
1 hr. 10 min. for bundt pan.

### WIPEOUT WATERMELON COOKIES

1 cup butter  
1 cup sugar  
2 eggs  
2 tsp. vanilla extract  
 $\frac{1}{2}$  tsp. coconut extract  
3 cups flour

$\frac{1}{2}$  tsp. baking soda  
1 tsp. salt  
 $\frac{1}{2}$  tsp. red food coloring  
1 empty shortening can  
2 tb. green sugar  
2 tb. mini chocolate chips

In large bowl beat butter, sugar, eggs and extracts until light and fluffy. In a separate bowl combine flour, soda, salt. Add to butter mixture and beat smooth. Measure 1 cup of dough and chill for 2 hours. Add enough food coloring to remaining dough to tint red. Fill empty shortening can with red dough and freeze for 2 hours.

When chilled, preheat over to 375°. Roll out white dough on a lightly floured board to  $3\frac{1}{2}$  by 12 inch rectangle. Run a knife around edge of red dough to loosen from can. Remove lid from bottom of can and gently push dough out of can. Place red dough cylinder on white rectangle, wrap white dough around red dough. Then roll white cylinder in green sugar. Stand cylinder on flat end, cut in half lengthwise to form 2 half cylinders. Place flat side down on cutting board, slice into  $\frac{3}{16}$ " thick slices. Place slices on an ungreased cookie sheet, about 1" apart. Press chocolate chips into cookies for seeds.

Bake: 10 minutes

Makes:  $2\frac{1}{2}$  dozen

### Walnut-chocolate chip pie

- 1 9-inch unbaked pie shell
- 1½ cups sugar
- 6 tablespoons butter, melted
- ½ cup flour
- 3 eggs
- ½ cup white syrup
- 1½ cups walnuts
- 1½ cups chocolate chips
- Dash of salt
- 1 tablespoon lemon juice

Combine sugar and butter. Whisk in flour. Add remaining ingredients. Pour into unbaked pie shell and bake at 375 degrees for about 20 minutes.

Remove from oven when the filling is not quite set. It will set as it cools.



Here's what's cookin' Fortune Cookies Serves

Recipe from the kitchen of M.L.



3 eggs  $\frac{1}{2}$  C flour  
 $\frac{1}{2}$  C conf. sugar  $\frac{1}{2}$  t lemon ext.

Beat eggs for 2 min. Add sugar gradually. add lemon extract, beating 2 min. Drop by T. onto grill or skillet. Toast  $\frac{1}{2}$  min. on each side, or until brown. When cookies are done and still hot, butter your hands & place a strip of paper containing a fortune in center of each cookie. fold up from 3 sides. Press sides together to seal.

From the kitchen of ... Jane Lay 9-4-93

Turtles Cake

- 1 box German's Chocolate (Coke Mix)
- 3/4 C Margarine (melted)
- 1 C evaporated milk
- 1 pkg 14oz Frost Circles
- 1 C Chopped Pecans
- 1 C ~~and~~ Semi-Sweet Chocolate Chip Pans

Mix cake mix with melted  
margarine and 2/3 of the  
cup of milk. Pour  
half of mixture in a 9x13 pan  
spray'd with Pam.  
Over



"Rejoice in the Lord always."  
-Philippians 4:4

Bake at 350° for 10-15 minutes  
While baking melt Carmels with  
remaining  $\frac{1}{3}$  Cup of Milk. Pour  
over Cake and spread. Sprinkle  
Nuts & Chocolate pieces over Melted  
Carmels. Spread with remaining  
Cake Mixture and bake additional  
10-15 minutes.