Meringue Dots for Dirk

2 egg whites
1/8 tsp. Cider vinegar
1/2 tsp. Vanilla
1/2 tsp almond ext

1/2 c. sugar
red/green etc food coloring

Beat whites, vinegar, extracts in a large bowl on medium speed until soft peaks form.
On high speed gradually beat in sugar until white and glossy
Separate half of meringue and die one half red, one half green

Spoon each color in a different pastry bag fitted with a medium size tip. Pipe small dots of meringue on baking sheets lined with foil. Bake at 200 for 3 hours until meringues are dry and crisp all the way through. Cool on sheet or wire rack. Peel off foil. Store in airtight container for up to 2 months (I put them in the freezer)

Oatmeal/Cranberry/White Chocolate Chip Cookies

Bake @ 375°

1 c. butter/margarine softened
1 c. brown sugar
2 eggs
2 c. old fashioned rolled oats
2 c. flour
1/2 tsp. salt
1 tsp. baking soda
1 1/2 c. dried cranberries
1 c. white chocolate chips

Beat together butter and sugar until light and fluffy
Add eggs, mixing well
Combine oats, flour, salt and baking soda.
Add to butter mixture, mixing well after each addition
Stir in dried cranberries and white chocolate chips

Drop by rounded teaspoonfuls onto ungreased baking sheets. Bake at 375° 10-12 minutes. Makes 2 1/2 dozen cookies.

Great Christmas “Chip” Cookies
Almond Crisp Cookies  
2 c. (or more) almonds, sliced, blanched  
1-1/3 c. sugar  
6 large egg whites (unbeaten)  
1 tsp. vanilla (or almond)  
6 Tbs. sifted flour  
4 Tbs. unsalted butter, melted and cooled

Bake @ 375°F

Gently stir together  
Blend in egg whites and vanilla  
Add in a thin stream  
Blend in mixture

Drop spoonfuls of mixture onto buttered (unsalted) cookie sheets, spacing 5” apart. With a wet fork spread each mound as thin as possible. Add more almonds to mixture if you want more on the cookie. Bake until centers are browned (about 10 min.). Carefully remove warm cookies to racks (rewarm to loosen if they start to stick.) These are difficult to remove from the cookie sheet in one piece -- but the crumbs are good too. Unbaked cookie dough will keep several days in the refrigerator. Sometimes I add the almonds last so the almond pieces don’t break up so much. Baked cookies freeze well if you can get them there..

These cookies are sold commercially I liked them so much I experimented with lots of cookie recipe until I was able to duplicate the recipe to satisfy my taste. The baked cookies freeze well. At Halloween or for variety use pumpkin seed rather than almonds.
**Banana Crunch Cake**  
Makes 10 servings  
Bake @ 350°

1 c. coconut  
1 c. pecans or almonds, cut up  
1 c. rolled oats  
½ c. brown sugar  
5 T. butter, melted  

Mix together to make a crumble.  
Set aside.  

1 c. sour cream  
4 eggs  
2 large bananas

Mix until smooth.  

Grease and flour 10” tube pan. Pour ⅓ batter (2 cups) into pan. Sprinkle with ⅓ of crumb mixture (1 cup). Repeat twice with batter and crumbs, ending with crumb mixture.  

Bake @ 350° for 50-60 minutes until inserted toothpick comes out clean. Cool in pan 15 minutes. Remove from pan and turn cake so crumb mixture is on top.  

Nice cake for morning coffee or brunches.

**Kurt’s Peanut Butter Cookies**  
Bake @ 350°

½ c. butter  
½ c. peanut butter (smooth or crunchy)  
½ c. sugar  
½ c. light brown sugar

Beat until creamy  

Add to above and beat well

1 egg  
½ tsp. vanilla

Sift together; then mix with other ingredients.

1 c. flour  
½ tsp salt  
½ tsp baking soda

Place spoonfuls of batter on cookie sheet. Dip fork in sugar (or flour). With fork mark ‡‡ and flatten cookie slightly. Bake about 10 min. @ 350°. Can put a candy kiss in the middle after baking but still warm. Or place fairly large spoonfuls of batter on cookie sheet but do not flatten -- after taking out of oven but still warm press a Reese’s Peanut Butter Cup in the middle -- decadent!  

*Kurt made this recipe in grade school -- it has stood the test of time.*
**Peppermint Pinwheels**

Makes about 5 doz  
Bake at 350°

- ¾ c. margarine or butter (1½ sticks)
- ¾ c. sugar
- Beat butter and sugar until light and fluffy
- 1 egg yolk
- 1 tsp vanilla
- Beat in egg yolk and vanilla
- 2 c. flour
- Sift flour, baking powder, and salt
- ½ tsp baking powder
- ½ tsp. salt
- Add flour mixture 1/3 at a time until well blended

Divide dough in half. Make one half pink and add about ½ tsp mint flavoring. Roll out each half on wax papers to 16 x 10''. Set pink layer on top of plain layer; then roll together to make a long rolled cylinder. Wrap and chill several hours or freeze. Cut in ¼” slices and bake @ 350° on ungreased cookie sheet for 10 min.

Nice for Christmas -- easy and makes a lot -- can be made ahead to freeze and bake later, or freeze baked cookies to eat later.

**Thumbprint Cookies**

Makes about 3 dozen  
Bake @ 375°

- ½ c. soft fat (half Crisco/half butter)
- ¼ c. brown sugar
- Mix thoroughly
- 1 egg yolk (save the egg white)
- ½ tsp vanilla
- 1 c. sifted flour
- Sift together and stir with above
- ¼ tsp salt
- ¾ c. chopped nuts (I use pecans)
- Jelly or preserves

Roll into 1 inch balls. Dip in slightly beaten egg whites. Roll in finely chopped nuts. Place about 1 inch apart on a cookies sheet. Bake 5 min. @ 375°. Remove from oven. Quickly press thumb gently on top of each cookie. Return to oven and bake 10 min. more. Remove and cool.

Place in thumb prints -- jelly, melted chocolate, or confectioner sugar icing.

My favorite filling is raspberry or blackberry jam.
'K' Family Chocolate Chip Cookies

Bake @ 375º

<table>
<thead>
<tr>
<th></th>
<th>Single</th>
<th>Triple</th>
<th>Quadruple</th>
</tr>
</thead>
<tbody>
<tr>
<td>2/3 c.</td>
<td>2 c.</td>
<td>2-2/3 c</td>
<td>soft shortening (part butter)</td>
</tr>
<tr>
<td>1/2 c.</td>
<td>1 1/2 c.</td>
<td>2 c.</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>1/2 c.</td>
<td>1 1/2 c.</td>
<td>2 c.</td>
<td>brown sugar</td>
</tr>
<tr>
<td>1</td>
<td>3</td>
<td>4-5</td>
<td>eggs</td>
</tr>
<tr>
<td>1 tsp.</td>
<td>3 tsp.</td>
<td>4 tsp.</td>
<td>vanilla</td>
</tr>
<tr>
<td>1 1/2 c.</td>
<td>4 1/2 c.</td>
<td>6 c.</td>
<td>unsifted flour</td>
</tr>
<tr>
<td>1/2 tsp.</td>
<td>1 1/2 tsp.</td>
<td>2 tsp</td>
<td>baking soda</td>
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<tr>
<td>1/2 tsp.</td>
<td>1 1/2 tsp.</td>
<td>2 tsp.</td>
<td>salt</td>
</tr>
<tr>
<td>6 oz.</td>
<td>18 oz.</td>
<td>24 oz.</td>
<td>chocolate chips</td>
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</tbody>
</table>

Add to above

Drop by spoonfuls on cookie sheet and bake for 8-10 min. @ 375º.

*Myke likes to melt the butter a bit in the microwave....it makes for a softer cookie*

*This recipe has been the “family” chocolate chip recipe for years and lots of cookies.*

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**Almond Crisp Cookies**

Bake @ 375º

2 c. (or more) almonds, sliced, blanched

1-1/3 c. sugar

6 large egg whites (unbeaten)

1 tsp. vanilla

6 Tbs. sifted flour

4 Tbs. unsalted butter, melted and cooled

Gently stir together

Blend in egg whites and vanilla

Add in a thin stream

Blend in mixture

Drop spoonfuls of mixture onto buttered (unsalted) cookie sheets, spacing 5" apart. With a fork gently pat and spread each mound as thin as possible. Add more almonds to mixture anytime you want more on the cookie. Bake until centers are browned. Carefully remove warm cookies to racks (rewarm to loosen if they start to stick.) These are difficult to remove from the cookie sheet in one piece -- but the crumbs are good too.

Unbaked cookie dough will keep several days in the refrigerator. Sometimes I add the almonds last so the almond pieces don’t break up so much.

These cookies are sold commercially. I liked them so much I experimented with lots of cookie recipes until I was able to duplicate the recipe to satisfy my taste. The baked cookies freeze well. At Halloween or for variety use pumpkin seeds rather than almonds. These are a cross between a fortune cookie and a Florentine.
**Fruit Cobbler**  
Bake @ 350º

1 c. sugar (less for sweet fruit)  
1 c. finely crushed graham cracker crumbs  
½ c. flour (more for extra juicy berries)  
½ c. chopped walnuts (pecans or almonds)  
½ tsp. cinnamon  
½ c. butter (1 stick)

Place about 1½ inches of fruit (blueberries, blackberries, peaches, apples, or mix fruits that you have on hand) in pan. Top with 1/2 inch of topping. Bake @ 350º for about 35 minutes until fruit is bubbly. Apples or an extra large pan may take longer. Serve warm -- can top with whipped cream or ice cream.

I make the topping ahead and freeze it. This is great to have on hand to make a fast last minute dessert.

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**Frog Eye Salad**  
25 servings

1 c. sugar  
2 Tbs. flour  
½ tsp. salt  
1¾ c. pineapple juice  
2 eggs  
1 tsp. lemon juice  
1 lb. box Acini De Pepe pasta  
(frog eggs)

Combine sugar, flour, salt

Add juice and eggs and cook stirring constantly until thick

Add to above; cool to room temperature

Prepare according to package directions. Drain. Combine well with egg mixture. Refrigerate overnight in airtight container.

Add all to above. Mix thoroughly.

Refrigerate in airtight container until thoroughly chilled.

Refrigerate leftovers

This is a great recipe to make ahead and use as a salad or a dessert -- most people think the Acini De Pepe (frog eyes) are tapioca -- not pasta. It keeps very well. Can add cherries too but they might make it pink.
**Best Ever Brownie**

Bake @ 350º

1 c. water
2 sticks butter (½ lb.)
4 Tbs. Hershey’s cocoa

Bring water/butter, cocoa to a boil.

Let cool

2 c. all purpose flour
2 c. sugar
1 tsp. each soda, salt

Combine flour/sugar/soda/salt with cocoa mixture

2 eggs
½ c. buttermilk & 1 tsp. vanilla

Add eggs one at a time
Then add buttermilk and vanilla

**Icing**

1 stick (1/4 butter)
6 Tbs. milk
4 Tbs. cocoa
1 Tbs. vanilla
1 lb. box powdered sugar (sifted)

Melt butter; beat in milk, cocoa, vanilla and sugar.
This makes more than enough icing.

Grease and flour 17” x 11¾”, or three 8” rounds. Bake @ 350º 30-40 min. or until a toothpick comes out clean. Spread icing on hot brownies.

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**Individual Brownie Alaska**

Bake 3-4 min. @ 500º

Cut brownies into 3” squares.

Top each with a small scoop of ice cream -- then put in the freezer for one hour.

4 eggs
1/2 c. sugar
Pinch of cream of tartar (opt.)

Gradually beat sugar into egg whites
Beat until stiff

Preheat oven to 500º. Just before baking cover brownies and ice cream with meringue, sealing it to the edge of the brownies. Quickly put in oven and bake 3-4 minutes or until light brown. Serve immediately.

When whipped egg whites are ready you can turn the bowl upside down and they stick to the top without falling out (for the dramatic!). Be careful not to whip much more or they will be too dry.
Caramel

1 (14 oz.) can sweetened condensed milk (not evaporated milk)

Place can in a pan; cover with water. Bring to a boil and simmer for 4-5 hours. WARNING: Never let the water level get below the top of the can -- this can cause the can to explode. Do not take can out of water until it is completely cooled. Caramel is ready whenever you open the can -- refrigerate only if the can is opened. Eat the caramel straight from the can by the spoonful, or my mother used to mix ½ can caramelized milk, 1 cup cream, whipped, ½ lb. chopped dates, ½ c. chopped nuts. Fold together, refrigerate for 24 hours and serve atop angel food cake.

Less "Explosive" Methods


Oven: Pour milk in a glass pie plate. Cover with aluminum foil. Place pie plate in a shallow pan of hot water and bake @ 425° for 1-1½ hours until thick and caramel colored.

Microwave: Pour milk in a 2 qt. glass measure. Cook @ 50% power 4 minutes, stirring briskly every 2 minutes until smooth. Cook on 30% power 12-18 minutes or until very thick and caramel colored, stirring briskly every 2 minutes until smooth.

The "in the can" recipe was from my grandmother, and then my mother, and I have made it many times. I have known people who let the water level get below the top of the can to have stalactites on their ceiling after the can blew up.

Snowballs

½ c. butter
½ c. sugar
Cream butter and sugar

1 egg yolk
Add egg yolk. Mix well

½ c. crushed pineapple, drained
½ c. nuts
Stir in pineapple and nuts

66 vanilla wafers
Spread mixture on wafers and stack 3 to a stack

1 c. cream, whipped and sweetened
Spread whipped cream on sides.

Flaked coconut
Roll in coconut. Then put whipped cream on tops and sprinkle with coconut.

Can be made ahead of time, frozen and then "iced" the day you want to use them.

This was a recipe my mother used to make for company that I loved to eat ahead of time.
# Chocolate Zucchini Cake

**Serves 10-12**  
**Bake @ 350°**

2¼ c. sifted flour  
½ c. cocoa  
1 tsp each salt, cinnamon  
2½ tsp. bak pwd.  
1½ tsp. soda  

½ c. shortening/margarine  
2 c. sugar  

3 eggs  

2 tsp. vanilla  
2 c. shredded zucchini  

½ c. milk  
½ c. nuts (opt.)

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>2¼ c. sifted flour</td>
<td>Combine dry ingredients and set aside</td>
</tr>
<tr>
<td>½ c. cocoa</td>
<td></td>
</tr>
<tr>
<td>1 tsp each salt, cinnamon</td>
<td></td>
</tr>
<tr>
<td>2½ tsp. bak pwd.</td>
<td></td>
</tr>
<tr>
<td>1½ tsp. soda</td>
<td></td>
</tr>
<tr>
<td>½ c. shortening/margarine</td>
<td>Cream together sugar and shortening</td>
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<tr>
<td>2 c. sugar</td>
<td></td>
</tr>
<tr>
<td>3 eggs</td>
<td>Add eggs one at a time to creamed mixture</td>
</tr>
<tr>
<td>2 tsp. vanilla</td>
<td>Stir in vanilla and zucchini</td>
</tr>
<tr>
<td>2 c. shredded zucchini</td>
<td></td>
</tr>
<tr>
<td>½ c. milk</td>
<td>Alternately stir in milk and dry ingredients</td>
</tr>
<tr>
<td>½ c. nuts (opt.)</td>
<td></td>
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</tbody>
</table>

(Continued on next page)
Chocolate Zucchini Cake (Continued)

Chocolate Glaze

½ c. shortening  Melt shortening and stir in cocoa
½ c. cocoa

2 c. powdered sugar (sifted)  Mix together pwd. sugar, milk, vanilla
3 Tbs. milk  Beat until smooth
1½ tsp. vanilla

Pour batter in greased and floured 10” tube pan. Bake 350° for 1 hour or when toothpick comes our clean. Cool 15 minutes. Turn out on rack to cool. Spread icing on cooled cake.
Marshmallow Treats  

Makes 24 - 2" squares

6-10 ounces marshmallows (about 40) or 4 cups miniature marshmallows
¼ c. butter
5 c. Rice Krispies (I usually use 5-7 cups)
1 tsp vanilla (opt.)

Microwave method: Combine butter and marshmallows in a large plastic or glass bowl. Microwave about 2 minutes (stirring a couple of times) until marshmallows are syrupy: add vanilla. Then add Krispies as below.

Stove top method: Melt butter in a large pan. Add marshmallows and cook over low heat, stirring constantly, until marshmallows are melted and mixture is syrupy. Remove from heat. Add vanilla.

Add Rice Krispies and stir until well-coated. Press warm mixture evenly and firmly into buttered 13"x9" pan. I usually wet my hands lightly before pressing the mixture into the pan — it keeps it from sticking to my fingers. Cool. Cut into squares.

For lower fat cut back the butter by 1/3-1/2 --- they are still good.
Apple Pastry

Frozen puff pastry sheets
Tart apples (such as Granny Smith)
Cinnamon / sugar
Apricot jam

Thaw pastry sheets. Roll out thin. Cut in 10" round or a rectangle for any size cookie sheet. Place two sheets on top of each other. Place on cookie sheet or pizza pan. Slice apples thin and layer side by side, slightly overlapping on pastry. Sprinkle with lots of cinnamon/sugar. Dot with butter. Bake @ 400º for 10-15 min. Brush tops with melted apricot jam.

I make a mixture of cinnamon and sugar (about 3 Tbs. cinnamon to 1 c. sugar) and keep it in a big salt shaker to use whenever.

This is an easy-to-make dessert but disappears quickly.
Mom's Pie Crust

Mix flour, salt, sugar

Mix flour, salt, sugar

Mix in butter to "pea" size

Then add shortening and mix to "pea" size

Drizzle water over mixture.

Use a fork to combine until all flour is moistened, and dough clings together and almost cleans sides of bowl.

With hands gather dough into ball (2 balls for a double crust), flatten and refrigerated for 1 hour. Roll out between floured wax paper.

If made separate a top crust can be made with a little extra shortening. Try sprinkling a bit of flour/tapioca/cornstarch on the bottom shell of a fruit pie to thicken bottom juices.

Pie Crust for Cream Pies

Preheat oven to 350°

Mix flour and salt

Cut flour & shortening together to "pea" size

Drizzle milk over mixture

Use fork to combine, mixing only until all dry crumbs have been taken up.

Roll out between floured wax paper. Roll dough larger than the pan so it is not stretched when put in the pan. While dough is still on paper pierce it with a fork. Put dough in pie pan; flute edges making sure they are outside of pan rim (it helps keep the crust from shrinking as it bakes). Preheat oven to 350° -- put crust in oven -- then turn up to 425°. Bake 10 min. Cool before adding filling.
**Best ever Coconut Cream Pie**

Makes one 9” pie

One cooled, prebaked pie shell (see pie dough recipe for cream pies)

- **4 egg yolks** Beat yolks and set aside

- **¼ c. flour** In heavy 3-qt pan stir together flour, cornstarch, sugar, salt
- **2 Tbs. cornstarch**
- **¾ c. sugar**
- **¼ tsp salt**

- **3 c. milk** Gradually whisk in milk, blending until smooth. Cook over medium heat, stir constantly until mixture thickens and comes to a full boil. Boil, stir for 1 min. Stir about ½ c. of hot filling into egg yolks. Then pour yolk mixture into pan. Cool, stirring for 2 minutes. Remove from heat.

(Continued on next page)
Best ever Coconut Cream Pie (Continued)

3 Tbs. butter/margarine Add butter and vanilla.
1 1/2 tsp. vanilla Stir until butter is melted.

1 c. sweetened flaked coconut Stir in filling. Pour filling into cooled pastry shell.

To serve pie with whipped cream, cover hot filling with plastic wrap after pouring in pie shell. Place on a rack and let cool to room temperature; serve, or refrigerate for up to 24 hours. To serve top with whipped cream.

Can use a meringue topping but our family preferred whipped cream topping. It adds a nice look to sprinkle 1/2 cup toasted coconut on top. This was always Kris' favorite.
Pumpkin Pie

Preheat oven to 450º

Make pie shell for 10” pan. Brush with slightly beaten egg white. Refrigerate for one hour or more

1½ to 2 c. pumpkin or squash (fresh or canned)
¾ c. brown sugar (can use ¼ c. dark brown sugar)
1¼ tsp. ginger
1 heaping Tbs. cinnamon Mix well together
½ tsp. cloves
¼ tsp. nutmeg

2 c. light cream Scald and add to above

4 eggs, lightly beaten Add to mixture

Pour in pastry shell and bake @ 450º for 15 min. Reduce to 350º and bake until set, about 25 min.

For a lower calorie/fat recipe I’ve used 3 eggs plus one egg white, and 1 cup cream and one cup skim milk.
Apple Pumpkin Pie
Bake @ 425°

1 10” pie shell
1 can (1 lb.) apple pie filling

1 can (1 lb.) pumpkin (not fresh pumpkin)
1 c. sugar
2 Tbs. molasses
Mix together pumpkin, sugars and spices
1½ Tbs. melted butter
½ tsp. each, cinnamon, nutmeg, ginger
¼ tsp. pwd. cloves
pinch of salt
1 c. sugar

1¼ c. milk
2 slightly beaten eggs
Add to above mixture

Pour apple filling into pie shell. Top with pumpkin filling. Bake @ 425° for 40 min.

Apple Pie
Makes 10” pie Preheat oven to 450°

Pastry for a double crust 9-10” pie

8 c. apples (can add some blueberries) Peel, core apples and slice thinly
3/4 c. sugar (mixture of brown and white sugars)
3 Tbs. tapioca or cornstarch Combine sugar/tapioca, spices, juice and add to apple.
1 Tbs. cinnamon
1/4 tsp. each, nutmeg and ginger Let stand one hour or more
pinch of salt
1 Tb. lemon juice (opt)
1 Tbs. apple juice or cream (if apples are dry)

Pile in pie shell (can sprinkle a bit of flour/tapioca/corn starch on the bottom of the pie shell to thicken bottom juices.) Dot with butter. Top with crust. Can sprinkle crust with a bit of milk and cinnamon-sugar. Bake @ 450° for 10 minutes; then @ 350° for 45-60 minutes.

I have also made a pie with one side apple and the other blackberry (or whatever depending on the kind and amount of fruit on hand). Everyone ended up taking one small slice of each.
Almond Crunch Apple Pie

Bake @ 400º

1 8” unbaked pie shell
1 can (1 lb.) apple pie filling (or cherry or a mixture)

1/3 c. butter, softened
Cream butter and sugar
2/3 c. brown sugar

1 Tbs. flour
Blend in flour

2/3 c. chopped almonds (pecans/walnuts)
Lightly toast nuts
1/2 c. shredded coconut
Stir in almonds and coconut

Fill pie shell with apple pie filling. Spread topping over apples. Bake @ 400º for 25-30 minutes until golden.

Oatmeal Cake

Serves 12

1 c. oatmeal
Pour water over oatmeal and let stand 20 min.
1 1/2 c. boiling water
1/2 c. shortening
Cream together shortening and sugars
1 c. each brown and white sugars
2 eggs, beaten
Add eggs to creamed mixture with oatmeal mixture
1 1/2 c. flour
Sift flour, cinnamon, soda, salt, and add to mixture
1 tsp. each cinnamon and soda
1/2 tsp. salt

Topping

5 T. butter, melted
Mix together. Spread on top of baked
1/4 c. cream (half/half) cake. Place under boiler until browned.
1/2 c. brown sugar
1 tsp. vanilla
1 c. coconut
1 c. nut pieces (walnuts, almonds, or pecans)

Serve warm with ice cream or whipped cream on top.

Men love this cake and it is easy to make at the last minute.
Old-Fashioned NY-Style Cheese Cake  Makes about 20 servings  Preheat oven to 400°

Butter Pastry

1½ c. flour  Mix together flour, sugar, lemon peel
3 Tbs. sugar  (or the pastry can be made in a food processor)
½ tsp. lemon peel  Cut in butter until small pea size crumbs form
2/3 c. cold butter/margarine
1 egg  Add egg and vanilla. Mix until mixture begins to clump together
¼ tsp. vanilla  Gather dough into a ball with your hands.

Press ½ of dough over bottom of a 10” spring form pan with sides removed. Bake @ 400° until pale golden (5-6 min.); cool on rack. Butter pan sides, attach to pan bottom, and press remaining dough against sides to within ¼” of rim. Set aside. Reduce oven to 325°.

Topping

1 ½ c. sour cream  Stir together sour cream, sugar, vanilla. Set aside.
3 Tbs. sugar
1 tsp. vanilla

(Continued on next page)
Old-Fashioned NY-Style Cheese Cake (continued)

Filling
1½ lbs. fresh cream cheese or 40 oz. of packaged cream cheese, softened

1½ c. sugar Beat cream cheese and sugar until soft and smooth.
6 eggs Beat in eggs, one at a time.
¼ c. flour
2 tsp. grated lemon peel Add flour, lemon peel, salt, nutmeg and vanilla.
½ tsp. each salt, and nutmeg Beat just until smooth (do not overbeat)
3 tsp. vanilla Stir in vanilla and whipping cream.
1/2 c. whipping cream

Set aside 1 cup of filling to bake in a custard dish (if all the filling is poured in the 10” pan it cracks over the top -- would fit a 12” pan). Pour remaining filling in prepared crust. Bake @ 325° until knife inserted halfway to center comes out clean, 1¼-1½ hours (check after 1 hour; if top is too brown cover loosely with foil).

As soon as cake is done, spread sour cream mixture over top. Return cake to oven. Turn off oven and leave door ajar several inches. Let cheesecake remain in cooling oven for 1 hour, then place on rack to cool for 15 minutes. Loosen crust from pan sides with a knife, then let cake cool to room temperature. Cover and refrigerate for up to 2 days, or freeze.

This is a real old fashioned New York style cheesecake.
Nanaimo Bars

8x8” pan

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Instructions</th>
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<tbody>
<tr>
<td>½ c. unsalted butter</td>
<td>Melt butter, cocoa, sugar.</td>
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<tr>
<td>5 Tbs. cocoa</td>
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<tr>
<td>¼ c. granulated sugar</td>
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<tr>
<td>1 egg, slightly beaten</td>
<td>Add egg and stir constantly until thickened (2-3 min.)</td>
</tr>
<tr>
<td>½ tsp vanilla</td>
<td>Remove from heat. Stir in vanilla</td>
</tr>
<tr>
<td>1¼ c. of finely crushed</td>
<td>Add crackers, coconut and nuts to above</td>
</tr>
<tr>
<td>graham crackers</td>
<td></td>
</tr>
<tr>
<td>1 c. coconut</td>
<td></td>
</tr>
<tr>
<td>½ c. finely chopped walnuts</td>
<td>Pack hard in ungreased 8x8” pan. Cool in refrigerator</td>
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<tr>
<td>or almonds</td>
<td></td>
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<tr>
<td>Middle Layer</td>
<td></td>
</tr>
<tr>
<td>¼ c. unsalted butter melted</td>
<td>Blend until soft. Don’t cook too long</td>
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<tr>
<td>2 tsp. vanilla pudding mix</td>
<td>Spread on cooled mixture.</td>
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<tr>
<td>2 Tbs. milk</td>
<td></td>
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<tr>
<td>2 c. sifted pwd. sugar</td>
<td></td>
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<tr>
<td>Top Layer</td>
<td></td>
</tr>
<tr>
<td>4 squares semi-sweet chocolate</td>
<td>Melt chocolate and butter over low heat.</td>
</tr>
<tr>
<td>1 Tbs. unsalted butter, melted</td>
<td>When cool but still liquid pour chocolate mixture over second layer.</td>
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<tr>
<td></td>
<td>Chill in refrigerator about 15 min. Cut into bars.</td>
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</tbody>
</table>

These can be made 3-4 days ahead and kept covered and refrigerated -- if no one eats them first.
Rum/Orange Decadence Cake  

Serves 16

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 pkg any yellow cake mix</td>
<td></td>
<td>Substitute 1/3 c. of the water with 1/3 c. orange juice.</td>
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<tr>
<td>1/3 c. orange juice</td>
<td></td>
<td>Add orange rind. Bake as directed on cake box 9&quot; pans. Cool and split.</td>
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<tr>
<td>½ tsp orange rind</td>
<td></td>
<td></td>
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<tr>
<td>3 Tbs. rum</td>
<td></td>
<td>Sprinkle rum over cake.</td>
</tr>
</tbody>
</table>

**Filling**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 tsp gelatin</td>
<td></td>
<td>Sprinkle gelatin over water, heat over hot water (until softened)</td>
</tr>
<tr>
<td>2 Tbs. cold water</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 c. cream</td>
<td></td>
<td>Beat cream and sugar until thick</td>
</tr>
<tr>
<td>½ c. sifted pwd sugar</td>
<td></td>
<td></td>
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<tr>
<td>1/3 c. rum</td>
<td></td>
<td>Gradually add gelatin and rum to creamed mixture</td>
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</tbody>
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(Continued on next page)
Rum/Orange Decadence Cake (Continued)

Chocolate Frosting

3-4 squares baker’s chocolate Melt chocolate over hot water
1 c. pwd sugar Remove from heat and add sugar, water and eggs (one at a time)
2 eggs
6 Tbs. soft butter Beat butter in 2 Tbs. at a time. Beat until smooth and light in color.


Definitely worth the effort -- plus making ahead counts for a lot!
Almond-topped Toffee

Makes 3 doz. pieces

Almond-topped Toffee

1/2 lb. (1 c.) butter (not margarine and not unsalted butter)
1 c. brown sugar
6 Hershey bars (1-3/8 oz.) milk chocolate
1/2 c. chopped almonds (filberts/pecans)

(Do Not double this recipe)

Butter a cookie sheet or 9x13 pan. In a heavy sauce pan combine butter and sugar. Cook over medium high heat stirring constantly until mixture reaches 300°-310° (hard crack stage -- takes about 10-12 min.) Pour into pan (sometimes it may not cover the whole pan but it doesn’t matter -- just pour to the thickness you want--I pour it thin to make more pieces but if you pour it to thin the chocolate will separate from the toffee when it cools). Lay chocolate bars (smooth side down) evenly on hot candy; when melted spread evenly over toffee. Sprinkle nuts over chocolate and press in lightly with back of a spatula. Chill until chocolate is firm. Break apart (to be dramatic just drop the pan on the counter and the candy will break into pieces on its own) in small irregular pieces. Store in airtight container.

When cooking I keep a small bowl of ice cubes and water by the stove and keep testing for the "hard crack" stage. I put a few drops of the mixture in ice water. When cool, taste the drops -- if they are crunchy and do not stick in your teeth the toffee is ready to be poured in the pan. Sometimes there is charring on the bottom of the pan but it doesn’t seem to affect the taste.

There are lots of variations on this -- some people put nuts on the bottom of the pan too, and some put nuts in it. Some recipes use white sugar -- I think brown sugar is the best. Warning -- this candy is addictive!

Candied Pecans

Candied Pecans

4 c. pecans
Place in jelly roll pan and toast @ 300° for about 30 min.
Remove from pan

1/2 c. butter
Melt butter in a jelly roll pan

2 egg whites
Beat whites until stiff

1 c. sugar
Gradually add sugar and salt to egg whites and beat until thick.

1 tsp salt
Fold in pecans

Spread pecans carefully in pan with melted butter. Bake @ 250° about 45 min. stirring often. Break into large pieces and store in airtight container.
"Mercedes" Flan

Bake @ 300°

1/2 c. sugar
2 Tbs. hot water

In a heavy stainless pan melt sugar slowly; turn down heat. Carefully add hot water, stirring constantly until sugar turns golden brown. Quickly pour into baking dish (I use a glass 10” pie pan). This sugar turns crackly hard in the pie pan -- never fear it will be liquid caramel after baking. Can make caramel in micro in pie pan -- works great but watch carefully.

4 eggs
1 can (14 oz) sweetened condensed milk
1 can (14 oz) filled with milk (I use skim)
1 tsp vanilla
8 oz. cream cheese

Mix in blender
Pour mixture over sugar in pie pan

Place pie pan in a pan with water half way up the sides. Place in 300° oven for 1 hour or carefully insert thin knife about halfway to middle -- if it comes out clean the center will continue to cook as it cools. Cool in pan. Keep in refrigerator. When ready to serve invert on a large plate. The caramel will coat the top and run over the sides. When I was given this recipe I was told I could substitute the milk with pineapple juice -- not sure that sounds so great but I think it might be good to add some pumpkin for a pumpkin-flan.

This recipe came from "Mercedes" -- she cleaned our house when Myke was a baby and also taught him some Spanish -- but he would speak Spanish only to her. This recipe makes the best flan I have ever had.

Appleless Apple Pie

Bake @ 400°

2 c. water
1 1/2 c. sugar
2 tsp. cream of tartar
24 Ritz crackers

Boil two minutes
Drop in water mixture. Do Not Stir. Boil 2 more minutes

Remove from heat. Pour into unbaked pie shell. Sprinkle with sugar and cinnamon. Dot with butter.

Crumb Top

3 Tb. self rising flour
2 Tb. sugar
1 T. butter

Crumble together with fork
Sprinkle on pie.

Bake @ 400° for 30 minutes.

Unbelievable but true -- tastes just like an apple pie. This was the "rage" in our 20's. It was also cheap to make and fooled everyone.
Aunt Jean’s Nut Torte Cake  

Bake @ 325°

- 12-14 eggs, separate yolks/whites  
- 1 lb. fine sugar

- 1 lb. ground walnuts  
- 1 c. bread crumbs

- 2 tsp. vanilla

Mix yolks and sugar until light
Add nuts/crumbs and vanilla. Mix well

Whip egg whites stiff with a pinch of salt and gently fold into walnut mixture. Divide between 2-3 bake pans with removable sides. Bake @ 325° for 20 minutes or until toothpick inserted comes out clean.

Filling

- 1 lb. pwd sugar  
- 1 lb. ground almonds

- 1 c. sweet cream (whip cream)

Mix sugar, almonds and cream together and spread between layers.

Frost with chocolate frosting. Decorate with half walnut kernels. Always better on the second or third day.

Oleg and I were served this cake at Easter time in NY at his Aunt Jean's house. It was delicious but when I made it, it was not so great. I've included it for posterity and in hopes descendants will try it and have more success than I. We had a wonderful time with Aunt Jean and wish we had had more.

Cherries Jubilee

- 2 1 lb. cans pitted bing cherries

- 2 tsp. cornstarch

- 4 oz. Kijafa cherry wine

- 2 oz. cherry flavored brandy

- 1 oz. Grand Mariner (or Contreau)

- 1 oz. fine cognac (or brandy)

- 2 oz. 151 proof Puerto Rico Rum (warmed)

Drain cherry juice and mix with cornstarch
Cook over low heat to syrup consistency. Then add cherries. Place in chafing dish and heat over direct flame.

Add liqueurs. Stir well and let cook 2 minutes
Add rum, ignite, stir slightly with long handled spoon.

Serve over ice cream.

Cherries Jubilee was always a favorite of mine. At one time it was popular in restaurants to prepare it dramatically at the table -- great entertainment. They added some lemon by placing half a lemon in a napkin and squeezing the juice through the napkin into the cherry mixture.
Turtles

Makes 60 cookies Bake @ 375°

¼ c. butter (margarine) Cream together butter and sugar
1 c. brown sugar

1 egg, beaten Add to above and mix well
½ tsp bak. soda
½ tsp cream of tartar
¼ tsp salt
1-2/3 c. flour

Roll dough into small balls and flatten between palms. Place on a greased cookie sheet and put 2-3 whole pecans or walnuts on top. Bake @ 375° for 10 minutes. Remove from cookie sheet immediately to avoid sticking.

Topping

Chocolate chips Melt chips and dip top of cookie in chocolate. Chill until set.
Chocolate Dipped Strawberries

6 oz. semi-sweet chocolate pieces
½ c. sweetened condensed milk Melt together

1/3 c. Kahlua Add to chocolate
Beat until cool.

Large fresh strawberries Dip small end and almost to top in chocolate.
Place on wax paper or rack to harden.

Gives extra taste to the strawberries to use a syringe type needle (available at the drug store) to squirt a bit of Kirsh in the strawberry.

Quick-Fix Toffee Cookies

Bake @ 350°

Saltine crackers Put a single layer of crackers in the bottom of a 11x13” pan

1 c. brown sugar Bring sugar and butter to a boil and simmer for 3-5 minutes.
1 c. butter

Pour butter/sugar mixture over the saltines. Top with chocolate chips (or mix with Reeses’ Peanut Butter chips). Bake @ 350° for about 5-10 minutes or until the chips melt a bit. Sprinkle on some chopped nuts. Cool and cut in pieces.

Almost as good as the almond toffee -- quick and easy to make.
**Blackberry Mousse**

1 Tbs. Knox gelatin  
Soak gelatin in water until soft.

2 Tbs. water

Juice of one orange  
Add orange juice and zest and berries to gelatin mix.

Grated zest of one orange  
Bring to a boil.  Cool.

2 pint blackberries (or 2-10 oz. frozen)

2 eggs yolks  
Beat yolks and sugar together.

½ c. sugar  
Simmer over double boiler until thickened and sugar melted.

2 Tbs. Cointreau  
Add Cointreau to egg/sugar mixture.  Cool.

2 c. whipping cream, whipped  
Kiwi fruit sliced for topping

Add cooled yolks mixture to cooled berry mixture and fold in whipped cream.  Pour in mold or serving dish.  Chill for one hour or more.  Top with slices of kiwi.